

MONUMENTI



HERITAGE HOTEL
MONUMENTI
Restaurant Menu

Monumenti
Heritage Hotel & Resort
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COLD APETIZERS

Adriatic shrimp and white fish chevice

22€

Adriatic shrimp tails and white fish marinated in citrus, seasoned with peperoncini, a blend of spices, avocado and onion cream.



Octopus salad with potatoes and grilled vegetables

22€

Boiled octopus tentacles marinated in olive oil and garlic, mixed with potatoes and seasonal vegetables.



Istrian beef carpaccio with black truffle tapenade combined with goat cheese crumbles and almonds

27€

Thinly sliced traditional cattle Boškarin marinated raw meat, topped with chopped truffles and goat cheese crumbles, almonds and arugula.



St. Jacob scallops confit on fennel purée

24€

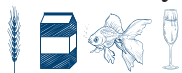
Seared scallop meat in olive oil, enriched with a delicate cream made of fennel, Malvasia wine and butter.



Vitello tonnato in a marinade of pickled rock samphire and capers

22€

Veal fillet sautéed in butter and white wine, marinated in an emulsion of samphire, capers and fresh chives. Garnished with confit fresh tuna and anchovy sauce.



Selection of cheese and cured meat from Istrian family farms

20€

Hard sheep's cheese, cow's curd, cheese with olives, Istrian prosciutto, truffle sausages, homemade pancetta, pork loin ombolo, olives.



Mousse made of green garden asparagus and cow's curd

18€

A light mousse based on curd, sour cream, butter and parmesan, garnished with asparagus and vegetables.



Chickpea, red beet and pea hummus

16€

A spread made of chickpeas, red beets and peas, served with aromatically seasoned bruschetta.



SOUPS

Bisque soup with shrimp and shellfish

12€

Creamy fish soup that includes crustaceans and shellfish meat, enriched with a wine and tomato sauce.



Traditional Istrian minestrone soup

9€

A thick soup made of beans, homemade pancetta, dried pork meat and vegetables.



Broad beans and cuttlefish cream soup

10€

A velvety soup that combines the flavors of the sea, legumes and vegetables.



Vegan minestrone soup with semolina vegetable dumplings

9€

A clear soup made of fresh vegetables and grains.

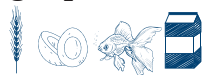


HOT APETIZERS

Arancini with monkfish and black truffle

23€

Fried rice balls stuffed with fish meat and truffle cheese, served with light pea and rocket sauce, poached monkfish and fresh truffles.



Art inspired smoked sea bream and wild garlic pesto

23€

Oven-crisped potatoes with marinated fish, fennel, almonds, olive oil and soft cow cheese.



Homemade pljukanci with fresh black truffle shavings

23€

Traditional Istrian pasta in a truffle, butter and parmesan sauce.



Cuttlefish and vegetable orzotto

18€

A ragout of molluscs with stewed vegetables and barley, with a touch of white wine and pecorino romano cheese.



Raviolo stuffed with scampi in a sauce made of sage, butter and Capo Malvasia

20€

Raviolo pasta stuffed with a mixture of scampi meat, pine nuts and curd with herb-infused butter.



Creamy risotto with roasted beet sauce, soft cheese and nuts

18€

Stewed Arborio rice with added beetroot cream, Taleggio cheese and Gorgonzola, sprinkled with toasted walnuts and thyme.



Sautéed beef with green gnocchi

23€

Sautéed beef fillet with vegetables, button mushrooms and cognac, served with potato gnocchi made with ricotta cheese and spinach.



MAIN COURSES

Sea bass fillet with vegetables and celery cream

30€

White fish fillet rolls oven-crisped with vegetable strips and spinach. Served on a bed of celery purée in a sparkling wine sauce.



Adriatic tuna tagliata with polenta and kale mousse

30€

Tuna steak, grilled polenta, chili and olive oil emulsion.



Tempura fried calamari with sauce and domestic potatoes

25€

Fried calamari seafood served with sauteed potatoes, salted anchovies and mayonnaise sauce.



Glazed duck breast with vegetables and figs

32€

Crispy duck meat in a honey and juicy figs sauce garnished with seasonal vegetables.



Rack of lamb in padella with rice and breaded green beans

33€

Sautéed lamb rack and root vegetables, served with saffron rice, and green beans.



Vegan bowl with falafel and seasonal vegetables

25€

Salad including various fresh vegetables, fried chickpea and pea balls with a soya and sesame paste dressing, curry sauce, topped with toasted seeds.



Veal filet mignon in green pepper sauce

35€

Veal medallions sautéed in butter, cream and marinated green pepper, served with grilled potatoes and vegetables.



Classic chicken fillet in cornflake crust

22€

Chicken breast fillet coated in cornflake crust served with fried sweet potatoes.



Daily catch of fresh fish 1kg

75€

Daily selection of wild fish served with a side dish of your choice
Swiss chard with potatoes/grilled vegetables/baked polenta

DESSERTS

Monumenti Art cake

10€

Layered shortcrust pastry with white chocolate, nougat, and vanilla cream.



Tres Leches with pistachio and liqueur cream

10€

Sponge cake dessert soaked with milk and coffee liqueur.



Pears and almonds tart

8€

Dessert made of sweet shortcrust pastry with pears cooked in syrup, baked with almond cream, curd and honey.



Homemade vegan ice cream

8€



For more information about allergens, please ask our staff.



Gluten



Dairy



Eggs



Crustaceans



Fish



Shellfish



Nuts



Sesame seeds



Soy



Celery



Mustard



Sulfites



Mushrooms

PAYMENT IS MADE IN EUROS. VAT IS INCLUDED IN THE PRICE. FOR ANY COMMENTS, PLEASE CONTACT THE HOTEL RECEPTION.