

RIB ROOM

RESTAURANT - CATERING

Since 2012

A LA CARTE MENU

FUSION STARTERS

TUNA AND MANGO TARTAR 18 €
Red caviar | squid ink | tapioca cracker
| microgreens | Asian spices

THAI STYLE BEEF TARTARE 20 €
Pickled egg yellow | pine nuts | sprouts
| crispy grilled ciabatta | fresh basil

SHRIMP CARPACCIO 16 €
Endive | lime-soy glaze | black olives
| crispy rice paper | sprouts

FRESH COLORS

FRESH BURRATA CHEESE SALAD 13 €
Roasted cherry tomato | bell pepper | green
olive salad | pesto | balsamic pearls

FRESH MANGO AND AVOCADO
SALAD PINOY STYLE 14 €
Shrimps | lotus root | fresh mint | light
lemon and honey dressing

CESAR SALAD 11 €
With: shrimps 7€ | grilled chicken breast 6€ |
vegan meatballs 6€

SOUPS

TOM YAM TALAY – CLASSIC THAI SOUP 18 €
Seafood | glass noodles | bit of coconut milk

RICH LAMB AND VEGETABLE SOUP 14 €
Served with garlic bread

SOUP OF THE DAY 8 €
Only on work day

MAIN COURSES

TURMERIC CHICKEN 21 €
Golden paprika sauce | poached Bok Choy | puffed rice

SOUS VIDE BEEF CHEEKS 28 €
Red wine and pepper sauce | baba ganoush
| asparagus | fresh herbs

PAN-FRIED TROPICAL MUSHROOMS 20 €
Carrot hummus | fresh herbs | mushroom
cream | purple potato crisp

ROASTED EGGPLANT 18 €
Stracciatella | pine nuts | sprouts | pomegranate

“ Each color in this menu has its own story and unique flavor ”
Executive Chef Miroslav Styčinskij

MAIN COURSES OVER THE COALS



TERIYAKI SALMON IN BANANA LEAF 20 €
Coconut and red caviar sauce | roasted sweet potato
| sprouts

GRILLED TIGER PRAWNS 21 €
Garlic | parmesan cheese | garlic baguette

FILLET OF HALIBUT WITH SHRIMPS 21 €
Sprouts | parsley root | green pea and mint mash
| light paprika sauce

GLAZED PORK RIBS 22 €
Purple potato crisp | sesame | black olive crumbs
| teriyaki-sesame sauce

ORIENTAL STYLE SMALL PORK RIBS 20 €
Sweet chili | roasted habanero with goat cheese
and bacon

CLASSIC BEEF STEAK (160 gr | 280 gr) 31 / 43 €
Herb and blue cheese butter | roasted leek |
red wine and peppers sauce

IBERICO PORK SHORT RIBS 23 €
Smoked BBQ sauce | crispy bacon | Eggplant

BBQ PORK RIBS 22 €
BBQ and blueberries sauce | grilled asparagus

RIB ROOM'S QUARTET 39 €
Iberico ribs | BBQ ribs | Oriental style ribs |
Glazed ribs

SOMETHING EXTRA 5 €

Special tomato salad with bit of soy bean sprouts and yoghurt | Fresh green salad with sprouts, nuts and lemon dressing | Napa cabbage Summer Kimchi | Just French Fries Rib Room way with Truffle oil | Nasi Goreng - Simply fried rice with egg with fried egg on top | Simple fried mushroom (oyster and chantarelle mushrooms) with sour cream | Portobello mushroom roasted with Camembert cheese and sundries tomato | Mini potatoes roasted with bacon and cheddar cheese with bit cream cheese.

SWEET IMPROVISATIONS

CHOCOLATE FONDANT 9 €
Berry compote | vanilla ice-cream | fresh berries

MERINGUE AND RASPBERRY ROLL 8 €
Raspberry sorbet | fresh berries | mint

GALANGAL ROOT PANA COTTA 10 €
Cranberry caviar | strawberries | fresh mint

SPECIAL DESSERT OF THE DAY 6 €
Only on work day



Menu created by Executive Chef
Miroslav Styčkinckij