

# CAPTAIN'S RECOMMENDATIONS



In the heart of *Graz* and  
yet so close to the *Sea*.

Let us take you on a  
culinary journey with our  
favourite holiday dishes.

## Surf & Turf

150g premium beef fillet,  
3 black tiger prawns, herb butter,  
grilled summer vegetables & rosemary potatoes <sup>BG</sup>

42

## Mussels with white *or* red Buzara sauce

prepared according to a traditional Croatian recipe,  
mussels in white wine and lemon sauce,  
optionally with *or* without tomatoes <sup>AGOR</sup>

22

## Prawn Ćevapčići

based on a recipe by Christof Widakovich,  
served with Asian cucumber salad &  
yellow bell pepper ajvar <sup>BCEFGN</sup>

31

## Homemade truffle gnocchi

with genuine truffle sauce <sup>ABG</sup>

starter  
main

21

## Saffron risotto

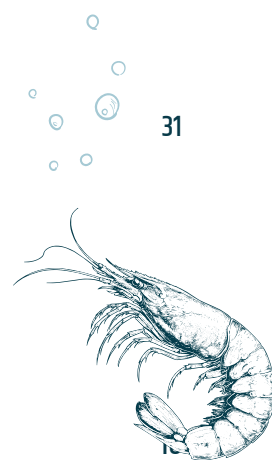
with red Carabinero Carpaccio &  
Fleur de Sel <sup>BCG</sup>

29

## Spaghetti „el Pescador“

seafood pasta with a variety  
of fish, shellfish, prawns,  
hints of chili & plenty of  
amore <sup>ABCDOR</sup>

26



*Psst...!*  
Our pimp-ups  
also pair  
wonderfully with  
our specials!

# STARTERS

## Tuna Avocado Tatar

with cucumber & lime „Spaghetti“,  
saffron-chili-cream & crunchy Naan bread <sup>ADG</sup>

22

## Burrata from Apulia

with tomato rarities, grilled peach,  
basil & lemon vinaigrette <sup>GO</sup>

21

## Our fish soup

tomato, parsley & Sauce Rouille <sup>BDGL</sup>

Starter / Main

14 / 17

## Fritto misto deluxe

prawn, scallops, calamari & branzino <sup>ABCDGMR</sup>

served with Aioli *or* jalapeño yuzu mayo

Starter / Main

20 / 27



## Oysters: *Oysri*

with red wine shallot vinaigrette <sup>RO</sup>

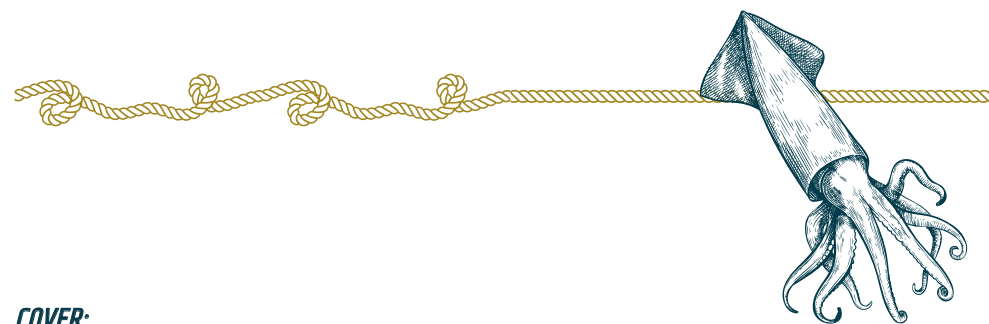
1 pc. | 5

*A distinctive Irish oyster, cultivated for centuries in the  
waters of Dungarvan Bay by dedicated producers who pass  
on the craft through generations.*

## Genuine Beluga caviar: *Premium Selection*

with blinis, sour cream & chives <sup>ACG</sup>

30g | 55



### COVER:

*In the evening, we serve freshly baked stone oven baguette,  
salted butter and a small selection of fish specialities  
as a cover charge of € 5.50 per person.*

### ALLERGENS:

*If you have any questions regarding allergens, please ask our trained staff.*

*We aim to delight and indulge you.*

*If something is not quite right, please let us know directly.*

*We will take care of it immediately.*



# Catch OF THE DAY

Whether sourced several times a week from the Trieste fish market or daily from local waters: we always select the finest catch for your enjoyment.

Our display may not always feature every fish, but always the freshest:



**Branzino**

**Croatia**  
open ocean

Tender, snow-white meat with a delicate, slightly sweet flavour.



**Gilthead seabream**

**Eastern Atlantic**  
wild catch

Juicy, pinkish meat with a nutty flavour and a particularly delicate texture.



**Scorpion fish**

**Eastern Atlantic**  
wild catch

Firm flesh with an intense ocean flavour, prized for its depth and richness.



**Seabream**

**Greece**  
Open water

Tender, juicy meat with a delicate seasoning and a Mediterranean flavour.



**Gurnard**

**Irish Sea**  
wild catch

Firm, white flesh with a slightly sweet note and a distinctive, unique flavour.



**Sole**

**Spain**  
Mediterranean Sea

Very fine, tender, flaky meat with an elegant, almost buttery mildness



**Turbot**

**Greece**  
Aegean Sea

Fine, firm meat with a succulent texture and a rich flavour.



**John Dory**

**Atlantic / Mediterranean**  
wild catch

Among the most refined of food fish, it offers snow-white flesh with a delicate texture and an elegantly sweet aroma.

## Our freshly caught fish are prepared *whole* for you:

Roasted whole in our stone oven with the finest olive oil, wild herbs, lemon and a splash of Malvazija.

Filleted for you upon request. <sup>DGO</sup> 13 per 100 g

### + *white wine jus & vegetables*

we also prepare your catch of the day with Mediterranean vegetables and potatoes in a light butter and white wine sauce with herbs, garlic & lemon <sup>OR</sup>

+7 per person

or

### + *à la Buzara*

Your catch of the day is gently cooked in a Buzara sauce with potatoes, tomatoes, mussels & white wine.

+7 per person

# FISH *Filletts* from our Teppanyaki grill

~ 180 g pieces, each <sup>DG</sup> 29

Please choose between:

## *Fillet of spring water pike-perch from the Mühlviertel:*

Raised in crystal clear spring water, with firm white flesh, a distinctive aroma and a high omega-3 content. Especially crisp on the skin side.



## *Branzino fillet*

tender and juicy Adriatic branzino with white flesh, a mild flavour and fine texture.

## *Monkfish fillet*

cooked on the cartilage - 100% boneless!

Native primarily to cool to temperate waters, it is distinguished by its firm, lean flesh, delicate texture, and an elegantly nutty aroma.

## TO ENJOY WITH OUR FISH:

### Sides

Grilled summer veggies with rosemary butter & sea salt <sup>G</sup>	7	Saffron risotto with grated lime <sup>G</sup>	8
Mediterranean Couscous with mint, cucumber, lemon & olive oil <sup>ACOL</sup>	7	Asian cucumber salad with soy, ginger & sesame <sup>EFN</sup>	6
Homemade chanterelle ravioli with barown butter & sage <sup>O</sup>	8	Truffle gnocchi with genuine truffle sauce <sup>ACG</sup>	8
Croatian rosemary potatoes with sea salt	5		

### Sauces & dips

Garlic parsley oil	3
Original spanish Mojo Rojo <sup>M</sup>	3
Grated aged Parmesan <sup>G</sup>	3
Mediterranean herb butter <sup>G</sup>	3
Classic Sauce Rouille <sup>CGM</sup>	3
Asian teriyaki sauce <sup>F</sup>	3
Jalapeño yuzu mayo <sup>CG</sup>	3

### Pimp-ups:

1 pc. Scallop <sup>R</sup>	6
1 pc. Black Tiger prawn 8/12 <sup>B</sup>	4
1 pc. Softshell Crab <sup>ACG</sup>	10
Fresh Istrian truffle	6



## Our *Aperitif* recommendations

# HOLIDAY CREATIONS



### Tokio

ginger beer, elderflower,  
sake & gin 9.9

### Ibiza

Prosecco, white tea &  
elderflower 6.9

### Amalfi

tonic, lime juice,  
Limoncello &  
Blue Curaçao 8.9

### Porto

white port wine &  
tonic water 8.6

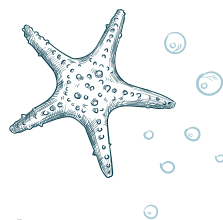
## *Non-alcoholic*

### Virgin vermouth & tonic

Martini Floreale &  
tonic water 6.9

### Crodino Spritz

Crodino Biondo,  
elderflower & soda 4.9



### Tea Royal

Blooming Rosé 6.5

### El Pescador IceTea

Cranberry & white tea 4.9

# CLASSICS

## *Beer*

Reininghaus Jahrgangspils	0,2	3,3	0,3	4,5
Birra Moretti	0,2	3,4	0,4	5,2

## *Vino*

Gelber Muskateller   Hack-Gebell			1/8	5,9
Malvazija Edition EL PESCADOR   Radovan			1/8	6,9
Rosé St. Max   Château Mont Redon			1/8	6,2

*Do you „fish“ for more? Please ask for our wine list.*

## *Aperitivo Classico*

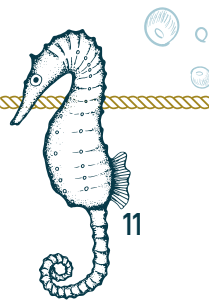
Campari Soda				6,5
Campari Orange				6,9
Bellini				6,9
Limoncello Spritz				6,9
Veneto Spritz				6,5
Lillet Berry				6,9



## *Sparklings*

Champagne Brut Comte de Valandy „Goldkost Edt.“	0,1			11
Malvazijasekt CO2 Coronica   Extra Brut   Istria	0,1			7,9
Prosecco Rosé DOC   Brut   Millesimato 2023	0,1			6,5
Alvarinho Sekt   Brut   Soalheiro   Portugal	0,1			6,9
Prosecco Rosé DOC   Brut   Millesimato 2023	0,1			6,5

# SWEETS



## Nonna's Tiramisu

according to an original Italian recipe  
with lots of amore (and the finest ingredients) <sup>ACG</sup>

*Our pairing recommendation:* ↘

2018 Late Bottled Vintage Port Quinta de La Rosa

(5cl | 5,9)

11

## Strawberry snowball

Greek yoghurt, strawberries & lemon balm <sup>ACGO</sup>

13

*Our pairing recommendation:* ↘

2021 Zweigelt Schilfwein Tschida, Neusiedlersee

(1/161 | 14)

## Homemade Bourbon vanilla ice cream

caramelised almonds &  
pickled Maraska cherries from Zadar <sup>ACGH</sup>

10

## Sorbet of apricot, mango *or* Amalfi lemon

with vodka or prosecco

9

with champagne

12

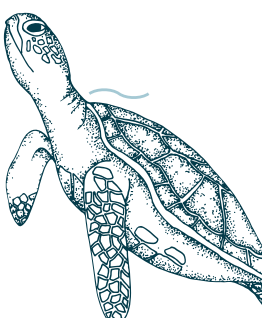
## Chocolate & Rum

Araguani chocolate from Venezuela, 72%  
vs. Don Papa Baroko <sup>G</sup>

14

**Attention!** *Rough seas ahead:* 

## OUR DIGESTIF TOP 10



Grappa Aromatica Bianco Marzadro, South Tyrol	2cl	6,5
Grappa Le Giare Amarone Barrique Marzadro, South Tyrol	2cl	7,9
Ron Zacapa 23 Años Guatemala	4cl	12,4
Pelinkovac Maraska, Zadar	4cl	5,8
Amaro Montenegro Sicily	4cl	5,8
Frangelico Piedmont	4cl	5,8
Limoncello Graz – homemade!	4cl	5,9
Port Charlotte 10y Single Malt Scotch Whisky, Islay	4cl	16,9
Rote Williamsbirne Hochstrasser, West Styria	2cl	5,9
Marille Jöbstl, West Styria	2cl	5,9