

STARTERS

Crispy Blue-Fin-Tuna-Tatar
with perigord truffle 18

Japanese premium scallops
baked, with ginger spinach 3 Pcs | 17

Our fish soup
with tomatoes from Blumau,
parsley and sauce rouille 12 | 15

Fritto misto deluxe
prawns, scallops and calamari,
with lemon and aioli 17

EL PESCADOR

IM RATHAUS

Tuna steak

An incredible delicacy from the sea in
perfect quality and from sustainable
fishing.

25

Sea Bass

World class Branzino from the crystal
clear waters of Dalmatia.
Deliciously tender and mild
aromatic taste.

25

Golden trout

Out of pure mountain water. BIO, ASC, MSC
and AMA controlled and certified.
The true king among salmonids!

25

in approx. 180 g pieces

CATCH OF THE DAY

Whole fish 100 g 9
al forno

SIDES

Grilled vegetables with croatian olive oil 6

Melanzani al forno 6

Creamy baby spinach 6

Roasted potatoes with croatian rosemary 5

Roman artichoke and onion vegetables 8

Homemade Lobster Ravioli 3 Pcs 8

UPGRADES

Scallops 1 Pc | 5

Black tiger prawn 8/12 1 Pc | 4

Softshell crab 1 Pc | 10

SAUCES

Garlic parsley oil 3

Herb butter 3

Sauce Rouille 3

Asian Teriyaki Sauce 3



Mate Olivenöl

The olive groves of our oil are
located directly by the sea of
the Istrian west coast. It is
characterised by salt, rough wind
and offers an insanely delicious
scent of herbs and wild artichokes.

SPECIALS

Surf & Turf

150g fillet & 3 pieces
black tiger prawns,
artichoke onion vegetables &
rosemary potatoes 33

Muscheln Buzara

original recipe from dalmatia 18

Fettuccine with melanzani

the best olive oil, dried tomatoes
and mussels 23

Lobster Ravioli

in its own sauce, with
grilled prawns and calamari 23

Carnaroli Risotto

We use the world famous Piedmontese rice,
which is grown around the town of Arborio.
The contained starch gives our el Pescador
risotto – which is refined with fish and
seafood – its incomparable creaminess.

RISOTTO MARE

Side 9

Starter 14

Main course 19

TIP!

Upgrade your Risotto!

+ scallops Pc | 5

+ sashimi tuna 50g | 8

+ grilled prawn Pc | 4

DESSERTS

Nonna's Tiramisu

prepared according to the original
recipe of our chef Andrea 10

Chocolate tart

with cherries &
hazelnut brittle 10

Iced snowball

greek yoghurt,
with caribbean rum plums 10

Sorbet

with vodka or prosecco 7

If there's anything we couldn't get you excited about, please don't write
it on the internet, we both don't benefit from it. Just let us know, we'll
make it up to you right away.

In the evenings we serve freshly baked baguette directly from the oven, salted butter
and bite sized fish specialities for € 4,20 p.p. If you have any questions concerning
allergies, please don't hesitate to ask our well trained staff.

