

CAPTAIN'S RECOMMENDATIONS



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

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

Surf & Turf 42
150g premium beef fillet,
3 black tiger prawns & homemade ricotta and
wild mushroom ravioli ^{BG}

Mussels with white or red Buzara sauce 22
prepared according to a traditional Croatian recipe,
mussels in white wine and lemon sauce,
optionally with or without tomatoes ^{AGOR}

Prawn Ćevapčići 31
based on a recipe by Christof Widakovich,
served with grilled vegetables, rosemary potatoes &
yellow bell pepper ajvar ^{BCEFGN}

Homemade truffle gnocchi 21
with genuine truffle sauce ^{ABG}
starter
main

Lobster risotto 26
World-renowned Piedmontese rice,
prepared with a rich lobster bisque and served
with three grilled prawns ^{ABG}



Spaghetti „el Pescador“ 26
seafood pasta with a variety
of fish, shellfish, prawns,
hints of chili & plenty of
amore ^{ABCDOR}

Psst...!
Anyone who
hasn't tried our
gnocchi yet is
missing out!

STARTERS

Spicy tuna pizza
on Roti Paratha with avocado cream,
ponzu, jalapeño & sesame ^{ACDGMN}

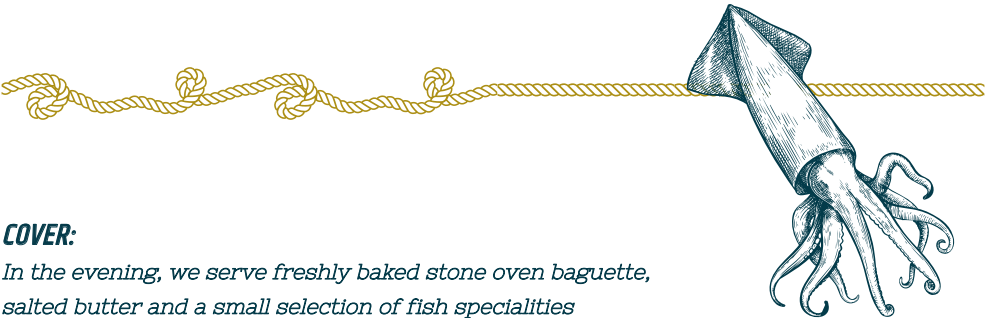
Hot sashimi of Label Rouge salmon 21
with ginger-pickled pumpkin,
pumpkin seed oil, pumpkin seeds &
crispy fried onions ^{GO}

Our fish soup
tomato, parsley & Sauce Rouille ^{BDGL}
Starter / Main 14 / 17

Fritto misto deluxe
prawns, scallops, calamari & branzino ^{ABCDGMR}
served with aioli or jalapeño-yuzu mayo
Starter / Main 20 / 27

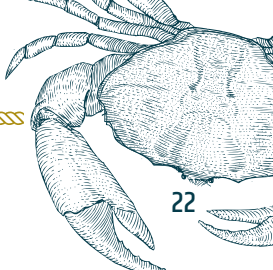
 **Oysters: Oysrí** 1 pc. | 5
The rock star of oysters!
with red wine shallot vinaigrette ^{RO}
*A distinctive Irish oyster, cultivated for centuries in the
waters of Dungarvan Bay by dedicated producers who pass
on the craft through generations.*

Genuine Beluga caviar: Premium Selection 30g | 55
with blinis, sour cream & chives ^{ACG}


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.*



21

14 / 17

20 / 27

1 pc. | 5

30g | 55

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. ^{DGO} 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 ^{OR}

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

+7 per person

FISH Fillets from our Teppanyaki grill

approx. 180 g per fillet ^{DG} 29

Please choose between:

Fillet of White Catfish from Thal

This freshwater fish from Thal near Graz delights with its light, tender flesh, succulent texture and mild, delicately aromatic flavour. A regional delicacy!



Branzino fillet from Piran

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

Tuna steak

We serve the king of the seas, sourced from certified sustainable fisheries, seared medium-rare. Upon request, we enhance it with a sesame crust.

TO ENJOY WITH OUR FISH:

Sides

Grilled vegetables with rosemary butter & sea salt ^G	7	Lobster risotto with grated lime ^G	8
Fregola Sarda with autumnal Mediterranean flavours & Pecorino ^{ACGL}	7	Lamb's lettuce with pumpkin seed oil & an egg from the Schöcklland ^{CLM}	6
Homemade ricotta ravioli with wild mushrooms ^O	8	Truffle gnocchi with genuine truffle sauce ^{ACG}	8
Croatian rosemary potatoes with sea salt	5		

Sauces & dips

Miso-Beurre-Blanc ^G	5
Garlic parsley oil	3
Grated mature Parmesan ^G	3
Mediterranean herb butter ^G	3
Classic Sauce Rouille ^{CGM}	3
Asian teriyaki sauce ^F	3
Jalapeño yuzu mayo ^{CG}	3

Pimp-ups:

1 pc. Scallop ^R	6
1 pc. Black Tiger prawn 8/12 ^B	4
1 pc. Soft-shell Crab ^{ACG}	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

Sicilia

Orange Amaro,
lemon juice &
tonic water 8.9

Porto

white port wine &
tonic water 8.6

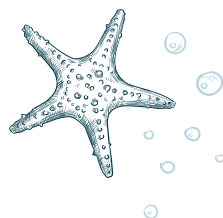
Non-alcoholic

Virgin vermouth & tonic

Martini Floreale &
tonic water 6.9

Crodino Spritz

Crodino Biondo,
elderflower & soda 6.6



Tea Royal

Blooming Rosé 6.5

El Pescador IceTea

Cranberry & white tea 5.5

CLASSICS

Beer

Reininghaus Jahrgangspils	0,2	3.5	0,3	4.5
Birra Moretti	0,2	3.5	0,4	5.3

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	6.5

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

Aperitivo Classico

Campari Soda	6.9
Campari Orange	7.4
Bellini	7.2
Limoncello Spritz	7.5
Veneto Spritz	7.5
Lillet Berry	7.1



Sparklings

Champagne Brut Comte de Valandy „Goldkost Edt.“	0,1	11
Malvazijasekt C02 Coronica Extra Brut Istria	0,1	7.9
Prosecco Rosé DOC Brut Millesimato 2023	0,1	6.5
Riesling PetNat Der Aichinger Kremstal	0,1	6.7

SWEETS

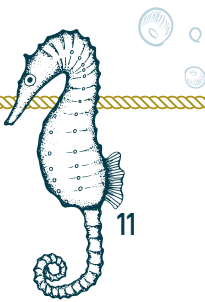
Nonna's Tiramisu

according to an original Italian recipe
with lots of amore (and the finest ingredients) ^{ACG}

Our pairing recommendation: ↲

2018 Late Bottled Vintage Port Quinta de La Rosa

(5cl | 5,9)



11

Warm Chocolate Cake

with Caribbean rum-infused plums & ice cream ^{ACGO}

13

Our pairing recommendation: ↲

10-year-old Madeira „Boal“, Henriques & Henriques

(5 cl | 9,9)

Homemade Bourbon vanilla ice cream

with egg liqueur, cinnamon &
Piedmontese hazelnuts ^{ACGH}

10

Apricot, mango or Amalfi lemon sorbet

with vodka or prosecco
with champagne

9

12

Chocolate & Rum

14

Don Papa Baroko Rum meets

72% Araguani chocolate pralines from Venezuela ^G

Cheese & Wine

16

Istrian truffle cheese, fig mustard &
1/16 l Muškat Momjanski by Kozlović ^G

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

