



MENU

Ribarska 
Koliba

Resort & Restaurant

SINCE 1904




Recognized Executive Chef
Carmine esposito

From a young age, our chef had fallen for his country's cuisine. The flavors and scents that came out of his mother's kitchen awakened a desire to explore cooking and its possibilities.

Carmine has travelled and worked extensively around the world in countries such as China, Singapore, Hong Kong and various in Latin America to develop further culinary skills.

Throughout these experiences he has gathered prestigious awards, appeared multiple times on television and had the opportunity to prepare meals for presidents, Nobel Prize winners and acclaimed actors.

He now brings his exceptional talent to our restaurant creating the finest blend of both Italian and Istrian cuisine. 

A LA CARTE MENU

Appetizer / Vorspeisen

**Carpaccio di cervo, mosto cotto, ribes, funghi di bosco,
castagne, spuma di porcini**

*/Deer carpaccio marinated with «mosto cotto», red currants, seasonal
mushrooms, chestnuts/*

*/Carpaccio vom Wild (Hirsch), «mosto cotto», Johannisbeere, Waldpilze,
Kastanien/*

110 kn

Tonno vitellato

/Cured tuna, veal sauce paté, veal jus, cappers, anchovies pesto, selected aromatic herbs/

/Marinierter Thunfisch, Kapern, Sardellenpesto, ausgewählte Kräuter/

90 kn

**Crudite di scampi del quarnero, peperonata liquida, esto di
capperi e olive nere, pan brioche tostato al urro d'acciughe**

*/Quarnero scampi crudité, warm bell pepper coulis, capers & olive pesto, anchovies'
butter toasted pan brioche/*

*/Scampi crudité, flüssige Peperonata, Kapernpesto und schwarze-Oliven, Panbrioche
geröstet auf Sardellenbutter/*

170 kn

Foie gras

/Glazed with dark chocolate, pan brioche, red wine onion marmalade/

/Emailliert mit dunkel Schokolade, Panbrioche, Zwiebelmarmelade mit Rotwein/

130 kn

First course / Erster Gang

**Pasta mista alla zucca arrostita nella birra doppio malto,
e i suoi semi tostati, cotechino glassato al mosto cotto**

*/Mix pasta, double malt roasted pumpkin, glazed «cotechino»,
toasted seeds/*

/Nudeln, biergerostete Kürbis und gerostete Samen, Cotechino glasiert in mosto cotto/

130 kn

**Tagliatelle al melograno, cavolfiore
e gamberi viola**

*/Pomegranate Tagliatelle, orange infused cauliflower sauce,
violet prawns/*

/Granatapfel Tagliatelle mit Blumenkohl im Orangensauce und lila Garnelen/

180 kn

**Risotto alle «mie origini», verze, parmigiano, lardo di
colonnata, polipo alla brace**

*/“My origin» risotto”, cabbage, 48 months aged Parmigiano,
Colonnata Lard, charcoal octopus/*

/Risotto, Kohl, Parmesan 48 Mon., Lardo di Colonnata, gegrillter Oktopus/

140 kn

Bottoni alla genovese di cinghiale, nella sua salsa, tartufo

*/Homemade Ravioli «Bottoni» stuffed wild Board «Genovese»,
seasonal truffles shave/*

/Ravioli gefüllt mit Wildschwein alla Genovese mit Trüffel/

120 kn

Main course / Hauptgerichte

**Anatra sous vide, fumetto di scampi e porcini,
cagliata cremosa d'arance**

*/16 hours slow cooked duck leg, scampi & ceps double boil consommé
reduction, orange curd/*

/Sous-vide-ente, Scampi und Steinpilze Bestand, Quark cremige Orange/

165 kn

**Carre agnello al caffè, pure di carote all'anice stellato,
bagna cauda, colatura di alici**

*/Coffee marinated lamb rack, star anise carrot puree, bagna cauda sauce,
colatura d'alicci/*

/Lammkarree al caffè, Reine Karotten mit Sternanis, „Bagna cauda“, Sardellensauce/

280 kn

Calamaro ripieno d'orzo & prsut istriano, salsa crauti

/Local squid stuffed with Barley & Istrian «Prsut», sauerkraut sauce/

/Tintenfisch gefüllt mit Gerste und istrische Rohschinken, Sauerkrautsauce/

150 kn

**Roulé di branzino all'acqua pazza, crosta di olive,
friggitelli**

*/Seabass Roulé, olives & dry cherry tomatoes crust, «Acqua Pazza» sauce,
«friggitelli» stuffed with bell pepper caponata/*

*/Wolfsbarsch Rouladen, Oliven, getrocknete Tomaten „Acqua pazza“ Sauce,
Friggitelli gefüllt mit Paprika/*

180 kn

Ribarska Traditions / Fischerhutte Traditions

Cozze «ALLA BUSARA»

*/Mussels «alla busara» Served with dough bread, lemon, parsley/
/Miesmuscheln „alla Busara“ serviert mit Teig Brot, Zitrone und Petersilie/
120 kn*

Dondoli «ALLA BUSARA»

*/Sea truffle clams «alla busara» served with dough bread, lemon, parsley/
/Meertrüffel (schaukelnd) serviert mit Teig Brot, Zitrone und Petersilie/
270 kn*

Formaggio «DI PECORA»

*/Local sheep cheese/
/Schafskäse/
1 kg – 360 kn
100 gr minimum portion / Mindestportion 100 gr*

Prosciutto «ISTRIANO»

*/Local «Istrian Han»/
/“Istrische“ Rohschinken/
1 kg – 460 kn
100 gr minimum portion / Mindestportion 100 gr*

Catch of the day / Fange des Tages

Oven baked with vegetables or grilled, served
with swiss-chard and potatoes

Ofen gebacken mit gebrilit Gemüse, Mangold und Kartoffeln

Wild / *Wilder Fisch* 1 kg – 600 kn

Raised / *Fisch angebaut* 1 kg – 450 kn

Local -Scampi

/Local langostin/

/Lokale Scampi/

1kg – 600 kn

Capesante alla griglia

/Grill scallops/

/Jakobsmuscheln auf dem Grill/

1pc-25 kn

Side Dishes / Beilagen

Patate al forno

/Rosemary roasted baby potatoes/

/Gebackenen Kartoffeln/

60kn

Verdure di stagione alla griglia

/Seasonal grilled vegetables/

/Grill Gemüse der Saison/

60kn

Bietole & patate

/Sautéed Swiss-chard with potatoes/

/Mangold mit Kartoffeln/

60 kn

Tartufo nero

/Black truffles/

/Schwarzer Trüffel/

1 gr – 5 kn

Degustation menu / Degustationsmenü

Carpaccio di fassona con colatura di alici, scalogno, salsa di carne, noci, erbette di stagione

*/Fassona Carpaccio, shallots, nuts, demi glaze, seasonal herbs/
/Fassona Carpaccio, Schalotten, Nüsse, Demi-Glasur, Kräuter der Saison/*

Raviolo dello chef

Sous vide anatra pressata, fumetto di scampi e porcini, compote d'arancie

*/16 hours slow cooked pressed duck leg, scampi & ceps double boil consommé, orange compote/
/16 Stunden langsam garen gepresste Entenkeule, Scampi & Steinpilze doppelt gekochte Brühe, Orangenkompott/*

Roulé di branzino all'acqua pazza, crosta di olive, friggitelli

*/Seabass Roulé, olives & dry cherry tomatoes crust, «Acqua Pazza» sauce, «friggitelli» stuffed with bell pepper caponata/
/Wolfsbarsch-Roulé, Oliven & getrocknete Kirschtomaten-Kruste, «Acqua Pazza»-Sauce, «Friggitelli» gefüllt mit Paprika-Caponata/*

Citrus melody

Crema di mandorle, frolla al limone, marmellata di calamansi, mousse di arancia rossa, marmellata di arancia rossa, sous vide di arancia e limone, spuma d'arancia rossa, gelato al limone e limoncello

*/Baked almond cream, lemon shortcrust, calamansi marmelade, red orange mousse, red orange marmalade, orange and lemon sous vide, red orange foam, ice cream with lemon and limoncello/
/Gebackene Mandelcreme, Zitronenmürbteig, Calamansi-Marmelade, Rot-Orangen-Mousse, Rot-Orangen-Marmelade, Orange und Zitrone Sous Vide, Rot-Orangen-Schaum, Eis mit Zitrone und Limoncello/*

880 kn

*990 kn with wine pairing. Please ask to our sommeliers about wine pairing.

**990 kn mit Weinbegleitung. Bitte fragen Sie unsere Sommeliers nach der Weinbegleitung.*

★ Food allergies and intolerance: before ordering, please speak to our staff about your requirements




Anna Tikulin

the artistic mastermind behind our incredible palette of desserts.

Anna was born in Sochi (Russia). She has shown culinary creative promise since childhood, relentlessly baking cakes and sweet pastries.

Anna has been trained by world famous pastry chefs and chocolatiers. Masterfully combining her variety of experiences, Anna boldly experiments with the knowledge gained. She has created desserts for guest Michelin star chefs and a number of many other prestigious gastronomic events.

In her hands, even the most ordinary dessert takes on a new sense, elegantly combining familiar tastes, she will daringly give them a new melody and shape. Her ideas are born from the most unexpected sources of inspiration, music, paintings, geometric shapes and travel. 

★ Food allergies and intolerance: before ordering, please speak to our staff about your requirements

Desserts / Nachspeisen

“Rum Baba”

/Babà al rum, chantilly agli agrumi, frolla al limone, sous vide all'arancia, gelato al limoncello/

/Baba in sirup with dark rum, citrus Chantilly, lemon shortcrust, orange sous vide, ice cream lemon-limoncello/

/Baba in Sirup mit dunklem Rum, Zitrus-Chantilly, Zitronenmürbteig, Orange Sous Vide, Eis Sahne Zitrone-Limoncello/

68 kn

“Tiramisu vanilla-chocolate”

/Savoyar al caffè espresso, ganache al cioccolato al latte, mousse al mascarpone e vaniglia, gelato al caffè, cioccolato fondente alla vaniglia/

/Biscuit savoyar with espresso, ganache with milk chocolate, mousse with mascarpone and vanilla, ice cream with coffee and vanilla dark chocolate decoration/

/Mascarpone und Vanille, Eis mit Kaffee und Vanille dunkle Schokoladendekoration/

68 kn

“Autumn mood”

/Crema di mandorle al forno, namelaka con zucca e cioccolato bianco, mousse alla mela verde e dragoncello, mela sottovuoto, marmellata di mele verdi, zucca al forno con calamansi, frolla, sorbetto alla mela verde/

/Baked almond cream, namelaka with pumpkin and white chocolate, mousse with green apple and tarragon, sous vide apple, green apple marmalade, baked pumpkin with calamansi, shortcrust, sorbet green apple/

/Gebackene Mandelcreme, Namelaka mit Kürbis und weißer Schokolade, Mousse mit grüner Apfel und Estragon, Sous vide Apfel, grüne Apfelmarmelade, gebackener Kürbis mit Calamansi, Mürbeteig, Sorbet grüner Apfel/

68 kn