



## COLD APPETIZERS

*sharing style recommended*

	PRICE
Raw shrimp with aioli sauce (2)	18
Seabass ceviche with avocado (4)	18
Tuna tataki (4, 6)	18
Vitello tonnato – thinly sliced veal with tuna sauce (3, 4)	17
Beef carpaccio with truffles (1, 9)	19
Beef tartare (3, 10)	19
Jamon Iberico – Iberian cured ham	21
Fennel carpaccio with truffles (7)	17

## SIGNATURES

Capesante tartare (6, 14) – Scallop tartare	19
Sashimi of dry-aged yellowtail with truffle (1, 3, 6)	25
Wagyu tartare with truffle (1, 3)	30
Lobster carpaccio (3)	31

## SALADS

Grilled shrimp and squid with pine nuts, avocado, and cherry tomatoes (2, 9, 14)	17
Roasted red beet, pomegranate, pumpkin seeds, cherry tomatoes, and goat cheese (7, 8, 9)	14
Roast beef in sweet and sour soy sauce, pomegranate, and nuts (6, 9)	18
Seasonal salad	7

## WARM APPETIZERS

Homemade fuži pasta with shrimp in tomato sauce (1, 2, 3, 7)	23
Homemade fuži pasta with truffle (1, 3, 7)	24
Homemade fuži pasta with shrimp and truffle (1, 2, 3, 7)	25
Cuttlefish black risotto (for 2 people) (7, 14)	38
Lobster risotto (for 2 people) (3, 4, 7)	65
Grilled scallops (14)	6 / kom
Seared beef steak tartare with black truffle and potatoes (3, 10)	20
Roasted beef bone marrow with Argentine red shrimp (1, 2)	21

## MAIN DISHES

Sea bass steak wrapped in nori algae with sides (from fish over 2 KG) (4)	32
Dry-aged yellowtail steak with scallop (1, 4)	32
Slow-braised veal cheeks with orzotto (1, 7)	30
Grilled Adriatic shrimps (2)	55 / 0,5 KG
Fresh daily catch (4)	70-95 / KG

# FROM THE GRILL

*Meat origin: Australia, Argentina, Ireland, Scotland, Uruguay, USA, Japan*

	PRICE
Ribeye (350g)	41
Beef Filet – Aberdeen Angus (Scotland) (250g)	38
Striploin – Greater Omaha (USA) (350g)	37
T-Bone – Red Hereford (Ireland)	80 / KG
T-Bone – Greater Omaha (USA)	120 / KG
T-Bone – Creekstone Farms (USA)	140 / KG
Cowboy – Red Hereford (Ireland)	80 / KG
Cowboy – Greater Omaha (USA)	120 / KG
Tomahawk – Nature's Meadows (Ireland)	95 / KG
Tomahawk – Creekstone Farms (USA)	155 / KG
Lamb ribs (250g)	35
Picanha (300g)	36
Flank steak (300g)	36
Kagoshima Wagyu beef A4	49
Kagoshima Wagyu beef A5	55
Octopus tentacle with roasted vegetables and potatoes (14)	31

## SIDES

Truffle mashed potatoes (7)	9
Roasted vegetables	7
Sweet potato	7
Baked potato	7
Baked beans	7
Grilled avocado with Pico de Gallo	7
Grated truffle (7)	9

## SAUCES

Truffle (7)	9
Pepper (7)	5
Demi-glace (7)	5

## SOMETHING SWEET

Basque cheesecake (3, 7)	8
Mango pudding	8
Chocolate with passion fruit and truffle (3, 7, 8)	9

## PLACE MAT

*Homemade focaccia with olive oil, olives, and truffle butter*

3

1 Cereals containing gluten, namely: wheat (e.g., spelt and emmer), rye, barley, oats or their hybrid varieties, and products made from them

2 Crustaceans and products made from them

3 Eggs and products made from them

4 Fish and products made from them

5 Peanuts and products made from them

6 Soybeans and products made from them

7 Milk and dairy products (including lactose)

8 Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products made from them

9 Celery and products made from it

10 Mustard seeds and products made from them

11 Sesame seeds and products made from them

12 Sulfur dioxide and sulfites at concentrations above

10 mg/kg or 10 mg/l, expressed as total SO

13 Lupin and products made from it

14 Molluscs and products made from them

TIMUS d.o.o.

All prices are in EUR, including VAT.

Menu valid from 23 March 2026.

