

Menu

The chef recommends

Tasting menu

3-course menu:	€ 30
chef's amuse-bouche, cold starter, main course, dessert	
4-course menu:	€ 45
chef's amuse-bouche, cold starter, warm starter, main course, dessert	
6-course menu:	€ 60
chef's amuse-bouche, cold starter, soup, warm starter, sorbet, main course, dessert	

Payment with the Privilege card and vouchers is not possible; the Privilege card discount also does not apply.

Gourmet focaccias

Focaccia with heirloom tomatoes and stracciatella	€ 10
Focaccia with marinated anchovies and scapece-style zucchini	€ 10
Focaccia with rocket pesto and lardo	€ 10

Cold seafood starters

Sea bass carpaccio with peach, lemon gel, and basil oil	€ 21
Tuna tartare with green tomato, cucumber, and sake	€ 18
House-style octopus	€ 22
Salt cod spread with candied lemon zest and crispy capers	€ 18
Smoked salmon with gin-marinated pickles and fennel oil	€ 19
"Mojito" marinated prawns (rum-flambéed prawns, lime mayonnaise, mint powder)	€ 18
Oysters	€ 7 / piece
Raw langoustines	€ 130 / kg
Chef's selection of raw and cooked seafood delicacies	€ 35

We would like to warn our guests that despite observing all the provisions of the HACCP regulations and striving to purchase strictly controlled and highest quality raw materials that are always fresh, the consumption of raw fish might have a potential risk of intoxication, as raw materials that have not been heat-treated do not guarantee a high level of safety when consumed.

Cold starters

San Daniele prosciutto	€ 14
Selection of local cured meats	€ 15
Duck speck with almond cream and sweet-and-sour cherries	€ 23
Vitello tonnato	€ 18
Selection of local cheeses with seasonal fruit jam and walnuts	€ 15

Soups

Beef consommé	€ 6
Soup of the day	€ 6
Cream of crab soup with seafood	€ 16

Warm seafood starters

Risotto with zucchini pesto, sautéed prawns, and scapece-style zucchini	€ 18
Paccheri pasta with yellow pepper cream, marinated tuna, crispy capers, and basil oil	€ 16
Spaghetti with clams	€ 18
Seafood spaghetti	€ 18
Prawn, lime, and goat cheese ravioli with fish sauce and zucchini	€ 22

In order to help the kitchen personnel, we cordially ask you to order no more than three different types of appetisers for the same table at the same time.

Warm starters

Risotto with wild herbs, oyster mushrooms, mushroom jus, and Montasio cheese cream	€ 15
"Ooo, ti moja Goričanka": barley risotto with young zucchini cream, smoked trout, caviar, and buttermilk cream	€ 15
Cacio e pepe tortelli with Ptuj onion reduction, elderberry glaze, and crispy guanciale	€ 17
Potato gnocchi with meat ragù	€ 14
Spaghetti with tomato sauce and stracciatella cheese	€ 13

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Fish main courses

Turbot fillet with anchovy beurre blanc and aubergine	€ 28
Tuna tagliata, carrot cream with teriyaki glaze, and charred romaine lettuce	€ 22
Fried seafood and shellfish with zucchini and carrots, served with lime, mint, and green tabasco mayonnaise	€ 23
Grilled octopus with potato cream and puttanesca sauce	€ 25
White fish prepared to your preference <i>(grilled, baked, or salt-crusted)</i>	€ 95 / kg
Wild-caught white fish prepared to your preference <i>(grilled, baked, or salt-crusted)</i>	€ 115 / kg
Grilled langoustines	€ 130 / kg
Grilled scallop St. Jacques	€ 8 / piece

Meat main courses

Black Angus tagliata with layered aubergine and rocket pesto	€ 40
Crispy fried chicken breast with steakhouse fries and apple cider curry mayonnaise	€ 16
Beef short ribs in their own sauce with cherries and mashed potatoes	€ 16
Honey-glazed pork neck with soy sauce and wholegrain mustard, roasted potatoes, and sautéed Swiss chard	€ 15
Beef tenderloin with veal ossobuco jus, potato mille-feuille, grilled oyster mushroom, and parsley oil	€ 37
Grilled lamb chops <i>(subject to availability)</i>	€ 120 / kg
Cowboy steak <i>(subject to availability)</i>	€ 105 / kg
Fiorentina / T-bone steak <i>(subject to availability)</i>	€ 100 / kg

Sauces

Green pepper sauce	5 €
Oyster mushroom sauce	10 €

Side dishes

Mashed potatoes	€ 4,50
Steakhouse fries	€ 4,50
Grilled potatoes	€ 4,50
Sautéed oyster mushrooms	€ 13
Seasonal grilled vegetables	€ 5
Pan-fried Swiss chard	€ 4,50

Salads

Salad with raw tuna, edamame, wakame seaweed, ponzu dressing, and sesame oil	€ 18
Caprese salad	€ 10
Mixed salad	€ 7

Desserts

Tiramisù	€ 7
Pistachio tart with fior di latte ice cream	€ 8
Lemon crème brûlée with rice flour biscuit	€ 8
Apple and fig strudel with vanilla ice cream	€ 8
White chocolate and raspberry cheesecake	€ 8
Vanilla ice cream with warm forest berry sauce and almond crumble	€ 7
Fresh seasonal fruit	€ 7
Sorbet	€ 4
Service fee	€ 3

Chef Matjaž with his cooking and serving team wishes you to enjoy your meal!

Nova Gorica, 1 July 2026 | All prices include VAT. The prices listed on the menu are for a single portion, unless explicitly stated that the dish is charged per kilogram or piece.

Perla, Resort & Entertainment, Kidričeva 7, Nova Gorica