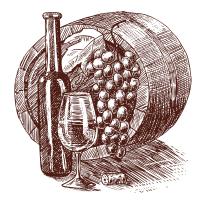
Menn à la varte

RESTAURANT

Sreprna viliva



Welcome to Srebrna Vilica,

a culinary gem nestled within the charming Hotel Zala Piran. Located in the heart of Piran, our restaurant invites you to savor a delightful fusion of local flavors and contemporary cuisine. With a name meaning 'Silver Fork,' Srebrna Vilica promises an elegant dining experience, where fresh, seasonal ingredients meet exceptional hospitality. Enjoy a warm ambiance in between the streets of Piran as you indulge in a meal crafted to celebrate the rich heritage of the Slovenian coast.



COLD STARTERS

Tuna tartare € 14,90

Marinated in soy sauce, fresh strawberries, fennel, wakame, wasabi.

Prawn tartare € 15.90

Fresh prawn with olive oil, chives, lime juice, homemade lemon mayo, red pepper and chives oil.

Beef tartare € 15,90

Angus tenderloin with our spice mix, topped with quali egg yolk, lemon mayo, herb butter and chilli hairs.

Octopus carpaccio € 16,90

Octopus, flavored oil, red pepper, chives, orange emulsion.

Beef carpaccio with € 17,90 truffles

Angus tenderloin, flavored truffle oil, fresh black truffle.

SOUPS

Pumpkin soup € 6,90

Butternut squash with orange, cream cheese and squash chips.

Tomato soup € 5,90

Soup with pesto of dried tomato.

Nonna's soup € 7,90

Daily soup from our chef.

ENTRÉE

Selection of ravioli € 14.90

Homemade ravioli are filled with seasonal flavors, so ask the waiter for the current selection.

Gnocchi with Italian € 14,90 salsiccia

Gnocchi in herb sauce with parmesan and Italian sausage - salsiccia crumble.

CHEF'S SPECIAL MENU

3 - course specialty for € 39,90

Entrée

Main course

Dessert

Specialty for a start, cold or warm. Chef's choice.

Expect something you will wish again tomorrow.

Just to complete your evening, something sweet.

€ 8,90

€ 15,90 € 25,90

Specaials are not available every day. Please consult with our service personel.

HOME MADE PASTA

Carbonara € 15,90

Guancialle, eggs, pepper, pecorino, and a touch of parmigiano.

Cacio e pepe € 14,90

Pecorino and pepper with some pasta juice makes a unique taste.

Truffles € 18,90

Istrian specialty. White truffle cream with fresh black truffle on top.

Prawns & porcini € 18,90

A combination of sea and forest. Spectacular pasta. Bolognese

€ 14,90

€ 15,90

Some call it Bolognese sauce, some ragu. Classic ground meat sauce.

Aglio & Olio

Name says all. Slightly spicy but refreshing pasta. Crostini on top.

Amatriciana € 16,90

Tomatoes, guancialle, lots of pecorino and reduced local Malvasia.

Alfredo € 14.90

Fettuccine Alfredo. Creamy pasta with butter and parmesan.





MAIN COURSE

Pork belly € 23,90

Soft, crunchy and glazed pork belly with caramelized shallots, squash puree and sauce.

Duck breast € 24,90

Crispy duck served with pure, grilled vegetables and shiny sauce. Recommended: Medium.

Ribeye fillet steak € 28,90

Mr. Ribeye is served with mashed potatoes, glazed shallots and red wine sauce.

Picanha steak € 27,90

Known as the most perfectly balanced steak. Sides with puree and 3 types of peas. Recommended: Medium rare.

Octopus € 28,90

Sous vide octopus leg, grilled crisp, layed on sofrito sauce next to creamy parmesan polenta and some veggies.

Tuna steak € 26,90

Bluefin tuna marinated in soy sauce and black sesame. Seasonal freshness is perfect as a side dish.

Monkfish fillet € 26,90

Grilled fillet basted with butter - placed on a fluffy white polenta. Dehydrated tomatoes and popcorn for garnish.

BURGERS

Beef cheeseburger € 16,90

Brioche bombette, brie, crispy bacon, caramelized onions, red cabbage. Side dish: Parmesan fries

Beef smash burger € 15,90

Toasted brioche bun, two crispy cheddar patties, fresh tomato and pickles.

Side dish: Parmesan fries.

UNDECIDED? FOR TWO ...

Steak for 2

Please ask the waiter for the current special.

Surf & turf € 54,90

Ribeye, tuna steak & seared Adriatic prawns. Surf & turf our way. Side dishes: Our puree, mushrooms & garlic butter.

SIDES

Bread	€ 2,00
Fried potato	€ 4,90
House puree	€ 4,90
Grilled veggies	€ 5,90
Seasonal salad	€ 5,90

EXTRAS

Black truffle € 9,90Garlic butter € 2,90Herb butter € 2,90Chicken liver paté € 4,90Grilled prawn € 4,00Chef's "Hello!" € 0,00

Placemat is charged € 2,50 per person. All prices include VAT.

DESSERTS

Chocolate lava cake € 7,90

Poetry with a scoop of ice cream.

Crème brûlée € 7,90

It is a classic! Pop and dig.

Cannoli € 8,90

Ask the waiter for current selection.

Sorbetto € 7.90

Strawberry or passion fruit? To eat or drink?

