

Purobeach

ENJOY YOUR EXPERIENCE

Starters

Saute of triestine mussels

14 

Fish of the day cheviche

With manioc chips.

16 

Crispy squid

With lime mayonnaise and french potatoes.

18 

Piedmont bianca tartare

With aromatic salad and berries.

18 

Vegan dish with crudite', tomatoes, avocado, pita falafel and vegan mayonnaise

16 

Pasta & risotto

Spaghetti, clams and bottarga

24 

Seafood linguine

24 

Risotto with yellow tomato and red Adriatic prawns

28 

Fusilli with white courtyard ragu', Goat and veal juice

22 

Borage ravioli, Karst butter and sage

22 

For those
lively souls
who eat well
and travel often



Albert Amer
Chef

Main courses

Fish of the day (min 2 pax)

With baked potatoes, grilled tomatoes and citrus mayonnaise.

56



Catalan-style lobster

52



Fried paranza from the gulf of Trieste

Golden vegetables and tartar sauce.

22



Entrecote

With rocket salad, baked tomatoes, parmigiano flakes, evo oil and balsamic vinegar.

26



Vegetable garden

24



Dolci

Puro Cheesecake

12



Tiramisu

10



Brownie with vanilla ice cream

14



Lemon curd

14



Allergen information

Purobeach has implemented an Allergen Control Plan with allergen information on their products following the implementation of the 1169/2011 Regulation (EU) on "food information for consumers".

 Vegan

 Vegetarian

 Gluten

 Crustaceans

 Eggs

 Fish

 Peanuts

 Soy bean

 Milk

 Nuts

 Celery

 Mustard

 Sesame

 Sulphites

 Lupin

 Molluscs
