



**Robin**  
RESTAURANT

# MENU

From Farm to Table  
Iz njive na mizo

Something for everyone  
Nekaj za vsak okus

Preпустite se okusom  
Indulge in the flavors





# Restaurant ROBIN

V restavraciji Robin verjamemo v preprostost: dobro hrano, iskreno postrežbo in toplino domačih okusov. Naša kuhinja temelji na svežih, lokalnih sestavinah in bogati dediščini slovenskih pokrajin. Vsaka jed pripoveduje zgodbo o sezoni, naravi in ljudeh, ki jo ustvarjajo. Ime Robin izvira iz ptice taščice – drobne, pogumne in pristne, tako kot naš pristop k ustvarjanju okusov. Radi raziskujemo nove kulinarčne poti, a ostajamo zvesti domačim koreninam.

Za popolno izkušnjo smo pripravili vinsko karto s slovenskimi vini in izbor lokalnih piv. Pod vsako jedjo v meniju najdete naše hišno priporočilo vina ali piva, izbrano za popolno harmonijo okusov.

At Restaurant Robin, we believe in simplicity: good food, genuine service, and the warmth of home-cooked flavors. Our cuisine is based on fresh, local ingredients and the rich culinary heritage of Slovenia's regions. Every dish tells a story of the season, nature, and the people who create it.

The name Robin comes from the robin bird – small, brave, and authentic, just like our approach to flavor. We love exploring new culinary paths while staying true to our roots. For a complete experience, we've prepared a wine list featuring Slovenian wines and a selection of local craft beers. Below each dish, you'll find our house wine or beer recommendation, carefully chosen to highlight the harmony of flavors on your plate.

# NAŠ IZBOR / OUR CHOICE

## PREDJED / AN APPETIZER

HUMUS S POPEČENIM KRUHOM /  
HUMMUS SERVED WITH TOASTED BREAD

Kremni čičerikin namaz s tahinijem, oljčnim oljem in začimbami, postrežen s hrustljivo popečenim kruhom. Creamy chickpea spread with tahini, olive oil and spices, served with crispy toasted bread.

1, 3, 12

## GLAVNA JED / MAIN DISH

FILE BRANCINA S PIREJEM PEČENE ZELENE IN ČESNOVIM GELOM/  
SEA BASS FILLET WITH ROASTED CELERIAC PURÉE AND GARLIC GEL

Nežno pečen brancin, postrežen na kremasti osnovi iz pečene zelene. Delicately roasted sea bass served on a creamy base of roasted celeriac.

7,10

## SLADICA / DESSERT

ČOKOLADNI LAVA CAKE Z METINIM SLADOLEDOM/  
CHOCOLATE LAVA CAKE WITH MINT ICE CREAM (6,9)

Topel čokoladni kolač s tekočo sredico, postrežen z osvežilnim metinim sladoledom.

Warm chocolate cake with a molten center, served with refreshing mint ice cream.

3,6,9

VINSKA SPREMLJAVA/WINE PAIRING

Zelen, Guerila, Vipava

Sauvignon, Blaževi, Goriška brda

Porto Ruby, Ramos Pinto, Portugalska



3 HODNI MENI / 3 COURSE MENU  
CENA/PRICE: 43, 00 €  
VINO/WINE: 15, 00 €

# NAŠ IZBOR / OUR CHOICE

## PREDJED / AN APPETIZER

### GOVEJA JUHA/BEEF SOUP

Tradicionalna goveja juha.

Traditional beef broth.

1, 6

## GLAVNA JED / MAIN DISH

### POČASI PEČENA SVINJSKA REBRA Z ZELIŠČNIM KROMPIRJEM IN CHIMICHURI OMAKO/ SLOW-ROASTED PORK RIBS WITH HERB POTATOES AND CHIMICHURRI SAUCE

Sočna rebra, pečena do popolnosti, obdana z bogatimi okusi zelišč in svežim chimichurijem. Juicy ribs roasted to perfection, infused with rich herbal flavours and served with fresh chimichurri.

9, 10

## SLADICA / DESSERT

### CRÈME BRÛLÉE

Klasična francoska vaniljeva krema s hrustljivo karamelno skorjico.

A classic French vanilla custard with a crisp caramelized top.

1, 3 6, 9

### VINSKA SPREMLJAVA / WINE PAIRING

Sauvignon, Blaževi, Goriška Brda  
Lodoma - Modra Frankinja, Bela Krajina  
Rumeni Muškat, PraVino, Štajerska



3 HODNI MENI / 3 COURSE MENU

CENA/PRICE: 45,00 €

VINO/WINE: 15, 00 €

# ME NU

## HLADNE PREDJEDI/ COLD STARTERS

MEŠANI MESNI NAREZEK ZA 2 OSEBI /  
MIXED MEAT PLATTER FOR 2 19,00 €  
Vinsko priporočilo / Wine pairing suggestion:  
**Goričko Blanc, Marof, Prekmurje**  
3,14

MEŠANI SIRI NA PLOŠČI ZA 2 OSEBI /  
MIXED CHEESE PLATTER FOR 2 19,00 €  
Vinsko priporočilo / Wine pairing suggestion:  
**Renski rizling Markus, Frešer, Štajerska**  
3,9

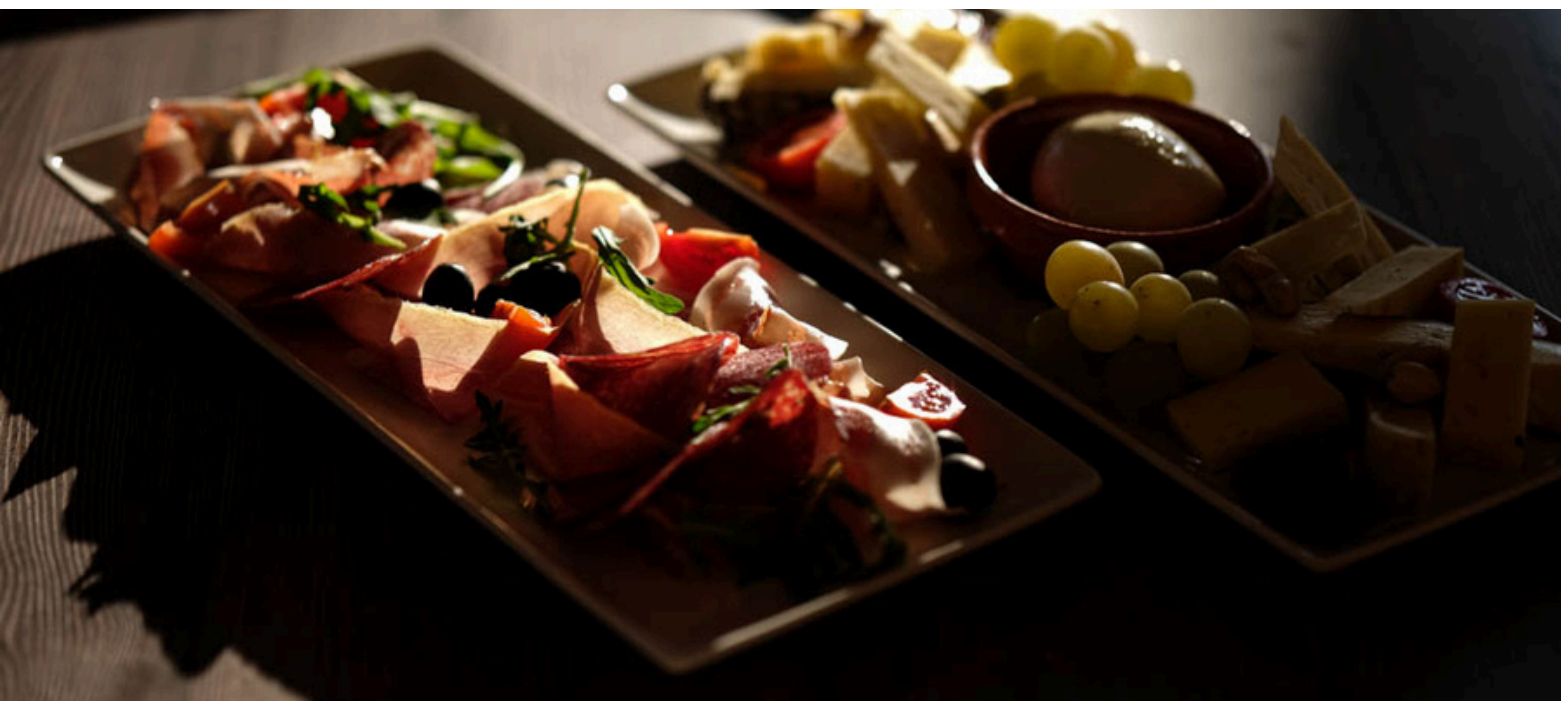
HUMUS S POPEČENIM KRUHOM/  
HUMMUS SERVED WITH TOASTED BREAD 13,00 €  
Vinsko priporočilo/Wine pairing suggestion:  
**Zelen, Guerila, Vipava**  
1,3,12

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## JUHE/SOUPS

GOVEJA JUHA / BEEF SOUP 7,00 €  
Vinsko priporočilo / Wine pairing suggestion:  
**Sauvignon, Blaževi, Goriška Brda**  
1,6

DNEVNA VEGANSKA JUHA / DAILY VEGAN SOUP 7,00 €  
Vinsko priporočilo / Wine pairing suggestion:  
**Renski rizling Markus, Frešer, Štajerska**



# TESTENINE IN RIŽOTE/ PASTA AND RISOTTO

## PISTACIJEVA RIŽOTA / PISTACHIO RISOTTO

18,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Zelen, Guerila, Vipava**

3,9

## TAGLIATELLE Z GAMBERI, TARTUFI, BUČNO KREMO/ TAGLIATELLE WITH PRAWNS, TRUFFLES AND PUMPKIN CREAM

21,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Malvazija, Korenika & Moškon, Slovenska Istra**

Pivska spremljava / Beer pairing suggestion:

**Chesnut Tree Honey lager, Stezičar**

1,5,6,7,9

## NJOKI Z PARADIŽNIKOM IN BURATTO / GNOCCHI WITH TOMATO AND BURRATA

17,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Rose, Nebo, Goriška Brda**

1, 6, 9

## IDRIJSKI ŽLIKROFI S SIROVO PENO IN GRANATNIM JABOLKOM / IDRIJA DUMPLINGS WITH CHEESE MOUSSE AND POMEGRANATE

17,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Lodoma – Modra Frankinja, Šuklje, Bela Krajina**

Pivska spremljava / Beer pairing suggestion:

**Lager, Stezičar**

1, 6, 9



# GLAVNE MESNE JEDI/ MAIN MEAT DISHES

PIŠČANČJI FILE, ZELENJAVNI PIRE IN ZELENJAVA / CHICKEN FILLET  
WITH VEGETABLE PURÉE AND VEGETABLES

Vinsko priporočilo / Wine pairing suggestion:

**Modri Pinot, Verus, Štajerska**

Pivska spremljava / Beer pairing suggestion:

**Lager, Stezičar**

9

22,00 €

GOVEJA TAGLIATA Z RUKOLO IN PARMEZANOM (250 g) /  
BEEF TAGLIATA WITH ARUGULA AND PARMESAN (250 g)

Vinsko priporočilo / Wine pairing suggestion:

**Cabernet Franc, Batič, Vipava**

Pivska spremljava / Beer pairing suggestion:

**Unfiltered draft lager, Union**

9

36,00 €

POČASI PEČENA SVINJSKA REBRA Z ZELIŠČNIM KROMPIRJEM IN  
CHIMICHURRI OMAKO / SLOW-ROASTED PORK RIBS WITH HERB  
POTATOES AND CHIMICHURRI SAUCE

Vinsko priporočilo / Wine pairing suggestion:

**Lodoma – Modra Frankinja, Šuklje, Bela Krajina**

Pivska spremljava / Beer pairing suggestion:

**IPA draft, Union**

35,00 €

BIFTEK V OMAKI / BEEF STEAK IN SAUCE

- **chimichurri (10)**
- **kavbojsko maslo/ cowboy butter (9,11)**
- **kraški pršut s tartufi/ Karst prosciutto with truffles (9)**

Vinsko priporočilo / Wine pairing suggestion:

**1. Merlot, Kristančič, Goriška Brda,**

**2. Lodoma – Modra Frankinja, Šuklje, Bela Krajina**

**3. Barbera, Guerila, Vipava**

39,00 €

RIBEYE AMERIKA/RIBEYE STEAK

Vinsko priporočilo / Wine pairing suggestion:

**Epoca rdeče, Ferdinand, Goriška Brda**

Pivska spremljava / Beer pairing suggestion:

**Unfiltered draft lager, Union**

15,00 €/100g

COWBOY STEAK KROMPIRJEM V ZELIŠČNEM MASLU ZA 2 OSEBI /  
COWBOY STEAK WITH HERB BUTTER POTATOES FOR 2 PEOPLE

Vinsko priporočilo / Wine pairing suggestion:

**Cabernet Franc, Batič, Vipava**

Pivska spremljava / Beer pairing suggestion:

**Chesnut Tree Honey lager, Stezičar**

9

69,00 €

# RIBJE JEDI FISH CUISINE

FILE BRANCINA Z ZELENO IN PASTINAKOM /  
SEA BASS FILLET WITH GREENS AND PARSNIPS

28,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Sauvignon, Blaževi, Goriška Brda**

7, 10

MORSKA BUZARA / ADRIATIC SEAFOOD BUZARA

29,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Malvazija, Korenika & Moškon, Slovenska Istra**

1, 5, 7, 8

HOBOTNICA Z MEDITERANSKO ZELENJAVO IN KROMPIRJEM /  
OCTOPUS WITH MEDITERRANEAN VEGETABLES AND POTATOES

30,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Zelen, Guerila, Vipava**

7, 8



## VEGETARIJANSKA JEDI/ VEGETARIAN DISH

PEČENA PESA, BUČNI PIRE, TOFU /  
ROASTED BEETROOT, PUMPKIN PURÉE, TOFU

Vinsko priporočilo / Wine pairing suggestion:

**Rose, Nebo, Goriška Brda**

2

## SOLATE/ SALADS

CEZAR SOLATA ROBIN / CAESAR SALAD ROBIN

Vinsko priporočilo / Wine pairing suggestion:

**Sivi Pinot, Blaževi, Goriška Brda**

Pivska spremljava / Beer pairing suggestion:

**Lager, Stezičar**

1, 9, 11

SOLATA Z AVOKADOM IN GAMBERI /  
SALAD WITH AVOCADO AND PRAWNS

Vinsko priporočilo / Wine pairing suggestion:

**Sauvignon, Blaževi, Goriška Brda**

Pivska spremljava / Beer pairing suggestion:

**IPA draft, Union**

5

PARADIŽNIK Z BURATTO /  
TOMATO WITH BURRATA

Vinsko priporočilo / Wine pairing suggestion:

**Sauvignon, Blaževi, Goriška Brda**

Pivska spremljava / Beer pairing suggestion:

**IPA draft, Union**

9

MALA MEŠANA SOLATA /  
SMALL MIXED SALAD

# ME NU

19,00 €

16,00 €

18,00 €

17,00 €

6,00 €



# BURGERJI/BURGERS

## BURGER ROBIN / ROBIN BURGER

24,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Lodoma - Modra Frankinja, Šuklje, Bela Krajina**

Pivska spremljava / Beer pairing suggestion:

**Unfiltered draft lager, Union**

1, 6, 9, 11

## VEGE BURGER / VEGGIE BURGER

21,00 €

Vinsko priporočilo / Wine pairing suggestion:

**Sauvignon, Blaževi, Goriška Brda**

Pivska spremljava / Beer pairing suggestion:

**IPA draft. Union**

1, 2, 9

# PRILOGE/ SIDE DISHES

PEČEN KROMPIR / ROASTED POTATO

7,00 €

OCVRT KROMPIRČEK / FRENCH FRIES

7,00 €

MEŠANA SEZONSKA ZELENJAVA / MIXED SEASONAL VEGETABLES

7,00 €

OCVRTI ČEBULNI OBROČKI/ FRIED ONION RINGS (1)

7,00 €



# SLADICE/DESSERTS

## CRÈME BRÛLÉE

Vinsko priporočilo / Wine pairing suggestion:

**Rumeni Muškat, Pra Vino, Štajerska**

3, 6, 9

8,50 €

## ČOKOLADNI LAVA CAKE Z METINIM SLADOLEDOM (1,3,6,9)/

CHOCOLATE LAVA CAKE WITH MINT ICE CREAM

Vinsko priporočilo / Wine pairing suggestion:

**Porto Ruby, Ramos Pinto, Portugalska**

3, 6, 9

8,50 €

## PISTACIJEVA GIBANICA / PISTACHIO GIBANICA

Vinsko priporočilo / Wine pairing suggestion:

**Rumeni Muškat, Pra Vino, Štajerska**

1, 3, 6, 9

8,50 €

## POGRINJEK/COVER CHARGE

2,00 €



## ALERGENI / ALERGENS

1-Žita/Grains

2-Zrna soje/Soya Grains

3-Oreščki/Nuts

4-Arašidi/Peanuts

5-Rakci/Crabs

6-Jajca/Eggs

7-Ribe/Fish

8-Mehkužci/Molluscs

9-Mleko/Milk

10-Listna zelena/Leaf celery

11-Gorčična semena/Mustard seeds

12-Sezamova semena/sesame seeds

13-Volčji bob/Lupines

14-Žveplov dioksid/SO<sub>2</sub>

V skladu z odločbo o izvajanju uredbe (EU) o zagotavljanju informacij o živilih potrošnikom – Uradni list RS 6/2014, z dne 24.1.2014, str 427 – smo za vas pripravili informacijo o prisotnih alergenih v naši kulinarčni ponudbi. Naše strežno in kuharsko osebje vam je z veseljem na voljo za vsa dodatna pojasnila. Cenik je veljaven od 11. novembra 2025 do preklica. Cene so v EUR in z DDV.





# Menu

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THANK YOU FOR VISITING  
HVALA ZA OBISK

[WWW.RESTAVRACIJAROBIN.COM](http://WWW.RESTAVRACIJAROBIN.COM)