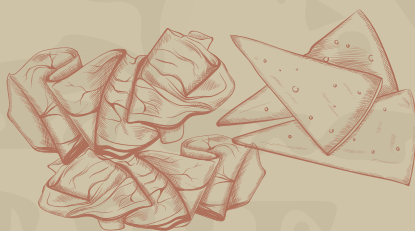




MENU

ENGLISH

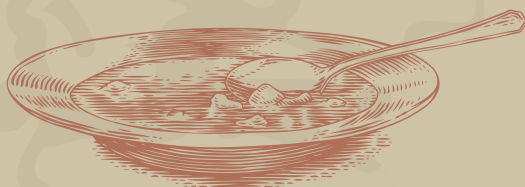


PROSCIUTTO AND BRŽOLA WITH A SELECTION OF CHEESE

In addition, we serve fermented
vegetables, which we obtain from
our fields for most of the year

(allergens: lactose, nuts)

14,90 €



Soups are a big part of our cuisine. We are constantly improving
recipes which we are cooking. The whole year we try to grow as many
of our own herbs as possible, which contributes to better flavours.

FARMER'S MUSHROOM SOUP

Made of at least three varieties
of mushrooms and herbal sour
cream

(allergens: lactose, mushrooms, nuts)

6,20 €

FISH SOUP

Soup cooked from three varieties
of fish and shrimp

(allergens: gluten, celery)

7,20 €

BORSCHT

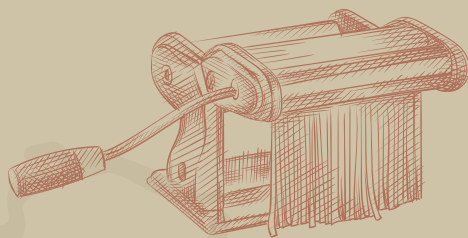
The most recognizable Ukrainian
national soup

(allergens: gluten, celery)

7,70 €

SOUP À LA CHEF

7,20 €



In our kitchen we prepare various products, including homemade pasa, which is prepared daily. For the basis, we use selected flour and exclusively egg yolks without egg whites, as we want to fulfill your expectations.

We currently manufacture:

BLACK THIN NOODLES

We darken them with cuttlefish ink.

Due to their narrowness, they bind the sauce to themselves very nicely.

We serve them in a sauce made from octopus, white wine, garlic and fresh herbs.

(allergens: fish, molluscs, soy, lactose, gluten, eggs)

15,90 €

SPINACH NOODLES

We use dehydrated spinach, which gives a distinct green color.

They are served with fried king prawns, flambeed with cognac & toasted in homemade butter (we mix truffle, sundried tomatoes and basil into butter).

(allergens: gluten, egg, lactose, crustaceans, mushrooms)

15,90 €

OR

We serve them in a sauce made from black bull beef and freshly cooked tomatoe sauce.

(allergens: gluten, egg, lactose)

15,90 €

YELLOW NOODLES

We use a bit of saffron, so they get a slightly yellowish color.

We prepare them with two sauces:

Served in a sauce made of truffles, tartufata and truffle oil combined with parmesan.

(allergens: gluten, eggs, lactose, mushrooms)

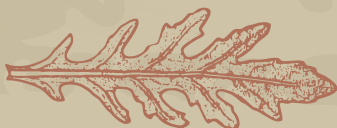
17,90 €

OR

Carbonara - sauce made with eggs from our farm, pancetta and parmesan.

(allergens: gluten, eggs, lactose)

14,90 €



We spend most of the year collecting salads and vegetables on our own farm, which allows us to serve you dishes from healthy products and guarantees you a healthy lifestyle. We serve you a plate of a different salads and a pan of roasted zucchini, eggplant, red peppers and some fresh herbs.

CHOOSE THE LAST STEP YOURSELF:

SALAD WITH YOUNG CHEESE

(allergens: lactose)

12,90 €

SALAD WITH KING PRAWNS

(allergens: crabs, lactose)

13,90 €

SALAD WITH ROASTED BEEF

(allergens: lactose)

13,90 €

SALAD WITH CHICKEN FILLET AND PANCETTA

(allergens: lactose, eggs)

12,90 €

SALAD WITH FRIED CHICKEN THIGH

(allergens: lactose, gluten)

12,90 €

SALAD WITH ZUCCHINI CROQUETTE

(allergens: crabs, lactose, gluten)

12,90 €

SALAD WITH SALMON

(allergens: lactose, fish)

13,90 €

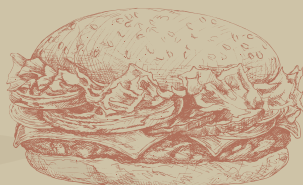
DAILY SALAD

4,90 €

SALAD À LA CHEF

When the sun offers us seasonal foods we prepare a special salad.

13,90 €



BEEF CHEDDAR BACON BURGER

beef, cheddar cheese, bacon,
green salad, tomatoes,
Parenzana dressing

(allergens: soya, lactose, gluten, eggs)

11,90 €

BURGER WITH BEEF, BRIE CHEESE, PANCETTA AND TRUFFLE

beef, brie cheese, bacon, young
spinach, tomatoes, cheddar dressing

(allergens: soya, lactose, gluten, eggs)

12,90 €

CHICKEN GYROS BURGER

chicken fillet, feta cheese,
tomatoes, tzatziki dressing

(allergens: gluten, eggs, lactose, nuts)

10,90 €

ZUCCHINI BURGER WITH AVOCADO

zucchini croquet, avocado salsa,
arugula with honey balsamic
dressing, tomato

(allergens: lactose, gluten, eggs)

10,90 €

BIG BOY DOUBLE BEEF CHEDDAR BURGER

beef, cheddar cheese, bacon,
green salad, tomatoes,
Parenzana dressing

(allergens: soya, lactose, gluten, eggs)

15,40 €

BEEF BURGER WITH CARAMELIZED ONIONS

beef, caramelized onions, cheddar
cheese, green salad, tomatoes,
Parenzana dressing

(allergens: soya, lactose, gluten, eggs)

11,90 €

CRISPY CHICKEN BURGER

fried chicken thigh, cheddar
cheese, lettuce, tomatoes,
curry dressing

(allergens: lactose, gluten, eggs)

10,90 €

BURGER WITH KING PRAWNS

fried king prawns in beer dough,
green salad, tomatoes, tzatziki
dressing, curry dressing

(allergens: gluten, eggs, shellfish, lactose)

13,40 €

EXTRAS

ASPARAGUS (SEASON ONLY).....	1,50 €
TRUFFLE.....	2,00 €
FRESH ONIONS.....	0,50 €
CARAMELIZED ONIONS.....	1,00 €
BACON.....	1,50 €
EGG.....	1,50 €
JALAPEÑOS.....	1,50 €

DOUBLE BEEF.....	3,70 €
DOUBLE FRIED PRAWNS.....	3,70 €
DOUBLE CHEDDAR.....	1,00 €
DOUBLE SMOKED CHEESE.....	1,00 €
DOUBLE FETA CHEESE.....	1,00 €



JACK DANIELS SPARE RIBS

Baby back ribs, grilled on charcoal,
with tomato and Jack Daniels
whiskey coating

(allergens: soya)

small portion 13,90 €

big portion 22,50 €



HOMEMADE SAUSAGE

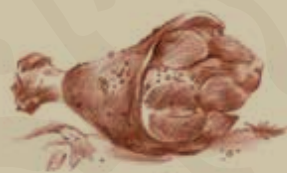
All products we produce in
our kitchen are made exclusively from
Slovenian meat

11,50 €



PORK CUBES ON A SKEWER AND GRILLED ON CHARCOAL

11,50 €



PORK LEG WITH BABY POTATOES AND CABBAGE

Marinated in unfiltered beer for
24 hours, cooked with aromatic
vegetables and coated with maple
and cognac while baldng

(allergens: soya, celery)

24,90 €



FRIED CHICKEN WINGS

Marinated overnight, then slowly
cooked. These are our pub crispy
chicken wings

(allergens: celery)

small portion 10,90 €

big portion 21,00 €



HALF A CHICKEN, MARINATED IN PUMPKIN SEEDS

Filled with aromatic vegetables,
which swamp the meat with their
aroma during baldng in a beer
bath

(allergens: nuts, lactose)

13,90 €



LAMB'S LEG WITH MEDITERRANEAN SPICES

We serve slowly cooked lambs leg in a hot pan with
young potatoes and champignons

(alkrgens: lactose, nuts, sqy, mushrooms)

22,90 €



RIBEYE STEAK OR RIBEYE TAGLIATA

Beef black angus

300 - 350 g ... 30,50 €

BEEF FILLET MIGNON ALI BEEF FILLET MIGNON TAGLIATA

250 - 280 g ... 30,50 €

You can choose souce with green pepper, cognac souce or refoško souce (wine).

Truffles ... 3,00 €

Eggs from our farm ... 1,50 €



FISH & CHIPS

(allergens: fish, gluten, eggs)

fish portion 14,50 €

FRIED CALAMARI WITH FRENCH FRIES

(allergens: molluscs, gluten)

15,50 €

SALMON FILLET WITH KING PRAWN TRUFFLE AND MEDITERRANEAN SIDE DISH SERVED IN A HOT PAN

(allrgens: fish, lactose, crustaceans, mushrooms)

25,90 €

CATCH OF THE DAY OCCASIONALLY WE HAVE FRESH FISH



SIDE DISHES

YOUNG POTATO WITH TRUFFLES

(allergens: lactose, mushrooms)

6,50 €

YOUNG POTATO

5,50 €

FRENCH FRIES

4,90 €

MEDITERRANEAN VEGETABLES

5,90 €

ONION RINGS

(allergens: gluten)

5,50 €

SWEET FRENCH FRIES

6,50 €

SIDE À LA CHEF

6,70 €

EXTRAS

SALSA ROSSA (ALLERGENS: EGGS)	1,00 €
BBQ DRESSING (ALLERGENS: SOY)	1,00 €
MAYONNAISE (ALLERGENS: EGGS)	1,00 €
KETCHUP	1,00 €
SOUR CREAM (ALLERGENS: LACTOSE)	1,00 €
CAESAR SAUCE (ALLERGENS: LACTOSE, FISH)	1,00 €
SAUCE A LA CHEF	1,50 €

DRINKS



HOMEMADE NON-ALCOHOLIC BEVERAGES

HOMEMADE ICE TEA WITH FLAVOUR

(strawberry, passiflora,
ginger, elderberry)

0,40 L 4,50 €

NATURAL HOMEMADE LEMONADE

0,40 L 3,90 €

NATURAL ORANGE JUICE

0,10 L 2,50 €

HOMEMADE LEMONADE WITH FLAVOUR

(strawberry, passiflora, ginger,
elderberry)

0,40 L 4,50 €

NON-ALCOHOLIC BEVERAGES

RADENSKA MINERAL WATER (0,10 L)	0,80 €
RADENSKA MINERAL WATER (0,25 L)	2,60 €
RADENSKA MINERAL WATER/NATURELA (0,50 L)	3,30 €
RADENSKA MINERAL WATER/NATURELA (1 L)	4,50 €
FRUCTAL BOTTLED JUICES (0,20 L)	3,10 €
COCKTA (0,275 L)	3,70 €
COCA COLA/ COCA COLA ZERO (0,25 L)	3,80 €
SCHWEPES BITER LEMON/TONIC WATER/FANTA (0,25 L)	3,80 €
TOMAS HENRY TONIC WATER (0,20 L)	4,20 €

ALCOHOLIC MIXED DRINKS WITH BEER

RADLER (LAGER BEER, SIRUP, SWET&SOUR) 4,90 €

ALCOHOLIC REFRESHING MIXED DRINKS

PARANZANA SPRITZ (STRAWBERRY LIQUEUR, TONIC, LIMETA, FRESH MINT) 7,70 €

APEROL SPRITZ (APEROL, PROSECCO, RADENSKA, POMARANČA) 7.50 €

HUGO SPRITZ (ELDER SYRUP, PROSECCO, RADENSKA, MINT) 7.70 €

HIŠNA VINA NA KOZAREC

HOUSE WHITE WIN (0,10 L / 0,25 L / 0,50 L / 1 L) 2,50 € / 5,90 € / 10,90 € / 21,00 €

HOUSE RED WINE (0,10 L / 0,25 L / 0,50 L / 1 L)..... 2,50 € / 5,90 € / 10,90 € / 21,00 €

HOUSE SWEET WINE (0,10 L / 0,75L) 3,70 € / 23,90 €

HOUSE SPARKLING WINE BRUT (0,10 L / 0,75 L) 3,50 € / 22,90 €

DOC WINES

AVALER WHITE (0.75 L) 25.90 €

AVALER RED (0.75 L) 27.90 €

SPIRITS

WHISKY

JAMESON (0,03 L) 4,00 €

JACK DANIELS (0,03 L) 4,50 €

CHIVAS 12Y (0,03 L) 4,80 €

AKASHI BLENDED (0,03 L) 5,90 €

THE MACALLAN SHERRY OAK 12Y (0,03 L) 6,80 €

LAPROAIG 10Y (0,03 L) 6,80 €

NIKKA TAKETSURU PURE MALT (0,03 L) 7,50 €

RUM

DICTADOR (0,03 L) 7.50 €

HAVANA 7 YEARS (0,03 L) 5,80 €

A.H. RISE COPENHAGEN (0,03 L) 5,90 €

DIPLOMATICO (0,03 L) 6,00 €

DON PAPA (0,03 L) 6,50 €

AH RIISE NON PLUS BLACK EDITION (0,03 L) 11,50 €

COGNAC

MARTELL VS (0,03 L) 5,20 €

ARMAGNAC VSOP (0,03 L)..... 5,50 €

HENNESY XO (0,03 L) 13,00 €

GIN

BEEFEATER (0,04 L)	4,20 €
JUNI 93 (0,04 L)	4,50 €
BOMBAY (0,04 L)	4,50 €
HENDRICKS (0,04 L)	4,90 €
GIN MARE (0,04 L)	5,50 €
MONKEY 4 7 (0,04 L)	6,00 €
OB NAROČILU GINA JE TONIC	2,20 €

VODKA & TEQUILA

GROM PERUN (0,03 L)	3,80 €
CIROS (0,03 L)	4,90 €
GREY GOOSSE (0,03 L)	5,80 €
JOSE CUERVO SILVER (0,03 L)	3,90 €

OTHER SPIRITS

TRAVARICA (0,03 L)	3,70 €
TA FINA SLIVOVKA (0,03 L)	3,80 €
TA FINA VILJAMOVKA (0,03 L)	3,90 €
TA FINA DUNJA (0,03 L)	3,90 €

BITTERS AND LIQUORS

PELINKOVEC (0,03 L)	3,70 €
BLUEBERRY LIQUEUR (0,03 L)	3,80 €
CAMPARI (0,03 L)	3,80 €
APEROL (0,03 L)	3,80 €
CHOCOLATE LIQUEUR (0,03 L)	3,90 €
COINTREAU LIQUEUR (0,03 L)	3,90 €
JÄGERMAISTER (0,03 L)	4,00 €

HOT BEVERAGES

ESPRESSO	2.10 €
MACHIATO	2.30 €
WHITE COFFEE	2.50 €
CAPUCCINO	2,40 €
LATTE MACCHIATO	3,30 €
DECAFFEINATED COFFEE (ADDITIONAL CHARGE)	0,50 €
THE	2,80 €

EXTRAS

LEMON (PIECE)	0,40 €
HONEY (PIECE)	0,50 €
MILK (0,05 L)	0,50 €
CREME (PORTION)	0,50 €
RICE / OAT MILK (0,05 L)	0,60 €

ABOUT US

Stazione Parenzana is a brewery based on experience, knowledge and ideas. Beer is produced according to the classic method with the latest equipment, which provides better control of the natural process of beer clarification. This principle allows us more choice in regulating the taste and aroma of beer and ensures that the beer stays natural. We control the ideal conditions for the action of enzymes and yeast, but we refuse filtration and pasteurization in beer production.

In our brewery, we strive to try new beers, both classic and special.

For us, making beer is more than just work. It is a rich and complex world of tastes and feelings related to food, history and culture and the transmission of it and its development. The result is our beer.



STAZIONE PARENZANA
SEČA 81, 6320 PORTOROŽ

STAZIONE PARENZANA
LJUBLJANA
RIMSKA CESTA 17,
1000 LJUBLJANA

STAZIONE PARENZANA LJUBLJANA - RESTAVRACIJA IN PIVOVARNA

DANI RAŠIČ, MANAGER: TEL. 040 145 689 • INFO@STAZIONE-LJUBLJANA.COM • WWW.STAZIONE-LJUBLJANA.COM

STAZIONE PARENZANA LJUBLJANA • STAZIONE PARENZANA LJUBLJANA

STAZIONE PARENZANA - PIVOVARNA IN RESTAVRACIJA

BRANKO KOLETNIK, MANAGER: TEL. 031 686 600 • INFO@STAZIONE-PARENZANA.COM • WWW.STAZIONE-PARENZANA.COM

STAZIONE PARENZANA • STAZIONE PARENZANA



STAZIONE PARENZANA

Seča 81, 6320 Portorož

PARENT COMPANY: VVK d.o.o., Liminjanska cesta 96, 6320 Portorož

Prices are in € and include VAT. The price list is valid from: 25. 7. 2024.

The Ministry of Health warns: Excessive alcohol consumption is harmful to health!

STAZIONE PARENZANA BEER LIST



U.20 lager

Alcohol 5 % | IBU 22

APPEARANCE: translucent beer with a golden colour.

AROMA: aroma of freshness of barley and classic Czech hops.

TASTE: classic Czech lager. Full, pure and sweet taste of malt and average bitterness.

ALLERGENS: gluten

draft beer 0,30 l..... 3,50 €

draft beer 0,50 l..... 4,50 €

draft beer 1 l..... 8,30 €



U.37 blanche

Alcohol 4,7 % | IBU 12

APPEARANCE: hazy, sunny yellow.

AROMA: the aroma of fresh wheat grains, the smell of spices and oranges and the sweet touch of bananas.

TASTE: a light summer beer with a refreshing taste. Wheat character with bananas in sweetness and a gently spicy taste with a slight bitterness.

ALLERGENS: wheat, orange, gluten

draft beer 0,30 l..... 3,90 €

draft beer 0,50 l..... 4,90 €

draft beer 1 l..... 8,50 €



P3 amber ale

Alcohol 5,5 % | IBU 19

APPEARANCE: translucent beer, a hint of glittering amber.

AROMA: pure aroma of caramel malt, fruit, flowers and a little citrus.

TASTE: aromatic malt with caramel aftertaste of honey and fruit.

ALLERGENS: gluten

draft beer 0,30 l..... 4,20 €

draft beer 0,50 l..... 5,20 €

draft beer 1 l..... 8,70 €



U.23 IPA

Alcohol 4,9 % | IBU 51

HOPS: Styrian Wolf (Slovenia) and Mosaic (USA)

APPEARANCE: Slightly cloudy Gold colour with ruby tone.

AROMA: rich aromas with a full fruity and floral undertone.

TASTE: a beer with a rich malty taste and a hint of fruit. With a pleasant velvety bitterness.

ALLERGENS: gluten

draft beer 0,30 l..... 4,50 €

draft beer 0,50 l..... 5,50 €

draft beer 1 l..... 9,00 €



DARK SIDE OF THE MOON

Alcohol 4,7% | IBU 25

APPEARANCE: dark brown beer

AROMA: bread crust, caramel, roasted chestnuts

TASTE: mild dark beer with a soft taste of bread, roasted chestnuts and light caramel

ALLERGENS: gluten

draft beer 0,30 l..... 4,20 €

draft beer 0,50 l..... 5,20 €

draft beer 1 l..... 8,70 €



MEXICAN LIGHT LAGER

Alcohol 2,93% | IBU 10

HOPS: Magnum (GER), Mandarina Bavaria (GER)

AROMA: Fruit, lime aroma

APPEARANCE: clean sunny color

TASTE: light body, extra fresh and lime flavor taste

draft beer 0,30 l..... 3,50 €

draft beer 0,50 l..... 4,50 €

draft beer 1 l..... 8,30 €

BEER TASTING 12,00 €

SPECIAL OFFER



ABOUT US

Stazione Parenzana is a brewery based on experience, knowledge and ideas. Beer is produced according to the classic method with the latest equipment, which provides better control of the natural process of beer clarification. This principle allows us more choice in regulating the taste and aroma of beer and ensures that the beer stays natural. We control the ideal conditions for the action of enzymes and yeast, but we refuse filtration and pasteurization in beer production.

In our brewery, we strive to try new beers, both classic and special.

For us, making beer is more than just work. It is a rich and complex world of tastes and feelings related to food, history and culture and the transmission of it and its development. The result is our beer.



STAZIONE PARENZANA
SEČA 81, 6320 PORTOROŽ

STAZIONE PARENZANA
LJUBLJANA
RIMSKA CESTA 17,
1000 LJUBLJANA

STAZIONE PARENZANA LJUBLJANA - RESTAURANT AND BREWERY

DANI RAŠIČ, MANAGER: TEL. 040 145 689 • INFO@STAZIONE-LJUBLJANA.COM • WWW.STAZIONE-LJUBLJANA.COM

[f](#) STAZIONE PARENZANA LJUBLJANA • [@](#) STAZIONEPARENZANALJUBLJANA

STAZIONE PARENZANA - RESTAURANT AND BREWERY

BRANKO KOLETNIK, MANAGER: TEL. 031 686 600 • INFO@STAZIONE-PARENZANA.COM • WWW.STAZIONE-PARENZANA.COM

[f](#) STAZIONE PARENZANA • [@](#) STAZIONEPARENZANA

SALES OUTSOURCING & BEER DISTRIBUTION
BREWERY@STAZIONE-PARENZANA.COM