

Our mission:

The Lanterna Restaurant has been offering its guests the highest quality seafood of the Kvarner Region, the Adriatic Sea belt among Istria, the Cres and Lošinj islands and the city of Rijeka, since 1983.

It is from this beautiful and abundant sea that Mr Aldo Peruško each day chooses top quality fish, crabs and molluscs which are always freshly caught and which are prepared in his kitchen that is rich in tradition and innovation.

The passion for uncompromising quality has always been the first rule which Ms Katica Peruško, a chef and Aldo's wife, has always adhered to and passed on to others over the course of time. The passion that motivates us to do our job the best possible way is such that it enables us to thrill and satisfy our guests and make them feel exceptional every day.

Since a short time ago the Lanterna has been run and coordinated by Mr Žan Peruško, who developed a method of team growth and location, in the basement of which he has built an enoteca with tapas under the outdoor area and where other flavors among tradition and innovations can be discovered and tasted with the everyday courtesy of Mr Andi Peruško. Also, for a better food degustation, the presence of a renown sommelier has been ensured.

The blend of different Croatian traditions and especially the Pula culinary tradition, rich in authentic flavors and autochthonous natural products, such as meat and truffles, with the best techniques of foodstuff selection and cooking, enables us to offer you a unique experience in a stylish ambiance.

*Thank you and have fun,
Žan Peruško and the whole Lanterna team*



If there is any indication of a known allergy, you should inform your waiter.

The prices are listed in Euros.

The price includes sojourn tax, bread, olive oil and couvert.

The tip is not included in the price.



6 course tasting menu

75€

Couvert

Raw scampi

emulsion of lemon and olive oil, raspberry

Cuttlefish Cappuccino

cuttlefish ragout, potato mousse

Gnocchi, Scamp Bisq

Grilled Artichoke

vegetable textured strips

Black slavonian hog medallion

range breed, fast pickles

Chocolate Fairy

4 French Valrhona choco surprises

Lanterna restaurant à la carte menu

Cold appetizers... with maritime flavours

Il Gran Crudo del Quarnaro Kvarner seafood plate	25€
Fish carpaccio, langoustine tartare, tuna sashimi, bivalve molluscs (venus clams and oysters)	
Marinated Kvarner sardines	10€
Raw scampi	20€
emulsion of lemon and olive oil, raspberry	
Tuna sashimi with ginger and wasabi	16€
Kvarner octopus	17€
granny smith apple, cherry tomato, capers, olives	
Oysters	6€ / pcs

Warm appetizers... with maritime flavours

Folpo umido	14€
folpo, seasonal salad	
Grilled mussels	13€
Buzara-style mussels	13€
Grilled scallops	17€ / 3 pcs

Cold appetizers... with mainland flavours

Beef tartare olive oil, lemon, butter and hollandaise sauce emulsion	22€
„Foie gras torchon“ brioche, blueberry and hazelnuts	25€
Iberian prosciutto Pata Negra hand cut (100g)	21€
Cheese selection Gorgonzola blu. Taleggio, Veli Jože, Parmigiano Reggiano 24 mesi (150 g)	18€

Starters

La zuppa del Quarnaro Kvarner soup Fish, crabs and molluscs	9€
Tomato soup, byodynamic range	7€
Black cuttlefish risotto with Acquerello rice	17€
Risotto with grilled Kvarner langoustines with Acquerello rice	25€
Buzara-style pasta with spiny lobster linguine and tagliatelle	32€
Spaghettoni with seafood	17€
Tagliatelle with black Istrian truffle	19€

Fish dishes

Daily catch fish selection 1st class fish Seabream, dentex, red scorpionfish, seabass, sargo, John Dory <i>Cooking technique: oven-baked, grilled (Big Green Egg)</i>	95€ / 1 kg
1st class Kvarner langoustines <i>Cooking technique: steamed, grilled (Big Green Egg)</i>	90€ / 1 kg
1st class KING Kvarner langoustines (100g per piece) <i>Cooking technique: steamed, grilled (Big Green Egg)</i>	100€ / 1 kg
Kvarner spiny lobster (aquarium selection) <i>Cooking technique: steamed, grilled (Big Green Egg)</i>	150€ / 1 kg
Fresh 1st class fish fillet with wok vegetables <i>Cooking technique: grilled (Big Green Egg)</i>	28€
1st class Kvarner squids <i>Cooking technique: grilled, fried</i>	26€
Grilled octopus (Big Green Egg) potato mousse	25€
Tuna tagliata julienned vegetables and soy mayonnaise	22€
Fritto misto Prawns, fish, squid, tartar and french fries	24€

Meat dishes

Black Angus ribeye steak (dry-aged for 45 days) Vegetable textures, roasted potatoes, peas cream <i>Cooking technique: grilled (Big Green Egg)</i>	35€
Breadcrumbs lamb cutlets potato mousse	33€
Black Slavonian pork Pickled vegetables, roasted potatoes <i>Cooking technique: grilled (Big Green Egg)</i>	28€
Duck breast potato mousse <i>Cooking technique: grilled (Big Green Egg)</i>	31€

Vegan dishes

Spaghettoni with zucchini and lemon	14€
Vegan artichoke (grilled) vegetables texture stripes	23€
Linguine with tomato sauce organic farming	15€

Sides

Roasted potatoes	6€
Fresh seasonal vegetables in wok	6€
Pommes frites	6€
Seasonal salads	6€
Pickled vegetables	6€

Desserts

Chocolate cake with ice-cream and chocolate mousse	6€
Cheesecake	6€
Daily cake (Cheff choice)	6€
Local handmade sorbet Lemon, vodka	6€
ãRoma ice-cream	6€
Raspberry - Vanilla - Mango Tiramisu - Lemon with Basil Yogurt and Blueberry - Dark Chocolate70% Caramel with Fleur de Sel Pistachio - Hazelnuts <i>Packed handmade, 170ml</i>	
Selection of confectionery chocolate delicacies	1€ / pcs