



Lovorka

grill/restoran

www.grill-lovorka.hr

Restaurant Grill Lovorka A Rujevica 6, 51000 Rijeka T +385 51 260 244 E info@grill-lovorka.hr Issue 4 - Autumn / Winter 2025

M E N U

CHOICE IS DIFFICULT BECAUSE EVERYTHING IS DELICIOUS!

APPETIZERS	
PRŠUT (DRY COOKED HAM) (1 kg)	90,00 €
SHEEP MILK CHEESE (1 kg)	90,00 €
ASSORTED CHEESES (1 kg) smoked cheese, quark, goat milk cheese, cow's milk cheese...	60,00 €
SLICED MEATS (1 kg) spicy dry - cured pork sausage, dried pork neck, boneless pork loin.	60,00 €
BREADED CHEESE	8,00 €
BREADED CHEESE (CUBES)	8,00 €
CHICKEN FINGERS	8,00 €
BREADED PANCAKES	8,00 €
MACEDONIAN MEZZE (small portion) griled / breaded / fresh vegetables, breaded / fresh cheese...	9,00 €
MACEDONIAN MEZZE (large portion) griled / breaded / fresh vegetables, breaded / fresh cheese...	18,00 €
STEAK TARTARE (200 g)	30,00 €



JUHE	
BEEF SOUP	4,50 €
MASHROOM SOUP	5,00 €
TOMATTO SOUP	4,50 €

GRILLED SPECIALTIES		
ČEVAPČIĆI	piece portion	1,00 € 10,00 €
SPICY SHISH KEBAB	piece portion	4,00 € 12,00 €
DJEVOJAČKI SAN (rolled pork or veal cutlet stuffed with cheese, breaded and fried)	portion	13,00 €
PLJESKAVICA WITH ONION	small large	8,00 € 10,00 €
CHEESE-STUFFED PLJESKAVICA	small large	10,00 € 12,00 €
SPICY ŠARSKA PLJESKAVICA (stuffed with kačkavalj cheese)	portion	14,00 €
SPICY GOURMET PLJESKAVICA	portion	13,00 €
SPICY ĐEVREK WITH KAYMAK	portion	14,00 €
SPICY MEAT FRITTERS	piece portion	2,00 € 10,00 €
UVIJAČI (traditional Macedonian dish)	piece portion	2,50 € 15,00 €
SMOKED SAUSAGE	piece portion	3,00 € 9,00 €
SKEWERS	portion	12,00 €
STUFFED AND GRILLED VJEŠALICA (pork steak)	portion	14,00 €
GRILLED VJEŠALICA BIJELA (pork steak)	portion	12,00 €
SMOKED VJEŠALICA (pork steak)	portion	14,00 €
MUČKALICA (stew made of barbecued meat and vegetables)	portion	13,00 €

WORKING HOURS

EVERY DAY

from 12:00

to 00:00

COME HUNGRY
AND LEAVE
HAPPY
BECAUSE LIFE
AT LOVORKA'S
TASTES BETTER!



TASTE THE MOST FAMOUS
RAW MEET WITH SPICES
SPECIALTY

Tatar steak

The Tatar steak is a specialty of well-known history dating back to the Tatar period. In order to have something to eat during their conquests, the Tatars put meat under their saddle. Spices that they had handy were added to the thus created meat patty, thus inadvertently creating a dish that is popular until today. In the Lovorka restaurant, the Tatar steak is prepared in front of the guest from a well-matured raw beefsteak (tenderloin). Spices are added to your liking and the dish is served with toasted flat bread and butter.

WARNING! ALLERGENS - Dear Guests, you can get the information on the allergens from our personnel.
The price includes the *couvert*, service and tax.
The Complaints Book is at the bar.
THE SALE, DISPENSING AND CONSUMPTION OF ALCOHOL TO PERSONS YOUNGER THAN 18 YEARS OF AGE IS PROHIBITED.

M E N U

MEAT SPECIALITIES

GRILLED BEEF TENDERLOIN STEAK grilled vegetables, potato croquettes (250 g)	29,00 €
BEEF TENDERLOIN STEAK IN GORGONZOLA SAUCE (250 g)	30,00 €
BEEF TENDERLOIN STEAK IN GREEN PEPPERCORN SAUCE (250 g)	30,00 €
BEEF TENDERLOIN STEAK WITH TRUFFLES (250 g)	34,00 €
BEEF TENDERLOIN STROGANOFF	23,00 €
NEW! VEAL MEDALLIONS	28,00 €
NEW! BONELESS PORK LOIN	18,00 €

CHICKEN - TURKEY

GRILLED CHICKEN BREAST	9,00 €
CHICKEN LEG	9,00 €
BREADED CHICKEN BREAST	9,00 €
GRILLED TURKEY BREAST	11,00 €
CHICKEN SKEWERS WITH BACON	12,00 €
BREADED TURKEY BREAST	12,00 €
TURKEY WITH GORGONZOLA SAUCE	13,00 €

FISH DISHES

FRIED SQUIDS	14,00 €
GRILLED SQUIDS	14,00 €
TAGLIATELLE WITH LANGOUSTINES	18,00 €

LOVORKA'S KITCHEN FOR TRUE GOURMETS

MEAT, GRILL AND MANY OTHER DELICIOUS DISHES FOR YOU

What is the secret of the Lovorka restaurant? Maybe it is the charcoal grill, the carefully selected meat and the recipes dating back to the grill cradle in Leskovac. Or it is the words such as *meze* (snacks), *vješalica* (meat), *kajmak* (cream), *gravče na tavče* (baked beans) or *baklava* – all with the good old ynonyms for the gourmet bacchanalia from the Balkans? Or perhaps the delicious *čevapčići*? The juicy and soft burgers with cheese? The uncommon meat curlers and meat patties? It may also be the non-intrusive and yet constantly present waiters, the owner



who personally takes the apron and prepares the minced meat mixture, the free of charge spread and the roasted bread served as a welcome to you. And again, it may be the understanding of those who have the Balkans in their soul, yet with their heart craving for the Croatian baking, or those for whom the Balkans is somewhat heavy on their stomach, so that they prefer to eat turkey, *gnocchi*, *fuži* (Istrian pasta) or salad dishes. Something is undoubtedly also in the very ambience reminding of the times when people were less hurried and enjoyed life, socialising, relaxation

and food more. Wood, brick, warm hues and tempered music creating an ambience where there is no tension at all. You simply exclude yourself from the outside and feel like you have come into your best friend's home who will please you and take care that you do not leave his home hungry or thirsty. One thing is sure: food is their job and their great pleasure. Even when not preparing food for the guests, they are still in the kitchen! They constantly try out things and blend them desiring that their already well-known dishes become even more special.

KID'S MENU	
BREADED CHICKEN CUTLET WITH FRENCH FRIES	8,00 €
CHICKEN CUTLET WITH A SIDE DISH	8,00 €
ČEVAPČIĆI WITH A SIDE DISH	9,00 €

À LA CARTE DISHES

VEAL SHANK WITH A SIDE DISH (kg)	29,00 €
PORK SHANK WITH A SIDE DISH (kg)	20,00 €
UNDER THE BELL STYLE VEAL (kg)	40,00 €
UNDER THE BELL STYLE LAMB (kg)	39,00 €

NOODLES (PASTA) - gnocchi, fuži, pljukanci

GNOCCHI WITH WILD GAME GOULASH	15,00 €
FUŽI PASTA (traditional Istrian pasta) WITH TRUFFLES	17,00 €
ŠURLICE PASTA IN FOUR CHEESE SAUCE	13,00 €



THE IDEAL SIDE DISH FOR OUR MEAT SPECIALITIES

GRAVČE - ACCORDING TO A SPECIAL TRADITIONAL RECIPE

Gravče na tavče or baked beans is a national Macedonian dish. It is prepared from the tetovac beans, bacon, onions, carrots and spiced with sweet and hot red paprika. It is traditionally served in clay pots. For spicy food lovers, *gravče* is a true delicacy. *Gravče* is known in all the Balkan countries and it is interesting that also in other countries there are similar dishes, e.g. *cassoulet* in France, and bean stew in the USA. Saviour *gravče* at Lovorka's because we prepare it according to our traditional family recipe. Bon Appétit!



M E N U

IRRESISTIBLE SCENT FROM THE CHILDHOOD

SMOKED MEATS FROM GRANDPA'S ATTIC THAT YOU WILL CRAVE FOR



If you are not looking forward to the winter, you probably never tasted the scent of a properly smoked meat. Nevertheless, you will most certainly travel back in time and be reminded of your grandpa in the country who in the attic, hidden from the world and onlookers, dried the most delicious meat delicacy pieces. Have you not felt the scent as soon as you came into our house? We are very proud of it.

SMOKED VJEŠALICA

What in fact is a smoked *vješalica*? Pork collar, separated from bone, split lengthwise, smoked and grilled. This dish fits perfectly with the chef salad and quality red wine.

LOVORKA VJEŠALICA

We also offer the Lovorka *vješalica*. It is prepared similarly to the well-known Karadorđe steak. In order to make this very much liked dish even more delicious, we have changed the recipe a bit. The pork tenderloin is filled with Caciocavallo cheese, bacon (pancetta) and cream cheese and is then breaded in the breadcrumbs and sesame mixture. The dish is served with buttered vegetables but it can also be served with a side dish of your liking.

SAUCES

CREAMY MUSHROOM SAUCE	7,00 €
GORGONZOLA SAUCE	7,50 €
PORCINI MUSHROOM SAUCE	8,00 €
GREEN PEPPERCORN SAUCE	7,50 €
TRUFFLE SAUCE	11,00 €

SIDE DISHES

FLATBREAD	2,50 €
FRENCH FRIES, YOUNG POTATOES, CROQUETTES	3,00 €
BOILED POTATOES	3,00 €
RICE	4,00 €
DJUVEČ	4,00 €
MACEDONIAN STYLE BAKED BEANS (vege)	5,00 €
ROASTED BELL PEPPERS	5,00 €
GRILLED VEGETABLES	6,00 €
GRILLED / PANÉED CHAMPIGNON MUSHROOMS	6,00 €
STUFFED CHAMPIGNON MUSHROOMS with kaymak or with cheese and dry-cured ham	6,50 €
GRILLED / BREADED COURGETTES	6,00 €
KAJMAK	2,50 €
URNEBES (side dish made of white cheese and hot chili peppers)	3,00 €
AJVAR (red pepper & eggplant relish)	2,50 €
HOMEMADE AJVAR	4,00 €
MAYONNAISE, MUSTARD, KETCHUP	2,50 €
TARTAR SAUCE	2,50 €
PICKLED CUCUMBERS, CHILI PEPPERS, OLIVES	2,50 €

SALADS

ŠOPSKA SALAD	4,00 €
GREEK SALAD	4,00 €
MIXED SALAD	3,50 €
CABBAGE SALAD	3,50 €
LETTUCE SALAD	3,00 €
TOMATO SALAD	3,50 €
CUCUMBER SALAD	3,50 €
ARUGULA/CORN SALAD	3,50 €

MEAL-SIZED SALADS

„TURKEY IN THE FOREST“	11,00 €
„LOVORKA“ SALAD	13,00 €
TUNA SALAD	10,00 €

DESSERTS

TUFAHIJA	4,00 €
BAKLAVA	4,00 €
KOLAČ	4,00 €
WARM RASPBERRIES	6,00 €
CREPES WITH WALNUTS	5,00 €
NUTELLA CREPES	6,00 €
CREPES WITH JAM / CHOCOLATE	5,00 €
CREPES „HOT LOVE“	6,00 €
ICE CREAM (1 scoop)	2,50 €
WHIPPED CREAM (1 portion)	2,50 €

THE PEOPLE OF RIJEKA AND LOVORKA IN LOVE FOREVER

LOVORKA – AN INSTITUTION OF RIJEKA

Gourmets very well know what Lovorka means - grill, excellent food, mmm... excellent meat, yummy... a lot of meat... Lovorka is a name, a law that rules, an institution or as it is now fashionable to say, Lovorka is a brand. One comes to Lovorka with a reason but also without one. You come to Lovorka to celebrate the important events in your life but also when there are not any, just for pleasure and to appease your stomach. Lovorka dates back to boys and girls in the festive communion clothing, young girls turning into young women and boys feeling awkward in their confirmation clothing, merry girls' nights and unbridled bachelor parties, 10 year study anniversary celebrations and the finally acquired diplomas, the handshake and the pleasure of a just concluded contract, 90th birthday of your grandma and four generations of a family at a table, the gathering of the secondary school colleagues, a euphoria never seen before or the new dads confusion. Lovorka witnessed the look of the bride and groom in love and the tears in their parents' eyes, cosy couples celebrating the Valentine's Day and December parties and toasts. It cannot be said how many times glasses were raised, toasts were made, or one ate until one's stomach was full delaying the start of the diet or how many times the guests spontaneously started singing. And yes, they also danced, you should have seen it...

It is true, Lovorka and the people of Rijeka are in love. No wonder, love goes through the stomach!



DRINKSPRICELIST

HOT DRINKS		
COFFEE		1,50 €
MACCHIATO/CAPPUCCINO		2,50 €
WHITE COFFEE		3,00 €
COCOA		3,00 €
NESCAFÉ		3,00 €
MILK	0,1 l	1,50 €
RUM PUNCH		2,50 €
TEA		2,00 €
TEA WITH HONEY		2,50 €
MULLED WINE	0,2 l	3,00 €
HONEY		0,50 €

NON-ALCOHOLIC DRINKS		
SPARKLING MINERAL WATER	0,25 l	2,00 €
SPARKLING MINERAL WATER	0,33 l	3,00 €
SPARKLING MINERAL WATER	0,50 l	3,50 €
SPARKLING MINERAL WATER	0,75 l	4,00 €
SPARKLING MINERAL WATER	1 l	5,00 €
FRUIT JUICE	0,20 l	3,50 €
SPARKLING JUICES	0,25 l / 0,33 l	3,50 €
ICETEА	0,25 l	3,50 €
ENERGY DRINK	0,25 l	5,00 €
FRESHLY SQUEEZED LEMON JUICE	0,25 l	4,00 €
SQUEEZED ORANGE	0,1 l	2,50 €

BEER		
KARLOVAČKO	0,33 l	3,00 €
KARLOVAČKO	0,50 l	3,50 €
KARLOVAČKO CRNO	0,50 l	3,50 €
KARLOVAČKO RADLER	0,50 l	3,50 €
KARLOVAČKO NON ALCOHOLIC	0,50 l	3,00 €
KRUŠOVICE	0,50 l	3,50 €
HEINEKEN	0,33 l	4,00 €
LAŠKO	0,33 l	3,00 €
LAŠKO	0,50 l	3,50 €
UNION RADLER	0,50 l	3,50 €

CRAFT/HOMEMADE		
SAN SERVOLO	0,33 l	5,00 €
SAN SERVOLO	0,75 l	11,00 €

SPIRITS AND LIQUEURS		
SPECIAL RAKIJAS		
ZLATNA RAKIJA Viljamovka (pear brandy), Dunja (quince brandy), Kajsija (apricot brandy), Šljivovica (plum brandy)	0 03 l	4,00 €
KORLAT RAKIJA I LIKERI lješnjak hazelnut	0,03 l	3,50 €
AURA RAKIJE I LIKERI Teranino (teran liqueur), Wild pear liqueur apple cinnamon, hazelnut liqueur	0,03 l	4,00 €
MEDICA	0,03 l	2,50 €
BOROVNIČKA	0,03 l	2,50 €
TRAVARICA	0,03 l	2,50 €
BISKA	0,03 l	2,50 €
PELINKOVAC	0,03 l	2,50 €
BRANDY	0,03 l	2,50 €
KOMOVICA	0,03 l	2,50 €
RUM DOMAĆI	0,03 l	2,50 €
ŠLJIVOVICE (plum brandy)	0,03 l	2,50 €
VILIJAMOVKA (pear brandy)	0,03 l	4,00 €
STOCK	0,03 l	2,50 €
ŽOLTA RAKIJA	0,03 l	3,50 €
MASTIKA	0,03 l	3,50 €
AMARO 18	0,03 l	2,50 €
BAILEY’S	0,03 l	3,50 €
CYNAR	0,03 l	2,50 €
CAMPARI	0,03 l	2,50 €
JAGERMEISTER	0,03 l	2,50 €
TEQUILA (CAMINO REAL)	0,03 l	4,00 €
BACARDI	0,03 l	3,00 €
GIN STRANI	0,03 l	3,50 €

WHISKY		
JACK DANIEL’S	0,03 l	4,00 €
BALLANTINES	0,03 l	3,50 €
CHIVAS REGA 12 Y.O.	0,03 l	5,00 €
JOHNNIE WALKER RED LABEL	0,03 l	3,50 €
GENTLEMAN JACK	0,03 l	6,00 €

COGNAC		
MARTEL VS	0,03 l	6,00 €
HENNESSY FINE DE COGNAC	0,03 l	5,00 €
COURVOISIER	0,03 l	6,00 €

VODKA		
IMPORTED		
SMIRNOFF	0,03 l	3,50 €
FINLANDIA	0,03 l	3,50 €



WINES		
OPEN WINE (red / white)	1,00 l	18,00 €
MARTINI	0,10 l	3,00 €
WHITE WINES		
MALVAZIJA "CUJ"	0,75 l	27,00 €
MALVAZIJA "CORONICA"	0,75 l	27,00 €
MALVAZIJA "PIQUENTUM"	0,75 l	37,00 €
MALVAZIJA "FAKIN"	0,75 l	27,00 €
GRAŠEVINA "GALIĆ"	0,75 l	27,00 €
SAUVIGNON "KORAK"	0,75 l	37,00 €
ŽLAHTINA "ŠIPUN"	0,75 l	25,00 €
TOMAC "MARANY"	0,75 l	39,00 €
CHARDONAY "BELAJ" SELECTION	0,75 l	37,00 €
KRIŽ "GRK"	0,75 l	57,00 €

RED WINES		
BABIĆ "TESTAMENT"	0,75 l	32,00 €
TERAN "PIQUENTUM"	0,75 l	35,00 €
SYRAH "KORLAT"	0,75 l	37,00 €
MERLOT "TERZOLO"	0,75 l	25,00 €
KRATOŠIJA "TIKVEŠ"	0,75 l	20,00 €
T'GA ZA JUG "TIKVEŠ"	0,75 l	15,00 €
PLAVAC MILOŠ	0,75 l	29,00 €
BOŠKINAC "REFFUL"	0,75 l	25,00 €
MERLOT TOCCATA	0,75 l	27,00 €

DESSERT WINES		
MUŠKAT DAMJANIC	0,75 l	28,00 €