

Park Plaza Histria Pula
Bar & Restaurant
YACHT

Karta vina
Wine Card

U Hrvatskoj se vino proizvodi već tisućama godina, te često možete naići na međunarodne sorte, ali se ponosimo i lokalnim, autohtonim sortama koje se uzgajaju samo u Hrvatskoj.

Istra je zemlja dobrega vina, glasi lokalna poslovice, te dopustite da Vas naša vinska karta povede na putovanje, kako Hrvatskom, ali još više i našom Istri. Vašim dolaskom u Istru, kušajte Malvaziju Istarsku, bijelu sortu koja daje široki raspon stilova i svjetska vina. Teran je naša najpoznatija sorta crvenoga vina koja uvijek ima visoke kiseline i moćne tanine. Treći ponos Istre je Muškat Momjanski, poluslatko vino za kraj večere.

Prepustite se našoj karti i našim konobarima da vas povedu na put po Istri i Hrvatskoj !

In Croatia wine has been produced for thousands of years, so you can often come across international varieties, but we are also proud of local, indigenous varieties grown only in Croatia.

Istria is a land of good wine, according to a local proverb. Let our wine list take you on a journey, both through Croatia and even more so through our Istria.

Upon your arrival in Istria, please try Istrian Malvasia, a white variety that gives a wide range of styles and world class wines.

Teran is our most known red grape variety which always gives high acid and mighty tannins. The third pride of Istria is Muškat (Muscat) Momjanski from Momjan, semi-sweet wine for ending the dinner.

Let our wine list and our waiters take you on a trip around Istria and Croatia !

Šampanjci ***Champagnes***

Brut Impérial NV
Moët & Chandon, Champagne

0,75 l 119,00 € / 896,61 kn

Deutz Rosé Millesmie 2008

0,75 l 190,00 € / 1.431,56 kn

Dom Pérignon Rosé Vintage 2003
Moët & Chandon, Champagne

0,75 l 950,00 € / 7.157,78 kn

Réserve Brut 0,75 l 70,00 € / 527,42 kn
J. Charpentier, Champagne

Pjenušci ***Sparkling wines***

Medea Brut 0,75 l 22,50 € / 169,53 kn
Agroprodukt, Istra

*Pjenušac proizveden od autohtone Malvazije Istarske,
metodom sekundarnog vrenja u tanku*

*Sparkling wine produced from native Istrian Malvasia,
second fermentation in tanks*

Misal Millenium Brut
Pjenušci Peršurić, Istra

0,75 l 42,00 € / 316,45 kn

*Pjenušac proizveden od Malvazije Istarske, s malim
udjelom Chardonnaya i Pinota Crnog, tradicionalnom
metodom sekundarne fermentacije u boci*

*Sparkling wine produced from native Istrian Malvasia,
with small addition of Chardonnay and Pinot Noir in
traditional method of second fermentation in bottle*

Misal Blanc de Blancs, Brut Nature

Pjenušci Peršurić, Istra

0,75 l

52,00 € / 391,79 kn

Pjenušac proizveden isključivo od Chardonnaya, tradicionalnom metodom sekundarne fermentacije u boci

Sparkling wine produced only by Chardonnay in traditional method of second fermentation in bottle

Xtrian Brut Rosé

0,75 l

42,00 € / 316,45 kn

Vina Veralda, Istra

Pjenušac proizveden prešanjem grožđa Terana. Odležavanje na talogu kvasaca u boci minimalno 24 mjeseca

Obtained by pressing the grapes of Teran variety. Aging on yeast sediment in a bottle for a minimum of 24 months

Mirna vina

Still wines

Općenito vina možemo razvrstavati osim po boji, alkoholu, slatkoći i po tijelu. Mi ćemo u ovoj karti vama vina rasporediti po tijelu, odnosno kombinaciji alkohola, kiselina, tanina i slatkoće, nešto što bi mogli definirati i kao opći dojam težine samog vina

Generally speaking, we can divide wines by color, alcohol, sweetness, or by body. In this wine list we will present to you all the wines by body, which represents combination of alcohol content, acidity level, tannins and sweetness level, something which could be defined as general perception of easiness of drinking

Bijela suha vina srednjeg tijela ***White medium bodied dry wines***

Montiron Malvazija Istarska

Agroprodukt, Istra

0,75 l 27,50 € / 207,20 kn

0,15 l 5,50 € / 41,44 kn

*Proizvedeno od autohtone Malvazije Istarske,
djelomično odležavano u hrastovim bačvama*

*Produced from native Istrian Malvasia, partially
aged in oak barells*

Malvazija Istarska 0,75 l 36,00 € / 271,24 kn

Moreno Coronica, Istra

*Proizvedeno od autohtone Malvazije Istarske,
odležavano u inox bačvama*

*Produced from native Istrian Malvasia,
aged in stainless steel barrel*

Malvazija Istarska 0,75 l 36,00 € / 271,24 kn

Nikola i Albert Benvenuti, Istra

*Proizvedeno od autohtone Malvazije Istarske,
odležavano u inox bačvama*

*Produced from native Istrian Malvasia,
aged in stainless steel barrel*

Festigia Malvazija 0,75 l 27,50 € / 207,20 kn

Agrolaguna, Istra 0,15 l 5,50 € / 41,44 kn

*Proizvedeno od autohtone Malvazije Istarske,
odležavano dvije godine u inox bačvama*

*Produced from native Istrian Malvasia, aged
two years in stainless steel barrel*

Chardonnay Ferné 0,75 l 27,50 € / 207,20 kn

Moreno Degrassi, Istra 0,15 l 5,50 € / 41,44 kn

*Proizvedeno od Chardonnaya, odležavano
u inox bačvama*

Produced from Chardonnay, aged in stainless steel barrel

Sauvignon Blanc 0,75 l 36,00 € / 271,24 kn

Velimir Korak, Plešivica

*Proizvedeno od Sauvignon Blanca, odležavano
u inox bačvama*

*Produced from Sauvignon Blanc, aged in stainless
steel barrel*

Dugo macerirana bijela suha vina Long skin contact dry white wines

*U ovom dijelu vinske karte vam nudimo i dva
vina, koja se proizvode u netipičnom stilu za
moderna bijela vina, gdje i kožica grožđa bude
u kontaktu s vinom, dodajući kompleksnost i
tijelo vinu*

*In this part of the wine list, we also offer you
two wines, which are produced in an atypical
style for modern white wines, where the skin of
the grapes is in contact with the wine, adding
complexity and body to the wine*

Malvazija Istarska Ambra

Vina Veralda, Istra

0,75 l 36,00 € / 271,24 kn

*Proizvedeno od autohtone Malvazije Istarske, u dodiru
s kožicom vino je provelo 15 dana, odležalo na kvascima
6 mjeseci u hrastovim bačvama.*

*Produced from native Istrian Malvasia Istarska, skin
contact was 15 days, aged on yeast for 6 months in oak
barrels.*

Ottocento bijeli 0,75 l 56,00 € / 421,93 kn

Giorgio Clai, Istra

*Proizvedeno od Malvazije Istarske, Pinota Sivog i
Sauvignon Blanca, u dodiru s kožicom vino je provelo
15 dana u otvorenim bačvama, te potom odležavalo
dvije godine u velikim hrastovim bačvama*

*Produced from Istrian Malvasia, Pinot Grigio and
Sauvignon Blanc, skin contact was 15 days in open vats,
and then two years ageing in large oak barrels*

Ružičasta suha vina

Rosé dry wines

Rosé Xtrian	0,75 l	25,00 € / 188,36 kn
Vina Veralda, Istra	0,15 l	5,00 € / 37,67 kn

Proizvedeno od Terana, odležavano u inox bačvama
Produced from Teran, aged in stainless steel barrel

Fakin Rosé	0,75 l	25,00 € / 188,36 kn
Vina Fakin, Istra		

Proizvedeno od autohtonog Terana,
odležavano u inox bačvama
Produced from Teran, aged in stainless steel barrel

Crvena suha vina srednjeg tijela

Red medium bodied dry wines

Baracija Refošk	0,75 l	42,00 € / 316,45 kn
Giorgio Clai, Istra		

Proizvedeno od autohtonog Refoška, odležavalo u velikim hrastovim bačvama
Produced from native Refošk, aged in large oak barrels

Merlot	0,75 l	36,00 € / 271,24 kn
Stancija Meneghetti, Istra		

Proizvedeno od Merlota, odležavano u hrastovim bačvama
Produced from Merlot, aged in large oak barrels

Crvena suha vina punog tijela

Red full bodied dry wines

Coronica Gran Teran

Moreno Coronica, Istra

0,75 l

56,00 € / 421,93 kn

*Proizvedeno od autohtonog Terana,
odležavano u hrastovim bačvama*

Produced from native Teran, aged in oak barrels

Punta Greca

0,75 l

59,00 € / 444,54 kn

Agroprodukt, Istra

*Proizvedeno od Merlota, odležavano u hrastovim
bačvama*

Produced from Merlot, aged in oak barrels

Korlat Cabernet

0,75 l

35,00 € / 263,71 kn

Sauvignon

0,15 l

7,00 € / 52,74 kn

Vinarija Benkovac, Dalmatinska zagora

*Proizvedeno od Cabernet Sauvignona, odležavano u
hrastovim bačvama*

Produced from Cabernet Sauvignon, aged in oak barrels

Korlat Supreme Cuvée

Vinarija Benkovac, Sjeverna Dalmacija

0,75 l

56,00 € / 421,93 kn

*Proizvedeno od Merlota, Cabernet Sauvignona i Syraha,
odležavano u barrique bačvama*

*Produced from Merlot, Cabernet Sauvignon and Syrah,
aged in barrique barrels*

Slatka vina

Sweet wines

Muškat Momjanski
Marino Markežić, Istra

0,50 l 29,00 € / 218,50 kn

Proizvedeno od Muškata momjanskog, odležavanog u inox bačvama. Poluslatko vino

*Produced from Muškat Momjanski (type of Muscat Blanc à Petits Grains), aged in stainless steel barrel.
Semi sweet wine*

Muškat Ruža Festigia
Agrolaguna, Istra

0,50 l 25,00 € / 188,36 kn
0,10 l 5,00 € / 37,67 kn

Suho crno vino rubinsko crvene boje
Dry red wine ruby red color

Korlat Merlot Boutique
Vinarija Benkovac, Sjeverna Dalmacija

0,75 l 58,00 € / 437,00 kn

Proizvedeno od Merlota, slatko vino proizvedeno tradicionalnom metodom prosušivanja grožđa na trsu.

Produced from Merlot, sweet wine produced by the traditional method of drying the grapes in the vineyard

Sva vina sadrže sulfite
All wines contain sulphites
Tutti i vini contengono solfiti
Alle Weine enthalten Sulfite

Za alergene molimo pitati osoblje
For more informations about allergens, please ask our staff
Per maggiori informazioni sui allergeni, rivolgersi al nostro personale
Für alle weitere Informationen über die Allergene, wenden Sie sich bitte an unsere Mitarbeiter

NAPLATA SE VRŠI U EURIMA.
CIJENE U KUNAMA SU INFORMATIVNOG
KARAKTERA.
PDV JE UKLJUČEN U CIJENU.
ZA SVE PRIMJEDBE MOLIMO OBRATITI SE
RECEPCIJI HOTELA.

PAYMENT IS MADE IN EUROS.
PRICES IN CROATIAN KUNAS ARE FOR
INFORMATION PURPOSES ONLY.
VAT IS INCLUDED IN THE PRICE.
FOR ANY COMMENTS, PLEASE CONTACT
THE HOTEL RECEPTION.

IL PAGAMENTO VIENE
EFFETTUATO IN EURO.
I PREZZI IN KUNE CROATE SONO
DI CARATTERE INFORMATIVO.
L'IVA È COMPRESA NEL PREZZO.
PER EVENTUALI COMMENTI, SI PREGA
DI CONTATTARE LA RECEPTION DELL'HOTEL.

DIE ZAHLUNG ERFOLGT IN EURO.
DIE IN KUNA AUSGEDRÜCKTEN PREISE DIENEN
NUR ZUR INFORMATION.
DIE MWST IST IM PREIS INBEGRIFFEN.
BEI ANMERKUNGEN, WENDEN SIE SICH BITTE
AN DIE HOTELREZEPTION.

*Cijene u eurima iskazane su primjenom fiksnog tečaja
konverzije 7,53450 kuna za 1 euro, sukladno pravilima za
preračunavanje i zaokruživanje iz Zakona o uvođenju
eura kao službene valute u Republici Hrvatskoj
(NN 57/22).*

*Prices in euros are expressed using a fixed conversion
rate of HRK 7.53450 for 1 euro, in accordance with the
rules for conversion and rounding in accordance with the
Law on the introduction of the Euro as official currency in
the Republic of Croatia
(Official Gazette 57/22).*

*I prezzi in euro sono espressi in base al tasso fisso di
conversione di 7,53450 HRK per
1 EUR in conformità con le regole di conversione e di
arrotondamento della Legge sull'introduzione dell'euro
quale valuta ufficiale della Repubblica di Croazia
(Gazzetta Ufficiale 57/22).*

*Die Preise in Euro sind zu einem festen Wechselkurs von
7.53450 HRK = 1.00 EUR nach den Umrechnungs- und
Rundungsregeln des Gesetzes über die Einführung des
Euro als gesetzliches Zahlungsmittel in der
Republik Kroatien (Amtsblatt 57/22) ausgewiesen.*

OBAVIJEST O NAČINU PODNOŠENJA PISANIH PRIGOVORA POTROŠAČA

Sukladno odredbi članka 10. st. 10. Zakona o ugostiteljskoj djelatnosti (Narodne novine br. 85/15) obavještavamo potrošače da prigovor na kvalitetu naših usluga mogu podnijeti u pisanom obliku na:

- recepciju
- adresu : **Arena Hospitality Group d.d., Uprava, Smareglina 3, HR-52100 Pula**
- e-mail : **uprava@arenahospitalitygroup.com**
- fax : **+385 (0)52 215 263**

Odgovor na Vaš prigovor dobit ćete u pisanom obliku najkasnije 15 dana od dana primitka prigovora. Molimo u prigovoru naznačiti ime i prezime gosta i adresu za dostavu odgovora.

NOTICE OF FILING WRITTEN CUSTOMER COMPLAINTS

Pursuant to the command of Article 10 Paragraph 10 of the Hospitality and Catering Industry Act ("Narodne novine" Official Gazette No. 85/15), we inform our clients that complaints regarding the quality of our services shall be submitted in writing to:

- reception
- our address : **Arena Hospitality Group d.d., Uprava, Smareglina 3, HR-52100 Pula**
- e-mail : **uprava@arenahospitalitygroup.com**
- fax : **+385 (0)52 215 263**

You will receive a response to your complaint in writing within 15 days of receipt of the complaint.

Please indicate the full guest name and address for submitting the response.

BENACHRICHTIGUNG ÜBER DIE VORGEHENSWEISE BEI SCHRIFTLICHEN BESCHWERDEN VON KUNDEN

Gemäß der Bestimmung des Artikels 10 des Abschnitts 10 des kroatischen Gastgewerbegesetzes (Amtsblatt "Narodne novine" Nr. 85/15), informieren wir unsere Gäste darüber, dass Beschwerden über die Qualität unserer Dienstleistungen in schriftlicher Form und auf folgende Weise eingereicht werden können:

- an der Rezeption
- per Post, unsere Adresse: **Arena Hospitality Group d.d., Uprava, Smareglina 3, HR-52100 Pula**
- per E-Mail: **uprava@arenahospitalitygroup.com**
- per Telefax, Nr.: **+385 (0)52 215 263**

Die Antwort auf Ihre Einwendung erhalten Sie in Schriftform spätestens 15 Tage nach dem Erhalt Ihrer Einwendung. Bitte geben Sie den vollständigen Namen und die Adresse für die Zustellung der Antwort.

AVVISO DI DEPOSITO RECLAMI DEI CONSUMATORI

Ai sensi dell'articolo 10 comma 10 della Legge sulla ristorazione (Gazzetta Ufficiale "Narodne novine" 85/15) informiamo i consumatori che i reclami relativi alla qualità dei nostri servizi possono essere consegnati per iscritto a:

- direttamente presso la reception
- nostro indirizzo : **Arena Hospitality Group d.d., Uprava, Smareglina 3, HR-52100 Pula**
- e-mail : **uprava@arenahospitalitygroup.com**
- no. telefax : **+385 (0)52 215 263**

Riceverete per iscritto la risposta al vostro reclamo entro e non oltre i 15 giorni dalla ricevuta del vostro reclamo. Si prega di indicare nome, cognome e indirizzo dove inoltrare la risposta.