

SAN MARCO



— *SCAN FOR MENU* —

*FLAVOURFUL
FOOD, AMAZING
DRINKS.*



SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

coffee

Espresso 3,3

Ristretto 3,3

Espresso Macchiato / Small Coffee with Milk ^G 3,5

Double Espresso 4,8

Large Coffee with Milk ^G 4,9

Viennese Melange ^G 4,3

Cappuccino ^{with Whipped Cream G} 4,6

Americano ^{Black} 3,9

Americano ^{with Milk G} 4,2

Latte Macchiato ^G 5,2

Irish Coffee ^{with Jameson G} 6,4

Iced Coffee ^{with Vanilla Ice Cream C,G} 6,8

Hot Chocolate ^{with Whipped Cream G} 5,8



*Also available
with oat milk (A) +0,6*

*All coffees also
available decaffeinated*

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

tea

Bergkräuter (Organic) 4,3

Delicate lemon balm, a hint of anise, and a touch of thyme –
Fragrant, spicy, and fresh like mountain morning air

Refreshing Mint 4,3

The classic taste of peppermint with a new dimension of freshness.

Green Dragon Lung Ching 4,3

A rare tea delight where the typical light bitterness meets
a refreshing moment.

Earl Grey 4,3

Flavoured black tea with bergamot aroma.

Fruity Camomile 4,3

Bittersweet chamomile, refined with aromatic orange peel.

Sweet Berries 4,3

Flavoured fruit tea with strawberry-raspberry taste.



*Enhance your
infusion with our
premium rum and
sweet honey for a truly
special treat!*

Rum +3,2

Honey +1,3

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

breakfast

Viennese Breakfast Vegetarian A,C,F,G,H 8,9

Bread Roll / Croissant / Organic Butter / Soft-Boiled Organic Egg / Jam or Nutella



Each additional
ingredient +1,5

Organic Omelette Vegetarian A,C,E,F,G,H,M,N 8,7

Three Organic Eggs / Offerl's Organic Wholegrain Bread / Organic Butter / Salad

Feta / Emmental /
Cheddar / Turkey Ham /
Bacon / Tomatoes /
Spring Onion / Bell Pepper

Acai Bowl Vegan A,E,F,H,N 9,9

Fresh Berries / Grated Coconut / Chia Seeds / Granola / Coconut Milk

San Marco Toast A,C,E,F,G,H,M,N 11,5

Offerl's Brioche Toast / Avocado Mash / Crispy Bacon / Cheddar / Organic Scrambled Eggs

Vitality Yoghurt G,H 8,9

Greek Yoghurt / Fresh Berries / Grated Coconut / Banana / Granola / Cinnamon / Honey

Avocado Bread A,C,E,F,G,H,M,N 8,2

Offerl's Organic Wholegrain Bread / Avocado Mash / Tomatoes

+ Organic Fried Egg 2.0

+ Crispy Bacon 2.2

+ Turkey Ham 2.5

+ Prosciutto 4.5

+ Feta Cheese 2.5

Breakfast served daily
from 08:00 to 11:30

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

breakfast

Chive Bread ^{A,G} 5,6

Öfferl's Organic Wholegrain Bread / Organic Butter / Tomatoes / Chives

Classic Breakfast ^{A,C,E,F,G,M,N,H} 14,5

Öfferl's Organic Wholegrain Bread / Bread Roll / Turkey Ham / Emmental Cheese / Organic Butter / Jam or Nutella / Soft-Boiled Organic Egg / Cucumbers & Tomatoes / Greek Yoghurt with Fruits and Granola

Fried Eggs & Prosciutto ^{A,C,E,F,G,M,N,H} 10,4

Two Organic Fried Eggs / Öfferl's Organic Wholegrain Bread / Prosciutto or Turkey Ham / Organic Butter / Salad

Chef's Breakfast ^{A,C,G} 9,9 ^{*all day}

Savory Breakfast Donuts / Kajmak - Your choice of Truffle Salami, Prosciutto, Kulen, or Turkey Ham

Hangover Breakfast ^{A,C,E,F,G,H,L,M,N,O} 13,6

Bread Roll / Two Organic Fried Eggs / Bacon or Turkey Ham / Three Sausages (Pork or Turkey) / Baked Beans in Tomato Sauce / Grilled Tomato / Arugula

extras

Bread Roll 1.9	Jam 1.4
Croissant 2.5	Nutella 1.6
Toast (two slices) 1.0	Butter 1.5
Brioche Toast (one slice) 2.3	Honey 1.3
Wholegrain Bread (one slice) 1.5	Organic Egg 2.0
Avocado Mash 3.0	Crispy Bacon 2.2
Emmental Cheese (3 slices) 2.2	Prosciutto 4.5
Manchego Sheep Cheese 5.4	Turkey Ham 2.9
Truffle Cheese 6.6	Kulen (Spicy Sausage) 4.3
Feta Cheese 2.5	Truffle Salami 4.5

Breakfast served daily
from 08:00 to 11:30

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

soups & starters

Soup of the Day A,B,C,D,E,F,G,L,M,N,O,P,R 5,9

upon request

Beef Tartare A,C,E,F,G,H,M,N,O 14,9

100g Finest Local Beef / Onion / Toasted Bread / Insalatino Salad / Organic Butter

salads

Caesar Salad A,E,F,G,H,M,N,O 12,9

Romaine Lettuce / Homemade Croutons / Grana Padano /
Cherry Tomatoes / Homemade Caesar Dressing

Avocado Salad E,F,H,M,N,O 13,1

Insalatino / Avocado / Cherry Tomatoes / Boiled Organic Eggs /
Corn / Arugula Dressing

Burrata Salad E,H,M,N,O 13,4

Cherry Tomatoes / Burrata Cheese / Pine Nuts / Olive Oil /
Balsamic Glaze / Arugula / Basil

Coleslaw E,H,M,N,O 4,1

American-Style Cabbage Salad

Small Mixed Salad E,H,M,N,O 5,6

Insalatino / Cherry Tomatoes / Radishes / Balsamic Mustard Dressing



Extras

70g Feta +2.5

100g Tuna +5.0

140g Chicken Breast Fillet +4.0

140g Black Angus Beef +8.0

Burrata +5.0

3 Shrimps +6.0

À la carte served daily
from 11:30 to 22:00

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

pinsa

Truffle A,C,G,E,F,H 13,7

Tomato Sauce / Fior di Latte / Truffle Salami / Arugula / Mozzarella

Kulen A,C,G,E,F,H,N,M 13,2

Tomato Sauce / Fior di Latte / Kulen / Mozzarella

Mediterraneo A,C,G,E,F,H,N,M 14,2

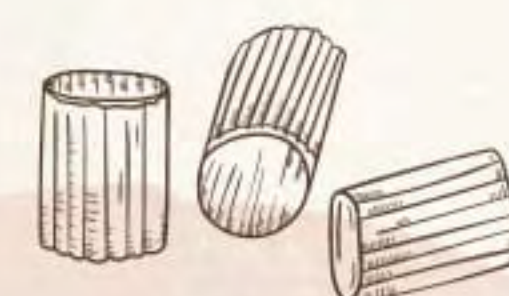
Tomato Sauce / Fior di Latte / Prosciutto / Arugula / Cherry Tomatoes

Tuna A,C,D,G,E,F,H,N,M 13,2

Tomato Sauce / Fior di Latte / Tuna / Onion / Corn / Mozzarella

Burrata Vegetarian A,G,F,H 14,7

Pesto Genovese / Burrata / Cherry Tomatoes / Basil / Balsamic Vinegar



Choose between
fresh linguine, vegan rigatoni,
or gnocchi

pasta & gnocchi

Carbonara A,C,G,E,F,H,N,M,O 13,2

Bacon / Egg / Grana Padano / Cream

Pomodoro Mozzarella A,C,G,E,F,H,N,M,O 11,2

Tomatoes / Mozzarella / Basil

Genovese Vegan A,H,N 12,7

Basil / Cashews / Pine Nuts

side dishes

Mediterranean Grilled Vegetables ^G 5,5

Homemade Potato Chips 5,0

Sweet Potato Fries ^E 6,0

À la carte served daily
from 11:30 to 22:00

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

bowls

Chicken Bowl A,E,F,G,H,N 13,2

140g Grilled Chicken Fillet / Homemade Sweet Chili Sauce or Yogurt-Mint Sauce /
Turmeric Rice / Grilled Vegetables / Salad

Shrimps Bowl A,B,D,E,F,G,H,O,R,N 15,7

5 Grilled Shrimps / Homemade Sweet Chili Sauce or Yogurt-Mint Sauce /
Turmeric Rice / Grilled Vegetables / Salad

Black Angus Beef Bowl A,E,F,G,H,N 18,7

140g Grilled Beef Fillet / Homemade Sweet Chili Sauce or Yogurt-Mint Sauce /
Turmeric Rice / Grilled Vegetables / Salad

Tofu Bowl Vegan A,F,E,N,H 14,7

175g Smoked Tofu / Homemade Sweet Chili Sauce / Avocado /
Corn / Turmeric Rice / Grilled Vegetables / Salad

platters

San Marco A,E,F,G,H,N 23,4

Baranjski Kulen / Dalmatian Prosciutto / Truffle Salami / Manchego Cheese /
Pager Cheese / Greek Olives / Truffle Cheese / Toasted Sourdough Bread

Family Available only by 24h pre-order A,C,E,G,H,F,L,M,N,O 52,4

Kulen / Prosciutto / Turkey Ham / Olives / Walnuts / Pager Cheese / Fig Mustard /
Manchego / Truffle Cheese / Chili Cheese / Emmental / Fruit / Sourdough Bread / Crackers

Surf & Turf B,C,G,L,M,O 59,4

300g Organic Black Angus Fillet from Ireland / 10 Grilled Shrimps /
Mediterranean Grilled Vegetables / Béarnaise Sauce

À la carte served daily
from 11:30 to 22:00

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

burgers & steaks

San Marco Burger A,C,E,F,G,H,M,N 15,2

200g Regional Beef / Tomato / Red Onion / Crispy Bacon / Cheddar / Pickled Cucumber / Lettuce / Cocktail Sauce / Homemade Potato Chips

Shrimps Burger A,B,C,D,E,F,G,H,M,N 16,2

Grilled Shrimps / Cheddar / Cocktail Sauce / Tomato / Red Onion / Lettuce / Homemade Potato Chips

Club Sandwich A,C,G,M,F,N,H 14,2

Turkey Ham / Organic Egg / Mayo / Iceberg Lettuce / Crispy Bacon / Tomato / Emmental Cheese / Homemade Potato Chips / Chili Mayo

Crispy Chicken Burger A,C,E,F,G,H,M,N 14,7

Crispy Fried Chicken Fillet / Coleslaw / Pickled Cucumbers / Homemade Potato Chips / Chili Mayo

Beyond Burger Vegan A,F,N,O 15,7

Beyond Meat Patty / Vegan Cheddar / Lettuce / Tomato / Pickled Cucumber / Red Onion / Homemade Potato Chips / Vegan Cocktail Sauce

Smash Burger XO A,C,E,F,SG,H,M,N 14,7

Two XO Smash Patties / Cheddar / Pickled Cucumbers / Jalapeños / Homemade Potato Chips / Burger Sauce

Black Angus Filetsteak A,C,F,G,H,L,M,N,O 34,4

250g Black Angus Beef Fillet / Béarnaise Sauce / Choice of Homemade Potato Chips, Mediterranean Grilled Vegetables, or Sweet Potato Fries

SAUCES

Cocktail Sauce /
Truffle Mayo / Chili Mayo /
BBQ / Sweet Chili / Ketchup /
Mayonnaise / Sweet Mustard /
Vegan Cocktail Sauce

A,B,C,D,E,F,G,L,M,N,O,P,R
each sauce ... 1,5

À la carte served daily
from 11:30 to 22:00

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

desserts

Plazma Pancakes A,C,E,G,H,F,N 9,7

Plazma / Nutella

Fresh Waffle A,C,E,F,G,H 12,8

Vanilla Ice Cream / Nutella / Fresh Fruits

Cakes A,C,E,F,G,H 6,8

From Our Display Case

Raspberry Lava Cake A,C,E,G,H,F 7,7

Chocolate Cake with Liquid Center / Raspberry Ragout / Vanilla Ice Cream

French Toast A,G,C,H 11,2

Öfferl's Brioche Toast / Raspberry Ragout / Cinnamon / Almond Flakes / Vanilla Sauce



Extras

Raspberry Ragout +2,5

Vanilla Ice Cream +2,0

Fresh Fruits +3,5

Nutella +2,0

Lino Lada +2,5

À la carte served daily
from 11:30 to 22:00

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

non alcoholic

Eisberg Energy Drink 0,25 l 4,9

Coca Cola / Zero 0,20 l 4,2

Montes Sparkling / Still Water 0,25 l 3,8

Rauch Orange Juice in Glass 0,25 l 3,6 0,50 l 5,6

Rauch Juice Organic Apricot / Strawberry / Organic Cloudy Apple 0,20 l 4,2
Organic Blackcurrant

Rauch Iced Tea Lemon / Peach / Pomegranate 0,33 l 4,2

Rauch Organic Green Tea Iced Tea 0,33 l 4,2

Rauch Organic Passion Fruit Spritz 0,33 l 4,2

Flavored Water Raspberry / Elderflower / Lemon 0,25 l 3,2 0,50 l 4,2

youth drink

Soda Raspberry / Elderflower / Lemon 0,25 l 3,4

Soda Raspberry / Elderflower / Lemon 0,50 l 4,7

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

non alcoholic

Cedevita Orange / Lemon / Lime / Elderflower 0,25 l 3,9

Orangina 0,25 l 4,4

Schweppes 0,20 l 4,2

Original Wild Berry, American Ginger Ale, Original Bitter Lemon,
Ginger Beer, Dry Tonic Water, White Peach, Pomegranate

Makava Organic Mate Lemon Iced Tea 0,33 l 4,5

Soda Water 0,125 l 1,9 0,25 l 3,2 0,50 l 4,2

Freshly Squeezed Orange Juice 0,25 l 6,5

Homemade Lemon-Mint Lemonade 0,50 l 5,2

Homemade Lemon-Mint Lemonade with Soda 0,50 l 6,2

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

draft beer

Heineken A 0,30 l 4,9

Heineken A 0,50 l 5,9

Schladminger Bio Zwickl A 0,30 l 4,9

Schladminger Bio Zwickl A 0,50 l 5,9

Starobrno A 0,30 l 4,9

Starobrno A 0,50 l 5,9

bottled beer

Corona Extra A 0,355 l 5,9

Karlovacko A 0,33 l 4,9

Gösser Natur Radler A 0,33 l 4,9

Heineken 0,0 A 0,33 l 4,9

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

white wine

Altsteirer ^{0 0,75 l} 37

2023 | Weingut Germuth | AUT - Steiermark

Gelber Muskateller ^{0 0,75 l} 39

2023 | Weingut Gollenz | AUT - Vulkanland Steiermark

Graševina ^{0 0,75 l} 35

2023 | Weingut Iločki podrumi | HR - Slawonien

Malvazija ^{0 0,75 l} 34

2023 | Weingut Vina Laguna | HR - Istrien

Chardonnay Vrhunski ^{0 0,75 l} 44

2023 | Weingut Iločki podrumi | HR - Slawonien

Malvazija ^{0 0,187 l} 5,9

2023 | Weingut Vina Laguna | HR - Istrien

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

red wine

Blaifränkisch ^{0 0,75 l} 34

2021 | Weingut Leberl | AUT - Burgenland

Cuvee Big John ^{0 0,75 l} 46

2022 | Weingut Scheiblhofer | AUT - Neusiedlersee

Dika Cabernet Sauvignon ^{0 0,187 l} 5,9

2022 | Weingut Feravino | HR - Slawonien

sparkling wine

Prosecco DOC Treviso ^{0 0,75 l} 39

Weingut Casa Gheller | IT - Venetien

Prosecco Frizzante ^{0 0,10 l} 4,8

Weingut Serena Vinicola | IT - Venetien

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

house wine & spritzers

Grüner Veltliner	0 0,125 l		3,4
Weiß gespritzt	0 0,25 l		4,4
Kaiserspritzer	0 0,25 l		4,9
Pfirsichspritzer	0 0,25 l		6,9
Hugo gespritzt	0 0,25 l		6,5
Hugo Secco	0 0,25 l		7,6
Aperol Spritz	0 0,25 l		7,9
Teranino Rose	Red Wine Liqueur / Rose Water / Rose Petals 0,25 l		8,2
Limoncello Spritz	Prosecco / Soda / Limoncello 0 0,25 l		7,9
Orancello Spritz	Prosecco / Soda / Orancello 0,25 l		7,9
Lillet gespritzt	Lillet / Prosecco / Elderflower / Cucumber 0 0,25 l		7,7
Lillet Peach	Lillet / White Peach 0,25 l		7,7
Lillet Berry	Lillet / Schweppes Berry / Mixed Berries 0 0,25 l		7,9
Lillet Rose	Lillet / Rose Water / Rose Petals 0 0,25 l		7,5
Sarti Spritz	Sarti Rosa / Prosecco / Soda / Lime 0 0,25 l		8,9
Campari Spritz	Campari / Prosecco / Soda / Orange 0 0,25 l		8,9
Crodino Biondo Spritz	Crodino Biondo / Soda / Orange 0 0,25 l		6,9
St. Germain Spritz	St.Germain Holunderlikör / Prosecco / Soda 0 0,25 l		7,6

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

champagne

Moet & Chandon Brut ^{0,75 l} 127

Moet & Chandon Ice ^{0,75 l} 175

Moet & Chandon NIR ^{0,75 l} 215

gin & mixers

Hendrick's Gin 44% ^{4cl} 7,9 / Bottle ^{0,70 l} 140

Bombay Sapphire ^{London Dry Gin} 43% ^{4cl} 4,9 / Bottle ^{0,70 l} 100

Monkey 47 ^{Schwarzwald Dry Gin} 47% ^{Bottle 0,50 l} 150

Schweppes ^{0,20 l} 4,2

Original Wild Berry, American Ginger Ale, Original Bitter Lemon,
Ginger Beer, Dry Tonic Water, White Peach, Pomegranate

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

vodka & tequila & rum

Vodka Absolut 40% A 4cl 5,4 / Bottle 0,70 l 110

Eristoff Vodka Red 20% A 2cl 3,9 / Bottle 0,70 l 90

Grey Goose 40% A 4cl 9,9 / Bottle 0,70 l 140

Olmecca Altos Reposado 40% 2cl 3,9 / Bottle 0,70 l 100

Patron Silver Tequila 40% 2cl 4,7 / Bottle 0,70 l 150

Bumbu The Original Rum 40% 4cl 7,9 / Bottle 0,70 l 140

Havana Rum 3y 40% 2cl 3,8

Bacardi Carta Oro Rum 37,5% 2cl 3,6

whiskey

Jameson Irish Whiskey 40% 2cl 4,6 / Bottle 0,70 l 120

Chivas Regal 12y 40% 2cl 4,9 / Bottle 0,70 l 130

Chivas Regal 18y 40% 2cl 6,9 / Bottle 0,70 l 190

Jack Daniel's 40% 2cl 4,7 / Bottle 0,70 l 130

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

digestifs & fruit brandies

Pelinkovac	Victoris AURA	31,19%	2cl		3,9	/ Bottle 0,50 l		110
Jägermeister		35%	2cl		3,9	/ Bottle 0,70 l		100
Averna IT Herbal Liqueur		29%	2cl		3,9	/ Bottle 1,00 l		120
Averna Sour			2cl		4,6			
Honey Schnapps	AURA	29,3%	2cl		3,9			
Pear Schnapps	MONOGRAM	40%	2cl		4,2			
Plum Schnapps	KORLAT	40%	2cl		3,9			
Quince Schnapps	KORLAT	40%	2cl		3,9			

liqueur

Orancello Orange Liqueur	AURA	30,5%	2cl		3,8			
Limoncello Lemon Liqueur	AURA	30,5%	2cl		3,8			
Teranino Red Wine Liqueur	AURA	15,9%	4cl		5,4	/ Bottle 0,70 l		90
Peppermint Liqueur	BERLINER LUFT	18%	2cl		3,4	/ Bottle 0,70 l		80

cognac

Remy Martin	40%	2cl		5,4				
-------------	-----	-----	-------	-----	--	--	--	--



SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

cocktails & signature drinks

Mojito 9,9

Havana 3y / Lime / Cane Sugar / Soda / Mint

Mojito Berry 10,9

Havana 3y / Lime / Cane Sugar / Soda / Mint / Mixed Berries

Cuba Libre 9,7

Havana 3y / Limes / Coca Cola

Moscow Mule ^A 11,6

Absolut Vodka / Lime / Ginger Beer

Whiskey Sour 10,7

Jack Daniel's / Lemon / Sugar Syrup

San Marco Secret ^A 12,9

Absolut Vodka / Blue Curaçao / Mint / Ginger Ale / Lime / Mixed Berries

Bramble 11,9

Bombay Bramble / Cane Sugar / Lemon Juice / Mixed Berries

Long Island Iced Tea 15,6

Absolut Vodka / Tequila / Rum / Gin / Lemon Juice / Sugar Syrup / Cola

Bumbu 10,9

Bumbu Rum / Orangina / Mint



SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

non alcoholic cocktails

Virgin Mojito 8,8

Ginger Ale / Cane Sugar / Lime / Mint

Virgin Berry Mojito 9,5

Ginger Ale / Cane Sugar / Lime / Mint / Mixed Berries

shots

5x Strawberry Lime Shots 24

Vodka / Strawberry Puree / Lime Juice

10x Strawberry Lime Shots 43

Vodka / Strawberry Puree / Lime Juice

5x Bumbu X Shots 26

Rum / Orange / Grenadine

10x Bumbu X Shots 47

Rum / Orange / Grenadine

SAN MARCO

CAFE • BAR • LOUNGE

ESTD 2006

allergens

A GLUTEN

Cereals containing gluten

B CRUSTACEANS

Crustaceans and products derived from them

C EGG

Poultry eggs and products derived from them

D FISH

Fish and products derived from them

E PEANUT

Peanuts and products derived from them

F SOYA

Soybeans and products derived from them

G MILK

Milk from mammals such as cows, sheep, goats, horses, and donkeys, and products derived from them (including lactose)

H NUTS

Tree nuts, specifically almonds, hazelnuts, walnuts, pistachios, cashew nuts, pecans, Brazil nuts, macadamia nuts, or Queensland nuts, and products derived from them

L CELERY

Celery and products derived from it

M MUSTARD

Mustard and products derived from it

N SESAME

Sesame seeds and products derived from them

O SULPHITES

Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l as total SO₂

P LUPINS

Lupins and products derived from them

R MOLLUSCS

Molluscs such as shellfish, oysters, snails, and products derived from them

*For "Take Away"
we charge a one-time fee
of €0.70 per person for
the entire packaging material*