

5. - 18. 10. 2026.

GOOD FOOD FESTIVAL DUBROVNIK

RESTORANSKI MENIJI
RESTAURANT MENUS



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board





RESTORANSKI MENIJI RESTAURANT MENUS

DVA TJEDNA RESTORANA

Vrijedni chefovi restorana iz Dubrovnika, Župe dubrovačke, Cavtata, Konavala i Dubrovačkog primorja samo za Good Food Festival osmislili su prigodne menije po povoljnim cijenama koji će se moći kušati tijekom dva tjedna, od 5. do 18. listopada. Iskoristite ovu sjajnu priliku i posjetite restorane u kojima do sada niste bili, dopustite da vam dubrovački ugostitelji pokažu kako su jela iz njihove ponude ukusna, kreativno osmišljena i primamljiva.

Rezervirajte svoj stol i uživajte!

TWO RESTAURANT WEEKS

Hardworking chefs from restaurants in Dubrovnik, Župa dubrovačka, Cavtat, Konavle, and Dubrovačko primorje have created special menus at affordable prices for the Good Food Festival. These will be available for tasting during the two weeks from October 5 to 18. Take advantage of this great opportunity to visit restaurants you may not have tried before, and let Dubrovnik's restaurateurs show you how tasty, creatively designed, and tempting their dishes are.

Reserve your table now and enjoy!

AKADEMIS ČINGRIJA

Pera Čingrije 3

Tel: +385 98 743 138

Ribljí meni – 46 € po osobi**Tuna tartar**pire od avokada, tostirani crni sezam,
gel od limuna**Odrezak brancina
s krustom od badema**konfitirani krumpir, mrkva, artičoka,
umak od šafrana, ulje od peršina**Kolač Belle Epoque****Mesni meni – 46 € po osobi****Goveđi carpaccio**senf i Worcestershire umak, tostirani
lješnjaci, rikula, ukiseljeni luk, maline,
parmezan**Janjeći kare s krustom od bilja**pire od cvjetače, čips od cikle,
demi-glace umak**Kolač od pistacija i malina****Napomena:**

Ponuda je dostupna samo za večeru.

AKADEMIS ČINGRIJA

Pera Čingrije 3

Tel: +385 98 743 138

Fish menu — 46 € per person**Tuna tartare**avocado purée, toasted black sesame,
lemon gel**Almond-crusted sea bass fillet**confit potatoes, carrots, artichoke,
saffron sauce, parsley oil**Belle Epoque cake****Meat menu — 46 € per person****Beef carpaccio**mustard and Worcestershire sauce,
toasted hazelnuts, rocket, pickled
onions, raspberries, parmesan**Herb-crusted lamb rack**cauliflower purée, beetroot chips,
demi-glace sauce**Pistachio and raspberry cake****Note:**

The offer is available only for dinner.

BISTRO 49

Obala Pape Ivana Pavla II 49

Tel: +385 20 891 038

Meni I – 30 € po osobi**À la soparnik**

s preljevom od maslinovog ulja i češnjaka

Piletina B-49

slagana piletina s pancetom, sirom i gljivama

Torta od sira

s preljevom od šumskog voća

Meni II – 35 € po osobi**Nuggetsi**

s ljutim umakom i pomfritom

Pljeskavica B-49

slagana pljeskavica sa sirom, gljivama i kulenom

Lava kolač

sa sladoledom i čokoladnim preljevom

e-mail: z.u.o.pupo@gmail.com

Meni III – 35 € po osobi**Pohani štapići mozzarelle**

s pomfritom i blagim umakom

Mesni uštipci

s lukom, sirom i pancetom

Čokoladna torta

sa šlagom i preljevom od karamele

BISTRO 49

Obala Pape Ivana Pavla II 49

Tel: +385 20 891 038

Menu I – 30 € per person**À la soparnik**

dressed with an olive oil and garlic dressing

Chicken B-49

layered chicken with pancetta, cheese and mushrooms

Cheesecake

with wild berry sauce

Menu II – 35 € per person**Nuggets**

with hot sauce and fries

Meat patty B-49

layered grilled meat patty with cheese, mushrooms and spicy cured sausage

Lava cake

with ice cream and chocolate glaze

e-mail: z.u.o.pupo@gmail.com

Menu III – 35 € per person**Fried mozzarella sticks**

with fries and mild sauce

Meat fritters

with onion, cheese and bacon

Chocolate cake

with whipped cream and caramel sauce

RESTORAN BANJE BEACH

Frana Supila 10/b
Tel: +385 99 314 6485

Ribljí meni – 45 € po osobi**Tartar od tune**

svježa jadranska tuna, kapare, limunov sok, maslinovo ulje, senf i med

Jadranska plata

filet bijele ribe, kozice, hrskava hobotnica, vongole i tagliatelle u umaku od bijelog vina

Crème brûlée**Mesni meni – 42 € po osobi****Goveđi carpaccio**

tanko rezani goveđi file mariniran u pesto umaku, poslužen na rikuli i lollo rosso salati, s listićima sira Grana Padano

Janjeći kotleti

marinirani u dalmatinskom začinskom bilju, posluženi s popečcima od krumpira i sjeckanom slaninom

Ferrero torta**BANJE BEACH RESTAURANT**

Frana Supila 10/b
Tel: +385 99 314 6485

Fish menu – 45 € per person**Tuna tartare**

fresh Adriatic tuna, capers, lemon juice, olive oil, mustard, honey

Adriatic plate

white fish fillet, prawns, crispy octopus, vongole, tagliatelle in white wine sauce

Crème brûlée**Meat menu – 42 € per person****Beef carpaccio**

thin sliced filet mignon marinated in pesto sauce over rocket, lollo rosso, sliced Grana Padano cheese

Lamb chops

marinated in Dalmatian herbs, served with hash brown potatoes with chopped bacon

Ferrero cake

KONOBA-PIZZERIA BLIDINJE

Lapadska obala 21

Tel: +385 20 358 794 / +385 99 721 8371

Ribljí meni – 32 € po osobi**Tuna tartar**

s pikantnom majonezom

Filet brancina

s krumpir-salatom

Desert po izborupanna cotta, tiramisu,
dubrovačka rozata ili palačinke**Mesni meni I – 37 € po osobi****Govedi carpaccio**

s pestom od bosiljka

Dalmatinska pržolica

s blitvom i krumpirom

Desert po izborupanna cotta, tiramisu,
dubrovačka rozata ili palačinke

e-mail: miho_du@hotmail.com

Mesni meni II – 37 € po osobi**Tartar biftek****Ramstek**sa zapečenim mladim krumpirom
i wok povrćem**Desert po izboru**panna cotta, tiramisu,
dubrovačka rozata ili palačinke**BLIDINJE TAVERN-PIZZERIA**

Lapadska obala 21

Tel: +385 20 358 794 / +385 99 721 8371

Fish menu – 32 € per person**Tuna tartare**

with spicy mayonnaise

Sea bass fillet

with potato salad

Dessert of your choicepanna cotta, tiramisu,
Dubrovnik crème caramel, or pancakes**Meat menu I – 37 € per person****Beef carpaccio**

with basil pesto

Dalmatian-style beef steak

with Swiss chard and potatoes

Dessert of your choicepanna cotta, tiramisu,
Dubrovnik crème caramel, or pancakes

e-mail: miho_du@hotmail.com

Meat menu II – 37 € per person**Beef tartare****Rump steak**with roasted baby potatoes
and wok-fried vegetables**Dessert of your choice**panna cotta, tiramisu,
Dubrovnik crème caramel, or pancakes

RESTORAN BOKAR DUBROVNIK

Zeljarica 7

Tel: +385 20 323 700

Ribljí meni – 38 € po osobi**Tartar od tune**

tuna sashimi kvalitete, limun, preljev od ekstra djevičanskog maslinovog ulja, kapari, sojin umak

Lignje i kozice kombo

posluženi s toplom salatom od tikvice i poriluka, krema od cikla

Tiramisu Affogato

piškote, mascarpone krema, sladoled od vanilije i espresso

Mesni meni – 38 € po osobi**Goveđi carpaccio**

rikola, Grana Padano sir, emulzija senfa

Tradicionalni šporki pljukanci

pljukanci sa sporo kuhanom junetinom pripremljenom prema tradicionalnom receptu s cimetom, muškatnim oraščićem, suhim smokvama i šljivama, sir Parmigiano Reggiano

Torta od rogača

jogurt i krema od vanilije

BOKAR DUBROVNIK RESTAURANT

Zeljarica 7

Tel: +385 20 323 700

Fish menu – 38 € per person**Tuna tartare**

sashimi grade tuna, lemon, extra virgin olive oil, capers, soy sauce

Calamari & shrimp combo

served with warm zucchini and leek salad, beetroot crème

Tiramisu Affogato

savoiardi biscuits, mascarpone cream, vanilla ice cream and espresso

Meat menu – 38 € per person**Beef carpaccio**

rocket salad, Grana Padano cheese, mustard emulsion

Traditional šporki pljukanci

hand-rolled Istrian pasta with slow-cooked beef, prepared according to a traditional recipe with cinnamon, nutmeg, dried figs and prunes, finished with Parmigiano Reggiano

Carob cake

yoghurt and vanilla crème

BONSAI SUSHI & WOK

Između Polača 1

Tel: +385 91 608 1508

Combo Festival set – 38 € po osobi

Pileći siomai – 4 kom

Naruto Futo rolica – 6 kom

Udon rezanci s piletinom – 1 porcija

Bonsai Good Food set – 43 € po osobi

Pileća gyoza – 2 kom

Klasična Dragon rolica – 8 kom

Mongolska pileтина – 1 porcija

Prženi sladoled – 1 porcija

Bento Festival set – 40 € po osobi

Pileći siomai – 2 kom

Pileća gyoza – 2 kom

Nigiri s lososom – 2 kom

Ebi Furay – 5 kom

Klasična Dragon rolica – 4 kom

Bonsai set za dvije osobe – 76 €

Yakisoba rezanci s piletinom – 1 porcija

Pileći siomai – 2 kom

Pileća gyoza – 2 kom

Ebi tempura – 5 kom

Naruto Futo rolica – 6 kom

Pržena California rolica – 4 kom

Klasična Dragon rolica – 4 kom

Nigiri s lososom – 2 kom

BONSAI SUSHI & WOK

Između Polača 1

Tel: +385 91 608 1508

Combo Festival set – 38 € per person

Chicken siomai – 4 pcs

Naruto Futo roll – 6 pcs

Chicken udon noodles – 1 portion

Bonsai Good Food set – 43 € per person

Chicken gyoza – 2 pcs

Classic Dragon roll – 8 pcs

Mongolian chicken – 1 portion

Fried ice cream – 1 portion

Bento Festival set – 40 € per person

Chicken siomai – 2 pcs

Chicken gyoza – 2 pcs

Salmon nigiri – 2 pcs

Ebi Furay – 5 pcs

Classic Dragon roll – 4 pcs

Bonsai set for two – 76 €

Chicken yakisoba noodles – 1 portion

Chicken siomai – 2 pcs

Chicken gyoza – 2 pcs

Ebi tempura – 5 pcs

Naruto Futo roll – 6 pcs

Fried California roll – 4 pcs

Classic Dragon roll – 4 pcs

Salmon nigiri – 2 pcs

STEAKHOUSE BUTCHER'S GRILL

Dubrovački Vrtovi Sunca

Na moru 1, Orašac

Tel: +385 99 234 3819

Butcher's classic – 49 € po osobi**Tartar biftek**

poslužen s karameliziranim lukom, maslacem i prepečenim kruhom

Biftek, ribeye ili ramstek na žaru

poslužen s béarnaise umakom i pomfritom

Kolač od sira**Family style – 99 € po kilogramu****Govedi carpaccio**

poslužen s rikolom i parmezanom

T-bone, tomahawk ili cowboy odrezak

poslužen s umakom od zelenog papara i steak pomfritom

Čokoladni tart**Vegetarijanski meni – 35 € po osobi****Burrata**

poslužena sa sezonskom salatom, sušenim rajčicama, pesto umakom i balzamičnim preljevom

Zapečeno povrće

tikvice, patlidžan, luk, paprika, gljive, rajčice u umaku od indijskog orašćica i preljev od jogurta

Palačinke**Napomena:****20 % popusta na vino i piće****BUTCHER'S GRILL STEAKHOUSE**

Sun Gardens Dubrovnik

Na moru 1, Orašac

Tel: +385 99 234 3819

Butcher's classic – 49 € per person**Steak tartare**

served with caramelized onion, butter and toast bread

Grilled beef fillet, rib eye or striploin steak

served with béarnaise sauce and French fries

Cheesecake**Family style – 99 € per kg****Beef carpaccio**

served with rocket and parmesan cheese

T-bone, tomahawk or cowboy steak

served with steak fries and green pepper sauce

Chocolate tart**Vegetarian menu – 35 € per person****Burrata**

served with seasonal salad, sun-dried tomatoes, pesto and balsamic dressing

Oven baked vegetables

zucchini, eggplant, onion, bell peppers, mushrooms, tomatoes in cashew dressing and yogurt dip

Pancakes**Note:****20 % discount on wine and drinks**

RESTORAN CILANTRO

Dubrovački Vrtovi Sunca
Na moru 1, Orašac
Tel: +385 99 273 1059

Ribljí meni – 45 € po osobi**Lignja**

carpaccio od lignje s beluga lećom i limunom

Hama

s kremom od crnog češnjaka i umakom od limuna i peršina

Jabuka bosiljak

tart od jabuke s cimetom i umakom od bosiljka

Mesni meni – 50 € po osobi**Patka cimet**

cimet rolíce i pačji parfe

Janjetina grožđe

fermentirano crno grožđe, janjeća potrbušina i janjeći kotlet

Kombu čokolada

tart od kombua s tamnom čokoladom

Azijski meni – 40 € po osobi**Tartar od lososa**

sojin umak, čili, sezam, đumbir i miso

Slatko-kisela hrskava svinjetina

pržena svinjetina, paprika, đumbir, češnjak, kukuruzni škrob, rižin ocat i sojin umak

Miso brownie

čokoladni miso umak, brownie i čokoladni crumble

Napomena:

Ponuda je dostupna od 17 do 22 sata.

CILANTRO RESTAURANT

Sun Gardens Dubrovnik
Na moru 1, Orašac
Tel: +385 99 273 1059

Fish menu – 45 € per person**Squid**

squid carpaccio with beluga lentils and lemon

Stone bass

stone bass with black garlic cream, lemon and parsley sauce

Apple basil

apple cinnamon tart and basil sauce

Meat menu – 50 € per person**Cinnamon duck**

cinnamon rolls and duck parfait

Lamb grapes

fermented black grapes, lamb belly and lamb chop

Kombu chocolate

kombu tart with dark chocolate

Asian menu – 40 € per person**Salmon tartare**

soy sauce, chili, sesame, ginger and miso

Sweet and sour crispy pork

fried pork, peppers, ginger, garlic, corn starch, rice vinegar and soy sauce

Miso brownie

chocolate miso sauce, brownie and chocolate crumble

Note:

The offer is available from 5 to 10 pm.

CROWN GRILL HOUSE

Kardinala Stepinca 31

Tel: +385 20 440 100

Ribljí meni – 39 € po osobi**Koktel od kozica****Odrežak od tune**

poslužen s povrćem s roštilja

Kolač od vanilije i malina**Mesni meni – 39 € po osobi****Goveđi tartar**

poslužen s maslacem i tostiranim kruhom

Supreme piletina

poslužena s kukuruzom s roštilja

Kolač s komadićima čokolade

poslužen sa sladoledom od vanilije

CROWN GRILL HOUSE

Kardinala Stepinca 31

Tel: +385 20 440 100

Fish menu – 39 € per person**Shrimp cocktail****Tuna steak**

served with grilled vegetables

Vanilla & raspberry cake**Meat menu – 39 € per person****Beef tartare**

served with butter and toasted bread

Chicken supreme

served with grilled corn

Chocolate chip cake

served with vanilla ice cream



**RESTORAN DALMATINO
DUBROVNIK**

Prijeko 15
Tel: +385 20 323 070

Ribljí meni – 38 € po osobi**Bruskete od tune – 2 kom**

tostirani kruh, mascarpone sir, svježa
tuna, rajčica, krastavac, sezonska salata

Filet bijele ribe sa žara

s dalmatinskim umakom i palentom

Dubrovačka rozata**Mesni meni – 38 € po osobi****Hladna plata**

izbor suhomesnatih proizvoda, tri vrste
sira, masline

Crna svinja

flat iron odrezak rezan na trake,
dinstano povrće, krumpir

Čokoladni nabujak

poslužen sa sladoledom od vanilije

e-mail: info@dalmatino-dubrovnik.com
web: www.dalmatino-dubrovnik.com

RESTORAN DUBRAVKA 1836

Brsalje 1
Tel: +385 20 426 319

Ribljí meni – 35 € po osobi**Ribljí mozaik**

losos, sabljarka, preljev od naranče,
gel od limuna

Hobotnica s roštilja

pire od bundeve, pečeni krumpir

Panna cotta**Mesni meni – 35 € po osobi****Caprese salata**

pesto genovese, balzamični ocat

Svinjski file

pire od celera, umak od višanja,
hrskavi luk

Tiramisu

e-mail: sales@nautikarestaurants.com
web: www.nautikarestaurants.com

**DALMATINO DUBROVNIK
RESTAURANT**

Prijeko 15
Tel: +385 20 323 070

Fish menu – 38 € per person**Tuna bruschetta – 2 pcs**

toasted bread, mascarpone cheese and
fresh tuna, tomato, cucumber, seasonal
salad

Grilled white fish fillet

with Dalmatian sauce and polenta

Dubrovnik crème caramel**Meat menu – 38 € per person****Cold platter**

cured meats, three types of cheese, olives

Black Slavonian pork

flat iron steak, cut into strips, sautéed
vegetables, potatoes

Chocolate soufflé

served with vanilla ice cream

e-mail: info@dalmatino-dubrovnik.com
web: www.dalmatino-dubrovnik.com

DUBRAVKA 1836 RESTAURANT

Brsalje 1
Tel: +385 20 426 319

Fish menu – 35 € per person**Fish mosaic**

salmon, swordfish, orange dressing,
lemon gel

Grilled octopus

pumpkin purée, roasted potatoes

Panna cotta**Meat menu – 35 € per person****Caprese salad**

Genovese pesto, balsamic glaze

Pork fillet

celery purée, cherry sauce, crispy onions

Tiramisu

e-mail: sales@nautikarestaurants.com
web: www.nautikarestaurants.com

EZZA STEAK & COCKTAIL BAR

Maestra Đela Jusića 2

Tel: +385 99 490 6655

Ribljí meni – 59 € po osobi**Krem juha od rajčice**

s krutonima od kiselog tijesta

Odrezak od tunes umakom od ribe i maslaca, brokulom
sa žara i kremom od brokule**Četiri čokolade**čokoladni pijesak, čokoladni ganache,
čokoladna krema, krema od pistacija,
slani pečeni pistaciji**Mesni meni – 59 € po osobi****Krem juha od kukuruza**

s kukuruzom sa žara

Biftekumak od zelenog papra, krema od
krumpira s jogurtom i hrenom**Tokyo 9**karamel od soje s mliječnim sladoledom,
meringa od wasabija, yuzu, lješnjacie-mail: info@ezzarestaurant.com
web: www.ezzarestaurant.com**GRADSKA KAVANA ARSENAL**

Pred Dvorom 1

Tel: +385 20 321 202

Ribljí meni – 39 € po osobi**Hladni brancin**

jabuka, borovnica, grejp

Skuša

grašak, wasabi, komorač

Lagana vanilija**Mesni meni – 39 € po osobi****Hladni biftek**

mascarpone, lješnjak, kozji sir

Iberico kotlet

cikla, pastirnjak, bučine golice

Čokoladna čarolijae-mail: sales@nautikarestaurants.com
web: www.nautikarestaurants.com**EZZA STEAK & COCKTAIL BAR**

Maestra Đela Jusića 2

Tel: +385 99 490 6655

Fish menu – 59 € per person**Tomato soup**

with sourdough croutons

Tuna steakwith fish and butter sauce, grilled
broccoli with broccoli cream**Four chocolates**chocolate crumble, chocolate ganache,
chocolate cream, pistachio cream, salted
roasted pistachio**Meat menu – 59 € per person****Cream of corn soup**

with grilled corn

Beef steakgreen pepper sauce, potato cream with
yoghurt and horseradish**Tokyo 9**soy caramel with milk ice cream, wasabi
meringue, yuzu, hazelnutse-mail: info@ezzarestaurant.com
web: www.ezzarestaurant.com**GRADSKA KAVANA ARSENAL**

Pred Dvorom 1

Tel: +385 20 321 202

Fish menu – 39 € per person**Cold sea bass**

apple, blueberry, grapefruit

Mackerel

peas, wasabi, fennel

Light vanilla**Meat menu – 39 € per person****Cold beef tenderloin**

mascarpone, hazelnut, goat cheese

Iberico pork chop

beetroot, parsnip, pumpkin seeds

Chocolate magice-mail: sales@nautikarestaurants.com
web: www.nautikarestaurants.com

MEDITERRANEAN RESTAURANT GUSTA ME

Ul. Maestra Đela Jusića 2, tel: +385 20 420 013 / +385 91 796 0203

**Meni – 39 € po osobi
izbor od tri slijeda****Piće dobrodošlice**

domaći liker ili čaša pjenušca

Predjela**Arancini**

hrskave kuglice od crnog rižota i mozzarelle, domaći aioli umak

Sabljarica i agrumi

carpaccio sabljarkice, sok divlje naranče, emulzija meda i limuna

Burrata

kremasta burrata, rustikalni kruh, podušene mini rajčice, balzamični ocat i lokalno maslinovo ulje

Dalmatinski degustacijski pjat za 2 osobe

lokalni pršut, paški sir, salata od hobotnice, marinirani inćuni, masline, domaća pašteta

Napomena:

20 % popusta na piće uz odabrani meni

Glavna jela**Lignje na naš način**

lignje punjene pršutom i mozzarellom, blitva, krumpir, preljev od limuna i maslinovog ulja

Linguini i školjke

tjestenina linguini, vongole i dagnje iz Stona, mini rajčice, češnjak, bijelo vino i lokalno maslinovo ulje

Paštica 2.0

sporo kuhana junetina, umak od crnog vina i suhih šljiva, pire mladog krumpira s kurkumom

Paprika u boji

paprika punjena sezonskim povrćem na rižotu od blitve i špinata

Deserti**Dubrovačka rozata****Dubrovačka torta**

orasi, bademi, čokolada, jus od naranče

Topla pita s jabukama

sladoled od vanilije i karamel

e-mail: gustame.dubrovnik@gmail.com / web: www.gustame-dubrovnik.com

GUSTA ME MEDITERRANEAN RESTAURANT

Ul. Maestra Đela Jusića 2, tel: +385 20 420 013 / +385 91 796 0203

**Menu – 39 € per person
choice of three courses****Welcome drink**

homemade liqueur or glass of sparkling wine

Starters**Arancini**

crispy balls of black risotto, mozzarella, homemade aioli

Swordfish & citrus

swordfish carpaccio, wild orange jus, honey and lemon emulsion

Burrata

creamy burrata, rustic bread, baked cherry tomatoes, balsamic, lemon and homemade olive oil dressing

Dalmatian tasting plate for 2 persons

local prosciutto, hard cheese, octopus salad, marinated anchovies, olives, homemade fish pâté

Note:

20 % discount on all drinks with the chosen menu

e-mail: gustame.dubrovnik@gmail.com / web: www.gustame-dubrovnik.com

Main course**Squid, house style**

prosciutto, mozzarella, Swiss chard, potatoes, lemon and homemade olive oil dressing

Linguine & shellfish

pasta linguine, clams and mussels from Ston, cherry tomatoes, garlic, homemade olive oil and white wine

Paštica 2.0

slow cooked beef, red wine and dry plums sauce, mashed young potatoes and turmeric

Rainbow bell pepper

stuffed with seasonal vegetables on Swiss chard and young spinach risotto

Dessert**Dubrovnik crème caramel****Dubrovnik cake**

walnuts, almonds, chocolate, orange jus

Warm apple pie

vanilla ice cream and caramel sauce

KONOBÄ GVEROVIĆ-ORSAN

Na ratu 7, Zaton

Tel: +385 98 271 555 / +385 20 891 267

**Meni – 48 € po osobi
izbor od tri slijeda****Predjela:**

Carpaccio od ribe

Tartar Orsan

Salata od hobotnice

Glavna jela:

Crni rižoto Orsan

Njoki sa škampima

Ragu od ribe s makaronima

Bijeli rižoto

Desert po izboru

GVEROVIĆ-ORSAN TAVERN

Na ratu 7, Zaton

Tel: +385 98 271 555 / +385 20 891 267

**Menu – 48 € per person
choice of three courses****Starters:**

Fish carpaccio

Orsan tartar

Octopus salad

Main course:

Orsan black risotto

Gnocchi with prawns

Fish ragù with macaroni

White risotto

Dessert of your choice



HARD ROCK CAFE DUBROVNIK

Poljana Paska Miličevića 4

Tel: +385 99 212 3554

Ribljí meni – 35 € po osobi**Domaća focaccia**

s rajčicom i paštetom od svježé tune

Dimljeni losos ili brancin

s pireom od mrkve

Rozata**Mesni ili vegetarijanski meni
– 35 € po osobi****Southwestern salata s kvinojom
ili****Krem juha od tikvica****Pola porcije svinjskih rebaraca
ili****Svježé povrtne fajite****Klasični njujorški cheesecake****Burger meni – 35 € po osobi****Svježá Caprese salata****Legendary Smashed Burger
ili****Messi Chicken Sandwich****Sladoledni kup**

s toplim čokoladnim preljevom

Napomena:U svaki meni uključeno je piće
po izboru - pivo od 0,3 l, čaša od
0,15 l Medea merlota/gráševine ili
bezalkoholno piće**HARD ROCK CAFE DUBROVNIK**

Poljana Paska Miličevića 4

Tel: +385 99 212 3554

Fish menu – 35 € per person**Homemade tomato focaccia**

with creamy tuna pâté

Smoked salmon or sea bass

with silky carrot purée

Dubrovnik crème caramel**Meat or veggie menu – 35 € per person****South-western quinoa bowl**

or

Creamy zucchini soup**Half rack of ribs**

or

Sizzling vegetable fajitas**Classic New York cheesecake****Burger menu – 35 € per person****Fresh Caprese salad****Legendary Smashed Burger
or****Messi Chicken Sandwich****Hot fudge sundae****Note:**Each menu includes one drink of your
choice - 0,3 l beer, a 0,15 l glass of
Medea Merlot or Graševina, or a soft
drink

RESTAURANT & BAR KAZBEK

Lapadska obala 25

Tel: +385 20 362 900 / +385 20 362 999

Meni I – 45 € po osobi**Pozdrav iz kuhinje**

mali sezonski zalogaj iz naše kuhinje

Rižot s mušulama

čips od parmezana

Filet brancina

pjenica od krumpira, špinat, mini rajčice, baršunasti umak od ribljih kostiju

Krema od limuna i limete

bobičasto voće

Napomena:

Ručak se služi od 13 do 17 sati.

Večera se služi od 19 do 22 sata.

e-mail: info@kazbek.hr
web: www.kazbekdubrovnik.com**Meni II – 39 € po osobi****Pozdrav iz kuhinje**

mali sezonski zalogaj iz naše kuhinje

Salata Kazbek

burrata, svježe rajčice, krastavci, pesto od rikule i badema, kreker s mediteranskim začinima

Dubrovački šporki makaruli

tradicionalna dubrovačka tjestenina, sporo kuhani ragu od junetine

Čokoladna tortica

tamna čokolada, naranča

Meni III – 29 € po osobi**Pozdrav iz kuhinje**

mali sezonski zalogaj iz naše kuhinje

Krem juha od brokule**Zapečene palačinke**

ricotta, špinat, umak od parmezana

Jabuke i vanilija

lisnato tijesto, krema od vanilije, karamel i crumble

KAZBEK RESTAURANT & BAR

Lapadska obala 25

Tel: +385 20 362 900 / +385 20 362 999

Menu I – 45 € per person**Amuse-bouche**

a small bite from the kitchen

Mussel risotto

parmesan chips

Sea bass fillet

potato purée, spinach, cherry tomatoes, fish velouté

Lemon and lime cream

berries

Note:

Lunch is served from 1 to 5 pm.

Dinner is served from 7 to 10 pm.

e-mail: info@kazbek.hr
web: www.kazbekdubrovnik.com**Menu II – 39 € per person****Amuse-bouche**

a small bite from the kitchen

Kazbek salad

burrata, fresh tomatoes, cucumbers, rocket and almond pesto, Mediterranean herb cracker

Dubrovnik šporki makaruli

traditional Dubrovnik pasta, slow-braised beef ragù

Chocolate cake

dark chocolate, orange

Menu III – 29 € per person**Amuse-bouche**

a small bite from the kitchen

Cream of broccoli soup**Baked crêpe**

ricotta, spinach, parmesan sauce

Apples and vanilla

puff pastry, apples, vanilla cream, caramel, crumble

KONOBA KNEZ

Pobrežje 1

Tel: +385 91 311 2029

Meni I – 60 € po osobi**Aperitiv**

domaće rakije i likeri

Hladno predjelosuhomesnati domaći proizvodi i više
vrsta domaćih sireva, ukiseljeno povrće**Janjetina i teletina ispod peke**

s pečenim krumpirom i salatom

Domaći kolači**Meni II – 60 € po osobi****Aperitiv**

domaće rakije i likeri

Hladno predjelosuhomesnati domaći proizvodi i više
vrsta domaćih sireva, ukiseljeno povrće**Roštilj**miješano meso po izboru s pomfritom i
salatom**Domaći kolači****Meni III – 65 € po osobi****Aperitiv**

domaće rakije i likeri

Hladno predjelosuhomesnati domaći proizvodi i više
vrsta domaćih sireva, ukiseljeno povrće**Roštilj**

odresci po izboru s pomfritom i salatom

Domaći kolači**KNEZ TAVERN**

Pobrežje 1

Tel: +385 91 311 2029

Menu I – 60 € per person**Aperitiv**

homemade brandies

Cold platterhomemade prosciutto, bacon, pork neck,
sausages, selection of cheeses, pickled salad**Veal and lamb under the bell**

with roast potatoes and salad

Homemade cake**Menu II – 60 € per person****Aperitif**

homemade brandies

Cold platterhomemade prosciutto, bacon, pork neck,
sausages, selection of cheeses, pickled salad**Mixed grill meat**

with potato fries and salad

Homemade cake**Menu III – 65 € per person****Aperitif**

homemade brandies

Cold platterhomemade prosciutto, bacon, pork neck,
sausages, selection of cheeses, pickled
salad**Grilled steaks of your choice**

with French fries and salad

Homemade cake

RESTORAN KOPUN

Poljana Ruđera Boškovića 7

Tel: +385 20 323 969

Ribljí meni I – 38 € po osobi
Meni s uparenim vinima
i bocom vode – 55 € po osobi

Pašteta od kozica

Colleti Kolarić – suho, Plešivica, 0,10 l

Odrežak od svježé ribe

Malvasija, Crvik – suho, Konavle, 0,10 l

RozataMuškat, Štampar – poluslatko,
Međimurje, 0,10 l

Ribljí meni II – 56 € po osobi
Meni s uparenim vinima
i bocom vode – 78 € po osobi

Hladni morski pjat

Kir Royal

**Kraljevski brodet od oborite ribe,
kozica i školjaka**

Pošip, Baran – suho, Korčula, 0,10 l

**Dubrovačka torta od mjendula i
naranče**

Espresso martini

Mesni meni – 38 € po osobi
Meni s uparenim vinima i bocom vode
– 55 € po osobi

Lešo meso kopuna na salatu

Colleti Kolarić – suho, Plešivica, 0,10 l

Dalmatinska pržolica

Plavac, Baran – suho, Korčula, 0,10 l

Kolač od rogača i čokolade

Prošek, Jakov – desertno, Šibenik, 0,10 l

KOPUN RESTAURANT

Poljana Ruđera Boškovića 7

Tel: +385 20 323 969

Fish menu I – 38 € per person
Menu with wine pairing
and bottled water – 55 € per person

Prawn pâté

Colleti Kolarić – dry, Plešivica, 0,10 l

Fresh fish steak

Malvasija, Crvik – dry, Konavle, 0,10 l

Dubrovnik crème caramelMuscat, Štampar – semi-sweet,
Međimurje, 0,10 l

Fish menu II – 56 € per person
Menu with wine pairing
and bottled water – 78 € per person

Cold sea platter

Kir Royal

Royal seafood stew brodettowhite fish, prawns and shellfish
Pošip, Baran – dry, Korčula, 0,10 l**Dubrovnik almond and orange cake**
Espresso martini

Meat menu – 38 € per person
Menu with wine pairing
and bottled water – 55 € per person

Salad of poached capon

Colleti Kolarić – dry, Plešivica, 0,10 l

Dalmatian-style beef steak

Plavac, Baran – dry, Korčula, 0,10 l

Chocolate and carob cake

Prošek, Jakov – sweet, Šibenik, 0,10 l

RESTORAN LA PASTA

Dubrovački Vrtovi Sunca
Na moru 1, Orašac
Tel: +385 99 273 1059

Ribljí meni – 50 € po osobi**Hobotnica s roštilja**

poslužena sa sicilijanskom salatom i umakom od žutih rajčica

Filet tune

poslužen uz orzo s dagnjama, mladim lukom i tapenadom od sušenih rajčica

Tiramisu

krema od mascarponea, piškoti, kava, čokoladne mrvice i rum

Mesni meni – 48 € po osobi**Govedi carpaccio**

poslužen sa stracciatellom, panna cottom od tartufa, tikvicama i balzamičnim crnim biserima

Glazirane teleće polpete s 'ndujom

polpete s rižotom od šparoga i pistacijama

Caprese bianca

bijela čokolada, badem i limun

Vegetarijanski meni – 43 € po osobi**Burrata salata**

avokado, rajčica, bosiljak, cipollini, focaccia krutoni i esencijalni ocat od jagode

Proljetni ravioli

ravioli punjeni povrćem s kikirikijem, kaduljom i kremastim umakom od bundeve

Arancia

gorka naranča, čokolada, sir i bademi

Napomena:

Ponuda je dostupna od 12 do 17 sati.

LA PASTA RESTAURANT

Sun Gardens Dubrovnik
Na moru 1, Orašac
Tel: +385 99 273 1059

Fish menu – 50 € per person**Grilled octopus**

served with Sicilian salad and yellow tomato sauce

Tuna fillet

served with orzo, mussels, spring onions and sun-dried tomato tapenade

Tiramisu

mascarpone cream, biscuits à la cuillère, coffee, chocolate flakes and rum

Meat menu – 48 € per person**Beef carpaccio**

served with stracciatella, truffle panna cotta, zucchini and aceto balsamic black pearls

Glazed veal meatballs with 'nduja

meatballs with asparagus risotto and pistachio

Caprese bianca

white chocolate, almond and lemon

Veggie menu – 43 € per person**Insalata di burrata**

avocado, tomato, basil, cipollini, focaccia croutons and strawberry essence vinegar

Ravioli Primavera

veggie stuffed ravioli with peanuts, sage and creamy pumpkin sauce

Arancia

bitter orange, chocolate, cheese and almonds

Note:

The offer is available from 12 to 5 pm.

TAVERNA LOGGIA

Nikole Tesle 8

Tel: +385 91 628 1907

Ribljí meni – 45 € po osobi**Koktel od gambora****Medaljoni od grdobine**s pireom od patlidžana
i umakom od kapara i inćuna**Poširana kruška**

na kremi od mascarponea

Mesni meni – 45 € po osobi**Marinirana cikla**

sa skutom i preljevom od meda i tartufa

Goveđi odrezakna rimskom njoku, s umakom od
šumskih gljiva**Čokoladni mousse****Vegetarijanski meni – 42 € po osobi****Carpaccio od cikle**

s kozjim sirom

**Kremasti rižoto od vrganja i
parmezana****Poširana kruška**

s mascarpone kremom

LOGGIA TAVERN

Nikole Tesle 8

Tel: +385 91 628 1907

Fish menu – 45 € per person**Prawn cocktail****Monkfish medallions**with eggplant purée and a caper
and anchovy sauce**Poached pear**

with mascarpone cream

Meat menu – 45 € per person**Marinated beetroot**with fresh curd cheese and a honey
and truffle dressing**Beef steak**served on Roman-style gnocchi
with wild mushroom sauce**Chocolate mousse****Vegetarian menu – 42 € per person****Beetroot carpaccio**

with goat cheese

**Creamy porcini mushroom and
parmesan risotto****Poached pear**

with mascarpone cream

RESTORAN LUCIN KANTUN

Od Sigurate 4A

Tel: +385 20 321 003

Ribljí meni – 40 € po osobi**Tuna tataki**sezam, krema od avokada,
salsa od manga**Pečena hobotnica**pire od graška, crni arancini, agrumi,
mozzarella**Selekcija deserta:**

Mousse od čokolade

Cremeux od marakuje

Dubrovačka rozata

Mesni meni – 40 € po osobi**Pačja prsa**segmenti naranče, komorač, bademi,
sezonska salata**Teleći ossobuco**

rižoto sa šafranom, parmezan

Selekcija deserta:

Mousse od čokolade

Cremeux od marakuje

Dubrovačka rozata

LUCIN KANTUN RESTAURANT

Od Sigurate 4A

Tel: +385 20 321 003

Fish menu – 40 € per person**Tuna tataki**sesame, avocado cream,
mango salsa**Baked octopus**pea purée, black arancini, citrus,
mozzarella**Dessert selection:**

Chocolate mousse

Passion fruit crèmeux

Dubrovnik style crème caramel

Meat menu – 40 € per person**Duck breast**orange segments, fennel, almonds,
seasonal salad**Veal ossobuco**

saffron risotto, parmesan

Dessert selection:

Chocolate mousse

Passion fruit crèmeux

Dubrovnik style crème caramel

RESTORAN MARANGUN

Iva Vojnovića 7a
Tel: +385 91 301 6000

Ribljí meni – 33 € po osobi**Jadranski duo**

sa salatom od hobotnice i ribljom
paštetom

Makaruli

sa školjkama i škampom na šporko

Slatko iznenađenje**Mesni meni – 32 € po osobi****Sitno sjeckani tartar biftek**

s tostiranim kruhom i maslacem

Istarski pljukanci s boškarinom

u chefovom umaku s rikolom i
Grana Padanom

Slatko iznenađenje

e-mail: info@marangun-restaurant.com
web: www.marangun-restaurant.com

RESTORAN THE MARKET

Dubrovački Vrtovi Sunca
Na moru 1, Orašac
Tel: +385 98 906 2984

Ribljí meni – 37 € po osobi**Domaći ravioli**

ravioli punjenim kozicama, dehidrirana
cikla, domaći umak

Odrezak tune

odrezak tune s pečenim tikvicama,
umak od limuna

Tiramisu**Mesni meni – 37 € po osobi****Hrskave okruglice**

trgano meso svinjske koljenice, s
domaćim tartarom i pomfritom

Janjetina na palenti

konfitirana janjetina, aromatizirana
palenta, pjenica od sira

Pinema

pečeni ananas s mascarpone kremom

Napomena: 20 % popusta na piće

e-mail: ante.jurcic@diffiero-restaurantbar.com
web: www.the-restaurant-market.com

MARANGUN RESTAURANT

Iva Vojnovića 7a
Tel: +385 91 301 6000

Fish menu – 33 € per person**Adriatic duo**

with octopus salad and tuna pâté

Makaruli pasta

with shellfish and scampi in red sauce

Sweet surprise**Meat menu – 32 € per person****Finely chopped beef tartare**

served with butter and toasted bread

Istrian pljukanci pasta

with boškarin steak
rocket salad and Grana Padano

Sweet surprise

e-mail: info@marangun-restaurant.com
web: www.marangun-restaurant.com

THE MARKET RESTAURANT

Sun Gardens Dubrovnik
Na moru 1, Orašac
Tel: +385 98 906 2984

Fish menu – 37 € per person**Homemade ravioli**

prawn-stuffed ravioli, dehydrated
beetroot, homemade sauce

Tuna steak

Adriatic tuna steak with grilled zucchini,
lemon sauce

Tiramisu**Meat menu – 37 € per person****Crispy croquettes**

pulled pork shank, with homemade
tartar sauce and French fries

Lamb on polenta

confit lamb, flavoured polenta, cheese
foam

Pinema

baked pineapple with mascarpone
cream

Note: 20 % discount on drinks

e-mail: ante.jurcic@diffiero-restaurantbar.com
web: www.the-restaurant-market.com

RESTORAN MASKERON

Kneza Domagoja 1b
Tel: +385 20 206 687

Ribljí meni – 35 € po osobi**Píće dobrodošlice**

čša pjenušca ili domaća rakija

Tuna tartar na kremi od avokada

Krakovi hobotnice na žaru
s rižotom od buće

Panna cotta**Mesni meni – 35 € po osobi****Píće dobrodošlice**

čša pjenušca ili domaća rakija

Juneći carpaccio

s listićima parmezana i umakom od senfa

Sporo kuhana juneća rebra
na pireu od batata

Čokoladni mousse

e-mail: maskeronrestaurant@gmail.com
web: www.restaurant-maskeron.com

RESTORAN MIMOZA

Branitelja Dubrovnika 9
Tel: +385 20 411 157 / +385 99 332 1071

Ribljí meni – 28 € po osobi**Crni rižot**

Lignje iz pećnice
povrće

Dubrovačka torta od naranče

Kava**Mesni meni – 26 € po osobi****Selekcija sireva**

Adobo piletina
s rižom i umakom

Dubrovačka torta od naranče

Kava**Napomena:**

Ponuda je dostupna od 11 do 21 sat.

e-mail: sales@restaurant-mimoza-dubrovnik.com

MASKERON RESTAURANT

Kneza Domagoja 1b
Tel: +385 20 206 687

Fish menu – 35 € per person**Welcome drink**

a glass of sparkling wine or homemade
brandy

Tuna tartare on avocado cream

Grilled octopus tentacles
with pumpkin risotto

Panna cotta**Meat menu – 35 € per person****Welcome drink**

a glass of sparkling wine or homemade
brandy

Beef carpaccio

with parmesan shavings and mustard
sauce

Slow-cooked beef ribs
with sweet potato purée

Chocolate mousse

e-mail: maskeronrestaurant@gmail.com
web: www.restaurant-maskeron.com

MIMOZA RESTAURANT

Branitelja Dubrovnika 9
Tel: +385 20 411 157 / +385 99 332 1071

Fish menu – 28 € per person**Black risotto**

Oven-baked calamari
vegetables

Dubrovnik orange cake

Coffee**Meat menu – 26 € per person****Cheese selection**

Adobo chicken
with rice and sauce

Dubrovnik orange cake

Coffee**Note:**

The offer is available from 11 am to 9 pm.

e-mail: sales@restaurant-mimoza-dubrovnik.com

RESTORAN MORE

Hotel More
Kardinala Stepinca 33
Tel: +385 20 494 200

Ribljí meni – 40 € po osobi

Jakobove kapice

s kremom od cikle i plavog sira

Losos

na kremastom rižotu od šumskih gljiva

Semifreddo

s krokantom od badema

Mesni meni – 40 € po osobi

Tartar biftek

Janjeći kotlet

s pireom od graška i gratiniranim krumpirom

Čokoladna bomba

MORE RESTAURANT

More Hotel
Kardinala Stepinca 33
Tel: +385 20 494 200

Fish menu – 40 € per person

Scallops

with beetroot and blue cheese cream

Salmon

on creamy wild mushroom risotto

Semifreddo

with almond praline

Meat menu – 40 € per person

Beef tartare

Lamb cutlets

with pea purée and potato gratin

Chocolate bomb



RESTORAN NATALI GARDEN

Privežna 21

Tel: +385 91 210 1221

Ribljí meni – 55 € po osobi**Koktel dobrodošlice**

Dusk at Palace Natali ili Aperol Spritz P. N. C.

Domaći kruh, ekstra djevičansko maslinovo ulje**Dumplings**

punjene kozicama, ricottom i bisque umakom, na hollandaise umaku sa šafranom i sezamom

Losos

sa špinatom, kremom od celera, crvenim paprom i chimichurri umakom

Pavlova torta**Mesni meni – 55 € po osobi****Koktel dobrodošlice**

Dusk at Palace Natali ili Aperol Spritz P. N. C.

Domaći kruh, ekstra djevičansko maslinovo ulje**Tartar biftek****Janjeće polpete**

jogurt, menta, kus-kus, svježi krastavac, ukiseljeni luk

Pavlova torta**Vegetarijanski meni – 40 € po osobi****Koktel dobrodošlice**

Dusk at Palace Natali ili Aperol Spritz P. N. C.

Domaći kruh, ekstra djevičansko maslinovo ulje**Komorač**

naranča, tostirani bademi, maslinovo ulje

Balančana

rajčica, burrata, bosiljak

Čokoladni soufflé

sladoled, crumble

NATALI GARDEN RESTAURANT

Privežna 21

Tel: +385 91 210 1221

Fish menu – 55 € per person**Welcome cocktail**

Dusk at Palace Natali or Aperol Spritz P. N. C.

Homemade bread, extra virgin olive oil**Dumplings**

filled with shrimp, ricotta and bisque sauce, served with hollandaise sauce, saffron and sesame

Salmon

with spinach, celeriac cream, red pepper and chimichurri sauce

Pavlova cake**Meat menu – 55 € per person****Welcome cocktail**

Dusk at Palace Natali or Aperol Spritz P. N. C.

Homemade bread, extra virgin olive oil**Beef tartare****Lamb kofte**

yoghurt, mint, couscous, fresh cucumber, pickled onion

Pavlova cake**Vegetarian menu – 40 € per person****Welcome cocktail**

Dusk at Palace Natali or Aperol Spritz P.N.C.

Homemade bread, extra virgin olive oil**Fennel**

orange, toasted almonds, olive oil

Aubergine

tomato, burrata, basil

Chocolate soufflé

ice cream, crumble

e-mail: host@palacenatali.comweb: www.palacenatali.come-mail: host@palacenatali.comweb: www.palacenatali.com

RESTORAN NEBULA

Kotorska 3

Tel: +385 20 301 580

Ribljí meni – 50 € po osobi**Pozdrav iz kuhinje****Domaća pasta**završena u bisque umaku,
tartar od kozica**Filet brancina sa žara**umak od cherry rajčica, maslinovog ulja
i ružmarina, prženi šenon s octom u
prahu**Kruška**mousse od bijele čokolade, kandirana
kruška, pralin od badema**Slatki mali zalogaji****Mesni meni – 50 € po osobi****Pozdrav iz kuhinje****Domaća pasta**ragu od janjetine s pršutom,
graškom i mrkvom**Teleća leđa**pečena paprika babura s uljem od
češnjaka, ovčja skuta, ukiseljeni limun,
demi-glacé umak s ljutikom**Hazelnut noir**makaron biskvit, mousse od lješnjaka,
hrskavi pralin, karamela i pečeni lješnjak
u jezgri**Slatki mali zalogaji****Napomena:****Ponuda je dostupna od 19 do 22:30.
20 % popusta na cjelokupan asortiman
pića****NEBULA RESTAURANT**

Kotorska 3

Tel: +385 20 301 580

Fish menu – 50 € per person**Amuse-bouche****Homemade pasta**homemade pasta finished in shrimp
bisque, shrimp tartare**Grilled sea bass fillet**cherry tomatoes, rosemary and olive oil
sauce, fried Romanesco broccoli with
vinegar powder**Pear**white chocolate mousse, candied pear,
almond praline**Petit fours****Meat menu – 50 € per person****Amuse-bouche****Homemade pasta**homemade pasta, lamb ragù with
prosciutto, peas and carrot**Veal loin**roasted bell pepper with garlic oil,
sheep's curd cheese, pickled lemon,
demi-glacé sauce with shallots**Hazelnut noir**macaron biscuit, hazelnut mousse,
crunchy hazelnut praline, caramel and a
roasted hazelnut heart**Petit fours****Note:****The offer is available from 7 to 10:30 pm.
20 % discount on drinks**

RESTORAN ORKA

Lapadska obala 11
Tel: +385 99 690 3334

Ribljí meni – 34 € po osobi**Dubrovnik ceviche**

brancin, tuna i kozice s emulzijom od divlje naranče i limuna

Filet kovača

u emulziji od dubrovačke malvasije

Dnevni kolač**Mesni meni – 34 € po osobi****Tartar od juneće pisanice**

aromatizirani maslac i tost

Ribeye tagliata

Grana Padano, rikola i mini rajčice

Dnevni kolač**Napomena:**

50 % popusta na sva vina

e-mail: orka.restaurant@gmail.com
web: www.orka-restaurant.com

RESTORAN ORSAN

Ivana pl. Zajca 4
Tel: +385 99 623 8846

Ribljí meni – 29,90 € po osobi**Carpaccio od bijele ribe**

emulzija agruma

Rizot od gambora i tikvica

bisque

Semifreddo i karamelizirani bademi**Mesni meni – 28,90 € po osobi****Pršut i sir**

kondimenti

**Šporki makaruli
i Grana Padano čips****Čokoladni tart**

e-mail: orsan@ankora.hr
web: www.restaurant-orsan-dubrovnik.com

ORKA RESTAURANT

Lapadska obala 11
Tel: +385 99 690 3334

Fish menu – 34 € per person**Dubrovnik ceviche**

sea bass, tuna, and prawns with a wild orange and lemon emulsion

John Dory fillet

in a Dubrovnik Malvasia emulsion

Daily cake**Meat menu – 34 € per person****Beef tartare**

flavoured butter and toast

Rib eye tagliata

Grana Padano, rocket, and cherry tomatoes

Daily cake**Note:**

50 % discount on all wines

e-mail: orka.restaurant@gmail.com
web: www.orka-restaurant.com

ORSAN RESTAURANT

Ivana pl. Zajca 4
Tel: +385 99 623 8846

Fish menu – 29,90 € per person**White fish carpaccio**

citrus emulsion

Shrimp & zucchini risotto

bisque

Semifreddo & caramelized almonds**Meat menu – 28,90 € per person****Prosciutto & cheese**

condiments

**Šporki makaruli
and Grana Padano chips****Chocolate tart**

e-mail: orsan@ankora.hr
web: www.restaurant-orsan-dubrovnik.com

RESTORAN PANTARUL

Kralja Tomislava 1
Tel: +385 20 333 486

Ribljí meni – 35 € po osobi**Hrskavi kroketi od bakalara na bijelo****Domaća tjestenina mare e monti****Čokoladni kolač**

s laganom čokoladnom kremom i
coulisom od crnog ribiza

Mesni meni – 35 € po osobi**Hrskavi kroketi s pršutom****Domaći njoki**

sa sporo pečenom svinjskom lopaticom
i kupusom

Kolač od badema

s likerom od nespole, kremom od
vanilije i marelicama

PANTARUL RESTAURANT

Kralja Tomislava 1
Tel: +385 20 333 486

Fish menu – 35 € per person**Crispy cod croquettes in bianco****Homemade pasta mare e monti****Chocolate cake**

with light chocolate cream and
blackcurrant coulis

Meat menu – 35 € per person**Crispy prosciutto croquettes****Homemade gnocchi**

with slow-roasted pork shoulder
and cabbage

Almond cake

with loquat liqueur, vanilla cream
and apricots



PIANO BAR

Hotel Lero
Iva Vojnovića 14
Tel: +385 20 341 432

Sirovo i svježe**Brancin tiradito – 17,90 €**

tanko rezani filet svježeg brancina,
citrus ponzu, čili ulje, ekstra djevičansko
maslinovo ulje, sezam i vlasac

Signature rollice – 8 kom**Hamachi roll – 21,90 €**

hamachi (žutorepa seriola), avokado,
krastavac, sezam, citrus ponzu i mladi luk

Unagi roll – 18,50 €

jegulja s roštilja, avokado, sezam i unagi umak

Crab roll – 20,90 €

tempura gambori, avokado, kremasta
snježna rakovica, vlasac i krem sir

Chicken roll – 16,90 €

hrskava piletina, krem sir, avokado,
pikantna majoneza i hrskavi mladi luk

Teriyaki beef roll – 20,50 €

lagano zapečena junetina, avokado,
krastavac i teriyaki umak

Hrskavi zalogaji – 4 kom**Shrimp spring cigars – 13,90 €**

gambori i krem sir u hrskavom tijestu

Salmon croquettes – 12,90 €

kroketi od lososa i krem sira s
pikantnom majonezom

Posebna ponuda pića uz sushi:**Soju – korejsko alkoholno piće****Chamisul Original - 24 €**

20,1 % vol, 0,35 l

Chamisul Green Grape - 24 €

13 % vol, 0,35 l

Chamisul Strawberry - 24 €

13 % vol, 0,35 l

Chamisul Grapefruit - 24 €

13 % vol, 0,35 l

Pivo Asahi Super Dry, 0,33 l – 7,50 €**Napomena:**

Ponuda je dostupna od 12 do 23 sata.

PIANO BAR

Lero Hotel
Iva Vojnovića 14
Tel: +385 20 341 432

Raw & fresh**Sea bass tiradito – 17,90 €**

thinly sliced fresh sea bass, citrus ponzu,
chili oil, extra virgin olive oil, sesame
and chives

Signature rolls – 8 pcs**Hamachi roll – 21,90 €**

hamachi (Japanese yellowtail), avocado,
cucumber, sesame, citrus ponzu and
spring onion

Unagi roll – 18,50 €

grilled unagi, avocado, sesame and unagi sauce

Crab roll – 20,90 €

shrimp tempura, avocado, creamy snow
crab, chives and cream cheese

Chicken roll – 16,90 €

crispy chicken, cream cheese, avocado,
spicy mayo and crispy spring onion

Teriyaki beef roll – 20,50 €

lightly seared beef, avocado, cucumber
and teriyaki glaze

Crispy bites – 4 pcs**Shrimp spring cigars – 13,90 €**

shrimp and cream cheese wrapped in
crispy pastry

Salmon croquettes – 12,90 €

salmon and cream cheese croquettes
served with spicy mayo

Special drinks with sushi:**Korean soju****Chamisul Original - 24 €**

20,1 % vol, 0,35 l

Chamisul Green Grape - 24 €

13 % vol, 0,35 l

Chamisul Strawberry - 24 €

13 % vol, 0,35 l

Chamisul Grapefruit - 24 €

13 % vol, 0,35 l

Beer Asahi Super Dry, 0,33 l – 7,50 €**Note:**

The offer is available from 12 to 11 pm.

TAPAS BAR & LOUNGE
PICCOLA VENEZIA

Hotel Lapad
Lapadska obala 37
Tel: +385 99 211 4924

Ribljí meni – 30 € po osobi**Piće dobrodošlice**

čaša pjenušca

Tartar od jadranskih kozica

komorač, limun, consommé od rajčica

Filet brancina

krema od cvjetače, riblji jus, blitva, lješnjak

Kolač od pistacija

drobljenac od lješnjaka, marakuja

Mesni meni – 29 € po osobi**Piće dobrodošlice**

čaša pjenušca

Burrata

rajčica, voće, rikola

Juneći obrzi

krema od mrkve, umak od obraza, šipak, gljive

Lava kolač

sladoled od vanilije

PICCOLA VENEZIA TAPAS
BAR & LOUNGE

Lapad Hotel
Lapadska obala 37
Tel: +385 99 211 4924

Fish menu – 30 € per person**Welcome drink**

glass of sparkling wine

Adriatic prawn tartare

fennel, lemon, tomato consommé

Sea bass fillet

cauliflower cream, fish jus, Swiss chard, hazelnut

Pistachio cake

hazelnut crumble, passion fruit

Meat menu – 29 € per person**Welcome drink**

glass of sparkling wine

Burrata

tomato, fruit, rocket

Beef cheeks

carrot cream, beef cheek sauce, pomegranate, mushrooms

Lava cake

vanilla ice cream

RESTORAN PORT 22

Frana Supila 6a
Tel: +385 99 300 0282

PORT 22 RESTAURANT

Frana Supila 6a
Tel: +385 99 300 0282

Ribljí meni – 29,90 € po osobi

Gambori ceviche i gambori tempura

Crni rižot i burrata stracciatella

Tart od jabuke

Fish menu – 29,90 € per person

Shrimp ceviche & shrimp tempura

Cuttlefish risotto & burrata stracciatella

Apple tart

Mesni meni – 28,90 € po osobi

Kroketi goveđi obrazi i au jus mayo

Skradinski rižot i paški sir

Čokoladni mousse
maslinovo ulje i cvijet soli

Meat menu – 28,90 € per person

Ox cheek croquettes & au jus mayo

Slow-cooked veal shank ragout risotto
& Pag cheese

Choco mousse
olive oil and fleur de sel



BISTRO PULLOVER

Šetalište kralja Zvonimira 18

Tel: +385 91 777 767

Meni I – 35 € po osobi**Govedi carpaccio**krema od gorgonzole, ukiseljena kruška,
tostirani lješnjaci, ulje od vlasca**Sporo kuhana svinjska potrbušina**krema od pečene bundeve, ketchup od
Granny Smith jabuke, glazirana mrkva,
jus od pečenja**Čokoladni kolač****Meni II – 35 € po osobi****Tuna tataki**ponzu, sezam, ukiseljena rotkvica, mladi
luk, teriyaki umak**Filet sabljjarke**krema od cvjetače, šparoge s roštilja,
komorač, beurre blanc umak**Cheesecake****Meni III – 30 € po osobi****Sushi po izboru – 6 komada****Bao Buns po izboru**

piletina, kozice ili trgana svinjetina

Kolač od pistacija**PULLOVER BISTRO**

Šetalište kralja Zvonimira 18

Tel: +385 91 777 767

Menu I – 35 € per person**Beef carpaccio**gorgonzola cream, pickled pear,
toasted hazelnuts, chive oil**Slow-cooked pork belly**roasted pumpkin cream, Granny Smith
apple ketchup, glazed carrots, roasting
jus**Chocolate cake****Menu II – 35 € per person****Tuna tataki**ponzu, sesame, pickled radish, spring
onion, teriyaki sauce**Swordfish fillet**cauliflower cream, grilled asparagus,
fennel, beurre blanc sauce**Cheesecake****Menu III – 30 € per person****Sushi of your choice – 6 pieces****Bao buns of your choice**

chicken, prawns or pulled pork

Pistachio cake

ART RESTAURANT RENAISSANCE

Vara 2

Tel: +385 20 205 604

Ribljí meni – 39 € po osobi**Carpaccio od jadranskih kozica**

jadranske kozice, citrusna emulzija, komorač, aromatično bilje, balzamični ocat od šipka

Renaissance njoki

domaći mini njoki, ragu od hobotnice, ljuta kalabreška kobasica 'nduja

Cannoli

s pistacijama i mascarpone kremom

Mesni meni – 35 € po osobi**Burrata**

s dalmatinskim pršutom i maslinama

Tradicionalni rizot

sporo kuhani mesni ragu, parmezan sladoled, varenik

Cannoli

s pistacijama i mascarpone kremom

e-mail: info@durenaissance.com

RENAISSANCE ART RESTAURANT

Vara 2

Tel: +385 20 205 604

Fish menu — 39 € per person**Adriatic shrimp carpaccio**

Adriatic shrimp, citrus emulsion, fennel, local aromatic herbs, pomegranate balsamic vinegar

Renaissance gnocchi

homemade mini gnocchi, octopus ragout, spicy Calabrian 'nduja sausage

Cannoli

with pistachio and mascarpone cream

Meat menu — 35 € per person**Burrata**

with Dalmatian prosciutto and olives

Traditional risotto

slow-cooked meat ragù, parmesan ice cream, varenik

Cannoli

with pistachio and mascarpone cream



BISTRO REVELIN

Sv. Dominika bb
Tel: +385 99 205 6220

Ribljí meni – 37 € po osobi**Arancin od hobotnice**

carnaroli riža, burrata, limun,
majoneza od vlasca

Odrezak od sabljárke

sabljárka, artičoka, krema od celera

Just tiramisu**Mesni meni – 37 € po osobi****Rozbif**

krema od kestena, suha smokva, rikola,
bučine sjemenke, cherry rajčica

Sporo kuhana svinjetina

pire od krumpira, umak od jabuke i
đumbira

Torta od bijele čokolade i višnje**Vegetarijanski meni – 35 € po osobi****Rižot sa šumskim gljivama**

carnaroli riža, šumske gljive, maslac,
Grana Padano

Melanzana parmigiana

patlidžan, mozzarella, bosiljak, umak od
rajčice, Grana Padano

Ljetni mango**REVELIN BISTRO**

Sv. Dominika bb
Tel: +385 99 205 6220

Fish menu – 37 € per person**Octopus arancino**

Carnaroli rice, burrata, lemon and
chive mayonnaise

Swordfish steak

swordfish, artichoke, celery cream

Just tiramisu**Meat menu – 37 € per person****Roast beef**

chestnut cream, dry fig, rocket, pumpkin
seeds, cherry tomato

Pork shoulder confit

mashed potato, apple and ginger cream

White chocolate & cherry cake**Vegetarian menu – 35 € per person****Mushroom risotto**

Carnaroli rice, wild mushrooms, butter,
Grana Padano

Eggplant parmigiana

eggplant, mozzarella, basil, tomato,
Grana Padano

Summer mango

RESTORAN & BAR RUDJER

Poljana Ruđera Boškovića 6

Tel: +385 20 301 014

Ribljí meni – 36 € po osobi**Ceviche od brancina**naranča, krema od avokada, luk,
matovilac, krema od češnjaka**Ravioli od špinata**

ricotta, umak od kozica i desertnog vina

Čokoladna sfera od ruby čokolade

krema od kruške, coulis od šumskog voća

Mesni meni – 36 € po osobi**Juneći carpaccio**

wasabi, ricotta

Panirani svinjski kotletricotta, yuzu, krumpir, lisnata salata,
komorač**Čokoladni mousse**e-mail: sales@rudjer.restaurant
web: www.rudjer.restaurant**RESTAURANT & BAR SOL**

Hotel Sumratin

Mata Vodopića 1A

Tel: +385 99 833 9893

**Doživljaj za dijeljenje
Meni za 2 osobe – 65 €****Arancini****Mediterranska tuna****Goveđa tagliata****Carpaccio od hobotnice****Focaccia****Slatka selekcija****Napomena:**

Ponuda je dostupna od 19 do 22 sata.

Glazbeni program:

unplugged jazz vikendom

e-mail: restaurants@hotel-sumratin.com
web: www.hotel-sumratin.com**RUDJER RESTAURANT & BAR**

Poljana Ruđera Boškovića 6

Tel: +385 20 301 014

Fish menu – 36 € per person**Sea bass ceviche**orange, avocado cream, onion, lamb's
lettuce, garlic cream**Spinach ravioli**

ricotta, shrimp and dessert wine sauce

Ruby chocolate sphere

pear cream, wild berry coulis

Meat menu – 36 € per person**Beef carpaccio**

wasabi, ricotta

Breaded pork chop

ricotta, yuzu, potato, leaf salad, fennel

Chocolate moussee-mail: sales@rudjer.restaurant
web: www.rudjer.restaurant**SOL RESTAURANT & BAR**

Sumratin Hotel

Mata Vodopića 1A

Tel: +385 99 833 9893

**A sharing experience
Menu for 2 people – 65 €****Arancini****Mediterranean tuna****Beef tagliata****Octopus carpaccio****Focaccia****Sweet selection****Note:**

The offer is available from 7 to 10 pm.

Entertainment:

unplugged jazz on weekends

e-mail: restaurants@hotel-sumratin.com
web: www.hotel-sumratin.com

RESTORAN SOUL KITCHEN

Od Domina 3

Tel: +385 99 338 8276

Meni I – 29 € po osobi**Trilogija humusa**

poslužena uz domaći tostirani kruh

Shawarma od trgane piletine

u tortilji s tahini umakom, kus-kusom, umakom od naranče i datulja, peršinom i svježom mentom

Čokoladni brownie

s domaćim karamel umakom i sezonskim voćem

Meni II – 29 € po osobi**Pečeni brie**

s medom na tostiranom kruhu, chutneyjem od rajčice i brusnice, ukiseljenim crvenim lukom i rikolom

Kremasta pasta

s umakom od graška, gorgonzolom, baby špinatom, Parmigianom i tostiranim orasima

Tart od limuna

sa sezonskim voćem

e-mail: soulkitchen@vlamandasport.com / web: www.soulkitchen.restaurant

Meni III – 32 € po osobi**Tempura kozice**

s pikantnim umakom, salsom od grilanog ananasa i ukiseljenim umakom od češnjaka i luka

Goveda enchilada

sa sirom, tortilja s pikantnim umakom, sirom, crème fraîcheom i guacamoleom

Čokoladni brownie

s domaćim karamel umakom i sezonskim voćem

SOUL KITCHEN RESTAURANT

Od Domina 3

Tel: +385 99 338 8276

Menu I – 29 € per person**Hummus trilogy**

served with homemade toasted bread

Pulled chicken shawarma

in a tortilla with tahini sauce, couscous, orange and date sauce, parsley and fresh mint

Chocolate brownie

with homemade caramel sauce and seasonal fruit

Menu II – 29 € per person**Baked brie**

with honey on toasted bread, tomato and cranberry chutney, pickled red onion and rocket

Creamy pasta

with pea sauce, Gorgonzola, baby spinach, Parmigiano and toasted walnuts

Lemon tart

served with seasonal fruit

e-mail: soulkitchen@vlamandasport.com / web: www.soulkitchen.restaurant

Menu III – 32 € per person**Tempura prawns**

with spicy sauce, grilled pineapple salsa and pickled garlic and onion sauce

Beef & cheese enchilada

in a tortilla with spicy sauce, cheese, crème fraîche and guacamole

Chocolate brownie

with homemade caramel sauce and seasonal fruit

BISTRO STARA KUĆA

Dr. Ante Starčevića 19

Tel: +385 99 222 6669

Ribljí meni – 40 € po osobi**Salata od hobotnice**s mediteranskim začinima
i maslinovim uljem**Filet jadranske ribe**poslužen uz aromatični umak
i kremasti pire od boba**Rozata****Mesni meni – 40 € po osobi****Dalmatinski pjat**

pršut i sir

Dubrovačka pašticadasporo kuhana govedina
s aromatičnim umakom**Torta od rogača****STARA KUĆA BISTRO**

Dr. Ante Starčevića 19

Tel: +385 99 222 6669

Fish menu – 40 € per person**Tender octopus salad**with Mediterranean herbs
and olive oil**Fresh Adriatic fish fillet**served with a fish sauce
and creamy broad bean puree**Dubrovnik crème caramel****Meat menu – 40 € per person****Dalmatian platter**

traditional prosciutto and cheese

Traditional beef stewslowly braised in
a rich aromatic sauce**Carob cake**

RESTORAN STARA LOZA

Priješko 22

Tel: +385 20 321 145 / +385 99 167 4634

Ribljí meni – 42 € po osobi**Pozdrav iz kuhinje****Cappuccino od škampa****Grdobina s pancetom**

pire od tikve i muškatnog oraščića,
beurre blanc s kavijarom, gel od
dubrovačke naranče

Mousse od vanilije i naranče

džem od naranče, karamel, crumble s
cimetom

Mesni meni – 42 € po osobi**Pozdrav iz kuhinje****Arancini od skradinskog rižota**

pjena od sira Veli Jože, gel od cikla

Ražnjić od junetine i larda

fondant od krumpira konfitiran u pačjoj
masti, chimichurri majoneza, prženi luk,
BBQ umak od pečenih jabuka

Cheesecake od čokolade i lješnjaka

kakao glazura, karamelizirani lješnjaci,
tuile od kaka i lješnjaka

STARA LOZA RESTAURANT

Priješko 22

Tel: +385 20 321 145 / +385 99 167 4634

Fish menu – 42 € per person**Greetings from the kitchen****Scampi cappuccino****Pan-seared monkfish with pancetta**

pumpkin and nutmeg purée, beurre
blanc with caviar, Dubrovnik orange gel

Vanilla and orange mousse

orange jam, caramel, cinnamon
crumble

Meat menu – 42 € per person**Greetings from the kitchen****Skradin risotto arancini****Veli Jože cheese foam, beetroot gel****Beef and lardo skewers**

potato fondant confit in duck fat,
chimichurri mayonnaise, fried onion,
roasted apple BBQ sauce

Chocolate and hazelnut cheesecake

cocoa glaze, caramelized hazelnuts,
cocoa and hazelnut tuile

RESTORAN SUNSET

Royal Hotels & Resort
Kardinala Stepinca 31
Tel: +385 20 440 100

Ribljí meni – 39 € po osobi**Svježe tagliatelle**

s kozicama i dagnjama

Hobotnica na žaru

kremasti pire od krumpira, aromatični
umak od rajčice i hrskavi čips od maslina

Kolač od sira i manga**Mesni meni – 39 € po osobi****Pršut i sirevi**

masline, suhe smokve marinirane u
prošek i konfitirane cherry rajčice

Janjeća koljenica

poslužena s pireom od krumpira i
umakom od pečenja

Čokoladni mousse**SUNSET RESTAURANT**

Royal Hotels & Resort
Kardinala Stepinca 31
Tel: +385 20 440 100

Fish menu – 39 € per person**Fresh tagliatelle**

with shrimp and mussels

Grilled octopus

served with creamy mashed potatoes, a
rich tomato sauce, and crispy olive chips

Cheese & mango cake**Meat menu – 39 € per person****Prosciutto & cheese**

olives, dried figs marinated in dessert
wine, and confit cherry tomatoes

Lamb shank

served with mashed potatoes and
roasting jus

Chocolate mousse

RESTORAN SUTON

Hotel Kompas

Šetalište Nika i Meda Pucića 1

Tel: +385 20 299 000

Ribljí meni – 38 € po osobi**Kozice**kroketi od kozica, džem od rajčica,
korica limuna

Bijelo vino Pošip Skaramuča, 0,10 l

Bijela ribafilet brancina, palenta espuma, mini
rajčice, gel limuna, ulje od kopra
Rose vino Stagnum Miloš, 0,10 l**Šipanski rogač**tart od rogača, mandarina, bijela
čokolada, kardamom
Desertno vino Muškat Kozlović, 0,10 l**Mesni meni – 38 € po osobi****Sol, dim i vrijeme**pršut, domaća kobasica, panceta, kravlji,
ovčji i kozji sir, karamelizirano grožđe,
ukiseljeno povrće
Bijelo vino Rukatac Radovanović, 0,10 l**Piletina**pileća prsa punjena kremom od gljiva,
umak od timijana, šparoge, mladi
krumpir, mini rajčice
Bijelo vino Chardonnay Prović, 0,10 l**Primorska maslina**sir, maslina, bobičasto voće
Rose vino Rusula Rizman, 0,10 l**Vegetarijanski meni – 34 € po osobi****Brusketa**džem od smokve, rikola, mladi sir,
maslinovo ulje, karamelizirani orasi
Bijelo vino Malvasija dubrovačka
Miličić, 0,10 l**Vege**tofu, soja, riža, sezam, limeta, korijander
Rose vino Rusula Rizman, 0,10 l**Dalmatinska smokva**smokve, orasi, zob, citrusi
Desertno vino Babić Testament, 0,10 l

SUTON RESTAURANT

Kompas Hotel

Šetalište Nika i Meda Pucića 1

Tel: +385 20 299 000

Fish menu – 38 € per person**Prawns**

prawn croquettes, tomato jam, lemon zest

White wine Pošip Skaramuča 0,10 l

White fish

sea bass fillet, polenta espuma, cherry

tomatoes, lemon gel, dill oil

Rose wine Stagnum Miloš 0,10 l

Island Šipan cake

carob tart, mandarin, white chocolate,

cardamom

Dessert wine Muškat Kozlović 0,10 l

Meat menu – 38 € per person**Salt, smoke & time**

prosciutto, homemade sausage, pancetta,

cow, sheep and goat cheese, caramelized

grapes, pickled vegetables

White wine Rukatac Radovanović 0,10 l

Chicken

chicken breast stuffed with mushrooms,

thyme sauce, asparagus, spring potatoes,

cherry tomatoes

White wine Chardonnay Prović 0,10 l

Primorje olive

cheese, olive, berries

Rose wine Rusula Rizman 0,10 l

Vegetarian menu – 34 € per person**Bruschetta**

fig jam, rocket, fresh cheese, olive oil,

caramelized walnuts

White wine Malvasija dubrovačka

Miličić 0,10 l

Vegetarian

tofu, soy, rice, sesame, lime, coriander

Rose wine Rusula Rizman 0,10 l

Dalmatian fig

figs, walnuts, oats, citrus

Dessert wine Babić Testament 0,10 l



RESTORAN TAJ MAHAL

Stari grad
Nikole Gučetića 2
Tel: +385 20 323 221

Meni I – 55 € po osobi**Muhamara**

s pečenom paprikom i orasima

Black Angus kebab**Čokoladni baklava bombon****Meni II – 45 € po osobi****Hladna juha od jogurta i mente****Bosanske jufčice**

trgana piletina, korjenasto povrće,
poriluk, zapečene jufke

Baklava sa šljivama

web: www.tajmahal-dubrovnik.com

RESTORAN TAJ MAHAL

Hotel Lero
Iva Vojnovića 14
Tel: +385 20 640 123

Meni I – 55 € po osobi**Muhamara**

s pečenom paprikom i orasima

Black Angus kebab**Čokoladni baklava bombon****Meni II – 45 € po osobi****Hladna juha od jogurta i mente****Bosanske jufčice**

trgana piletina, korjenasto povrće,
poriluk, zapečene jufke

Baklava sa šljivama

web: www.tajmahal-dubrovnik.com

TAJ MAHAL RESTAURANT

Old City
Nikole Gučetića 2
Tel: +385 20 323 221

Menu I – 55 € per person**Muhammara**

with roasted peppers and walnuts

Black Angus kebab**Chocolate baklava candy****Menu II – 45 € per person****Cold yogurt and mint soup****Bosnian jufčice**

pulled chicken, root vegetables, leek,
crispy baked phyllo

Baklava with plums

web: www.tajmahal-dubrovnik.com

TAJ MAHAL RESTAURANT

Lero Hotel
Iva Vojnovića 14
Tel: +385 20 640 123

Menu I – 55 € per person**Muhammara**

with roasted peppers and walnuts

Black Angus kebab**Chocolate baklava candy****Menu II – 45 € per person****Cold yogurt and mint soup****Bosnian jufčice**

pulled chicken, root vegetables, leek,
crispy baked phyllo

Baklava with plums

web: www.tajmahal-dubrovnik.com

RESTORAN ZUZORI

Cvijete Zuzorić 2
Tel: +385 20 324 076

Ribljí meni – 34 € po osobi**Tuna tartar i tikvica****Pappardelle**

gambori i bijela riba, tikvice,
cherry rajčica

Bourbon vanilija i krema mrkva

karamela

Mesni meni – 32 € po osobi**Kroketi**

kulen i jadranska kozica

Rižot

trgani juneći obrazi, demi-glace
i Grana Padano

Bourbon vanilija i krema mrkva

karamela

ZUZORI RESTAURANT

Cvijete Zuzorić 2
Tel: +385 20 324 076

Fish menu – 34 € per person**Tuna tartare & zucchini****Pappardelle**

shrimp and white fish, zucchini,
cherry tomatoes

Bourbon vanilla & carrot cream

caramel

Meat menu – 32 € per person**Croquettes**

spicy cured sausage and Adriatic shrimp

Risotto

pulled beef cheeks, demi-glace and
Grana Padano

Bourbon vanilla & carrot cream

caramel





RESTORANSKI MENIJI

Župa dubrovačka, Cavtat, Konavle i
Dubrovačko primorje

RESTAURANT MENUS

Župa dubrovačka, Cavtat, Konavle
and Dubrovačko promorje

ŽUPA DUBROVAČKA

PIZZERIA BASILICO

Šetalište Marka Marojice 34, Mlini
Tel: +385 20 441 800

Meni I – 20 € po osobi

Špageti alla Norma

s prženim patlidžanima, pirjanom
rajčicom i čilijem

Sladoled

2 kugle

Meni II – 20 € po osobi

Pizza Capriccio

ukuhane rajčice, srca artičoke, kuhana
šunka, gljive, mozzarella, origano

Naše domaće palačinke

namaz od lješnjaka ili džem od marelice

BISTRO KOGO

Put dr. Ante Starčevića 2, Srebreno
Tel: +385 95 596 8873

Riblji meni – 30 € po osobi

Bruskete od incuna

Odrezak od tune na žaru

blitva na dalmatinski način

Čokoladni lava kolač

Mesni meni – 30 € po osobi

Tartar biftek

Ribeye odrezak

pekarski krumpir, povrće na žaru

Štrudel od jabuke

BASILICO PIZZERIA

Šetalište Marka Marojice 34, Mlini
Tel: +385 20 441 800

Menu I – 20 € per person

Spaghetti alla Norma

with fried aubergines, simmered
tomatoes and chili

Ice cream

2 scoops

Menu II – 20 € per person

Pizza Capriccio

simmered tomatoes, artichoke hearts,
cooked ham, mushrooms, mozzarella,
oregano

Our homemade pancakes

hazelnut spread or apricot jam

KOGO BISTRO

Put dr. Ante Starčevića 2, Srebreno
Tel: +385 95 596 8873

Fish menu – 30 € per person

Bruschetta with anchovies

Tuna steak

Dalmatian vegetables

Chocolate lava cake

Meat menu – 30 € per person

Steak tartare

Rib eye steak

homemade potatoes, grilled vegetables

Apple strudel

ŽUPA DUBROVAČKA

RESTORAN LUNGOMARE

Hotel Sheraton Dubrovnik Riviera
Šetalište dr. Franja Tuđmana 19, Srebreno
Tel: +385 20 601 500

Meni I – 38 € po osobi

Arancini od tradicionalnog telećeg rižota
espuma od parmezana, ukiseljeni komorač

Marinirani biftek
umak espagnole, mladi krumpir,
glazirana mrkva

Čokoladni mousse
naranča, maslinovo ulje, cvijet soli

Meni II – 38 € po osobi

Bavette s ribljim demi-glaceom
carpaccio od brancina, ulje od vlasca,
prah začinskog bilja

Filet grdobine u hrskavom omotu od kopra
umak beurre blanc, sotirane šparoge,
tostirani lješnjaci

Dubrovačka rozata

e-mail: concierge@sheratondubrovnikriviera.com
web: www.maistra.com

KONOA POPRET

Put hrvatskih branitelja 40, Brgat
Tel: +385 99 424 8215

Riblji meni – 35 € po osobi

Riblji brusketi

Riba s gradela
brancin ili orada, blitva i krumpir

Torta

Mesni meni I – 30 € po osobi

Plata pršut, sir i uštipci

Teletina i janjetina pod pekom
sezonska salata

Kolač

Mesni meni II – 30 € po osobi

Plata pršut, sir i uštipci

Šporki makaruli ili paštica
sezonska salata

Štrudel od jabuka

e-mail: petraslade96@gmail.com

LUNGOMARE RESTAURANT

Sheraton Dubrovnik Riviera Hotel
Šetalište dr. Franja Tuđmana 19, Srebreno
Tel: +385 20 601 500

Menu I – 38 € per person

Traditional veal risotto arancini
parmesan froth, pickled fennel

Marinated beef tenderloin
Espagnole sauce, young potatoes,
glazed carrots

Chocolate mousse
orange, olive oil, fleur de sel

Menu II – 38 € per person

Bavette with fish demi-glace
sea bass carpaccio, chive oil,
herb powder

Monkfish fillet in a crispy dill crust
beurre blanc, sautéed asparagus,
toasted hazelnuts

Dubrovnik crème caramel

e-mail: concierge@sheratondubrovnikriviera.com
web: www.maistra.com

POPRET TAVERN

Put hrvatskih branitelja 40, Brgat
Tel: +385 99 424 8215

Fish menu – 35 € per person

Fish bruschetta

Grilled sea bream or sea bass
Swiss chard and potatoes

Cake

Meat menu I – 30 € per person

Prosciutto, cheese and fried bread platter

Lamb and veal under the iron bell
seasonal vegetable salad

Cake

Meat menu II – 30 € per person

Prosciutto, cheese and fried bread platter

Šporki makaruli or paštica
traditioal Dubrovnik pasta or beef stew
seasonal vegetable salad

Apple strudel

e-mail: petraslade96@gmail.com

ŽUPA DUBROVAČKA**RESTORAN RUZMARIN**

Šetalište dr. Franje Tuđmana 9, Mlini

Tel: +385 97 615 3895

Meni I – 35 € po osobi**Burratina i pršut****Otkoštена pileтина na žaru**

grašak pire i krumpir

Panna cotta**Meni II – 35 € po osobi****Brusketa**

mediteranski tris

Šporki makaruli**Semifreddo****Meni III – 35 € po osobi****Kozice u hrskavom omotu****Lignje na žaru****Mousse od limuna**e-mail: finalmente.srebreno@gmail.com / web: www.ruzmarin-srebreno.com**RUZMARIN RESTAURANT**

Šetalište dr. Franje Tuđmana 9, Mlini

Tel: +385 97 615 3895

Menu I – 35 € per person**Burratina and prosciutto****Boneless chicken**

green pea puree, potatoes

Panna cotta**Menu II – 35 € per person****Bruschetta**

Mediterranean tris

Šporki makaruli

traditional meat ragù pasta

Semifreddo**Menu III – 35 € per person****Crispy shrimps****Grilled squid****Lemon mousse**

CAVTAT & KONAVLE

ANKORA

I sapori del sud

Put dr. Ante Starčevića 22, Cavtat

Tel: +385 99 342 0463

Meni I – 44,99 € po osobi

Domaće punjene njoke

ručno rađeni njoki punjeni kozicama i pršutom, posluženi u slatkome umaku od prošeka

Janjeća paštica

tradicionalno dalmatinsko jelo od lagane kuhane janjetine s puno slatkog kiselkastog okusa, posluženo s rimskim njokima

Čokoladni život

čokoladni tart s ljuskom od datulja i badema, čokoladni mousse, slani čokoladni tuile i pjena od bosiljka

Meni II – 47,85 € po osobi

Cannoli s gamborima

prhko lisnato tijesto omotano u gambore, punjeno kremom sirom, infuzirano pikantnom kremom od limete i posluženo s gelom od kapara, ikrom leteće ribe, kremom od naranče i ribanom dehidriranom ikrom cipola

Tuna Wellington

sashimi tuna, krema od senfa i gljiva, omotana palačinkom od špinata i lisnatim tijestom, poslužena s demi-glacem umakom od sipe

Padišpanj

tradicionalni biskvit s modernim mediteranskim twistom od grčkog jogurta, limuna i tarta od bijele čokolade, poslužen na coulisu od jagoda

Meni III (vegetarijanski) – 31,10 € po osobi

Soparnik

autohtona tanka pita s češnjakom i špinatom, krema od cikle, pijesak od ekstra djevičanskog maslinovog ulja, perle maslinovog ulja

Ravioli s limunom

ručno rađeni ravioli punjeni lokalnim kravljim sirom, kuhani u čaju od lavande, umak od limuna i pulpe naranče, posluženi s kremastom pjenom od paškog sira i svježim lavandama

Paradižot

tradicionalna torta od bjelanjaka, s kremom od vanilije i likera gorke naranče, coulis od šumskog voća, poslužena uz sladoled od dinje (pipuna) i crunch od badema

Meni IV (veganski) – 28,75 € po osobi

Tartar od patlidžana

pirjani patlidžan poslužen s rižinim papirom, sladoledom od dinje (pipuna), rajčicama i gelom od kapara

Cvjetača s batatom

cvjetača prožeta kaduljom i klinčićem, poslužena s pikantnim pireom od batata na indijskim oraščićima, jabučnom octu i kajenskom papru, baby salata od špinata s umakom od bosiljka

Ovo nije tiramisu

datulje, bademi, indijski oraščići, kokosovo mlijeko

CAVTAT & KONAVLE

ANKORA

l sapori del sud

Put dr. Ante Starčevića 22, Cavtat

Tel: +385 99 342 0463

Menu I – 44,99 € per person

Stuffed homemade gnocchi

handmade gnocchi stuffed with prawn and prosciutto, served in a sweet wine sauce

Lamb pašticada

traditional Dalmatian slow-cooked lamb dish full of sweet and sour flavour, served with Roman gnocchi

Choco dream

chocolate tart with a date and almond shell, chocolate mousse, salted chocolate tuile, and basil foam

Menu II – 47,85 € per person

Cannoli with prawn

crunchy puff pastry enveloped in prawns, infused with a spicy, creamy lime sauce, served with a caper gel, flying fish roe, creamy orange sauce and grated, dehydrated mullet roe

Tuna Wellington

sashimi-grade tuna with mustard and mushroom cream sauce, wrapped in spinach pancake and puff pastry, served with a cuttlefish demi-glace sauce

Sponge cake

traditional biscuit with a modern Mediterranean twist of Greek yoghurt, lemon and a creamy white chocolate sauce, served on a strawberry coulis

Menu III (vegetarian) –
31,10 € per person**Soparnik**

a thin pie of garlic and spinach, served with beetroot cream, extra virgin olive oil crumble and olive oil pearls

Ravioli al limone

handmade ravioli filled with local cow's curd cheese, cooked in lavender tea, paired with lemon sauce and orange pulp, served with creamy island of Pag cheese foam and fresh lavender

Floating island

traditional egg white cake, with vanilla - bitter orange liqueur cream and a forest fruit coulis, served alongside a melon ice cream and crunchy almonds

Menu IV (vegan) –
28,75 € per person**Eggplant tartare**

sautéed eggplant served with rice paper, melon ice cream, tomatoes and caper gel

Cauliflower with sweet potato

cauliflower infused with sage and clove, served on spicy sweet potato purée with cashew nuts, apple cider vinegar and cayenne pepper, finished with baby spinach salad with homemade basil dressing

This is not a tiramisu

dates, almonds, cashews and coconut milk

CAVTAT & KONAVLE

RESTAURANT & BAR BOKUN BOCUN

Dr. Ante Starčevića 19, Cavtat
Tel: +385 99 306 5699

Riblji meni – 29 € po osobi

Carpaccio od kozica

kozice, citrusni dresing, ekstra djevičansko maslinovo ulje, kapari i svježe začinsko bilje

Filet tune

lagano pečeni filet tune, kremasti rižoto od povrća, povrće s roštilja i lagani umak od limuna i začinskog bilja

Tiramisu

Mesni meni – 28 € po osobi

Brusketa s pršutom i burratom

kruh s roštilja, kremasta burrata, pršut, rikola i balzamična redukcija

Pileći file u umaku od šumskih gljiva

sočni pileći file, kremasti umak od gljiva, pire od krumpira i sezonsko povrće

Štrudel od jabuke

sa sladoledom od bourbon vanilije

Vegetarijanski meni – 26 € po osobi

Klasična brusketa

kruh s roštilja, marinirana rajčica, svježi bosiljak, češnjak i ekstra djevičansko maslinovo ulje

Rižina tjestenina s tofuom u umaku od slatkog čilija

rižina tjestenina iz woka, hrskavi tofu, povrće i umak od slatkog čilija, završeno sezamom i mladim lukom

Veganski čokoladni mousse

e-mail: info@bokunbocun.com

BOKUN BOCUN RESTAURANT & BAR

Dr. Ante Starčevića 19, Cavtat
Tel: +385 99 306 5699

Fish menu – 29 € per person

Shrimp carpaccio

shrimp, citrus dressing, extra virgin olive oil, capers and fresh herbs

Tuna fillet

lightly seared tuna fillet, creamy vegetable risotto, grilled vegetables and a light lemon and herb sauce

Tiramisu

e-mail: info@bokunbocun.com

Meat menu – 28 € per person

Bruschetta with prosciutto and burrata

grilled bread, creamy burrata, prosciutto, rocket and balsamic reduction

Chicken fillet with wild mushroom sauce

tender chicken fillet, creamy wild mushroom sauce, potato purée and seasonal vegetables

Apple strudel

with bourbon vanilla ice cream

Vegetarian menu – 26 € per person

Classic bruschetta

grilled bread, marinated tomatoes, fresh basil, garlic and extra virgin olive oil

Rice noodles with tofu in sweet chilli sauce

wok-fried rice noodles, crispy tofu, vegetables and sweet chilli sauce, finished with sesame seeds and spring onions

Vegan chocolate mousse

CAVTAT & KONAVLE

RESTORAN CLUB 21

Obala dr. Ante Starčevića 21, Cavtat
Tel: +385 97 748 4463

Ribljí meni – 40 € po osobi

Bruskete

rikola, inćuni, mozzarella, rajčica, češnjak,
ekstra djevičansko maslinovo ulje

Odrezak od tune

kuhano sezonsko povrće

Cheesecake

Mesni meni – 45 € po osobi

Dalmatinski pršut

Ramstek

julienne povrće, pomfrit

Štrudla od jabuka

Napomena:

U meni je uključena čaša crnog ili
bijelog kućnog vina.

e-mail: club21cavtat@gmail.com

CLUB 21 RESTAURANT

Obala dr. Ante Starčevića 21, Cavtat
Tel: +385 97 748 4463

Fish menu – 40 € per person

Bruschetta

rocket salad, anchovies, mozzarella,
tomatoes, garlic, extra virgin olive oil

Tuna steak

cooked seasonal vegetables

Cheesecake

Meat menu – 45 € per person

Dalmatian prosciutto

Rump steak

sautéed julienne vegetables, French fries

Apple strudel

Note:

Menu includes a glass
of house red or white wine.



RESTORAN DALMATINO

Put Tihe 1, Cavtat
Tel: +385 97 748 4463

Ribljí meni – 35 € po osobi**Bruskete**

rikola, inćuni, mozzarella, rajčica, češnjak,
ekstra djevičansko maslinovo ulje

Filet brancina

kuhano sezonsko povrće

Cheesecake**Mesni meni – 40 € po osobi****Dalmatinski pršut****Dalmatinska pržolica**

juneći ramstek začinjen češnjakom,
peršinom i ekstra djevičanskim
maslinovim uljem, kuhano sezonsko
povrće

Štrudla od jabuka**Vegetarijanski meni – 30 € po osobi****Mozzarella**

svježa rajčica, ekstra djevičansko
maslinovo ulje, bosiljak

Fusilli na vrtlarski

tjestenina s izborom povrća iz woka,
parmezanom i ekstra djevičanskim
maslinovim uljem

Čokoladna torta**DALMATINO RESTAURANT**

Put Tihe 1, Cavtat
Tel: +385 97 748 4463

Fish menu – 35 € per person**Bruschetta**

rocket salad, anchovies, mozzarella,
tomatoes, garlic, extra virgin olive oil

Sea bass fillet

cooked seasonal vegetables

Cheesecake**Meat menu – 40 € per person****Dalmatian prosciutto****Rump steak à la Dalmatia**

beef rump steak seasoned with garlic,
parsley, extra virgin olive oil, cooked
seasonal vegetables

Apple strudel**Vegetarian menu – 30 € per person****Mozzarella**

fresh tomato, extra virgin olive oil, basil

Gardener's fusilli

pasta with fresh wok vegetables,
parmesan, extra virgin olive oil

Chocolate cake

CAVTAT & KONAVLE

RESTORAN KONAVOSKI DVORI

Ljuta bb, Gruda
Tel: +385 99 342 0463

Meni Rijeka – 45,45 € po osobi

Dimljena pastrva

filet dimljene pastrve s kremom od hrena

Filet pastrve

svježi filet pastrve, rižoto od povrća, komorač, umak od limuna i listići badema

Voćni tart

namelaka od bijele čokolade, gel od mente i limete

Meni Šuma – 55 € po osobi

Kobasica i sir

mladi kravlji sir i selekcija lokalne kobasice

Peka križanac Wagyu/Black Angus

tradicionalna peka s lokalnim krumpirom, pripremljeno pod čeličnim zvonom na otvorenoj vatri

Rozata

Vegetarijanski meni – 40 € po osobi

Pečena cikla

rikola s emulzijom od naranče, kozji sir, krutoni, segmenti naranče, majoneza od sezama

Zagorski štrukli

tradicionalni štrukli u umaku od vrhnja

Čokoladni mousse

bourbon krema, pjenica od limete, gel od borovnice

Veganski meni – 35 €

Sezonski minestrone

juha sa sitno sjeckanim sezonskim povrćem

Odrezak od celera

pire od batata, crna leća s limunom, mladi špinat i kikiriki

Čokoladni tofu mousse

svileni tofu, tamna čokolada i korčulansko ekstra djevičansko maslinovo ulje

KONAVOSKI DVORI RESTAURANT

Ljuta bb, Gruda
Tel: +385 99 342 0463

Menu River – 45,45 € per person

Smoked trout

smoked trout fillet with horseradish cream

Trout fillet

fresh trout fillet, vegetable risotto, fennel, lemon sauce and almond flakes

Fruit tart

white chocolate custard, mint and lime gel

Menu Forest – 55 € per person

Sausage and cheese

young cow's cheese and a selection of local sausages

Wagyu/Black Angus crossbreed

traditional peka with local potatoes, prepared under a steel bell over an open fire

Dubrovnik crème caramel

Vegetarian menu – 40 € per person

Roasted beetroot

rocket salad with orange emulsion, goat cheese, croutons, orange segments, sesame mayonnaise

Zagorje štrukli

traditional cheese-filled pastry in cream sauce

Chocolate mousse

bourbon cream, lime mousse, blueberry gel

Vegan – 35 € per person

Seasonal minestrone

soup with finely chopped seasonal vegetables

Celery steak

sweet potato purée, black lentils with lemon, baby spinach and peanuts

Chocolate tofu mousse

silk tofu, dark chocolate and extra virgin olive oil from Korčula

CAVTAT & KONAVLE

RESTORAN LA BOHEME

A. Starčevića 26, Cavtat
Tel: +385 99 520 6151

Riblji meni I – 22,90 € po osobi

Cezar salata s kozicama

Filet brancina s povrćem

Čokoladni mousse

Riblji meni II – 26 € po osobi

Carpaccio od tune

Filet sabljjarke s povrćem

Pita od malina
sa sladoledom od limuna

Mesni meni I – 20,50 € po osobi

Baby mozzarella salata

Pileći file
u umaku od badema, s rižom i povrćem

Čokoladni mousse

Mesni meni II – 26 € po osobi

Goveđi carpaccio

Beefsteak rustico
s rikolom, Grana Padanom
i pireom od bundeve

Pita od malina
sa sladoledom od limuna

LA BOHEME RESTAURANT

A. Starčevića 26, Cavtat
Tel: +385 99 520 6151

Fish menu I – 22,90 € per person

Caesar salad with shrimp

Grilled sea bass with vegetables

Chocolate mousse

Fish menu II – 26 € per person

Tuna carpaccio

Grilled swordfish with vegetables

Raspberry pie
with lemon ice cream

Meat menu I – 20,50 € per person

Baby mozzarella salad

Chicken breast
in almond sauce, with rice and
vegetables

Chocolate mousse

Meat menu II – 26 € per person

Beef carpaccio

Beef steak rustico
with rocket, Grana Padano
and pumpkin purée

Raspberry pie
with lemon ice cream

CAVTAT & KONAVLE

RESTORAN LUDO MORE

Put Tihe 22, Cavtat
Tel: +385 20 432 039

Meni I – 45 € po osobi

Pikantna tuna
hrskava focaccia

Carpaccio od orhana
emulzija od mente i limuna, breskva

Hrskavi inćun
majoneza s limunom i vascem,
krastavac

Lignja i crna leća

Dry-aged ulov dana
krema od pastrnjaka

Mamin speculas tiramisu

Meni II – 35 € po osobi

Marinirani barbun
motar, kapari

Prikle od bakalara

Pašticada od tune

Sorbet od limuna

Napomena:
Moguće su manje izmjene u meniju s
obzirom na dostupnost namirnica.

LUDO MORE RESTAURANT

Put Tihe 22, Cavtat
Tel: +385 20 432 039

Menu I – 45 € per person

Spicy tuna
crispy focaccia

Amberjack carpaccio
mint and lemon emulsion, peach

Crispy anchovy
lemon and chives mayo, sweet
and sour cucumber

Squid & black lentil

Dry aged catch of the day fish
parsnip cream

Mom's speculas tiramisu

Menu II – 35 € per person

Marinated red mullet
rock samphire, capers

Crispy cod fritters

Tuna steak
braised in fragrant wine sauce

Lemon sorbet

Note:
Menu items may vary
depending on availability.

CAVTAT & KONAVLE

RESTORAN SUPETAR

Hotel Supetar
Obala A. Starčevića 27, Cavtat
Tel: +385 20 479 833

Riblji meni – 50 € po osobi

Signature ceviche

bijela riba, leche de tigre, korijander,
batat, čips od kvinoje

Orada

paprika, orasi, limun, nar

Dubrovačka rozata

ljenica od limuna

Mesni meni – 50 € po osobi

Domaća rajčica

feta, rikola, sorbet od rajčice

Goveđi biftek

umak od zelenog papra, maslac

Čokoladni soufflé

poslužen sa smrznutom kremom od
ušećerenih badema, maslinovo ulje
Rosulja

e-mail: concierge.supetar@alh.hr
web: www.adriaticluxuryhotels.com

RESTAURANT & BAR TIHA

Put Tihe 8, Cavtat
Tel: +385 91 644 7490

Meni uz uparena vina – 75 € po osobi

Tartar od rajčice

emulzija bosiljka, espuma od burrate,
tostirana focaccia
+
Malvazija Tomaz

Kroketi od hobotnice

majoneza od vlasca, motar
+
Galić Sauvignon

Filet brancina

palenta, bisque od škampa, ukiseljeni
luk, prah od maslina
+
Pošip Rizman

Čokoladni kolač

espuma od naranče, čips od meda
+
Contri Cuvée

Napomena:

Ponuda je dostupna od 19 do 22 sata.

e-mail: marketing@dssh.hr
web: www.hotel-cavtat.hr

SUPETAR RESTAURANT

Supetar Hotel
Obala A. Starčevića 27, Cavtat
Tel: +385 20 479 833

Fish menu – 50 € per person

Signature ceviche

white fish, leche de tigre, coriander,
sweet potato, quinoa chips

Sea bream

peppers, walnuts, lemon, pomegranate

Dubrovnik crème caramel

topped with lemon foam

Meat menu – 50 € per person

Heritage tomatoes

feta, rocket, tomato sorbet

Fillet steak

peppercorn jus, butter

Chocolate soufflé

served with frozen candied almond
cream and Rosulja olive oil

e-mail: concierge.supetar@alh.hr
web: www.adriaticluxuryhotels.com

TIHA RESTAURANT & BAR

Put Tihe 8, Cavtat
Tel: +385 91 644 7490

Menu with wine pairing – 75 € per person

Tomato tartare

basil emulsion, burrata espuma, toasted
focaccia
+
Malvazija Tomaz

Octopus croquettes

chive mayonnaise, sea fennel
+
Galić Sauvignon

Sea bass fillet

polenta, prawn bisque, pickled onion,
olive powder
+
Pošip Rizman

Chocolate cake

orange espuma, honey crisp
+
Contri Cuvée

Note:

The offer is available from 7 to 10 pm.

e-mail: marketing@dssh.hr
web: www.hotel-cavtat.hr

CAVTAT & KONAVLE

KONOBA VINICA MONKOVIĆ

Donja Ljuta 44, Gruda
Tel: +385 99 215 2459

Ribljí meni – 35 € po osobi**Hladni morski pjat**

slane srdele, marinirani inćuni, riblja
pašteta, carpaccio od hobotnice,
marinirane srdele, marinirana plava riba

Riblja juha**Svježa riba s gradela**

s porilukom na bakin način

ili

Hobotnica na mlinarski

s carpacciom od tikvica

Meat menu – 35 € po osobi**Rižot od prepelice i šljuke****Juha od fazana****Vepar i jelen na lovački**

s domaćim njokima

VINICA MONKOVIĆ TAVERN

Donja Ljuta 44, Gruda
Tel: +385 99 215 2459

Fish menu – 35 € per person**Cold seafood platter**

salted sardines, marinated anchovies,
fish pâté, octopus carpaccio, marinated
sardines, marinated blue fish

Fish soup**Fresh fish from the grill**

with grandma's style leek

or

Octopus in miller's style

zucchini carpaccio

Meat menu – 35 € per person**Quail and snipe risotto****Pheasant soup****Boar and deer ragù**

with homemade gnocchi

e-mail: peromonkovic@gmail.com / web: www.konobavinica.com



DUBROVAČKO PRIMORJE

RESTORAN KOLARIN

Obala Ohmučevića 5, Slano
Tel: +385 20 871 256 / +385 98 184 9165

RESTORAN POOLAKA

Slanica 2, Slano
Tel: +385 99 745 9158

KOLARIN RESTAURANT

Obala Ohmučevića 5, Slano
Tel: +385 20 871 256 / +385 98 184 9165

POOLAKA RESTAURANT

Slanica 2, Slano
Tel: +385 99 745 9158

Riblji meni – 33 € po osobi

Namaz od avokada i kozica

Pašticada od tune
s domaćim njokima

Crumble od jabuka

Mesni meni – 35 € po osobi

Juha od povrća
s tostiranim bućinim sjemenkama

Domaće tagliatelle
s komadima bifteka i šumskim gljivama

Kolač od mrkve

Riblji meni – 31 € po osobi

Ceviche od tune

Filet brancina
s povrćem u škartacu

Panna cotta

Mesni meni – 33 € po osobi

Goveđi carpaccio

Entrecôte
krumpir, povrće s roštilja, demi-glace i
maslac sa začinskim biljem

Rozata

Fish menu – 33 € per person

Avocado and shrimp spread

Tuna pašticada
Dalmatian-style braised tuna with
homemade gnocchi

Apple crumble

Meat menu – 35 € per person

Vegetable soup
with toasted pumpkin seeds

Homemade tagliatelle
with pieces of steak and wild
mushrooms

Carrot cake

Fish menu – 31 € per person

Tuna ceviche

Sea bass fillet
with vegetables in parchment

Panna cotta

Meat menu – 33 € per person

Beef carpaccio

Entrecôte
potatoes, grilled vegetables, demi-glace
and herb butter

Dubrovnik crème caramel



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The organiser has the right to change this programme





GOOD FOOD *Festival* Dubrovnik 2026

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Bon Appétit!

www.tzdubrovnik.hr



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