

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTORAN BANJE BEACH

Ribljí meni – 230 kn

Salata od šparoga,
punjene cherry rajčice s mladim sirom

Medaljoni od grdobine na kremi od graška

Kolač od sira sa svježim jagodama i mentom

Mesni meni – 220 kn

Fuži sa mladim šparogama
i istarskom kobasicom

Medaljoni junećeg filea u mediteranskom bilju

Torta sa prženim bademima, vanilijom
i šumskim voćem

Fish menu – 230 kn

Asparagus salad, cherry tomatoes filled
with fresh cheese

Monkfish medallions on a green pea cream

Cheesecake with fresh strawberries and mint

Meat menu – 220 kn

Istrian Fuži pasta with asparagus
and Istrian sausage

Veal medallions with Mediterranean herbs

Cake with toasted almonds, vanilla
and wild berries

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

BISTRO 49

Meni 1 – 150 kn

Bruschette s tapenadom od maslina

Juha od brokule

Rib eye sa šparogama i parmezanom

Meni 2 – 150 kn

Kozice s priganicom i coleslaw salatom

Juha od brokule

Grdobina s pireom od celera, blitvom i komoračem

Menu 1 – 150 kn

Bruschetta with olive tapenade

Broccoli soup

Rib eye steak with asparagus and parmesan

Menu 2 – 150 kn

Prawns with fried dough and coleslaw salad

Broccoli soup

Monkfish with celery puree, Swiss chard and fennel

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

CANTINA MEXICANA CHIHUAHUA

Meni – 179 kn

Mediteraneo

Ravioli od tijesta domaće tortilje punjeni špinatom, mladim sirom, sušenim rajčicama i slatko-kiseli umak

Rustico

Ramstek domaći uzgoj (Slavonija), odležan najmanje 5 dana
Kao prilog šalša od poma, karamelizirani luk, prženi krumpirići i salata od rotkvice i rikule

Vegetarijanska varijanta – 159 kn

Cvijeta

Hrskava domaća tortilja punjena špinatom, gljivama i pinto grahom.
Kao prilog šalša od poma i salata od rotkvice i rikule

Desert Dalmatino

Skuta sa domaćim, korčulanskim smokvama u prošek

Menu – 179 kn

Mediteraneo

Tortilla dough ravioli filled with spinach, fresh cheese and dried tomatoes, with sweet and sour sauce

Rustico

Slavonian rump steak, aged for 5 days, with caramelized onions and tomato salsa, fried potatoes, radish and rocket salad

Vegetarian version – 159 kn

Cvijeta

Crunchy homemade tortilla filled with spinach, mushrooms and pinto beans, tomato salsa and radish and rocket salad

Desert Dalmatino

Dry curd cottage cheese with figs in Dalmatian raisin wine

DOBAR TEK!

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

RESTORAN STEAKHOUSE DOMINO

Meni – 210 kn

Juha od Dalmatinskog bilja

Beefsteak 200 g s fritajom od sparoga i kuka

Panna cotta s lavandom

Menu – 210 kn

Soup with Dalmatian leafy vegetables

Beefsteak 200 g with wild asparagus sautéed with eggs

Panna cotta with lavender

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTORAN GUSTA ME

Meni I – 210 kn

Carpaccio od jadranske hobotnice s narančom i komoračem

File od bijele jadranske ribe na podušenom špinatu i s extra djevičanskim maslinovim uljem

Panacotta s jagodama

Domaći arancini i liker

Meni II – 190 kn

Pazija s poširanim jajem

Svinjski filet na pireu s parmezanom s umakom od marelica i brusnica

Dubrovačka tradicionalna torta s orasima, mjenkulima, narančom i čokoladom

Domaći arancini i liker

20% popusta na svu ostalu ponudu hrane i pića

DOBAR TEK!

Menu I – 210 kn

Adriatic octopus carpaccio with orange and fennel

White Adriatic fish fillet on scalded spinach with extra virgin olive oil

Strawberry panna cotta

Homemade arancini (candied orange peels) and liqueur

Menu II – 190 kn

Mixed greens with poached egg

Pork fillet with mashed potatoes, parmesan and apricot and cranberry sauce

Traditional Dubrovnik cake with walnuts, almonds, orange and chocolate

20% discount on all other dishes and beverages

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

HILTON IMPERIAL HOTEL RESTORAN PORAT

Meni - 290 kn

Salata od domaće cikle
Ukiseljena prepeličja jaja, quinoa,
klice i aioli umak

Confit od janjeće koljenice
Pire krumpir s maslacem i peršinom,
pirjani grašak, umak od timijana

Karamelizirana kruška
Voće brunoise, sorbet od kruške
i mrvice od badema

Menu - 290 kn

Home grown beetroot salad
Pickled quail eggs, quinoa, sprouts
and aioli sauce

Lamb shin confit
Mashed potatoes with butter and parsley,
sautéed green peas, thyme sauce

Caramelised pear
Brunoised fruits, pear sorbet,
ground almonds

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTORAN HORIZONT

Meni 1 – 180 kn

Rižoto od šparoga i tartufa
s hrskavom pancetom

File ovrate s umakom od kozica na
postelji od zapečenih šparoga

Kolač od rogača s narančama

Meni 2 – 200 kn

Salata od šparoga na domaći način s
tvrdo kuhanim jajima

Janjeći čopovi s umakom od crnog vina,
šparoge u panceti, domaća mermelada
od jabuka

Kolač od rogača s narančama

Menu 1 – 180 kn

Asparagus and truffle risotto with
crunchy pancetta

Bream fish fillet in prawn sauce on a
bed of baked asparagus

Carob cake with orange

Menu 2 – 200 kn

Traditional asparagus salad with
hard boiled eggs

Lamb chops in red wine sauce, asparagus
wrapped in pancetta and homemade
apple preserve

Carob cake with orange

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTORAN KAZBEK

Meni 1 – 287 kn

Domaći škripavac

Kravlji sir, suhe smokve u crnom vinu i orašastim plodovima

Juneci file

Odrezak juneće pisanice, umak od đumbira, hrena, meda i limuna

Pire od pečene cikle s češnjakom i

dumbirom, šparoge pečene na roštilju

Osvežavajuća krema od limuna i limete s malinama

Meni 2 – 299 kn

Marinirani morski pjat

File od orade, repovi škampa s maslinama i sušenim rajčicama

Domaća sour marinada

Jakobove kapice

Košuljica od domaćeg dalmatinskog pršuta

Tortica od ječma s povrćem

Savijača od zadarske maraske

Meni 3 – 280 kn

Salata od jadranskih školjki i račića

Jadranske školjke, basmati riža, sušene

rajčice, masline

Podloga od rikule

Dresing od vina i češnjaka

Pačja prsa

Pačja prsa pečena na tavici

Umak od dubrovačke ljute naranče

Karamelizirana kruška

Kašica od krumpira s komoračem

Kolač od mrkve s kremom od sira

Meni 4 – 257 kn

Kapelunge na buzaru

Školjke kapelunge

Umak od bijelog vina, češnjaka i krušnih mrvica

Jadranske lignje

Jadranske lignje pečene na roštilju

Začin od češnjaka i djevičanskog maslinovog ulja

Blitva i krumpir na dubrovački način

Dubrovačka rozata

Meni 5 – 160 kn

Hladna juha od krastavaca

Krastavci iz eko uzgoja

Domaći jogurt

Menta

Pohovane bukovae

Rižot od smeđe, crne i crvene riže, sušenog slanutka i povrća

Podloga od salse

Nabujak od tamne čokolade

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTAURANT KAZBEK

Menu 1 – 287 kn

Homemade škripavac cheese

Paneer cheese with dried figs in red wine and nuts

Veal filet

Veal escalope with ginger, horseradish, honey and lemon sauce

Baked beetroot puree with garlic and ginger, grilled asparagus

Refreshing lemon and lime cream with raspberries

Menu 2 – 299 kn

Marinated seafood platter

Bream fish filet, shrimp tails with olives and dried tomatoes

Homemade sour marinade

Scallops wrapped in homemade Dalmatian prosciutto

Barley and vegetables tartlet

Marasca cherry strudel

Menu 3 – 280 kn

Adriatic shells and clam salad

Adriatic shells, basmati rice, dried tomatoes, olives

Bed of rocket salad

Wine and garlic dressing

Duck breast

Pan seared duck breast

Dubrovnik sour orange sauce

Caramelised pear

Potato porridge with fennel

Carrot cake with cheese cream

Menu 4 – 257 kn

Jack knife clam buzzara

Jack knife clams

White wine, garlic and breadcrumb sauce

Adriatic squid

Grilled Adriatic squid

Garlic and extra virgin olive oil dressing

Swiss chard and potatoes

Dubrovnik caramel custard "Rozata"

Menu 5 – 160 kn

Cucumber gazpacho

Organic cucumbers

Homemade yogurt

Mint

Deep fried breaded oyster mushrooms

Brown, black and red rice risotto with dried chickpeas and vegetables, served on salsa

Dark chocolate soufflé

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTORAN KLARISA

Ribljí meni – 180 kn

Carpaccio hladno dimljene tune i sabljarke na posteljici od pržene rikule, vlasca i mladog luka s emulzijom od pistacija i pestom od arguma

Gusta riblja juha s povrćem oplemljenjena s pestom od zelenih maslina

File kovača punjen julienne povrćem na umaku od šafrana i pireom od batata

Mus od tri vrste čokolade s umakom od vanilije, borovnice i naranče

Mesni meni – 180 kn

Klarisa pijat
Dalmatinski pršut, dalmatinski šokol, domaći sirevi, kapari, marinirane masline, marinirani češnjak

Povrtni rižoto od crne i crvene riže s divljim šparogama i prženim tikvicama

Rose sporo pečena pačja prsa u umaku od meda, naranče i prženih badema sa glaziranim lukom i pireom od boba

Torta od sira s raguom od malina sa svježim mentom i čilijem

Fish menu – 180 kn

Smoked tuna and swordfish carpaccio on a bed of fried rocket salad, chives and spring onions, with citrus pesto

Fish and vegetable potage with green olive pesto

Joh Dory fillet filled with julienned vegetables on saffron sauce and sweet potato puree

Triple chocolate mousse with vanilla, blueberry and orange sauce

Meat menu – 180 kn

Klarisa platter
Dalmatian prosciutto, Dalmatian šokol, selection of homemade cheeses, capers, marinated olives, marinated garlic

Black and red rice risotto, with wild asparagus and fried courgettes

Slow roasted duck breast in honey, orange and toasted almond sauce with glazed onions and broad beans puree

Cheesecake with raspberry, fresh mint and chili sauce

DOBAR TEK!

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

BISTRO „LAJK“

Ribljí meni – 220 kn

Mušule na buzaru

File brancina s ružmarinom

Palačinke

Mesni meni – 220 kn

Povrtna juha

Pureći medaljoni iz domaćeg uzgoja

Rozata

Vegeterijanski meni – 220 kn

LAJK salata

Domaća pasta

Sladoled

Fish menu – 220 kn

Mussels buzzara

Seabass fillet with rosemary

Crepes

Meat menu – 220 kn

Vegetable potage

Organic turkey medallions

Dubrovnik caramel custard "Rozata"

Vegetarian Menu – 220 kn

LAJK salad

Homemade pasta

Ice cream

DOBAR TEK!

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

RESTORAN MORE

Meni – 280 kn

Krem juha od mladog luka i korabe

Orzoto od šparoga i kozica

Odrezak od lososa na pireu od boba i umaku od kopra

Tart s bijelom čokoladom i jagodama

Menu – 280 kn

Cream of spring onions and cabbage turnips

Barley risotto with asparagus and prawns

Salmon steak on broad beans puree with dill sauce

White chocolate and strawberries tart

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTORAN ORKA

Meni 1 – 160 kn

Rižoto s primorskim šparogama

Proletna juha

Piletina punjena s kozjim sirom na kremi od povrća

Dnevni kolač

Meni 2 - 160 kn

Domaće njoke od parmezana u umaku od lavande

Proletna juha

Tuna s mladim špinatom

Dnevni kolač

U cijenu menija je uključena čaša vina!

Posebna ponuda vina 0,75l – 100kn

Plavac mali Trobok
Rukatac Antunović
Rose Frankovka

Menu 1 – 160 kn

Wild Dubrovnik Littoral asparagus risotto

Spring soup

Chicken filled with goat cheese on a vegetable cream

Cake of the day

Menu 2 – 160 kn

Homemade parmesan gnocchi with lavender sauce

Spring soup

Tuna with baby spinach

Cake of the day

All menus come with a glass of wine!

Special wine selection 0,75l – 100kn

Plavac mali Trobok
Rukatac Antunović
Rosé Frankovka

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTORAN ORSAN

Meni 1 – 150 kn

Salata od šparoga i kozica s dijonom

Pjat Orsan
(file ribe, gambori, hobotnica, lignji)

Čokoladna torta od naranče

Meni 2 – 150 kn

Rizot sa šparogama i pinjolima

Medaljoni od grdobine omotani
pancetom sa sezonskim povrćem

Dvostruki užitek

Meni 3 – 150 kn

Šparoge u lisnatoj košuljici s pršutom

Tuna steak s tostiranim sezamom na
podlozi od povrća iz woka

Torta od rogača

Menu 1 – 150 kn

Asparagus and prawn salad with dijon

Platter Orsan
(fish filet, prawns, octopus, squids)

Chocolate cake with orange

Menu 2 – 150 kn

Asparagus and pine nuts salad

Monkfish medallions wrapped in bacon
with seasonal vegetables

Double delight

Menu 3 – 150 kn

Asparagus and Dalmatian smoked
ham in puff pastry

Tuna steak with toasted sesame seeds
with stir-fried vegetables

Carob cake

POSEBNA PONUDA VINA

DOBAR TEK!

SPECIAL OFFER OF SELECTED WINES

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

CAFE ROYAL, THE PUCIĆ PALACE

Meni – 190 kn

Burrata
sa spaljenom rajčicom,
svježom rikulom i pestom od bosiljka

Tuna
tuna na žaru sa crumbleom od pistacija,
šparogama i špinatom

Millefoglie
s kremom od vanilije i svježim
bobičastim voćem

Menu – 190 kn

Burrata
Burrata cheese, seared tomato,
fresh rocket salad, basil pesto

Tuna
Grilled tuna steak with pistachio
crumble, asparagus and spinach

Mille-feuille
Mille-feuille with vanilla cream and
fresh berries

DOBAR TEK!

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

KONOBA PUPO

Meni 1 – 233 kn

Selekcija kvalitetnih domaćih sireva

**„Black angus“ ribeye sa šparogama i
domaćim „liseta“ prženim krumpirom**

Domaća torta od rogača

Meni 2 – 186 kn

Bisque od kozica bianco

Brodetto bianco od repa grdobine

Cheesecake

Menu 1 – 233 kn

Selection of homemade cheese

**Black Angus ribeye steak with asparagus
and home grown Lisetta fried potatoes**

Homemade carob cake

Menu 2 – 186 kn

White prawn bisque

White Monkfish tail brodetto

Cheesecake

DOBAR TEK!

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

SUNSET BEACH TRATTORIA

Ribljí meni – 160 kn

Tuna tartar s ljutikom i koricom limete

**Lignje i pura sa žara uz proljetnu blitvu,
bob i grašak**

Ledeni vjetar

Mesni meni – 160kn

**Carpaccio od telećeg fileta s
listićima parmezana**

Piletina parmigiana s proljetnom salatom

Ledeni vjetar

Fish menu – 160 kn

Tuna tartare with shallots and lime peels

**Grilled squids and polenta with spring
chard, broad beans and green peas**

Icy Wind cake

Meat menu – 160 kn

**Veal fillet Carpaccio with
parmesan shavings**

Chicken parmigiana with spring salad

Icy Wind cake

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RHEA SILVIA WINE & TAPAS BAR

Mesni meni – 200 kn

Beefsteak carpaccio na posteljici od rikule

Juneći tournedo umotan u pancetu s pljukancima u mesnom umaku

Crumble od marelica

Ribljí meni – 180 kn

Mornarski rižoto od liganja i mušuča

Dalmatinski brodet s palentom

Mousse od jagoda

Vegeterijanski meni – 150 kn

Rižot od cikle i bučinih sjemenki

Lazanje od blitve i posnog sira

Čokoladni kolač s kremom od limete

DOBAR TEK!

Meat menu – 200 kn

Beefsteak carpaccio on a bed of rocket salad

Beef tournedos wrapped in pancetta with noodles in meat sauce

Apricot crumble

Fish menu – 180 kn

Seaman's squid and mussel risotto

Dalmatian brodetto with polenta

Strawberry mousse

Vegetarian menu – 150 kn

Beetroot and pumpkin seed risotto

Chard and cottage cheese lasagne

Chocolate cake with lime cream

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

KONOBA ROZARIO

Mesni meni – 200 kn

Juha od proljetnog povrća

Tagliata od bifteka na rikuli i mladom luku

Dubrovačka rozata

Ribnji meni – 200 kn

Mornarska juha

File bijele ribe u umaku od vina i kopra,
proljetno kuhano povrće

Domaća voćna torta

Meat menu – 200 kn

Spring vegetable soup

Sliced beefsteak on a bed of rocket
salad and spring onions

Dubrovnik caramel custard "Rozata"

Fish menu – 200 kn

Seaman's soup

White fish fillet in wine and dill sauce
with boiled spring vegetables

Homemade fruit cake

DOBAR TEK!

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

RESTORAN STARA LOZA

Meni – 160 kn

Proljetna salata

**Divlje šparoge, poširano jaje,
tostirani kiseli kruh**

File orade

**Salata od mladog krumpira i kuka,
umak od kapara**

**Bijela čokolada i kadulja, gel od
šumskog voća**

Menu – 160 kn

Spring salad

**Wild asparagus, poached egg,
toasted sourdough bread**

Bream fish fillet

**Spring potato and black bryony salad,
caper sauce**

**White chocolate and sage,
wild berries gelée**

DOBAR TEK!

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

RESTORAN TRAMUNTANA

Meni – 280 kn

**Carpaccio od sabljarke s rikulom,
rotkvicom i mariniranom ciklom**

Rižoto od jakobovih kapica i šparoga

**File od orade u umaku od kozica s
pireom od brokule**

Pannacotta s umakom od šumskog voća

Menu – 280 kn

**Swordfish carpaccio with rocket salad,
radish and marinated beetroot**

Scallop and asparagus risotto

**Bream fish fillet in prawn risotto with
broccoli puree**

Panna cotta with wild berries sauce

DOBAR TEK!

ENJOY YOUR MEAL!

**PROLJETNI
GURMANSKI
TJEDAN**

8. - 14. TRAVNJA / APRIL 8 - 14

**SPRING
GOURMET
WEEK**

RESTORAN TAJ MAHAL

Meni – 200 kn

Bosnetta

**Zapečena bruschetta s kajmakom i
sirom iz mijeha**

Teleći pilav od prosa

Tufahija

Menu - 200 kn

“BOSNETTA”

**Roasted bruschetta with clotted cream
and traditional sack cheese**

“VEAL PILAF”

Veal pilaf with millet

“TUFABIJA”

DOBAR TEK!

ENJOY YOUR MEAL!

PROLJETNI GURMANSKI TJEDAN

8. - 14. TRAVNJA / APRIL 8 - 14

SPRING GOURMET WEEK

RESTORAN TAJ MAHAL - HOTEL LERO

Meni – 230 kn

Mozgalica

Zapečeni teleći mozak s
maslacem na tostu

Bumbar

Teleća koljenica s porilukom i
lećom u vučenom tijestu

Almasija

Hladna mliječna krema s bademima,
šerbetom od ruže i arancinima

Menu – 230 kn

“BRAINSTORM”

Roasted calf brains with buttered toast

“BUMBLEBEE”

Veal shank with leeks and lentils
in phyllo dough

“ALMASIJA”

Chilled milk cream with almond,
rose syrup and candied orange peels

DOBAR TEK!

ENJOY YOUR MEAL!