



GOOD FOOD

Festival

Dubrovnik 2020

24. - 27. RUJNA
SEPTEMBER 24 - 27



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





21. - 27. rujna / September 21 - 27

**Tjedan restorana
Slatka ponuda
Vinokušnje
Festivalski doručci**



**Restaurant week
Sweet festival offer
Winetastings
Festival breakfast offer**

Urednička napomena /Editor's note:

Program festivala se održava uz poštivanje svih
preporučenih epidemioloških mjera.
Broj posjetitelja je ograničen te je potrebno izvršiti rezervaciju.

The festival program is held in compliance with all recommended
epidemiological measures. The number of visitors is limited
and it is necessary to make a reservation.

Tjedan restorana / Restaurant week
21. - 27. rujna
September 21 - 27

Restoranski meniji / Restaurant menus



RESTORAN BANJE BEACH

Frana Supila 10b, tel: 020 412220

Mesni meni – 150 kn

Goveđi carpaccio

na podlozi od rikule i radića s domaćim maslinovim uljem, redukcijom aceta balsamica i parmezanom

Juneći ramstek

s pjenicom od krumpira i celera, aromatiziran s tartufima, Jus umakom i povrćem sa žara

Čokoladni kolač

sa sladoledom od vanilije

Riblji meni – 150 kn

Tuna carpaccio

na podlozi od rikule i radića s domaćim maslinovim uljem, sokom od citrusa i parmezanom

File jadranskog brancina

punjen s kozicama i špinatom, serviran s kremom od graška, povrćem na žaru i umakom od vina i češnjaka

Torta od sira

s umakom od šumskog voća

BISTRO 49

Obala Ivana Pavla II. 49, tel: 099 2165454

Meni – 55 kn

Burger 49

Coca cola

LA CAPELLA TERRACE & RESTAURANT

Od Puča 1, tel: 091 3324110

Plavi Menu La capella – 150 kn

Ravioli

Ravioli sa svježim sirom, začinjene, ljute masline, kozice

Hobotnica

Hobotnica na žaru sa špinatom, umak od rajčica i komorača, zeleni umak

Kruške

Kruške u crnom vinu sa sladoledom

Crveni menu La Capella – 150 kn

Ravioli

Krema od vrganja, svježi tartufi, svježi sir

Patka

Pačja prsa s pečenom bučom, beskrvasni kruh, BBQ umak na bazi crnog vina

Lava kolač

Vrući čokoladni kolač punjen umakom uz dodatak sladoleda od vanilije

RESTAURANT BANJE BEACH

Frana Supila 10b, tel: 020 412220

Meat menu – 150 kn

Beef carpaccio

thin sliced filet mignon on a bed of arugula and radicchio, olive oil, aceto balsamico reduction and sliced Grana Padano cheese

Sirloin beef steak

dry aged served with potato and celery puree aromatized with truffles, Jus sauce and grilled vegetables

Chocolate cake

with vanilla ice cream

Fish menu – 150 kn

Tuna carpaccio

served on a bed of arugula and radicchio, olive oil, citrus oil and sliced Grana Padano cheese

Stuffed seabass filet

with baby spinach and shrimp, served with grilled vegetables, pea cream, wine and butter sauce

Cheese cake

with forest fruit sauce

BISTRO 49

Obala Ivana Pavla II. 49, tel: 099 2165454

Menu – 55 kn

Burger 49

Coca-Cola

LA CAPELLA TERRACE & RESTAURANT

Od Puča 1, tel: 091 3324110

Menu blue La capella – 150 kn

Ravioli

Cottage cheese ravioli, spicy olives, prawns

Octopus

Grill Octopus with spinach, confit tomato and fennel, salsa verde

Pear

Poached pear in red wine with ice cream

Menu red La capella – 150 kn

Ravioli

Porcini cream, fresh truffle, cottage cheese

Duck

Duck breast with roasted pumpkin, unleavened bread, BBQ red wine sauce

Lava cake

Hot chocolate fondant with vanilla ice cream

CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira 2b

Tel: 098 582846

Meni – 130 kn

Rafiol

punjen hrskavom zapečenom lećom i pikantnim sirom, umak od avokada, limete i maslinovog ulja

Otvorena domaća tortilja

sa sporo pečenom trganom piletinom u marinadi i chipotle umakom (salsa od dimljene jalapeno paprike), zapečeni grah, ukiseljeni crveni luk i kupus salata

Churrosi

i umak od vruće tamne čokolade s pinkom chillia



RESTORAN DALMATINO

Prijeko 15, tel: 020 323070

Meni 1 – 150 kn

Pršut i sir

Žrnovski makaruni

ručno rađena pasta s bikovim obrazima, sporo kuhanim, posutim s Grana Padano sirom

Meni 2 – 150 kn

Salata od hobotnice

s kaparima, sitno sjeckanom kapulom i rajčicama

Žrnovski makaruni

ručno rađena pasta sa spicy kozicama i vngolama, umak bijelo vino

Meni 3 – 150 kn

Caprese salata

Bufallo mozzarella, rajčice, svježi pesto od bosiljka

Žrnovski makaruni

ručno rađena pasta s tartufima i vrganjima, umak od vrhnja

CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira 2b

Tel: 098 582846

Menu - 130 kn

Rafoli

stuffed with crispy baked lentils and spicy cheese, avocado, lime and olive oil sauce

Open homemade tortilla

with slow-roasted shredded chicken in marinade and chipotle sauce (smoked jalapeno pepper salsa), baked beans, pickled red onion and cabbage salad

Churros

and hot dark chocolate sauce
with pink chilli



RESTAURANT DALMATINO

Prijeko 15, tel: 020 323070

Menu 1 - 150 kn

Prosciutto and cheese

Žrnovski macaroni

handmade pasta with bull cheeks, slow cooked, sprinkled with Grana Padano cheese

Menu 2 - 150 kn

Octopus salad

with capers, finely chopped onion and tomatoes

Žrnovski macaroni

handmade pasta with spicy shrimp and vongole (clams), white wine sauce

Menu 3 - 150 kn

Caprese salad

Buffalo mozzarella, tomatoes, fresh basil pesto

Žrnovski macaroni

handmade pasta with truffles and porcini mushrooms, cream sauce

RESTORAN FAT CATS

Prijeko 30, tel: 020 684676

Mesni meni – 150 kn

Bruschetta

sa sezonskim povrćem i čipsom od pancete, namaz od luka

Svinjska rebra

u umaku od rajčice s pireom od celera

Suhe smokve

glazirane u čokoladi i konjaku, s domaćim šlagom i orasima

Ribljí meni – 150 kn

Pašteta od oslića

s tostiranom focacciom

Rižot od kozica i domaćeg pesta

Suhe smokve

glazirane u čokoladi i konjaku, s domaćim šlagom i orasima



RESTORAN GUSTA ME

Ulica maestra Đela Jusića 2

Tel: 020 420013

Meni 1 – 150 kn

Krem juha od jastoga i rakova

File od jadranske bijele ribe

sa žara na crnoj palenti s povrćem i umakom od kopra

Tradicionalna dubrovačka torta

s orasima, bademima, narančom, čokoladom i sladoledom od vanilije

Meni 2 – 140 kn

Domaći pljukanci

s jadranskim kozicama i umakom od tartufa i sirom Granna Padano

Ragout od hobotnice

s dalmatinskim biljem i palentom

Krema Catalana

Meni 3 – 140 kn

Capuccino juha od tikvica

Dubrovačka paštica

s domaćim njokama

Sezonska salata

Domaći semifredo

s krokantima od badema

Napomena: 20% popusta na svu ostalu ponudu a la carte hrane i pića

RESTAURANT FAT CATS

Prijeko 30, tel: 020 684676

Meat menu – 150 kn

Bruschetta

with seasonal vegetables and pancetta chips, onion spread

Pork ribs

in tomato sauce with celery puree

Dried figs

glazed in chocolate and cognac, with homemade cream and nuts

Fish menu – 150 kn

Hake pâté

with toasted focaccia

Shrimp and homemade pesto risotto

Dried figs

glazed in chocolate and cognac, with homemade cream and walnuts



RESTAURANT GUSTA ME

Ulica maestra Đela Jusića 2

Tel: 020 420013

Menu 1 - 150 kn

Lobster and crab cream soup

Grilled Adriatic white fish fillet

on black polenta with vegetables and dill sauce

Traditional Dubrovnik cake

with walnuts, almonds, oranges, chocolate and vanilla ice cream

Menu 2 - 140 kn

Homemade pljukanci

(traditional rolled pasta) with Adriatic prawns and truffle sauce and Grana Padano cheese

Octopus ragout

with Dalmatian herbs and polenta

Catalan cream

Menu 3 - 140 kn

Zucchini cappuccino soup

Dubrovnik pasticada

(traditional beef stew) with homemade gnocchi

Seasonal salad

Homemade semifreddo

with almond croquettes

Note: 20% discount on all other a la carte food and drinks

FOOD BAR GULOSO

Boškovićeva 6, tel: 020 358736

Menu s vučenom svinjetinom – 90 kn

Pržene hrskave kuglice od vučene svinjetine

pohane u panko mrvicama
uz umak Guloso

Burger od vučene svinjetine

marinirani i sporo pečeni svinjski obrazi
u brioche pecivu, uz dodatak svježe
Coleslaw salate s hrskavim lukom
i BBQ umakom

Pomfrit s tartufima

savršeno isprženi krumpirići s umakom
od tartufa i listićima Grana Padano sira

Draft pivo Maestral

lokalno kraft lager pivo

Hamburger s junetinom – Menu – 90 kn

Štapići s mozzarelom

prženi štapići s mozzarelom
s Guloso umakom

Dimljeni hamburger

100% juneće kosano meso, svježa salata,
dalmatinska panceta, dimljeni sir,
burger umak Guloso

Pomfrit s tartufima

savršeno isprženi krumpirići s umakom
od tartufa i listićima Grana Padano sira

Draft pivo: Maestral

lokalno kraft lager pivo

Specijalni vegetarijanski menu – 100 kn

Domaći falafel

domaći falafel s tzatziki umakom

Vegetarijanski hamburger

domaći odrezak od slanutka, svježa rikula,
rajčice, luk, vegetarijanski Guloso umak

Pomfrit s češnjakom

savršeno prženi krumpirići s umakom od
češnjaka i peršina s listićima od
Grana Padano sira

Draft pivo Maestral

lokalno kraft lager pivo

BISTRO IZVOR

Rožat Gornji 1, tel: 095 3960777

Meni 1 – 140 kn

Rižot od tikve s dimljenim sirom

Janjeći chopovi

s kremom od pastrnjaka i
Ratatouille povrćem

Pannacotta s kremom od pistacija

Meni 2 – 100 kn

Pulled pork tacos

Juneći burger

Brownie s bijelom čokoladom

FOOD BAR GULOSO

Boškovićeva 6, tel: 020 358736

Pulled Pork Menu – 90 kn

Crispy Pulled Pork Balls

homemade pulled pork balls fried in panko bread crumbs & Guloso sauce

Pulled Pork Burger

marinated and slow-cooked pork shoulder, fresh Coleslaw salad, crispy onions, BBQ sauce in brioche bun

Truffle Fries

Perfectly fried potatoes with gourmet truffle sauce and Grana Padano cheese flakes

Draught beer Maestral

local craft lager beer

Beef Burger Menu – 90 kn

Mozzarella Sticks

homemade fried mozzarella sticks & Guloso sauce

Smokehouse

100% beef patty, fresh lettuce, Dalmatian pancetta, smoked cheese, Guloso burger sauce

Truffle Fries

perfectly fried potatoes with gourmet truffle sauce and Grana Padano cheese flakes

Draught beer Maestral

local craft lager beer

Veggie Special Menu – 100 kn

Homemade Falafel

homemade falafel & homemade tzatziki sauce

Veggie Burger

homemade chickpea patty, fresh arugula, tomatoes, onions, Guloso veggie sauce

Garlic Fries

perfectly fried potatoes with garlic and parsley sauce with Grana Padano cheese flakes

Draught beer Maestral

local craft lager beer

BISTRO IZVOR

Rožat Gornji 1, tel: 095 3960777

Menu 1 - 140 kn

Pumpkin risotto with smoked cheese

Lamb chops

with parsnip cream and ratatouille vegetables

Panna cotta with pistachio cream

Menu 2 – 100 kn

Pulled pork tacos

Beef burger

Brownie with white chocolate

RESTORAN KOPUN

Poljana Ruđera Boškovića 7

Tel: 020 323969

Ribljí meni – 150 kn

Salata od hobotnice

Julienne lignje

u slatko-pikantnom umaku sa salatom
od cikle, sirom i bademima

Dnevni domaći desert

Mesni meni – 150 kn

Pašteta od kopuna

Tradicionalna dubrovačka pašticada

s domaćim krocketima

Dnevni domaći desert

KAVANA LAZARETI

Frana Supila 10

Tel: 097 6767114

Mesni menu - 150 kn

Carpaccio juneće pisanice

Biftek sa žara + povrće sa žara

Čokoladna torta

Ribljí menu 150 kn

Carpaccio od sabljarkke

File brancina

+ blitva s krumpirom

Cheesecake

RESTORAN LAJK

Prijeko 4, tel: 020 321724

Vegeterijanski meni – 126 kn

Juha od tikvica

Domaća pasta

s pireom od cherry rajčica

Rozata

Ribljí meni – 146 kn

Riblja juha

File brancina s ružmarinom

Palačinka

Mesni meni – 132 kn

Salata s pjace

Gurmanski ražnjić

Domaći sladoled od vanilije



RESTAURANT KOPUN

Poljana Ruđera Boškovića 7

Tel: 020 323969

Fish menu - 150 kn

Octopus salad

Julienne squid

in sweet-spicy sauce with beetroot salad,
cheese and almonds

Daily homemade dessert

Meat menu - 150 kn

Capon pâté

Traditional Dubrovnik pasticada

traditional beef stew with
homemade croquettes

Daily homemade dessert

KAVANA LAZARETI

Frana Supila 10

Tel: 097 6767114

Meat menu - 150 kn

Beef tenderloin carpaccio

Grilled beefsteak with grilled vegetables

Chocolate cake

Fish menu - 150 kn

Swordfish carpaccio

Sea bass fillet

with Swiss chard and potato

Cheesecake

RESTAURANT LAJK

Prijeko 4, tel: 020 321724

Vegetarian menu - 126 kn

Zucchini soup

Homemade pasta

with cherry tomato puree

Rozata

traditional Dubrovnik dessert a la
Crème caramel

Fish menu - 146 kn

Fish soup

Sea bass fillet with rosemary

Pancakes

Meat menu - 132 kn

Salad from the local market

Gourmet skewer

Homemade vanilla ice cream



HOTEL LERO, PIANO BAR

Iva Vojnovića 14, tel: 020 341435

Mesni meni – 150 kn

Juha od pečene mrkve

s kokosovim mlijekom,
pečenim orasima i čipsom od povrća

Juneći medaljoni

u kori od lješnjaka i trava,
kremasti pire od bundeve,
fondant krumpir, sotirane zelene
mahune i glazirna ljutika

Tart od ananasa i kokosa

prhko tijesto s bademima punjeno
kremom od kokosa i glaziranim
kockicama ananasa

Riblj men i – 150 kn

Krem juha od kozica

s rajčicom, rižom i svježim
mediteranskim biljem

File brancina

krema od bijelih šparoga, glazirana
mrkva i pečeni krumpir s maslinama

Tart s dvije čokolade

prhko tijesto s bademima punjeno
ganažom od bijele i tamne čokolade

RESTORAN MASKERON

Ulica kneza Domagoja 1b
Tel: 099 3509989

Riblj men i – 140 kn

Carpaccio od hobotnice

Pašticada od tune

s domaćim njokima

Čokoladna torta

Mesni meni – 150 kn

Tartar biftek

Janjeća koljenica

s pireom od graha

Torta od mrkve

MOSKAR STREET FOOD

Prijeko 30a, tel :020 805350

Men i – 149 kn

Bruschetta mediterranea

Pašticada na dubrovački način

s domaćim njokima

Poširane kruške u crnom vinu

HOTEL LERO, PIANO BAR

Iva Vojnovića 14, tel: 020 341435

Meat Menu- 150 kn

Roasted carrot soup

with coconut milk, roasted walnuts
and vegetable chips

Beef medallions

in roasted hazelnut crust,
creamy pumpkin puree
fondant potatoes, sautéed green beans
and glazed shallots

Pineapple and coconut tart

crispy dough with almonds filled
with coconut cream and glazed
pineapple pieces

Fish menu- 150 kn

Cream of prawn soup

with tomatoes, rice and local herbs

Sea bass filet

white asparagus cream, glazed carrots
and baked potatoes with olives

Two Chocolates Tart

crispy dough with almond, filled with
white and dark chocolate ganache

RESTAURANT MASKERON

Ulica kneza Domagoja 1b

Tel: 099 3509989

Fish menu - 140 kn

Octopus carpaccio

Tuna pasticada
traditional stew with
homemade gnocchi

Chocolate cake

Meat menu - 150 kn

Beef tartare

Lamb shank

with bean puree

Carrot cake

MOSKAR STREET FOOD

Prijeko 30a, tel: 020 805350

Menu – 149 kn

Mediterranean Bruschetta

“Pašticada” Dubrovnik style

traditional beef stew with
homemade gnocchi

Poached pears in red wine sauce

RESTORAN MOMENTI

Hotel Valamar Collection

Dubrovnik President

Iva Dulčića 142, tel: 020 441100

Meni 1 – 120 kn

Pozdrav iz kuhinje

mali zalogajčić iznenađenja od vašeg kuhara

Tartar od jadranskih kozica

jadranske kozice, tikvice, sorbet od komorača, nori, ulje od mente

Bijela riba

lagano dimljena bijela riba, korica od sezama, krumpir sa šafranom, mrkva, krema od špinata

Cheesecake

crumble od badema, slani karamel umak, brownie kockice

Meni 2 – 120 kn

Pozdrav iz kuhinje

mali zalogajčić iznenađenja od vašeg kuhara

Poké

prepečena junetina, grašak s hrenom, krastavac, rotkvica, divlja crna i sushi riža, kiseli soja preljev

Janjetina

Janjeći medaljon, hrskavi janjeći kroket, šparoge, tikvice, confit krumpir, Jus

Nabujak

Vrući nabujak od čokolade i kave, crumble od cimeta, mascarpone s konjakom



RESTAURANT MOMENTI

Hotel Valamar Collection

Dubrovnik President

Iva Dulčića 142, tel: 020 441100

Menu 1 – 120 kn

Chef's surprise

bite sized hors d'oeuvre from your Chef

Adriatic shrimp tartar

shrimps, zucchini, fennel sorbet, nori, mint oil

Whitefish

gently smoked whitefish, sesame crust, saffron potato, carrots, spinach cream

Cheesecake & white chocolate mousse

almond crumble, salty caramel sauce, brownie cake

Menu 2 – 120 kn

Chef's surprise

bite sized hors d'oeuvre from your Chef

Poké

seared beef, green peas with horseradish, cucumber, radish, wild black and sushi rice, sour soya dressing

Lamb

lamb medallion, crispy lamb crocket, asparagus, zucchini, potato confit, jus

Soufflé

Hot chocolate and coffee soufflé, cinnamon crumble, cognac flavoured Mascarpone



RESTORAN ORKA

Lapadska obala 1, tel: 099 6903334

Ribljí meni – 150 kn

Ribljí tatar

Domaće njoke

od ricotte i parmezana
s kozicama

Dnevni kolač

Mesni meni – 150 kn

Goveđi tatar

Lungić

u umaku od Dingača
sa sušenim rajčicama i timjanom

Dnevni kolač

Posebna ponuda vina 0,75l za 100 kn

Rukatac

Terra Rossa

Rose Frankovka





RESTAURANT ORKA

Lapadska obala 1, tel: 099 6903334

Fish menu - 150 kn

Fish tartar

Homemade ricotta and

parmesan gnocchi

with shrimp

Daily cake offer

Meat menu - 150 kn

Beef tartare

Pork tenderloin

in Dingač sauce with dried

tomatoes and thyme

Daily cake offer

Special wine offer 0,75l for 100 kn

Rukatac

Terra Rossa

Rose Frankovka

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436822

Meni 1 – 150 kn

Repovi gambora

u tempuri s pestom od mladog sira i pinjola

Tuna steak

sa sjemenkama sezama

Desert po izboru

Meni 2 – 150 kn

Otvorene lazanje s plodovima mora

File orade u pistaciju

na posteljici od povrća

Desert po izboru

Meni 3 – 150 kn

Tartar od tune

Riblji file

u škartocu s povrćem

Desert po izboru

Meni 4 – 150 kn

Primorski pršut

s tapenadom od maslina i rikule (tostirani kruh)

Ramstek gorgonzola

s ratatouille povrćem

Desert po izboru

Meni 5 – 150 kn

Namaz od balančana iz našeg vrta

na domaćem tostiranom kruhu

Svinjski file

s povrćem iz tave

Desert po izboru

Deserti

Torta od mrkve i naranče

Torta od mjendula i oraha

Limun tart

Torta od rogača

Voćna torta



RESTAURANT ORSAN

Ivana Zajca 2, tel: 020 436822

Menu 1 - 150 kn

Shrimp tails

in tempura with pesto of young cheese and pine nuts

Tuna steak

with sesame seeds

Dessert of your choice

Menu 2 - 150 kn

Open lasagne with seafood

Sea bream fillets

in pistachios on a bed of vegetables

Dessert of your choice

Menu 3 - 150 kn

Tuna tartare

Fish fillet

in parchment pouch with vegetables

Dessert of your choice

Menu 4 - 150 kn

Coastal prosciutto

with olive and arugula tapenade (toasted bread)

Rump steak gorgonzola

with ratatouille vegetables

Dessert of your choice

Menu 5 - 150 kn

Aubergine spread from our garden

served on homemade toasted bread

Pork fillet

with pan-fried vegetables

Dessert of your choice

Desserts

Carrot and orange cake

Almond and walnut cake

Lemon tart

Carob cake

Fruit cake



RESTORAN PANTARUL

Kralja Tomislava 1, tel: 020 333486

Ribljí meni – 150 kn

Soparnik

s divljim zeljem, sirom s plemenitom plijesni i salatom

Pečena grdobina

zamotana u panceti na gratiniranom krumpiru

Čoko mousse tortica

Mesni meni – 150 kn

Pečena tikva

s kozjim sirom i salatom na beskvasnoj bruschetti

Teleće okruglice

s mlincima i povrćem

Čoko mousse tortica

RESTORAN PORAT

Obala Stjepana Radića 30

Tel: 020 333552

Ribljí meni – 150 kn

Carpaccio od sabljarke

s pestom od crnih maslina

Rolani file brancina

s povrćem, pire od celera

Tiramisu

Mesni meni – 150 kn

Smokve s pršutom i kozjim sirom

Prutići patke u panceti

pire od mrkve i kruške

Pavlova tortica



RESTAURANT PANTARUL

Kralja Tomislava 1, tel: 020 333486

Fish menu - 150 kn

Soparnik

traditional savoury flat pie with wild cabbage, blue-veined cheese and salad

Baked monkfish

wrapped in pancetta
on au gratin potatoes

Choco mousse cake

Meat menu - 150 kn

Roasted pumpkin

with goat cheese and salad on yeast-free bruschetta

Veal dumplings

with Mlinci traditional dried flatbread and vegetables

Choco mousse cake

RESTAURANT PORAT

Obala Stjepana Radića 30

Tel: 020 333552

Fish menu - 150 kn

Swordfish carpaccio

with black olive pesto

Sea bass fillet rolls

with vegetables, celery puree

Tiramisu

Meat menu - 150 kn

Figs with prosciutto and goat cheese

Duck sticks in pancetta

carrot and pear puree

Pavlova



BISTRO PIZZERIA PROVA

Padre Perice 1, tel: 098 9963408

Meni 1 – 150 kn

Plitica Prova

domaći pršut, sir iz ulja, mladi sir

Ribeye odrezak

s domaćim pečenim krumpirom
i povrćem

Cheesecake

Meni 2 – 150 kn

Vrući poljupci

kozice, med, chili i divlja kadulja

File bijele ribe

u škartocu s povrćem i krumpirom

Čokoladna rapsodija

SUNSET BEACH DUBROVNIK

Šetaljište kralja Zvonimira 17

Uvala Lapad, tel: 020 642700

Meni – 150 kn

Hobotnica u terini

Kozice u tempuri

Brancin aqua pazza

RHEA SILVIA, WINE & TAPAS BAR

Mata Vodopića 12e, tel: 020 642480

Mesni meni – 140 kn

Hladna mesna plata

s kremastom salatom

Pileći sote s kikirikijem

Kikiriki tart

Ribljí meni – 140 kn

Pašteta od tune

File brancina u maslacu

s blitvom i krumpirom

Panna cotta od naranče

Vegetarijanski meni – 140 kn

Punjena rolana balančana

s feta sirom i cherry rajčicama

Zapečeni punjeni cannelloni

s blitvom i sirom

Brownie



BISTRO PIZZERIA PROVA
Padre Perice 1, tel: 098 9963408

Menu 1 – 150 kn

Prova Platter

domestic prosciutto, cheese from oil,
young cheese

Ribeye steak

with home-grown baked potatoes
and vegetables

Cheesecake

Menu 2 – 150 kn

Hot kisses

prawns, honey, chilli and wild sage

White fish fillet

prepared in parchment pouch with
vegetables and potatoes

Chocolate rhapsody

SUNSET BEACH DUBROVNIK

Šetaljište kralja Zvonimira 17
Uvala Lapad, tel: 020 642700

Menu - 150 kn

Octopus terrine

Shrimp tempura

Sea Bass all'Acqua Pazza

RHEA SILVIA, WINE & TAPAS BAR
Mata Vodopića 12e, tel: 020 642480

Meat menu - 140 kn

Cold meat platter

with creamy salad

Chicken sauté with peanuts

Peanut tart

Fish menu - 140 kn

Tuna pâté

Sea bass fillet in butter

with chard and potatoes

Orange Panna cotta

Vegetarian menu - 140 kn

Stuffed aubergine roll

with feta cheese and cherry tomatoes

Baked stuffed cannelloni

with chard and cheese

Brownie



RESTORAN STARA LOZA

Prijeko Palace

Prijeko 22, tel: 020 321145

Riblji meni – 150 kn

Ebi fry

jadranske kozice u tempuri, aioli od pečenog češnjaka, sezonska salata

Crni rižot

krak hobotnice, školjke, sipa

Sladoled od bosiljka

Mesni meni – 150 kn

Goveđi carpaccio

rukola, umak od meda i muštarde, krostini

Bikovi obrazi

pire od celera, ragu od gljiva, demiglace umak sa timijanom

Dekonstrukcija kolača od sira

Vegetarijanski meni – 130 kn

Tempura

sezonsko povrće s majonezom od mente, krema od paprika

Crveno bijela pasta

cikla, feta sir, linguini

Sladoled od bosiljka

SHIZUKU JAPANESE CUISINE/ TRINITY ORIENTAL FUSION LOUNGE

Mata Vodopića 2a

Tel: 020 311493, 020 752575

Thai mesni menu – 150 kn

Punjena japanska tjestenina Gyoza

s pačjim mesom

Thai Crveni curry s piletinom

Thai kokosove okruglice

sa sladoledom od vanilije

Japanski riblji menu – 150 kn

Pržene kozice 8 kom

Nigiri&Maki sushi plata

Punjena japanska tjestenina

s jabukama uz sladoled od vanilije



RESTAURANT STARA LOZA

Prijeko Palace

Prijeko 22, tel: 020 321145

Fish menu – 150 kn

Ebi fry

Adriatic prawns, roasted garlic aioli, seasonal salad

Black risotto

octopus tentacle, shellfish, cuttlefish

Basil ice-cream

Meat menu – 150 kn

Beef carpaccio

arugula, crostini, honey and mustard dressing

Ox cheeks

celery puree, mushrooms ragout, thyme demi-glace

Deconstructed cheese cake

Vegetarian menu – 130 kn

Tempura

seasonal vegetables, red bell pepper cream, mint mayonnaise

Red & white pasta

beetroot, feta cheese, linguine

Basil ice-cream

SHIZUKU JAPANESE CUISINE/ TRINITY ORIENTAL FUSION LOUNGE

Mata Vodopića 2a

Tel: 020 311493, 020 752575

Thai meat menu – 150 kn

Gyoza Duck

Thai Red Curry with Chicken

Thai coconut rice ball

with vanilla ice cream

Japanese fish menu – 150 kn

Ebi Fry 8 pieces

Nigiri & Maki Platter

Gyoza Apple

with vanilla ice cream



RESTORAN TAJ MAHAL

Hotel Lero

Iva Vojnovića 14, tel: 020 640123

Meni 1 – 150 kn

Hajram

Hladna jogurt juha

s mentom i maslinovim uljem

Janjeći shish

s domaćom pita lepinjom, salatom i umakom od krastavaca

Baklavice sa šljivama

Meni 2 – 120 kn

Chilly rollice

sa sirom

Pilav od poriluka

sa ovčjom skutom

Baklava od lješnjaka

s Nutellom

RESTORAN TAJ MAHAL

Stari grad

Nikole Gučetića 2, tel: 020 323221

Meni 1 – 150 kn

Hajram

Hladna jogurt juha

s mentom i maslinovim uljem

Janjeći shish

s domaćom pita lepinjom, salatom i umakom od krastavaca

Baklavice sa šljivama

Meni 2 – 120 kn

Chilly rollice

sa sirom

Pilav od poriluka

sa ovčjom skutom

Baklava od lješnjaka

s Nutellom



RESTAURANT TAJ MAHAL

Hotel Lero

Iva Vojnovića 14, tel: 020 640123

Menu 1 - 150 kn

Hajram

Cold yogurt soup

with mint and olive oil

Lamb shish

with homemade pita bread, salad and cucumber sauce

Baklava with plums

Menu 2 - 120 kn

Chilli rolls

with cheese

Leek pilaf

with sheep's curd

Hazelnut baklava

with Nutella

RESTAURANT TAJ MAHAL

Old Town

Iva Vojnovića 14, tel: 020 323221

Menu 1 - 150 kn

Hajram

Cold yogurt soup

with mint and olive oil

Lamb shish

with homemade pita bread, salad and cucumber sauce

Baklava with plums

Menu 2 - 120 kn

Chilli rolls

with cheese

Leek pilaf

with sheep's curd

Hazelnut baklava

with Nutella



BISTRO TAVULIN

Cvijete Zuzorić 1, tel: 020 323977

Meni – 150 kn

Carpaccio od juneće pisanice

rikula, pinjoli, žele od cikle, dressing od meda i senfa, Grana padano

Pačja prsa

krema od pastrnjaka, karamelizirane jabuke, umak od brusnice

Čokoladni mousse

mljeveni muffin, šumsko voće, Crème anglaise

RESTORAN MORE

Hotel More

Šetalište Nika i Meda Pucića 13

Tel: 020 494200

Ribljí meni – 150 kn

Dimljena tuna & Jakobova kapica

Medaljoni od jastoga u woku

s povrćem jullien, rižinim rezancima i umakom od kamenica

Kolač od rogača

Mesni meni – 150 kn

Krem juha od graška

s pjenicom od mente

Teleći medaljoni

u umaku od vrganja s kremom od bundeve

Čokoladna košarica

i cremeux od višanja



BISTRO TAVULIN

Cvijete Zuzorić 1, tel: 020 323977

Menu - 150 kn

Beef carpaccio

rocket salad, pine nuts, beetroot jelly,
honey and mustard dressing,
Grana Padano

Duck breast

parsnip cream, caramelised apple,
cranberry sauce

Chocolate mousse

ground muffin, wild berries, Crème
anglaise

RESTAURANT MORE

Hotel More

Šetalište Nika i Meda Pucića 13

Tel: 020 494200

Fish menu - 150 kn

Smoked tuna & scallop

Lobster medallions in a wok

with julienne vegetables, rice noodles
and oyster sauce

Carob cake

Meat menu - 150 kn

Cream pea soup

with mint foam

Veal medallions

in mushroom sauce with
pumpkin cream

Chocolate basket

and cherry cremeux



KONOBA VERANDA

Štikovica 24a, Zaton

Tel: 020 411050

Meni „Iz mora“

neprocjenjivo za Maju, al nek` bude 150 kn

Šteta je baciti

riblja pašteta (mol, brancin, tuna što se nađe kod ribara) plus što imamo po hladnjaku, kapare, lukovice, papričice, vidjet ćemo, ali mamin kruh će biti

#ništabezriže

rižot od mora (dagnje, kozice, lignje, hobotnica, rajčica i malo riže)

Lagani nered

krema vanilija, voće, mrvljeni biskvit

Meni „Meso s mesom i još malo mesa“

neprocjenjivo za Mirka, al nek` bude 150 kn

Pršut s pršutom i još malo pršuta

maslinovo ulje, pršut, pašteta od pršuta, masline

Zašto malo tele plače?

(Pitaj konobara kada dođeš)

teleće pečenje, umak, krumpir, točka.

Nije važno što je, samo nek` je od čokolade

čokoladni mousse...NO CAPTION
NEEDED...

Meni „Ukoso na dasku“ - 100 kn

Spring rola

Salata od hobe

Uštipak

Kajmak

PORTION ALERT: Fine dining porcija

Napomena: obavezna rezervacija

RESTORAN ZUZORI

Cvijete Zuzorić 2, tel: 020 324076

Meni – 150 kn

Domaća juha od poriluka

Oslić u panko mrvicama

pohovani prutići od oslića, pire od

tikvice, aioli majoneza

Štrudel od višanja s vanilijom

KONOBA VERANDA

Štikovica 24a, Zaton

Tel: 020 411050

“From the sea” menu

priceless for Maja, but let it be 150kn

It's a shame to throw

fish pâté (hake, sea bass, tuna...what we can find at the fisherman's) plus what we have in the fridge, capers, onions, peppers, we'll see, but mum's bread will be there for sure

#nothingwithoutrice

seafood risotto (mussels, shrimp, squid, octopus, tomatoes and some rice)

A slight mess

vanilla cream, fruit, crumbled biscuit

“Meat with meat and some more meat” menu

priceless for Mirko but let it be 150kn

Prosciutto with prosciutto and some more prosciutto

olive oil, prosciutto, prosciutto pâté, olives

Why is the little calf crying?

(Ask the waiter when you come)

roast veal, sauce, potatoes, full stop.

It doesn't matter what it is, just make it out of chocolate

chocolate mousse...NO CAPTION NEEDED...

“Sideways on a board” menu - 100kn

Spring roll

Octopus salad

Fritters

Kaymak (creamy cheese)

PORTION ALERT: Fine dining portion

Please note: reservation is required

RESTAURANT ZUZORI

Cvijete Zuzorić 2, tel: 020 324076

Menu – 150 kn


Homemade leek soup

Hake with panko breadcrumbs

fried hake sticks, zucchini puree, aioli

Cherry strudel with vanilla cream



A top-down photograph of a slice of almond cake on a silver spatula. The cake is triangular, topped with a layer of white cream and a single almond. It is surrounded by several whole almonds and a sprig of greenery with long, narrow leaves. A silver fork is placed to the right of the spatula. The background is dark and textured.

Slatka ponuda / Sweet festival offer

21. - 27. rujna
September 21 - 27

SLATKA FESTIVALSKA PONUDA

Cvijete Zuzorić bb PASTIČERIJA PUPICA

Bokun torte i kava - 24 kn

Lapadska obala 37 HOTEL LAPAD, POOL & LOBY BAR

Kava ili čaj
Kolač po izboru:
Zvijezda kuće, dubrovačka rozata,
torta od skorupa, torta od čokolade s
narančom, torta od limuna - 35 kn

Hotel More Kardinala Stepinca 33 PASTRY & COCKTAIL BAR SLATKI KANTUN

Čokoladni mousse s domaćom
pastom od lješnjaka i
topli napitak po izboru - 40 kn

Kneza Damjana Jude bb SLASTIČARNA GIANNI

Festivalska ponuda:
20% na svu slatku ponudu iz menija

Frana Supila 10 KAVANA LAZARETI

Topli napitak po želji + Torta od rogača - 28kn
Topli napitak po želji + Cheesecake 28kn
Topli napitak po želji + Čokoladna torta - 28kn



FESTIVAL DESSERTS

Cvijete Zuzorić bb PATISSERIE PUPICA

Slice of cake and coffee - 24 kn

Lapadska obala 37 HOTEL LAPAD, POOL & LOBY BAR

Coffee or tea

Cake of your choice:

Chocolate star cake, Dubrovnik rozata (crème caramel), cream cake (à la Crème fraîche), chocolate cake with orange, lemon cake - 35 kn

Hotel More Kardinala Stepinca 33 PASTRY & COCKTAIL BAR SLATKI KANTUN

Chocolate mousse with homemade hazelnut paste and a hot beverage of your choice - 40 kn

Kneza Damjana Jude bb SLASTIČARNA GIANNI

Festival offer:

20% discount on all sweet offers from the menu

Frana Supila 10 KAVANA LAZARETI

Hot beverage of your choice

+ Carob cake - 28 kn

Topli napitak po želji

+ Cheesecake - 28kn

Topli napitak po želji

+ Čokoladna torta - 28kn



VINOKUŠNJE

Prijeko 6, tel: 098 644645

BAKUS WINE BAR

Vinokušnja bijelog, crnog i rose vina,
3 čaše za degustaciju
Drniški pršut sa selekcijom sireva

120 kn

Boca bijelog vina Pošip Salečić
(0,75 l) ili boca crnog vina Plavac
Zenith Antunović (0,75l)
Drniški pršut sa selekcijom sireva

180 kn

Lapadska Obala 17

VINARIJA ŠKAR

18-22h

Svakodnevne vinokušnje

Bijelo, Rosé i crno uz selekciju likera

120 kn po osobi



WINE TASTINGS

Prijeko 6, tel: 098 644645

BAKUS WINE BAR

Wine tasting of white, red and rosé wine, 3 glasses for tasting
Drniš prosciutto
with cheese board selection

120 kn

Bottle of white wine Pošip Salečić (0.75 l) or bottle of red wine Plavac Zenith Antunović (0.75 l)
Drniš prosciutto with cheese selection

180 kn

Lapadska Obala 17

ŠKAR WINERY

18-22h

Daily winetastings

White, Rosé and Red wine with a selection of liqueurs

120 kn per person





Festivalski doručci / Festival breakfast offer

21. - 27. rujna
September 21 - 27



FESTIVALSKI DORUČCI

Placa 1. tel: 099 4230400
CELE GOURMET & LOUNGE BAR

Holandez doručak – 67 kn

dva poširana jaja s povrćem i šunkom/lososom, poslužen na kruhu zapečenim maslacem i holandez umakom

Američke palačinke - 57 kn

američke palačinke poslužene s javorovim sirupom i sezonskim voćem

Ivana Zajca 2, tel: 020 436822
RESTORAN ORSAN



Slatki doručak - 60 kn

2 x croissant, domaći med, domaća marmelada od ljute naranče, maslac, svježi sok od naranče

Domaći doručak - 65 kn

domaća kobasica, šunka, domaći sirevi, pršut, maslac, kruh

Tost šunka i sir - 40 kn

Sendvič pršut i sir - 50 kn

Jaja na oko - 40 kn

s pancetom i cherry rajčicama

Omlet - 55 kn

šunka i sir ili natur ili s povrćem

FESTIVAL BREAKFAST OFFER

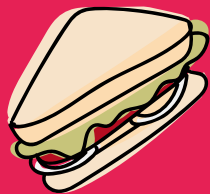
Placa 1, tel: 099 4230400
CELE GOURMET & LOUNGE BAR

Hollandaise breakfast - 67 kn

two poached eggs with vegetables and ham/salmon, served on bread baked on butter and Hollandaise sauce

American pancakes – 57 kn

American pancakes served with maple syrup and seasonal fruit



Ivana Zajca 2, tel: 020 436822
RESTORAN ORSAN



Sweet breakfast - 60 kn

2 x croissant, homemade honey, homemade bitter orange jam, butter, fresh orange juice

Local breakfast - 65 kn

homemade sausage, ham, homemade cheeses, prosciutto, butter, bread

Toast ham and cheese - 40 kn

Prosciutto and cheese sandwich - 50 kn

Fried eggs - 40 kn

with bacon and cherry tomatoes

Omelette - 55 kn

ham and cheese or classic or with vegetables

FESTIVALSKI DORUČCI

Od Puča 1, The Pucić Palace
Tel: 020 326222
CAFE ROYAL

Doručak 1 – 100 kn **Poširana jaja i avokado**

Integralni tost, quacamole
i poširana jaja
Svježe sezonsko voće
Kava (sve vrste kava)

Doručak 2 – 125 kn **Tartufi & Benedict**

Poširana jaja, umak holandez s
tartufima, prepečenac i
listići svježeg tartufa
Palačinke - obične, s bananama, s
borovnicama i javorovim sirupom
Kava (sve vrste kave)

Napomena: doručak se poslužuje od
7:00 do 12:00 sati

Prijeko 22, Prijeko Palace
Tel :020 321145
RESTAURANT STARA LOZA

Doručak 1 – 65 kn

Kava ili čaj i sok od naranče
“Essentials” zdjela
voće/ bademovo mlijeko/ kokosovo
mlijeko/ sok od naranče/ granola/
med/ orašići

Doručak 2 – 65 kn

Kava ili čaj i sok od naranče
Avokado bruschetta
krem sir/ hrskava slanina/ jaje

Doručak 3 – 65 kn

Kava ili čaj i sok od naranče
Slatka bruschetta
mascarpone sir/ organski džem/
lokalno maslinovo ulje



FESTIVAL BREAKFAST OFFER

Od Puča 1, The Pucić Palace
Tel: 020 326222
CAFE ROYAL

Breakfast 1 – 100 kn

Poached eggs & avocado

Grilled integral bread,
guacamole and poached eggs
Fresh seasonal fruit
Coffee (all types of coffee)

Breakfast 2 – 125 kn

Truffle & Benedict

Ooached eggs, truffle hollandaise,
roasted bread, shaved truffle
Pancakes - plain, banana, blueberry with
maple syrup
Coffee (all types of coffee)

Note: Breakfast is served from
7:00h – 12:00 h

Prijeko 22, Prijeko Palace
Tel :020 321145
RESTAURANT STARA LOZA

Breakfast 1 – 65 kn

Coffee or tea, and orange juice
“Essentials bowl”
fruits/ almond milk/ coconut milk/
orange juice/ granola/ nuts/ honey

Breakfast 2 – 65 kn

Coffee or tea, and orange juice
Avocado bruschetta
cream cheese/ crispy bacon/ egg

Breakfast 3 – 65 kn

Coffee or tea, and orange juice
Sweet Bruschetta
mascarpone/ organic jam/ local
olive oil



FESTIVALSKI DORUČCI

Dante Alighieri 2, tel: 020 412910
RESTORAN SESAME

Doručak - 55 kn

Pržena jaja
s hrskavom pancetom, kava

Sesame doručak - 80 kn

Poširana jaja, dimljeni losos, kava



Štikovica 24a, tel: 020 411050
KONOBA VERANDA

Doručak - 70kn

Kava „na Vaš način“

Čaša soka

Malo na kruh, marmelada,

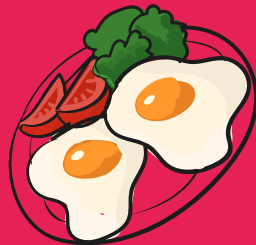
sirni namaz, med, maslac

Jaja po izboru

(omlet, kajgana, prigana,

na oko, poširana)

Napomena: doručak, dobar početak
dana, služimo od 08:00h – 10:00h



FESTIVAL BREAKFAST OFFER

Dante Alighieri 2, tel: 020 412910
RESTORAN SESAME

Breakfast - 55 kn

Eggs sunny side up
with crunchy pancetta, coffeea

Sesame breakfast - 80 kn

Poached eggs, smoked salmon, coffee

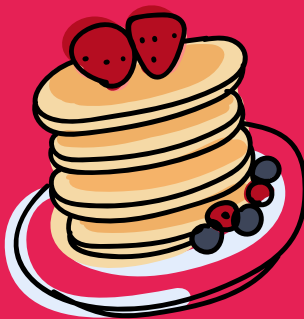


Štikovica 24a, tel: 020 411050
KONOBA VERANDA

Breakfast - 70kn

Coffee “your way”
A glass of juice
Something to spread on bread, jam,
cheese spread, honey, butter
Eggs of your choice
(omelette, scrambled eggs,
fried eggs, poached)

Note: breakfast, good start to the day,
served from 08:00 to 10:00







Nakladnik / Publisher:
Turistička zajednica grada Dubrovnika
Dubrovnik Tourist Board

Za nakladnika / For the publisher:
Ana Hrnić

Dizajn i priprema / Design and pre-press:
Studio Joy in Design

Fotografija / Photography:
Katija Živković

Prijevod / Translation:
Mark Thomas

Urednička napomena / Editor's note:

Organizator zadržava pravo izmjene programa
The organiser has the right to change this programme

Dobar tek!
Enjoy your meal!



www.tzdubrovnik.hr