

**PROLJETNI
GURMANSKI TJEDAN
1.-8. TRAVNJA
SPRING
GOURMET WEEK
APRIL 1-8**



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





Restaurant Azur

Pobijana 10, Tel: 020 324 806

Get Your Hands Dirty

Taco s carskim mesom na pekinški
(2kom) - **58 kn**

Taco s piletinom i kobasicom
*uz majonezu od bosiljka i jalapeno
paprike (2 kom) - 58 kn*

Korejski mini sendviči s govedinom
(2 kom) - **58 kn**

Pikantne rollice s tunjevinom - **38 kn**

Pikantne rollice s lososom - **38 kn**

Playing With Chopsticks

Kozice sa češnjakom na sečuanski - **98 kn**

Naglo pržene kozice

s indijskim oraščićima - 125 kn

Fancy A Spoon

Laksa juha s morskim plodovima

na CroAsian način - 120 kn

Mirišljave mesne okruglice

u curry umaku s kokosom - 120 kn

Curry od piletine i šampinjona - **120 kn**

Fork It

Pileći Panko Donburi

sa sriracha majonezom - 138 kn

Pikantni Tuna Donburi - **138 kn**

Losos s hrskavom kožicom

*i naglo prženim rezancima
od povrća - 148 kn*

Restaurant Banje Beach

Frana Supila 10/B, tel: 020 412 220

Ribljí meni – 250 kn

Carpaccio od tune i grdobine

Riblja juha

File brancina

punjen blitvom i škampima

Torta od sira s jagodama

Mesni meni – 230 kn

Carpaccio od junetine

Krem juha od bundeve

Rib-eye odrezak

krema od cvjetače, karamelizirano povrće

Nougat torta

s prženim lješnjacima



Restaurant Azur

Pobijana 10, Tel: 020 324 806

Get Your Hands Dirty

Pork Belly Beijing Tacos
(2pcs) - **58 kn**

Chicken & Chorizo Tacos
with Jalapeno Basil Mayo (2 pcs) - **58 kn**

Korean Beef Sliders
(2 pcs) - **58 kn**

Spicy Tuna Handroll - **38 kn**

Spicy Salmon Handroll - **38 kn**

Playing With Chopsticks

Szechuan Garlic Prawns - **98 kn**

Stir Fried Cashew Nut Prawns - **125 kn**

Fancy A Spoon

CroAsian Style Seafood Laksa - **120 kn**

Fragrant Meatballs
in Curry Coconut Sauce - **120 kn**

Chicken & Button

Mushroom Curry - **120 kn**

Fork It

Chicken Panko Donburi
with Sriracha Mayo - **138 kn**

Spicy Tuna Donburi - **138 kn**

Crispy Skin Salmon
with Stir Fried Veggie Noodles - **148 kn**

Restaurant Banje Beach

Frana Supila 10/B, tel: 020 412 220

Fish menu – 250 kn

Tuna and monkfish carpaccio

Fish soup

Sea bass fillet

stuffed with Swiss chard and prawns

Cheese cake with strawberries

Meat menu – 230 kn

Beef carpaccio

Cream of pumpkin soup

Rib-eye steak

cauliflower cream, caramelised vegetables

Nougat cake

with roasted hazelnuts



Restoran Steakhouse Domino

Ulica od Domina 3, tel 020 323 103

Meni – 195 kn

Domaći aperitiv

Tradicionalna salata

od kuka, šparoga, mladog luka i jaja

Goveđa pisanica

na posteljici od rikule i cherry rajčica s

umakom od aceta balsamica

Dubrovačka torta od skorupa

Lagana jela

Salata od kuka, šparoga,

mladog luka i jaja

sa srđelama sa žara - 105 kn

Rižoto od kuka i šparoga

sa šafranom - 85 kn

File brancina

u umaku od rikule s prilogom

od proljetnog povrća - 105 kn

Cantina Mexicana Chihuahua

Šetalište Kralja Zvonimira 2b

Tel: 098 685 2380

Meni – 135 kn

Hrskavi jastučići

tijesto od tortille punjeno porilukom i

pikantnim sirom

Kuhana šunka s pireom od graška,

umakom od meda, vrhnja i senfa, salata od

kisele rotkvice i mladog luka

Churrosi (hrskavi meksički keksi)

s umakom od tamne čokolade



Cantina Mexicana Chihuahua

Šetalište Kralja Zvonimira 2b

Tel: 098 685 2380

Menu - 135 kn

Crispy pillows

tortillas filled with leeks and spicy cheese

Cooked ham with green pea puree

with honey, cream and mustard sauce, and pickled radish and spring onion salad

Churros

with dark chocolate sauce



Restaurant Steakhouse Domino

Ulica od Domina 3, tel 020 323 103

Menu - 195 kn

Homemade aperitif

Traditional salad

made from black bryony, asparagus, spring onions and eggs

Beef tenderloin

on a bed of rocket and cherry tomato salad with balsamic vinegar sauce

Dubrovnik sweet heavy cream cake

Light dishes

Black bryony, asparagus,

spring onions and egg salad

with grilled sardines - 105 kn

Black bryony and asparagus risotto

with saffron - 85 kn

Sea bass fillet

on a rocket sauce

with spring vegetables - 105 kn

Restoran Gusta Me

Hvarska 2, tel 020 420 013

Meni I – 230 kn

Carpaccio od grdobine
*s gamborima, crvenom narančom
i mladom rotkvicom*

File od svježeg brancina
*na podušenom mladom špinatu
i s bijelim umakom*

Panacotta s jagodama
Domaći liker ili kava i arancini

Meni II – 220 kn

Pazija s poširanim jajem
Janjeći kotleti
*na pireu od mladog graška i mente s
domaćim kroketima i mladim lukom*
Dubrovačka torta
*s orasima, bademima, narančom
i čokoladom*
Domaći liker ili kava i arancini

Restoran Kopun

Poljana Ruđera Boškovića 7

Tel: 020 323 969

Crveni meni – 169 kn

Proletne rollice
Juneće polpete
Dezert

Plavi meni – 169 kn

Carpaccio od bijele ribe
s kozicama u tempuri
Pohana hobotnica
s pireom od slanića
Dezert



Restaurant Kopun

Poljana Ruđera Boškovića 7
Tel: 020 323 969

Red menu – 169 kn

Spring rolls
Beef patties
Dessert

Blue menu – 169 kn

White fish carpaccio
with shrimp in tempura
Fried octopus
with chickpea puree
Dessert

Restoran Gusta Me

Hvarska 2, tel 020 420 013

Menu I – 230 kn

Monkfish carpaccio
*with shrimp, red oranges
and spring radishes*
Fresh sea bass fillet
on wilted baby spinach with a white sauce
Panna cotta with strawberries
Homemade liqueur or coffee
with arancini (candied orange peels)

Menu II – 220 kn

Wild local greens
with poached egg
Lamb cutlets
*on a puree of baby peas and mint with
homemade croquettes and spring onions*
Dubrovnik cake
*with walnuts, almonds, orange and
chocolate*
Homemade liqueur or coffee
with arancini (candied orange peels)



Bistro „LAJK“

Prijeko 4, tel: 091 897 1003

Brunch L – 150 kn

Mozzarella salata

Jaja s kobasicom, pancetom

i povrćem sa žara

Croissant

Meni A – 200 kn

Dalmatinski antipasti

Pureći medaljoni

iz domaćeg uzgoja

Palačinke s marmeladom

Meni J – 220 kn

Dagnje na buzaru

File brancina s ružmarinom

Dubrovačka rozata

Meni K – 180 kn

Povrtna juha

Domaća pasta

s cherry rajčicama

Čokoladni poljubac

Restoran Langusto

Hotel Valamar Lacroma

Iva Dulčića 34, tel 020 449 100

Meni – 220 kn

Mediterranska salata od krumpira

s artičokom, pancetom i kiselim vrhnjem,

lignja, kozica, hobotnica i kamenica

Mantekirani rižoto

s maslacem, parmezanom i mesom kozica

File brancina

ragu od cannellini graha i jadranskih

kozica, pjenica od bademova mlijeka i ulje

od peršina

Crème brûlée

s domaćim sladoledom od badema i umakom

od borovnica



Restoran Langusto

Hotel Valamar Lacroma
Iva Dulčića 34, tel 020 449 100

Menu – 220 kn

Mediterranean salad

with potatoes and artichokes, pancetta, sour cream, calamari, shrimp, octopus and oysters

Risotto

with butter, parmesan and shrimp

Sea bass fillet

cannellini bean and Adriatic shrimp ragout, almond milk and parsley oil foam

Crème brûlée

with homemade almond ice cream and blueberry sauce



Bistro „LAJK“

Prijeko 4, tel: 091 897 1003

Brunch L – 150 kn

Mozzarella salad

Eggs with sausage, pancetta and grilled vegetables

Croissant

Menu A – 200 kn

Dalmatian antipasti

*Locally-raised turkey medallions
Crepes with marmalade*

Menu J – 220 kn

Mussels buzzara (steamed)

*Sea bass fillet with rosemary
Dubrovnik caramel custard Rozata*

Menu K – 180 kn

Vegetable soup

Homemade pasta

with cherry tomatoes

Chocolate kiss

Restoran Orsan

Ivana Zajca 2, 020 436 822

Meni I – 130 kn

Aperitiv

(domaće rakije, likeri, prosecco)

Kamenice u tempuri

Tagliatelle s kozicama, brokulom
i mrkvom iz woka

Kolač od mrkve

Meni II – 130 kn

Aperitiv

(domaće rakije, likeri, prosecco)

Kamenice u pršutu

File brancina

s pistacijama i sotiranim povrćem

Ledena torta

Boca vina - 100 kn

Čaša vina - 20 kn

Restoran Orka

Lapadska obala 11, tel: 099 690 3334

Riblji meni – 195 kn

Domaći marinirani inćuni i kozice
na proljetnoj salati

Juha od mušula s brokulom

Ragu od sipe i hobotnice s bobom

Dnevni kolač

Mesni meni – 180 kn

Vrtna mišanica s jajem

Juha od mlade mrkve i đumbira

Svinjski medaljoni

s pancetom i mladim krumpirom

Dnevni kolač



Restaurant Orka

Lapadska obala 11, tel: 099 690 3334

Fish menu - 195 kn

Homemade marinated anchovies
and shrimp

on a spring salad

Mussel and broccoli soup

Cuttlefish and octopus ragout

with broad beans

Cake of the day

Meat menu – 180 kn

Mixed garden greens with eggs

Baby carrot and ginger soup

Pork medallions

with pancetta and spring potatoes

Cake of the day

Restaurant Orsan

Ivana Zajca 2, 020 436 822

Menu I – 130 kn

Aperitif

(homemade grappa, liqueurs, prosecco)

Oysters in tempura

Tagliatelle pasta

with wok shrimp, broccoli and carrots

Carrot cake

Menu II – 130 kn

Aperitif

(homemade grappa, liqueurs, prosecco)

Oysters in prosciutto

Sea bass fillet

with pistachios and sautéed vegetables

Frozen cake

Bottle of wine - 100 kn

Glass of wine - 20 kn



Rhea Silvia Wine & Tapas Bar

Mata Vodopića 12e, tel: 020 642 480

Mesni meni – 200 kn

Aperitiv Teranino - Aura

Rižoto od pršuta i artičoka

Janjeći kotleti

*s pireom od graška, blanširanim šparogama
i Veloute umak*

Crumble od marelica

Ribljji meni – 180 kn

Aperitiv ruže - Aura

Salata od hobotnice i boba

Steak tune

*s toplom salatom od cikorije, cherry rajčice,
mladog luka i Demi - glace umakom*

Mousse od jagoda

Konoba Rozario

Prijeko 1, tel 020 322 015

Mesni meni – 190 kn

Juha od proljetnog povrća

Tagliata od bifteka

na rikuli s parmezanom

Dubrovačka rozata

Ribljji meni – 190 kn

Mornarska juha

File bijele ribe u umaku od vina i kopra

dalmatinski prilog

Domaća voćna torta

Restoran Stara Loza

Prijeko 22, tel 020 321 145

Meni – 220 kn

Proljetna salata

*citrus, svježe lisnate salate, bosiljak,
krema od sira*

Odrezak od tune

*sezonsko povrće, pečene masline s kaparima,
maslom i umakom od bijelog vina*

Krema od sira

*mousse od sira, crumble od žitnih keksa,
gel od limuna i naranče*

Rhea Silvia Wine&Tapas Bar

Mata Vodopića 12e, tel: 020 642 480

Meat menu – 200 kn

Aperitif Teranino - Aura

Prosciutto and artichoke risotto

Lamb cutlets

*with a green pea puree, blanched asparagus
and Veloute sauce*

Apricot crumble

Fish menu – 180 kn

Rose aperitif - Aura

Octopus and broad bean salad

Tuna steak

*with a warm endive, cherry tomato and
spring onion salad with Demi – glace sauce*

Strawberry mousse

Konoba Rozario

Prijeko 1, tel 020 322 015

Meat menu – 190 kn

Spring vegetable soup

Beef tagliata

on rocket with parmesan

Dubrovnik caramel custard Rozata

Fish menu – 190 kn

Sailor's soup

White fish fillet in a wine and dill sauce

Dalmatian side dish

Homemade fruit cake

Restoran Stara Loza

Prijeko 22, tel 020 321 145

Menu – 220 kn

Spring salad

citrus, fresh leafy salad, basil, cheese cream

Tuna steak

*seasonal vegetables, baked olives with
capers, butter and white wine sauce*

Cheese cream

*cheese mousse, whole grain cracker crumble,
lemon and orange gel*

Restoran Sphere

Hotel Kompas

Kardinala Stepinca 21, tel 020 299 007

Meni „Spring Breeze“ – 150 kn

Marinirane kozice u maslinovom ulju
*agrumi i kapari s mladim hrskavim
salatama i Aceto Balsamico*

File kovača sa žara

*rižoto od mladog špinata, džem
od ljubičastog luka*

Krema od limuna

s mrvicama oraha i prženog kokosa

Meni „Green Spring Hills“ – 150 kn

Mozzarella punjena bademom i medom
*zamotana u dalmatinski pršut i zapečena
na podlozi od rajčice*

Lagano kuhana i zapečena pureća prsa
*sa slatko ljutim umakom i korijenastim
povrćem iz woka*

Kolač od sira

s umakom od šumskog voća

Restoran Taj Mahal

Nikole Gučetića 2, tel: 020 323 221

Divlje zelje s jajima – 50 kn

Janjeći kebab na beskvasnoj pogači
*sa salatam i umakom
od jogurta i mente – 100 kn*

Restoran Taj Mahal

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Divlje zelje s jajima – 50 kn

Juha od crvene leće sa šparogama – 55 kn

Janjeći kebab na beskvasnoj pogači
*sa salatam i umakom
od jogurta i mente – 100 kn*

Sporo kuhana mlada janjetina
*u mirisnom umaku s basmati rižom i
mladim lukom – 120 kn*

Napomena: Mlada paška janjetina u jelu

Restoran Sphere

Hotel Kompas

Kardinala Stepinca 21, tel 020 299 007

Menu „Spring Breeze“ – 150 kn

Marinated shrimp in olive oil
*citrus with capers and crispy spring salad
and balsamic vinegar*

Grilled John Dory fillet

baby spinach risotto, red onion jam

Lemon cream

with walnut and roasted coconut crumbs

Menu „Green Spring Hills“ – 150 kn

Mozzarella filled with almonds and honey
*wrapped in Dalmatian prosciutto and
roasted on a bed of tomatoes*

Slow cooked and roasted turkey breast
*with sweet and sour sauce and
wok root vegetables*

Cheese cake

with forest berry sauce

Restaurant Taj Mahal

Nikole Gučetića 2, tel: 020 323 221

Wild greens with eggs – 50 kn

Lamb kebab on traditional unleavened
pogacha bread
*with salad and a yogurt
and mint sauce – 100 kn*

Restaurant Taj Mahal

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Wild greens with eggs – 50 kn

Red lentil soup with asparagus – 55 kn

Lamb kebab on traditional unleavened
pogacha bread
*with salad and a yogurt
and mint sauce – 100 kn*

Slow cooked spring lamb
*with an aromatic sauce and basmati rice
with spring onions – 120 kn*

**Note: the spring lamb from the island
of Pag, Croatia**





Dobar tek!
Enjoy your meal!



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