

GASTRO VIKEND

Valentino



VALENTINE'S

GASTRO WEEKEND

14. - 16. VELJAČE / FEBRUARY 14 - 16



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





Restoran Azzurro

Na skali 4
Tel 095 582 4224

- MENI 170 kn -

TARTAR TUNA

sa umakom od šafrana

JUHA OD ŠUMSKIHKI GLJIVA

RIZOTO OD BUNDEVE

s kremom od mascarponea

BIFTEK

s prženim batatom,

dimljeni mladi luk i šparoge

CRUMBLE S JABUKAMA

Chihuahua Cantina Mexicana

Šetalište kralja Zvonimira 2b
Tel: 099 685 2380

- MENI 170 KN -

Rakijica

“OTVORENA VEZA”

domaća tortilja, čimulice na žaru, sir iz mijeha,

sušene rajčice, pinjoli

“LJUBAVNI TROKUT”

PULLOUT PILETINA

sporo pečena piletina u marinadi, domaća tortilja,

chorizo kobasica, refried beans, lagano ukiseljeni crveni

luk, paprika, picco de gallo (salsa od rajčica i jalapeno

papričica), guacamole

“LJETNA AVANTURA”

smokve kuhane u Prošek u ovojom skutom,

mjenduli, menta

Napomena: živa glazba - Igor & Ines

Bistro 49

Obala Ivana Pavla II 49
Tel: 020 891 038, 099 216 5454

- MENI I 125 kn -

BRUSCHETTA MEDITERANEA

tostirani kruh s pomadorama, mozzarellom,

inćunima i maslinama

JUHA OD BUČE

SPORO KUHANI JUNEĆI OBRAZI

uz palentu, demi glace umak,

mrvice od pancete i pohovani luk

DESERT PO IZBORU

- MENI II 150 kn -

PEČENI SIR CAMEMBERT

poslužen uz tostirani kruh i kosane orašaste plodove

RIŽOT OD BUČE

rikula, parmezan i tostirani pignoli

Glavno jelo po izboru:

PILETINA S HUMUSOM

piletina na posteljici od rikule s humusom od

slanutka, cherry rajčicama i komoračem

ili

BEEF TAGLIATA

rib eye na posteljici od rikule s cherry rajčicama,
krutonima, grana padanom i acetom balsamicom

DESERT PO IZBORU

Napomena:

živa glazba – najljepše ljubavne pjesme

Restaurant Azzurro

Na skali 4
Tel 095 582 4224

- MENU 170 kn -

TARTAR TUNA

with saffron sauce

FOREST MUSHROOM SOUP

PUMPKIN RISOTTO

with mascarpone cream

BEEFSTEAK

*with fried sweet potato, smoked young
onions and asparagus*

APPLE CRUMBLE

Chihuahua Cantina Mexicana

Šetalište kralja Zvonimira 2b
Tel: 099 685 2380

- MENU 170 KN -

Brandy

“OPEN RELATIONSHIP“

*homemade tortillas, grilled mushrooms, sack cheese, dried
tomatoes, pine nuts*

“LOVE TRIANGLE“

PULLOUT CHICKEN

*slow roasted chicken in marinade, homemade tortilla,
chorizo sausage, refried beans, lightly sautéed onions,
peppers, picco de gallo (tomato salsa and jalapeno peppers),
guacamole*

“SUMMER ADVENTURE“

figs cooked in Prosecco with sheep curd, almonds, mint

Note: Live music by Igor & Ines

Bistro 49

Obala Ivana Pavla II 49
Tel: 020 891 038, 099 216 5454

- MENU I 125 kn -

BRUSCHETTA MEDITERANEA

*toasted bread with tomatoes, mozzarella,
anchovies and olives*

PUMPKIN SOUP

SLOW COOKED BEEF CHEEKS

*with polenta, demi glace sauce,
pancetta crumbs and fried onions*

DESSERT OF YOUR CHOICE

- MENU II 150 kn -

BAKED CAMEMBERT CHEESE

served with toasted bread and sliced nuts

PUMPKIN RISOTTO

arugula, Parmesan and toasted pignoli

Main course of choice:

CHICKEN WITH HUMMUS

*chicken on a bed of rocket with chickpea humus,
cherry tomatoes and fennel*

or

BEEF TAGLIATA

*rib eye on a bed of rocket with cherry tomatoes,
croutons, padano cheese and balsamic vinegar*

DESSERT OF YOUR CHOICE

Note:

live music - the most beautiful love songs

Oyster & Sushi Bar Bota

Od Pustijerne bb

Tel: 020 324 034

- MENI „KUPID“ 155 kn -

CARPACCIO OD SABLJARKE

s dalmatinskim pršutom

AGEMAKI FANTAZY ROLL

& TIGER ROLL

Tri vrste ribe (losos, tuna i gof), paprika, panko tempura, sweet miso, unagi umak

tikovica i paprika u tempuri

losos, sweet miso, unagi umak

KOLAČ OD DATULJA

-MENI „ZVIJEZDA JE ROĐENA“ 158 kn-

TUNA TARTAR

Tuna, slane srdele, kapari, češnjak, kapula, tabasko, maslinovo ulje, sol, papar

DALMATINSKA HOBOTNICA

U TEMPURI

s krumpirom i wasabijem na posteljici od rikule i cherry rajčica

CHEF'S CAKE

Krema od kozjeg sira, keks od mijendula, gel od ljute naranče

PROMO CIJENA:

Pošip Šegović (*bijelo vino*) 0,75 l 150 kn

Šegović Selekcija (*crno vino*) 0,75 l 150 kn

Napomena:

Ponuda traje od 8. do 16. veljače

Bistro Dalmatino

Prijeko 15

Tel: 020 323 070; 098 327 404

- RIBLJI MENI 210 kn -

SASHIMI OD TUNE

s miješanom salatom, mladim lukom i umakom na bazi soje

FILE OD LOSOSA

s wok povrćem i umakom od ružmarina, limuna i češnjaka

PANNA COTTA

od kokosovog mlijeka s pireom od maline

- MESNI MENI 190 kn -

HLADNA PLITICA "DALMACIJA"

plata s pršutom, sirom, maslinama i rajčicama

TELEĆI RAŽNJIĆI

s pancetom, rižotom od vrganja i čili-menta umakom

ČOKOLADNI NABUJAK

čokoladni kolač s tekućim punjenjem serviran sa sladoledom od vanilije

- VEGETERIJANSKI MENI 200 kn -

KREMASTA JUHA OD POVRĆA

PASTA S TARTUFIMA „DALMATINO“

domaća tjestenina s tartufima i vrganjima

KRUŠKA U CRNOM VINU

poslužena sa sladoledom od vanilije

Oyster & Sushi Bar Bota

Od Pustijerne bb
Tel: 020 324 034

- MENU „CUPID“ 155 kn -

SWORDFISH CARPACCIO

with Dalmatian Prosciutto

AGEMAKI FANTAZY ROLL

& TIGER ROLL

*Three types of fish (salmon, tuna and amberjack),
pepper, panko tempura, sweet miso, unagi sauce
zucchini and pepper in tempura
salmon, sweet miso, unagi sauce*

DATE CAKE

- MENU „A STAR IS BORN “ 158 kn -

TUNA TARTAR

*Tuna, salted anchovies, capers, garlic, onion, tabasco,
olive oil, salt, pepper*

DALMATIAN OCTOPUS

IN TEMPURA

*with potatoes and wasabi on a bed of arugula and
cherry tomatoes*

CHEF'S CAKE

*Goat cheese cream, almond biscuit,
bitter orange gel*

PROMO PRICE:

Pošip Šegović (*white wine*) 0,75 l 150 kn

Šegović Selekcija (*red wine*) 0,75 l 150 kn

Note:

The offer runs from February 8 to February 16

Bistro Dalmatino

Prijeko 15
Tel: 020 323 070; 098 327 404

- FISH MENU 210 kn -

TUNA SASHIMI

*served with mixed salad, spring onions
and a soya based sauce*

SALMON FILLET

*with wok vegetables and rosemary
lemon garlic sauce*

COCONUT MILK PANNA COTTA

served with raspberry purée

- MEAT MENU 190 kn -

COLD PLATTER "DALMATIA"

*platter of prosciutto, cheese,
olives and tomato*

VEAL SKEWERS

*prepared with smoked bacon, served with porcini
risotto with chilly-mint sauce on the side*

CHOCOLATE FONDANT

*fondant with chocolate sauce filling
served with vanilla ice-cream*

- VEGETARIAN MENU 200 KN -

CREAM VEGETABLE SOUP

TRUFFLE PASTA "DALMATINO"

homemade pasta with truffles and porcini mushrooms

PEAR IN RED WINE

served with a vanilla ice cream

Konoba Forty Four

Ulica Miha Pracata 6 - Tel: 095 8622 411

- MESNI MENI 280 kn -

KORČULANSKI MAKARULI

s govedinom i mladim kozjim sirom

PAČJA PRSA

*s pireom od cikle, julienne povrćem,
u umaku od naranče*

ČOKOLADNI LAVA KOLAČ

- RIBLJI MENI 280 kn -

DOMAĆI NJOKI S HOBOTNICOM

kulenom i salsom od rajčice

FILE BRANCINA

na palenti s kremom od blitve i kapara

KOLAČ OD ROGAČA

Restaurant Maskeron

Ulica kneza Domagoja 1
tel 099 350 9989, 020 206 687

- MESNI MENI 150 kn -

PIZZETA

CARPACCIO OD ODLEŽANE GOVEDINE

u umaku od plavog sira, tapenada od maslina i rikule

DALMATINSKA PRŽOLICA

sa blitvom i patatama

TORTA OD MRKVE

- RIBLJI MENI 125 kn -

PEČENA PAPRIKA

s kozjom skutom i indijskim oraščićem

FILE TUNE PEČEN NA ŽARU

s kremom od slanića, umakom od crnog vina i salata

TORTA OD ROGAČA

Restoran Sphere - Hotel Kompas

Ulica kardinala Stepinca 21 - Tel: 020 299 001

- RIBLJI MENI 150 kn -

Čaša pjenušca 0,15 l

HLADNA RIBLJA PLATA

*Marinirane kozice, salata od hobotnice,
marinirani inćuni, pršut od sabljarke*

FILE KOVAČA

*File kovača sa žara, umak od cikle,
pire od korijenastog povrća, maslinovo ulje*

FERRERO TORTA

Čokoladni biskvit, nutella, sir mascarpone, lješnjaci

- MESNI MENI 150 kn -

Čaša pjenušca 0,15 l

PUNJENA MOZZARELLA

ZAMOTANA U PRŠUT

punjena s bademima i medom

PILEĆI REZANCI I POVRĆE IZ WOKA

Piletina iz woka i hrskavo povrće iz woka

TORTA OD SIRA

Keksi, svoježi sir, šumsko voće

Napomena:

*poduna se odnosi samo na ručak,
meni u tri slijeda*

Konoba Forty Four

Ulica Miha Pracata 6 - Tel: 095 8622 411

- MEAT MENU 280 kn -

KORČULA MACARONI

with beef and young goat cheese

DUCK BREAST

*with beetroot purée and julienne vegetables
and orange sauce*

CHOCOLATE LAVA CAKE

- FISH MENU 280 kn -

HOMEMADE GNOCCHI WITH OCTOPUS

kulen sausage with tomato sauce

SEABASS FILLET

served on polenta with chard and capers cream

CAROB CAKE

Restaurant Maskeron

Ulica kneza Domagoja 1
tel 099 350 9989, 020 206 687

- MEAT MENU 150 kn -

PIZZETA

AGED BEEF CARPACCIO

*in blue cheese sauce, olive tapenade and
young rocket*

DALMATIAN BRAISED STEAK

with chard and potato

CARROT CAKE

- FISH MENU 125 kn -

ROASTED PEPPERS

with goat curd and nutmeg

GRILLED TUNA FILLET

with chickpea cream, red wine sauce and salad

CAROB CAKE

Restoran Sphere - Hotel Kompas

Ulica kardinala Stepinca 21, Tel: 020 299 001

- FISH MENU 150 kn -

Glass of sparkling wine 0,15 l

COLD FISH PLATTER

*Marinated shrimps, octopus salad, marinated
anchovies, swordfish prosciutto*

JOHN DORY FILLET

*Grilled John Dory fillet, beetroot sauce, mashed
root vegetables, onion jam, olive oil*

FERRERO CAKE

*Chocolate sponge cake, Nutella, mascarpone cheese,
hazelnuts*

- MEAT MENU 150 kn -

Glass of sparkling wine 0,15 l

PROSCIUTTO - WRAPPED MOZZARELLA

stuffed with almonds and honey

CHICKEN STRIPS AND STIR-FRIED VEGETABLES

stir-fried chicken and crunchy wok vegetables

CHEESECAKE

Biscuit, cheese, forest fruit

Note:

*this offer is for lunch only,
a three-course menu*

Restoran Kopun

Poljana Ruđera Boškovića 7

Tel: 099 201 5152

- PLAVI MENI 249 kn -

Pjenušac i zalogaj dobrodošlice

SALATA OD SIPE
ROLANI FILE BRANCINA
umak od kapara i limuna, povrće
DESERT IZNENAĐENJA

- CRVENI MENI 249 kn -

Pjenušac i zalogaj dobrodošlice

TATARSKI BIFTEK
JANJEĆI KOTLETI
s koricom od pistacia, pire od celera, povrće
DESERT IZNENAĐENJA

- LJUBIČASTI MENI 249 kn -

Pjenušac i zalogaj dobrodošlice

PEČENE PAPIRIKE
s batatom i sirom
BIFTEK
s umakom od vrganja, pire od cikle, povrće
DESERT IZNENAĐENJA

Restoran Momenti Valamar Lacroma Hotel

Iva Dulčića 34 - Tel: 020 449 100

- MESNI MENI 230 kn -

CARPACCIO OD PEČENE CIKLE
sa svežom jabukom, skuta, orasi, soježa salata,
domaći štapići od kiselog tijesta
DOMAĆA PUNJENA TJESTENINA
s kozjim sirom, dubrovački ragu od govedine s
začinima, kisela crvena paprika, mladi luk, rokula i
listići odležanog suhog sira
GOVEDI FILE
složenac od krumpira, glazirano korjenasto povrće,
umak od govedine, esencija od svežeg bilja
KOLAČ OD BADEMA, ČOKOLADE I
LJUTE DUBROVAČKE NARANČE

- RIBLJI MENI 230 kn -

MARINIRANA BIJELA RIBA
u limunovom soku, pečena tikva, ječam i sjemenke,
ulje od vlasca i peršina, cvijet soli
RIŽOT OD LIMUNA
S TARTAROM OD KOZICA
umak od kozica, kandirani limun
BRODET OD MIJEŠANE
JADRANSKE RIBE
s palentom, pržena pogača s roštilja i
majoneza od češnjaka
PARADIŽOT
s domaćim keksom od maslaca, suhe smokve u prošek
i začinima
Napomena: *otvoreno od 19 – 23 sata, potrebna*
rezervacija

Restaurant Kopun

Poljana Ruđera Boškovića 7

Tel: 099 201 5152

- BLUE MENU 249 kn -

Champagne & welcome drink

CUTTLEFISH SALAD

ROLLED SEA BASS FILLET

caper and lemon sauce, vegetables

SURPRISE DESSERT

- RED MENU 249 kn -

Champagne & welcome drink

TATAR STEAK

LAMB CHOPS

with pistachio crust, celery puree, vegetables

SURPRISE DESSERT

- PURPLE MENU 249 kn -

Champagne & welcome drink

ROASTED PEPPERS

with sweet potatoes and cheese

BEEFSTEAK

*with mushroom sauce,
beetroot puree, vegetables*

SURPRISE DESSERT

Restaurant Momenti Valamar Lacroma Hotel

Iva Dulčića 34 - Tel: 020 449 100

- MEAT MENU 230 kn -

ROASTED BEETROOT CARPACCIO

*with fresh apple, cottage cheese, nuts, fresh salad,
homemade sourdough sticks*

HOMEMADE STUFFED PASTA

*with goat cheese, Dubrovnik beef stew with spices,
pickled red peppers, young onions, arugula
and slices of aged dry cheese*

BEEF FILLET

*potato casserole, glazed root vegetables, beef sauce,
fresh herbs essence*

ALMOND, CHOCOLATE AND
DUBROVNIK BITTER ORANGE CAKE

- FISH MENU 230 kn -

MARINATED WHITE FISH

*in lemon juice, roasted pumpkin, barley and seeds,
chive and parsley oil, salt flower*

LEMON RISOTTO

WITH SHRIMP TARTAR

shrimp sauce, candied lemon

MIXED ADRIATIC FISH STEW

*with polenta, grilled cake
and garlic mayonnaise*

"PARADIŽOT"

*with homemade butter biscuits, dried figs
in Prosecco and spices*

Note:

open from 7 pm – 11 pm, reservations required

Restoran Orsan

Ivana Zajca 2
Tel: 020 436 822

Uz svaki odabrani menu poslužujemo aperitiv
(domaće rakije ili Prosecco)

- MENI 1 150 kn -

RIBARSKA JUHA
PJAT ORSAN

file ribe, gambori, hobotnica, lignji

DESERT PO IZBORU

- MENI 2 150 kn -

RIBLJI ZALOGAJČIĆI - BRUSCHETTE
POŠIRANI FILE BRANCINA

*s emulzijom od primorskog maslinovog ulja
i julienne povrćem*

DESERT PO IZBORU

- MENI 3 150 kn -

PRIMORSKA FANTAZIJA

riblji tartar – riblji carpaccio

MEDALJONI GRDOBINE

u mediteranskom umaku s povrćem iz woka

DESERT PO IZBORU

- MENI 4 150 kn -

KREM JUHA OD BUČE

ulje od buče i sjemenke

LAGANO PEČENI SVINJSKI FILE

na kremi od celera

DESERT PO IZBORU

- MENI 5 150 kn -

MESNE ROLICE

na pikantnom umaku

GRATINIRANI BIFTEK

s povrćem i bešamelom

DESERT PO IZBORU

DESERTI:

Bijeli Baileys - Krema od šampanjca
Kolač od malina i ruže - Voćna tortica
Čokoladna tortica

Napomena:

*Ponuda za Valentinoovo vrijedi od 10. – 16. veljače.
Ponuda vina po prigodnim cijenama.*

Restoran Porat

Obala Stjepana Radića 30 - Tel: 020 333 552

- MESNI MENI 180 kn -

Čaša pjenušca

Couvert

JUHA OD CVJETAČE *s tartufatom*

PAČJA PRSA

u medu i naranči s pireom od batata

KUHANE JABUKE U VINU *s kesten pireom*

- RIBLJI MENI 190 kn -

Čaša pjenušca

Couvert

CARPACCIO OD TUNE

LOSOS U CRNOM SEZAMU

s julienne povrćem

ČOKOLADNI SOUFFLE

coulis od šumskog voća

Restaurant Orsan

Ivana Zajca 2
Tel: 020 436 822

With each menu we serve an aperitif
(homemade brandy or Prosecco)

- MENU 1 150 kn -

FISHERMAN'S SOUP

ORSAN PLATE

fillet fish, prawns, octopus, squid

DESSERT OF YOUR CHOICE

- MENU 2 150 kn -

FISH SNACKS - BRUSCHETTA

POACHED SEA BASS FILLET

*with coastal olive oil emulsion
and julienne vegetables*

DESSERT OF YOUR CHOICE

- MENU 3 150 kn -

“PRIMORJE“ FANTASY

fish tartar - fish carpaccio

MONKFISH MEDALLIONS

in Mediterranean sauce with wok vegetables

DESSERT OF YOUR CHOICE

- MENU 4 150 kn -

PUMPKIN CREAM SOUP

pumpkin and seed oil

LIGHTLY BAKED PORK FILLET

on celery cream

DESSERT OF YOUR CHOICE

- MENU 5 150 kn -

MEAT ROLLS ON SPICY SAUCE

GRILLED BEEFSTEAK

with vegetables and béchamel

DESSERT OF YOUR CHOICE

DESSERTS

White Baileys - Champagne cream

Raspberry and rose cake

Fruit cake - Chocolate cake

Note:

*The Valentine's Day offer will run between February
10-16. Wine offer at reasonable prices*

Restaurant Porat

Obala Stjepana Radića 30 - Tel: 020 333 552

- MEAT MENU 180 kn -

A glass of champagne

Couvert

CAULIFLOWER SOUP *with truffles*

DUCK BREAST

in honey and orange with sweet potato purée

COOKED APPLES *in wine with chestnut puree*

- FISH MENU 190 kn -

A glass of champagne

Couvert

TUNA CARPACCIO

SALMON IN BLACK SESAME

with julienne vegetables

CHOCOLATE SOUFFLÉ

forest fruit coulis

Restoran Royal The Pucić Palace

Od Puča 1
Tel: 091 332 4110

- CRVENI MENI 220 kn -

RAVIOLI

*s kremom od bundeve,
grožđicama kuhanim u malvasiji,
svježim sirom i sjemenkama bundeve*

PATKA

*Pačja prsa s mlincima,
ciklom kuhanom u bbq umaku i au jus*

LAVA TORTA

*Topla čokoladna lava torta
s umakom od vanilije,
sladoledom i šumskim voćem*

ČAŠA PROSECCA

- PLAVI MENI 220 kn -

RAVIOLI

*od sira začinjeni maslinama,
kozicama i rajčicama*

HOBOTNICA

*sporo kuhana
s mladim pečenicim krumpirom
i salsom verde*

POŠIRANE KRUŠKE

sa sorbetom od kruške i crumble

ČAŠA PROSECCA

Wine & Tapas Bar Rhea Silvia

Mata Vodopića 12e
Tel: 020 642 480

Aperitiv dobrodošlice:
ČAŠA PROSECCA

- MESNI MENI 150,00 kn -

MESNA PLATA

PUNJENA PILETINA

s gljivama, mrkvom i sirom
PAVLOVA TORTA OD ČOKOLADE

- RIBLJI MENI 150,00 kn -

TAGLIATELLE S KOZICAMA

POPARA

DUBROVAČKA TORTA

- VEGETARIJANSKI MENI 140,00 kn -

JUHA OD BROKULE

ZAPEČENA PUNJENA BALANČANA

SA SIROM

BROWNIE S MALINAMA

Restaurant Royal The Pucić Palace

Od Puča 1
Tel: 091 332 4110

- RED MENU 220 kn -

RAVIOLI

*Malvasia dry grapes,
cottage cheese
and pumpkin seeds*

DUCK

*Duck breast, mlinci (dried flatbread),
BBQ beetroot and au jus*

LAVA CAKE

*Hot chocolate lava cake
with vanilla sauce,
ice cream and forest fruit*

GLASS OF PROSECCO

- BLUE MENU 220 kn -

RAVIOLI

*Cottage cheese ravioli, spicy olives,
prawns and tomato confit*

OCTOPUS

*Slow cooked octopus,
young roasted potatoes,
salsa verde*

POACHED PEARS

With pear sorbet and crumble
GLASS OF PROSECCO

Wine & Tapas Bar Rhea Silvia

Mata Vodopića 12e
Tel: 020 642 480

Welcome aperitif:
A GLASS OF PROSECCO

- MEAT MENU 150,00 kn -

MEAT PLATE

STUFFED CHICKEN

with mushrooms, carrots and cheese

PAVLOVA CHOCOLATE CAKE

- FISH MENU 150,00 kn -

SHRIMP TAGLIATELLE

POPARA

DUBROVNIK CAKE

- VEGETARIAN MENU 140,00 kn -

BROCCOLI SOUP

BAKED EGGPLANT STUFFED WITH
CHEESE

BROWNIE WITH RASPBERRIES

Sunset Beach Trattoria

Šetalište kralja Zvonimira 17

Tel: 020 642 700

- MENI 180 kn -

Piće dobrodošlice - Prosecco

KOZICE

panceta, suhe šljive, rajčica

JUHA OD BUČE

mascarpone sir, krema od limuna

JANJEĆI KOTLETI

povrće sa žara, gremolata, umak od tartufa

PISTACIO TORTICA

KAVA

Restoran Taj Mahal Hotel Lero

Iva Vojnovića 14, tel 020 640 123

- MENI 1 180 kn -

HRSKAVE CHILLY ROLICE

sa sirom

TELEĆI SHISH

zimski spicy sataraš, kremasti jogurt, pita kruh

ČOKOLADNE LIZALICE

- MENI 2 190 kn -

PEČENA CIKLA

s orasima i fetom

RAMSTEK U PAČJOJ MASTI

s melasom od nara

BAKLAVICE

s medom i bademima

Restoran Taj Mahal Stari grad

Nikole Gučetića 2, tel: 020 323 221

- MENI 1 180 kn -

HRSKAVE CHILLY ROLICE

sa sirom

TELEĆI SHISH

zimski spicy sataraš, kremasti jogurt, pita kruh

ČOKOLADNE LIZALICE

- MENI 2 190 kn -

PEČENA CIKLA

s orasima i fetom

RAMSTEK U PAČJOJ MASTI

s melasom od nara

BAKLAVICE

s medom i bademima

Dobar tek!

Enjoy your meal!

Sunset Beach Trattoria

Šetalište kralja Zvonimira 17

Tel: 020 642 700

- MENU 180 kn -

Welcome drink - Prosecco

SHRIMPS

Pancetta, dried plums, tomato

PUMPKIN SOUP

Mascarpone cheese, lemon cream

LAMB CHOPS

Grilled vegetables, gremolata, truffle sauce

PISTACHIO CAKE

COFFEE

Restaurant Taj Mahal Hotel Lero

Iva Vojnovića 14, tel 020 640 123

- MENU 1 180 kn -

CRISPY CHILLY ROLLS

with cheese

VEAL SHISH

winter spicy sataraš, creamy yogurt, pita bread

CHOCOLATE LOLLIPOPS

- MENU 2 190 kn -

BAKED BEETROOT

with walnuts and feta cheese

STEAK IN DUCK FAT

with nara fruit molasses

BAKLAVA

with honey and almonds

Restaurant Taj Mahal Old Town

Nikole Gučetića 2, tel: 020 323 221

- MENU 1 180 kn -

CRISPY CHILLY ROLLS

with cheese

VEAL SHISH

winter spicy sataraš, creamy yogurt, pita bread

CHOCOLATE LOLLIPOPS

- MENU 2 190 kn -

BAKED BEETROOT

with walnuts and feta cheese

STEAK IN DUCK FAT

with nara fruit molasses

BAKLAVA

with honey and almonds



NAPOMENA: *istaknute cijene su po osobi*
NOTE: *listed prices are per person*



Dobar tek!

Enjoy your meal!



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