



**PROLJETNI
GURMANSKI
TJEDAN
SPRING
GOURMET
WEEK**

**8. - 14. TRAVNJA
APRIL 8 - 14**

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Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board





RESTORAN BANJE BEACH

Frana Supila 10/B, tel: 020 412 220

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

BISTRO 49

Obala Ivana Pavla II 49, tel 099 256 0006

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



RESTAURANT BANJE BEACH

Frana Supila 10/B, tel: 020 412 220

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 Fuzi pasta with asparagus and Istrian sausage

Veal medallions with Mediterranean herbs

Cake with toasted almonds, vanilla and wild berries

BISTRO 49

Obala Ivana Pavla II 49, tel 099 256 0006

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



CANTINA MEXICANA CHIHUAHUA

Šetalište Kralja Zvonimira 2b, tel 098 685 2380

Meni – 179 kn

Mediterraneo

Ravioli od tijesta domaće tortilje punjeni špinatom, mladim sirom, sušenim rajčicama i slatko-kiselim umakom

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

RESTORAN STEAKHOUSE DOMINO

Ulica od Domina 3, tel 020 323 103

Meni – 210 kn

Juha od Dalmatinskog bilja

Beefsteak 200 g s fritajom od sparoga i kuka
Panna cotta s lavandom

CANTINA MEXICANA CHIHUAHUA

Šetalište Kralja Zvonimira 2b, tel 098 685 2380

Menu – 179 kn

Mediterraneo

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

Dessert Dalmatino

Dry curd cottage cheese with figs in Dalmatian raisin wine

RESTAURANT STEAKHOUSE DOMINO

Ulica od Domina 3, tel 020 323 103

Menu – 210 kn

Soup with Dalmatian leafy vegetables

Beefsteak 200 g with wild asparagus sautéed with eggs
Panna cotta with lavender

RESTORAN GUSTA ME

Hvarska 2, tel 020 420 013

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, mjendulima, narančom i čokoladom

Domaći arancini i liker

20% popusta na svu ostalu ponudu hrane i pića

HILTON IMPERIAL HOTEL- RESTORAN PORAT

Marijana Blažića 2, tel 020 320 320

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

RESTAURANT GUSTA ME

Hvarska 2, tel 020 420 013

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% popusta na svu ostalu ponudu hrane i pića

HILTON IMPERIAL HOTEL- RESTAURANT PORAT

Marijana Blažića 2, tel 020 320 320

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

Brunoiseed fruits, pear sorbet, ground almonds

RESTORAN HORIZONT

Put od Bosanke 8, tel 020 358 368

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

tvrdno kuhanim jajima

Janjeći čopovi s umakom od crnog vina, šparoge

u panceti, domaća mermelada od jabuka

Kolač od rogača s narančama

BISTRO „LAJK“

Prijeko 4, tel: 091 897 1003

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

RESTAURANT HORIZONT

Put od Bosanke 8, tel 020 358 368

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

BISTRO „LAJK“

Prijeko 4, tel: 091 897 1003

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

RESTORAN KLARISA

Poljana paska Miličevića 4, tel 020 413 100

Ribljí meni – 180 kn

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

Gusta riblja juha s povrćem oplemljena s pestom od zelenih maslana

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

RESTAURANT KLARISA

Poljana paska Miličevića 4, tel 020 413 100

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



RESTORAN KAZBEK

Lapadska obala 25, tel 020 362 999

Meni 1 – 287 kn

Domaći škripavac

Kravlji sir, suhe smokve u crnom vinu i orašastim plodovima

Juneći file

*Odrezak juneće pisanice, umak od đumbira, hrena, meda i limuna
Pire od pečene cikle s češnjakom i đumbirom, šparoge pečene na roštilju
Osvježavajuća 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 dječvanskog 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 bukovače

Rižot od smeđe, crne i crvene riže, sušenog slanutka

i povrća

Podloga od salse

Nabujak od tamne čokolade



RESTAURANT KAZBEK

Lapadska obala 25, tel 020 362 999

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



RESTORAN MORE, Hotel More

Kardinala Stepinca 33, tel 020 494 200

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

RESTORAN ORKA

Lapadska obala 11, tel 099 690 3334

Meni 1 – 160 kn

Rižoto s primorskim šparogama

Proljetna juha

Piletina punjena s kozjim sirom na kremi od povrća

Dnevni kolač

Meni 2 – 160 kn

Domaće njoke od parmezana

u umaku od lavande

Proljetna juha

Tuna s mladim špinatom

Dnevni kolač

U cijenu menija je uključena čaša vina!

Posebna ponuda vina 0,75l – 100 kn

Plavac mali Trobok

Rukatac Antunović

Rose Frankovka

RESTAURANT MORE, Hotel More

Kardinala Stepinca 33, tel 020 494 200

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

RESTAURANT ORKA

Lapadska obala 11, tel 099 690 3334

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 – 100 kn

Plavac mali Trobok

Rukatac Antunović

Rosé Frankovka

RESTORAN ORSAN

Ivana Zajca 2, 020 436 822

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 listnatoj košuljici s pršutom
Tuna steak s tostiranim sezamom na podlozi
od povrća iz woka
Torta od rogača

Posebna ponuda vina!

CAFE ROYAL, The Pucić Palace

Od Puča 1, tel 091 332 4108

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

RESTAURANT ORSAN

Ivana Zajca 2, 020 436 822

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

Special offer of selected wines!

CAFE ROYAL, The Pucić Palace

Od Puča 1, tel 091 332 4108

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

KONOBA PUPO

Miha Pracata 8, tel 095 197 1327

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

Cheescake

SUNSET BEACH TRATTORIA

Šetalište Kralja Zvonimira 17, tel 020 642 700

Riblji 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

KONOBA PUPO

Miha Pracata 8, tel 095 197 1327

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

SUNSET BEACH TRATTORIA

Šetalište Kralja Zvonimira 17, tel 020 642 700

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

RHEA SILVIA WINE & TAPAS BAR

Mata Vodopića 12e, tel: 020 642 480

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 mušučá

Dalmatinski brodet s palentom

Mousse od jagoda

Vegetarijanski meni – 150kn

Rižot od cikle i bućinih sjemenki

Łazanje od blitve i posnog sira

Čokoladni kolač s kremom od limete

KONOBA ROZARIO

Prijeko 1, tel 020 322 015

Mesni meni – 200 kn

Juha od proljetnog povrća

Tagliata od bifteka na rikuli i mladom luku

Dubrovačka rozata

Ribljí meni – 200 kn

Mornarska juha

File bijele ribe u umaku od vina i kopra,

proljetno kuhano povrće

Domaća voćna torta

RHEA SILVIA WINE & TAPAS BAR

Mata Vodopića 12e, tel: 020 642 480

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

KONOBA ROZARIO

Prijeko 1, tel 020 322 015

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

RESTORAN STARA LOZA

Prijeko 22, tel: 020 321 145

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

RESTORAN TRAMUNTANA, Hotel More

Kardinala Stepinca 33, tel 020 494 200

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

RESTAURANT STARA LOZA

Prijeko 22, tel: 020 321 145

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

RESTAURANT TRAMUNTANA, Hotel More

Kardinala Stepinca 33, tel 020 494 200

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



RESTORAN TAJ MAHAL

Nikole Gučetića 2, tel 020 323 221

Meni – 200 kn

Bosnetta

Zapečena bruschetta s kajmakom i sirom iz mijeha

Teleći pilav od prosa

Tufahija

RESTAURANT TAJ MAHAL

Nikole Gučetića 2, tel 020 323 221

Menu - 200 kn

“BOSNETTA”

Roasted bruschetta with clotted cream and traditional sack cheese

“VEAL PILAF” Veal pilaf with millet

“TUFABIJA” Baked apple with chopped walnuts and caramel cream

RESTORAN TAJ MAHAL Hotel Lero

Iva Vojnovića 14, tel 020 640 123

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

RESTAURANT TAJ MAHAL Hotel Lero

Iva Vojnovića 14, tel 020 640 123

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





...ed in the 17th century in
... Tail ramps are surround
... of town which lead to Str.
Dubrovnik
no

DOBAR TEK!

ENJOY YOUR MEAL!

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