

## *Restoran Amfora*

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



### *Festivalski vegetarijanski meni*

Vege juha dana  
Falafel

*sa salatom od avokada i quinoe*  
Domaći sladoled

### *Festival vegetarian menu*

Veggie soup of the day  
Falafel

*with avocado and quinoa salad*  
Homemade ice cream

### *Festivalski riblji meni*

Dnevna juha  
Crni rižot

*s grilanom jakobovom kapicom*  
*i bobom*

Domaći mousse od čokolade

### *Festival fish menu*

Daily soup  
Black risotto

*with grilled scallops*  
*and broad beans*

Homemade chocolate mousse

### *Festivalski mesni meni*

Juha od buče s čipsom od pancete  
Domaći ravioli s veprovinom  
Domaći sladoled

### *Festival meat menu*

Pumpkin soup with pancetta chips  
Homemade ravioli  
*with wild boar meat*  
Homemade ice cream



***U slast!***  
***Enjoy your meal!***

## *Restoran Azur*

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



### *Festivalski meni 1*

Krem juha od buče  
Pileći stir-fry  
sa suježim bosiljkom  
i indijskim orasima  
Čokoladni tart

### *Festival menu 1*

Cream of pumpkin soup  
Chicken stir-fry  
with fresh basil  
and cashew nuts  
Chocolate tart

### *Festivalski meni 2*

Taco sa cevichem od kozica  
Laksa  
aromatična juha s morskim  
plodovima i kokosovim mlijekom  
Cro-Asian Baklava

### *Festival menu 2*

Taco with prawn ceviche  
Laksa  
aromatic soup with seafood  
and coconut milk  
Cro-Asian Baklava



*U slast!*  
**Enjoy your meal!**

# Restoran Banje Beach Lounge & Club

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski riblji meni*

**Crni rižoto**

**File od brancina**  
*s blituom i krumpirom*

**Dubrovačka rozata**

## *Festival fish menu*

**Black risotto**

**Fillet of sea bass**  
*with chard and potatoes*

**Dubrovnik caramel custard "Rozata"**

## *Festivalski mesni meni*

**Dalmatinski pršut, sir**  
**i francuska salata**

**Ramstek sa žara**  
*suho odležani ramstek s pjenicom od  
krumpira i celera,  
aromatiziran s tartufima*

**Panna cotta**  
*s preljevom od šumskog voća*

## *Festival meat menu*

**Dalmatian prosciutto, cheese**  
**and Olivier salad**

**Grilled rump steak**  
*dry-aged sirloin steak with potato  
and celery mousse,  
flavoured with truffles*

**Panna cotta**  
*with wild berry sauce*



***U slast!***  
***Enjoy your meal!***

# *Oyster & Sushi Bar Bota*

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



## *Festivalski meni 1*

Juha od pomadora  
Spring rolls Bota  
Kozice u tempuri  
Desert

## *Festival menu 1*

Tomato soup  
Bota spring rolls  
Tempura prawns  
Dessert

## *Festivalski meni 2*

Pašteta od lososa  
Tuna steak  
s pirjanim povrćem  
Desert

## *Festival menu 2*

Salmon pâté  
Tuna steak  
with stir fried vegetables  
Dessert



***U slast!***  
***Enjoy your meal!***

# Chihuahua Cantina Mexicana

Festivalski meni od 100 kuna  
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20. – 23. listopada / October 20 – 23



## *Festivalski meni*

### **Slana "tortica"**

*tortilla punjena mladim kozjim sirom,  
sušenim rajčicama, suježa jalapeno  
papričica, pesto od bosiljka*

### **Puretina na radiću i rikuli**

*s Mole umakom i hrskavim  
kukuruznim mruvicama*

### **Hladna čokoladna pjenica**

*s vrućim umakom od šumskog voća i  
chilli papričicom u prahu (po želji)*

## *Festival menu*

### **Savoury tortilla**

*tortilla filled with fresh goat cheese,  
dried tomatoes, fresh jalapeno  
pepper, basil pesto*

### **Turkey on chicory and rocket**

*with mole sauce (chocolate based)  
and crispy corn crumbs*

### **Cold chocolate mousse**

*with hot wild berry sauce and chilli  
powder (optional)*



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FOOD**

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**Dubrovnik 2016**

by Dubrovnik Tourist Board

# *Konoba Dalmatino*

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



## *Festivalski meni 1*

### **Juha dana**

*dnevna ponuda tople ili hladne juhe*

### **File od kovača**

*s wok pourćem i umakom od  
ružmarina, limuna i češnjaka*

### **Panna cotta od kokosovog mlijeka**

*s pireom od maline*

## *Festivalski meni 2*

### **Mediterranska salata**

*paprike, „cherry“ rajčice, rikula,  
krastavci, luk, masline, feta sir*

### **Domaća punjena pasta**

*tjestenina prema izboru šefa kuhinje,  
s umakom od rajčica*

### **Torta od sira**

*krema od sira na podlozi od keksa*

## *Festival menu 1*

### **Soup of the day**

*hot or cold soup of the day*

### **John Dory fish**

*with wok vegetables and rosemary,  
lemon and garlic sauce*

### **Coconut milk panna cotta**

*with raspberry purée*

## *Festival menu 2*

### **Mediterranean salad**

*bell peppers, cherry tomatoes, rocket,  
cucumbers, onions, olives, feta cheese*

### **Homemade pasta with filling**

*chef's choice of pasta,  
with tomato sauce*

### **Cheesecake**

*cream cheese on a bed of biscuits*



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## *Restoran Domino*

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



### *Festivalski meni 1*

**Juha od mušula**

**Ribljí file**  
*u vinskóm umaku  
sa salatóm od leće*

**Čokoladni soufflé**

### *Festivalski meni 2*

**Rižot s gljivama**

**Svinjski kotlet**  
*u umaku od češnjaka s blanširanim  
krumpirom i povrćem*

**Čokoladni soufflé**

### *Festival menu 1*

**Mussel soup**

**Fish fillet**  
*in wine sauce  
with lentil salad*

**Chocolate soufflé**

### *Festival menu 2*

**Mushroom risotto**

**Pork chop**  
*in garlic sauce with  
blanched potatoes and vegetables*

**Chocolate soufflé**



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***Enjoy your meal!***

# Restoran Gusta Me

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski meni 1*

**Tradicionalna riblja juha**

**Poširani file od lista**  
*punjen kozicom  
na rižotu od cikle*

**Domaći semifredo**  
*s krokantom od badema  
i umakom od karamele*

## *Festivalski meni 2*

**Capuccino juha od tikvica**

**Marinirani pileći file**  
*sa žara na pireu s kurkumom  
i umakom od kikirikija*

**Izvorna dubrovačka rozata**

## *Festival menu 1*

**Traditional fish soup**

**Poached fillet of sole fish**  
*filled with shrimp  
on beetroot risotto*

**Homemade semifreddo**  
*with almond brittle  
and caramel sauce*

## *Festival menu 2*

**Courgette cappuccino soup**

**Grilled marinated chicken fillet**  
*over mashed potatoes  
with turmeric and peanut sauce*

**“Rozata”**

*Original Dubrovnik caramel custard*



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# *Konoba Jezuite*

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## *Festivalski meni*

**Salata od mozzarele**

**Pileća prsa sa žara sa sirom**  
*i pourćem u umaku na dubrovački*

**Panna cotta**  
*s domaćim medom  
i mješulima*

## *Festival menu*

**Mozzarella salad**

**Grilled chicken fillet with cheese**  
*and vegetables in Dubrovnik sauce*

**Panna cotta**  
*with homemade honey  
and almonds*



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## *Restoran Klarisa*

Festivalski meni od 100 kuna  
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### *Festivalski meni*

Krem juha od suhих vrganja  
i šampinjona

Medaljon od grdobine  
s dalmatinskim pršutom  
i umakom od maslaca

Dubrovačka rozata

### *Festival menu*

Cream of porcini  
and mushroom soup

Monkfish medallions  
with Dalmatian prosciutto  
and butter sauce

“Rozata”  
Dubrovnik caramel custard



*U slast!*  
**Enjoy your meal!**

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# Restoran Kopun

Festivalski meni od 100 kuna  
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## *Festivalski riblji meni*

### **Riblja pašteta**

*poslužena s pečenim maslinama  
i pečenim kruhom*

### **Ragu od hobotnice**

*poslužen s polentom*

**Kolač dana**

## *Festival fish menu*

### **Fish pâté**

*served with baked olives  
and toasted bread*

### **Stewed octopus**

*served with polenta*

**Cake of the day**

## *Festivalski mesni meni*

### **Pašteta od kopuna**

*poslužena s pečenim maslinama  
i pečenim kruhom*

### **Dalmatinska pržolica**

*poslužena sa sezonskim povrćem  
i tršćanskim umakom*

**Kolač dana**

## *Festival meat menu*

### **Capon pâté**

*served with baked olives  
and toasted bread*

### **Dalmatian rib eye steak "Pržolica"**

*served with seasonal vegetables  
and Trieste sauce*

**Cake of the day**



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# *Bistro Kavana Lajk*

Festivalski meni od 100 kuna  
100 kuna festival menu

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## *Festivalski riblji meni*

Ribarska juha  
Mediteranski odrezak od tune  
Dubrovačka rozata

## *Festival fish menu*

Fisherman's soup  
Mediterranean tuna steak  
"Rozata"  
*Dubrovnik caramel custard*

## *Festivalski mesni meni*

Krem juha od povrća  
Pureći medaljoni iz domaćeg uzgoja  
Dubrovačka rozata

## *Festival meat menu*

Cream of vegetable soup  
Turkey medallions (home-grown)  
"Rozata"  
*Dubrovnik caramel custard*



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# Restoran Langusto

Festivalski meni od 100 kuna  
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## *Festivalski meni*

**Tartar od jadranske tune**  
*marinirani brancin u limeti s  
bosiljkom, kamenica sa salatnom od  
kisele jabuke, mousse od avokada i  
maslina, umak od naranče s  
maslinovim uljem*

**Juha od mediteranske ribe**  
*sa šafranom*

**Škrpina**  
*poširana u mediteranskim začinima,  
hladni umak od peršina, incuna,  
češnjaka, badem, pinjol, limun,  
maslinovo ulje*

**Zelene šparoge s vanilijom**  
*aromatizirane, salata od cikle  
i naranče*

**Čokoladni souffle**  
*carpaccio od ananasa, pesto od  
mente, mousse od kozjeg sira*

## *Festival menu*

**Adriatic tuna tartare**  
*sea bass marinated in lime and basil,  
oyster with sour apple salad,  
avocado and olive mousse, orange  
and olive oil sauce*

**Mediterranean fish soup**  
*with saffron*

**Scorpion fish**  
*poached in cold sauce of  
Mediterranean spices with parsley,  
anchovies, garlic, almonds, pine nuts,  
lemon, olive oil*

**Vanilla flavoured green asparagus**  
*with beetroot and orange salad*

**Chocolate soufflé**  
*pineapple carpaccio, mint pesto,  
goat cheese mousse*



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## *Restoran Mimoza*

Festivalski meni od 100 kuna  
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### *Festivalski meni 1*

Sipa s bobom

Prženi gavuni  
*s krumpir salatom*

Desert po želji gosta

### *Festival menu 1*

Cuttlefish with broad beans

Fried smelt fish  
*with potato salad*

Desert by request

### *Festivalski meni 2*

Seljačka juha od suhoga povrća

Svinjski medaljoni  
*s prilogom u umaku od motara*

Desert po želji gosta

### *Festival menu 2*

Peasant soup with dried vegetables

Pork medallions  
*and side dish in rock samphire sauce*

Desert by request



***U slast!***  
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# Konoba Moskar

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski riblji meni*

**Marinirani inćuni**  
*na podlozi od rikule*  
**Pečeni baby lignji**  
*s kremom od samoniklog bilja i  
orzotom s tikvicama i bijelim vinom*

**Pandišpanj**  
*sa sladoledom od  
dubrovačke ljute naranče*

## *Festival fish menu*

**Marinated anchovies**  
*on a bed of rocket salad*  
**Roasted baby squid**  
*with cream of wild herbs and  
barley and courgette risotto  
with white wine*

**Sponge cake**  
*with Dubrovnik bitter  
orange ice cream*

## *Festivalski mesni meni*

**Šefova salata**  
*mješane lisnate salate, rikula, cherry  
pomadore, masline, Grana Padano,  
maslinovo ulje, aceto balsamico*

**Pileći file alla Saltimbocca**  
*s domaćim valjušcima  
u umaku od povrća*  
**Pandišpanj**  
*sa sladoledom od  
dubrovačke ljute naranče*

## *Festival meat menu*

**Chef's Salad**  
*mixed greens, rocket, cherry  
tomatoes, olives, Grana Padano, olive  
oil, balsamic vinegar*

**Chicken Saltimbocca**  
*with homemade dumplings  
in vegetable sauce*  
**Sponge cake**  
*with Dubrovnik bitter  
orange ice cream*



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***Enjoy your meal!***

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# Vegetarian Restaurant Nishta

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski meni*

**Palačinke od amaranta**  
*s kremom od prokulica i batata*

**Pašticada na Nishta način**  
*s njokama od bundeve  
i čipsom od cikle*

**Kruške kuhane u crnom vinu**  
*sorbet od šipka*

## *Festival menu*

**Amaranth pancakes**  
*with brussel sprouts  
and sweet potato cream*

**"Pašticada" a la Nishta**  
*with pumpkin gnocchi and  
beetroot chips*

**Pears cooked in red wine**  
*pomegranate sorbet*



***U slast!***  
***Enjoy your meal!***



# Restoran Orka

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski riblji meni*

Dubrovački ceviche  
File kovača  
u emulziji od Dubrovačke  
malvasije i maslinovog ulja  
Mousse torta

## *Festival fish menu*

Dubrovnik ceviche  
John Dory fillet  
with Dubrovnik Malvasia wine  
and olive oil emulsion  
Mousse cake

## *Festivalski mesni meni*

Beef tartar  
Janjeća koljenica  
na podlozi restanog krumpira  
i raguom od boba  
Torta od naranče

## *Festival meat menu*

Beef tartare  
Lamb shank  
on a bed of "restani" (roasted)  
potatoes and broad bean ragu  
Orange cake



*U slast!*  
**Enjoy your meal!**



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# Restoran Orsan

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



## *Festivalski meni 1*

Teleća juha s domaćom tjesteninom  
Pečena teleća koljenica s povrćem  
Čokoladna Tonka

## *Festivalski meni 2 (ljuti)*

Domaća (ljuta) juha od pomadora  
Pileća krilca s ljutim povrćem  
Torta s crvenim paprom

## *Festivalski meni 3*

Juha od tikve  
Janjeći kotleti  
s pireom od batata i mrkve  
Tart Orsan

## *Festivalski meni 4*

Miješana buzara  
Riblji pjat  
kozice, lignji, riblji file, hobotnica  
Čokoladna Tonka

## *Festivalski meni 5 (papreni)*

Juha od ribe i rakova  
Gulaš od sipe i hobotnice s palentom  
Paprenjaci

## *Festivalski meni 6*

Riblja salata  
File brancina u škartocu  
Tart Orsan

## *Festival menu 1*

Veal soup with homemade noodles  
Roasted veal shank with vegetables  
Chocolate Tonka

## *Festival menu 2 (spicy)*

Homemade (spicy) tomato soup  
Chicken wings with spicy vegetables  
Cake with red pepper

## *Festival menu 3*

Pumpkin soup  
Lamb chops  
with mashed sweet potatoes and carrots  
Orsan tart

## *Festival menu 4*

Seafood buzzara  
Seafood platter  
shrimp, squid, fish fillet, octopus  
Chocolate Tonka

## *Festival menu 5 (peppery)*

Fish and crab soup  
Squid and octopus stew with polenta  
Pepper cakes

## *Festival menu 6*

Fish salad  
Sea bass fillet baked in parchment  
Orsan tart

Butelje vina dubrovačkog kraja – 100 kn; popust na sua ostala pića i deserte – 20%

Dubrovnik area wine, per bottle – 100 kn; discount on all other drinks and desserts – 20%

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## *Taverna Otto*

Festivalski meni od 100 kuna  
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### *Festivalski meni*

**Sporo pečeno carsko meso**  
*s mladim lukom i kupusom*

**Pirjana juneća rebra**  
*u vinskome umaku s domaćim njokima*

**Kolač od sira**  
*s medom i đumbirom*

### *Festival menu*

**Slow-roasted pork belly**  
*with spring onions and cabbage*

**Braised beef ribs in wine sauce**  
*with homemade gnocchi*

**Cheesecake**  
*with honey and ginger*



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# Restoran Pantarul

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski meni 1*

### **Lešo teletina**

*na salati s preljevom od limuna  
i kozjim sirom*

**Sporo pečeno carsko meso**  
*sa sezonskim povrćem*

## *Festival menu 1*

### **Braised beef**

*on salad with lemon dressing  
and goat cheese*

**Slow roasted pork belly**  
*with seasonal vegetables*

## *Festivalski meni 2*

### **Zapečena hobotnica**

*s mladim krumpirom i šampinjonima*

**Tortica od bijele čokolade i riže**  
*s umakom od maline*

## *Festival menu 2*

### **Baked octopus**

*with baby potatoes and mushrooms*

**White chocolate and rice cake**  
*with raspberry sauce*



***U slast!***  
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## *Restoran Porat*

Festivalski meni od 100 kuna  
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### *Festivalski riblji meni*

Riblja juha  
Domaća pasta s kozicama  
Desert

### *Festival fish menu*

Fish soup  
Homemade pasta with shrimp  
Dessert

### *Festivalski mesni meni*

Juha od bundeve  
Šporcki makaruli  
Desert

### *Festival meat menu*

Pumpkin soup  
Sporchi macaroni  
Dessert



***U slast!***  
***Enjoy your meal!***

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## *Konoba Pupo*

Festivalski meni od 100 kuna  
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### *Festivalski meni*

Krem juha od povrća

Svinjski medaljoni  
u umaku od gljiva s palentom

Domaća pita od jabuka

### *Festival menu*

Cream of vegetable soup

Pork medallions  
in mushroom sauce with polenta

Homemade apple pie



*U slast!*  
*Enjoy your meal!*

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# *Konoba Rozario*

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



## *Festivalski vegetarijanski meni*

Šefova juha od povrća  
Domaća pasta  
s tartufima i miješana salata  
Svježe voće sa sladoledom

## *Festivalski riblji meni*

Marinirani inćuni na salati  
File brancina s kuhanim povrćem  
Domaća torta od naranče

## *Festivalski mesni meni*

Dalmatinski pršut, sir, masline  
Piletina  
u umaku od prošeka i groždica  
s pourćem  
Dubrovačka rozata

## *Festival vegetarian menu*

Chef's vegetable soup  
Homemade pasta  
with truffles and mixed greens salad  
Fresh fruit with ice cream

## *Festival fish menu*

Marinated anchovies and salad  
Sea bass fillet with cooked vegetables  
Homemade orange cake

## *Festival meat menu*

Dalmatian prosciutto, cheese, olives  
Chicken  
in Dalmatian raisin-wine and raisin  
sauce, with vegetables  
Dubrovnik caramel custard



***U slast!***  
***Enjoy your meal!***

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**GOOD  
FOOD**

*Festival*

**Dubrovnik 2016**

by Dubrovnik Tourist Board

# *Restoran Sphere*

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



## *Festivalski meni 1*

**Juha od bundeve**  
*s tostiranim orasima*  
**Pileća prsa**  
*s pireom od slanutka i naranče,  
hrskavim pršutom  
i confitom od mini rajčice*  
**Domaći tiramisu**

## *Festivalski meni 2*

**Rižoto od kozica i cikle**  
**File brancina**  
*s kozicama, ječmom, dagnjama i  
ljutikom, emulzija od kapara i  
maslinovog ulja*  
**Semifreddo od badema**  
*s karamel umakom*

## *Festival menu 1*

**Pumpkin soup**  
*with toasted walnuts*  
**Chicken breast**  
*with mashed chickpeas and oranges,  
crispy prosciutto  
and cherry tomatoes confit*  
**Homemade tiramisu**

## *Festival menu 2*

**Shrimp and beetroot risotto**  
**Sea bass fillet**  
*with shrimp, barley, mussels and  
shallots, capers  
and olive oil emulsion*  
**Almond semifreddo**  
*with caramel sauce*



***U slast!***  
***Enjoy your meal!***

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*Festival*

**Dubrovnik 2016**

by Dubrovnik Tourist Board

# *Restoran Stara Loza*

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



## *Festivalski meni*

**Rižot od maslinovog ulja**  
*marinirane kozice, sušene lisičarke*

**File patke pečen u smokvinom listu**  
*umak od pečenog celera, sotirani  
krumpir, divlje trave*

**Sorbetto od maline**  
*sirup od mente i krema od vanilije*

## *Festival menu*

**Olive oil risotto**  
*marinated shrimp,  
dried chanterelle mushroom*

**Duck fillet baked in fig leaf**  
*roasted celery sauce, sautéed  
potatoes, and wild herbs*

**Raspberry sorbet**  
*mint syrup and vanilla cream*



***U slast!***  
***Enjoy your meal!***

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# Restoran Taj Mahal

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski meni*

### **Tarhana čorba**

*gusta juha od ljetnih rajčica  
s domaćom tarhanom*

### **Pikantne suđukice**

*poslužene uz krumpir punjen  
kajmakom i sirom*

### **Hurmašica**

## *Festival menu*

### **Tarhana soup**

*thick summer tomato soup  
with homemade noodles*

### **Spicy sausages**

*served with potatoes stuffed  
with sour cream and cheese*

### **Hurmašica**

*syrup soaked biscuits*



***U slast!***  
**Enjoy your meal!**



by Dubrovnik Tourist Board

# Restoran Taj Mahal

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski meni*

**Juha od crvene leće**  
*s ružmarinom i harrisom*

**Đul-sendvič**  
*teletina s rajčicama i kajmakom*

**Bademli almasija**

## *Festival menu*

**Soup of red lentils**  
*with rosemary and harrisa paste*

**Đul-sandwich**  
*veal with tomatoes and cream cheese*

**Almond "Almasija"**



***U slast!***  
***Enjoy your meal!***

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**GOOD  
FOOD**

*Festival*

**Dubrovnik 2016**

by Dubrovnik Tourist Board

# *Restoran Takenoko*

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



## *Festivalski meni*

**Homosaki sake – rollice lososa**

**Tori teriyaki**

*otkoštene batake s teriyaki umakom*

**Matcha sladoled**

*sladoled od zelenog čaja*

## *Festival menu*

**Homosaki sake – salmon rolls**

**Tori teriyaki**

*deboned chicken legs  
with teriyaki sauce*

**Matcha ice cream**

*ice cream made from green tea*



***U slast!***  
***Enjoy your meal!***

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**GOOD  
FOOD**

*Festival*

**Dubrovnik 2016**

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## *Bistro Tavulin*

Festivalski meni od 100 kuna  
100 kuna festival menu

**20. – 23. listopada / October 20 – 23**



### *Festivalski meni*

**Kremasti orzot**  
*s jadranskim kozicama*

**Gulaš od hobotnice**  
*s mladim bobom i purom*

### *Festival menu*

**Creamy orzo**  
*with Adriatic shrimp*

**Octopus goulash**  
*with baby broad beans  
and polenta*



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***Enjoy your meal!***

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# *Spaghetteria Toni*

Festivalski meni od 100 kuna  
100 kuna festival menu

20. – 23. listopada / October 20 – 23



## *Festivalski meni*

Bruskete

Šporki makaruli

Miješana salata

## *Festival menu*

Bruschetta

Sporchi macaroni

Salad



*U slast!*  
*Enjoy your meal!*