

GASTRO DANI

Valentino

VALENTINE'S

GASTRO DAYS

14. - 17. VELJAČE
FEBRUARY 14 - 17



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





Oyster & Sushi Bar Bota

Od Pustijerne bb, tel 020 324 034

Menu Amore Mio - 185 kn

Aperitiv dobrodošlice
Carpaccio od gofa i pršuta
Agemaki fantasy, Philadelphia roll
Torta od čokolade i banana

Menu Bota Love - 195 kn

Aperitiv dobrodošlice
Tartar od tune „a la Bota“
Spicy tuna, Tiger roll
Kolač od datulja

Cantina Mexicana Chihuahua

Šetalište kr. Zvonimira 2b, tel: 099 685 2380

Menu - 185 kn

Aperitiv *domaći liker ili rakijica po želji*

Hrskavo zadovoljstvo

*hrskave kuglice od crnog graha i batate
s umakom od avokada i maslinovog ulja*

Vrući zagrljaji

*hrskave kukuruzne tortillje punjene mesom
iz pikantne meksičke kobasice Chorizo, sirom,
začinjenim svježim kupusom i salsom Picante*

Happy End

praline od tamne čokolade s čilijem

Živa muzika za Valentinovo

Jazz by Maja Grgić i Igor Vlahušić

Restoran Dalmatino

Prijeko 15, tel: 020 323 070

Meni 1 - 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*

Pannacotta

od kokosovog mlijeka s pireom od maline

Meni 2 - 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*

Meni 3 - 200 kn

Kremasta juha *od bundeve*

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 Amore Mio - 185 kn

Welcome drink

Amberjack and Prosciutto Carpaccio

Agemaki Fantasy, Philadelphia Roll

Chocolate and Banana Cake

Menu Bota Love - 195 kn

Welcome drink

Tuna Tartare “a la Bota”

Spicy Tuna, Tiger Roll

Date Fruit Cake

Cantina Mexicana Chihuahua

Šetalište kr. Zvonimira 2b, tel: 099 685 2380

Menu - 185 kn

Aperitif *homemade liqueur or grappa of choice*

Crispy Delight

*crispy black bean and sweet potato balls
with avocado and olive oil sauce*

Hot Embrace

*crispy corn tortillas stuffed with spicy
Mexican Chorizo sausage, cheese, fresh
cabbage and Picante salsa*

Happy End

dark chocolate praline with chilli

Live Music for Valentine's Day

Jazz by Maja Grgić and Igor Vlahušić

Restoran Dalmatino

Prijeko 15, tel: 020 323 070

Meni 1 - 210 kn

Tuna Sashimi

with mixed salad, spring onions and soy based sauce

Salmon Filet

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

Panna cotta

from coconut milk with raspberry puree

Meni 2 - 190 kn

“Dalmatia” Cold Platter

*appetizer platter with prosciutto, cheese,
olives and tomatoes*

Veal Skewers

*with pancetta and porcini mushroom risotto and
chilli-mint sauce*

Chocolate Soufflé

*chocolate cake with liquid filling served with
vanilla ice cream*

Meni 3 - 200 kn

Cream of Pumpkin Soup

Pasta with Truffles “Dalmatino” *homemade
pasta with truffles and porcini mushrooms*

Pear in Red Wine

served with vanilla ice cream

Pivnica Dubrava

Mali stradun bb, tel 098 933 8944

Uz svaki meni se servira i čaša kućnog bijelog ili crnog vina po osobi.

Meni 1 - Strastveni poljubac - 150 kn

Mesna plitica Dubrava

Ribeye s karameliziranim povrćem

Čokoladna torta

Meni 2 - Nježni dodir - 150 kn

Salata od hobotnice

Tuna steak u umaku od ljute naranče

Dubrovačka rozata

Restoran Gusta me

Hvarska 2, tel 020 420 013

Riblji meni -210 kn

Krem juha od celera *s gamborima i mjendulima*

Domaći pljukanci s tartufima

File od bijele ribe

u košuljici od začinskog bilja na kremi od cvjetače

Panacotta s umakom od jagoda

Mesni meni - 199 kn

Bruschetta s bufalo mozzarelom

Cappucino juha od mrkve

Svinjski medaljoni

na pireu od buče i umakom od crnog vina

Tadicionalna dubrovačka torta s orasima, mjendulima, narančom i čokoladom

Vegeterijanski meni - 180 kn

Domaći pljukanci *s tri vrste gljiva*

Carpaccio od tikvica

s buffalo mozzarelom i pistacijem

Pohovani popečci od povrća

na kremi od suhih rajčica

Punjene kruške u vinu

20 % na ostalu ponudu hrane i pića

Restoran Kopun

Poljana Ruđera Boškovića 7, tel: 099 201 5152

Plavi meni - 239 kn

Pjenušac i zalogaj dobrodošlice

Neobična salata od hobotnice

Riba u "škartocu"

Dezert iznenađenja

Crveni meni - 239 kn

Pjenušac i zalogaj dobrodošlice

Tatarski biftek

Pačja prsa, komorač, pire od cikle

Dezert iznenađenja

Ljubičasti meni - 239 kn

Pjenušac i zalogaj dobrodošlice

Pečene paprike

s batatom i grabancijajš sirom

Janjeći kotleti

pire od celera, korjenasto povrće

Dezert iznenađenja

Pivnica Dubrava Restaurant

Mali stradun bb, tel 098 933 8944

A glass of house white or red wine per person is served with each menu.

Menu 1 - Passionate Kiss - 150 kn

Dubrava Meat Platter

Rib Eye Steak *with Caramelised Vegetables*

Chocolate Cake

Menu 2 - Gentle Caress - 150 kn

Octopus Salad

Tuna Steak in a Bitter Orange Sauce

Dubrovnik caramel custard Rozata

Restoran Gusta me

Hvarska 2, tel 020 420 013

Fish Menu -210 kn

Cream of Celery Soup *with Shrimp and Almonds*

Homemade Pljukanci Pasta with Truffles

White Fish Filet *in a Pouch of Aromatic Herbs on a Cauliflower Cream*

Panna Cotta with Strawberry Sauce

Meat Menu - 199 kn

Bruschetta with Buffalo Mozzarella

Carrot Cappuccino Soup

Pork Medallions *on a Pumpkin Puree and Red Wine Sauce*

Traditional Dubrovnik Cake *with walnuts, almonds, orange and chocolate*

Vegetarian Menu - 180 kn

Homemade Pljukanci Pasta

with Three Sorts of Mushrooms

Zucchini

with Buffalo Mozzarella and Pistachios

Fried Vegetables Patties

Stuffed Pears in Wine

20 % off on all other food and drink

Restoran Kopun

Poljana Ruđera Boškovića 7, tel: 099 201 5152

Blue Menu - 239 kn

Sparkling Wine and Welcome Appetizer

Unique Octopus Salad

Fish in Parchment

Surprise Dessert

Red Menu - 239 kn

Sparkling Wine and Welcome Appetizer

Beef Tartare

Duck Breast, Fennel, Beet Puree

Surprise Dessert

Purple Menu - 239 kn

Sparkling Wine and Welcome Appetizer

Baked Pepper *with Sweet Potato and Hardened Cottage Cheese*

Lamb Cutlets, *Celery Puree, Root Vegetables*

Surprise Dessert

Restoran Momenti

Valamar Collection Dubrovnik President Hotel

Iva Dulčića 142, tel 020 441 107

Uz jelo će se dodatno služiti čaša pjenušavog vina i ruža za dame.

Meni 1 - 230 kn

Štonske kamenice “Bloody Mary”

poslužene sa Petrossian kavijarom od lososa, Bloody Mary umakom i salatom od celera

Kremasta juha od celera

pečena juha od celera s koricom od kruha, poslužena sa salatom od sušenih rajčica i gorgonzole

Pečeni smotuljak brancina

poslužen s pjenicom od cvjetače, šparogama, duchess od slatkog krumpira i umak od crvenog vina

Romantični desert

Složenac od jagoda s vanilijom

serviran s kremastim umakom od karamele i sladoledom od jagode

Meni 2 - 250 kn

Naglo prepečena odležana govedina

poslužena s carpacciom od cikle, jastučićima od krastavaca i kremastog sira s korijanderom, pire od avokada i umak od đumbira s limetom

Milanski rižoto

poslužen s hrskavom piletinom

Teleći kare s koricom od trava

poslužen s brokulom, confit krumpirom, pjenicom od mrkve, preliven s umakom od malvazije

Romantični desert

Složenac od jagoda s vanilijom

serviran s kremastim umakom od karamele i sladoledom od jagode

Restoran Orsan

Ivana Zajca 2, 020 436 822

Meni 1 - 150 kn

Ribarska juha

Pjat Orsan (file ribe, gambori, hobotnica, lignji)

Torta od naranče

Meni 2 - 150 kn

Riblji zalogajčići (bruschette)

Poširani file brancina s emulzijom od primorskog maslinovog ulja i julienne povrćem

Čokoladna torta sa suhim smokvama

Meni 3 - 150 kn

Primorska fantazija (riblji tartar-riblji carpaccio)

Medaljoni grdobine u mediteranskom

umaku s povrćem iz woka

Dvostruki užitak

Meni 4 - 150 kn

Krem juha od buče (ulje od buče i sjemenke)

Lagano pečeni svinjski file na kremi od celera

Kolač od mrkve

Meni 5 - 150 kn

Mesne rollice na pikantnom umaku (Ponzu)

Gratinirani biftek s povrćem i bešamelom

Čokoladna lava

Štonske kamenice 7,00 kn komad

Čaša proseca i 3 kamenice 40,00kn

Posebna ponuda vina za Valentinovo:

Butelja vina 100,00 kn

Čaša vina 20,00 kn

Restoran Momenti

Valamar Collection Dubrovnik President Hotel

Iva Dulčića 142, tel 020 441 107

A complementary glass of sparkling wine will be served with each meal and ladies will receive a rose.

Menu 1 - 230 kn

Bloody Mary Oysters from Laguna Ston

served with Petrossian salmon roe, Bloody Mary sauce and celery salad

Celery cream soup

roasted celery soup with bread crust, sundried tomato- gorgonzola salad

Roasted Branzino roll

served with cauliflower mousse, asparagus, sweet-potato duchess and red wine sauce

Romantic dessert

Strawberry - Vanilla mille-feuille

served with hot buttered caramel sauce & strawberry ice cream

Menu 2 - 250 kn

Pan Seared aged Beef

served with beetroot carpaccio, cucumber, cream cheese & cilantro spring roll, avocado mousse & ginger-lime sauce

Risotto Milanese

served with panko chicken bolls

Veal loin with herb crust

served with broccoli, confit-potato and carrots cloud, flavored with Malvasija sauce

Romantic dessert

Strawberry - Vanilla mille-feuille

served with hot buttered caramel sauce & strawberry ice cream

Restoran Orsan

Ivana Zajca 2, 020 436 822

Menu 1 - 150 kn

Fisherman's Soup

Orsan Plate *(fish filet, shrimp, octopus, squid)*

Orange Cake

Menu 2 - 150 kn

Fish Bites *(bruschetta)*

Poached Filet of Sea Bass *with an Emulsion of Dubrovnik Littoral Region Olive Oil and Julienned Vegetables*

Chocolate Cake with Dried Figs

Menu 3 - 150 kn

Seaside Fantasy *(fish tartare - fish carpaccio)*

Monkfish Medallions

in Mediterranean Sauce with Wok Vegetables

Double Pleasure

Menu 4 - 150 kn

Cream of Pumpkin Soup *(with pumpkin seed oil)*

Slow-Roasted Pork Filet on a Celery Cream

Carrot Cake

Menu 5 - 150 kn

Meat Rolls in Spicy Ponzu Sauce

Beef Steak Gratin *with vegetables and*

Béchamel Sauce

Chocolate Lava Cake

Ston Oysters 7,00 kn per piece

Glass of Prosecco and 3 oysters 40,00kn

Valentine's Day Special Offer:

Bottle of Wine 100,00 kn

Glass of Wine 20,00 kn

Porat Restaurant & Bar

Obala Stjepana Radića 30, tel: 020 333 552

Mesni meni 1 - 230 kn

Piće dobrodošlice

Rostbif na rikuli s parmezanom

Gušćja jetra *na karameliziranim jabukama*

Janjeći kotleti *s koricom od pistacija*

Dezert

Mesni menu 2 - 190 kn

Piće dobrodošlice

Brusketa od tartufa, sira i pršuta

Njoke od bundeve *s baby špinatom i feta sirom*

Teleći steak s kaduljom na pireu od batata

Dezert

Ribljí meni 1 - 175 kn

Piće dobrodošlice

Tartar od Jakobovih kapica

Polpeta od hobotnice

Sporo kuhana palamida na domaćoj salsi

Dezert

Ribljí meni 2 - 210 kn

Piće dobrodošlice

Barbuni marinirani u soku šipka

Raviol punjen sa sipom *na bisku od škampa*

Grdobina u umaku od proška

Dezert

Rhea Silvia Wine & Tapas bar

Mata Vodopića 12e, tel: 020 642 480

Aperitiv dobrodošlice- čaša prosecca

Mesni meni - 180 kn

Domaći dalmatinski pršut i sir

Janjeća koljenica s restanim krumpirom

Torta s karamelom i lješnjacima

Ribljí meni - 160 kn

Mušule na buzaru

Grdobina u umaku od kozica s raviolima

Pavlova torta

Vegetarijanski meni - 140 kn

Juha od bundeve

Rižoto od povrća

Torta od mrkve i naranče

Sunset Beach Trattoria

Šetalište Kralja Zvonimira 17, tel 020 642 700

Meni 1 - 180 kn

Hrskave rollice *punjene mesom i sirom sa slatko kiselim umakom*

Svinjski medaljoni *omotani pancetom s njokama i umakom od gljiva*

Torta od sira

Meni 2 - 240 kn

Rižot s kozicama, *cherry rajčicom i tikvicama*

Filet brancina *s purom, blitvom, krumpirom i kremom od graška*

Pistacio tortica

Porat Restaurant & Bar

Obala Stjepana Radića 30, tel: 020 333 552

Meat Menu 1 - 230 kn

Welcome Drink

Roast Beef on Rocket with Parmesan

Goose Liver on Caramelised Apples

Lamb Cutlets with Pistachio Crust

Dessert

Meat menu 2 - 190 kn

Welcome Drink

Truffle, Cheese and Prosciutto Bruschetta

Pumpkin Gnocchi

with Baby Spinach and Feta Cheese

Veal Steak

with Sage with Mashed Sweet Potatoes

Dessert

Fish Menu 1 - 175 kn

Welcome Drink

Scallop Tartare

Octopus Patty

Slow Cooked Bonito Fish *on Homemade Salsa*

Dessert

Fish Menu 2 - 210 kn

Welcome Drink

Red Mullet Fish

Marinated in Pomegranate Juice

Ravioli Stuffed with Cuttlefish

on a Prawn Bisque

Monkfish in a Dalmatian Prošek Sauce

Dessert

Rhea Silvia Wine & Tapas bar

Mata Vodopića 12e, tel: 020 642 480

Welcome Aperitif - Glass of Prosecco

Meat Menu - 180 kn

Homemade Dalmatian Prosciutto and Cheese

Lamb Knuckle with Roasted Potatoes

Cake with Caramel and Hazelnuts

Fish Menu - 160 kn

Mussels Buzzara

Monkfish in a Shrimp Sauce with Ravioli

Pavlova Cake

Vegetarian Menu - 140 kn

Pumpkin Soup

Vegetable Risotto

Carrot and Orange Cake

Sunset Beach Trattoria

Šetalište Kralja Zvonimira 17, tel 020 642 700

Menu 1 - 180 kn

Crispy Rolls *Stuffed with Meat and Cheese
with Sweet and Sour Sauce*

Pork Medallions *wrapped in Pancetta with
Gnocchi in a Mushroom Sauce*

Cheese Cake

Menu 2 - 240 kn

Shrimp Risotto, *Cherry Tomatoes and Zucchini*

Sea Bass Filet *with Polenta, Swiss Chard,
Potatoes and Green Pea Cream*

Pistachio Cake

Restoran Taj Mahal - Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Meni za dvoje - 350 kn

Bosnetta - bruscetta

kajmak s polusušenim rajčicama i torotanom

Butcher plata za dvoje

biftek, janjeći ćop, teleći kotlet, hrskavi krompirići, salata, umak

Čokoladna pita

Meni - 180 kn

Tart-đem od luka i feta sir s timijanom

Odležani teleći french rack,

pire od tikve s vrganjima

Tufahija

Semifredo s orasima i karamelom

Restoran Taj Mahal - Grad

Nikole Gučetića 2, tel: 020 323 221

Meni za dvoje - 350 kn

Bosnetta - bruscetta

kajmak s polusušenim rajčicama i torotanom

Butcher plata za dvoje

biftek, janjeći ćop, teleći kotlet, hrskavi krompirići, salata, umak

Čokoladna pita

Meni - 180 kn

Tart-đem od luka i feta sir s timijanom

Odležani teleći french rack,

pire od tikve s vrganjima

Tufahija

Semifredo s orasima i karamelom



Restoran Taj Mahal - Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Menu for Two - 350 kn

Bosnetta - bruschetta

kajmak clotted cream cheese with semi-dried tomatoes and torotan sack cheese

Butcher Platter for Two

beef steak, lamp chop, veal cutlet, crispy potatoes, salad, sauce

Chocolate Pie

Menu - 180 kn

Tart - onion and feta cheese jam with thyme

Aged Veal French Rack,

squash puree with porcini mushrooms

Stewed apple stuffed with spiced walnuts

Tufahija

Semifreddo with walnuts and caramel

Restoran Taj Mahal - Grad

Nikole Gučetića 2, tel: 020 323 221

Menu for Two - 350 kn

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kajmak clotted cream cheese with semi-dried tomatoes and torotan sack cheese

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Stewed apple stuffed with spiced walnuts

Tufahija

Semifreddo with walnuts and caramel







Dobar tek!

Enjoy your meal!



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