

6.-19.10.2025.

GOOD FOOD

**FESTIVAL
DUBROVNIK**

**RESTORANSKI MENIJI
RESTAURANT MENUS**



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board





RESTORANSKI MENIJI RESTAURANT MENUS

DVA TJEDNA RESTORANA

Vrijedni *chefovi* restorana iz Dubrovnika, Župe dubrovačke, Cavtata, Konavala i Dubrovačkog primorja samo za Good Food Festival osmislili su prigodne menije po povoljnim cijenama koji će se moći kušati tijekom dva tjedna, od 6. do 19. listopada. Iskoristite ovu sjajnu priliku i posjetite restorane u kojima do sada niste bili, dopustite da vam dubrovački ugostitelji pokažu kako su jela iz njihove ponude ukusna, kreativno osmišljena i primamljiva.

Rezervirajte svoj stol i uživajte!

TWO RESTAURANT WEEKS

Hardworking chefs from restaurants in Dubrovnik, Župa dubrovačka, Cavtat, Konavle, and Dubrovačko primorje have created special menus at affordable prices for the Good Food Festival. These will be available for tasting during the two weeks from October 6 – 19. Take advantage of this great opportunity to visit restaurants you may not have tried before, and let Dubrovnik's restaurateurs show you how tasty, creatively designed, and tempting their dishes are.

Reserve your table now and enjoy!

AKADEMIS ČINGRIJA

Pera Čingrije 3

Tel: +385 98 743 138

Ribljí meni – 45 € po osobi**Trio kamenica**

ljenica od limuna, krastavac infuziran limetom, čili, *beurre blanc*, kavijar

Filet brancina

teksture čičoke, blitva, kozice, kremasti umak od kozica

Kesten

mousse od kestena, pire od kestena, biskvit od badema

Mesni meni – 45 € po osobi**Goveđi tartar**

hrskavi *rösti* od krumpira, gel od mlaćenice, konfitirani žumanjak, parmezan *tuile*, peršinova majoneza

Pačja prsa

pire od buče, krema od ljubičastog kupusa, *coulis* od šljive, fermentirane sjemenke senfa, pačji *juice*

Čarobna šuma

mousse od lješnjaka, pasta od karameliziranog lješnjaka, kakao keks

Napomena:

Ponuda je dostupna svakim danom samo za večeru osim 9., 12., 17. i 19. listopada

AKADEMIS ČINGRIJA

Pera Čingrije 3

Tel: +385 98 743 138

Fish menu – 45 € per person**Oysters trio**

lemon foam, gin, lime infused cucumber, chili, *beurre blanc*, caviar

Sea bass

Jerusalem artichoke textures, Swiss chard, shrimp, shrimp's cappuccino sauce

Chestnut

chestnut mousse, puree insert, almond biscuit

Meat menu – 45 € per person**Beef tartare**

potato rosti, buttermilk, fluid gel, confit egg yolk, parmesan *tuille*, parsley mayonnaise

Duck breast

pumpkin cream, red cabbage cream, plum coulis, fermented mustard seeds, duck juice

Magical forest

hazelnuts mousse, hazelnuts praline paste, cocoa cookie

Note:

The offer is available only for dinner every day except October 9, 12, 17, and 19

AKADEMIS GARIŠTE

Garište 3
Tel: +385 98 743 138

Ribljí meni – 30 € po osobi

Carpaccio od hobotnice
Rolani fileť brancina
s pireom od graška
i *beurre blanc* umakom
Tiramisu

Mesni meni – 30 € po osobi

Beef carpaccio
Trgana janjetina
s pireom od jabuke i đumbira
Tiramisu

Vegetarijanski meni – 30 € po osobi

Ceviche od cikla
Melanzana
Tiramisu

Napomena:

Ponuda je dostupna svakim danom
samo za ručak osim 12. i 19. listopada

e-mail: gariste@rckdu.hr
web: www.akademis-gariste.eu

TAPAS BAR ALAMAKA

Dropčeva 4
Tel: +385 20 222 557

Ribljí meni – 29 € po osobi

Gambori na roštilju
Sipa s bobom
Torta dana

Mesni meni – 28 € po osobi

Domaće gyoze
punjene s mesom i kuhane na pari,
poslužene sa sosom
Punjene paprike
s pireom
Čokoladna torta

Vegetarijanski meni – 24 € po osobi

Juha od povrća ili leće
Parmigiana
Torta dana

e-mail: info@tapasdubrovnik.hr
web: www.tapasdubrovnik.hr

AKADEMIS GARIŠTE

Garište 3
Tel: +385 98 743 138

Fish menu – 30 € per person

Octopus carpaccio
Rolled sea bass fillet
with pea purée
and *beurre blanc* sauce
Tiramisu

Meat menu – 30 € per person

Beef carpaccio
Pulled lamb
with apple and ginger purée
Tiramisu

Vegetarian menu – 30 € per person

Beetroot ceviche
Melanzana
Tiramisu

Note:

The offer is available every day only for
lunch except October 12 and 19

e-mail: gariste@rckdu.hr
web: www.akademis-gariste.eu

ALAMAKA TAPAS BAR

Dropčeva 4
Tel: +385 20 222 557

Fish menu – 29 € per person

Grilled prawns
Cuttlefish and broad beans stew
Cake of the day

Meat menu – 28 € per person

Homemade meat gyoza
steamed and served with sauce
Stuffed peppers
with mash potatoes
Cake of the day

Vegetarian menu – 24 € per person

Lentil or vegetable soup
Parmigiana
Cake of the day

e-mail: info@tapasdubrovnik.hr
web: www.tapasdubrovnik.hr

**RESTORAN AMFORA &
SLASTIČARNA CHOKOLATIN**

Obala Stjepana Radića 26
Tel: +385 98 933 6158

**Mediterranski klasik s twistom –
38 € po osobi****Marinirane tikvice *carpaccio***

kapari, parmezan, limunovo
maslinovo ulje

Filet brancina pečen na koži

kremasti pire od celera i krumpira s
tartufima, redukcija od bijelog vina

Caprese kolač od badema

maslinovo ulje, limun i bijela čokolada

Okusi juga – 42 € po osobi**Salata od *burrata***

s pečenim breskvama, rikolom
i hrskavim orasima

Hranjivi *french rack* s grila

pire od batata, umak od ružmarina
i mente

Dubrovačka torta od badema

ljuta naranča, kremasti sir

**AMFORA RESTAURANT &
CHOKOLATIN PATISSERIE**

Obala Stjepana Radića 26
Tel: +385 98 933 6158

**Mediterranean classic with a twist –
38 € per person****Marinated zucchini *carpaccio***

capers, parmesan,
lemon olive oil

Crispy skin sea bass fillet

creamy celery and potato purée with
truffles, white wine reduction

Caprese almond cake

with olive oil, lemon and white chocolate

**Flavours of the south –
42 € per person****Burrata salad**

with roasted peaches, rocket and
crunchy nuts

Grilled french rack of lamb

sweet potato purée, rosemary and mint jus

Dubrovnik almond cake

bitter orange, cream cheese



RESTAURANT BANJE BEACH

Frana Supila 10b
Tel: +385 99 314 6485

Ribljí meni – 36 € po osobi**Riblja juha**

dalmatinska riblja juha s fino rezanim
korjenastim povrćem i ribom

Hobotnica na palenti

u umaku od morskih plodova

Kolač od sira

s umakom od šumskog voća i mente

Mesni meni – 36 € po osobi**Juha od mrkve i đumbira****Ramstek**

mariniran u dalmatinskim travama s
grilanim povrćem, pireom od krumpira i
celera aromatiziran s tartufima,
demi-glace umak

Ferrero torta**KONOBA BELVEDERE**

Iva Vojnovića 58
Tel: +385 20 311 761 / +385 99 564 0982

Meni I – 51 € po osobi**Shrimp cocktail****Surf & turf**

+ 0,15 l *Galić Crno 9*

Soufflé s vanilijom

0,15 l Tomac Diplomat pjenušac

Meni II – 49 € po osobi**Gratinirane jakobove kapice****Paštica od tune**

+ 0,15 l *Galić Sauvignon Blanc*

Cheesecake sa šumskim voćem

0,15 l Tomac Diplomat pjenušac

BANJE BEACH RESTAURANT

Frana Supila 10b
Tel: +385 99 314 6485

Fish menu – 36 € per person**Fish soup**

Dalmatian fish soup with finely chopped
root vegetables and fish

Octopus on creamy polenta

with seafood sauce

Cheesecake

with wild berries and mint sauce

Meat menu – 36 € per person**Cream of carrot and ginger soup****Rump steak**

marinated in Dalmatian herbs, served
with grilled vegetables, potato and
celery puree aromatized with truffles,
demi-glace sauce

Ferrero cake**BELVEDERE TAVERN**

Iva Vojnovića 58
Tel: +385 20 311 761 / +385 99 564 0982

Menu I – 51 € per person**Shrimp cocktail****Surf & turf**

+ 0,15 l *Galić Crno 9*

Vanilla soufflé

0,15 l Tomac Diplomat sparkling wine

Menu II – 49 € per person**Gratinated scallops****Tuna *paštica* stew**

+ 0,15 l *Galić Sauvignon Blanc*

Wild berries cheesecake

0,15 l Tomac Diplomat sparkling wine

BISTRO 49

Obala Pape Ivana Pavla II 49

Tel: +385 20 891 038

Meni I – 26 € po osobi**Raviol od goveđeg *carpaccia***

punjen mladim kajmakom i ljutikom

Dekonstrukcija *wellingtona*goveđi file, pesto od gljiva, krema od blitve, *demi-glace* umak, lisnato tijesto**Krema od *mascarponea* i svježeg voća****Meni II – 26 € po osobi****Tartlet sa *cevicheom* od avokada,****kukumara i mariniranih kozica**

marinirane kozice, kukumari i avokado u emulziji od maslinovog ulja i limete s kajenskim paprom

Losos u pistaciju

odrezak lososa s grila završen u kupki od maslaca, korica od mljevenog pistacija na kremi od graška i hrena

Stonska torta u čaši**Meni III – 26 € po osobi****Pasta u umaku od pečene cikle**s *ricotta* sirom i *chimichuri* umakom**Trilogija cvjetače***sous vide steak* od cvjetače završen na grilu, *milanese* od cvjetače, umak od papra i cvjetače**Rolice jabuka-cimet**sa *sorbetom* od šumskog voća**BISTRO 49**

Obala Pape Ivana Pavla II 49

Tel: +385 20 891 038

Menu I – 26 € per person**Beef carpaccio ravioli**

filled with cream cheese and shallots

Deconstructed beef wellington

beef tenderloin, mushroom pesto, chard cream, demi-glace sauce, puff pastry

Mascarpone cream with fresh fruit**Menu II – 26 € per person****Avocado, cucumber &****shrimp ceviche tartlet**

marinated shrimp, cucumber and avocado in olive oil & lime emulsion with cayenne pepper

Grilled salmon with pistachio crust

salmon steak finished in butter bath, pistachio crust, served on pea & horseradish cream

Ston cake in a glass**Menu III – 26 € per person****Pasta with roasted beetroot sauce**

with ricotta cheese and chimichurri

Cauliflower trilogysous-vide cauliflower steak finished on the grill, cauliflower *milanese*, cauliflower and pepper sauce**Apple and cinnamon rolls**

with wild berries sorbet

KONOBA-PIZZERIA BLIDINJE

Lapadska obala 21

Tel: +385 20 358 794 / +385 99 212 6433

Meni I – 40 € po osobi

Tartar biftek

Rib eye steak

Desert po izboru

Meni II – 40 € po osobiMarinirani incuni, marinirani gambori
pašteta od tunjevine

Tunjevina na žaru

Desert po izboru

Meni III – 35 € po osobi*Carpaccio* od hobotnice

Crni rižot

Desert po izboru

BLIDINJE TAVERN-PIZZERIA

Lapadska obala 21

Tel: +385 20 358 794 / +385 99 212 6433

Menu I – 40 € per person

Tartar steak

Rib eye steak

Dessert of your choice

Menu II – 40 € per personMarinated anchovies, marinated
prawns, tuna pâté

Grilled tuna

Dessert of your choice

Menu III – 35 € per person

Octopus carpaccio

Black risotto

Dessert of your choice

e-mail: blidinjelapad@hotmail.com
web: www.konoba-blidinje.come-mail: blidinjelapad@hotmail.com
web: www.konoba-blidinje.com

BOKAR DUBROVNIK

Zeljarica 7

Tel: +385 20 323 700

Meni I – 38 € po osobi**Tartar od tune**

sashimi kategorija tune, agrumi, sitno sjeckane kapare, krema od limuna i naranče

Filet bijele ribe

poslužen s vrtnom salatom, preljevom od jogurta i korijandera, krema od limuna

Tiramisu

piškote, *mascarpone*, kava, karamelizirana jabuka

Meni II – 34 € po osobi**Pašteta od pileće jetre**

džem od paprika, prepečenac s češnjakom, tapenada od maslina

Crna svinja

flat iron odrezak rezan na trake, pire od tikve, *demi-glace* umak s ružmarinom, glazirana mrkva, čips od batata

Torta od rogača

jogurt i krema od vanilije

Meni III – 32 € po osobi**Carpaccio od tikvice**

tikvice, emulzija limuna i maslinovog ulja, krema od cikla i slanotka, *ricotta* sir, bobičasto voće, čips od batata

Rižoto od cikla

cikla, *ricotta* sir, *carnaroli veronese* riža, Parmigiano Reggiano sir

Kruška u crnom vinu

veganski keksi, umak od voća, šumsko voće

BOKAR DUBROVNIK

Zeljarica 7

Tel: +385 20 323 700

Menu I – 38 € per person**Tuna tartare**

sashimi grade tuna, citrus fruits, finely chopped capers, lemon and orange cream

White fish fillet

served with garden salad, yogurt and coriander dressing, lemon cream

Tiramisu

savoiardi, *mascarpone*, coffee, caramelized apple

Menu II – 34 € per person**Chicken liver pâté**

pepper jam, garlic toast, olive tapenade

Black pig

flat iron steak cut into strips, pumpkin puree, rosemary demi-glace infused with rosemary, glazed carrots, sweet potato chips

Carob cake

yogurt and vanilla cream

Menu III – 32 € per person**Zucchini carpaccio**

zucchini, lemon and olive oil emulsion, beetroot and chickpea cream, *ricotta* cheese, berries, sweet potato chips

Beetroot risotto

beetroot, *ricotta* cheese, *carnaroli* veronese rice, Parmigiano Reggiano cheese

Pear in red wine

vegan biscuits, fruit sauce, wild berries

BONSAI SUSHI & WOK

Između Polača 1
Tel: +385 91 608 1508

Bonsai fest combo – 50 € po osobi

Inari crab roll – 8 kom
Inari salmon sushi – 2 kom
Kani salad – 1 porcija
Dynamite shrimp – 200 g
Avokado maki – 8 kom

Bento fest – 35 € po osobi

Sushi uramaki non-fried – 8 kom
Inari crab – 2 kom
Chicken gou bau – 2 kom
Ebi furay – 5 kom

Bonsai tsuki setto – 40 € po osobi

Mango roll – 4 kom
Avocado roll – 4 kom
Inari vegan roll – 6 kom
Inari beef – 2 kom
Crab panko – 150 g
Crispy fried banana – 1 porcija

BOTA ŠARE OYSTER & SUSHI BAR

Peline 4
Tel: +385 99 348 0880

Meni I – 40 € po osobi

Piće dobrodošlice

Tartar od jadranske plavoperajne tune
na domaćoj rikuli

Dvije *sushi* rollice po izboru gosta

Desert dana

Meni II – 40 € po osobi

Piće dobrodošlice

Domaća riblja pašteta
i plitica sira

Divlji ulov na gradele
s prilogom dana iz Bota vrtova

Desert dana

BONSAI SUSHI & WOK

Između Polača 1
Tel: +385 91 608 1508

Bonsai fest combo – 50 € per person

Inari crab roll - 8 pcs
Inari salmon sushi - 2pcs
Kani salad - 1 portion
Dynamite shrimp - 200 g
Avocado maki - 8 pcs

Bento fest – 35 € per person

Sushi uramaki non-fried - 8 pcs
Inari crab - 2 pcs
Chicken gou bau - 2 pcs
Ebi furay - 5 pcs

Bonsai tsuki setto – 40 € per person

Mango roll - 4 pcs
Avocado roll - 4 pcs
Inari vegan roll - 6 pcs
Inari beef - 2 pcs
Crab panko - 150 g
Crispy fried banana - 1 portion

BOTA ŠARE OYSTER & SUSHI BAR

Peline 4
Tel: +385 99 348 0880

Menu I – 40 € per person

Welcome drink

Adriatic bluefin tuna tartare
on a bed of local rocket salad

Two sushi rolls of your choice

Dessert of the day

Menu II – 40 € per person

Welcome drink

Homemade fish pâté
and cheese platter

Grilled wild fish
with a side of the day from Bota gardens

Dessert of the day

RESTORAN BUTCHER'S GRILL

Na moru 1, Orašac
Tel: +385 99 234 3819

Butcher classic – 37 € po osobi**Steak tartar**

poslužen s karameliziranim lukom,
maslom i prepečenim kruhom

**Biftek, rib eye
ili ramstek na žaru**

poslužen s *béarnaise* umakom i
pomfritom

Kolač od sira**Family style – 81 € po kilogramu****Goveđi carpaccio**

poslužen s rikolom i parmezanom

T-bone, tomahawk ili cowboy steak

posluženi sa *steak* pomfritom i umakom
od zelenog papra

Čokoladni tart**Vegeterijanski meni – 32 € po osobi****Burrata**

poslužena sa sezonskom salatom,
sušenim rajčicama, pesto umakom i
balsamico preljevom

Zapečeno povrće

tikvice, patlidžan, luk, paprika, gljive,
rajčice u umaku od indijskog oraščića i
jogurt preljev

Napomena:

30 % popusta na vino i piće

BUTCHER'S GRILL RESTAURANT

Na moru 1, Orašac
Tel: +385 99 234 3819

Butcher classic – 37 € per person**Steak tartare**

served with caramelized onion,
butter and toast bread

**Grilled beef tenderloin, rib eye
or rump steak**

served with *béarnaise* sauce
and French fries

Cheesecake**Family style – 81 € per kilo****Beef carpaccio**

served with arugula and parmesan cheese

T-bone or tomahawk or cowboy steak

served with steak fries and green
peppercorn sauce

Chocolate tart**Vegetarian menu – 32 € per person****Burrata**

served with seasonal salad, sun-dried
tomatoes, pesto and Balsamic dressing

Oven baked vegetables

zucchini, eggplant, onion, bell peppers,
mushrooms, tomatoes in cashew
dressing and yogurt dip

Note:

30 % discount on wine and drinks

KONOBA CARPACCIO

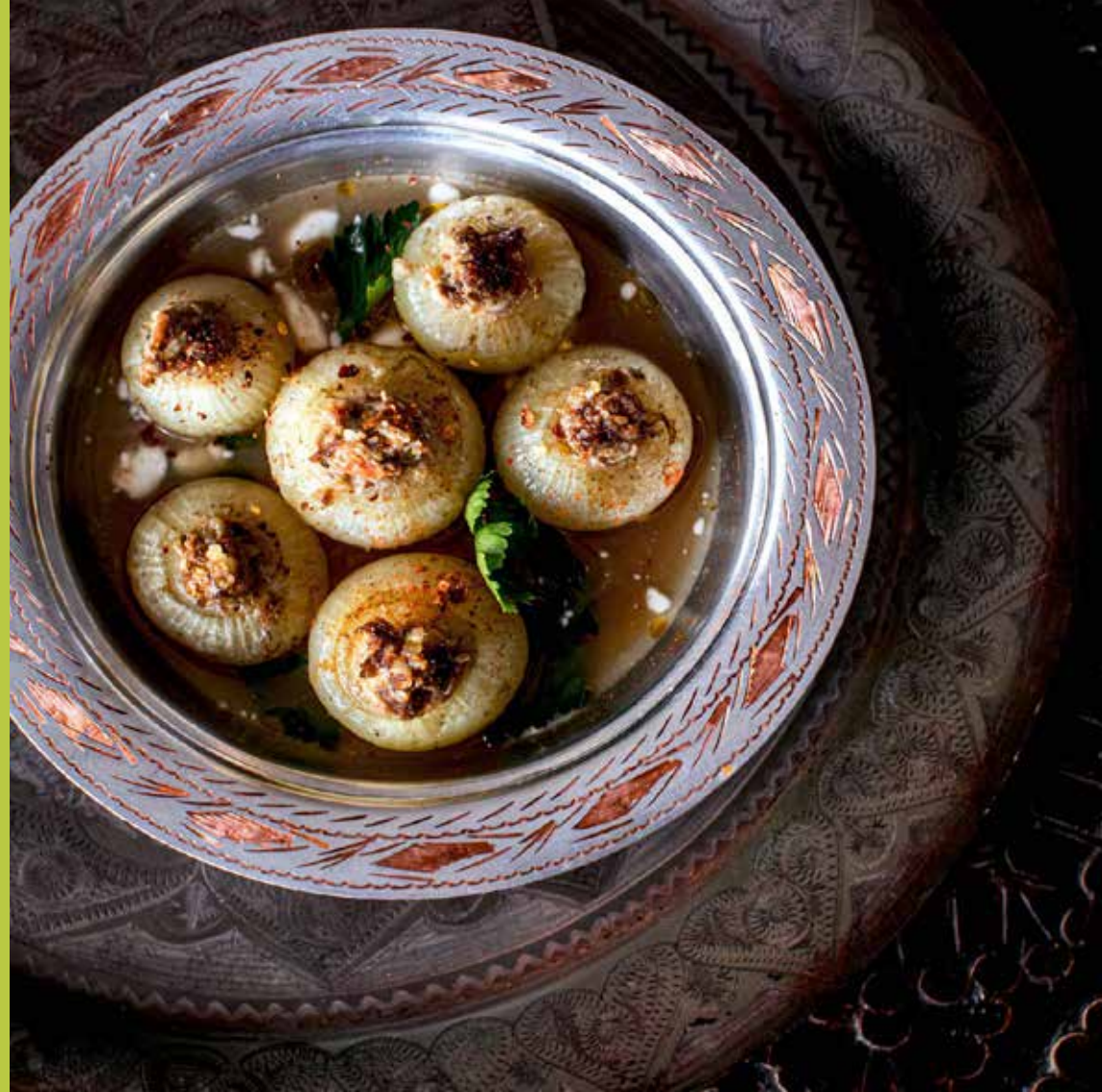
Prije ko 30

Tel: +385 91 628 1907

Riblj i meni – 36 € po osobi**Repovi gambora u tempuri**
sa sweet *chilli* umakom**Dalmatinski crni rižoto****Rozata****Mesni meni – 36 € po osobi****Zapečene rollice od pršuta i mozzarelle****Dalmatinska pržolica s prilogom****Rozata****Vegeterijanski meni – 36 € po osobi****Spring rollice sa slatko ljutim umakom****Ravioli sa sirom u umaku od tartufa****Baklava****CARPACCIO TAVERN**

Prije ko 30

Tel: +385 91 628 1907

Fish menu – 36 € per person**Tempura prawn tails**
with sweet chilli sauce**Dalmatian black risotto****Dubrovnik crème caramel****Meat menu – 36 € per person****Baked prosciutto and mozzarella rolls****Dalmatian veal cutlet with side dish****Dubrovnik crème caramel****Vegetarian menu – 36 € per person****Spring rolls with sweet & spicy sauce****Cheese ravioli in truffle sauce****Baklava**

DALMATINO DUBROVNIK

Prijeko 15
Tel: +385 20 323 070

Meni I – 38 € po osobi**Morski carpaccio mix**

na posteljici od rikule

Filet bijele ribe na žaru

uz dalmatinsku salsu i palentu

Dubrovačka rozata**Meni II – 38 € po osobi****Pašteta od gušćje jetre**

tostirani kruh, marmelada,
orašasti plodovi

Pačji batak i zabatak

zapečena cikoriya, kupus, umak od
jagode s *acetom balsamicom*

Čokoladni nabujak

poslužen sa sladoledom od vanilije

Meni III – 35 € po osobi**Burrata salata**

burrata sir, marinirane *cherry* rajčice,
svježi pesto od bosiljka, zeleno ulje i
balsamic perle

Rižoto od šparoga

s čipsom od mrkve

Proteinski kolač

veganska čokolada, rogač, datulje, orasi,
banana, marmelada od smokve, med,
svježe voće

DALMATINO DUBROVNIK

Prijeko 15
Tel: +385 20 323 070

Menu I – 38 € per person**Seafood carpaccio mix**

on a bed of arugula

Grilled white fish fillet

with Dalmatian salsa and polenta

Dubrovnik crème caramel**Menu II – 38 € per person****Foie gras pâté**

toast, marmalade, nuts

Duck leg and thigh

roasted chicory, cabbage, strawberry
sauce with balsamic vinegar

Chocolate soufflé

served with vanilla ice cream

Menu III – 35 € per person**Burrata salad**

burrata cheese, marinated cherry
tomatoes, fresh basil pesto, green oil and
balsamic pearls

Asparagus risotto

with carrot chips

Protein cake

vegan chocolate, carob, dates, walnuts,
banana, fig jam, honey, fresh fruit

RESTORAN DUBRAVKA 1836

Brsalje 1

Tel: +385 20 426 319

Ribljí meni – 32 € po osobi**Marinirani gravlax losos u cikli****Filet brancina**

julienne povrće, umak šafran

Kolač od mrkve i ananasa

umak maskarpone

Mesni meni – 32 € po osobi**Tartarski biftek**

maslac od tartufa

Teleći medaljoniumak od prošeka,
zapečena cvjetača, cikla**Kolač od čokolade i rogača****DUBRAVKA 1836 RESTAURANT**

Brsalje 1

Tel: +385 20 426 319

Fish menu – 32 € per person**Marinated gravlax salmon in beetroot****Sea bass fillet**

julienne vegetable, saffron sauce

Carrot and pineapple cake

mascarpone sauce

Meat menu – 32 € per person**Beef tartare**

truffle butter

Veal medallionssweet dessert wine sauce,
baked cauliflower, beetroot**Chocolate and carob cake**

RESTORAN DUBROVNIK

Marojice Kaboge 5
Tel: +385 99 258 5871

Ribljí meni – 60 € po osobi**Pozdrav iz kuhinje****Dimljena jegulja & dagnje**

kruh sa sjemenkama i maslinovim uljem,
emulzija od agruma, meda i maslinovog
ulja, crveni kavijar

Hrskavi pagar

prah od cikle, krema od pečenog
krumpira i češnjaka, blitva, ukiseljena
rotkvica, *aioli* od češnjaka, majoneza od
mladog špinata, gel od limuna

Smokva

mousse od bijele čokolade s cimetom,
hrskava čokolada s malinom

Mesni meni – 60 € po osobi**Pozdrav iz kuhinje****Pašteta od gušćje jetre**

karamelizirani komadići bifteka,
pistacija, dimljena pačja prsa,
vinaigrette od lješnjaka

Janjeći file

pistacija, umak od timijana,
aromatizirani noisette od krumpira,
pire od mrkve

Tiramisu

tartuf, kava, čokolada, dehidrirana
malina, puslice

DUBROVNIK RESTAURANT

Marojice Kaboge 5
Tel: +385 99 258 5871

Fish menu – 60 € per person**Chef's welcome bite****Smoked eel & mussels**

olive oil and seed bread,
citrus, honey and olive oil emulsion,
red caviar

Crispy red sea bream

beetroot powder, roasted potato
and garlic cream, Swiss chard,
pickled radish, garlic aioli,
baby spinach mayo, lemon gel

Figs

white chocolate mousse with cinnamon,
crunchy chocolate with raspberry

Meat menu – 60 € per person**Chef's welcome bite****Goose liver pâté**

caramelised tenderloin bites,
pistachio, smoked duck breast,
hazelnut vinaigrette

Lamb fillet

pistachio, thyme sauce,
flavoured potato noisettes,
carrot purée

Tiramisu

truffle, coffee, chocolate, dehydrated
raspberry, meringues from egg white

GRADSKA KAVANA ARSENAL

Pred Dvorom 1

Tel: +385 20 321 202

Ribljí meni – 36 € po osobi**Tuna i teletina**

kapari, soja umak

Brancincvjetača, riblji *beurre blanc* umak**Rafaelo****Mesni meni – 36 € po osobi****Teleći carpaccio**estragon, *hollandaise* umak, krem-sir**Ossobuco**

palenta

Fererro Rocher**GRADSKA KAVANA ARSENAL**

Pred Dvorom 1

Tel: +385 20 321 202

Fish menu – 36 € per person**Tuna and veal**

capers, soya sauce

Sea basscauliflower, fish *beurre blanc* sauce**Rafaelo****Meat menu – 36 € per person****Veal carpaccio**tarragon, *hollandaise* sauce, cream cheese**Ossobuco**

polenta

Fererro Rocher

RESTORAN GUSTA ME

Ul. Maestra Đela Jusića 2, tel: +385 20 420 013 / +385 91 796 0203

Meni – 36 € po osobi
*izbor od tri slijeda***Predjela****Tuna i avokado**

tartar od tune, dalmatinsko začinsko bilje, soja umak, sezamovo ulje, avokado krema

Goveđi carpacciomarinirani goveđi file, mirodije, maslinovo ulje, svježa rikula, *balsamico* i Grana Padano sir**Bruschetta burrata**zapečeni kruh, *burrata*, mini rajčice i dresing od limuna i domaćeg maslinovog ulja**Hladna plitica *Gusta me* za 2 osobe**

drniški pršut, sirevi, salata od hobotnice, masline i domaća riblja pašteta

Napomena:

20 % popusta na piće uz odabrani meni

e-mail: gustame.dubrovnik@gmail.com / web: www.gustame-dubrovnik.com**Glavna jela****Riba i školjke**filet bijele ribe sa žara, *velouté* od dagnji i vongola, prešano povrće**Pljukanci – kozice i tartufi**

domaća tjestenina pljukanci, jadranske male kozice, svježi istarski tartufi i Grana Padano sir

Dubrovačka tradicionalna paštica

sporo kuhana junetina, tamni umak od crnog vina i suhih šljiva, domaće njoke

Paprika i rižot

paprika u boji punjena povrćem, rižot od blitve i špinata

Deserti**Dubrovačka tradicionalna torta**

orasi, bademi, sok naranče i čokolada

Dubrovačka rozata**Domaći semifredo od badema**

i umak od karamela

GUSTA ME RESTAURANT

Ul. Maestra Đela Jusića 2, tel: +385 20 420 013 / +385 91 796 0203

Menu – 36 € per person
*Choice of three courses***Starters****Tuna and avocado**

Adriatic tuna tartar, Dalmatian herbs, soy sauce, sesame oil, avocado cream

Beef carpaccio

marinated beef filet, herbs and olive oil, fresh rocket salad, balsamic & Grana Padano cheese

Bruschetta burrata

toasted fresh bread, burrata cheese, cherry tomatoes, lemon & homemade olive oil dressing

Cold platter *Gusta me* for 2 persons

Dalmatian prosciutto, cheese, traditional octopus salad, olives & homemade fish pâté - spread

Note:

20 % discount on drinks with menu

e-mail: gustame.dubrovnik@gmail.com / web: www.gustame-dubrovnik.com**Main course****Fish and shellfish**

white fish fillet, pressed vegetables, shellfish & sparkling wine Velouté

***Pljukanci* pasta – prawns and truffles**

homemade Istrian pasta Pljukanci, Adriatic small prawns, fresh Istrian truffles, Grana Padano cheese

Dubrovnik *paštica* stew

slow cooked beef, red wine and dry plums dark sauce, homemade gnocchi

Paprika and risotto

rainbow bell peppers stuffed with vegetables, swiss chard & spinach risotto

Desserts**Traditional Dubrovnik cake**

walnuts, almonds, orange juice & chocolate

Dubrovnik crème caramel**Homemade semifreddo**

and caramel sauce

RESTAURANT & BAR KAZBEK

Lapadska obala 25, tel: +385 20 362 900 / +385 20 362 999

Meni I – 45 € po osobi**Carpaccio rollice od tikvica**

pesto od rikule, badema i ekstra djevičanskog maslinovog ulja, sušene rajčice, pinjoli, feta sir i grčki jogurt

Pačja prsakrema od cikla, kroketa od batata, sotirana ljutika, pileći *demi-glace* umak**Jabuke & vanilija**lisnato tijesto, krema od vanilije, karamel i *crumble***Meni II – 47 € po osobi****Salata od kozica i mozzarele**

paprika, mini rajčice, rikula, naranča

Filet brancina

pjenica od krumpira, špinat i mini rajčice, baršunasti umak od ribljih kostiju

Tortica od rogača

mljeveni rogač, tamna čokolada, naranča

Meni III – 37 € po osobi**Salata Kazbek***burrata*, svježe rajčice, krastavci, pesto od rikule i badema, začinjani kreker**Istarski fuži**

domaća istarska tjestenina, umak od šparoga, šampinjona i kreme od istarskog tartufa, svježe ribani crni istarski tartuf

Kolač od mrkve i sira

biskvit od mrkve, krema od svježeg kremastog sira

Napomena:

Ručak se služi od 13 do 17 sati

Večera se služi od 19 do 22 sata

15 % popusta na vino i piće

KAZBEK RESTAURANT & BAR

Lapadska obala 25, tel: +385 20 362 900 / +385 20 362 999

Menu I – 45 € per person**Zucchini carpaccio rolls**

arugula, almond and EVO oil pesto, dried tomatoes and pine nuts, feta cheese and Greek yogurt

Duck breast

beetroot cream, sweet potato croquettes, sautéed shallots, chicken demi-glace sauce

Apples & vanilla

puff pastry, apples, vanilla cream, caramel, crumble

Menu II – 47 € per person**Prawns and mozzarella salad**

peppers, cherry tomatoes, arugula, orange

Sea bass fillet

potato purée, spinach and cherry tomatoes; velvety fish bone sauce

St. John cake

carob powder, dark chocolate, orange zest

Menu III – 37 € per person**Kazbek salad***burrata* cheese, tomatoes, cucumbers, arugula and almonds pesto, Mediterranean herb cracker**Istrian fuži**

homemade Istrian pasta, asparagus, champignons and Istrian black truffles sauce, freshly grated Istrian black truffle

Carrot & cheese

carrot sponge cake with fluffy cream cheese layers

Note:

Lunch is served from 1 pm to 5 pm

Dinner is served from 7 pm to 10 pm

15 % discount on wine and drinks

RESTORAN KOPUN

Poljana Ruđera Boškovića 7

Tel: +385 20 323 969 / +385 99 216 2627

Ribljí meni I – 38 € po osobi**Jadranska salata****Pjukanci s kozicama i tartufima****Dubrovačka rozata****Mesni meni I – 42 € po osobi****Mini mozzarella s pršutom****Kopun u umaku od vrganja**
s njokama**Dubrovačka torta od mjendula i naranče****Ribljí meni II – 54 € po osobi****Meni s uparenim vinima i vodom**
– 71 € po osobi**Crni rižoto od sipe**
s čipsom od parmezana*Pošip, Baran – suho, Korčula, 0,10 l***Kraljevski brodet**
s palentom*Malvasija, Crvik – suho, Konavle, 0,10 l***Čokoladni nabujak**
sa sladoledom od pistacija*Prošek, Jakov – desertno, Šibenik, 0,10 l***KOPUN RESTAURANT**

Poljana Ruđera Boškovića 7

Tel: +385 20 323 969 / +385 99 216 2627

Fish menu I – 38 € per person**Adriatic seafood salad****Pjukanci pasta with prawns**
and truffles**Dubrovnik crème caramel****Meat menu I – 42 € per person****Mini mozzarella with prosciutto****Capon in porcini sauce**
with gnocchi**Dubrovnik almond and orange cake****Fish menu II – 54 € per person****Menu with wine pairing and bottled**
water – 71 € per person**Black cuttlefish risotto**
with parmesan chips*Pošip, Baran – dry, Korčula, 0,10 l***Royal brodetto**
fish stew with polenta*Malvasija, Crvik – dry, Konavle, 0,10 l***Chocolate lava cake**
with pistachio ice cream*Prošek, Jakov – sweet, Šibenik, 0,10 l*

RESTORAN LA CASTILE

Royal Princess Hotel
Kardinala Stepinca 31
Tel: +385 20 440 100

Meni I – 64 € po osobi**Burrata**

poslužena na podlozi od mangovog
chutneya s dodatkom svježeg bosiljka
i pinjola

Juneća prsa u *demi-glace* umaku

dinstan i završen u *demi-glace*
umaku, prženi krumpirići

3 *mousse*a

mousse od bijele, tamne
i mliječne čokolade

Meni II – 74 € po osobi**Koktel od kozica**

bisque krem juha od
kozica i rajčice

Tuna steak

pečen na roštilju, *chimichurri* umak –
umak od svježeg peršina s maslinovim
uljem, češnjakom i čili papričicama,
sotirana brokula s bademima

Millefeuille dekonstrukcija

lisnato tijesto s kremom od vanilije
i umakom od višanja

LA CASTILE RESTAURANT

Royal Princess Hotel
Kardinala Stepinca 31
Tel: +385 20 440 100

Menu I – 64 € per person**Burrata**

served on a bed of mango chutney,
with fresh basil and pine nuts

Brisket in *demi-glace* sauce

braised and finished in *demi-glace*
sauce, potato fries

3 *mousse*

white, dark and milk
chocolate mousse

Menu II – 74 € per person**Shrimp cocktail**

bisque shrimp and tomatoes
cream soup

Tuna steak

grilled, *chimichurri* sauce - sauce
made with fresh parsley, olive oil,
garlic, and chili peppers, sautéed
broccoli with almonds

Deconstructed millefeuille

puff pastry with vanilla cream
and cherry sauce

KAVANA LAZARETI

Frana Supila 10
Tel: +385 91 615 9483

Ribljí meni – 30 € po osobi**Hladni riblji pjat**

gravlax od lososa, marinirani inćuni,
marinirane kozice, *cherry* rajčice

Pasta Matea

zeleni rezanci, bijela riba, češnjak

Dubrovačka rozata**Mesni meni – 29 € po osobi****Selekcija sireva**

džem od ljute naranče, krekeri,
datulje, orasi

**Svinjski file zapečen
s ovčjim sirom**

aromatizirani maslac, pire krumpir

Torta od rogača**Vegetarijanski meni – 26 € po osobi****Juha od pomadora****Vegetarijanski wok****Voćni carpaccio****KAVANA LAZARETI**

Frana Supila 10
Tel: +385 91 615 9483

Fish menu – 30 € per person**Cold fish platter**

salmon *gravlax*, marinated anchovies,
marinated shrimp, cherry tomatoes

Pasta Matea

green noodles, white fish, garlic

Dubrovnik crème caramel**Meat menu – 29 € per person****Cheese selection**

spicy orange jam, crackers, dates,
walnuts

**Pork tenderloin baked with
sheep cheese**

flavoured butter, potato purée

Carob cake**Vegetarian menu – 26 € per person****Tomato soup****Vegetarian wok****Fruit carpaccio**

TAVERNA LOGGIA

Nikole Tesle 8

Tel: +385 91 628 1907

Ribljí meni – 36 € po osobi**Rižoto od cikle**sa skutom i redukcijom od *aceta***Filet tune**

s kremom od avokada i glaziranom mrkvom

Baklava od čokolade i pistacija

sa sladoledom od vanilije

Mesni meni – 36 € po osobi**Burrata sa zapečenom bundevom,**redukcijom od nara i *cherry* pomadorama**Juneći obrazi**

s pireom od batata, prženim lukom i majonezom sa sušenim vrganjima

Flambirane šljive u konjaku

s grčkim jogurtom, medom i pistacijama

Vegeterijanski meni – 36 € po osobi**Rižoto od cikle sa skutom**i redukcijom od *aceta***Burrata**sa zapečenom bundevom, redukcijom od nara i *cherry* pomadorama**Čokoladna torta od rogača****LOGGIA TAVERN**

Nikole Tesle 8

Tel: +385 91 628 1907

Fish menu – 36 € per person**Beetroot risotto**

with ricotta and balsamic reduction

Tuna fillet

with avocado cream and glazed carrots

Chocolate and pistachio baklava

served with vanilla ice cream

Meat menu – 36 € per person**Burrata**

with roasted pumpkin, pomegranate reduction and cherry tomatoes

Braised beef cheeks

with sweet potato purée, crispy onion, and dried porcini mayo

Flambéed plums in cognac

with Greek yogurt, honey, and pistachios

Vegetarian menu – 36 € per person**Beetroot risotto with ricotta**

and balsamic reduction

Burrata

with roasted pumpkin, pomegranate reduction, and cherry tomatoes

Carob chocolate cake

RESTORAN LUCIJAN

Hotel The Pucić Palace

Od Puča 1

Tel: +385 91 332 4125

Ribljí meni – 30 € po osobi**Jakobove kapice sotirane na maslacu**
pire od graška, ukiseljeni motar**Filet romba na kremi od pastrnjaka**
listići crnog tartufa**Tiramisu****Mesni meni – 30 € po osobi****Mesna bruschetta**
s povrćem i *cheddar* sirom
na posteljici od miješane salate**Sporo kuhani juneći obrazi**
posluženi na kremi od batata i sotiranog
mini povrća**Tart s limunom**
poslužen sa svježim voćem**Vegeterijanski meni – 28 € po osobi****Humus od cikle**
poslužen na prepečencu**Baby mozzarella**
marinirana s mediteranskim biljem**Parmigiana s patlidžanom**
s Grana Padana sirom i salsom**Torta od mrkve**
s bijelom čokoladom**LUCIJAN RESTAURANT**

The Pucić Palace Hotel

Od Puča 1

Tel: +385 91 332 4125

Fish menu – 30 € per person**Scallops sautéed in butter**
pea puree, pickled purslane**Turbot fish file on parsnip cream**
black truffle slices**Tiramisu****Meat menu – 30 € per person****Meat bruschetta with vegetables**
and **cheddar** cheese
served on a salad bed**Slow-cooked beef cheeks**
served on sweet potato cream and
sautéed mini vegetables**Lemon tart**
served with fresh fruit**Vegetarian menu – 28 € per person****Beetroot hummus**
served on toasted bread**Baby mozzarella**
marinated with Mediterranean herbs**Eggplant parmigiana**
with Grana Padano cheese and salsa**Carrot cake**
with white chocolate

RESTORAN LUCIN KANTUN

Od Sigurate 4A

Tel: +385 20 321 003

Ribljí meni – 39 € po osobi***Carpaccio* od bijele ribe**

citrusi i salata

Konfitirana sabljarka**u maslinovom ulju**beluga leća, korjenasto povrće,
umak *velouté***Selekcija deserta:*****Mousse* od čokolade*****Cremeux* od marakuje****Dubrovačka rozata****Mesni meni – 39 € po osobi*****Cappelletti* s piletinom**

parmezan, tartufi

Juneća kratka rebrakremasta palenta
u umaku od crnog vina**Selekcija deserta:*****Mousse* od čokolade*****Cremeux* od marakuje****Dubrovačka rozata****LUCIN KANTUN RESTAURANT**

Od Sigurate 4A

Tel: +385 20 321 003

Fish menu – 39 € per person**White fish carpaccio**

citrus fruits and salad

Confit swordfish**in olive oil**beluga lentils, root vegetables,
velouté sauce**Dessert selection:****Chocolate mousse****Passion fruit crémeux****Dubrovnik crème caramel****Meat menu – 39 € per person****Chicken cappelletti**

parmesan, truffles

Beef short ribscreamy polenta
in red wine sauce**Dessert selection:****Chocolate mousse****Passion fruit crémeux****Dubrovnik crème caramel**

RESTORAN MARANGUN

Iva Vojnovića 7a
Tel: +385 91 301 6000

Ribljí meni – 29 € po osobi

Riblja pašteta i krema od boba

Gregada od brancina i mušula

Slatko iznenađenje

Mesni meni – 28 € po osobi

Pašteta od patke
s karameliziranim lukom

Potrbušina slavonske svinje
u tamnom umaku s kremom od celera

Slatko iznenađenje

TAVERNA MASLINA

Hotel Dubrovnik Palace
Masarykov put 20
Tel: +385 91 430 0050

Meni Grebeni – 39 € po osobi

Salata od hobotnice
s rikulom i preljevom od limuna

Marinirani filet brancina sa žara
poslužen s mahunama, pire krumpirom
i umakom od prošeka

Dubrovačka rozata

Meni Petka – 39 € po osobi

Dimljena pačja prsa
na poširanoj kruški s lisnatim salatama
i redukcijom od vina dingač

Goveđi file
s povrćem *julienne*, zapečenim
krumpirom i umakom *bordelaise*

Kolač od bijele čokolade s lavandom

MARANGUN RESTAURANT

Nikole Iva Vojnovića 7a
Tel: +385 91 301 6000

Fish menu – 29 € per person

Fish pâté and fava bean cream

Traditional *gregada* stew
with sea bass and mussels

Sweet surprise

Meat menu – 28 € per person

Duck pâté
with caramelized onions

Slavonian pork belly in dark sauce
with celery cream

Sweet surprise

MASLINA TAVERN

Dubrovnik Palace Hotel
Masarykov put 20
Tel: +385 91 430 0050

Menu Grebeni – 39 € per person

Octopus salad
with arugula and lemon dressing

Grilled fillet of sea bass
with green beans, mashed potato and
fortified wine sauce

Dubrovnik crème caramel

Menu Petka – 39 € per person

Smoked duck breast
on poached pear with mixed leaf salad
and a Dingač wine reduction

Beef fillet
with julienne vegetables, potato au
gratin and sauce bordelaise

White chocolate & lavender cake

RESTORAN MOMENTI

President Hotel, Valamar Collection

Iva Dulčića 142

Tel: +385 99 376 6185

Meni I – 40 € po osobi**Knedle**okruglice od krumpira s kremom
od tikve i dunja**Brodet**miješani morski plodovi u umaku od
rajčice s povrćem i palentom**Tart od kruške**

pjenica od vina

Meni II – 40 € po osobi**Knedle**okruglice od krumpira s kremom
od tikve i dunja**Svinjska pisanica**svinjska pisanica pržena u tavi s
miješanim gljivama, blitva,
hrskava panceta, jabuke**Tart od kruške**

pjenica od vina

e-mail: bozena.pavlovic@valamar.com / web: www.valamar.com

Meni III – 30 € po osobi**Knedle**okruglice od krumpira s kremom
od tikve i dunja**Listopadna pita**lisnato tijesto, krumpir, sir, miješane
gljive, poriluk, jabuka**Tart od kruške**

pjenica od vina

Napomena:Piće dobrodošlice uključeno
u odabrani meni**MOMENTI RESTAURANT**

President Hotel, Valamar Collection

Iva Dulčića 142

Tel: +385 99 376 6185

Menu I – 40 € per person**Knoodles**potato dumplings with pumpkin
and quince cream**Brodetto**mixed seafood stew in tomatoes and
vegetable sauce with polenta**Pear tart**

white wine sabayone

Menu II – 40 € per person**Knoodles**potato dumplings with pumpkin cream
and quince**Pork loin**pan fried pork loin with mixed
mushroom ragout, mangold,
crispy bacon, apple and potato**Pear tart**

white wine sabayone

e-mail: bozena.pavlovic@valamar.com / web: www.valamar.com

Menu III – 30 € per person**Knoodles**potato dumplings with pumpkin
and quince cream**October pie**puff pastry, potato, cheese, mixed
mushroom, leek, apple**Pear tart**

white wine sabayone

Note:Welcome drink included
with the selected menu

RESTORAN MORE

Kardinala Stepinca 33

Tel: +385 20 494 280

Ribljí meni – 40 € po osobi**Carpaccio od jakobovih kapica**

kapice, rikula, maslinovo ulje, citrusi

Krakovi hobotnice sa žara

krema od buče, salsa od mini rajčica, pečeni ljubičasti luk

Orijentalni cheesecakepodloga od vučenog tijesta sa sjeckanim lješnjacima i pistacijama, nadjevena kremom od *mascarponea* i krem sira te grčkog jogurta, preliven šećernim sirupom**Mesni meni – 41 € po osobi****Tartar biftek**

aromatizirani maslac, tost

Zelene tagliatelle

s biftekom i vrganjima

Valovi badema

biskvit od badema premazan pralinom od badema i mliječnom čokoladom, završen valovima vanilije

Napomena:20 % popusta na *à la carte* ponudu jela i pića tijekom trajanja festivala**MORE RESTAURANT**

Kardinala Stepinca 33

Tel: +385 20 494 280

Fish menu – 40 € per person**Scallop carpaccio**

scallops, rocket, olive oil, citrus

Grilled octopus tentacles

pumpkin cream, cherry tomato salsa, roasted red onion

Oriental cheesecake

filó dough base with chopped hazelnuts and pistachios, filled with a cream made from mascarpone, cream cheese, and Greek yogurt, topped with sugar syrup

Meat menu – 41 € per person**Beef tartare**

flavoured butter, toast

Green tagliatelle

with steak and porcini

Almond waves

almond sponge cake layered with almond praline and milk chocolate, finished with vanilla waves

Note:20 % discount on *à la carte* food and drinks during the festival

SEOSKO DOMAĆINSTVO MUSLADIN

Ljubač 12

Tel: +385 99 303 1559

Meni – 55 € po osobi**Aperitiv**naše domaće rakije i likeri,
sezonsko voće**Hladno predjelo**pršut, panceta, kobasica, svježe i
ukiseljeno organski uzgojeno povrće
iz naših vrtova, domaći mladi suhi sir
proizveden u našem selu**Glavno jelo**teletina i janjetina s krumpirom
ispod peke**Salate**mix sezonskih salata iz naše
organske proizvodnje**Desert**

domaći kolači, voće

Domaće vino, voda, pivo, sok**Napomena:**Potrebna je rezervacija
najmanje jedan dan unaprijed**COUNTRY HOME MUSLADIN**

Ljubač 12

Tel: +385 99 303 1559

Menu – 55 € per person**Aperitif**our home made brandies,
seasonal fruit**Cold starter**smoked ham, pancetta, sausages, fresh
and pickled vegetables from our organic
farm, local fresh cheese made in our
village**Main dish**veal and lamb cooked
under the iron bell**Salads**various salads and vegetables from our
organic farm**Dessert**

homemade cakes, fruit

House wine, water, beer, soft drinks**Note:**Reservation is required
at least one day in advance

RESTORAN MYKORINI

Hotel Rixos Premium Dubrovnik
 Liechtensteinov put 3
 Tel: +385 20 200 000

Meni – 78 € po osobi**Mezedes****Tarama**

limunov sok, maslinovo ulje, ikra
 bakalara, maslinov prah, ulje vlasca

Tzatziki

jogurt, krastavac, češnjak, kopar

Melitzana

dimljeni pečeni patlidžani, crvena
 paprika, peršin

Tirokafteri

pikantni feta sir, peršin, pečena paprika

Topla predjela**Saganaki kozice**

pirjane kozice, paprika, pikantni umak
 od rajčice, feta sir, anis, peršin

Pita od špinata spanakopita

špinat, začinsko bilje, feta sir

Glavna jela**Kritharoto**

orzo s morskim plodovima, škampima,
 lignjama, dagnjama, tikvicom, rajčicom,
 peršinom

ili

Filet brancina

filet brancina, samoniklo bilje,
 limun umak

ili

Souvlaki od piletine

marinirana pileća prsa s roštilja, origano,
 tzatziki

Desert**Portokalopita**

kolač od naranče sa sladoledom od
 vanilije i gelom od naranče

MYKORINI RESTAURANT

Rixos Premium Dubrovnik Hotel
 Liechtensteinov put 3
 Tel: +385 20 200 000

Menu – 78 € per person**Mezedes****Tarama**

lemon juice, olive oil, cod roe, olive
 powder, burnt chive oil

Tzatziki

yogurt, cucumber, garlic, dill

Melitzana

smoked roasted eggplant, red pepper,
 parsley

Tirokafteri

spicy feta cheese, parsley, roasted
 peppers

Hot starters**Prawns saganaki**

sautéed prawns, peppers, spicy tomato
 sauce, feta, anise, parsley

Spinach pie spanakopita

spinach, herbs, feta

Main course**Kritharoto**

orzo with seafood, scampi, calamari,
 mussels, zucchini, tomato and parsley

or

Seabass fillet

sea bass file, foraged wild herbs,
 lemon sauce

or

Chicken souvlaki

grilled marinated chicken breast,
 oregano, tzatziki

Dessert**Portokalopita**

orange cake with vanilla ice cream
 and orange gel

RESTORAN NATALI

Privežna 21

Tel: +385 91 210 1221

Ribljí meni – 55 € po osobi**Jakobove kapice***granny smith* tartar, kompresirani krastavci, espuma celer**Leđni filet brancina**blitva dresirana češnjakom, riblji jus s vlascem i peršin *vinaigrette***Lemon curd***meringue, tartelette***Mesni meni – 50 € po osobi****Koraba punjena s tartarom od gljiva**

mlado sezonsko bilje, goruščica

Patka*negróni* jus, kroket punjen rileom od cikla i lješnjaka prekriven ukiseljenim *tagliatellama* od cikla**Tiramisu****Napomena:**

20 % popusta na piće

NATALI RESTAURANT

Privežna 21

Tel: +385 91 210 1221

Fish menu – 55 € per person**Scallops***granny smith* tartare, compressed cucumber, celery espuma**Sea bass loin**Swiss chard with garlic, fish jus with chives and parsley *vinaigrette***Lemon curd***meringue, tartelette***Meat menu – 50 € per person****Kohlrabi stuffed with mushroom tartare**

young seasonal herbs, mustard greens

Duck*negróni* jus, croquette filled with beetroot and hazelnut rillettes topped with pickled beetroot *tagliatelle***Tiramisu****Note:**

20 % discount on drinks

RESTORAN NEBULA

Kotorska ul. 3
Tel: +385 20 301 580

Ribljí meni – 45€ po osobi**Burrata salata**

matovilac, pečena crvena paprika,
avokado, ukiseljeni limun, sušene *cherry*
rajčice

Njoki s pestom i lignjama

njoki, pesto od peršina i badema,
češnjak, jadranske lignje, balzamični
ocat od trešnje

Pavlova od smokava i borovnica

mousse od bijele čokolade, suhe smokve
kuhane u vinu, kompot od borovnica,
krema od meda i sira, hrskava beze kora

Mesni meni – 45 € po osobi**Dimljena pačja prsa**

dimljena pačja prsa, ukiseljeno povrće,
balzamični ocat od trešanja

Pileća prsa

sous vide pileća prsa, krema od badema
i Grana Padana, prženi šenon, pileći jus
s kaduljom

Kruška

mousse od bijele čokolade, kandirana
kruška, pralin od badema

Napomena:

Ponuda vrijedi isključivo za večeru
u terminu od 19 do 22:30 sati
20 % popusta na cjelokupan asortiman
pića

NEBULA RESTAURANT

Kotorska ul. 3
Tel: +385 20 301 580

Fish menu – 45 € per person**Burrata salad**

lamb's lettuce, roasted red peppers,
avocado, pickled lemon, dried cherry
tomatoes

Gnocchi with pesto and squids

gnocchi, almond and parsley pesto,
garlic, Adriatic calamari, balsamic
cherry vinegar

Fig and blueberry Pavlova

white chocolate mousse, wine poached
dried figs, blueberry compote, honey and
cheese cream, crisp meringue

Meat menu – 45 € per person**Smoked duck breast**

smoked duck breast, pickled vegetables,
balsamic cherry vinegar

Chicken breast

sous vide chicken breast with almond
and Grana Padano cream, roasted
cauliflower, and sage infused chicken jus

Pear

white chocolate mousse, candied pear,
almond praline

Note:

Offer valid exclusively for dinner
from 7 to 10:30 pm
20 % discount on the entire drinks
selection

RESTORAN ORKA

Lapadska obala 11
Tel: +385 99 690 3334

Ribljí meni – 35€ po osobi**Píće dobrodošlice**

čáša pjenušca *Royal Hill* extra brut

Tartar od ribe

začinjen mediteranskim biljem,
maslinovim uljem i limetom

Domaći ravioli od sipe

punjeni kozicama

Brancin i kozica

s aromatiziranim povrćem i
dalmatinskim biljem

Dnevni kolač**Mesni meni – 35 € po osobi****Píće dobrodošlice**

čáša pjenušca *Royal Hill* extra brut

Goveđi carpaccio

na mladoj salati
s listićima parmezana

Juha od rajčice**Domaća tjestenina**

s listićima bifteka i tartufa

Dnevni kolač**ORKA RESTAURANT**

Lapadska obala 11
Tel: +385 99 690 3334

Fish menu – 35 € per person**Welcome drink**

Royal Hill extra brut sparkling wine

Fish tartare

seasoned with Mediterranean herbs,
olive oil and lime

Homemade cuttlefish ravioli

stuffed with prawns

Seabass and shrimp

with flavoured vegetables
and Dalmatian herbs

Daily cake**Meat menu – 35 € per person****Welcome drink**

Royal Hill extra brut sparkling wine

Beef carpaccio

on a bed of baby greens with
parmesan shavings

Tomato soup**Homemade pasta**

with slices of beef tenderloin and truffles

Daily cake

RESTORAN PANTARUL

Kralja Tomislava 1
Tel: +385 20 333 486

Ribljí meni – 35€ po osobi

Rillettes pašteta od poširanog i dimljenog lososa
s crostinima

Dekonstruirani brodet
s kremastom palentom

Semifreddo od pistacija

Mesni meni – 35 € po osobi

Pohane bukovače i *portobello* gljive
s majonezom od tartufate i salatoma

Sporo kuhana juneća rebra u plavcu
s pireom od korabice

Torta od rogača
s poširanom kruškom i kremom
od vanilije

PANTARUL RESTAURANT

Kralja Tomislava 1
Tel: +385 20 333 486

Fish menu – 35 € per person

Poached and smoked
salmon rillettes pâté
with crostini

Deconstructed brodetto
fish stew with creamy polenta

Pistachio semifreddo

Meat menu – 35 € per person

Fried oyster and portobello mushrooms
with truffle mayonnaise and salad

Slow cooked beef ribs in red wine
with kohlrabi purée

Carob cake
with poached pear and
vanilla cream



PIANO BAR

Hotel Lero
Iva Vojnovića 14
Tel: +385 20 341 432

Omakase mix – 35,90 € po osobi

Proljetna rolica s lososom – 2 kom

California tuna – 4 kom

California kozice – 4 kom

Vrtni mix – 29,90 € po osobi

California vegan – 8 kom

Maki avokado – 6 kom

Aromaki vegan – 6 kom

Hrskavi zalogaji – 33,50 € po osobi

Shaké fry roll (losos) – 8 kom

Hrskavi maki tuna – 4 kom

Tempura kozice – 2 kom

Svježi ulov – 35,90 € po osobi

Aromaki tuna – 6 kom

Unagi rola (jegurja) – 4 kom

Nigiri losos – 4 kom

Napomena:

Ponuda se služi od 12 do 22 sata

PIANO BAR

Hotel Lero
Iva Vojnovića 14
Tel: +385 20 341 432

Omakase mix – 35,90 € per person

Spring roll with salmon – 2 pcs

California tuna – 4 pcs

California shrimp – 4 pcs

Garden mix – 29,90 € per person

California vegan – 8 pcs

Avocado maki – 6 pcs

Vegan aromaki – 6 pcs

Crispy bites – 33,50 € per person

Shaké fry roll (salmon) – 8 pcs

Crispy tuna maki – 4 pcs

Tempura shrimp – 2 pcs

Fresh catch – 35,90 € per person

Aromaki tuna – 6 pcs

Unagi roll (eel) – 4 pcs

Nigiri salmon – 4 pcs

Note:

Served from 12 pm to 10 pm

**PICCOLA VENEZIA TAPAS
BAR & LOUNGE**

Hotel Lapad
Lapadska obala 37
Tel: +385 99 211 4924

Meni I – 32 € po osobi

Piće dobrodošlice
čaša pjenušca

Bao peciva
hrskave kozice, majoneza,
ukiseljeno povrće, rikula

Filet tune na žaru
pire od brokule i đumbira, majoneza od
kopra, kreker od riže

Tart od limuna

Meni II – 32 € po osobi

Piće dobrodošlice
čaša pjenušca

Cezar salata
pohana piletina, hrskave salate,
panceta, Grana Padano sir

File od crne slavonske svinje
krema od cvjetače, sotirane prokulice i
mrkve, umak od kapara

Torta od sira
s couliseom od šumskog voća

**PICCOLA VENEZIA TAPAS
BAR & LOUNGE**

Hotel Lapad
Lapadska obala 37
Tel: +385 99 211 4924

Menu I – 32 € per person

Welcome drink
a glass of sparkling wine

Bao buns
crispy prawns, mayonnaise,
pickled vegetables, arugula

Grilled tuna fillet
broccoli and ginger puree, dill
mayonnaise, rice cracker

Lemon tart

Menu II – 32 € per person

Welcome drink
a glass of sparkling wine

Caesar salad
breaded chicken, crispy salads,
bacon, Grana Padano cheese

Slavonian black pork fillet
cauliflower cream, sautéed Brussels
sprout and carrots, caper sauce

Cheesecake
with wild berries coulis

RESTORAN PINO'S

Šetalište kralja Zvonimira 2b

Tel: +385 20 301 576

Ribljí meni – 38 € po osobi**Carpaccio od jadranske dimljene tune**
dimljena tuna, maslinovo ulje, citrus**Filet lososa**
s palentom i blitvom**Semifredo od badema i lješnjaka**
preljev od šumskog voća**Mesni meni – 38 € po osobi****Burrata salata**
burrata, tart od rajčice, bosiljak, krema
od pistacija, ulje od bosiljka**Paška janjetina**
s domaćim njokima**Čokoladna rapsodija**
čokoladni biskvit, karamela, malina**PINO'S RESTAURANT**

Šetalište kralja Zvonimira 2b

Tel: +385 20 301 576

Fish menu – 38 € per person**Adriatic smoked tuna carpaccio**
smoked tuna, olive oil, citrus**Salmon fillet**
with Swiss chard and polenta**Almond and hazelnut semifreddo**
wild berries coulis**Meat menu – 38 € per person****Burrata salad**
tomato tart, basil, pistachio cream,
and basil oil**Pag island lamb**
with homemade gnocchi**Chocolate rhapsody**
chocolate sponge, caramel, raspberry

R & C ACADEMIA
 Marka Marojice 2b
 Tel: +385 99 528 0647

Ribljí meni – 26 € po osobi

Humus od slanutka s maslinovim uljem i brusketama
 pasta od sezama, češnjak, kumin

Fileti jadranske ribe kokota
 rižoto od kozica, *ratatouille* od povrća, umak od bijelog vina

Panna cotta s bourbon vanilijom
coulis od borovnice, tučeno vrhnje, menta

Mesni meni – 26 € po osobi

Humus od slanutka s maslinovim uljem i brusketama
 pasta od sezama, češnjak, kumin

Svinjski file aromatiziran gorušicom i mirisnim travama
 pire od bundeve, karamelizirane prokulice, umak od šumskih gljiva

Panna cotta s bourbon vanilijom
coulis od borovnice, tučeno vrhnje, menta

R & C ACADEMIA
 Marka Marojice 2b
 Tel: +385 99 528 0647

Fish menu – 26 € per person

Chickpea hummus with olive oil and bruschetta
 sesame paste, garlic, cumin

Adriatic red gurnard fillets
 prawn risotto, vegetable *ratatouille*, white wine sauce

Panna cotta with bourbon vanilla
 blueberry *coulis*, whipped cream, mint

Meat menu – 26 € per person

Chickpea hummus with olive oil and bruschetta
 sesame paste, garlic, cumin

Pork tenderloin scented with mustard and fine herbs
 pumpkin mash, caramelised Brussel sprouts, forest mushrooms sauce

Panna cotta with bourbon vanilla
 blueberry *coulis*, whipped cream, mint

RESTAURANT & BAR RUDJER

Poljana Ruđera Boškovića 6

Tel: +385 20 301 014

Ribljí meni – 32 € po osobi**Tartar od tune***hollandaise* umak, hrskavac od parmezana**Domaća tjestenina**

sipa, bob, marinirana buča, umak od maslaca

Kolač od bundevekrema *mascarpone*, bosiljak, *crumble* od lješnjaka**Mesni meni – 32 € po osobi****Terina od pileće jetrice**mandarina, celer, krema od luka, *focaccia***Arancini od junećih obraza**

krema od krumpira, ulje peršina

Tiramisu

jabuka, keks

Napomena:

Ponuda nije dostupna 16. listopada

RUDJER RESTAURANT & BAR

Poljana Ruđera Boškovića 6

Tel: +385 20 301 014

Fish menu – 32 € per person**Tuna tartare***hollandaise* sauce, parmesan chips**Homemade pasta**

cuttlefish, broad beans, marinated pumpkin, butter sauce

Pumpkin cake*mascarpone* cream, basil, hazelnut crumble**Meat menu – 32 € per person****Chicken liver terrine**mandarin, celery, onion cream, *focaccia***Beef cheeks arancini**

potato cream, parsley oil

Tiramisu

apple, cookie

Note:

Offer is not available on 16th October

RESTORAN SPHERE

Hotel Kompas
Kardinala Stepinca 21
Tel: +385 20 299 001

Ribljí meni – 36 € po osobi**Ceviche od kozica**

kozice, krema od manga i malina

Filet brancina

brancin sa žara, umak od šafrana,
krema od celera i crnog tartufa, pečeni
krumpiri

Torta od sira s borovnicama

biskvit, krem sir,
umak šumsko voće

Mesni meni – 36 € po osobi**Goveđi carpaccio**

goveđi file mariniran u zelenom papru,
korijanderu, ružmarinu i pjenušcu,
rikola, pinjoli, maslinovo ulje

Juneći file

file sa žara, *demi-glace* umak, pire od
batata, sotirane prokulice

Čokoladni tart

prhko tijesto, čokolada,
sladoled od marakuje

Vegetarijanski meni – 30 € po osobi**Juha od povrća**

sezonsko povrće, aromatizirani krutoni

Zapečeni patlidžan

patlidžan, pire od mrkve, rikula,
mini rajčica

Veganski zebra kolač

kokos, indijski orašćić, javorov sirup,
šumsko voće

SPHERE RESTAURANT

Hotel Kompas
Kardinala Stepinca 21
Tel: +385 20 20 299 001

Fish menu – 36 € per person**Shrimp ceviche**

shrimps, mango and raspberry sauce

Sea bass fillet

grilled sea bass, saffron sauce, celery
and black truffle cream, roasted potatoes

Cheesecake

biscuit sponge, cream cheese,
wild berries coulis

Meat menu – 36 € per person**Beef carpaccio**

beef fillet marinated in green pepper,
coriander, rosemary and sparkling wine,
arugula, pine nuts, olive oil

Beef steak

grilled steak, demi-glace sauce, sweet
potato purée, sautéed Brussel sprouts

Chocolate tart

crisp pastry, chocolate,
passion fruit ice cream

Vegetarian menu – 30 € per person**Vegetable soup**

seasonal vegetable, aromatized croutons

Baked eggplant

oven baked eggplant, carrot purée,
arugula, cherry tomato

Vegan zebra cake

coconut, cashews, maple syrup,
wild berries

RESTORAN STARA LOZA

Priješko 22

Tel: +385 20 321 145

Ribljí meni – 35 € po osobi***Amuse-bouche*****Ceviche od gofa***leche de tigre, vinegret* od pečenog batata, aromatizirani kreker od heljde, gel od rikule**Steak brancina poširan u pilećem temeljcu**

krema od brokule, pohana kozica, umak od vongola, majoneza od crnog češnjaka

Žar i mraz*crumble* od jabuke i šljive, karamel preljev, sladoled**Mesni meni – 35 € po osobi*****Amuse-bouche*****Pileći krocket**umak *gribiche*, ukiseljeni krastavac**Sporo pirjani svinjski vrat**

umak od pečenja, pire od celera i tikve, gel od jabuka, fermentirani ljubičasti kupus

Okus juga

kolač od komiškog rogača, čokolade i džema od naranče, čokoladna glazura, preljev od vrhnja, meda i rogača, citrus gel

STARA LOZA RESTAURANT

Priješko 22

Tel: +385 20 321 145

Fish menu – 35 € per person***Amuse-bouche*****Amberjack ceviche***leche de tigre*, roasted sweet potato vinaigrette, aromatic buckwheat cracker, arugula gel**Seabass steak poached in chicken stock**broccoli cream, breaded prawn, *vongole* clam sauce, black garlic mayo**Ember & Frost**

apple & plum crumble, caramel sauce, ice cream

Meat menu – 35 € per person***Amuse-bouche*****Chicken croquette***gribiche* sauce, pickled cucumber**Slow braised pork neck**

roasting jus, celery and pumpkin purée, apple gel, fermented red cabbage

Taste of the south

Komiža carob, chocolate and orange jam cake, chocolate glaze, cream, honey and carob sauce, citrus gel

RESTORAN TAJ MAHAL

Stari Grad
Nikole Gučetića 2
Tel: +385 20 323 221

Meni I – 49 € po osobi**Muhamara**

s pečenom paprikom i orasima

Janjeća rebarca

dimljena cvjetača, grašak

Čokoladni baklava bombon**Meni II – 42 € po osobi****Hladna juha od jogurta i mente****Bosanske juščice**

trgana piletina, korjenasto povrće,
poriluk, zapečene juške

Baklava sa šljivama**RESTORAN TAJ MAHAL**

Hotel Lero
Iva Vojnovića 14
Tel: +385 20 640 123

Meni I – 49 € po osobi**Muhamara**

s pečenom paprikom i orasima

Janjeća rebarca

dimljena cvjetača, grašak

Čokoladni baklava bombon**Meni II – 42 € po osobi****Hladna juha od jogurta i mente****Bosanske juščice**

trgana piletina, korjenasto povrće,
poriluk, zapečene juške

Baklava sa šljivama**TAJ MAHAL RESTAURANT**

Old Town
Nikole Gučetića 2
Tel: +385 20 323 221

Menu I – 49 € per person**Muhammara**

with roasted peppers and walnuts

Lamb ribs

smoked cauliflower, peas

Chocolate baklava candy**Menu II – 42 € per person****Cold yogurt and mint soup****Bosnian juščice**

pulled chicken, root vegetables, leek,
crispy baked phyllo

Baklava with plums**TAJ MAHAL RESTAURANT**

Lero Hotel
Iva Vojnovića 14
Tel: +385 20 640 123

Menu I – 49 € per person**Muhammara**

with roasted peppers and walnuts

Lamb ribs

smoked cauliflower, peas

Chocolate baklava candy**Menu II – 42 € per person****Cold yogurt and mint soup****Bosnian juščice**

pulled chicken, root vegetables, leek,
crispy baked phyllo

Baklava with plums

BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323 977

Meni – 34 € po osobi**Mrkva pečena u medu**

ricotta, med, tostirani lješnjaci, pesto

Filet lososa

basmati riža, kvinoja, mango, paprika,
soja umak, češnjak

Dubrovačka rozata

karamel umak, bademi

TAVULIN BISTRO

Cvijete Zuzorić 1
Tel: +385 20 323 977

Menu – 34 € per person**Carrot roasted in honey**

ricotta, honey, toasted hazelnuts, pesto

Salmon fillet

basmati rice, quinoa, mango, pepper,
soya sauce, garlic

Dubrovnik crème caramel

caramel sauce, almonds



RESTORAN TRAMUNTANA

Nika i Meda Pucića 13

Tel: +385 20 494 280

Ribljí meni – 40 € po osobi**Tuna tartar**rajčica, krastavac, menta, domaća majoneza, *tabasco*, soja umak, aromatizirani prepečeni kruh**Filet svježe ribe**

špinat, krumpir, mini rajčica, jaja, krušne mrvice, sir Grana Padano

Lješnjak torticabiskvit lješnjak, pralina lješnjak, krema lješnjak, *mousse* od bijele čokolade**Mesni meni – 41 € po osobi****Burratina**

pesto od bosiljka, sušene rajčice, lisnata salata

Sporo kuhani svinjski file

umak od gljiva, pire od krumpira i graška, prženi luk, hrskava panceta

Choux s limunom i vanilijom

paljeno tijesto, krema od vanilije, gel od limuna

Napomena:20 % popusta na *à la carte* ponudu jela i pića tijekom trajanja festivala**TRAMUNTANA RESTAURANT**

Nika i Meda Pucića 13

Tel: +385 20 494 280

Fish menu – 40 € per person**Tuna tartare**

tomato, cucumber, mint, homemade mayonnaise, tabasco, soy sauce, flavoured toasted bread

Fresh fish fillet

spinach, potato, cherry tomatoes, eggs, breadcrumbs, Grana Padano cheese

Hazelnut tartelette

hazelnut sponge, hazelnut praline, hazelnut cream, white chocolate mousse

Meat menu – 41 € per person**Burratina**

basil pesto, sun dried tomatoes, leafy salad

Slow cooked pork fillet

mushroom sauce, mashed potatoes and peas, fried onions, crispy pancetta

Lemon and vanilla choux

choux pastry, vanilla cream, lemon gel

Note:20 % discount on *à la carte* food and drinks during the festival

RESTORAN VERANDA 2.0

Na moru 1, Orašac
Tel: +385 99 435 4055

Ribljí meni – 35 € po osobi**Tuna tartar**

svježa tuna, citrusi i kapari

Podušene lignje

mekane lignje, mediteranski umak

Višnja i badem

lagana torta od višnje i listića badema

Mesni meni – 38 € po osobi**Uštípici s kajmakom**

tradicionalni lijevani hercegovački
uštípici s kajmakom

Domaća teleća koljenica

sporo pečena teleća koljenica, umak od
pečenja i korjenastog povrća,
pire krumpir

Tiramisu grasta

keks s komadićima čokolade, krema od
sira, marsala liker, zemlja od čokolade

Meni za podijeliti**Fritule od bakalara – 12 €**

bakalar na bijelo u tapas verziji,
umak od bosiljka

Burrata – 12 €

pršut, burrata i rajčice

Gyoze od pileline i povrća – 12 €

punjene gyoze s piletinom, povrćem,
soja umakom

VERANDA 2.0 RESTAURANT

Na moru 1, Orašac
Tel: +385 99 435 4055

Fish menu – 35 € per person**Tuna tartare**

fresh tuna with citrus and capers

Braised calamari

tender calamari, Mediterranean sauce

Cherry and almond

light cherry cake with almond flakes

Meat menu – 38 € per person**Uštípici with cream cheese**

traditional Herzegovinian fried dough
bites served with *kajmak* cream cheese

Pasture fed veal shank

slow roasted veal shank, roasting jus
with root vegetables, potato purée

Pot tiramisu

chocolate chip biscuit, mascarpone cream,
Marsala liqueur and chocolate soil

Sharing menu**Cod fritters – 12 €**

cooked salted cod whipped with olive
oil, garlic, and potato, in tapas style,
basil sauce

Burrata – 12 €

with prosciutto and tomatoes

Chicken and vegetable gyoza – 12 €

dumplings filled with chicken and
vegetables, served with soy sauce

RESTORAN ZOE

Šetalište Nika i Meda Pucića 17b

Tel: +385 20 440 100

Meni I – 62 € po osobi**Carpaccio od brancina**

s maslinovim uljem, narančom i limunom

Riblja juha

poslužena s limunom, češnjakom i peršinom

Tuna odrezak

s grila poslužen s kuhanim krumpirom i blitvom te maslinovim uljem i češnjakom

Čokoladna torta**Meni II – 77 € po osobi****Burrata**na posteljici od matovilca sa *cherry* rajčicama, Grana Padanom i kaparima zaokruženo s pestom *genovese***Istarski fuži s tartufima**

pripremljeni u umaku od maslaca, svježeg tartufa i Grana Padano sira

Pepper rib eye steak

poslužen s umakom od papra i pire krumpirom

Cheesecake

sa šumskim voćem

ZOE RESTAURANT

Šetalište Nika i Meda Pucića 17b

Tel: +385 20 440 100

Menu I – 62 € per person**Seabass carpaccio**

with olive oil, orange & lemon

Fish soup

served with lemon, garlic and parsley

Grilled tuna steak

with boiled potatoes, Swiss chard, olive oil and garlic

Chocolate cake**Menu II – 77 € per person****Burrata**

on a bed of lamb's lettuce with cherry tomatoes, Grana Padano and capers, finished with Genovese pesto

Istrian fuži with truffles

homemade pasta in a butter sauce with fresh truffle & Grana Padano cheese

Pepper rib eye steak

served with pepper sauce and potato purée

Cheesecake

with wild berries coulis



RESTORANSKI MENIJI

Župa dubrovačka, Cavtat, Konavle i
Dubrovačko primorje

RESTAURANT MENUS

Župa dubrovačka, Cavtat, Konavle
and Dubrovačko promorje

RESTORAN LUNGOMARE

Šetalište dr. Franja Tuđmana, Srebreno
Tel: +385 20 601 500

Ribljí meni – 35 € po osobi

Crni rižoto od sipe

sa sporo kuhanim rajčicama
i čipsom od parmezana

Stonske dagnje na buzaru

peršin, češnjak, maslinovo ulje,
bijelo vino i topla *focaccia*

Simulata

tradicionalni kolač od griza

Mesni meni – 35 € po osobi

Juneći *carpaccio*

Domaća piletina *saltimbocca*

omotana kaduljom i domaćim pršutom,
pečeni poriluk na maslacu i
krumpir *Anna*

Lokalni rogač i maline

čokoladna torta s lokalnim rogačem
i sezonskim malinama

Meni riba i meso – 35 € po osobi

Tagliatelle s kozicama

cherry rajčice i hrskavi brancin

Juneći ramstek pečen u tavici sa začinskim travama

umak od zelenog papra, krumpiri *Anna* i
zdjela rikule s pečenim limunom

Dubrovačka rozata

pečene marinirane suhe smokve

LUNGOMARE RESTAURANT

Šetalište dr. Franja Tuđmana, Srebreno
Tel: +385 20 601 500

Fish menu – 35 € per person

Black cuttlefish risotto

with slow cooked tomatoes and
parmesan crisps

Traditional Ston mussels à la buzara

parsley, garlic, olive oil,
white wine and warm focaccia

Simulata

traditional semolina cake

Meat menu – 35 € per person

Beef carpaccio

Local chicken saltimbocca

wrapped in sage and local prosciutto,
butter roasted leeks and *pommes Anna*

Local carob and raspberries

chocolate cake with local carob and
seasonal raspberries

Menu fish and meat – 35 € per person

Shrimp tagliatelle

cherry tomatoes and crispy sea bass

Beef rump steak roasted in a pan with herbs

pan-fried, pepper sauce, *pommes Anna*
and a bowl of arugula with roasted
lemon

Dubrovnik crème caramel

with baked marinated dried figs

ŽUPA DUBROVAČKA

RESTORAN RUZMARIN

Šetalište dr. Franja Tuđmana 9, Mlini, tel: +385 20 484 941 / +385 97 770 7102

Meni I – 30 € po osobi

Proljetne rollice

Otkoštena piletina
s umakom od agruma

Lava kolač

Meni II – 30 € po osobi

Tuna tartar

Rižot s kozicama i tikvicama

Limun *mousse*

Meni III – 30 € po osobi

Kozice u hrskavom omotu

Filet brancina
s pireom od celera i umakom od špinata

Cheesecake

Menu I – 30 € per person

Homemade spring rolls

Boneless chicken
with citrus sauce

Lava cake

Menu II – 30 € per person

Tuna tartare

Shrimps and zucchini risotto

Lemon mousse

Menu III – 30 € per person

Crispy shrimps

Grilled seabass fillet
with celery purée and spinach sauce

Cheesecake



CAVTAT & KONAVLE

ANKORA

I sapori del sud

Put dr. Ante Starčevića 22, CAVTAT

Tel: +385 98 976 5073

Meni I – 43,25 € po osobi

Domaći punjeni njoki

ručno rađeni njoki punjeni kozicama i pršutom posluženi u slatkim umaku od prošeka

Ossobuco alla Milanesesporo kuhani *ossobuco* u umaku od zinfandela i kadulje, serviran na kremastom rižotu od šafrana i sira Grana Padano**Padišpanj**tradicionalni biskvit s modernim mediteranskim *twistom* od grčkog jogurta, limuna i tarta od bijele čokolade poslužen na *coulisu* od jagoda

Meni II – 40 € po osobi

Cannoli s gamborimaprhko lisnato tijesto omotano u gambore, infuzirano *spicy* kremom od limete, poslužno s gelom od kapara, ikrom leteće ribe, kremom od naranče i ribanom dehidriranom ikrom cipola**Punjene lignje**punjene *brunoise* kozicama, grubo rezanim rajčicama, sotiranom crvenom ljutikom i svježim mljevenim peršinom, poslužno s prokulicama u umaku od Sauvignon Blanca i ikre leteće ribe**Paradižot**tradicionalna torta od bjelanjaka, s kremom od vanilije i likera gorke naranče, *coulis* od šumskog voća, poslužena uz sladoled od dinje (pipuna) i *crunch* od badema

Meni III (vegetarijanski) – 31,30 € po osobi

Rižoto od bundeve

kremasti rižoto od bundeve s tartufom i kremom od kozjeg sira

Složenac od patlidžanazapečeni slojevi tempure od patlidžana, dimljene *burrata* i šalše**Sladoled***gelato* krema, maslinovo ulje i korica naranče, punjena *bourbon* vanilijom, prelivena glazurom od vanilije i poslužena na *crunchu* od bijele čokolade

Meni IV (veganski) – 28,70 € po osobi

Tartar od patlidžana

pirjani patlidžan poslužen s rižinim papirom, sladoledom od dinje (pipuna), rajčicama i gelom od kapara

Cvjetača s batatomcvjetača prožeta kaduljom i klinčićem, poslužena s pikantnim pireom od batata na indijskim oraščićima, jabučnom octu i kajenskom papru, *baby* salata od špinata s umakom od bosiljka**Virgin tiramisu**

datulje, bademi, indijski oraščići, kokosovo mlijeko

CAVTAT & KONAVLE

ANKORA

l sapori del sud

Put dr. Ante Starčevića 22, Cavtat

Tel: +385 98 976 5073

Menu I – 43,25 € per person

Stuffed homemade gnocchi

prawn and prosciutto stuffed homemade gnocchi served in a sweet wine sauce

Ossobuco alla Milanese

slow-cooked ossobuco in a Zinfandel and sage sauce, served over creamy saffron risotto with Grana Padano cheese

Traditional sponge cake

traditional biscuit with a modern Mediterranean twist of Greek yogurt, lemon and a creamy white chocolate sauce, served on a strawberry coulis

Menu II – 40 € per person

Cannoli with prawn

crunchy puff pastry enveloped with prawns. Infused with a spicy and creamy lime sauce, served with a caper gel, flying fish roe, creamy orange sauce and grated, dehydrated mullet roe

Stuffed calamari

stuffed with Brunoise prawns, roughly chopped tomatoes, sautéed red onion and freshly grounded parsley, served with Brussels sprouts in Sauvignon Blanc sauce and flying fish roe

Floating island

traditional egg white cake with vanilla bitter orange liqueur cream and a forest fruit coulis, served alongside a melon ice cream and crunchy almonds

Menu III (vegetarian) – 31,30 € per person

Pumpkin risotto

a creamy pumpkin risotto with truffle and goat cheese cream

Eggplant casserole

baked layers of eggplant tempura, smoked burrata, and tomato salsa

Homemade chocolate ice cream

gelato, olive oil and orange zest, stuffed with bourbon vanilla, topped with vanilla glaze and served on crunchy white chocolate

Menu IV (vegan) – 28,70 € per person

Eggplant tartare

sautéed eggplant served with rice paper, melon ice-cream, tomatoes, and caper gel

Cauliflower with sweet potato

cauliflower infused with sage and clove, served with spicy sweet potato purée on cashew nuts, apple vinegar, and cayenne pepper, baby spinach salad with basil sauce

Virgin tiramisu

dates, almonds, cashews, and coconut milk

CAVTAT & KONAVLE

RESTORAN BOKUN BOCUN

Dr. Ante Starčevića 20, Cavtat
Tel: +385 99 306 5699

Ribljí meni – 28 € po osobi

Tartar od jadranskih kozica
u umaku od limete i octa

Pečeni losos u holandez umaku
sa šparogama s grila i kremom od celera

Smokve u umaku od prošeka

Mesni meni – 28 € po osobi

Bruskete sa stracciatellom
San Daniele pršut

Svinjski kotlet
u umaku od kruške i octa
s pire krumpirom

Panna cotta
sa svježim sezonskim voćem

RESTAURANT CLUB 21

Obala dr. Ante Starčevića 21, Cavtat
Tel: +385 97 748 4463

Ribljí meni – 40 € po osobi

Bruskete
rikula, inćuni, *mozzarella*, rajčica, češnjak,
ekstra djevičansko maslinovo ulje

Tuna steak
kuhano sezonsko povrće

Cheesecake

Mesni meni – 45 € po osobi

Dalmatinski pršut

Ramstek
julienne povrće, pomfrit

Štrudla od jabuka

Napomena:
Meni uključuje čašu crnog ili bijelog
kućnog vina

e-mail: club21cavtat@gmail.com

BOKUN BOCUN RESTAURANT

Dr. Ante Starčevića 20, Cavtat
Tel: +385 99 306 5699

Fish menu – 28 € per person

Adriatic prawn tartare
in lime and vinegar sauce

Roasted salmon in hollandaise sauce
with grilled asparagus and celery cream

Figs in prosecco sauce

Meat menu – 28 € per person

Bruschetta with stracciatella
San Daniele prosciutto

Pork chop
in pear and vinegar sauce with
potato purée

Panna cotta
with fresh seasonal fruit

e-mail: info@bokunbocun.com

RESTAURANT CLUB 21

Obala dr. Ante Starčevića 21, Cavtat
Tel: +385 97 748 4463

Fish menu – 40 € per person

Bruschetta
rocket, anchovies, mozzarella, tomatoes,
garlic, extra virgin olive oil

Tuna steak
cooked seasonal vegetables

Cheesecake

Meat menu – 45 € per person

Dalmatian prosciutto

Rump steak
julienne vegetables, French fries

Apple strudel

Note:
Menu includes a glass of house red or
white wine

e-mail: club21cavtat@gmail.com

CAVTAT & KONAVLE

RESTORAN DALMATINO

Put Tihe 1, Cavtat
Tel: +385 97 748 4463

Riblji meni – 35 € po osobi

Bruskete

rikula, inčuni, mozzarella, rajčica, češnjak,
ekstra djevičansko maslinovo ulje

Filet brancina

kuhano sezonsko povrće

Cheesecake

Mesni meni – 40 € po osobi

Dalmatinski pršut**Dalmatinska pržolica**

juneći ramstek začinen češnjakom,
peršinom i ekstra djevičanskim
maslinovim uljem, kuhano sezonsko
povrće

Štrudla od jabuka

Vegetarijanski meni – 30 € po osobi

Mozzarella

svježa rajčica, ekstra djevičansko
maslinovo ulje, bosiljak

Fusilli na vrtlarski

tjestenina s izborom povrća iz *woka*,
parmezanom i ekstra djevičanskim
maslinovim uljem

Čokoladna torta

DALMATINO RESTAURANT

Put Tihe 1, Cavtat
Tel: +385 97 748 4463

Fish menu – 35 € per person

Bruschetta

rocket, anchovies, mozzarella, tomatoes,
garlic, extra virgin olive oil

Seabass fillet

cooked seasonal vegetables

Cheesecake

Meat menu – 40 € per person

Dalmatian prosciutto**Rump steak à la Dalmatia**

beef rump steak seasoned with garlic,
parsley, extra virgin olive oil, cooked
seasonal vegetables

Apple strudel

Vegetarian menu – 30 € per person

Mozzarella

fresh tomato, extra virgin olive oil, basil

Gardener's fusilli

pasta with fresh wok vegetables,
parmesan, extra virgin olive oil

Chocolate cake

CAVTAT & KONAVLE

GARDEN TERRACE & BAR

Obala dr. Ante Starčevića 26, Cavtat
Tel: +385 20 479 833

Signature ceviche – 19 € po osobi

bijela riba, marinade *leche de tigre* -
limeta, čili, korijander, crveni luk, đumbir
kuhani slatki krumpir, kukuruz,
čips od kvinoje
+
Meneghetti Brut, Classic 0,15 l

Hrskave krokete od brancina –
14 € po osobi

hrskavi kroketi od fileta brancina
s morskim algama, aromatizirani
češnjakom, s limunskim gelom i *aioli*
kremom
+
Sauvignon Blanc Krauthaker 0,15 l

Chicken quesadilla – 16 € po osobi

julienne povrće paprika i crveni luk
chipotle majoneza, sir, piletina,
guacamole, tortilja
+
Dingač Skaramuča 0,15 l

Pulled pork mini bao buns –
19 € po osobi

pareno pecivo, sporo kuhani svinjski
vrat, BBQ umak, crveni i bijeli kupus,
limeta, maslinovo ulje, sezam
+
Izbor koktela

GARDEN TERRACE & BAR

Obala dr. Ante Starčevića 26, Cavtat
Tel: +385 20 479 833

Signature ceviche - 19 € per person

white fish, *leche de tigre* marinade -
lime, chili, coriander, red onion, ginger
cooked sweet potato, corn, quinoa chips
+
Meneghetti Brut, Classic 0,15 l

Crispy sea bass croquettes -
14 € per person

crispy croquettes made from sea bass
fillet enriched with sea greens, infused
with garlic flavour, refreshed with lemon
gel and aioli cream
+
Sauvignon Blanc Krauthaker 0,15 l

Chicken quesadilla - 16 € per person

julienned peppers and red onion,
chipotle mayo, cheese, chicken,
guacamole, tortilla
+
Dingač, Skaramuča 0,15 l

Pulled pork mini bao buns –
19 € per person

bao buns, slow cooked pork, BBQ sauce,
julienned red and white cabbage, lime,
olive oil, sesame
+
A selection of cocktails

CAVTAT & KONAVLE

RESTORAN LUDO MORE

Put Tihe 22, Cavtat
Tel: +385 20 432 039

Meni I – 55 € po osobi

Spicy pašteta od *bluefin* tune

Ceviche od gofa

Hrskava hobotnica

artičoka, kremasti orzo, umak od paprike
i čilija, domaća majoneza s češnjakom

Hrskavi crni arancin

s domaćom sipom

Dry aged ulov dana

krema od pastrnjaka

Tuna na pašticadu

pura s *mascarponeom*

Mamin speculas tiramisu

Meni II – 40 € po osobi

Pašteta od balančana

Srdele u savuru

Tuna na pašticadu

pura s *mascarponeom*

Sorbet od limete

LUDO MORE RESTAURANT

Put Tihe 22, Cavtat
Tel: +385 20 432 039

Menu I – 55 € per person

Spicy bluefin tuna pâté

Greater amberjack ceviche

Octopus

artichoke, creamy *orzo*, paprika and chili
sauce, homemade garlic mayo

Crispy black *arancino*

with wild cuttlefish

Dry aged *catch of the day* fish

with parsnip cream

Tuna *paštica*da stew

slowly braised tuna steak in a fragrant
wine sauce, mascarpone polenta

Mom's speculas tiramisu

Menu II – 40 € per person

Eggplant pâté

Sweet and sour marinated sardines

Tuna *paštica*da stew

slowly braised tuna steak in a fragrant
wine sauce, mascarpone polenta

Lime sorbet

CAVTAT & KONAVLE

KONOBA VINICA MONKOVIĆ

Donja Ljuta 44, Gruda
Tel: +385 99 215 2459

Ribljí meni – 33 € po osobi**Hladni morski pjat**

slane sarđele, marinirani inćuni, riblja
pašteta, *carpaccio* od hobotnice,
marinirane sarđele, marinirana plava riba

Riblja juha**Svježa riba s gradela**

s porilukom na bakin način

ili

Hobotnica na mlinarski

s *carpacciom* od tikvica

Meat menu – 33 € po osobi**Rižot od prepelice i šljuke****Juha od fazana****Vepar i jelen na lovački**

s domaćim njokima

VINICA MONKOVIĆ TAVERN

Donja Ljuta 44, Gruda
Tel: +385 99 215 2459

Fish menu – 33 € per person**Cold seafood platter**

salted sardines, marinated anchovies,
fish pâté, *carpaccio*, marinated
sardines, marinated blue fish

Fish soup**Fresh fish from the grill**

with grandma's style leek

or

Octopus in miller's style

zucchini *carpaccio*

Meat menu – 33 € per person**Quail and snipe risotto****Pheasant soup****Boar and venison ragu**

with homemade gnocchi



DUBROVAČKO PRIMORJE

RESTORAN KOLARIN

Obala Stjepana Radića 5, Slano
Tel: +385 20 871 256 / +385 98 184 9165

Riblji meni – 33 € po osobi

Hladni pjatinić

riblja pašteta, marinirane kozice

Filet brancina

u umaku od vina i kapara s
julienne povrćem

Tart s kremom od lješnjaka

Mesni meni – 31 € po osobi

Juha od buče

s tostiranom pancetom i krutonima

Svinjski lungić u umaku od šljiva

na kremi od celera

Domaći štrudel od jabuka

KONOBA-PIZZERIA MAESTRAL

Trg Ruđera Boškovića 5, Slano
Tel: +385 20 871 192

Riblji meni – 30 € po osobi

Riblji zalogaj

marinirani i slani inćuni, riblja pašteta

Filet brancina pod začinskom krostom

filet brancina, krosta od začinskog bilja,
zelene mahune, poriluk na dalmatinski

Rozata

Mesni meni – 30 € po osobi

Goveđi *carpaccio*

Paštica od divljači

s domaćim njokima

Poširana kruška

u kurkumi i limunu

KOLARIN RESTAURANT

Obala Stjepana Radića 5, Slano
Tel: +385 20 871 256 / +385 98 184 9165

Fish menu – 33 € per person

Cold platter

fish pâté, marinated shrimp

Sea bass fillet

in a wine and caper sauce with
julienne vegetables

Hazelnut cream tart

Meat menu – 31 € per person

Pumpkin soup

with toasted pancetta and croutons

Pork tenderloin in a plum sauce

on a celery cream

Homemade apple strudel

MAESTRAL TAVERN-PIZZERIA

Trg Ruđera Boškovića 5, Slano
Tel: +385 20 871 192

Fish menu – 30 € per person

Fish bite

marinated and salted anchovies, fish pâté

Sea bass fillet under a spice crust

sea bass fillet, herb crust, green beans,
Dalmatian style leeks

Dubrovnik crème caramel

Meat menu – 30 € per person

Beef carpaccio

Wild boar *paštica* stew

with homemade gnocchi

Poached pear

in turmeric and lemon

DUBROVAČKO PRIMORJE

KONOBA-PIZZERIA PERONOSPORA

Grgurići 13, Slano
Tel: +385 20 871 057 / +385 98 700 965

Ribljí meni – 28 € po osobi

Kozice u tempuri
chili sweet sauce

Mornarski rižoto
lignje, kozice, mušule

Panna cotta
umak od šumskog voća

Mesni meni – 33 € po osobi

Tartar biftek

Rib eye steak
krema od celera, krumpir s mediteranskim biljem, grilano povrće, demi-glace umak

Semifredo s lješnjacima

RESTORAN & BAR POOLAKA

Slanica 2, Slano
Tel: +385 99 662 0198

Ribljí meni – 30 € po osobi

Krem juha od bundeve
s tostiranim sjemenkama

Domaći njoki s tunom na crveno

Panna cotta

Mesni meni – 34 € po osobi

Dubrovački tapas
rikola, pršut, sir, masline

Sporo kuhani juneći obrazi
s pireom od krumpira i celera

Palačinke „Barbarossa“

Napomena:
Piće dobrodošlice – Prosecco i dva sata besplatnog parkiranja uključeno u cijenu

PERONOSPORA TAVERN-PIZZERIA

Grgurići 13, Slano
Tel: +385 20 871 057 / +385 98 700 965

Fish menu – 28 € per person

Prawns in tempura
chili sweet sauce

Sailor's risotto
calamari, prawns, mussels

Panna cotta
wild berries coulis

Meat menu – 33 € per person

Beef tartare

Rib eye steak
celery cream, potatoes with Mediterranean herbs, grilled vegetables, demi-glace sauce

Hazelnut semifreddo

POOLAKA RESTAURANT & BAR

Slanica 2, Slano
Tel: +385 99 662 0198

Fish menu – 30 € per person

Cream of pumpkin soup
with toasted seeds

Homemade gnocchi with tuna in red sauce

Panna cotta

Meat menu – 34 € per person

Dubrovnik tapas
arugula, prosciutto, cheese, olives

Slow cooked beef cheeks
with potato and celery purée

Pancakes 'Barbarossa'

Note:
Welcome drink - Prosecco and 2 hours free parking included in the price



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The organiser has the right to change this programme





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Festival

Dubrovnik 2025

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