

09.-22. 10. 2023.

GOOD

FOOD

FESTIVAL

DUBROVNIK



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board





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14 sati, Mala dvorana
Studentski dom, Marka Marojice 2b
RESTORANSKI DESERTI

Radionica

Voditeljice :
Biljana Vučković i Petkana Sindik

Polaznici radionice upoznat će se s namirnicama, skladištenjem, izradom biskvita i krema koje se koriste u slastičarstvu, a sve komponirano s čokoladnim dekoracijama.

Rezervacije: rckdu.hr/radionica3

17 sati, Mala dvorana
Studentski dom, Marka Marojice 2b
PEKARSKI PROIZVODI

Radionica

Voditeljice: Biljana Vučković, Amela Obad i Tonći Vuleša

Nastavnici RCK DU prenijet će polaznicima radionice nova znanja i iskustva koja su stekli na renomiranoj Le Cordon Bleu akademiji u Istanbulu.

Rezervacije: rckdu.hr/radionica1

2 pm, Small Hall
Student Dormitory, Marka Marojice 2b
RESTAURANT DESSERTS

Workshop

Hosts:
Biljana Vučković and Petkana Sindik

Participants will learn about ingredients, storage, making sponge cakes, and creams used in pastry making, all accompanied by chocolate decorations.

Reservations: rckdu.hr/radionica3

5 pm, Small Hall
Student Dormitory, Marka Marojice 2b
BAKERY PRODUCTS

Workshop:

Hosts: Biljana Vučković, Amela Obad, and Tonći Vuleša

Teachers from the Regional Centre of Competence in Tourism and Hospitality Dubrovnik will share new knowledge and experiences gained at the renowned Le Cordon Bleu Academy in Istanbul.

Reservations: rckdu.hr/radionica1





14 sati i 17 sati, Mala dvorana,
Studentski dom, Marka Marojice 2b

HROSTULE

Radionica

Voditeljica: Marija Bazdan

Hrostule su tradicionalna dubrovačka slastica koja se najčešće spravljala prigodom raznih festa. Za pripremu hrostula potrebno je malo namirnica, dvije-tri male tajne i dosta vještine. Ova radionica će vam pomoći da naučite sami pripremati hrostule, njegovati tradiciju i očuvati od zaborava recepte naših nona.

Rezervacije: rckdu.hr/radionica2

2 pm and 5 pm, Small Hall
Student Dormitory, Marka Marojice 2b

“HROSTULE” ANGEL WINGS

Workshop

Host: Marija Bazdan

“Hrostule” are a traditional Dubrovnik sweet treat that is typically prepared for various festivities. To make hrostule, you need a few simple ingredients, two or three little secrets, and a lot of skill. This workshop will help you learn how to prepare hrostule by yourself, preserve the tradition, and keep the recipes of our grandmothers from being forgotten.

Reservations: rckdu.hr/radionica2

11 sati, Deša, Lazareti

PAZIJA - PRIRUČNIK ZA BRANJE JESTIVOG SAMONIKLOG BILJA

Promocija i kušanje

Autorica: Katija Živković
Sudjeluju: Nora Mojaš - Linear studio,
Jadranka Ničetić, Ernest Vierda - Boorsa
by EV, Željka Janjanin - Saplun Dubrovnik

Pazija, odnosno mišancija kako je zovu u Dalmaciji, mješavina je divljih samoniklih biljaka. Raste svuda, međutim najraznovrsnija je u primorskim krajevima. Kuha se najčešće lešo „pod ulje” s par patata, ali može se pripremati na razne načine, sirova i kuhana. Autorica je u svoj mali priručnik utkala svo vrijedno znanje i uspomene koje joj je tijekom djetinjstva prenijela njezina none. Na promociji će se moći po promotivnoj cijeni od 25€ kupiti tiskano izdanje priručnika, a predstaviti će se i cjelokupan projekt „Pazija”, a sve s ciljem popularizacije ove skoro zaboravljene tradicije dubrovačkog kraja.

Ulaz slobodan

11 am, Deša, Lazareti

PAZIJA - FORAGING HANDBOOK

Promotion and tasting

Author: Katija Živković
Participating: Nora Mojaš - Linear studio,
Jadranka Ničetić, Ernest Vierda - Boorsa
by EV, Željka Janjanin - Saplun Dubrovnik

Pazija is a mixture of wild, edible plants. It grows everywhere but is most diverse in the coastal regions. It is most commonly cooked in boiling water with a few potatoes, drizzled with olive oil, but it can be prepared in many various ways, both raw and cooked. The author has woven all the valuable knowledge and memories into this handbook, passed down to her by her grandmother. This will be the opportunity to purchase the printed edition of the handbook at a promotional price of 25€, as well as get familiar with the entire “*Pazija*” project that will be presented at the event. The goal of the whole project is popularizing this almost forgotten tradition of Dubrovnik region.

Free admission





17.30 sati Love Bar
Andrije Hebranga 95

PINK SUNSET @ LOVE BAR

Posebna ponuda rosé vina

Jedna od omiljenih adresa u Dubrovniku za dobru glazbu i druženja svakako je Love bar. Terasa Love bara pruža predivan pogled na zalazak sunca u kojem ćemo ove godine uživati uz poseban odabir rosé vina te živu glazbu. Za ovjekovječiti ove zabavne trenutke na raspolaganju će biti 360 photobooth.

Napomena: obvezna prethodna rezervacija, prigodne festivalske cijene

Rezervacije: ksenija@eventlab.hr

17.30 sati Love Bar
Andrije Hebranga 95

PINK SUNSET @ LOVE BAR

Special offer of rosé wine

One of the favourite spots in Dubrovnik for good music and socializing is definitely Love Bar. The terrace of Love Bar offers a beautiful view of the sunset, which we will enjoy this year with a special selection of rosé wines and live music. To capture these fun moments, a 360 photo booth will be available.

Note: Prior reservation is required, and festival prices apply.

Reservations: ksenija@eventlab.hr

12 – 24 sata, Dubrovačka pivovara
Obala pape Ivana Pavla II 15

SMOKE & FIRE WEEKEND AT DBC

Fat Bastard Smokehouse and BBQ

Živa glazba od 20 sati:

13. listopada - Ivan Grobrenski
14. listopada - St!llness
15. listopada - DJ Emir

Uz odličnu glazbu, Fat Bastard hranu i standardnu ponudu DBC-a (Maestral, Fortunal, Goa, Grego) uživajte u preko dvadeset piva gostujućih domaćih i svjetskih craft pivovara.

Hrana:

Black Angus odležani tomahawk
Juneća rebra dimljena na hrastu 6h
Svinjska rebra u BBQ umaku
Dimljeni pileći "lolipops"
Double smash burger
Trgana svinjetina
Pripremljeno u velikom smokeru i otvorenom grill roštilju...

Rezervacije: +385 95 3569 620

12 pm - 12 am, Dubrovačka pivovara
Obala pape Ivana Pavla II 15

SMOKE & FIRE WEEKEND AT DBC

Fat Bastard Smokehouse and BBQ

Live music from 8 pm:

October 13 - Ivan Grobrenski
October 14 - St!llness
October 15 - DJ Emir

Alongside excellent music, Fat Bastard food, as well as the standard DBC offerings (Maestral, Fortunal, Goa, Grego), enjoy in over twenty beer from local and international craft breweries.

Food:

Black Angus dry aged tomahawk
Oak-smoked (for 6 hours) beef ribs
Pork ribs in BBQ sauce
Smoked chicken lollipops
Double smash burger
Pulled pork
Prepared in a large smoker and open grill barbecue...

Rezervacije: +385 95 3569 620



9:30 sati, na mulu u Gružu, brod Postira

BRANJE I PRIPREMANJE PAZIJE**Radionica branja i pripremanja samoniklog jestivog bilja na Kalamoti**

Voditeljice:

Katija Živković i Jadranka Ničetić

Na ovoj radionici možete naučiti u koje doba godine je najbolje brati samoniklo bilje, kako razlikovati jestivo od nejestivog te kako odgovorno i održivo skupljati bilje. Branje samoniklog jestivog bilja pridonosi fizičkome i psihičkome zdravlju te nas uči poštovati prirodu dok u njoj uživamo. Pored učenja o jestivom samoniklom bilju, na ovoj radionici ćete se družiti s ljudima sličnih sklonosti, kuhati, jesti, smijati se, šetati po otoku, ukratko provesti nezaboravan dan u dobrom društvu i prekrasnom okruženju, a pri tom nešto i naučiti. Sigurni smo da ćete se nakon ove radionice vraćati kući iz šetnja s košarama punim zdravog samoniklog bilja!

Pripremanje i kušanje jela od pazije u gostinjskoj kući Baburizza – kotizacija 10€
Rezervacije: info@pazija.hr
+385 98 856 108

9:30 am, Postira boat at the Gruž Pier

FORAGING AND COOKING**Workshop on gathering and prepraing wild edibles on the Island of Kalamota**

Hosts:

Katija Živković and Jadranka Ničetić

At this workshop, you can learn what time of the year is best to pick wild edibles, how to distinguish edible from inedible plants, and how to forage responsibly and sustainably. Foraging contributes to physical and mental health and teaches us to respect nature while enjoying it. In addition to learning about edible wild plants, at this workshop you will mingle with people of similar preferences, cook, eat, laugh, walk around the island, in short spend an unforgettable day in good company and beautiful surroundings and learn something along the way. We are sure that after this experience you will be returning home from your walks with baskets full of healthy wild herbs!

Preparation and tasting at the Baburizza guesthouse – participation fee 10€
Reservations: info@pazija.hr
+385 98 856 108



11 sati, Park Orsula

BOTTOMLESS BUBBLES BRUNCH

Bottomless Bubbles Brunch održat će se na prostoru amfiteatra Orsula, s najljepšim pogledom na Dubrovnik, uz odličnu glazbu i bar na kojem će se točiti pjenušava vina i brunch kokteli.

Bogati izbor jela:

- Croissanti nadjeveni slani i slatki
- Pržena jaja na tost, kajgana sa sirom, omleti s povrćem, punjena jaja
- Mladi sir s rajčicom, pureća šunka, dalmatinski dimljeni pršut, izbor sireva
- Hladna pileća salata
- Mini mesni i riblji zalogaji sa žara
- Rolice od tijesta sa špinatom i sirom
- Povrće na žaru
- Repići kozica i inćuni na rikuli
- Svježe sezonske salate
- Prikle, hrostule i pinca uz domaće mermelade

Cijena po osobi: 40€

Prijevoz uključen u cijenu

Rezervacije: ksenija@eventlab.hr

11 sati, Park Orsula

BOTTOMLESS BUBBLES BRUNCH

Bottomless Bubbles Brunch will take place in the Orsula Amphitheatre, with the most beautiful view of Dubrovnik, accompanied by great music and a bar serving sparkling wines and classic brunch cocktails.

A rich selection of dishes:

- Savoury and sweet croissants
- Fried eggs on toast, scrambled eggs with cheese, vegetable omelettes, stuffed eggs
- Fresh cheese with tomatoes, turkey ham, Dalmatian smoked prosciutto, a variety of cheeses
- Cold chicken salad
- Mini grilled meat and fish bites
- Spinach and cheese pastry rolls
- Grilled vegetables
- Shrimp tails and anchovies on arugula
- Fresh seasonal salads
- Traditional pastries with homemade jams

Price per person: 40€

Transportation included in the price

Reservations: ksenija@eventlab.hr



*Napomena:
otkazuje se u slučaju lošeg
vremena*

*Note:
The event will be
cancelled in case of
bad weather*



Image credit: Matjaž Očko

19 sati, Restoran Dubrovnik

VEČERA S MICHELIN CHEFOM IGOR JAGODIC

Igor Jagodic poznat je kao skroman, pomalo suzdržan i chef "od malo riječi", pa su njegova postignuća tim veća: Michelinova zvjezdica, 4 Gault & Millau kuharske kape sa 17/20 bodova, Falstaffove 3 vilice sa 94/100 bodova, a od ove godine i suvlasništvo nad Restoranom Strelec koji već slavi deset obljetnicu. Chef Jagodic kuha ono što voli, prati trendove, ali se njima ne opterećuje. Priprema jela koja se sastoje od mnogo komponenti, ali uvijek od samo jednog ili dva sastojka. Naglasak je na sezonskim jelima i svježim namirnicama. Uz sve navedeno, svoje bogato znanje i iskustvo, već deset godina prenosi učenicima srednje Ugostiteljsko-turističke škole u Ljubljani.

Cijena po osobi: 80€
Voditeljica: Kate Lujo
Glazbeni nastup: Nevio Končić
Rezervacije: reserve.rdbk@gmail.com
Napomena: 40 % popusta na sva pića

7 pm, Dubrovnik Restaurant

DINNER WITH MICHELIN CHEF IGOR JAGODIC

Igor Jagodic is known as a humble, somewhat reserved chef, a man of few words, making his achievements all the more remarkable: a Michelin star, 4 Gault & Millau chef's hats with a score of 17/20, 3 Falstaff forks with a score of 94/100, and as of this year, co-ownership of the Strelec Restaurant, which is already celebrating its tenth anniversary. Chef Jagodic cooks what he loves, follows trends, but is not weighed down by them. He prepares dishes that consist of many components but always with just one or two ingredients. The emphasis is on seasonal dishes and fresh ingredients. In addition to all of this, for the past ten years, he has been passing on his rich knowledge and experience to students at the Secondary School of Catering and Tourism in Ljubljana.

Price per person: 80€
Host: Kate Lujo
Musical performance: Nevio Končić
Reservations: reserve.rdbk@gmail.com
Note: 40% discount on all drinks

13 sati, Restoran Komin
Iva Dulčića 136

TRADICIONALNI OBJED

Nastup: FA Lindo

Uživajte u pjesmi i plesu Folklornog ansambla Lindo uz najslasnija dubrovačka jela ispod saća i tradicionalne slastice.

Hrvatski meni - 36€

Zapečeni štrukli
Teletina ispod saća
Pečene patate i ostalo povrće
Prekmurska gibanica

Dubrovački mesni meni - 40€

Pršut, sir i panceta s domaćim kruhom
Janjetina ispod saća
Pečene patate i ostalo povrće
Dubrovačka torta od skorupa

Dubrovački riblji meni - 40€

Marinirani incuni, riblji carpaccio i pašteta od tunjevine s domaćim kruhom
Hobotnica s patatama ispod peke
Dubrovačka rozata

Napomena: piće nije uključeno u cijenu
Rezervacije je potrebno izvršiti najkasnije do 10. listopada: +385 98 427 660
info@restaurant-komin.com

13 sati, Komin Restaurant
Iva Dulčića 136

TRADITIONAL LUNCH

Performance by: Lindo Folklore Ensemble

Enjoy the songs and dances of the Folk Ensemble Lindo while savouring the most delicious Dubrovnik dishes.

Croatian Menu - 36€

Baked salty cheese strudel
Veal cooked under the bell
Roasted potatoes and other vegetables
Prekmurje layer cake

Dubrovnik Meat Menu - 40€

Prosciutto, cheese, and pancetta with homemade bread
Lamb cooked under the bell
Roasted potatoes and other vegetables
Dubrovnik cream cake

Dubrovnik Seafood Menu - 40€

Marinated anchovies, fish carpaccio, and tuna pâté with homemade bread
Octopus with potatoes cooked under the bell
Dubrovnik crème caramel

Note: drinks are not included in the price
Reservations must be made by no later than October 10: +385 98 427 660
info@restaurant-komin.com



OCTOBER 15, SUNDAY

14 sati, Mala dvorana
Studentski dom, Marka Marojice 2b
PEKARSKI PROIZVODI

Radionica

Voditeljice: Biljana Vučković, Amela Obad i Tonči Vuleša

Nastavnici RCK DU prenijet će polaznicima radionice nova znanja i iskustva koja su stekli na renomiranoj Le Cordon Bleu akademiji u Istanbulu.

Rezervacije: rckdu.hr/radionica1

17 sati, Mala dvorana
Studentski dom, Marka Marojice 2b
RESTORANSKI DESERTI

Radionica

Voditeljice :
Biljana Vučković i Petkana Sindik

Polaznici radionice upoznat će se s namirnicama, skladištenjem, izradom biskvita i krema koje se koriste u slastičarstvu, a sve komponirano s čokoladnim dekoracijama.

Rezervacije: rckdu.hr/radionica3

2 pm, Small Hall
Student Dormitory, Marka Marojice 2b
BAKERY PRODUCTS

Workshop:

Hosts: Biljana Vučković, Amela Obad, and Tonči Vuleša

Teachers from the Regional Centre of Competence in Tourism and Hospitality Dubrovnik will share new knowledge and experiences gained at the renowned Le Cordon Bleu Academy in Istanbul.

Reservations: rckdu.hr/radionica1

5 pm, Small Hall
Student Dormitory, Marka Marojice 2b
RESTAURANT DESSERTS

Workshop

Hosts:
Biljana Vučković and Petkana Sindik

Participants will learn about ingredients, storage, making sponge cakes, and creams used in pastry making, all accompanied by chocolate decorations.

Reservations: rckdu.hr/radionica3

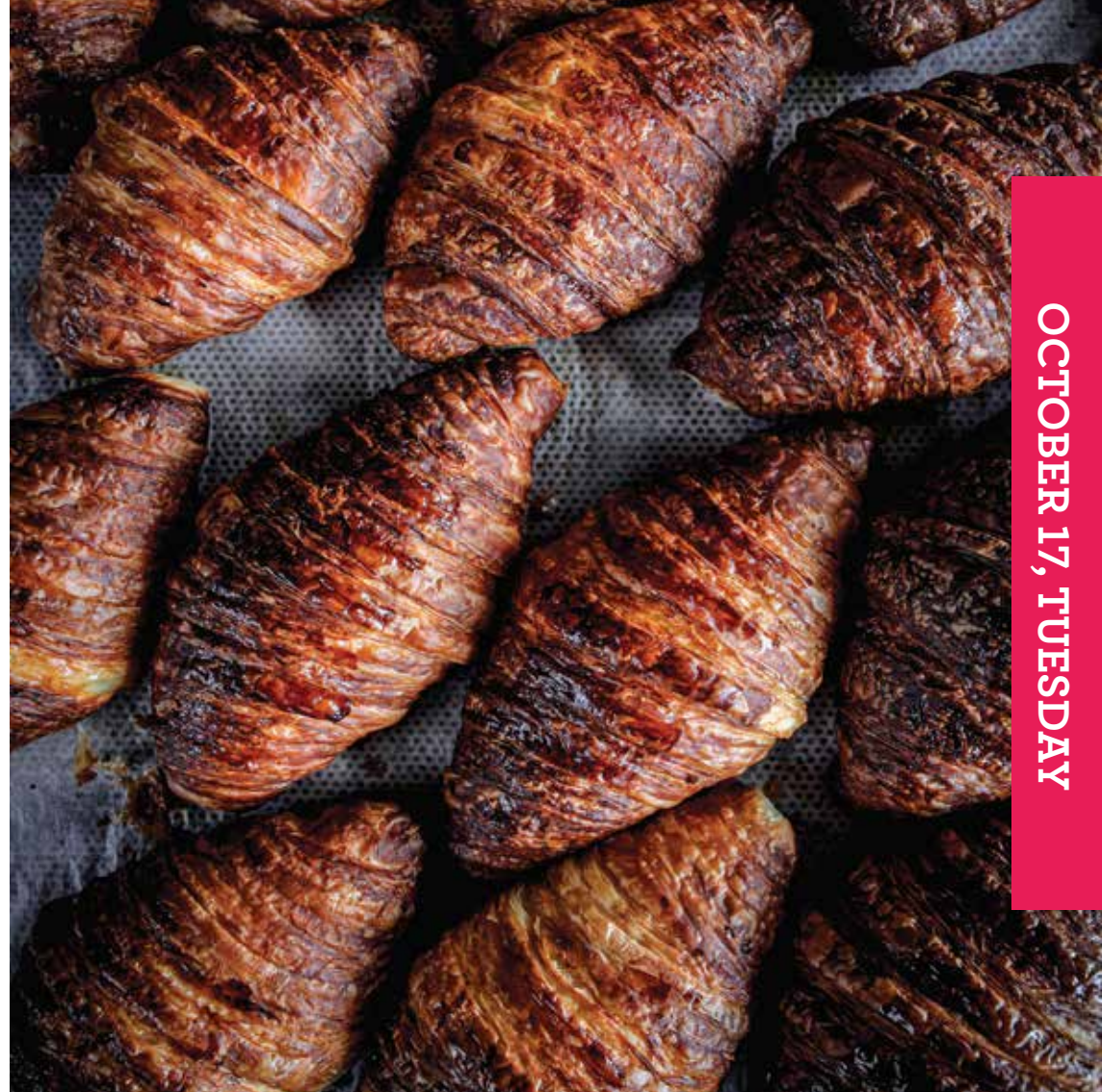




Image credit: Nikša Raguz Lučić

17 sati, Deša
Frana Supila 8, Lazareti

SMOKVINI PRUTIĆI

Radionica
Voditeljica: Sani Sardelić

Otočka kombinacija mame profesionalne kuharice te znanja i vještine skromnih, okretnih baka od kojih je učila, dale su Sani ideju za prhke kekse od smokava. Koristi se maslinovo ulje, rogač, mljeveni arancini, sjemenke komorača, mjenduli i naravno smokve. Dosta se brzo naprave i što je najvažnije traju..., ako potraju.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

5 pm, Deša,
Frana Supila 8, Lazareti

SMOKVINI PRUTIĆI

Workshop
Host: Sani Sardelić

A combination of island wisdom passed down from her mother, the expertise of a professional chef, and the knowledge and skills of humble, agile grandmothers inspired Sani to create delicate fig cookies. They are made using olive oil, carob, ground orange zest, fennel seeds, almonds, and, of course, figs. They are quick to make and, most importantly, they last... if they manage to last.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

17 sati, Deša,
Frana Supila 8, Lazareti

PRIMORSKI KROKANT

Radionica
Voditeljica: Nina Smokvina

Primorski krokant izrađuje se od mjendula i šećera, koji se zajedno prže na laganoj vatri dok ne dobiju zlatnožutu boju. Nakon toga se ulijeva u kalup ili se namašćenim nožem brzo izrađuju razni oblici. Međutim, svaka domaćica koja se jednom upustila u izradu krokanta zna da to nije nimalo jednostavno. Potrebna je brzina, vještina, znanje, a nadasve iskustvo. Krokant se u Dubrovačkom primorju tradicionalno pripremao za svadbe. Na ovoj Dešinoj radionici možete naučiti kako napraviti i oblikovati krokant te poslušajte priču o lomljenju krokanta koji je simbolizirao sreću i plodnost.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

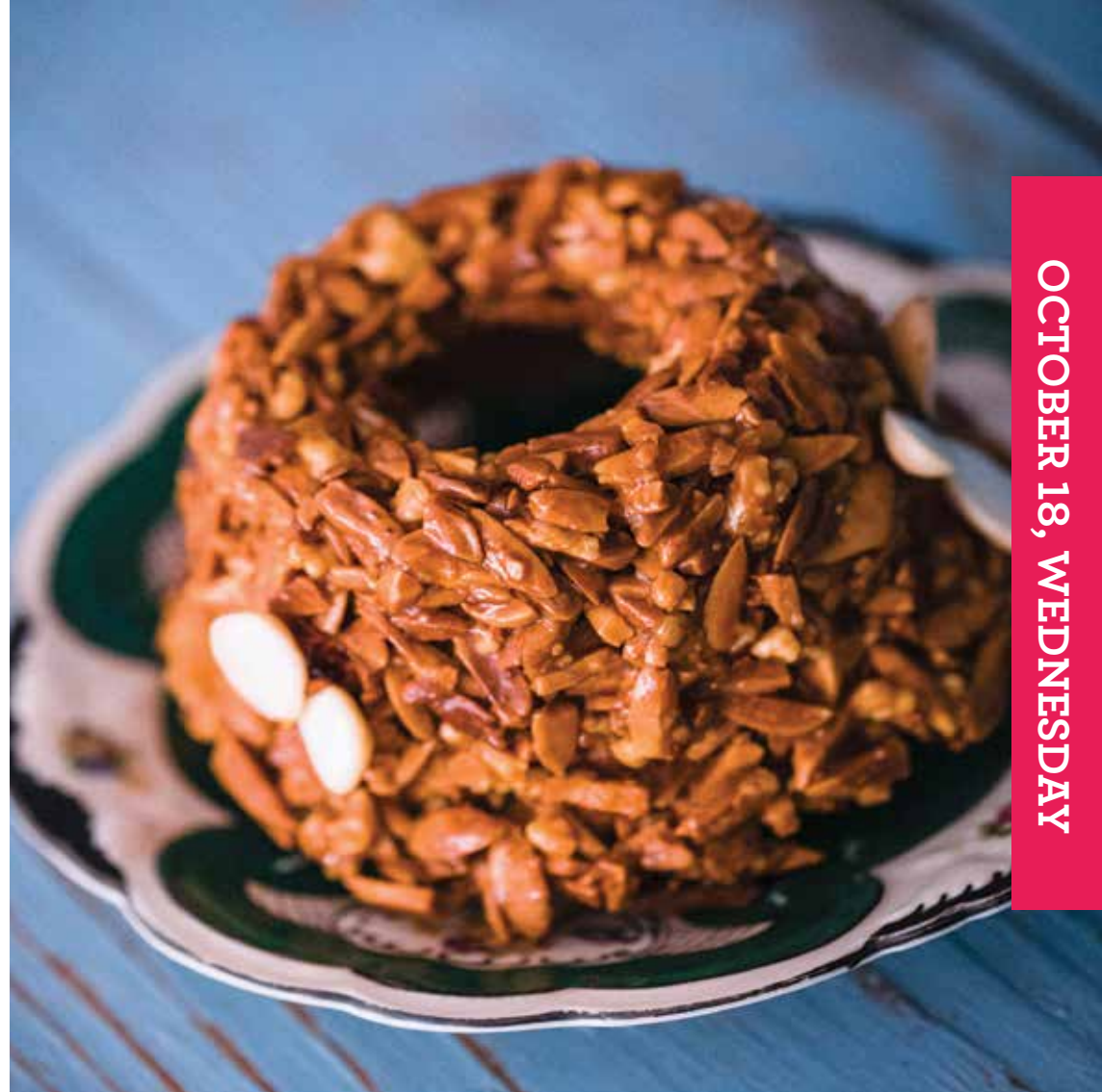
5 pm, Deša,
Frana Supila 8, Lazareti

BRITTLE FROM PRIMORJE

Workshop
Host: Nina Smokvina

The brittle is made from almonds and sugar, which are roasted together over low heat until they turn golden yellow. Afterward, it is poured into moulds or various shapes are quickly formed using a greased knife. However, any housewife who has once ventured into making brittle knows that it is not at all easy. It requires speed, skill, knowledge, and above all, experience. In the Dubrovnik coastal region, brittle was traditionally prepared for weddings. At this Deša workshop, you can learn how to make and shape brittle and listen to the story of breaking brittle, which symbolized happiness and fertility.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr



17 sati, Deša,
Frana Supila 8, Lazareti

PINICA

Radionica izrade “pinice”
Voditeljica: Jele Kusić

Neizostavan dio uskršnje trpeze predstavlja tradicionalni slatki kruh – „pinica”, a naše običaje i njenu izradu želimo predstaviti svim našim posjetiteljima kako bi ga do Uskrsa usavršili. Priprema domaće, mirisne „pinice” zahtjeva dosta truda i vremena. Osnovni su sastojci brašno, jaja, mlijeko, masnoća i naravno nezaobilazna korica naranče i limuna.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

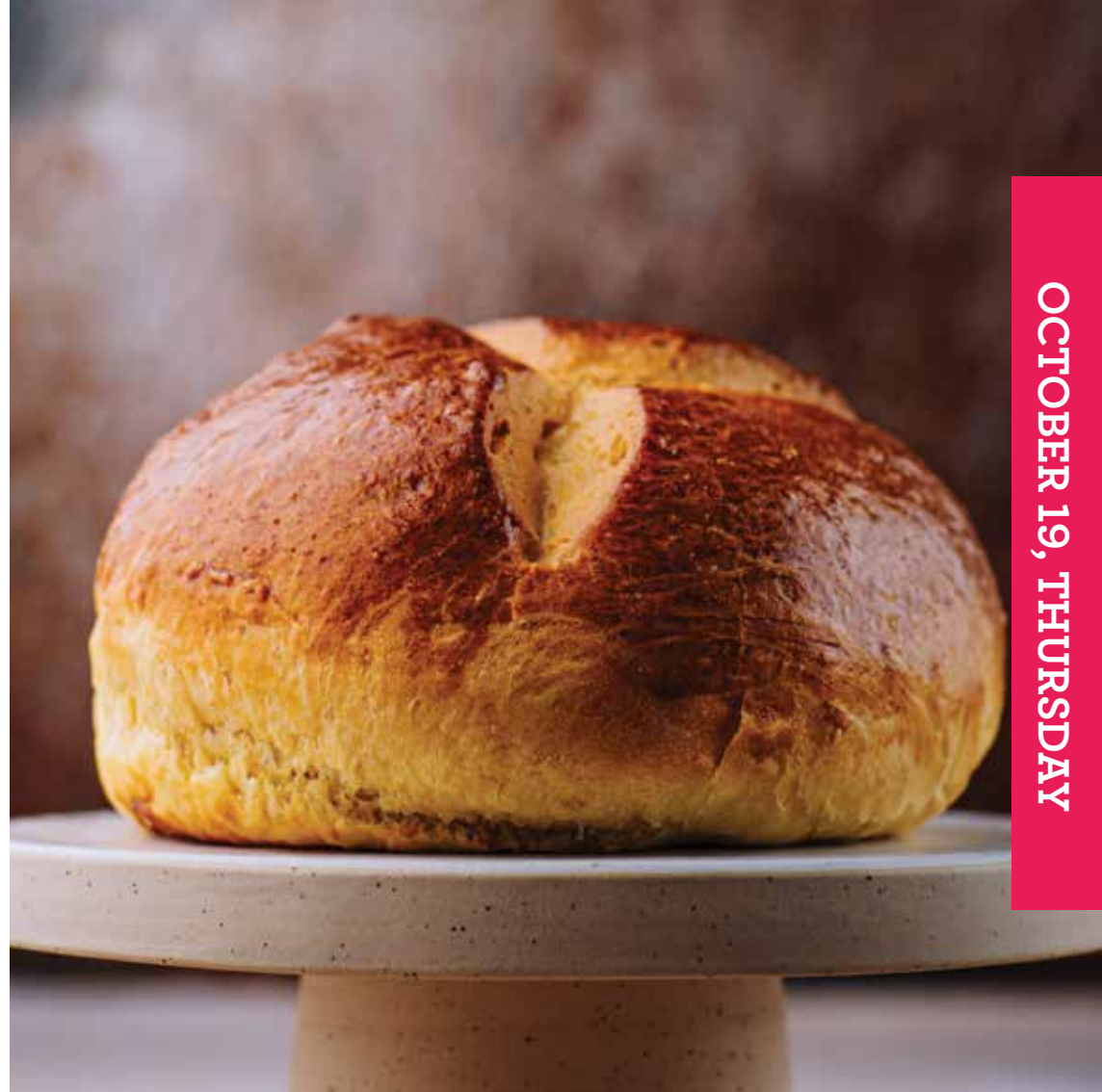
5 pm, Deša,
Frana Supila 8, Lazareti

EASTER BREAD “PINICA”

Workshop on making “pinica”
Host: Jele Kusić

An indispensable part of the Easter table is the traditional sweet bread - “pinica,” and we want to introduce our customs and its preparation to all our visitors so they can perfect it by Easter. Making homemade, fragrant “pinica” requires a lot of effort and time. The basic ingredients are flour, eggs, milk, fat, and of course, the essential zest of orange and lemon.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr





17 sati, Deša
Frana Supila 8, Lazareti

TIRAMISU S DIVKOM – “KAFOM MOG DJETINJSTVA”

Radionica
Voditelj: Mato Brnjić

Voditelja radionice okus tiramisu-a vraća u davno djetinjstvo kada je u susjedstvu probao tiramisu koji je bio pripremljen s Divka Frankovom kavom. Kako su u to vrijeme bile godine skromnog izbora ova poslastica dječaku od 7-8 godina duboko se urezala u sjećanje, a posebno okus Divke. Zahvaljujući Good Food Festivalu vratiti ćemo se u rane 60-e godine prošlog stoljeća i s vama podijeliti ovaj jednostavni recept i podsjetiti na davno djetinjstvo kad su male stvari činile veliku radost.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

5 pm, Deša,
Frana Supila 8, Lazareti

TIRAMISU WITH “DIVKA” - “THE COFFEE OF MY CHILDHOOD”

Workshop
Host: Mato Brnjić

The workshop leader's taste of tiramisu takes him back to his childhood when he tried tiramisu in the neighbourhood that was prepared with Divka Frank coffee. Since those were times of limited choices, this dessert deeply engraved itself in the memory of a 7-8-year-old boy, especially the taste of Divka coffee. Thanks to the Good Food Festival, we will return to the early 1960s and share this simple recipe with you, reminding you of the distant childhood when small things brought great joy.

Ulaz slobodan
uz obveznu rezervaciju:
info@desa-dubrovnik.hr

19 sati, Restoran Marangun
Iva Vojnovića 7a

NAPOLITANSKA VEČER

Na desetom Good Food Festivalu gostuje chef i tim poznatog restorana Donna Sofia iz talijanskog grada Sorrenta, koji će uz pomoć osoblja restorana Marangun pripremiti talijanske specijalitete. Tijekom večeri prezentirat će se tipična napolitanska jela i glazba, a kušat će se i poznati liker limoncello proizveden u tvrtki "I Giardini di Cataldo" obitelji Esposito koja ima bogatu povijest uzgoja limuna na obiteljskom imanju "Petrulo" još od 1800. godine.

Voditeljica: Kate Lujo
Tipična napolitanska glazba:
Martina Russo & Sergio Sepe

Cijena po osobi: 60€
Rezervacije: +385 91 301 6000
info@marangun-restaurant.com

7 pm, Marangun Restaurant
Iva Vojnovića 7a

NEAPOLITAN EVENING

At the tenth Good Food Festival, the chef and team from the renowned Donna Sofia restaurant in the Italian town of Sorrento, will will prepare Italian specialties with the assistance of the Marangun restaurant staff. During the evening, typical Neapolitan dishes and music will be presented, and you will have the opportunity to taste the famous limoncello liqueur produced by the "I Giardini di Cataldo" company of the Esposito family, which has a rich history of lemon cultivation on the family estate "Petrulo" dating back to 1800.

Host: Kate Lujo
Typical Neapolitan music:
Martina Russo & Sergio Sepe

Price per person: 60€
Reservations: +385 91 301 6000
info@marangun-restaurant.com





20. & 21. LISTOPADA

18 sati, Dubrovačka Pivovara
Obala pape Ivana Pavla II 15
FUNKY WEEKEND AT DBC

Funky Beer & Food + Funky Music

Funk je mješavina soula, jazza i R&B koja je utjecala na mnoge popularne glazbenike te je ugrađena u njihovu glazbu. Jedna od najznačajnijih obilježja funk glazbe je uloga bas gitare koja je prije funka bila rijetko istaknuta u popularnoj glazbi. Drugi vikend Good Food Festivala uživajte u funky glazbi, funky hrani i pivu koje će za vas pripremiti Dubrovačka pivovara.

6 pm, Dubrovnik Beer Company
Obala pape Ivana Pavla II 15
FUNKY WEEKEND AT DBC

Funky Beer & Food + Funky Music

Funk is a blend of soul, jazz, and R&B that has influenced many popular musicians and is integrated into their music. One of the most significant features of funk music is the role of the bass guitar, which was rarely prominent in popular music before funk. During the second weekend of the Good Food Festival, enjoy funky music, funky food, and beer prepared for you by the Dubrovnik Brewery.

OCTOBER 20 & 21



10-12 sati, Stradun

DUBROVAČKA TRPEZA

Na trpezi duž cijeloga Straduna predstaviti će se brojni dubrovački hoteli i restorani, pekari, slastičari, ugostitelji i vina koji će prezentirati svoje znanje i umijeće. To je pravi užitek za oči i nepca za sve ljubitelje dobre hrane. Uz simbolične cijene moći ćete uživati u brojnim delicijama i kušanju vina, a sav prihod namijenjen je u humanitarni svrhe.

Voditeljica: Kate Lujo
Glazbeni nastup: Klapa Kaše

Prodaja bonova počinje od 10 sati
Cijena bona za hranu: 6€
Cijena bona za vino: 3€

Organizatori: Grad Dubrovnik, TZ grada Dubrovnika, Županija dubrovačko-neretvanska, Hrvatska gospodarska komora - Županijska komora Dubrovnik, Obrtnička komora Dubrovačko-neretvanske županije, Ceh ugostitelja i TUŠ Dubrovnik

10 am-12 pm, Stradun

DUBROVNIK TABLE

Along the entire Stradun, numerous Dubrovnik hotels, restaurants, bakeries, confectioneries, caterers, and wineries will showcase their knowledge and skills. It's a true feast for the eyes and palate for all lovers of good food. At symbolic prices, you will be able to enjoy numerous delicacies and wine tastings, with all proceeds going to humanitarian purposes.

Host: Kate Lujo
Musical performance: Vocal Group Kaše

The sale of vouchers begins at 10 am
Price of food voucher: 6€
Price of wine voucher: 3€

Organised by: City of Dubrovnik, Dubrovnik Tourist Board, Dubrovnik-Neretva County, Croatian Chamber of Economy - County Chamber Dubrovnik, Craftsmen's Chamber of Dubrovnik-Neretva County, Craftsmen Guild and Tourism and Hospitality School Dubrovnik



19 sati, Hotel Rixos Premium Dubrovnik
Liechtensteinov put 3

GALA VEČERA “1001 NOĆ”

Voditeljica: Kate Lujo
Živa glazba: Grupa Taliri
Plesna grupa Wevents

Tema ove humanitarne gala večere je knjiga Tisuću i jedna noć koja je također sinonim za bajkovite orijentalne noći, bogate gozbe, zabave i prelijepa plesačice pa je jednu takvu noć tim hotela Rixos Premium Dubrovnik priredio za goste festivala.

Cijena po osobi: 55€
Rezervacije: +385 20 200 000
duska.soljak@rixos.com

Napomena: Cjelokupni prihod ide u humanitarne svrhe

7 pm, Hotel Rixos Premium Dubrovnik
Liechtensteinov put 3

GALA DINNER “1001 NIGHTS”

Host: Kate Lujo
Live music: Taliri Group
Wevents Dance Group

The theme of this humanitarian gala dinner is the book “One Thousand and One Nights,” which is also synonymous with enchanting oriental nights, lavish feasts, entertainment, and beautiful dancers. So, the Rixos Premium Dubrovnik Hotel has prepared such a night for the festival guests.

Price per person: 55€
Reservations: +385 20 200 000
duska.soljak@rixos.com

Note: The entire proceeds go to humanitarian purposes



12 sati, Restoran Veranda 2.0
Na moru 1, Orašac,
Šetnica Hotela Vrtovi Sunca

HRVATSKA NA PJATU

Prezentacija hrvatske gastronomije
i ručak

Živa glazba: Trio Laus

U restoranu Veranda 2.0 provest će vas kroz okuse i mirise Hrvatske. Predstavit će hrvatsku gastronomiju kroz regije i najbolja jela. Vrhunske namirnice i ljubaznost domaćina pružit će vam nezaboravan doživljaj Hrvatske na pjatu.

Cijena ručka u četiri slijeda
s četiri čaše vina: 50€

Rezervacije:
veranda.konoba@gmail.com

12 pm (noon), Restoran Veranda 2.0
Na moru 1, Orašac,
Promenade of Hotel Sun Gardens

CROATIA ON A PLATE

Presentation of Croatian gastronomy
and lunch

Live music: Trio Laus

At Veranda 2.0 restaurant, we will guide you through the flavours and scents of Croatia. We will introduce Croatian cuisine through its regions and finest dishes. Premium ingredients and the hospitality of our hosts will provide you with an unforgettable Croatian experience on a plate.

Price for a four-course lunch with four
glasses of wine: 50€

Reservations:
veranda.konoba@gmail.com

18.30 sati
Prirodoslovni muzej Dubrovnik

GASTROpoda - PUŽEVI U GASTRONOMIJI

Prezentacija i kušanje

Predavačica: Antonija Kušar

Od davnina, puževi su cijenjena gastronomska delicija. Što je motiviralo supružnike Kušar da se okušaju u uzgoju i u Čilipima započnu s farmom puževa te s kojim izazovima se susreću, otkrit će nam Antonija Kušar. U prekrasnom ambijentu atrija i aule Prirodoslovnog muzeja Dubrovnik, kušat će se nekoliko zagrizaka s puževima koje će popratiti odgovarajuća vina.

Cijena po osobi: 15€
Rezervacije: ksenija@eventlab.hr

Napomena: Rezervacija obavezna, ograničen broj mjesta

6.30 pm
Natural History Museum Dubrovnik

GASTROpoda - SNAILS IN GASTRONOMY

Presentation and tasting

Lecturer: Antonija Kušar

Since ancient times, snails have been a valued gastronomic delicacy. Antonija Kušar will reveal what motivated the Kušar spouses to venture into snail farming in Čilipi and the challenges they face. In the beautiful setting of the atrium and hall of the Natural History Museum Dubrovnik, there will be a tasting of several snail dishes accompanied by suitable wines.

Price per person: 15€
Reservations: ksenija@eventlab.hr

Note: Reservation is mandatory, limited seating



PROGRAM PLUS!

14 sati, **Velika Onofrijeva fontana**
DUBROVNIK NA PJATU
Gourmet tura

Itinerer: razgledanje Grada s posjetom tri restorana i jednom slastičarnom
 Uključeno: gastronomsko razgledanje Grada s lokalnim vodičem, snack i čaša vina u tri restorana, kolač i kava/čaj u slastičarni

Trajanje: 3 sata
 Minimum: 2 osobe
 Cijena: 113€ po osobi
 Potrebno bukirati 24 h unaprijed
 Rezervacije: 098 9452 128
 info@dubrovnikfoodstory.com

9.30 ili 15.30 sati
PICK.COOK.EAT
Tradicionalna škola kuhanja

Itinerer: Vožnja od mjesta boravka do ruralnog dijela Dubrovnika – škola kuhanja s uključenom opremom – ručak/večera s uključenim pićem dobrodošlice/vinom

Trajanje : 5-6 sati
 Minimum: 2 osobe
 Cijena: 155€ po osobi

Uključeno: transfer u klimatiziranom vozilu, oprema potrebna za kuhanje, hrana i piće
 Potrebno je rezervirati
 24 sata ranije: 098 9452 128
 info@dubrovnikfoodstory.com

18:00 sati, **Slatko kao cukar**
Nalješkovićeva 6
PAINT, SIP AND SAVOR
LOCAL FLAVORS
Radionica

Pridružite nam se na jedinstvenom iskustvu u srcu Grada. Na ovoj ćete radionici imati priliku osloboditi svoju kreativnost i oslikati vlastitu eko dasku za posluživanje dok uživate u lokalnim vinima i najukusnijim domaćim zalogajima. U cijenu je uključen sav materijal potreban za stvaranje Vašeg remek-djela, kao i neograničene količine lokalnog vina i domaćih zalogaja.

Cijena po osobi: 30€
 (u cijenu je uključen sav materijal, domaći zalogaji i vino)
 Napomene: broj sudionika je ograničen
 Rezervacija obvezna:
 slatkokaocukar@gmail.com

PROGRAMME PLUS!

2 pm, **Great Onofrio's Fountain**
DUBROVNIK ON A PLATE
Gourmet tour

Itinerary: City tour with a visit to three restaurants and one pastry shop
 Included: a gastronomic tour of the Old Town with a local guide, a snack and a glass of wine in three restaurants, cake and coffee/tea in a pastry shop

Duration: 3 hours
 Minimum: 2 people
 Price: 113€ per person
 Must be booked 24 hours in advance
 Reservations: 098 9452 128
 info@dubrovnikfoodstory.com

9.30 am or 3.30 pm
PICK.COOK.EAT
A traditional cooking school

Itinerary: Drive from the place of stay to the rural part of Dubrovnik - cooking school with equipment included - lunch/dinner with welcome drink/wine included

Duration: 5-6 hours
 Minimum: 2 people
 Price: 155€ per person

Included: transfer in an air-conditioned vehicle, equipment needed for cooking, food and drinks
 It is necessary to book 24 hours in advance: 098 9452 128
 info@dubrovnikfoodstory.com

6 pm, **Slatko kao cukar,**
Nalješkovićeva 6
PAINT, SIP AND SAVOR
LOCAL FLAVORS
Workshop

Join us on a one-of-a-kind experience in the heart of Old Town. In this workshop, you'll have the opportunity to unleash your creativity and paint your own eco-friendly serving board while enjoying local wines and bites. You'll be given all the necessary tools and materials to create your masterpiece. As you work on your serving board, you'll also have the chance to sample some of the best local wines and delicacies.

Price per person: 30 € (all the materials, wine and snacks are included in the price)
 Note: number of participants is limited
 Reservation is mandatory:
 slatkokaocukar@gmail.com

PROGRAM PLUS! / PROGRAMME PLUS!

Life According to KAWA!
 Maestra Đ. Jusića 2, Ploče Gate
 Tel: +385 20 670 730

SHOP LOCAL. EAT GLOBAL.

Dobrodošli u tajnu špajzu punu hrane u Life According to KAWA! dućanu. Samo recite našem osoblju da vas šalje Good Food i uživajte u 10% popusta na svu hranu i piće uključujući Cogito kavu, američke slatkiše, korejske instant rezance, japanske gyoze, razne začine i delicije iz svih krajeva svijeta!

12.-22. listopada, 8-20 sati
 Park Luja Šoletića u Gružu

SAMO HRVATSKO

Sajam hrvatskih proizvoda
 Rukotvorine, domaća hrana i piće

Organizator: Udruga veterana branitelja
 72. bojne vojne policije

Life According to KAWA!
 Maestra Đ. Jusića 2, Ploče Gate
 Tel: +385 20 670 730

SHOP LOCAL. EAT GLOBAL.

Welcome to the Secret Food Room at Life According to KAWA! Simply tell the staff that Good Food sent you and enjoy 10% off all food and drink including Cogito coffee, American candy, Korean instant noodles, Japanese gyoza, & authentic ingredients and snacks from all over the world!

October 12 - 22, 8am - 8pm
 Lujo Šoletić Park in Gruž

ONLY CROATIAN

Fair of Croatian products
 Crafts, homemade food and drinks

Organised by: Association of veterans
 of the 72nd Military Police Battalion



PONUĐA FESTIVALSKIH DORUCAKA

RESTORAN KAZBEK

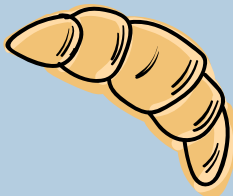
Hotel Kazbek, Lapadska obala 25
Tel : 020 362 999, 020 362 900

A la carte doručak - 17€

Izbor:

- napici
(kava, čaj, voćni sokovi, pjenušac)
- kruh, pecivo i namazi
- žitarice i domaća granola
- sirevi i naresci
- topla jela
- voće i smoothie
- palačinke

Napomena: servira se 07 - 11 sati

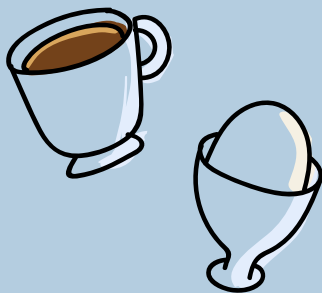


PIANO BAR

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

Doručak 14€

Quiche s dimljenim lososom
mlaka slana pita s jajem, dimljenim
lososom i porilukom



FESTIVAL BREAKFAST OFFER

KAZBEK RESTAURANT

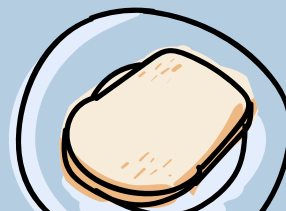
Hotel Kazbek, Lapadska obala 25
Tel : 020 362 999, 020 362 900

A la carte breakfast - 17€

Choice of:

- beverages
(coffee, tea, fruit juices, sparkling wine)
- bread, pastries & spreads
- cereals and Kazbek made granola
- cheese & cuts
- warm meals
- fruit and smoothies
- pancakes

Note: breakfast served 07 - 11 am



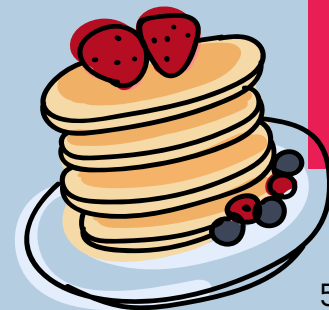
PIANO BAR

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

Breakfast - 14€

Smoked Salmon Quiche

warm savoury pie with eggs, smoked
salmon and leek



SLATKA FESTIVALSKA PONUDA

RESTORAN KAZBEK

Hotel Kazbek, Lapadska obala 25
Tel: +385 20 362 999, +385 20 362 900

Kava & kolač - 7€

Svježa dnevna slastica po izboru chefa
Topli napitak (kava, cappuccino, čaj)

Napomena: servira se od 14 – 18 sati

LIBERTAS LOBBY BAR

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

Popodnevno opuštanje - 22€

Izbor svježe kave i premium čajeva

Izbor svježih dnevnih slastica:
baklava, hurmašice, kadaif s orasima,
mramorni kolač, Zeleno zlato Sicilije,
Čokoladni potpis

Napomena: servira se od 15 – 18 sati



PIANO BAR

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

Kava + kolač - 4€

Zdravi smoothie - 5€

Čokoladni Majar kolač - 5€

sočni čokoladni biskvit sa kremom od
karamele i preljevom od čokolade

Kolač od sira s marelicom - 5€

prhko tijesto s bademima, krema od sira
s marelicama



FESTIVAL SWEET OFFER

KAZBEK RESTAURANT

Hotel Kazbek, Lapadska obala 25
Tel: +385 20 362 999, +385 20 362 900

Coffee & Cake - 7€

Daily fresh dessert per Chef's choice
Hot beverage (coffee, cappuccino, tea)

Note: served 2pm - 6pm

LIBERTAS LOBBY BAR

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

Afternoon tea time - 22€

Selection of fresh coffee
and premium tea

Selection of daily fresh desserts:
baklava, hurmašice (syrup biscuits),
kadaif with walnut (sweet noodles),
tiger tea cake, Pistachio Siciliano,
Choco Signature

Note: served 3pm - 6pm

PIANO BAR

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

Coffee + Cake - 4€

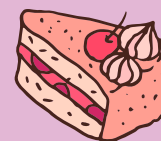
Healthy smoothie - 5€

Chocolate Majar cake - 5€

double layer chocolate sponge cake
with caramel cream and chocolate
fudge topping

Apricot Cheesecake - 5€

shortcrust pastry with almonds, cream
cheese custard with apricot



OCTOBER 9 - 22

9. - 22. LISTOPADA

VINOKUŠNJE

D'VINO WINE BAR

Palmotićeva 4a, tel: 020 321 130

White flight & slani inčuni na tapenadi od crnih maslina - 20€ po osobi

Red flight & sir, svježe pečen kruh i masline - 25€ po osobi

Bossanova flight & mix mesa i sira sa svježe pečenim kruhom i masline - 30€ po osobi

ŠKAR WINE BAR

Dropčeva 2, tel: 098 787 705

18 – 02 sata, kušanje vina svaki dan

Bijelo, rose i crno vino & likeri - 20€ po osobi

Bijelo, rose i crno vino & likeri s vege, ribljom ili sir&pršut platom - 25€ za 2 osobe

ŠKAR WINERY DUBROVNIK

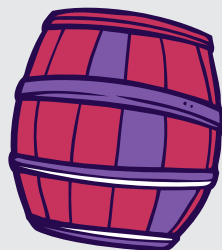
Lapadska obala 17, tel: +385 98 787 705

18 sati, utorkom, četvrtkom i subotom

Priča o Lekriu

Vođena vinska tura - 40€ po osobi

Kušajte bijelo, rose i crno vino uz mesnu, riblju ili vege platu, i poslušajte priče o Dubrovniku, brodogradnji, pravljenju vina i obiteljskoj povijesti.



WINETASTINGS

D'VINO WINE BAR

Palmotićeva 4a, tel: 020 321 130

White flight & salted anchovies on black olive tapenade - 20€ per person

Red flight & cheese, freshly baked bread and olives - 25€ per person

Bossanova flight & mix of meats and cheese with freshly baked bread and olives - 30€ per person

ŠKAR WINE BAR

Dropčeva 2, tel: 098 787 705

Daily Wine Tasting 6 pm - 2 am

White, rose, red & selection of liqueurs - 20€ per person

White, rose, red & selection of liqueurs accompanied with prosciutto & cheese, fish, or veggie platter - 25€ for 2 persons

ŠKAR WINERY DUBROVNIK

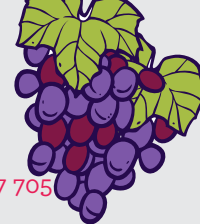
Lapadska obala 17, tel: +385 98 787 705

6 pm, Tuesday, Thursday and Saturday

The Story of Lekri

Guided Wine tour - 40€ per person

Taste white, rose & red wines accompanied with meat, fish or veggie platters, and listen to stories about Dubrovnik, ship building, wine making and family history.



OCTOBER 9 - 22

9. - 22. LISTOPADA



RESTORANSKI MENIJI RESTAURANT MENUS

DVA TJEDNA DUBROVAČKIH RESTORANA

Vrijedni chefovi pedesetak dubrovačkih restorana posebno za Good Food Festival osmislili su prigodne menije po povoljnim cijenama koji će se moći kušati tijekom dva tjedna od 9. - 22. listopada.

Iskoristite ovu sjajnu priliku i posjetite restorane u kojima do sad niste bili, dopustite da vam dubrovački ugostitelji pokažu kako su jela iz njihove ponude ukusna, kreativno osmišljena i primamljiva.

Rezervirajte odmah svoj stol i uživajte!

TWO WEEKS OF DUBROVNIK RESTAURANTS

The hard-working chefs of around fifty Dubrovnik restaurants have designed special menus at reasonable prices for the Good Food Festival, which can be tasted during the two weeks of October from 9th - 22nd.

Take advantage of this great opportunity and visit restaurants you've never been to before, let Dubrovnik's restaurateurs show you how delicious, creatively designed and tempting the dishes they offer are.

Reserve your table now and enjoy!

BISTRO 49

Obala Ivana Pavla II 49

Tel: +385 20 891 038

Mesni meni – 30€**Tacosi s piletinom**

i pikantnim umakom od meksičkih začina

Janjeći kotleti

s kremom od boba i umakom od brusnice

Lava cake**Riblji meni – 30€****Dimljeni losos**

na kremi od kora

Tuna u sezamu

s buratom i pireom od batata

Semifreddo**RESTAURANT & CATERING****ACADEMIA**

Studentski centar Dubrovnik

Marka Marojice 2b, tel: +385 20 437 685

Mesni meni – 25€**Hummus od slanutka**

poslužen s maslinovim uljem i tortilja čipsom

Medaljoni junećeg filea

aromatizirani gorušicom s pireom od celera i glaziranom mrkvom

Dubrovačka rozata

s tučenim vrhnjem i tostiranim bademima

Riblji meni – 25€**Hummus od slanutka**

poslužen s maslinovim uljem i tortilja čipsom

Odrezak sabljjarke

na roštilju s povrćem i laganim umakom od kapara i bijelog vina

Dubrovačka rozata

s tučenim vrhnjem i tostiranim bademima

BISTRO 49

Obala Ivana Pavla II 49

Tel: +385 20 891 038

Meat menu– 30€**Tacos with chicken**

and spicy Mexican sauce

Lamb chops

with bean cream and cranberry sauce

Lava cake**Fish menu – 30€****Smoked salmon**

on dill cream

Tuna in sesame

with burrata and sweet potato puree

Semifreddo**ACADEMY****RESTAURANT & CATERING**

Student center Dubrovnik

Marka Marojice 2b, tel: +385 20 437 685

Meat menu– 25€**Chickpea hummus**

served with olive oil and tortilla chips

Beef tenderloin filets

scented with mustard with celery mash and glazed carrots

Dubrovnik crème caramel

with whipped cream and toasted almonds

Fish menu – 25€**Chickpea hummus**

served with olive oil and tortilla chips

Grilled swordfish steak

with vegetables and mild capers & white wine sauce

Dubrovnik crème caramel

with whipped cream and toasted almonds

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: +385 20 321 202

Mesni meni – 26€**Vitello tonnato**

teleća ruža, pašteta od tune

Pačja prsapire od zobi, krema od smokava,
umak od suhih šljiva**Čokoladna fantazija****Ribljji meni – 26€****Tartar od kozica**

gel od agruma

File brancinapire od celera i poriluka,
umak od kapara**Voćna čarolija****BISTRO BACCHUS**

Ćira Carića bb, tel: +385 20 209 157

Mesni meni – 32€**Gyoza s piletinom****Beef tagliata****Čokoladni lava kolač**

sa sladoledom od vanilije

Ribljji meni – 34€**Salata s jadranskim kozicama****Tuna tataki****Panna cotta**

s coulisom od šumskog voća

Vegetarijanski meni– 30€**Vegetarijanska gyoza****Pasta s tikvicama - specijalitet****Crumble od jabuka**

sa sladoledom od vanilije

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: +385 20 321 202

Meat menu– 26€**Vitello tonnato**

veal rose, tuna pâté

Duck breast

oat puree, fig cream, dried plum sauce

Chocolate fantasy**Fish menu – 26€****Shrimp tartare**

citrus gel

Sea bass filletcelery and leek puree,
caper sauce**Fruit magic****BISTRO BACCHUS**

Ćira Carića bb, tel: +385 20 209 157

Meat Menu – 32€**Chicken gyoza****Beef tagliata****Chocolate lava cake**

with vanilla ice cream

Fish Menu – 34€**Adriatic shrimp salad****Tuna tataki****Panna cotta**

with forest fruit coulis

Vegetarian Menu – 30€**Vegetable gyoza****Zucchini pasta - signature dish****Apple crumble**

with vanilla ice cream

IN: @gradskakavanaarsenalrestaurant

FB: GradskaKavanaArsenalRestaurant

www.nautikarestaurants.com / sales@nautikarestaurants.com

IN: @bacchus_dubrovnik / FB: bacchusdubrovnik

www.bistrobacchus.com / info@bistrobacchus.com

IN: @gradskakavanaarsenalrestaurant

FB: GradskaKavanaArsenalRestaurant

www.nautikarestaurants.com / sales@nautikarestaurants.com

IN: @bacchus_dubrovnik / FB: bacchusdubrovnik

www.bistrobacchus.com / info@bistrobacchus.com

**RESTORAN BANJE BEACH
LOUNGE & CLUB**

Frana Supila 10b, tel: + 385 99 3146 485

Ribljji meni – 30€**Riblja juha**

dalmatinska riblja juha s fino rezanim korjenastim povrćem i ribom

File od brancina

punjen s mladim špinatom i škampima u umaku od bijelog vina s karameliziranim julienne povrćem i kremom od graška

Kolač od sira

s umakom od šumskog voća i mente

Mesni meni – 30€**Juha od mrkve i đumbira****Rolana teletina**

u demi-glance umaku poslužena s mladim krumpirom i julienne povrćem

Tart od jabukes karamel umakom
i sladoledom od vanilije**KONOBA PIZZERIA BLIDINJE**Lapadska obala 21
Tel: +385 20 358 794, +385 99 771 6190**Mesni meni I – 30€****Tartar biftek****Ribeye steak****Desert po izboru****Mesni meni II – 27€****Pršut i sir****Pašticada s njokama****Desert po izboru****Ribljji meni I – 30€****Marinirani inćuni, marinirani gambori
i pašteta od tunjevine****Tunjevina na žaru**

s blitvom i kuhanim krumpirom

Desert po izboru**Ribljji meni II – 25€****Tartar od tunjevine****Crni rižot****Desert po izboru****Vegetarijanski meni – 20€****Juha od povrća****Zeleni rezanci od povrća****Desert po izboru****BANJE BEACH RESTAURANT
LOUNGE AND CLUB**

Frana Supila 10b, tel: +385 99 3146 485

Fish menu – 30€**Fish soup**

Dalmatian style fish soup with finely chopped root vegetables and fish

Sea bass fillet

filled with young spinach and shrimps in white wine sauce with caramelized julienne vegetables and bean cream

Cheese cake

with sauce of forest fruit and mint

Meat menu - 30€**Carrot and ginger soup****Rolled veal**

in demi-glance sauce served with young potatoes and julienne vegetables

Apple tartewith caramel sauce
and vanilla ice cream**TAVERN PIZZERIA BLIDINJE**Lapadska obala 21
Tel: +385 20 358 794, +385 99 771 6190**Meat Menu I – 30€****Beef tartare****Ribeye steak****Dessert of your choice****Meat Menu II – 27€****Prosciutto and cheese****Beef stew with gnocchi****Dessert of your choice****Fish Menu I – 30€****Marinated anchovies,****marinated prawns, tuna pâté****Grilled tuna**

with swiss chard and boiled potatoes

Dessert of your choice**Fish menu II – 25€****Tuna tartare****Black risotto****Dessert of your choice****Vegetarian Menu – 20€****Vegetable soup****Green vegetable noodles****Dessert of your choice**

MEX CANTINA BONA FIDE

Čubranovićeva bb
Tel: +385 97 654 3586

Meni I – 20€**Taquitos s piletinom****Quesadilla po izboru**

quesadilla, quesadilla s piletinom,
vegetarijanska quesadilla

Tequila Jose Cuervo Gold**Meni II – 20€****Tortilla čips**

s tri vrste umaka

Fajita po izboru

fajita s mesom, fajita s piletinom,
vegetarijanska fajita, fajita s tunom

Tequila Jose Cuervo gold**BISTRO BURA**

Bunićeva poljana
Tel: +385 91 467 7673

Ribljí meni - 27€**Bruschetta**

s pjenom od kozica

Domaći ravioli

punjeni brudetom

Semifreddo od badema**Mesni meni - 32€****Parfe od pileće jetrice****Svinjski lungić**

s pjenom od šumskih gljiva

Čokoladni brownie**Vegetarijanski meni – 25€****Bruschetta**

sa sporo kuhanom ciklom

Linguini

s kremom od tikvica

Voćni sorbet**MEX CANTINA BONA FIDE**

Čubranovićeva bb
Tel: +385 97 654 3586

Menu I – 20€**Chicken taquitos****Choice of quesadilla**

quesadilla, quesadilla with chicken,
vegetarian quesadilla

Jose Cuervo Gold Tequila**Menu II – 20€****Tortilla chips**

with three types of sauces

Choice of fajita

fajita with beef, fajita with chicken,
vegetarian fajita, tuna fajita

Jose Cuervo Gold Tequila**BISTRO BURA**

Bunićeva poljana
Tel: +385 91 467 7673

Fish Menu - 27€**Shrimp foam bruschetta****Homemade ravioli**

stuffed with fish stew

Almond semifreddo**Meat Menu - 32€****Parfait of chicken liver****Pork tenderloin**

with wild mushroom foam

Chocolate brownie**Vegetarian Menu – 25€****Bruschetta**

with slow-cooked beetroot

Linguini

with zucchini cream

Fruit sorbet

KONOBA CARPACCIO

Prijeko 30, tel: +385 91 628 19 07

Mesni meni - 33€**Govedi carpaccio****Dalmatinska paštica s njokama****Torta od rogača****Ribljí meni - 32€****Carpaccio od hobotnice****Cartoccio**

file bijele ribe s povrćem u škartocu

Cheesecake**Vegetarijanski meni - 30€****Carpaccio od tikvica**

s Grana Padanom

Ravioli sa sirom

u umaku od tartufa

Torta od rogača**CHIHUAHUA CANTINA MEXICANA**

Šetalište kralja Zvonimira 2b

Tel: +385 99 685 2380

Meni - 35€**Hrskave kuglice od crnog graha**

s kulenom, osvježavajući umak od avokada

Domaći tacosi

s junetinom ala paštica, brzo ukiseljeni svježi krastavci

Smokve u prošek

sa skutom

CARPACCIO TAVERN

Prijeko 30, tel: +385 91 628 19 07

Meat Menu - 33€**Beef carpaccio****Dalmatian beef stew with gnocchi****Carob cake****Fish Menu - 32€****Octopus carpaccio****Cartoccio**

white fish fillet with veggies in parchment paper

Cheesecake**Vegetarian menu - 30€****Zucchini carpaccio**

with Grana Padano cheese

Ravioli

with cheese in truffle sauce

Carob cake**CHIHUAHUA CANTINA MEXICANA**

Šetalište kralja Zvonimira 2b

Tel: +385 99 685 2380

Menu - 35€**Crispy black bean balls**

balls with kulen (a type of sausage), refreshing avocado sauce

Homemade tacos

with beef stew-style, quick pickled fresh cucumbers

Figs in prošek (a sweet dessert wine)

with cottage cheese

RESTORAN GUSTA ME

Ul. maestra Đela Jusića 2

Tel: +385 20 420 103; +385 91 796 0203

Meni I - 37€**Povrtne rollice**

sa slatko ljutim i jogurt umakom

Ramstek u umaku od zelenog papra

s povrćem sa žara i okruglicama od krumpira i parmezana

Sladoled

s krokantom od badema i karamelom

Meni II - 38€**Repovi kozica u tempuri**

s pikantnim umakom

File jadranske bijele ribe

s povrćem iz woka i

extra djevičanskim maslinovim uljem

Domaća topla pita

od jabuka sa sladoledom od vanilije

Meni III - 36€**Mediterranske bruschette****Domaća tjestenina**

pljukanci s kozicama, svježim tartufima i Grana Padano sirom

Krema Catalana**Napomena:****popust na sva vina i pića 20%****GUSTA ME RESTAURANT**

Ul. maestra Đela Jusića 2

Tel: +385 20 420 103; +385 91 796 0203

Menu I - 37€**Vegetable rolls**

with sweet and spicy yogurt sauce

Rumpsteak in green pepper sauce

with grilled vegetables and parmesan potato balls

Ice cream

with almond brittle and caramel

Menu II - 38€**Tempura prawn tails**

with spicy sauce

Fillet of Adriatic white fish

with wok-style vegetables and extra virgin olive oil

Homemade warm apple pie

with vanilla ice cream

Menu III - 36€**Mediterranean bruschetta****Homemade pasta "pljukanci"**

with shrimp, fresh truffles, and Grana Padano cheese

Crème Catalana**Note: 20% discount on all wines and beverages**

HARD ROCK CAFÉ DUBROVNIK

Poljana Paska Miličevića 4

Tel: +385 20 222 444

Mesni meni - 30€**Boneless bodacious tenders**

hrskava tupelo pileća prsa s umakom po izboru (buffalo umak, slatko-ljuti umak, domaći barbecue umak) poslužena s celerom i umakom od plavog sira

Baby back pork ribs

začinjena s poznatom kombinacijom začina, glazirana s domaćim barbecue umakom i pečena na žaru, poslužena sa začinjenim pomfritom, kupus salatom i graham

Strawberry cheesecake**Ribljí meni - 35€****One night in Bangkok spicy shrimp™**

hrskavi škampi u kremastom, ljutom umaku, prekriveni sa zelenim lukom, posluženi na posteljici od kupusa

Grilled salmon

norveški losos pečen na žaru sa slatko-ljutom glazurom od senfa, poslužen s pire krumpirom i povrćem

Sladoled**Vegetarijanski meni - 25€****Balsamic tomato bruschetta**

roma rajčice marinirane u balsamičnom octu i svježem bosiljku, prekrivene s naribanim Romano sirom, poslužene s tostiranim kruhom i parmezanom sa strane

Veggie burger

100% vegetarijanska pljeskavica, prekrivena cheddar sirom i hrskavim kolutom od luka, poslužena sa zelenom salatom i rajčicama.

Brownie**Posebna ponuda pića - 5 €****Ožujsko točeno pivo 0,5l****Gazirani ili negazirani sok****HARD ROCK CAFÉ DUBROVNIK**

Poljana Paska Miličevića 4

Tel: +385 20 222 444

Meat menu - 30€**Boneless bodacious tenders**

crispy tupelo chicken tenders tossed with your choice of sauce, served with celery and blue cheese dressing.

Baby back pork ribs

seasoned with our signature spice blend, then glazed with our house made barbecue sauce and grilled to perfection, served with seasoned fries

Strawberry cheesecake**Fish menu - 35 €****One night in Bangkok spicy shrimp™**

crispy shrimp, tossed in a creamy, spicy sauce, topped with green onions, served on a bed of creamy coleslaw

Grilled salmon

Norwegian salmon char-grilled with sweet & spicy mustard glaze, served with mashed potatoes and fresh vegetables.

Ice cream**Vegetarian menu - 25€****Balsamic tomato bruschetta**

roma tomatoes marinated in balsamic vinegar and fresh basil topped with grated Romano served with a stack of toasted artisan bread and shaved parmesan on the side.

Veggie burger

100% plant-based patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.

Brownie**Special beverages offer - 5 €****Ožujsko draught beer 0,5l****Juice or soda**

RESTORAN KAZBEK

Lapadska obala 25

Tel: +385 20 362 999, +385 20 362 900

Meni I - 41€**Carpaccio od tune**rikula, pinjoli, emulzija
od maslinovog ulja i citrusa**Tortica od grdobine i kozica**palenta sa začinskim biljem,
pire od celera i kokice od heljde,
umak od kozica**Slastica po izboru šefa kuhinje****Meni II - 43€****Kremasta juha**

od zapečene butternut tikve

Janjeći filekrema i listići od mrkve,
kockice pečenog krumpira,
šparoge, demi-glace**Slastica po izboru šefa kuhinje****Meni III - 33€****Kazbek salata**mozzarella, sušene rajčice,
krastavci, pesto od rikule, bademi**Istarski fuži**domaća istarska tjestenina,
umak od vrhnja, šparoga i šampinjona,
krema od istarskog tartufa**Slastica po izboru šefa kuhinje***Napomena: cijena menija po osobi
uključuje 1 čašu vina**Crno vino: Plavac Šunj**Bijelo vino: Graševina Mitrovac***KAZBEK RESTAURANT**

Lapadska obala 25

Tel: +385 20 362 999, +385 20 362 900

Menu I - 41€**Tuna carpaccio**arugula, pine nuts, olive oil
and citrus emulsion**Monkfish and prawns tartlet**polenta with aromatic herbs,
celery purée and buckwheat popcorn,
prawns sauce**Dessert per chef's choice****Menu II - 43€****Creamy soup**

with roasted butternut squash

Lamb filletcarrot purée and slices, roasted potatoes,
asparagus, demi-glace sauce**Dessert per chef's choice****Menu III - 33€****Kazbek salad**mozzarella, dry tomatoes, cucumbers,
arugula pesto, almonds**Istrian "fuži"**homemade Istrian pasta,
fresh cream sauce with asparagus,
champignons, and Istrian black truffles**Dessert per chef's choice***Note: The price of the menu per person
includes one glass of wine.**Red Wine: Plavac Šunj**White Wine: Graševina Mitrovac*

KIOSK DUBROVNIK

Dr. Ante Starčevića 95
Tel: +385 99 7128 000

Mesni meni - 28€

Sporo kuhana trgana svinjetina
BBQ tostada

Goveđi gulaš u kruhu

Kolač s lavandom

Ribljí meni - 28€

Tuna tostada

Losos poke

Kolač s lavandom

Vegetarijanski meni - 28€

Tostada s gljivama

Thai zeleni curry

Kolač s lavandom

RESTORAN KOPUN

Poljana Ruđera Boškovića 7
Tel: +385 20 323 969

Ribljí meni I - 34€

Jadranska salata
od morskih plodova

Crni rižot od sipe
s Jakobovom kapicom

Dubrovačka torta
od badema i naranče

Ribljí meni II - 52€

Selekcija morskih delicija

Kraljevski brodet
tradicionalna receptura s hrvatskih otoka

Paradižot

Mesni meni – 52€

Selekcija mesnih delikatesa i sireva

Kopun
u umaku od vrganja s orzom

Čokoladni nabujak
sa sladoledom od vanilije

IN: @kopundbk / FB: RestaurantKopun
www.restaurantkopun.com / info@restaurantkopun.com

KIOSK DUBROVNIK

Dr. Ante Starčevića 95
Tel: +385 99 7128 000

Meat menu - 28€

Slow cooked pulled pork
BBQ tostada

Beef bunny chow

Lavender cake

Seafood menu - 28€

Tuna tostada

Salmon poke

Lavender cake

Vegetarian menu - 28€

Mushroom tostada

Thai green curry

Lavender cake

IN: @kioskudubrovnik / FB: kioskudubrovnik
www.kioskudubrovnik.com / info@kioskudubrovnik.com

KOPUN RESTAURANT

Poljana Ruđera Boškovića 7
Tel: +385 20 323 969

Seafood menu I - 34€

Adriatic seafood salad

Traditional black cuttlefish risotto
with a scallop

Dubrovnik almond and orange cake

Seafood menu II - 52€

Selection of seafood delicacies

Royal seafood stew - brodetto
traditional recipe from Croatian islands

Paradižot - floating islands

Meat menu – 52€

Selection of meat delicacies
and cheese

Capon
in porcini mushroom sauce with barley

Dark chocolate fondant
with vanilla ice cream

IN: @kopundbk / FB: RestaurantKopun
www.restaurantkopun.com / info@restaurantkopun.com

RESTORAN LA CASTILE

Hotel Royal Princess
Kardinala Stepinca 31
Tel: +385 20 440 122

Ribljí meni - 39€**Domaći pljukanci s grdobinom**

pljukanci, grdobina, kapari,
domaća salsa, Grana Padano,
bijelo vino

Kovač

filet kovača u emulziji
maslinovog ulja i bijelog vina,
kapari, mini rajčice

Čokoladni mousse**Mesni meni 39€****Caprese salata****Burrata**

rajčica, pesto genovese, aceto redukcija

Striploin odrezak

45 dana suho odležano juneće meso,
mladi krumpir, Demi-glace,
glazirana mlada mrkva

Royal cheesecake

IN: @royal_dubrovnik / FB: royaldubrovnik
www.royaldubrovnik.com / dining@royaldubrovnik.com

LA CASTILE RESTAURANT

Hotel Royal Princess
Kardinala Stepinca 31
Tel: +385 20 440 122

Fish menu - 39€**Hand-rolled pasta with monkfish**

hand-rolled pasta, monkfish, capers,
homemade salsa, Grana Padano,
white wine

John Dory

John Dory filet cooked in the emulsion
of olive oil and white wine, capers,
and cherry tomatoes

Chocolate mousse**Meat menu 39€****Caprese salad****Burrata**

tomato, pesto genovese, aceto reduction

Striploin steak

45 days dry aged beef, sauteed baby
potato, Demi-glace,
glazed baby carrots

Royal cheesecake

IN: @royal_dubrovnik / FB: royaldubrovnik
www.royaldubrovnik.com / dining@royaldubrovnik.com



KAVANA LAZARETI

Frana Supila 10
Tel: +385 91 615 9483

Meni I - 30€**Hladni riblji pjat**

marinirane kozice, marinirani inćuni,
carpaccio od sabljjarke

Pappardelle

s lososom i tikvicama

Cheesecake

s preljevom od šumskog voća

Meni II - 28€**Krem juha od povrća****Gurmanski pjat**

entrecote, pileća prsa, pljeskavica,
povrće sa žara

Torta od rogača**Meni III - 30€****Dalmatinski pršut i sir**

s inćunima

Svinjski medaljoni

u umaku od gljiva s kroketima

Dubrovačka rozata**Festivalska ponuda vina****Rukatac Šundrica**

0,75l - 20€ / 0,10l - 3,20 €

Plavac mali Šundrica

0,75l - 20€ / 0,10l - 3,20 €

Rose Kutjevo Premium

0,75l - 23€ / 0,10l - 3,50 €

KAVANA LAZARETI

Frana Supila 10
Tel: +385 91 615 9483

Menu I - 30€**Cold fish platter**

marinated shrimps, marinated
anchovies, swordfish carpaccio

Salmon and zucchini pappardelle**Cheesecake****Menu II - 28€****Creamy vegetable soup****Gourmet platter**

entrecote, chicken breast, burger,
and grilled vegetables

Carob cake**Menu III - 30€**

Dalmatian prosciutto and cheese
with anchovies

Pork medallions

in mushroom sauce with croquettes

Dubrovnik crème caramel**Festival wine offer****Rukatac Šundrica**

0,75l - 20€ / 0,10l - 3,20 €

Plavac mali Šundrica

0,75l - 20€ / 0,10l - 3,20 €

Rose Kutjevo Premium

0,75l - 23€ / 0,10l - 3,50 €

TAVERNA LOGGIA

Nikole Tesle 8

Tel: +385 91 628 1907

Mesni meni - 32€

Carpaccio od dimljenih pačjih prsa
s tostiranim lješnjacima

**Sporo pečena otkoštena
janjeća potkoljenica**
s demiglance umakom i
pire krumpirom na listu kelja

Suhe smokve punjene orasima
kuhane u crnom vinu
sa sladoledom od lješnjaka

Ribljí meni - 30€

Tartar od tune s tartufima

File lososa na kremi od mrkve
sa šparogama sa roštilja

Buča kuhana u šećernom sirupu
s mahunama vanilije
i sladoledom od stracciatelle

Vegetarijanski meni – 28€

Juha od poriluka i cvjetače
sa šafranom i čipsom od slanutka

Salata od dimljenog seitana
s rikulom i narančom
te preljevom od petrusina

Torta od rogača bez glutena

TAVERNA LOGGIA

Nikole Tesle 8

Tel: +385 91 628 1907

Meat menu - 32€

Smoked duck breast carpaccio
with toasted hazelnuts

Slow-roasted deboned lamb shank
with demi-glace sauce, mashed potatoes,
and cabbage leaf

Dried figs stuffed with walnuts
cooked in red wine,
with hazelnut ice cream

Fish menu - 30€

Tuna tartare with truffles

Salmon fillet on carrot cream
with grilled asparagus

Pumpkin cooked in sugar syrup
with vanilla pods and stracciatella ice
cream

Vegetarian Menu – 28€

Leek and cauliflower soup
with saffron and chickpea chips

Smoked seitan salad
with arugula and orange,
with parsley dressing

Gluten-free carob cake

LUCIN KANTUN

Od Sigurate 4a
Tel: +385 20 321 003

Ribljí meni - 30€

Carpaccio bijele ribe
salata, kefir, ulje mladog luka

Tuna tataki
sezam, umak bosiljka,
okruglica griza

Tart od jabuke

Mesni meni - 28€

Krem juha od mrkve na kavi

Sous vide dalmatinska paštícada
domaće njoke

Mousse od čokolade

MEDITERANEO SUSHI & SEAFOOD

Peline 4, tel: +385 95 554 1476

Meni I - 20€

Unagi Tamagoyaki (3 kom)

Sushi plata / Uramaki mix (6 kom)

Nigiri (2 kom)

Futomaki (4 kom)

Matcha puding

Meni II - 20€

Svježe kamenice (3 kom)

Rižoto Mediteraneo
rižoto s jadranskim kozicama, rajčicama,
tikvicama i emulzijom od bosiljka

Tiramisu

LUCIN KANTUN

Od Sigurate 4a
Tel: +385 20 321 003

Fish menu - 30€

White fish carpaccio
salad, kefir, green onion oil

Tuna tataki
sesame, basil sauce,
semolina dumplings

Apple tart

Meat menu - 28€

Cream of carrot soup with coffee

Sous vide Dalmatian braised beef
homemade gnocchi

Chocolate mousse

MEDITERANEO SUSHI & SEAFOOD

Peline 4, tel: +385 95 554 1476

Menu I - 20€

Unagi Tamagoyaki (3 pieces)

Sushi platter / Uramaki mix (6 pieces)

Nigiri (2 pieces)

Futomaki (4 pieces)

Matcha pudding

Menu II - 20€

Fresh oysters (3 pieces)

Mediterranean risotto
risotto with Adriatic shrimp, tomatoes,
zucchini, and basil emulsion

Tiramisu

RESTORAN MAGDALENA

Hotel The Pucić Palace, Od Puča 1
Tel: +385 20 326 222, +385 91 332 4125

Mesni meni - 38€**Goveđi tartar**

ručno rezani biftek, marinirani
žumanjak, ukiseljena rotkvica, majoneza
od vlasca, krutoni, zreli sir

Janjeća leđa

kraljevske bukovače,
krema od pečenog krumpira, jus

Čokolada, karamela i lješnjak**Riblji meni - 38€****Tempura od hobotnice**

brzo sotirani komorač, crvena paprika,
mrkva, majoneza od češnjaka, ukiseljeni
daikon

Hrvatski "ikejime" brancin na žaru

patlidžan na žaru, krema od pinjola,
krema od rajčice, krema od bosiljka, jus

Mak i limun**Vegetarijanski meni - 26€****Humus od cikle**

sušena jabuka, kompresirana jabuka,
chutney radič

Ravioli sa sirom

Umak od kukuruza šećerca, šafran,
pinjoli

Poširana kruška i mascarpone**MAGDALENA RESTAURANT**

Hotel The Pucić Palace, Od Puča 1
Tel: +385 20 326 222, +385 91 332 4125

Meat menu - 38€**Beef tartare**

hand cut beef loin, marinated egg yolk,
pickled radish, chives mayonnaise,
croutons, mature cheese

Lamb loin

king oyster mushrooms,
baked potato cream, jus

Chocolate, caramel and hazelnut**Fish menu - 38€****Octopus tempura**

fast sautéed fennel, red pepper, carrot,
garlic mayonnaise, pickled daikon

Croatian "ikejime" sea bass grilled

grilled eggplant, pine nuts cream,
tomato cream, basil cream, jus

Poppy seeds and lemon**Vegetarian menu - 26€****Beetroot hummus**

dried apple, compressed apple,
chutney radicchio

Ravioli stuffed with cheese

sweet corn sauce, saffron, pine nuts

Poached pear and mascarpone

RESTORAN MOMENTI

Hotel Valamar Lacroma Dubrovnik
Iva Dulčića 34, tel: +385 20 449 100

Ribljí meni - 35€**Tuna marinirana u naranči i kadulji**

majoneza od badema,
salata od krastavca i dunje

Riba u tempuri

krema i čips od cvjetače,
cikla kečap

Caprese kolač od badema

i bijele čokolade
sladoled od kruške, majoneza od tikve

Mesni meni - 35€**Rižot od tartufa**

bikovi obrazi

Pačja prsa

umak od pačje jetre, pastrnjak

Arancin

topla rižina loptica s lješnjakom
i datuljom, umak od šipka

RESTORAN MOMENTI

Hotel Dubrovnik Collection President
Iva Dulčića 142, tel: +385 20 441 100

Ribljí meni - 35€**Trio ribljí tartar**

tuna, brancin, hama, povrtna mješanca,
limun gel, bosiljak krema,
usoljeno povrće

Brancin na žaru dimljen ružmarinom

blitva, krumpir, umak vierge

Ana caprese

mjenduli, bijela čokolada, limun

Mesni meni - 35€**Goveđi tartar**

umak od jaja, usoljeno jaje, kuhano
povrće

Goveđi odrezak Rossini

umak od slatkog vina, guščja jetra,
porcini gljive, tartufi, špinat,
prepečenic od žitarica

Topli kolač od rogača

mjenduli, kakao, naranča, prošek,
smokve

MOMENTI RESTAURANT

Hotel Valamar Lacroma Dubrovnik
Iva Dulčića 34, tel: +385 20 449 100

Fish Menu - 35€**Tuna marinated in orange and sage**

almond mayonnaise, cucumber
and quince salad

Tempura fish

cauliflower cream and chips,
beetroot ketchup

Caprese almond and white

chocolate cake
pear ice cream, pumpkin mayonnaise

Meat menu - 35€**Truffle risotto**

with beef cheeks

Duck breast

duck liver sauce, parsnip

Arancin

warm rice ball with hazelnut and date,
pomegranate sauce

MOMENTI RESTAURANT

Hotel Dubrovnik Collection President
Iva Dulčića 142, tel: +385 20 441 100

Fish Menu - 35€**Trio fish tartare**

tuna, sea bass, hamachi, vegetable
medley, lemon gel, basil cream,
salted vegetables

Grilled sea bass smoked on rosemary

swiss chard, potatoes, vierge sauce

Ana caprese

almonds, white chocolate, lemon

Meat menu - 35€**Beef tartare**

egg sauce, salted egg, cooked vegetables

Beef steak Rossini

sweet wine sauce, foie gras, porcini
mushrooms, truffles, spinach, grains toast

Warm carob cake

almonds, cocoa, orange,
prošek (a sweet dessert wine), figs

RESTORAN ORSAN

Ivana Zajca 2, tel: +385 20 436 822

**SLOŽITE SAMI
SVOJ MENI! - 35€****Aperitiv:**

Naše domaće rakije i likeri

Predjela:**Tartar biftek**s maslacem i domaćim
tostiranim kruhom**Tartar od gambora**

s domaćim tostiranim kruhom

Primorski pršut

s tapenadom od maslina

Krakovi hobotnice

u tempuri s cocktail umakom

Krem juha od buče**Glavna jela:****Tuna u sezamu s povrćem iz tave****Listići bifteka**

sa šampinjonima i tjesteninom

Zapečene punjene tikvice

na domaćoj salsi

Medaljoni grdobine u pjenušcu

s crvenim paprom

Janjeći kotlet u ruzmarinu

s kremom od celera

Deserti:**Semifreddo****Dubrovačka torta**

s narančom i mjadulima

Torta s bijelom čokoladom i

breskvama

Torta s čokoladom i višnjama**Tiramisu****ORSAN RESTAURANT**

Ivana Zajca 2, tel: +385 20 436 822

**MAKE YOUR OWN
CUSTOM MENU! - 35€****Aperitif:**Our homemade brandies
and liqueurs**Appetizers:****Beef tartare**with butter and homemade
toasted bread**Shrimp tartare**

with homemade toasted bread

Prosciutto with olive tapenade**Octopus tentacles**

in Tempura with Cocktail Sauce

Creamy pumpkin soup**Main Courses:****Sesame-crusted tuna**

with sautéed vegetables

Beef medallions

with mushrooms and pasta

Baked stuffed zucchini

with homemade salsa

Grouper medallions

in sparkling wine with red bell pepper

Lamb chop

in rosemary with celery cream

Desserts:**Semifreddo****Dubrovnik orange and almond cake****White chocolate and peach cake****Chocolate and cherry cake****Tiramisu**

RESTORAN ORKA

Lapadska obala 11, tel: +385 99 690 3334

Ribljí meni - 30€**Dubrovački ceviche**

kozice, tuna i brancin

Domaći ravioli od sipe

punjeni s kozicama u umaku od tartufa

Tuna i losos

s pestom od pistacija

Dnevni kolač**Mesni meni - 30€****Goveđi tartar**

s aromatiziranim maslacem

Domaći ravioli od špinata

punjeni s bučom u umaku od rajčica

Dalmatinska paštica s njokama

sotiranima na lješnjacima

Dnevni kolač**Napomena: na sve ostalo iz ponude odobravamo 30% popusta**IN: @orka_restaurant / FB: Orka Restaurant
www.orka-restaurant.com / orka.restaurant@gmail.com**RESTORAN PANTARUL**

Kralja Tomislava 1, tel: +385 20 333486

Mesni meni - 30€**Teleće okruglice**

s topljenim sirom, začinskim biljem, karameliziranim lukom i pireom od krumpira i češnjaka

Sporo kuhano goveđe rebro

u crnom vinu s pireom od batata

Carrot cake

s kremom od mascarponea i cimeta

Ribljí meni - 30€**Hummus od slanutka i bijelog graha**

sa sotiranim mariniranim gljivama i crostinima

Pečena grdobina u panceti

sa zapečenim mlincima i povrćem

Carrot cake

s kremom od mascarponea i cimeta

Rezervacije:
pantarul.superbexperience.comIN: @pantarul / FB: pantarul
www.pantarul.com / pantarul.superbexperience.com**ORKA RESTAURANT**

Lapadska obala 11, tel: +385 99 690 3334

Fish Menu - 30€**Dubrovnik ceviche**

shrimp, tuna, and sea bass

Homemade squid ink ravioli

stuffed with shrimp in truffle sauce

Tuna and salmon

with pistachio pesto

Daily dessert**Meat Menu - 30€****Beef tartare**

with flavoured butter

Homemade spinach ravioli

stuffed with pumpkin in tomato sauce

Dalmatian beef stew with gnocchi

sautéed in hazelnuts

Daily dessert**Note: a 30% discount is offered on all other items from the menu**IN: @orka_restaurant / FB: Orka Restaurant
www.orka-restaurant.com / orka.restaurant@gmail.com**PANTARUL RESTAURANT**

Kralja Tomislava 1, tel: +385 20 333486

Meat menu - 30€**Veal meatballs**

with melted cheese, aromatic herbs, caramelized onions and potato and garlic puree

Beef rib slowly braised in red wine

with sweet potato puree

Carrot cake

with mascarpone and cinnamon frosting

Seafood menu - 30€**Chickpea and white bean hummus**

with sautéed marinated mushrooms and crostini

Bacon-wrapped monkfishwith traditional *mlinci* flatbread with vegetables**Carrot cake**

with mascarpone and cinnamon frosting

Reservation:
pantarul.superbexperience.comIN: @pantarul / FB: pantarul
www.pantarul.com / pantarul.superbexperience.com

PIANO BAR

Hotel Lero, Iva Vojnovića 14

Tel: +385 20 341 432

PIANO BAR

Hotel Lero, Iva Vojnovića 14

Tel: +385 20 341 432

Mesni meni - 30€

Bresaola, stracciatella i mango - 10€

tanki listovi mariniranog junećeg filea, krema stracciatella di burrata i mango tartar

Svinjski medaljoni - 15€

ljenica od graška s mentom, gratinirani krumpir aromatiziran uljem bijelog tartufa, demi-glacé umak

Čokoladni kolač - 5€

sočni čokoladni biskvit s kremom od karamela i preljevom od čokolade

Ribljí meni - 26€

Krem juha od kozica - 6€

s rajčicom, rižom i svježim mediteranskim biljem

Losos file - 15€

glazirana mini mrkva sa sokom od naranče, krema od pastrnjaka

Kolač od sira s marelicom - 5€

prhko tijesto s bademima, krema od sira s marelicama

Meat menu - 30€

Bresaola, stracciatella and mango - 10€

thin sheets of marinated beef fillet, stracciatella di burrata cream and mango tartar

Pork medallions - 15€

green peas mousse with mint, potatoes au gratin flavoured with white truffle oil, demi-glacé sauce

Chocolate cake - 5€

double layer chocolate sponge cake with caramel cream and chocolate fudge topping

Fish menu - 26€

Cream of prawns soup - 6€

with tomatoes, rice and local herbs

Salmon fillet - 15€

glazed mini carrots with orange juice, parsnip cream

Apricot cheesecake - 5€

shortcrust pastry with almonds, cream cheese custard with apricot

KONOBA ROZARIO

Prijeko 1, tel: +385 98 893 854

Mesni meni - 35€**Šefova juha od povrća****Pileća prsa u umaku od proška**

s kuhanim povrćem

Domaća voćna torta**Ribljí meni - 35€****Ribarska juha****File brancina**u umaku od bijelog vina i kopra
s mladim krumpirom i blitvom**Torta od naranče i mjendula****Vegetarijanski meni - 35€****Juha od povrća****Domaća pasta s tartufima**

sa svježom šarenom salatom

Sladoled s preljevom od šumskog voća**RESTAURANT & BAR RUDJER**

Poljana Ruđera Boškovića 6

Tel: +385 20 301 014

Mesni meni - 25€**Krem juha od poriluka i krumpira**

krutoni, ulje peršina, panceta

Pačja prsacrveni kupus, butternut tikva, kruška,
crumble od lješnjaka, demi-glace**Drobljenac od jabuka****Ribljí meni - 25€****Jadranska kozica**

tartar, tempura, arancini

File brancinakrema od mrkve, cvjetača,
umak od maslaca, masline**Jesenska Pavlova****ROZARIO TAVERN**

Prijeko 1, tel: +385 98 893 854

Meat Menu - 35€**Chef's vegetable soup****Chicken breasts**in prošek (a sweet dessert wine) sauce
with boiled vegetables**Homemade fruit tart****Fish Menu - 35€****Fisherman's soup****Sea bass fillet**in white wine and dill sauce
with baby potatoes and swiss chard**Orange and almond cake****Vegetarian menu - 35€****Vegetable soup****Homemade truffle pasta**

with fresh colourful salad

Ice cream with forest fruit topping**RESTAURANT & BAR RUDJER**

Poljana Ruđera Boškovića 6

Tel: +385 20 301 014

Meat Menu - 25€**Leek and potato cream soup**

croutons, parsley oil, pancetta

Duck breastred cabbage, butternut squash, pear,
hazelnut crumble, demi-glace**Apple crumble****Fish Menu - 25€****Adriatic shrimp**

tartar, tempura, arancini

Sea bass filletcarrot cream, cauliflower,
butter sauce, olives**Autumn Pavlova**

RESTORAN SESAME

Dante Alighieri 2

Tel: +385 20 412 910, +385 99 610 8131

Mesni meni - 52€**Salata od bifteka****Janjeći kotleti**
s gratiniranim krumpirom**Panna cotta****Ribljí meni - 52€****Salata od tune****Škampí na buzaru****Cheesecake****Vegetarijanski meni - 45€****Juha od cikle**
s kremastim sirom**Dimljeni tofu**
s gratiniranim patlidžanom**Torta od mrkve****SESAME RESTAURANT**

Dante Alighieri 2

Tel: +385 20 412 910, +385 99 610 8131

Meat menu - 52€**Steak salad****Lamb chops**
with au gratin potatoes**Panna cotta****Fish menu - 52€****Tuna salad****Scampi buzzara****Cheesecake****Vegetarian menu - 45€****Beetroot soup**
with cream cheese**Smoked tofu**
with eggplant gratin**Carrot cake**

IN: @sesame.dubrovnik / FB: Restaurant Sesame Dubrovnik / www.sesame.hr / info@sesame.hr



RESTORAN SOUL KITCHEN

Od Domina 3
Telefon: +385 99 338 827

**SAMI KREIRAJTE
SVOJ MENI! - 30€**

Predjela:**Say cheese honey**

(moguća opcija gluten free)
na grilanom kruhu serviran
zapečeni Brie sir s medom,
chutneyem od brusnice i rajčice,
rikulom, mariniranim lukom
i balzamičnom glazurom

That's good to pear

(moguća opcija gluten free)
na grilanom kruhu s gorgonzola
umakom serviran mladi špinat,
karamelizirana kruška i orasi s
balzamičnom glazurom

Thank God it's fried-day

pržene kuglice od kvinoje
servirane s humusom od cikle,
umakom od češnjaka i slanotka

Glavna jela:**Don't worry be curry**

tajlandski curry sa slatkim krumpirom,
slanutkom, špinatom i paprikom serviran s
tostiranim kruhom i grčkim jogurtom

Give peas a chance

pasta s kremastim umakom od graška,
gorgonzola umakom, šipkom
i poprženim orasima

Kiss my chick

pileća shawarma u tortilji, s umakom
od češnjaka, tahini umakom, naranča-
datulja kuskusom, svježom mentom,
peršinom i šipkom

Sweet dreams:**Pitajte osoblje za današnji desert**

*Napomena: jedan meni uključuje
predjelo, glavno jelo i desert
20% popusta na sva pića*

SOUL KITCHEN RESTAURANT

Od Domina 3
Telefon: +385 99 338 827

**CREATE YOUR OWN
MENU! - 30€**

Appetizers:**Say cheese honey**

(gluten free option available)
served on grilled bread,
baked brie cheese with honey,
cranberry chutney, and tomatoes,
topped with arugula, marinated onions,
and balsamic glaze

That's good to pear

(gluten free option available)
served on grilled bread with gorgonzola
sauce, young spinach, caramelized pear,
and walnuts with balsamic glaze

Thank God it's fried-day

fried quinoa balls served with beet
hummus, garlic, and chickpea sauce

Main Courses:**Don't worry be curry**

thai curry with sweet potatoes,
chickpeas, spinach, and bell pepper served
with toasted bread and Greek yogurt

Give peas a chance

pasta with creamy pea sauce, gorgonzola
sauce, artichokes, and toasted walnuts

Kiss my chick

chicken shawarma in a tortilla with
garlic sauce, tahini sauce, orange-date
couscous, fresh mint, parsley,
and artichokes

Sweet dreams:**Ask the staff for today's dessert**

*Note: each menu includes an
appetizer, main course, and dessert
20% discount on all drinks*

RESTORAN SPHERE

Hotel Kompas, Ul. kardinala Stepinca 21

Tel: +385 20 299 000

Ribljí meni - 36€**Ceviche od kozica**

kozice, krema od manga i malina

Filet brancina

brancin sa žara, umak od kapara, krema od kelja, pečeni krumpiri

Torta od sira s borovnicama

biskvit, krem sir, umak od borovnica

Mesni meni - 36€**Goveđi carpaccio**

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

Juneći file

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

Čokoladni tart

prhka tijesto, čokolada, sladoled od marakuje

Vegetarijanski meni - 36€**Juha od bundeve**

bundeva, sjemenke bundeve, ulje od bundeve

Zapečeni patlidžan

patlidžan, pire od mrve, rokula, mini rajčica

Veganski zebra kolač

kokos, indijski oraščić, javorov sirup, šumsko voće

SPHERE RESTAURANT

Hotel Kompas, Ul. kardinala Stepinca 21

Tel: +385 20 299 000

Fish menu - 36€**Shrimp ceviche**

shrimps, mango and raspberry sauce

Sea bass fillet

grilled sea bass, capers sauce, kale cream, roasted potatoes

Cheesecake

biscuit, cream cheese, blueberry coulis

Meat menu - 36€**Beef carpaccio**

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

Beef steak

grilled steak, demi-glace sauce, mashed batata, sautéed brussels sprouts

Chocolate tart

crisp pastry, chocolate, passion fruit ice cream

Vegetarian menu - 36€**Pumpkin soup**

pumpkin, pumpkin seeds, pumpkin oil

Baked eggplant

oven baked eggplant, mashed carrot, rugula, cherry tomato

Vegan zebra cake

coconut, cashew, maple syrup, forest fruit

RESTORAN STARA LOZA

Prijeko Palace, Prijeko 22

Tel: +385 20 321 145

Mesni meni - 30€**Beef tatar**millefeuille patate,
krema od mladog ovčjeg sira,
majoneza od vlasca**Sporo kuhani teleći obrazi**pire od celera i jabuka,
glazirana mrkva, vlasac**Lješnjak**mousse od karameliziranih
lješnjaka, žele s pralinama,
glazura od tamne čokolade
i tostiranih lješnjaka, karamel krema,
slani crumble, tučeni ganache**Ribljí meni - 30€****Tuna tartar**domaći krekeri, majoneza
od kopra, ukiseljena kapula
i kukumari**Skuša pečena na spicy maslacu**umak od peršina, tuile od peršina,
ukiseljeni motar, gel od cikle**Limun**mousse od bijele čokolade i
mascarponea, krema od limuna, biskvit
s makom i maslinovim uljem, glazura
od bijele čokolade i badema, domaće
piškote, gel od limete, tuile od vanilije**STARA LOZA RESTAURANT**

Prijeko Palace, Prijeko 22

Tel: +385 20 321 145

Meat Menu - 30€**Beef tartare**millefeuille potatoes, young
sheep cheese cream,
chive mayonnaise**Slow-cooked veal cheeks**celery and apple purée,
glazed carrot, chive**Hazelnut**caramelized hazelnut mousse,
praline jelly, dark chocolate glaze
and toasted hazelnuts,
caramel cream, salty crumble,
whipped ganache**Fish menu - 30€****Tuna tartare**homemade crackers,
dill mayonnaise, pickled onions
and cucumbers**Mackerel roasted in spicy butter**parsley sauce, parsley tuile, pickled
mackerel, beetroot gel**Lemon**white chocolate and mascarpone
mousse, lemon cream, poppy seed and
olive oil biscuit, white chocolate and
almond glaze, homemade ladyfingers,
lime gel, vanilla tuile

TAJ MAHAL

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

Meni I - 37€

Čorba od luka i dimljenog sira

Ragu od goveđeg repa
s bijelom palentom

Baklava sa šljivama

Meni II - 39€

Sourdough tost
s tikvom, sušenim rajčicama
i torotanom

Teleće kobasice
relish od pečenih paprika,
ukiseljeni komorač i čips

Cheesecake baklava

TAJ MAHAL

Iva Vojnovića 14, Hotel Lero
+385 20 640 123

Meni I - 37€

Čorba od luka i dimljenog sira

Ragu od goveđeg repa
s bijelom palentom

Baklava sa šljivama

Meni II - 39€

Sourdough tost
s tikvom, sušenim rajčicama
i torotanom

Teleće kobasice
relish od pečenih paprika,
ukiseljeni komorač i čips

Cheesecake baklava

TAJ MAHAL

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

Menu I - 37€

Onion and smoked cheese soup

Beef tail ragout
with white polenta

Baklava with plums

Menu II - 39€

Sourdough toast
with zucchini, dried tomatoes,
and torotan cheese

Veal sausages
roasted pepper relish,
pickled fennel, and chips

Cheesecake baklava

TAJ MAHAL

Iva Vojnovića 14, Hotel Lero
+385 20 640 123

Menu I - 37€

Onion and smoked cheese soup

Beef tail ragout
with white polenta

Baklava with plums

Menu II - 39€

Sourdough toast
with zucchini, dried tomatoes,
and torotan cheese

Veal sausages
roasted pepper relish,
pickled fennel, and chips

Cheesecake baklava

RESTORAN UMI TEPPANYAKI

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

Meni Sapporo - 35€

2 vrste sushi rolica
po izboru sushi chefa

4 vrste nigirija
po izboru sushi chefa

Svježe pripremljena domaća baklava

Napomena: otvoreno 15 - 18 sati

IN: @umiteppanyaki / FB: rixospremiumdubrovnik / www.rixos.com / duska.soljak@rixos.com

BISTRO TAVULIN

Cvijete Zuzorić 1, tel: +385 20 323 977

Meni - 30€

Govedi carpaccio

Janjeći kotlet

Dubrovačka rozata

UMI TEPPANYAKI RESTAURANT

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

Menu Sapporo - 35€

2 types of sushi rolls
as per chef's choice

4 types of nigiri
as per chef's choice

Freshly prepared homemade baklava

Note: open 3pm - 6pm

BISTRO TAVULIN

Cvijete Zuzorić 1, tel: +385 20 323 977

Menu - 30€

Beef carpaccio

Lamb chop

Dubrovnik creme caramel



RESTORAN VERANDA 2.0

Na moru 1, Orašac
Šetnica Hotela Vrtovi Sunca
Rezervacije: +385 911 746 082

Mesni meni - 29€**Kaj' si rekel'?**

zagorski štrukli sa sirom

Moja bolja polovica

pola pečenog pileta, umak od pečenja,
pire od povrća

Slatko za kraj**Ribljí meni - 29€****Marinirani svijet**

gambori, inćuni, dagnje

Ja sam onaj koji pliva uzvodno. pogodi tko sam?

crne tagliatelle, losos, bijeli umak

Slatko za kraj

**Napomena: potrebna rezervacija,
- 25% popusta na cjelokupnu
vinsku kartu**

Daj nam svega pomalo!**Malo drugačija teletina - 11€**

teleći arancini (3 kom), teleće meso,
riža, parmezan, umak

Ništa brez' uštípaka s kajmakom - 11€

lijevani uštípaci, tipični za zapadnu
Hercegovinu, 4 kom porcija

Mamma mia! - 11€

burrata, rajčice, pršut San Danielle

Pa šteta je baciti - 11€

riblja pašteta: tuna, oslić, kapare,
sušena rajčica, inćuni

Mali Kinez - 11€

gyoze od kozica sa sojom
i salatam (6 kom)

Tri prašćića - 11€

kulen, kobasica, panceta

Gravče na tavče - 11€

klasik u našoj verziji, grah,
šalša i kobasice

VERANDA 2.0 RESTAURANT

Na moru 1, Orašac
Šetnica Hotela Vrtovi Sunca
Rezervacije: +385 911 746 082

Meat menu - 29€**What did you say?**

Zagorje salty strudel with cheese

My better half

half roasted chicken, gravy sauce,
mashed vegetables

Sweet ending**Fish menu - 29€****Marinated world**

shrimps, anchovies, mussels

I'm the one who swims upstream, guess who I am?

black tagliatelle, salmon, white sauce

Sweet ending

**Note: reservation is required,
25% discount on the
entire wine list**

A little bit of everything!**A little different veal - 11€**

veal arancini (3 pieces), veal, rice,
parmesan, sauce

Nothing without fritters and kajmak - 11€

homemade fritters with clotted cream
cheese, typical for western
Herzegovina, 4 pieces

Mamma mia! - 11€

burrata, tomatoes, San Danielle
prosciutto

No need to waste - 11€

fish pate: tuna, whiting, capers,
sun-dried tomatoes, anchovies

Little Chinese - 11€

shrimp gyoza with soy sauce and salad
(6 pieces)

Three little piggies - 11€

kulen, sausage, pancetta

Tavče gravče - 11€

our version of classic baked beans
with sausages

RESTORAN LUNGOMARE

Sheraton Dubrovnik Riviera Hotel
 Šetalište dr. F. Tuđmana 19, Srebreno
 Tel: +385 20 601 500

Ribljí meni I - 30€

Bruschetta s dimljenim brancinom i inćunima

Crni rižoto od sipe
 sa sporo kuhanim rajčicama i čipsom od parmezana

Mousse od čokolade i malina

Mesni meni II - 30€

Goveđi carpaccio

Piletina s domaćim njokima
 u crnom sezamu, umak od suhih šljiva i Dingača

Stonska torta od makarula

Meni III riba & meso - 30€

Goveđi carpaccio
 s arugulom, listićima parmezana i bruschetta od sušenih rajčica

Tagliatelle s kozicama
 s cherry rajčicama i hrskavim brancinom

Čokoladna torta
 s umakom od ljute naranče

Napomena: otvoreno 17 - 23 sata

LUNGOMARE RESTAURANT

Sheraton Dubrovnik Riviera Hotel
 Šetalište dr. F. Tuđmana 19, Srebreno
 Tel: +385 20 601 500

Fish menu I - 30€

Hot smoked sea bass and salted anchovy bruschetta

Black cuttlefish risotto
 with slow cooked tomatoes and parmesan crisps

Raspberry chocolate mousse

Meat menu II - 30€

Beef Carpaccio

Chicken
 with black sesame seeds gnocchi, prunes simmered in a Dingač jus

The traditional Ston macaroni cake

Menu III fish & meat - 30€

Beef carpaccio
 with rocket leaves, parmesan shavings and sun-dried tomato bruschetta

Shrimp tagliatelle
 cherry tomatoes and crispy sea bass

Chocolate cake
 with bitter orange sauce

Note: open 5pm - 11pm

RESTORAN PORTUN

Dr. Ante Starčevića 2, Srebreno
Tel: +385 20 486 563

Meni I - 21€

Aperitiv

Kajmak s vrućim uštipcima

Gurmanska pljeskavica

Domaći desert po izboru

Meni II - 26€

Aperitiv

Domaći župski pjat

Teleća sablja

Domaći desert po izboru

Meni za dvije osobe - 74€

Aperitiv

Juneći carpaccio

Juneći tomahawk steak 1 kg

Domaći desert po izboru

IN: @restaurantportun / FB: Restaurant Portun
www.costeria.hr / costeria@du.t-com.hr

RESTORAN RUZMARIN

Šetalište dr. Franje Tuđmana 9, Srebreno
Tel: +385 20 484 941, +385 97 7707 102

Mesni meni I - 35€

Proljetne rollice

Biftek Jack Daniel's

Semifreddo

Mesni meni II - 30€

Tartar biftek

Sporo kuhani bikovi obrazi

Cheesecake

Ribljí meni I - 30€

Tuna carpaccio

File ribe i kozice u škartocu

Lava kolač

Ribljí meni II - 26€

Kozice u hrskavom omotu

Crni rižot šefa kuhinje

Aperol panna cotta

IN: @ruzmarin_gastrobar / FB: Gastro&bar Ruzmarin
www.ruzmarin-gastro-bar.eatbu.com / finalmente.srebreno@gmail.com

PORTUN RESTAURANT

Dr. Ante Starčevića 2, Srebreno
Tel: +385 20 486 563

Menu I - 21€

Aperitif

Kajmak (creamy cheese)
with warm dough sticks

Gourmet burger

Homemade dessert of your choice

Menu II - 26€

Aperitif

Homemade platter from Župa

Veal sabre

Homemade dessert of your choice

Menu for two persons - 74€

Aperitif

Beef carpaccio

1 kg beef tomahawk steak

Homemade dessert of your choice

IN: @restaurantportun / FB: Restaurant Portun
www.costeria.hr / costeria@du.t-com.hr

RUZMARIN RESTAURANT

Šetalište dr. Franje Tuđmana 9, Srebreno
Tel: +385 20 484 941, +385 97 7707 102

Meat Menu I - 35€

Spring rolls

Beefsteak Jack Daniel's

Semifreddo

Meat Menu II - 30€

Beef tartare

Slow-cooked bull cheeks

Cheesecake

Fish Menu I - 30€

Tuna carpaccio

Fish and shrimp in parchment

Lava cake

Fish Menu II - 26€

Shrimp in a crispy shell

Chef's black risotto

Aperol panna cotta

IN: @ruzmarin_gastrobar / FB: Gastro&bar Ruzmarin
www.ruzmarin-gastro-bar.eatbu.com / finalmente.srebreno@gmail.com

**RESTORAN ANKORA,
I SAPORI DEL SUD**

Put dr. Ante Starčevića 22, Cavtat
Tel: +385 95 399 3888

Meni I - 51€

Plata pršut
Šporki makaruli
Janjeća paštica

Meni II - 35€

Crni orzoto sa sladoledom od paškog sira
Punjene lignje
Padišpanj

Napomena: potrebna prethodna rezervacija

IN: @ankoracavtat / FB: Ankora, I sapori del sud / www.ankoracavtat.com / info@ankoracavtat.com

RESTORAN BOKUN BOCUN

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

Meni - 19,50€

Juha od pomadora sa stracciatellom
Crni ravioli s kozicama
Smokve u umaku od prošeka

Napomena: potrebna prethodna rezervacija stola

IN: @BokunBocun / FB: BokunBocun / info@bokunbocun.com

**ANKORA, I SAPORI DEL SUD
RESTAURANT**

Put dr. Ante Starčevića 22, Cavtat
Tel: +385 95 399 3888

Menu I - 51€

Prosciutto platter
Traditional pasta with beef ragu sauce
Lamb "paštica" (slow cooked lamb)

Menu II - 35€

Black orzotto with Pag cheese icecream
Stuffed squid
Sponge cake with a modern twist

Note: Table reservation is required

BOKUN BOCUN RESTAURANT

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

Menu - 19,50€

Tomato soup with stracciatella
Black ravioli with prawns
Figs in prošek (sweet dessert wine) sauce

Note: Table reservation is required



RESTORAN DALMATINO

Put Tihe 1, Cavtat

Tel: +385 20 479 912, +385 97 744 463

Mesni meni - 35€**Dalmatinski pršut****Dalmatinska pržolica**

juneći ramstek začinjjen češnjakom, peršinom i ekstra djevičanskim maslinovim uljem, blitva, kuhani krumpir

Desert

Cheesecake ili čokoladna torta ili štrudla od jabuka

Riblji meni - 30€**Bruschette**

rikula, inćuni, masline, mozzarella, rajčice, češnjak, ekstra djevičansko maslinovo ulje

Tuna steak

blitva, kuhani krumpir

Desert

Cheesecake ili čokoladna torta ili štrudla od jabuka

Vegetarijanski meni - 25 €**Namaz od slanutka**

tostirani kruh

Vegetarijanski rižoto

riža s izborom povrća iz woka i ekstra djevičanskim maslinovim uljem

Desert

cheesecake ili čokoladna torta ili štrudla od jabuka

Napomena: potrebna prethodna rezervacija stola

**uz svaki meni servira se čaša kućnog vina po osobi (bijelo ili crno)*

DALMATINO RESTAURANT

Put Tihe 1, Cavtat

Tel: +385 20 479 912, +385 97 744 463

Meat menu - 35€**Dalmatian prosciutto****Rump steak à la Dalmatia**

beef rump steak seasoned with garlic, parsley, extra virgin olive oil, chard, boiled potatoes

Dessert

Cheesecake or chocolate cake or apple strudel

Fish menu - 30€**Bruschetta**

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

Tuna steak

chard, boiled potatoes

Dessert

Cheesecake or chocolate cake or apple strudel

Vegetarian menu - 25€**Chickpea spread**

toasted bread

Vegetarian risotto

rice with fresh wok vegetables, extra virgin olive oil

Dessert

cheesecake or chocolate cake or apple strudel

Note: Table reservation is required

**every menu is served with a glass of house wine per person (white or red)*

SEOSKA KUĆA NOVAKOVIĆ

Bistroće 2, Čilipi

Tel: +385 20 771 163, +385 99 2356 441

Roštilj u Konavlima**Mesni meni - 35€****Piće dobrodošlice**

Kobasica i panceta od crne slavonske svinje
namaz od maslina i pomadora,
domaći kravlji sir

Mesni roštilj

pečeni krompir s maslacem i
aromatičnim biljem, pečeno povrće

Sezonska salata**Torta od sira i svježeg voća****Ribljí meni - 35€****Piće dobrodošlice****Bruskete od balančana i inćuna****Riba sa žara , povrće****Torta od lavande**

s kremom od svježeg sira i meda

Vegetarijanski meni - 30€**Piće dobrodošlice**

Bruskete od butternut tikve i slanog sira

Ražnjići od sejtana i povrća
s domaćim pomfritom
i domaćim ajvarom

Sezonska salata

Torta od naranče i čokolade (bez glutena)

Napomena: potrebna prethodna rezervacija stola

COUNTRY HOUSE NOVAKOVIĆ

Bistroće 2, Čilipi

Tel: +385 20 771 163, +385 99 2356 441

Grill in Konavle**Meat menu - 35€****Welcome drink**

Sausage and pancetta from black Slavonian pig
olive and tomato spread,
homemade cow's cheese

Grilled meat

baked potatoes with butter and aromatic
herbs, roasted vegetables

Seasonal salad**Cheesecake and fresh fruit****Fish menu - 35€****Welcome drink****Eggplant and anchovy bruschetta****Grilled fish, vegetables****Lavender cake**

with fresh cheese and honey cream

Vegetarian menu - 30€**Welcome drink**

Butternut squash and salty cheese bruschetta

Seitan and vegetables skewers
with homemade pomes frites and
homemade "ajvar"
(a traditional condiment)

Seasonal salad

Orange and chocolate cake (gluten-free)

Note: Table reservation is required

RESTORAN LUDO MORE

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

Meni I - 40€**Pašteta od dimljenog mola**

tartar od ribe dana s konavoskim žutim trubicama, arancin s dimljenim kozicama

Raviol s rakovicom

u bisque umaku od škampa, dry aged filet ribe dana, dashi buerre blanc umak, čips od kupusa, hrskava hobotnica s kremastim orzom

Mojito cheesecake**Meni II - 30€****Pašteta od balančana**

s domaćim kruhom, marinirani barbuni, motar, domaće masline

Srdele u tempuri

sweet & sour umak od suhих smokava, domaća majoneza sa zapaljenim ružmarinom

Sladoled od bourbon vanilije

s bučnim uljem

Napomena: potrebna prethodna rezervacija stolaIN: @ludo.more.restaurant / FB: ludo.more.restaurant
ana.ludomore@gmail.com**RESTORAN MR. & MRS. CAPUT**Butkovina 24, Dubravka
Tel: +385 98 196 9867**Mesni meni - 35€****Plata pršuta i sira**

s namazima od povrća

Beef ragu

gusti juneći šug s domaćim raviolima od sira

Dubrovačka torta

bez glutena

Riblji meni - 35€**Pjlat iz mora**

marinirani inćuni, kozice, dimljena tuna, rikula

Riblji file

pečeni riblji file u emulziji od bijelog vina i kapara s domaćom verdurom

Torta od naranče i čokolade

bez glutena

Napomena: potrebna prethodna rezervacija stola***uz svaki meni servira se čaša****domaćeg crnog ili bijelog vina po osobi**IN: @mrsandmrcaput / FB: mrsandmrcaput
info@mrsandmrcaput.com**LUDO MORE RESTAURANT**

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

Meni I - 40€**Wild smoked Adriatic hake pate**

catch of the day tartare with wild local yellow foot mushrooms, crispy arancini with smoked shrimp

Homemade ravioli

with crab in prawn bisque sauce, dry aged catch of the day fish fillet, dashi buerre blanc sauce, kale chips, crispy fried octopus with creamy barley

Mojito cheesecake**Meni II - 30€****Eggplant pate**

with homemade bread, marinated red mullets with olives and rock samphire

Crispy sardine tempura

sweet & sour dried fig sauce, homemade burnt rosemary mayonnaise

Bourbon vanilla ice cream

with pumpkin oil and pumpkin seeds

Napomena: potrebna prethodna rezervacija stolaIN: @ludo.more.restaurant / FB: ludo.more.restaurant
ana.ludomore@gmail.com**MR. & MRS. CAPUT RESTAURANT**Butkovina 24, Dubravka
Tel: +385 98 196 9867**Meat menu - 35€****Prosciutto and cheese platter**

with vegetable spreads

Beef ragout

thick beef stew with homemade cheese ravioli

Dubrovnik cake

gluten-free

Fish menu - 35€**The plate from the sea**

marinated anchovies, prawns, smoked tuna, arugula

Fish fillet

roasted fish fillet in an emulsion of white wine and capers with home grown vegetables

Orange and chocolate cake

gluten-free

**Note: Table reservation is required
*every menu is served with a glass of house wine per person (white or red)**IN: @mrsandmrcaput / FB: mrsandmrcaput
info@mrsandmrcaput.com



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Urednička napomena / Editor's note:
Organizator zadržava pravo izmjene programa
The organiser has the right to change this programme





GOOD FOOD

Festival

Dubrovnik 2023

Dobar tek!
Bon Appétit!

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Turistička zajednica
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