



# GOOD FOOD

*Festival*  
**Dubrovnik 2021**



Turistička zajednica  
grada Dubrovnika  
Dubrovnik  
Tourist Board

[www.tzdubrovnik.hr](http://www.tzdubrovnik.hr)





**4. - 10. listopada / October 4 - 10**

**Tjedan restorana  
Slatka ponuda  
Vinokušnje**



**Restaurant week  
Sweet festival offer  
Winetastings**

Urednička napomena /Editor's note:

Program festivala se održava uz poštivanje svih  
preporučenih epidemioloških mjera.

Broj posjetitelja je ograničen te je potrebno izvršiti rezervaciju.

The festival program is held in compliance with all  
recommended epidemiological measures.

The number of visitors is limited  
and it is necessary to make a reservation.

Restoranski meniji / Restaurant menus



**RESTORAN GRADSKA KAVANA  
ARSENAL**

Pred Dvorom 1, tel: 020 321 202

**Meni 1 – 150 kn**

**Juha od graška i mente**  
labneh sir

**Ragu od hobotnice**  
domaći njoki

**Tiramisu**  
spužva od kaka / perle od kave

**Meni 2 – 150 kn**

**Dimljeni juneći carpaccio**

**Konfitirana svinjska potrbušina**  
pire od cvjetače/ umak od višanja /  
mini jabuke

**Kokos – Jagoda**

**RESTORAN BANJE BEACH**  
Ul. Frana Supila 10/b, tel: 099 2148 615

**Ribljí meni – 150 kn**

**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 julien povrćem i  
kremom od graška

**Kolač od sira**  
s umakom od šumskog voća i mente

**Mesni meni – 150 kn**

**Juha od mrkve i đumbira**

**Rolana teletina**  
u demi glas umaku poslužena s mladim  
krumpirom i julijen povrćem

**Tart od jabuke**  
s karamel umakom i sladoledom od  
vanilije

**RESTAURANT GRADSKA KAVANA  
ARSENAL**

Pred Dvorom 1, tel: 020 321 202

**Menu 1 – 150 kn**

**Pea and mint soup**

labneh cheese

**Octopus ragout**

homemade gnocchi

**Tiramisu**

cocoa sponge / coffee beads

**Menu 2 – 150 kn**

**Smoked beef carpaccio**

**Pork belly confit**

cauliflower puree / cherry sauce /  
mini apple

**Coconut – Strawberry**

**RESTAURANT BANJE BEACH**

Ul. Frana Supila 10b, tel: 099 2148 615

**Fish Menu – 150 kn**

**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 julien vegetables and  
bean cream

**Cheese cake**

with sauce of forest fruit and mint

**Meat menu – 150 kn**

**Cream of carrot and ginger soup**

**Rolled veal**

in demi glas sauce served with young  
potatoes and julien vegetables

**Tarte tatin (Apple pie)**

with caramel sauce and vanilla ice  
cream

## RESTORAN BLIDINJE

Lapadska obala 21, tel: 020 358 794

### Mesni meni 1 – 130 kn

**Tartar biftek**  
**Ribeye steak**  
**Desert po izboru**

### Mesni meni 2 – 110 kn

**Pršut / sir**  
**Pašticada s njokama**  
**Desert po izboru**

### Riblji meni 1 – 120 kn

**Marinirani inćuni / marinirani gambori / pašteta od tunjevine**  
**Tunjevina na žaru**  
s blitvom i kuhanim krumpirom  
**Desert po izboru**

### Riblji meni 2 – 130 kn

**Tartar od tunjevine**  
**Crni rižot**  
**Desert po izboru**

## BISTRO 49

Obala Ivana Pavla II 49, tel: 020 891 038

### Meni 1 – 150 kn

**Zapečeni sir camember**  
topljeni sir poslužen uz orašaste plodove i krekere

### Pork & quinoya rolls

panirane rollice lungića punjene kvinojom, svježim sirom, crvenim grahom i povrćem u salsi

### Lava kolač

### Meni 2 – 150 kn

### Bruscetta mediteranea

flat bread, pogačica s kozicama, rajčicom, kaparima, lukom, maslinama i svježim sirom

### Jadranska Tuna

u aromatiziranom pepelu s kremom od batate i burratom

### Panacota

s preljevom od šumskog voća i mrvljenim keksom



## RESTAURANT BLIDINJE

Lapadska obala 21, tel: 020 358 794

### Meat menu 1 – 130 kn

**Beef tartare**

**Ribeye steak**

**Dessert of your choice**

### Meat menu 2 – 110 kn

**Prosciutto and cheese**

**Meat stew with gnocchi**

**Dessert of your choice**

### Fish menu 1 – 120 kn

**Marinated anchovies / marinated  
prawns / tuna pate**

**Grilled tuna**

with chard and boiled potatoes

**Dessert of your choice**

### Fish menu 2 – 130 kn

**Tuna tartare**

**Black risotto**

**Dessert of your choice**

## BISTRO 49

Obala Ivana Pavla II 49, tel: 020 891 038

### Menu 1 – 150 kn

**Baked camembert cheese**

melted cheese served with nuts  
and crackers

**Pork & quinoa rolls**

breaded pork loins stuffed with  
quinoa, cottage cheese, red beans and  
vegetables in salsa

**Lava cake**

### Menu 2 – 150 kn

**Mediterranean bruschetta**

flatbread, shrimp cake, tomato, capers,  
onion, olives and cottage cheese

**Adriatic tuna**

in flavoured ash with sweet potato  
cream and burrata

**Panna cotta**

with forest fruit topping and crumbled  
biscuits

## **CHIHUAHUA CANTINA MEXICANA**

Šetalište Kralja Zvonimira 2B,  
tel: 099 685 2380

### **Meni – 150 kn**

#### **Slani raviol**

tijesto za tortille punjeno mladim  
kozjim sirom, sušenim rajčicama, svježa  
jalapeno papričica, pesto od bosiljka

#### **Piletina na radiću i rikuli**

s Mole umakom i hrskavim kukuruznim  
mrvicama

#### **Smokve u prošek**

s kremom od skute

## **RESTORAN DALMATINO**

Prijeko 15, tel: 020 323 070

### **Meni 1 – 150 kn**

#### **Pršut i sir**

#### **Domaći makaruni**

ručno rađena pasta s bikovim obrazima,  
sporo kuhanim, posutim s Grana Padano  
sirom

### **Meni 2 – 150 kn**

#### **Salata od hobotnice**

s kaparima, sitno sjeckanom  
kapulom i rajčicama

#### **Domaći makaruni**

ručno rađena pasta s kozicama  
i vngolama

### **Meni 3 - 150 kn**

#### **Caprese salata**

bufallo mozzarella, rajčice,  
svježi pesto od bosiljka

#### **Ragu**

ručno rađena pasta s raguom  
od povrća

## CHIHUAHUA CANTINA MEXICANA

Šetalište Kralja Zvonimira 2B,  
tel: 099 685 2380

### Meni – 150 kn

#### **Salty ravioli**

tortilla dough stuffed with young goat cheese, dried tomatoes, fresh jalapeno peppers, basil pesto

#### **Chicken on radicchio and arugula**

with Mole sauce and crispy corn crumbs

#### **Figs in prosecco**

with curd cream

## RESTAURAN DALMATINO

Prijeko 15, tel: 020 323 070

### Menu 1 - 150 kn

#### **Prosciutto and cheese**

#### **Homemade macaroni**

hand rolled pasta with beef cheeks, slow cooked, topped with Grana Padano cheese

### Menu 2 - 150 kn

#### **Octopus salad**

with capers, finely chopped onion and tomato

#### **Homemade macaroni**

hand rolled pasta with shrimp and clams

### Menu 3 - 150 kn

#### **Caprese salad**

Buffalo mozzarella, tomatoes, fresh basil pesto

#### **Ragù**

homemade macaroni served with vegetable ragù

**PIVNICA DUBRAVA**  
Mali Stradun bb, tel 020 448 354

### Meni 1 – 150 kn

#### **Bruschette**

s pateom od balančana i  
mini caprese salatom

#### **Svinjska rebra**

u domaćem BBQ umaku s mladim  
patatama (panceta & ružmarin)

#### **Domaća pita od jabuka**

### Meni 2 – 150 kn

#### **Pohane dagnje**

s umakom od pečениh paprika  
i sušenih pomadora

#### **Punjene lignje po domaći**

sa salatom od zelenih mahuna

#### **Dubrovačka rozata**

**RESTORAN “GUSTA ME”**  
Hvarska 2, tel. 020 420013

### Meni 1- 150 kn

#### **Rižoto s gamborima**

i prženim kaparima

#### **File bijele jadranske ribe**

s wok povrćem i umakom od kopra

#### **Dubrovačka rozata**

### Meni 2 - 150 kn

#### **Krem juha od tikvica i komorača**

#### **Medaljoni umbula**

na pireu od zelenog graška, okruglicama  
od krumpira i parmezana i s tamnim  
umakom od  
crnog vina Plavac

#### **Dubrovačka tradicionalna torta**

s bademima, orasima, narančom i  
čokoladom

## **PIVNICA DUBRAVA**

Mali Stradun bb, tel 020 448 354

### **Menu 1 - 150 kn**

#### **Bruschetta**

with aubergine pate and  
mini Caprese salad

#### **Pork ribs**

in homemade BBQ sauce with young  
potatoes (bacon & rosemary)

#### **Homemade apple pie**

### **Menu 2 - 150 kn**

#### **Fried mussels**

with roasted bell pepper sauce and dried  
tomatoes

#### **Homemade stuffed squid**

with a green bean salad

#### **Dubrovnik crème caramel Rozata**

## **RESTAURANT "GUSTA ME"**

Hvarska 2, tel. 020 420013

### **Menu 1- 150 kn**

#### **Risotto**

with prawns and fried capers

#### **File of white Adriatic fish**

with wok vegetables and dill sauce

#### **Dubrovnik crème caramel Rozata**

### **Menu 2 - 150 kn**

#### **Cream of zucchini and fennel soup**

#### **Pork Tenderloin medallions**

on green pea puree, potato and  
parmesan dumplings and with dark  
Plavac red wine sauce

#### **Dubrovnik traditional cake**

with almonds, walnuts, oranges  
and chocolate

## HOTEL KAZBEK

Lapadska obala 25, tel 020 362 999

### Meni 1 – 150 kn

#### Riblja juha

#### Pašticada od tune

istarski pljukanci  
umak od luka, češnjaka, mrkve i rajčica

#### Kolač dana

### Meni 2 – 150 kn

#### Istarski fuži s crnim tartufima

domaća istarska tjestenina, umak od  
vrhnja, šparoga, šampinjona i kreme od  
istarskog tartufa

#### Pačja prsa

krema od batata, marinirano crveno  
zelje, sotirana ljutika, pileći demiglace

#### Kolač dana

### Meni 3 -150 kn

#### Juha od leće

#### Zapečene balančane s parmezanom

salsa od rajčica

#### Kolač dana

## BISTRO IZVOR

Gornji Rožat 1, tel. 095 3960777

### Meni – 140 kn

#### Riccota polpete

s domaćom salsom

#### Svinjski file

punjen pršutom i kremom  
od paprika i sira

#### Crumble od jabuka

## LA CASTILE RESTAURANT

Royal Hotels & Resort

Kardinala Stepinca 31

Tel. 020 440 100

### Meni – 150 kn

#### Gnudi (njoki od kravlje skute)

domaći njoki, sotirane mini rajčice,  
pinjoli, ulje od bosiljka

#### Pačji batak i zabatak

pačji batak i zabatak u confitu na kremi  
od pastrnjaka

#### Čokoladni lava kolač

servirano u umaku od šumskog voća,  
kremasti sladoled od vanilije

## HOTEL KAZBEK

Lapadska obala 25, tel 020 362 999

### Menu 1 – 150 kn

#### Adriatic fish soup

#### Tuna stew

Istrian “pljukanci” (traditional rolled pasta), tomato, carrot, garlic and onion salsa

#### Cake of the day

### Menu 2 – 150 kn

#### Istrian “fuži” with black truffles

homemade Istrian pasta, fresh cream sauce with asparagus, champignons and Istrian black truffles

#### Duck breast

sweet potato cream, marinated red cabbage, sautéed shallots, chicken demi-glace sauce

#### Cake of the day

### Menu 3 – 150 kn

#### Lentil soup

#### Eggplant and Parmesan gratin

tomato salsa base

#### Cake of day

## BISTRO IZVOR

Gornji Rožat 1, tel. 095 3960777

### Menu - 140 kn

#### Ricotta meatballs

with homemade salsa

#### Pork fillet

stuffed with prosciutto and paprika and cheese cream

#### Apple crumble

## LA CASTILE RESTAURANT

Royal Hotels & Resort

Kardinala Stepinca 31

Tel. 020 440 100

### Meni – 150 kn

#### Gnudi (cottage cheese gnocchi)

home-made gnocchi, sautéed mini tomatoes, pine nuts, basil oil

#### Crispy braised duck drumstick

duck drumstick in confit with parsnip sauce

#### Chocolate lava cake

served with our home-made forest fruit sauce & creamy vanilla ice cream

## LUCIN KANTUN

Od Sigurate 7, tel. 020 321003

### Mesni meni - 150 kn

#### **Juha od butternut tikve**

kremasta juha sa svježim sirom, uljem od bundeve i preprženim sjemenkama bundeve

#### **Teleća koljenica**

sporo kuhana u maslinovom ulju s konfitiranim krumpirom i demi-glance umakom

#### **Čokoladni sufle**

na kremi od malina i vinskog octa sa sladoledom od vanilije

### Ribljí meni - 150 kn

#### **Crni rižot sa sladoledom od sira**

mantekirani crni rižot sa sipom i flambiranim sladoledom od paškog sira

#### **Grilani ražnjići sabljarke**

premazani soja umakom na matovilcu s prilogom od slanutka, cherry rajčica i kapara

#### **Torta od sira**

na kremi od malina i vinskog octa sa sladoledom od vanilije

## HOTEL LERO (PIANO BAR)

Ul.Iva Vojnovića 14, tel 020 341 435

### Mesni meni - 150 kn

#### **Krema od pastrnjaka**

prženi indijski oraščići, sjemenke suncokreta i chia

#### **Teleća prsa**

Sporo pečena u vlastitom soku sa smokvama, krema od cvjetače začinjena hrenom, pečene kriške krumpira

#### **Tart s pistacijom (N, L, E, G)**

prhka podloga s bademima, krema od pistacije i bijele čokolade

### Ribljí meni – 150 kn

#### **Krema s kozicama i šafranom**

gambori, začinsko bilje i kapari

#### **Tuna file**

krema od bijelih šparoga gratinirani krumpir i mrkva

#### **Tart s limetom (L, G, E)**

lagana krema od limete i bijele čokolade, prhka podloga od badema



## LUCIN KANTUN

Od Sigurate 7, tel. 020 321003

### Meat menu - 150 kn

#### **Butternut squash soup**

creamy butternut squash soup with cottage cheese, pumpkin oil and fried pumpkin seeds

#### **Veal shank slowly cooked in olive oil**

with creamed potatoes and demi-glace sauce

#### **Chocolate soufflé**

chocolate soufflé with raspberry and wine vinegar cream with vanilla ice cream

### Ribljí meni - 150 kn

#### **Black risotto with cheese ice cream**

stuffed black risotto with cuttlefish and flambéed Pag cheese ice cream

#### **Grilled swordfish skewers**

grilled skewers of swordfish coated with soy sauce on corn salad with a side dish of chickpeas, cherry tomatoes and capers

#### **Cheesecake**

with raspberry cream and wine vinegar with vanilla ice cream

## HOTEL LERO (PIANO BAR)

Ul.Iva Vojnovića 14, tel 020 341 435

### Meat menu – 150 kn

#### **Parsnip cream**

roasted cashews, sunflower seeds and chia

#### **Veal breast**

slow roasted in its own juice with figs, cauliflower mousse spiced with horseradish, roast potato

#### **Pistachio Tart (N, L, E, G)**

crispy pastry with almonds, pistachio and white chocolate cream

### Fish menu – 150 kn

#### **Shrimp and Saffron Cream**

prawns, herbs and capers

#### **Tuna fillet**

white asparagus cream  
potatoes and carrots au gratin

#### **Lime tart**

light custard of lime and white chocolate and crispy almond base

## KAVANA LAZARETI

Frana Supila 10, tel. 097 6767114

### Ribljí meni – 150 kn

**Carpaccio sabljárke**  
**Tjestenina Matea**  
**Dnevni Kolač**

### Mesni meni – 150 kn

**Juneći file carpaccio**  
**Dalmatinaska pržolica**  
s povrćem sa žara  
**Dnevni kolač**

### Ponuda vina

Testament Babić Mali T 0.75l 180kn  
Plavac mali Miličić 0.75l 180 kn  
Cabernet Sauvignon  
Čobanković 0.75l 180 kn  
Sauvignon Blanc  
Saltwater - Iuris 0.75l 170kn  
Malvasija Dubrovačka  
Karaman 0.75l 180kn  
Pošip Čara 0.75l 190 kn  
Rose Kutjevo premium 0.75l 180 kn

## TAVERNA LOGGIA

Nikole Tesle 8, tel. 091 6281907

### Ribljí meni - 150 kn

**Marinirani repovi kozica**  
sa skutom  
**File sabljárke**  
u vinovoj lozi na leći s povrćem  
**Kruške u vinu**  
sa sladoledom od burbon vanilije

### Mesni meni - 150 kn

**Juha od buče**  
s bučnim sjemenkama i uljem  
**File jelena**  
u umaku od šumskog voća  
s njokama od batata  
**Dubrovačka torta od skorupa**

### Vegetarijanski meni - 145 kn

**Falafel**  
s umakom od jogurta i mente  
**Rižot s vrganjima**  
**Slatko od buče**  
sa stracatella buratinom

## CAFE LAZARETI

Frana Supila 10, tel. 097 6767114

### Fish menu - 150 kn

**Swordfish carpaccio**

**Pasta "Matea"**

**Daily cake**

### Meat menu - 150 kn

**Beef fillet carpaccio**

**Dalmatian roast**

with grilled vegetables

**Daily cake**

### Wine offer

Testament Babic Mali T 0.75l 180 kn

Plavac mali Milicic 0.75l 180 kn

Cabernet Sauvignon

Cobankovic 0.75l 180 kn

Sauvignon Blanc

Saltwater - Iuris 0.75l 170 kn

Malvasia Dubrovnik

Karaman 0.75l 180 kn

Posip Cara 0.75l 190 kn

Rose Kutjevo premium 0.75l 180 kn

## TAVERNA LOGGIA

Nikola Tesla 8, tel. 091 6281907

### Fish menu - 150 kn

**Marinated shrimp tails**

with curd

**Swordfish fillet**

in vine on lentils with vegetables

**Pears in wine**

with bourbon vanilla ice cream

### Meat menu - 150 kn

**Pumpkin soup**

with pumpkin seeds and oil

**Venison fillet**

in forest fruit sauce

with sweet potato gnocchi

**Creamy Dubrovnik cake**

### Veggie menu - 145 kn

**Falafel**

with yogurt and mint sauce

**Risotto with mushrooms**

**Pumpkin jam**

with stracciatella burrata

RESTORAN MASKERON  
Ul. Kneza Domagoja 1B  
Tel. 020 206687

**Ribljí meni – 150,00 kn**

**Losos gravilax**

**Tuna u sezamu**

s rižotom od špinata i džemom od luka

**Cheesecake**

**Mesni meni – 150,00 kn**

**Zapečena mozzarella**

s pršutom, medom i bademima

**Biftek**

punjen gorgonzolom i smokvama

**Čokoladni souffle**

sa sladoledom od vanilije

RESTORAN MIMOZA  
Branitelja Dubrovnika 9  
Tel. 020 311 909

**Menu „Mimoza“ – 150 kn**

**Tartufirana mozzarella**

**Aromatizirani pileći file**

s umakom od naranče, povrće

**Mljetska torta s jabukama i**

**sladoledom**

**Menu „Ivan“ – 150 kn**

**Tris „Ivan“**

**File bijele jadranske ribe sa žara**

na kremi od brokule i cvjetače

**Crni škartoc**

RESTORAN MORE  
Hotel More, K. Stepinca 33  
Tel. 020 494200

**Mesni meni - 150 kn**

**Carpaccio od bifteka**

s umakom od senfa

**Domaći pljukanci**

s prutićima govedine i tartufima

**Pannacotta**

s bijelom čokoladom i

umakom od jagoda

**Ribljí meni – 150 kn**

**Bisque od rakova**

s kravljom skutom i tostiranim

bademima

**File od orade na žaru**

s mediteranskim krumpirom i povrćem

**Topli brownie**

s lješnjacima i sladoledom od vanilije

**MASKERON RESTAURANT**  
Ul. Kneza Domagoja 1B  
Tel. 020 206687

**Fish menu - 150.00 kn**

**Salmon gravlax**

**Tuna in sesame**

with spinach risotto and onion jam

**Cheesecake**

**Meat menu - 150.00 kn**

**Baked mozzarella**

with prosciutto, honey and almonds

**Steak**

filled with gorgonzola and figs

**Chocolate soufflé**

with vanilla ice cream

**RESTORAN MIMOZA**  
Branitelja Dubrovnik 9  
Tel 020 311 909

**Menu „Mimoza“ – 150 kn**

**Mozarella with truffles**

**Aromatized chicken fillet**

vegetable ratatouille, potato chips

**Apple cake with ice cream**

**Menu „Ivan“ – 150 kn**

**„Ivan“ tris**

**Grilled white Adriatic fish fillet**

with broccoli and cauliflower cream

**Black scrap**

**RESTAURANT MORE**  
Hotel More, K. Stepinca 33  
Tel. 020 494200

**Meat menu - 150 kn**

**Beefsteak carpaccio**

with mustard sauce

**Homemade Istrian rolled pasta**

with beef sticks and truffles

**Panna cotta**

with white chocolate and

strawberry sauce

**Fish menu - 150 kn**

**Crab bisque**

with curd and toasted almonds

**Grilled sea bream fillet**

with Mediterranean potatoes

and vegetables

**Warm brownie**

with hazelnuts and vanilla ice cream

## RESTORAN ORKA

Lapadska obala 11, tel. 099 6903334

### Ribljí meni - 150 kn

#### Jadranski pjat

marinirani inćuni, kozice i barbuni,  
riblja krema

#### File šampjera

u umaku od vina i kapara

#### Dnevni kolač

### Mesni meni - 150 kn

#### Hladni mesni pjat

goveđi tartar, pršut i selekcija sireva

#### Tagliata

na posteljici od rikule s  
Grana Padanom (ramstek)

#### Dnevni kolač

### Posebna ponuda vina - 140,00 kn

Pošip 0.75l

Plavac Mali 0.75l

Rose 0.75l

## RESTAURANT ORKA

Lapadska obala 11, tel. 099 6903334

### Fish menu - 150 kn

#### Adriatic platter

marinated anchovies, shrimps and  
mulletts, fish cream

#### John Dory fillet

in wine and caper saucer

#### Cake of the day

### Meat menu - 150 kn

#### Cold meat platter

beef tartare, prosciutto  
and cheese selection

#### Tagliata

on a bed of aragula  
with Grana Padano (rumpsteak)

#### Cake of the day

### Special wine offer - 140 kn

Pošip 0.75l

Plavac Mali 0.75l

Rose 0.75l



## RESTORAN ORSAN

Ivana Zajca 2, tel. 020 436 822

### Meni 1 - 150 kn

#### Otvorene lazanje

s plodovima mora

#### File orade u pistaciju

na posteljici od povrća

#### Desert po izboru

### Meni 2 - 150 kn

#### Repovi gambora u tempuri

s pestom od mladog sira

i pinjola

#### Tuna steak sa sjemenkama sezama

#### Desert po izboru

### Meni 3 - 150 kn

#### Primorski pršut

s tapenadom od maslina i rikule

(tostirani kruh)

#### Ramstek gorgonzola

s ratatouille povrćem

#### Desert po izboru

### Meni 4 - 150 kn

#### Ravioli

punjeni cottage sirom i pršutom

#### Biftek surf & turf

s lećom na kremi od češnjaka

#### Desert po izboru

### Meni 5 - 150 kn

#### Namaz od balančana iz našeg vrta

na domaćem tostiranom kruhu

#### Linguini

sa šampinjonima i vrganjima

#### Desert po izboru

### Deserti:

Torta od mrkve

Torta od mјendula i oraha

Limun tart

Torta od rogača i naranče

Voćna torta

Napomena: uz menije ćemo imati i posebnu ponudu vina.



## RESTAURANT ORSAN

Ivana Zajca 2, tel. 020 436 822

### Menu 1 - 150 kn

#### **Open lasagne**

with seafood

#### **Sea bream fillets**

in pistachios on a bed of vegetables

#### **Dessert of your choice**

### Menu 2 - 150 kn

#### **Shrimp tails in tempura**

with pesto of young cheese  
and pine nuts

#### **Tuna steak with sesame seeds**

#### **Dessert of your choice**

### Menu 3 - 150 kn

#### **Prosciutto**

with olive and arugula tapenade  
(toasted bread)

#### **Rump steak gorgonzola**

with ratatouille vegetables

#### **Dessert of your choice**

### Menu 4 - 150 kn

#### **Ravioli**

stuffed with cottage cheese  
and prosciutto

#### **Beefsteak surf & turf**

with lentils on garlic cream

#### **Dessert of your choice**

### Menu 5 - 150 kn

#### **Aubergine spread from our garden**

on homemade toasted bread

#### **Linguini**

with mushrooms and porcini  
mushrooms

#### **Dessert of your choice**

### Desserts:

Carrot cake

Almond and walnut cake

Lemon tart

Carob and orange cake

Fruit cake

Note: in addition to the menus, we will  
also have a special wine offer.

## RESTORAN PANTARUL

UL. Kralja Tomislava 1

Tel.020 333486

### Ribljí meni - 150 kn

#### Pržene jadranske srdele

s kremom od pastrnjaka  
i salatom s ciklom

#### Grill file brancina

s kuhanim povrćem u bisque umaku

#### Gin & tonic tiramisu

### Mesni meni - 150 kn

#### Polpetice od povrća

sa salatom sa šipkom i svježim sirom

#### Janjeći kotlet u demi glace umaku

s ružmarinom, bobičastim voćem i  
gratiniranim krumpirom

#### Gin & tonic tiramisu

## BISTRO PIZZERIA PROVA

P.Perice 1

Tel. 020 418-917

### Menu 1 – 150 kn

#### Plitica Prova

domaći pršut, sir iz ulja, mladi sir

#### Ribeye odrezak

s domaćim pečanim krumpirom  
i povrćem

#### Cheesecake

### Menu 2 – 150 kn

#### Vrući poljupci

kozice, med, chili i divlja kadulja

#### File bijele ribe u škartocu

s povrćem i krumpirom

#### Čokoladna rapsodija

## RESTORAN PANTARUL

UL. Kralja Tomislava 1

Tel.020 333486

### Fish menu - 150 kn

#### **Fried Adriatic sardines**

with cream of parsnip and beet salad

#### **Grilled sea bream**

with bisque sauce vegetables

#### **Gin & tonic tiramisu**

### Meat menu - 150 kn

#### **Vegetable patties**

with pomegranate and  
cottage cheese salad

#### **Lamb chop in demi-glace sauce**

with rosemary, berries  
and potato gratin

#### **Gin & tonic tiramisu**

## BISTRO PIZZERIA PROVA

P.Perice 1, tel: 020 418-917

### Menu 1 – 150 kn

#### **Plitica Prova**

homemade prosciutto, cheese from oil,  
young cheese

#### **Ribeye steak**

with local baked potatoes  
and vegetables

#### **Cheesecake**

### Menu 2 – 150 kn

#### **Hot kisses**

prawns, honey, chili and wild sage

#### **White fish fillet**

with vegetable and potatoes

#### **Chocolate rhapsody**

**RHEA SILVIA – WINE & TAPAS BAR**  
Mata Vodopića 12e  
Tel. 020 642480

### Mesni menu – 150 kn

#### **Salata Pounitto**

avokado, panceta, radić, cherry rajčica,  
svinjski file, limun dressing

#### **Punjeni pileći file na dubrovački**

ploške krumpira s zelenim preljevom

#### **Čokoladni souffle s pistacijem**

### Ribljí menu – 150 kn

#### **Krem juha od brokule i mušula**

kockice kruha s češnjakom

#### **Rolice fileta brancina**

s gamborima na podlozi od palente  
s umakom od pjenušca

#### **Panna cotta**

s umakom od naranče

### Vegetarijanski menu - 150 kn

#### **Povrće u tempuri**

pire od mrkve i mente

#### **Rižot od cikle**

s pestom genovese

#### **Torta od bundeve**

**RIXOS PREMIUM DUBROVNIK**  
Leicheinsteinov put 3  
Tel. 020 200000

### Umi Teppanyaki Restoran

### Menu Sapporo – 235 kn

#### **Sushi rolíce**

2 vrste po izboru sushi chefa

#### **Nigiri sushi**

4 vrste po izboru sushi chefa

#### **Coco Signature**

(gluten free)

čokoladna krema 54%, čokoladni žele,  
čokoladni biskvit, hrskavi komadići  
čokolade

## RHEA SILVIA - WINE & TAPAS BAR

Mata Vodopića 12e

Tel. 020 642480

### Meat menu - 150 kn

#### “Pounitto” Salad

avocado, bacon, radicchio, cherry  
tomato, pork fillet, lemon dressing  
Stuffed chicken fillet Dubrovnik style  
potato slices with green topping

#### Chocolate soufflé with pistachios

### Fish menu - 150 kn

#### Cream of broccoli and mussel soup

bread cubes with garlic

#### Sea bass fillet rolls

with prawns on a polenta base  
with champagne sauce

#### Panna cotta with orange sauce

### Vegetarian menu - 150 kn

#### Vegetables in tempura

carrot and mint puree

#### Beetroot risotto

with Genovese pesto

#### Pumpkin cake

## RIXOS PREMIUM DUBROVNIK

Leicheinsteinov put 3

Tel. 020 200000

### Umi Teppanyaki Restaurant

### Menu Sapporo – 235 kn

#### Sushi rolls

2 types as per chef's choice

#### Nigiri sushi

4 types as per chef's choice

#### Coco Signature

(gluten free)

Chocolate cream 54%, coco jelly,  
coco sponge, crunchy chips

## **RHEA SILVIA – STARI GRAD**

Gundulićeva poljana 3

Tel. 020 323022

### **Mesni menu - 150 kn**

#### **Salata Pounitto**

avokado, panceta, radić, cherry rajčica,  
svinjski file, limun dressing

#### **Punjeni pileći file na dubrovački**

ploške krumpira s zelenim preljevom

#### **Čokoladni souffle s pistacijem**

### **Riblj menu - 150 kn**

#### **Krem juha od brokule i mušula**

kockice kruha s češnjakom

#### **Rolice fileta brancina**

s gamborima na podlozi od palente  
s umakom od pjenušca

#### **Panna cotta s umakom od naranče**

### **Vegetarijanski menu - 150 kn**

#### **Povrće u tempuri**

pire od mrkve i mente

#### **Rižot od cikle**

s pestom genovese

#### **Torta od bundeve**

## **RESTORAN SEBASTIAN DUBROVNIK**

Prijeko 11, tel. 095 1986072

### **Meni 1 - 130 kn**

#### **Brusketa šefa kuhinje**

Rižot od morskih plodova

#### **Rozata**

### **Meni 2 - 130 kn**

#### **Proljetne roladice**

Mušule na buzaru

#### **Rozata**

## **BISTRO TAVULIN**

Ul. Cvijete Zuzorić 1, tel. 020 323977

### **Meni – 150 kn**

#### **Tuna tartar**

#### **Filet od kovača**

na rižotu od artičoke, sušenih rajčica i  
rikule, emulzija od maslinova ulja  
i limuna

#### **Panacota od lavande i naranče**

## RHEA SILVIA – OLD TOWN

Gundulićeva poljana 3

Tel. 020 323022

### Meat menu - 150 kn

#### “Pounitto” Salad

avocado, bacon, radicchio, cherry tomato, pork fillet, lemon dressing

#### Stuffed chicken fillet Dubrovnik style

potato slices with green topping

#### Chocolate soufflé with pistachios

### Fish menu - 150 kn

#### Cream of broccoli and mussel soup

bread cubes with garlic

#### Sea bass fillet rolls

with prawns on a polenta base with champagne sauce

#### Panna cotta with orange sauce

### Vegetarian menu - 150 kn

#### Vegetables in tempura

carrot and mint puree

#### Beetroot risotto

with Genovese pesto

#### Pumpkin cake

## RESTAURANT SEBASTIAN

DUBROVNIK

Prijeko 11, tel. 095 1986072

### Menu 1 - 130 kn

#### Chef’s Bruschetta

#### Seafood risotto

#### Crème caramel (Dubrovnik rozata)

### Menu 2 - 130 kn

#### Spring rolls

#### “Buzara” style mussels

#### Crème caramel (Dubrovnik rozata)

## BISTRO TAVULIN

Ul. Cvijete Zuzorić 1, tel. 020 323977

### Menu - 150 kn

#### Tuna tartar

#### John Dory

on artichoke risotto, dried tomatoes and arugula, olive oil and lemon emulsion

#### Lavender and orange Panna cotta

## SUNSET BEACH DUBROVNIK

Šetalište Kralja Zvonimira 17

Tel. 020 642700

### Ribljí meni - 150 kn

#### Tuna salata

sesam bijeli i crni, bob, cherry rajčica, matovilac, emulzija limuna i maslinovog ulja

#### Grdobina

medaljoni grdobine s pjenicom od komoraca i tamnim ribljim umakom

#### Dubrovačka rozata

### Mesni meni - 150 kn

#### Rosebeef

na posteljici od rikule, cherry rajčice, krema od hrena, kapare

#### Lamb chop

pire od batata, krema od pečene paprike, porto umak

#### Mousse torta

### Vege meni - 150 kn

#### Bruschetta guacamole

avokado, mladi luk, alfa alfa klice

#### Involtini balančana

domaća salsa, gremolata, mozzarella

#### Snickers torta

## VITA BELLA

Ulica bana Josipa Jelačića 37

Tel 020 358 713

### Meni 1 - 150 kn (za dvije osobe)

#### Plata s pršutom i sirom

#### Mesna plata

uz povrće sa žara, umak od gljiva i miješanu salatu

#### Domaća pita od jabuke

#### Čša vina

### Meni 2 - 150 kn (za dvije osobe)

#### Salata od tune

#### Jumbo pizza Al Tonno

#### Mousse od čokolade

#### Čša vina

### Meni 3 - 120 kn

#### Crni rižot od sipe

#### Riblja plitica s blitvom

#### Cheesecake

#### Čša vina

### Meni 4 - 120 kn

#### Salata od hobotnice

#### Penne s lososom

#### Domaća pita od jabuke

#### Čša vina



## SUNSET BEACH DUBROVNIK

Šetalište Kralja Zvonimira 17

Tel. 020 642700

### Fish menu - 150 kn

#### **Tuna salad**

white and black sesame seeds, beans, cherry tomatoes, dill, lemon and olive oil emulsion

#### **Monkfish**

monkfish medallions with fennel foam and dark fish sauce

#### **Dubrovnik Rozata**

(crème caramel)

### Meat menu - 150 kn

#### **Roast beef**

on a bed of arugula, cherry tomatoes, horseradish cream, capers

#### **Lamb chop**

sweet potato puree, roasted pepper cream, porto sauce

#### **Mousse cake**

### Vegetarian menu - 150 kn

#### **Bruschetta guacamole**

avocado, spring onion, alfa alfa sprouts

#### **Eggplant Involtni**

#### **Snickers cake**

## VITA BELLA

Ban Josipa Jelačića Street 37

Tel 020 358 713

### Menu 1 - 150 kn (for two people)

#### **Prosciutto and cheese platter**

#### **Meat platter**

with grilled vegetables, mushroom sauce and mixed salad

#### **Homemade apple pie**

#### **Glass of wine**

### Menu 2 - 150 kn (for two people)

#### **Tuna salad**

#### **Jumbo pizza "Al Tonno"**

#### **Chocolate mousse**

#### **Glass of wine**

### Menu 3 - 120 kn

#### **Black cuttlefish risotto**

#### **Fish platter served with Swiss chard**

#### **Cheesecake**

#### **Glass of wine**

### Menu 4 - 120 kn

#### **Octopus salad**

#### **Penne with salmon**

#### **Homemade apple pie**

#### **Glass of wine**

**TAJ MAHAL**  
Ul.Nikole Gučetića 2  
Tel. 020 323 221

### Meni 1 – 150 kn

#### **Bosnetta**

domaći tostirani integralni kruh sa pestom od sušenih rajčica, sir iz mjeha i kajmak

#### **Pilav od poriluka i radića**

s zapečenim kozjim i ovčjim sirom

#### **Hurmašica**

### Meni 2 - 150 kn

#### **Relish od pečenih rajčica i paprika**

pita kruh i feta sir

#### **Bosanske juščice**

vučeno tijesto, piletina

#### **Baklava s orasima i bademima**

**TAJ MAHAL (Hotel Lero)**  
Ul.Iva Vojnovića 14  
Tel. 020 640123

### Meni 1 – 150 kn

#### **Bosnetta**

domaći tostirani integralni kruh sa pestom od sušenih rajčica, sir iz mjeha i kajmak

#### **Pilav od poriluka i radića**

s zapečenim kozjim i ovčjim sirom

#### **Hurmašica**

### Meni 2 - 150 kn

#### **Relish od pečenih rajčica i paprika**

pita kruh i feta sir

#### **Bosanske juščice**

vučeno tijesto, piletina

#### **Baklava s orasima i bademima**

**TAJ MAHAL**  
Nikola Gučetića 2  
Tel. 020 323 221

### Menu 1 - 150 kn

**Bosnetta**  
homemade toasted wholemeal bread  
with dried tomato pesto, traditional  
“sack cheese” and cream

**Leek and radish pilaf**  
with baked goat and sheep cheese

**Hurmašice**  
traditional syrup-drenched pastries

### Menu 2 - 150 kn

**Relish of roasted tomatoes and  
bell peppers**  
pita bread and feta cheese

**Bosnian noodles**  
hand-pulled pastry, chicken

**Baklava with walnuts and almonds**

**TAJ MAHAL (Hotel Lero)**  
Iva Vojnovića 14  
Tel. 020 640123

### Menu 1 - 150 kn

**Bosnetta**  
homemade toasted wholemeal bread  
with dried tomato pesto, traditional  
“sack cheese” and cream

**Leek and radish pilaf**  
with baked goat and sheep cheese

**Hurmašice**  
traditional syrup-drenched pastries

### Menu 2 - 150 kn

**Relish of roasted tomatoes and  
bell peppers**  
pita bread and feta cheese

**Bosnian noodles**  
hand-pulled pastry, chicken

**Baklava with walnuts and almonds**

## THE PUCIĆ PALACE

Od Puča 1

Tel. 020 326222

### Meni 1 – 150 kn

#### Riblja juha

tradicionalna dalmatinska juha  
s bijelom ribom

#### Brancin na žaru s palentom

file brancina na žaru, palenta,  
cherry rajčice, svježe bilje

#### Košarica od tikve

krema od tikve sa mascarpone sirom  
i medom, sjemenke tikve, svježe bilje

### Meni 2 – 150 kn

#### Kremasta juha od tikve

tikva, povrće, papar, sol, sjemenke tikve

#### Ribeye okrezak

250 gr ribeye odreska, palenta, cherry  
rajčice, svježja smokva, demiglance umak

#### Lava kolač

## ZOE RESTAURANT

Royal Hotels & Resort

Kardinala Stepinca 31

Tel. 020 440 100

### Meni – 150 kn

#### Riblja juha s povrćem i školjkama

#### Filet brancina

tradicionalno pripremljen  
s krumpirom i špinatom

#### Royal desert

## THE PUCIĆ PALACE

Od Puča 1

Tel. 020 326222

### Menu 1 – 150 kn

#### **Fish Soup**

traditional Dalmatian soup with white fish

#### **Grilled sea bass with polenta**

grilled sea bass fillet, polenta, cherry tomatoes, fresh plants

#### **Pumpkin basket**

pumpkin cream with mascarpone cheese and honey, pumpkin seed, fresh plants

### Menu 2 – 150 kn

#### **Pumpkin cream soup**

pumpkin, vegetables, pepper, salt, pumpkin seeds

#### **Ribeye Steak**

250 gr ribeye steak, polenta, cherry tomatoes, fresh fig, demiglace sauce

#### **Lava cake**

## ZOE RESTAURANT

Royal Hotels & Resort

Kardinala Stepinca 31

Tel. 020 440 100

### Menu – 150 kn

#### **Fish soup with vegetables & shellfish**

#### **Sea bass fillet**

traditionally prepared with potatoes & spinach

#### **Royal dessert**



Slatka festivalska ponuda / Sweet festival offer





## Slatka ponuda



### HOTEL LERO, PIANO BAR

Iva Vojnovića 14

#### Kava i kolač po izboru – 25 kn

##### Tart s pistacijom

prhka podloga s bademima, krema od pistacije i bijele čokolade

ili

##### Tart s limetom

lagana krema od limete i bijele čokolade, prhka podloga od badema

### POOL & LOBY BAR

Hotel Lapad, Lapadska obala 37

#### Kava/čaj i kolač po izboru – 35 kn

Torta hotela Lapad, Dubrovačka rozata, Tiramisu, Torta od čokolade s narančom, Torta od limuna

### LIBERTAS TERRACE & LOBBY BAR

Liechtensteinov put 3

#### Popodnevno opuštanje – 100 kn

Izbor svježih kave i premium čajeva  
Izbor svježih dnevnih slastica:  
Tiger Tea Cake, Pistachio Siciliano, Coco Signature, Yuzu Mango Cake, Bounty Cupcakes

### SLASTIČARNA GIANNI

Kneza Damjana Jude bb

#### Festivalska ponuda:

20% na svu slatku ponudu iz menija







## Sweet festival offer



### HOTEL LERO, PIANO BAR

Iva Vojnovića 14

Coffee and cake of your choice – 25 kn

#### Pistachio Tart

Crispy pastry with almonds, pistachio and white chocolate cream

or

#### Lime tart

light custard of lime and white chocolate and crispy almond base

### HOTEL LAPAD, POOL & LOBY BAR

Lapadska obala 37

Coffee/tea and cake of your choice - 35kn

Cake hotel Lapad, Cream caramel Dubrovnik style, Tiramisu, Chocolate cake with orange, Lemon Cake



### LIBERTAS TERRACE & LOBBY BAR

Liechtensteinov put 3

Afternoon tea time – 100 kn

Selection of fresh coffee and premium tea

Selection of daily fresh desserts:  
Tiger Tea Cake, Pistachio Siciliano, Coco Signature, Yuzu Mango Cake, Bounty Cupcakes

### SLASTIČARNA GIANNI

Kneza Damjana Jude bb

**Festival offer:**

**20% discount on all sweet offers from the menu**



Vinokušnje / Wine tastings



## VINARIJA ŠKAR DUBROVNIK

Lapadska obala 17  
Dropčeva 2, Stari grad  
E-mail: sales@lekri.eu  
Tel. 098 787 705

### **Svakodnevne vinokušnje 18 - 24 sata**

Bijelo, Rose, crno i selekcija likera  
- 120 kn po osobi  
U kombinaciji sa pršutom i sirom, ribom  
ili platom povrća  
- 150 kn za dvije osobe

### **Priča o Lekriju Vođena vinska tura**

**Utorkom, četvrtkom i subotom  
od 18 sati  
Lapadska obala 17**

Kušanje našeg bijelog, rose i crnog vina  
u kombinaciji sa pršutom i sirom, ribom  
i platom povrća.  
Priče o Dubrovniku, gradnji brodova,  
proizvodnji vina i obiteljske povijesti.  
I likeri na kraju  
- 250 kn po osobi

## ŠKAR WINERY DUBROVNIK

Lapadska obala 17  
Dropčeva 2, Stari grad  
E-mail: sales@lekri.eu  
Tel. 098 787 705

### **Daily Wine Tasting from 6pm till midnight**

White, Rose, Red & selection of Liqueurs  
- 120 kn per person  
accompanied with Prosiutto & Cheese,  
Fish, Veggie Platters  
- 150 kn for 2 persons

### **The Story of Lekri Guided Wine tour**

**Tuesday, Thursday and Saturday  
from 6pm  
Lapadska obala 17**

Tasting of our White, Rose & Red  
accompanied with Prosiutto & Cheese,  
Fish or Veggie Platters.  
Some stories about Dubrovnik, Ship  
building, Wine making and Family  
history. And some Liqueurs at the end.  
- 250 kn per person

## **BAKUS WINE BAR**

Prijeko 6, Tel. 098 644645

### **Vinokušnja bijelog, crnog i rose vina**

3 čaše za degustaciju, drniški pršut sa selekcijom sireva - 135 kn

### **Boca bijelog vina Bakus Classic line**

Pošip Čara 0,75 ili boca crnog vina

Ombra teran Matošević 0,75l,

Drniški pršut

sa selekcijom sireva - 200 kn

## **BAKUS WINE BAR**

Prijeko 6, Tel. 098 644645

### **Wine tasting of white, red and rosé wine**

3 glasses for tasting,  
Drniš prosciutto with selection of  
cheeses - 135 kn

### **Bottle of white wine Bakus Classic line**

Pošip Čara 0,75 or bottle of red wine

Ombra teran Matošević 0,75l,

Drniš prosciutto with selection

of cheeses - 200 kn









**Dobar tek!**  
**Enjoy your meal!**

[www.tzdubrovnik.hr](http://www.tzdubrovnik.hr)