



# PROLJETNI GURMANSKI TJEDAN **SPRING GOURMET WEEK**

**11. – 17. TRAVNJA / APRIL 11 - 17**



Turistička zajednica  
grada Dubrovnika  
Dubrovnik  
Tourist Board

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## **BANJE BEACH RESTAURANT LOUNGE & CLUB**

Frana Supila 10b, tel: 020 412 220

### **Menu - kn 210**

Baby asparagus and saffron risotto  
Simmered baby lamb  
Grilled polenta and cheese  
Strawberry carpaccio

## **OYSTER & SUSHI BAR BOTA**

Od Pustijerne bb, tel: 020 324 034

### **Menu – kn 120**

Cream of broad bean soup  
Tuna steak on chicory salad  
Chocolate cake  
Glass of red or white wine

## **CHIHUAHUA CANTINA MEXICANA**

Šetalište kralja Zvonimira 2b

Tel: 020 424 445

### **Menu – kn 149**

Lamb soup with broad beans  
Roasted marinated turkey breast in mole sauce  
(spicy chocolate sauce) served with radish, broad  
beans, spring onions, and red cabbage salad  
Lemon and cheese cake

## **DOMINO RESTAURANT**

Ulica od Domina 3, tel: 020 323 103

### **Menu I – kn 190**

Wild asparagus soup  
Lamb chops in rosemary sauce  
served with wild greens  
Walnut cubes

### **Menu II – kn 180**

Wild asparagus and radish salad  
Cuttlefish curry with gnocchi and broad beans  
Tiramisu cup

## **EDEN RESTAURANT**

Kardinala Stepinca 54, tel: 020 435 133

### **Menu I – kn 120**

Bruschetta with fish pâté  
Prawn and wild asparagus risotto  
Dubrovnik caramel custard "Rozata"

### **Menu II – kn 140**

Cream of mushroom soup  
Lamb steak on rocket salad  
Baked potatoes  
Choice of crepes

### **Menu III – kn 120**

Fish soup  
Broad beans with cuttlefish  
Dubrovnik caramel custard "Rozata"

## **GATSBY RESTAURANT**

Od Domina 1, tel: 020 321 637

### **Menu I – kn 240**

Creamy nettle soup  
Lamb chops with green pea puree  
Crema catalana

### **Menu II - kn 270**

Creamy nettle soup  
Slow baked lamb shank with mashed potatoes  
and steamed vegetables  
Crema catalana

### **Menu III – kn 240**

Creamy nettle soup  
Argentine rib eye steak with wild asparagus  
and poached egg  
Crema catalana

### **Menu IV – kn 169**

Caprese salad  
Bream filet with broad bean crumble  
Panna cotta

### **Menu IV – kn 129**

Caprese salad  
Grilled squid on rocket and radish salad  
Panna cotta

A glass of house wine is included in all menus.

## **GUSTA ME RESTAURANT**

Hvarska bb, tel: 020 420 013

### **Menu I – kn 165**

Wild asparagus salad  
Grilled white fish filet on broad bean risotto  
Apple tart with vanilla cream

### **Menu II – kn 155**

Zucchini cappuccino soup  
Grilled lamb chop on green pea puree  
with mint  
Carrot cake with cheese cream

## **HORIZONT RESTAURANT**

Put od Bosanke 8, tel: 099 697 6729

### **Menu – kn 199**

Gazpacho soup  
Chicken ballotine with wok vegetables  
Choice of dessert

## **KOPUN RESTAURANT**

Poljana Ruđera Boškovića 7, tel: 099 201 5152

### **Menu – kn 150**

Octopus with rock samphire  
Jon Dory filet with black bryony, spring onions,  
tomatoes, and potatoes  
Dubrovnik caramel custard "Rozata"

## MAGELLAN RESTAURANT

Iva Vojnovića 7A, tel: 020 333 594

### Menu – kn 180

Saint Jacques

(pan fried scallops with mussel and asparagus cream, lamb prosciutto)

Flounder

(flounder confit, sautéed squash, baby broad beans, truffle cream, Dalmatian prosciutto)

Lemon

(lemon cream, sesame crumble, lemon jelly, meringue)

## MIMOZA RESTAURANT

Branielja Dubrovnika 9, tel: 020 411 157

### Menu – kn 149

Octopus and cuttlefish salad

with baby broad beans

Grilled Adriatic fish filet with side dish

Choice of dessert

## MOSKAR TAVERN

Prijeko 16, tel: 020 321 581

### Menu – kn 150

Spring barley risotto with asparagus

Grilled lamb chop

with broad bean puree

and rocket, radish, and spring onion salad

Strawberries with balsamic vinegar

## NISHTA RESTAURANT

Prijeko bb, tel: 020 322 088

### Menu – kn 108

Homemade spring rolls with sweet

and sour sauce

Black bryony with rosemary potatoes

and tofu-turmeric scramble

Orange cream with chia seed

## RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

### Meni I – 100 kn

Aperitiv

Salata od šparoga i jaja

Sardele sa žara s zeljem na dalmatinski

Dubrovačka rozata

### Meni II – 100 kn

Aperitiv

Juha od mlade janjetine

Janjetina s bižima

Palačinke s namazom od ljute naranče

### Meni III – 140 kn

Aperitiv

Juha od kuka i šparoga

Mlada janjetina sa žara, pire od boba

Torta od naranče

## RESTORANI TAJ MAHAL

Nikole Gučetića 2, Grad, tel: 020 323 221

Iva Vojnovića 14, Hotel Lero, tel: 020 640 123

### Meni – 170 kn

Špinatova juha s porilukom

Pilav od ječma s bobom i mladom janjetinom

Mladi sir s medom i hrskavcima od tijesta

## RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

### Menu I – kn 100

Aperitif

Asparagus and egg salad

Grilled sardines with Dalmatian greens

Dubrovnik caramel custard "Rozata"

### Menu II – kn 100

Aperitif

Easter lamb soup

Lamb with peas

Crepes with sour orange marmalade

### Menu III – kn 140

Aperitif

Asparagus and black bryony soup

Grilled baby lamb with broad bean puree

Orange cake

## TAJ MAHAL RESTAURANTS

Nikole Gučetića 2, Old City, tel: 020 323 221

Iva Vojnovića 14, Hotel Lero, tel: 020 640 123

### Menu – kn 170

Spinach and leek soup

Barley pilaf with broad beans and baby lamb

Fresh cheese with honey and crunchy biscuits





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

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