

A top-down view of a white ceramic plate. On the plate, a red napkin is folded and placed over a silver fork and knife. Several small, heart-shaped chocolates are scattered on the napkin and the plate. The background is a solid red color.

Gastro
vikend
Valentinovo
Valentines
Gastro
Weekend

12. - 14. veljače / February 12 - 14



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board



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Cantina Mexicana Chihuahua

Šetalište kralja Zvonimira 2b
Tel: 020 424 445

Menu - kn 149 per person

Savoury "cake"

*filled with baked pumpkin, fresh goat's cheese
and crispy pancetta*

Love Triangle

*tortilla filled with round of baby beef cooked
in wine, pancetta, zucchini, pinto beans, two
sauces*

Chocolate Cake

*homemade dark chocolate pralines with
coconut on a bed of forest berries*

Note: live music in the evenings
Jazz - Maja Grgić & Igor Vlahušić

Domino Restaurant

Ulica od Domina 3, tel: 020 323 103

Menu I - kn 160 per person

Glass of champagne

Crepes Valentino

*filled with spinach and cheese, on radicchio
with a sour cream sauce*

Gentleman's Steak

*in a wine sauce with a lentil, lamb's lettuce,
and cherry tomatoes*

Chocolate Love

Chocolate soufflé with vanilla ice cream

Menu II - kn 170 per person

Glass of champagne

Sea Rhapsody

*baby shrimp, anchovies, and oyster
on rocket salad*

Tuna steak Domino

*in rosemary sauce with wild greens, potato,
and cherry tomatoes*

Crepes Royal

in a bitter orange sauce with vanilla ice cream

Pivnica Dubrava

Mali Stradun bb, Babin kuk
Tel: 020 448 354

Menu - kn 150 per person

Welcome drink

*(homemade brandies and liqueurs, dried figs,
fresh seasonal fruit)*

Merry platter for two

Love soup

Meat platter for lovers

Choice of salads

Passionate chocolate cake

Sparkling wine

Note: Live music

Eden Restaurant

Kardinala Stepinca 54, tel: 020 435 133

Meat menu for two - kn 340

Cheese bruschetta

Steak tartar

Dubrovnik caramel custard "Rozata"

"Plavac Radović" red wine 0.75l

Fish menu for two - kn 420

Fish pâté with fresh toast

Rocket salad with anchovies and prawns

Grilled Adriatic fish fillet with side dish

Carob cake

Gusta me Restaurant

Hvarska bb, tel: 020 420 013

Menu I - "Couple in Love" - kn 210 per person

Glass of champagne

Scallop carpaccio

with strawberries and a wreath of rocket salad

Grilled salmon fillet

on a potato foam and orange sauce

Pears in wine and chocolate

Menu II - "Cupid" - kn 195 per person

Glass of champagne

Carrot and ginger cappuccino soup

Tournedo in a forest berry sauce

with homemade dumplings

Plum-stuffed dumplings with vanilla ice cream

Note: 20% discount on beverages

Gatsby Restaurant

Od Domina 1, tel: 020 321 637

Menu I - kn 130 per person

Seasonal salad

Tuna steak

Stir fried wok vegetables

Cheese cake

Menu II - kn 100 kn per person

Seasonal salad

Sea bass fillet

Grilled vegetables

Cheese cake

Menu III - kn 170 per person

Seasonal salad

Beef steak with truffles

Grilled vegetables

Lava cake

Menu IV - kn 160per person

Seasonal salad

T-bone steak

Foil-wrapped baked potato

Lava cake

Note: Gatsby house wines "Plavac Mali" or "Pošip" 0,75l - 100 kn

30% discount on the wine list

Kopun Restaurant

Poljana Ruđera Boškovića 7
Tel: 099 201 51 52

Meat Menu I - kn 160 per person

Capon confit

with a wine and honey sauce

Pumpkin, mandarin, and capon tart

with cream and rocket salad

Capon sous vide

with homemade gnocchi and mushroom sauce

Surprise dessert

Meat Menu II - kn 180 per person

Capon pâté

with a homemade bread cake and baked olives

Parmesan risotto

with a veal and truffle ragu

Beef steak with bolete mushroom sauce

and potato and horseradish cake

Surprise dessert

Fish Menu I - kn 170 per person

Octopus and spinach roll

served with and cheese and lemon sauce

Pumpkin soup with hake fillet

in fresh herbs

Sea bass fillet with crispy vegetables

and caper sauce

Surprise dessert

Fish Menu II - kn 190 per person

Shrimp and cheese praline

with marinated frogfish on a salad of mini tomatoes

Gratinéed oysters

with spinach and hollandaise sauce

Stuffed squid with prosciutto and cheese

served on a leek puree

Surprise dessert

Vegetarian Menu - kn 130 kn

Crispy chickpea balls

with salad and sesame sauce

Beetroot, apple, and ginger soup

Red lentil curry

with basmati rice and yogurt

Surprise dessert

Porat Restaurant

Hotel Hilton Imperial Dubrovnik

Ulica Marijana Blažića 2, tel: 020 320 320

Menu - 290 kn po osobi

Lovely endive salad

Blue cheese, green apple, pear, walnuts, quail eggs, orange reduce

Chicken tea infused with ginger

in tea pot

Beef Wellington

With onion, brussel sprouts and Bordelaise sauce

Heart for Two

Chocolate / Raspberry

Pupo Tavern

Miha Pracata 8, tel: 020 323 555

Menu I - kn 160 per person

Welcome drink

choice of homemade liqueurs or a glass of champagne

Beef tenderloin carpaccio

Dijon mustard sauce with Pag Island cheese

Cream of vegetable soup

Beef tenderloin steak prepared the Istrian way
black truffle, cream, and aromatic herb sauce with Pag Island cheese

White crepes

filled with fresh cheese and topped with caramelised sugar

Menu II - kn 130 per person

Welcome drink

choice of homemade liqueurs or a glass of champagne

Bruschetta Mediteranea

tomato, mozzarella, black olives, olive oil

Fish soup

Base fillet

with an emulsion of homemade olive oil, lemon, and capers, homemade baby broad bean and dill puree

White crepes

filled with fresh cheese and topped with caramelised sugar

Ragusa 2 Restaurant

Zamanjina 12, tel: 020 321 199

Menu I for two - kn 320

Corn soup with curcuma

Roasted turkey or pork
with homemade "mlinci" noodles

Chocolate cake with orange crème

Menu II for two - kn 360

Homemade fish pâté with fresh toast

Sea bass roll

with stir fried vegetables and leek emulsion

Chocolate cake with orange crème

Menu III for two - kn 290

Heart-shaped corn bread with mozzarella

Tagliatelle noodles with Adriatic prawns

Love salad

Chocolate cake with orange crème

Kiva Gravosa Restaurant

Obala S. Radića 38, tel: 020 641 910

Lovers Menu I - kn 99 per person

Welcome drink

Beef soup with homemade noodles

Chicken medallions in gorgonzola sauce

Mixed salad

Homemade apple strudel

Coffee

Lovers Menu II - kn 99 per person

Welcome drink

Platter for two (cheese, prosciutto, octopus)

Assorted grilled meat with a side dish
(traditionally prepared on an open fire)

Mixed salad

Cake

Coffee

Sesame Restaurant

Dante Alighieria bb, tel: 020 412 910

Menu - kn 280 per person

Duck carpaccio
*with cauliflower, fennel, hazelnuts,
and hazelnut oil*

Fillet of beef with braised oxtail
textures of onion, morel sauce

Chocolate passion

Taj Mahal Restaurant

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Menu I for two - kn 535

Welcome drink

Steak tartar

Gourmet beef and vegetable skewers
with saffron rice pilaf

Prune baklava

Menu II for two - kn 390

Welcome drink

“Burek” savoury pastry
and rolls filled with cheese and chilli

Marinated chicken drumsticks
with butternut squash puree

“Almasia” gelatine with almonds and dried fruit

Taj Mahal Restaurant

Nikole Gučetića 2, tel: 020 323 221

Menu I for two - kn 360

Welcome drink

Taj Mahal platter

Veal and turkey
in puff pastry with mushrooms and cheese

Baklava and “Tufahia”, apple stuffed with walnuts

Menu II for two - kn 460

Welcome drink

Fried dough balls
with spicy peppers and clotted cream

Gourmet beef and vegetable skewer
with grilled potato and cream cheese

Baklava

Shizuku Japanese Restaurant

Kneza Domagoja 1F, tel: 020 311 493

Meni za dvoje - 300 kn

Čaša šampanjca

Dim sum plata za dvoje
izbor parenih ili prženih rolica i okruglica

Sushi fantazija za dvoje

Poslastica za ljubavnike

Kavana Teatar

Iva Vojnovića 72, tel: 020 436 220

Mesni meni - 130 kn po osobi

Dubrovački pjat

Ramstek u tamnom umaku

Pečeno povrće

Miješana salata

Torta od sira s preljevom od višanja

Riblji meni 130 kn po osobi

Bijeli rižoto od kozica i povrća

Tuna steak na žaru

Kuhano povrće

Miješana salata

Torta od sira s preljevom od višanja

Shizuku Japanese Restaurant

Kneza Domagoja 1F, tel: 020 311 493

Menu for two - kn 300

Glass of champagnes

Dim sum plates for two
selection of steam /fried spring rolls and dumplings

Sushi fantasy for two

Sweet treat for lovers

Kavana Teatar

Iva Vojnovića 72, tel: 020 436 220

Meat menu - kn 130 per person

Dubrovnik platter

Rump steak in dark sauce

Baked vegetables

Mixed salad

Cheese cake with cherry sauce

Fish menu - kn 130 per person

Prawn and vegetable risotto

Grilled tuna steak

Cooked vegetables

Mixed salad

Cheese cake with cherry sauce



Dobar tek!
Enjoy your meal!



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