



Dani šparoga Asparagus days

7. - 9. travnja
April 7 - 9



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





Restoran Domino

Ulica od Domina 3, tel: 020 323 103

Meni – 225 kn

Salata od divljih šparoga
Krem juha od šparoga
Biftek s barbecue umakom
i fritajom od šparoga
Semifreddo od badema

Restoran Eden

Kardinala Stepinca 54, tel: 020 435 133

Meni I – 120 kn

Juha od šparoga
Bob sa gamborima
Dubrovačka rozata

Meni II – 130 kn

Kuhane šparoge s jajima
Bob sa sipom
Konavoske palačinke

Restoran Gusta me

Hvarska 2, tel: 020 420 013

Meni I – 65 kn

Tradicionalna salata sa šparogama, jajima
i djevičanskim maslinovim uljem
Čaša bijelog ili crnog vina

Meni II – 75 kn

Rižot s gamborima i šparogama
Čaša bijelog ili crnog vina

Napomena: 20% popusta na svu ostalu ponudu

Restoran Klarisa

Poljana Paska Miličevića 4, tel: 020 413 100

Meni – 80 kn

Krem juha od šparoga
Fuži sa divljim šparogama i kozicama
Rozata

Domino Restaurant

Ulica od Domina 3, tel: 020 323 103

Menu – 225 kn

Wild asparagus salad
Cream of asparagus soup
Beef steak with barbecue sauce
and asparagus frittata
Almond semifreddo

Eden Restaurant

Kardinala Stepinca 54, tel: 020 435 133

Menu I – 120 kn

Asparagus soup
Broad beans with shrimp
Dubrovnik caramel custard “Rozata”

Menu II – 130 kn

Cooked asparagus with eggs
Broad beans with cuttlefish
Konavle crepes

Gusta me Restaurant

Hvarska 2, tel: 020 420 013

Menu I – 65 kn

Traditional salad with asparagus, eggs,
and virgin olive oil
Glass of white or red wine

Menu II – 75 kn

Risotto with shrimp and asparagus
Glass of white or red wine

Note: 20% discount on all other items

Klarisa Restaurant

Poljana Paska Miličevića 4, tel: 020 413 100

Menu - 80 kn

Cream of asparagus soup
“Fuži” pasta with wild asparagus
and shrimp
Dubrovnik caramel custard “Rozata”

Restoran Kopun

Poljana Ruđera Boškovića 7

Tel: 020 323 969

Meni – 129 kn

Salata od šparoga

Filet svježe ribe na kremi od šparoga

i tartufa

Paradižot

Restoran Lajk

Prijeko 4, tel: 091 897 1003

Meni -146 kn

Krem juha od župskog povrća

Mediterranski odrezak od tune

poslužen s kuhanim kukama, šparogama,

domaćim jajem i umakom od

djevičanskog

maslinovog ulja, češnjaka i peršina

Dubrovačka rozata

Restoran Mimoza

Branitelja Dubrovnik 9, tel: 020 411 157

Meni – 120 kn

Divlje šparoge s jajima

Janjetina s bižima i koprom

Primorska torta od rogača

Restoran Orka

Lapadska obala 11, tel 098 980 1131

Meni – 190 kn

Aperitiv – izbor domaćih likera

Salata sa šparogama i jajima

Krem juha od šparoga

Teleća ružica punjena mozzarellom i

šparogama

Parfe od jagoda

Kopun Restaurant

Poljana Ruđera Boškovića 7
Tel: 020 323 969

Menu – 129 kn

Asparagus salad
Fresh fish fillet served with an asparagus
and truffle cream
Floating Island (“Paradižot”)

Lajk Restaurant

Prijeko 4, tel: 091 897 1003

Menu -146 kn

Cream of vegetable soup made
with vegetables from Župa
Mediterranean tuna steak
served with cooked black bryony,
asparagus,
home grown eggs, and an extra virgin
olive oil,
garlic, and parsley sauce
Dubrovnik caramel custard “Rozata”

Mimoza Restaurant

Branitelja Dubrovnika 9, tel: 020 411 157

Menu – 120 kn

Wild asparagus with eggs
Lamb with green peas and dill
Primorje carob cake

Orka Restaurant

Lapadska obala 11, tel 098 980 1131

Menu – 190 kn

Aperitif – choice of homemade
liqueurs
Salad with asparagus and eggs
Cream of asparagus soup
Veal knuckle
stuffed with mozzarella and asparagus
Strawberry parfait

Restoran Orsan

Ivana Zajca 2, tel: 020 436 822

Meni I – 130 kn

Aperitiv – domaće rakije i likeri

Juha od šparoga

Prigane šparoge s jajima

Krostata sa sirom

Meni II – 130 kn

Aperitiv – domaće rakije i likeri

Salata od kuka i šparoga

Rižoto od kuka i šparoga

Sorbetto od limuna

Restoran Porat

Obala Stjepana Radića 30

Tel: 020 333 552

Salata od kuka, šparoga,
rotkvice i jaja - **40 kn**

Fritaja od šparoga i tartufa – **40 kn**

Juha od šparoga – **30 kn**

Rižot od kozica i šparoga – **75 kn**

Filet od tune

na posteljici od kuka i šparoga – **120 kn**

Punjena pureća prsa sa sušenim

pomadorama i mladim sirom – **95 kn**

Konoba Rozario

Prijeko 1, tel: 020 322 015

Meni – 180 kn

Juha od povrća i šparoga

File bijele ribe u umaku od šparoga

s prilogom od proljetnog povrća

Domaći kolač

Orsan Restaurant

Ivana Zajca 2, tel: 020 436 822

Menu I – 130 kn

Aperitif – homemade grappa and
liqueurs

Asparagus soup

Sautéed asparagus with eggs

Cheese crostata

Menu II – 130 kn

Aperitif – homemade grappa and liqueurs

Black bryony and asparagus salad

Black bryony and asparagus risotto

Lemon sorbet

Porat Restaurant

Obala Stjepana Radića 30

Tel: 020 333 552

Black bryony, asparagus, radish,
and egg salad – **40 kn**

Asparagus and truffle frittata – **40 kn**

Asparagus soup – **30 kn**

Shrimp and asparagus risotto – **75 kn**

Tuna fillet on a bed of black bryony
and asparagus – **120 kn**

Stuffed chicken fillet with dried tomatoes
and fresh cheese – **95 kn**

Rozario Tavern

Prijeko 1, tel: 020 322 015

Menu – 180 kn

Vegetable and asparagus soup

White fish fillet in asparagus sauce
side of spring vegetables

Homemade cake





Dobar tek!
Enjoy your meal!

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