



Dubrovački PROLJETNI gourmet dani Dubrovnik SPRING gourmet days

10.-23. travnja
April 10-23



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board



www.tzdubrovnik.hr





RESTORAN & CATERING ACADEMIA

Marka Marojice 2b
Tel: +385 99 5280 648

Ribljí meni - 24 €

Dalmatinski morski pršut

sa segmentima agruma
i preljevom od limuna

Fileti jadranske ribe u „škartocu“

s vrtnim povrćem i maslinovim uljem

Jaffa cheesecake

s paprenom čokoladom
i umakom od naranče

Mesni meni - 24 €

Tanko rezani pečeni juneći kontrafile

s rikulom i preljevom od senfa i meda

Teleći rižoto

s graškom i sirom parmezanom

Jaffa cheesecake

s paprenom čokoladom
i umakom od naranče

✉ akademis@scd.u.hr
🌐 www.akademis.hr
📷 @akademis.academia
📘 akademis.academia

BISTRO BURA

Buničeva poljana
Tel: +385 91 467 7673

Meni 1 - 40 €

Bruschetta sa srdelama

Ravioli punjeni kremom od brodeteta

u velouté umaku

Semifreddo od badema

Meni 2 - 45 €

Pašteta od pileće jetre

s chutneyjem od kumkvata

Svinjski file s gljivama sa grilla

Čokoladni brownie

s karamelom od viskija

Meni 3 - 40 €

Bruschetta s ciklom i ricottom

Rižoto od šparoga

Sorbetto od dinje

✉ marin@dubrovnikevent.com
📷 @burabistrodubrovnik

RESTORAN & CATERING ACADEMIA

Marka Marojice 2b
Tel: +385 99 5280 648

Fish menu - 24 €

Dalmatian sea prosciutto

with citrus segments
and lemon dressing

Adriatic fish fillets en papillotte

with garden vegetables and olive oil

Jaffa cheesecake

with pepper chocolate
and orange sauce

Meat menu - 24 €

Thinly sliced roast beef

with arugula and mustard
& honey dressing

Veal and pea risotto

with Parmesan cheese

Jaffa cheesecake

with pepper chocolate
and orange sauce

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BISTRO BURA

Buničeva poljana
Tel: +385 91 467 7673

Menu 1 - 40 €

Sardine bruschetta

Ravioli stuffed with “brudet cream”

in velouté sauce

Almond semifreddo

Menu 2 - 45 €

Chicken liver pâté

with quince chutney

Pork fillet with grilled mushrooms

Choco brownie

with whiskey caramel

Menu 3 - 40 €

Beetroot and Ricotta bruschetta

Asparagus risotto

Melon sorbet

✉ marin@dubrovnikevent.com
📷 @burabistrodubrovnik



CHIHUAHUA CANTINA MEXICANA DUBROVNIK

Šetalište kralja Zvonimira 2b
Tel: +385 99 685 2380

Meni - 35€

Taco cups

zapečena tortilla punjena mladim
kravljim sirom, crnim grahom, sušenom
rajčicom, paprikom i mladim lukom

Janjeći tacos

domaće tortille s janječim butom,
pireom od graška, salsom od rajčice
i lagano ukiseljenom rotkvicom
i mladim lukom

Domaće praline

od tamne i bijele čokolade s malo čilija,
umak od jagoda

RESTORAN DUNDO MAROJE

Kovačka ulica bb,
Tel: +385 99 546 5570

Meni 1 - 40 €

Burrata Caprese

Janjeći kotleti u finim travama
s basmati rižom i kremom od mente
Torta od sira s preljevom od jagode

Meni 2 - 35 €

Tempura od kozica

s tapenadom od crnih maslina
File lososa na salati od boba i cikle
s dresingom od agruma
Torta od sira
s preljevom od jagode


Meni 3 - 30 €

Proljetne rollice

na sezonskoj salati
Povrtne polpete s tzaziki umakom
Torta od mrkve
s preljevom od čokolade


Napomena: u cijenu je uključeno
piće dobrodošlice

 booking@dundomaroje.com

 www.dundomaroje.com

 [@dundomarojerestaurant](https://www.instagram.com/dundomarojerestaurant)

 [Restaurant Dundo Maroje](https://www.facebook.com/RestaurantDundoMaroje)

 duchihuahua@gmail.com

 [@mexcantina_chihuahua](https://www.instagram.com/mexcantina_chihuahua)

 Chihuahua Cantina Mexicana Dubrovnik

CHIHUAHUA CANTINA MEXICANA DUBROVNIK

Šetalište kralja Zvonimira 2b
Tel: +385 99 685 2380

Menu - 35€

Taco cups

Baked tortilla filled with cottage cheese,
black beans, sun-dried tomatoes,
bell peppers, and scallions

Lamb tacos

Homemade tortillas with lamb leg, pea
purée, tomato salsa, and lightly pickled
radishes and scallions

Homemade pralines

made from dark and white chocolate
with a hint of chili, served with
strawberry sauce

 duchihuahua@gmail.com

 [@mexcantina_chihuahua](https://www.instagram.com/mexcantina_chihuahua)

 Chihuahua Cantina Mexicana Dubrovnik

RESTAURANT DUNDO MAROJE

Kovačka ulica bb
Tel: +385 99 546 5570

Menu 1 - 40 €

Burrata Caprese

Lamb chops with fine herbs
basmati rice, and mint cream
Cheesecake with strawberry topping

Menu 2 - 35 €

Shrimp tempura


with black olive tapenade
Salmon fillet with beet and fava bean salad
with citrus dressing
Cheesecake
with strawberry topping


Menu 3 - 30 €

Spring rolls


with seasonal salad
Vegetable fritters with tzatziki sauce
Carrot cake
with chocolate topping

Note: The price includes
a welcome drink

 booking@dundomaroje.com

 www.dundomaroje.com

 [@dundomarojerestaurant](https://www.instagram.com/dundomarojerestaurant)

 Restaurant Dundo Maroje



FOOD BAR GULOSO

Boškovičeva 6

Tel: +385 99 4555 394

Tagliatelle s kozicama - 10 €

u umaku od špinata i pancete

Svježe proljetne rollice - 8 €


s umakom od šparoga

Spring burger - 12 €

Burger od junetine sa šparogama, jajem, slaninom, dimljenim sirom i Hollandaise umakom

 foodbarguloso@gmail.com

 guloso.com.hr

 food_bar_guloso

 Food Bar Guloso

RESTORAN GUSTA ME

Ulica maestra Đela Jusića bb

Tel: +385 20 420 013 / +385 91 796 0203

Meni 1 - 26 €

Cappuccino juha od mladih tikvica

Ramstek sa žara

na kremi od graška s umakom od crnog vina i začinskog bilja

Dubrovačka torta

s bademima, orasima, narančom i čokoladom

Meni 2 - 28 €

Kremasti rižot

s povrćem, šparogama i grana padano sirom

Pašticada od tune

s domaćim njokima od batata

Dubrovačka rozata

Meni 3 - 28 €

Domaći pljukanci

s tikvicama i kozicama

File od bijele jadranske ribe

na mladom špinatu s umakom od bijelog vina, parmezana, limuna i kopra

Domaći semifredo

od badema i karamele

 gustame.dubrovnik@gmail.com

 www.gustame-dubrovnik.com

FOOD BAR GULOSO

Boškovičeva 6

Tel: +385 99 4555 394

Tagliatelle with shrimp - 10 €

and bacon and spinach sauce

Fresh spring rolls - 8 €

with asparagus dip

Spring burger - 12 €

Beef burger with asparagus, egg, bacon, smoked cheese and Hollandaise sauce

 foodbarguloso@gmail.com

 guloso.com.hr

 food_bar_guloso

 Food Bar Guloso

RESTAURANT GUSTA ME

Ulica maestra Đela Jusića bb

Tel: +385 20 420 013 / +385 91 796 0203

Menu 1 - 26 €

Baby zucchini cappuccino soup

Grilled sirloin steak

on pea cream with red wine and herb sauce

Dubrovnik cake

with almonds, walnuts, orange, and chocolate

Menu 2 - 28 €

Creamy risotto

with vegetables, asparagus and Grana Padano cheese

Tuna pašticada stew

with homemade sweet potato gnocchi

Dubrovnik rozata (crème caramel)

Menu 3 - 28 €


Homemade traditional pasta

with zucchini and shrimp

Filet of white Adriatic fish

on baby spinach with white wine, Parmesan, lemon, and dill sauce

Homemade almond and caramel semifreddo

 gustame.dubrovnik@gmail.com

 www.gustame-dubrovnik.com



RESTORAN KAZBEK

Lapadska obala 25
Tel: +385 20 362 999

Meni 1 - 45 €

Tortica od grdobine

posteljica od heljde s povrćem i sirom

File brancina

krema od graška, glazirani komorač,
mediteranski concassé

Kolač od mrkve

s kremom od sira

Meni 2 - 48 €

Kazbek proljetne rolice

Janjeći file

teksture mrkve, demi glace

Osvježavajuća krema

od limuna i limete s bobičastim voćem

Napomena: u cijenu je uključena čaša
vina; crno vino Plavac Šunj
bijelo vino Graševina Mitrovac

✉ info@kazbek.hr
🌐 www.kazbekdubrovnik.com
📷 @kazbekdubrovnik
👍 @hotelkazbek

RESTORAN KOPUN

Poljana Ruđera Boškovića 7
Tel: +385 20 323 969

Mesni meni - 28 €

Juha od kopuna

Juneća paštica

s domaćim kroketima

Paradižot

Riblj Meni - 28 €

Ribarska juha

Julienne lignji

u umaku od prošeka sa salatnom od cikle,
sira i badema

Kolač od čokolade i rogača

✉ reservation@restaurantkopun.com
🌐 www.restaurantkopun.com
📷 @kopundbk
👍 Restaurant Kopun

RESTAURANT KAZBEK

Lapadska obala 25
Tel: +385 20 362 999

Menu 1 - 45 €

Monkfish tartlet

on a bed of buckwheat with vegetables
and cheese

Sea bass fillet

pea purée, glazed fennel,
Mediterranean concassé

Carrot cake

with cheese cream

Menu 2 - 48 €

Kazbek spring rolls

Lamb fillet

with textures of carrot,
demi-glace sauce

Refreshing lemon and lime cream

with berries

Note: the price per person includes
a glass of wine; red wine Plavac Šunj,
white wine Graševina Mitrovac

✉ info@kazbek.hr
🌐 www.kazbekdubrovnik.com
📷 @kazbekdubrovnik
👍 @hotelkazbek

RESTAURANT KOPUN

Poljana Ruđera Boškovića 7
Tel: +385 20 323 969

Meat Menu - 28 €

Capon (rooster) soup

Traditional beef 'paštica'

with homemade croquettes
'Paradižot' (iles flottantes)

Fish Menu - 28 €

Fisherman's soup

Julienne calamari

in 'prošek' sauce with beetroot,
cheese and almond salad

Chocolate and carob cake

✉ reservation@restaurantkopun.com
🌐 www.restaurantkopun.com
📷 @kopundbk
👍 Restaurant Kopun



KAVANA LAZARETI





Frana Supila 10
Tel: +385 91 615 9483

Meni 1 - 30 €

Marinirani incuni i kozice
na rikuli s cherry rajčicama
i baby mozzarelom
Pappardelle s lososom
Torta od rogača

Meni 2 - 30 €

Riblj carpaccio
Svinjski file
sa zapečenim ovčjim sirom
s krocketima
Mousse od čokolade
s džemom od ljute naranče

 kavanalazareti@gmail.com
 kavanalazareti.com
 @kavana.lazareti
 kavanalazareti

TAVERNA LOGGIA




Nikole Tesle 8
Tel: +385 91 628 19 07

Meni 1 - 35 €

Gratinirane kamenice
Janjeća koljenica Surf & Turf
demi-glace umak sa slanom ribom
i pireom od krumpira
Crêpes Suzette
sa sladoledom

Meni 2 - 35 €

Ravioli s kozicama
Tuna sashimi
sa sezamom, guacamole umakom
i zapečenom ciklom
Crêpes Suzette
sa sladoledom

 info@carpaccioandloggia.com
 @tavernaloggia
 Taverna Loggia

KAVANA LAZARETI





Frana Supila 10
Tel: +385 91 615 9483

Menu 1 - 30 €

Marinated anchovies and shrimp
on a bed of arugula with cherry
tomatoes and baby mozzarella
Pappardelle with salmon
Carob cake

Menu 2 - 30 €

Fish carpaccio
Pork fillet
with baked sheep cheese
and croquettes
Chocolate mousse
with bitter orange jam

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 kavanalazareti.com
 @kavana.lazareti
 kavanalazareti

TAVERNA LOGGIA




Nikole Tesle 8
Tel: +385 91 628 19 07

Meni 1 - 35 €

Scallop gratiné
Lamb shank Surf & Turf
demi-glace sauce with salted fish
and potato purée
Crêpes Suzette
with ice cream

Meni 2 - 35 €

Ravioli with shrimp
Tuna sashimi
with sesame, guacamole sauce
and roasted beetroot
Crêpes Suzette
with ice cream

 info@carpaccioandloggia.com
 @tavernaloggia
 Taverna Loggia



CAFE LUCIJAN

Od Puča 1, The Pucić Palace Hotel
Tel: +385 20 326 222
Tel: +385 91 332 4110

Ribljí Meni - 50 €

Ceviche od brancina i kozica

Filet kovača

s kremom od pastirnjaka
i sa šparogama,
riblji veloute umak od kurkume
Lava kolač
sa sladoledom od vanilije

Mesni Meni - 45 €

Krem juha



od poriluka sa šafranom

Pačja prsa

u umaku od naranče, pire od cikle
i julienne povrće

Kolač od sira

s umakom od šumskog voća

 lucijan@thepucicapalace.com
 www.thepucicapalace.com

RESTORAN MIMOZA

Branitelja Dubrovnika 9
Tel: +385 99 332 1071

Meni - 49,99 €

Salata "Mimoza"

s majonezom od jagoda i oraščića

Domaći pljukanci

s mladim lukom i svježim šampinjonima



Janjeći French rack

krema od jabuka i cikle, pečena tikvica,
karamelizirane rotkvice

Proljetna rapsodija

čokoladni mousse s jagodama

Čaša vrhunskog crvenog vina

 sales@restaurant-mimoza-dubrovnik.com
 www.restaurant-mimoza-dubrovnik.com

CAFE LUCIJAN

Od Puča 1, The Pucić Palace Hotel
Tel: +385 20 326 222
Tel: +385 91 332 4110

Seafood Menu - 50 €

Sea bass and shrimp ceviche

Swordfish fillet

with parsnip cream and asparagus,
fish and turmeric velouté

Molten lava cake

with vanilla ice cream

Meat Menu - 45 €

Leek cream soup



with saffron

Duck breast

in orange sauce, beetroot purée
and julienne vegetables

Cheesecake

with berry sauce

 lucijan@thepucicapalace.com
 www.thepucicapalace.com

RESTAURANT MIMOZA

Branitelja Dubrovnika 9
Tel: +385 99 332 1071

Menu - 49,99 €

"Mimosa" salad

with strawberry and nut mayonnaise

Homemade pasta

with spring onions and fresh
mushrooms



Lamb French rack

apple and beetroot cream, roasted
zucchini, caramelized radishes

Spring rhapsody

chocolate mousse with strawberries

A glass of top-quality red wine

 sales@restaurant-mimoza-dubrovnik.com
 www.restaurant-mimoza-dubrovnik.com



RESTORAN MOMENTI

Hotel President Valamar Collection
Iva Dulčića 142, Dubrovnik Babin Kuk
Tel: +385 20 441 100, +385 99 376 6185

Proljetni meni 1 - 40 €

Proljetna salata

poslužena sa šparogama,
kuhanim jajem i čipsom od pršuta

Espuma od mrkve

poslužena s kozjim sirom
i uljem od mladoga luka

Lagano pečeni teleći kare

poslužen s fondant krumpirom,
karameliziranim prokulicama,
kiselom rotkvicom i laganim umakom
od zelenog papra

Čokoladni kolač

poslužen s jagodama
i uljem od bosiljka

Proljetni meni 2 - 40 €

Cheviche od kozica

poslužen s kremom od ljute naranče
i concasse od povrća

Espuma od boba

poslužena s dimljenim mušulama

Rolice brancina

poslužene na kremi od blitve,
parisienne povrće
i čips od kapara

Cheesecake

poslužen sa salatom
od jagoda, meda i mente

RESTAURANT MOMENTI

Hotel President Valamar Collection
Iva Dulčića 142, Dubrovnik Babin Kuk
Tel: +385 20 441 100, +385 99 376 6185

Spring Menu 1 - 40 €

Spring salad

served with asparagus, boiled egg,
and prosciutto chips

Carrot espuma

served with goat cheese
and spring onion oil

Lightly roasted veal rack

served with fondant potatoes,
caramelized Brussels sprouts,
pickled radish, and a light green
peppercorn sauce

Chocolate cake

served with strawberries
and basil oil

Spring Menu 2 - 40 €

Shrimp ceviche

served with asparagus, boiled egg,
and prosciutto chips

Fava bean espuma

served with smoked mussels

Rolled sea bass

served on a chard cream,
parisienne vegetables,
and caper chips

Cheesecake

served with a strawberry,
honey, and mint salad



RESTORAN ORSAN

Ivana Zajca 2
Tel: +385 20 436 822

Kreirajte sami svoj meni!

Hladna predjela - 15 €

Tartar biftek
Tartar od brancina
Riblje bruschette
riblja pašteta/slani incuni/
kozice/hobotnica

Juhe - 5 €

Krepka goveđa juha
Riblja juha s purom


Glavna jela - 25 €

Biftek na žaru s povrćem
File kovača u prošku
s povrćem iz tave
Tuna u sezamu
s domaćom brokulom

Deserti - 5 €

Torta od skorupa
Torta čokolada naranča
Torta od sira
Torta čokolada višnja

Posebna ponuda vina: boca 17 €
Napomena: uz svaki odabrani meni poslužujemo aperitiv
(naše domaće rakije i likere)

 orsan@ankora.hr

 www.restaurant-orsan-dubrovnik.com

RESTORAN ORSAN

Ivana Zajca 2
Tel: +385 20 436 822

Create your own menu!


Cold Appetizers - 15 €


Beef tartare
Sea bass tartare
Fish bruschetta
fish pâté/salted anchovies/
prawns/octopus

Soups - 5 €

Homemade beef soup
Fish soup with polenta

Special wine offer: bottle 17 €
Note: With each selected menu, we serve an aperitif
(our homemade brandy and liqueurs).

 orsan@ankora.hr

 www.restaurant-orsan-dubrovnik.com



KONOBA ROZARIO

Prijeko 1
Tel: +385 98 893 854
Tel: +385 99 315 7550

Mesni meni - 35 €

Proljetna juha od povrća
Pileća prsa
u umaku od prošeka
s kuhanim mladim povrćem
Domaća voćna torta

Ribljí meni - 38 €

Ribarska juha
File brancina
u umaku od bijelog vina i kopra
s mladim krumpirom i blitvom
Domaća torta

Vegetarijanski meni - 35 €

Proljetna juha od povrća
Domaća pasta s tartufima
sa svježom šarenom salatom
Sladoleđ
s preljevom od šumskog voća

✉ konoba.rozario@gmail.com
🌐 www.konoba-rozario.hr
📷 @konoba_rozario
👍 Konoba Rozario

RESTORAN SESAME

Dante Alighieri 2
Tel: +385 20 412 910
Tel: +385 99 610 8131

Mesni meni - 56 €

Tartar Sesame
Janjeći kotleti
sa krustom od petrusina i pistacija
s rosti krumpirom
Čokoladna torta s orasima

Ribljí meni - 54 €

Jakobove kapice
sa šparogama i kremom od graška
Pohani krakovi hobotnice
na mediteranskoj salati
Panna Cotta

Vegetarijanski meni - 50 €

Juha od cikle
s kozjim sirom
Rizot od šparoga
Torta od mrkve

✉ info@sesame.hr; reservation@sesame.hr
🌐 www.sesame.hr
📷 @sesame.dubrovnik
👍 Restaurant Sesame Dubrovnik

KONOBA ROZARIO

Prijeko 1
Tel: +385 98 893 854
Tel: +385 99 315 7550

Meat Menu - 35 €

Spring vegetable soup
Chicken breast
in prošek sauce with boiled spring
vegetables
Homemade fruit cake

Fish Menu - 38 €

Fisherman's soup
Sea bass fillet
in white wine and dill sauce with young
potatoes and Swiss chard
Homemade cake

Vegetarian Menu - 35 €

Spring vegetable soup
Homemade truffle pasta
with fresh mixed salad
Ice cream
with berry topping

✉ konoba.rozario@gmail.com
🌐 www.konoba-rozario.hr
📷 @konoba_rozario
👍 Konoba Rozario

RESTAURANT SESAME

Dante Alighieri 2
Tel: +385 20 412 910
Tel: +385 99 610 8131

Meat menu - 56 €

Sesame Tartare
Lamb chops
with parsley and pistachio crust with
rosti potatoes
Chocolate and walnut cake

Fish menu - 54 €

Scallops
with asparagus and pea cream
Breaded octopus legs
on Mediterranean salad
Panna Cotta

Vegetarian menu - 50 €

Beetroot soup
with goat cheese
Asparagus risotto
Carrot cake

✉ info@sesame.hr; reservation@sesame.hr
🌐 www.sesame.hr
📷 @sesame.dubrovnik
👍 Restaurant Sesame Dubrovnik



RESTORAN TAJ MAHAL

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

Humus od boba sa za'atarom

domaći krem sir,
tostirani sourdough baget - 9,5 €

Sušene rog paprike punjene rižom

muškatnom tikvom i orasima,
krema od paprike i sira - 12 €

Pilav od poriluka i bijeloga graha




usoljeni limun, tostirani lješnjaci - 17,5 €

Polako pečena janjeća rolada

s komoračem i bobom - 29 €

Trgana janjetina

sa zlatnim grožđicama i mentom,
krema od celera s jogurtom,
dehidrirana jufka - 25 €

 tajmahaldbk@gmail.com
 @taj.mahal.dubrovnik
 Taj Mahal-Bosnian Cuisine

RESTORAN TAJ MAHAL

Hotel Lero
Iva vojnovića 14
Tel: +385 20 640 123

Humus od boba sa za'atarom

domaći krem sir,
tostirani sourdough baget - 9,5 €

Sušene rog paprike punjene rižom

muškatnom tikvom i orasima,
krema od paprike i sira - 12 €

Pilav od poriluka i bijeloga graha




usoljeni limun, tostirani lješnjaci - 17,5 €

Polako pečena janjeća rolada

s komoračem i bobom - 29 €

Trgana janjetina

sa zlatnim grožđicama i mentom,
krema od celera s jogurtom,
dehidrirana jufka - 25 €

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 @taj.mahal.dubrovnik
 Taj Mahal-Bosnian Cuisine

RESTAURANT TAJ MAHAL

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

Fava bean hummus with za'atar

local cream cheese,
toasted sourdough baguette - 9,5 €

Dried bell peppers stuffed with rice

butternut squash and walnuts,
pepper and cheese cream - 12 €

Leek and white bean pilaf




salted lemon, toasted hazelnuts - 17,5 €

Slow-roasted lamb roll

with fennel and beans - 29 €

Pulled lamb with sultanas and mint

yogurt and celery cream,
dehydrated phyllo pastry - 25 €

 tajmahaldbk@gmail.com
 @taj.mahal.dubrovnik
 Taj Mahal-Bosnian Cuisine

RESTAURAT TAJ MAHAL

Hotel Lero
Iva vojnovića 14
Tel: +385 20 640 123

Fava bean hummus with za'atar

local cream cheese,
toasted sourdough baguette - 9,5 €

Dried bell peppers stuffed with rice

butternut squash and walnuts,
pepper and cheese cream - 12 €

Leek and white bean pilaf




salted lemon, toasted hazelnuts - 17,5 €

Slow-roasted lamb roll

with fennel and beans - 29 €

Pulled lamb with sultanas and mint

yogurt and celery cream,
dehydrated phyllo pastry - 25 €

 tajmahaldbk@gmail.com
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 Taj Mahal-Bosnian Cuisine



BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323 977

Meni - 30 €


Tuna tartar s avokadom

Filet od kovača

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

Dubrovačka rozata

karamel umak, bademi

 bistro@tavulin.com
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 Bistro Tavulin

RESTORAN TURQUOISE

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




Švedski stol - 35 € po osobi

Bogati izbor jela s proljetnim namirnicama

Napomena: piće nije uključeno u cijenu

Djeca do 5 godina besplatno
Djeca od 6 do 12 godina plaćaju 50%

Otvoreno svaki dan od 19 do 21.30 sati

 duska.soljak@rixos.com
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BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323 977

Menu - 30 €





Tuna tartare with avocado

John Dory fillet

on artichoke, sun-dried tomato and arugula risotto, olive oil and lemon emulsion

Dubrovnik rozata (traditional custard)

with caramel sauce and almonds

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RESTAURANT TURQUOISE

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


Buffet table- 35 € per person

A rich selection of dishes with spring ingredients

Note: drinks are not included in the price

Children under 5: free of charge
Children from 6 to 12 50% reduction

Open every day from 7 pm to 9:30 pm

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RESTORAN UMI TEPPANYAKI

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

Meni - 99,54 €

Rixos Royal Sushi, Sashimi i Nigiri po izboru Šefa

2 vrste sushi rolica
4 Nigiri

Proletni škampi i šparoge

Gyoza s umakom od soje, octa i vlasca

Pečene jakobove kapice

s mladim graškom

Brancin na žaru

proletno povrće, listovi
i Beurre blanc umak
ili

Odležani ribeye odrezak

servirano sa proletnim povrćem na žaru
i teriyaki umakom

Baklava od pistacija

sa sladoledom od vanilije

Napomena: piće nije uključeno u cijenu
Otvoreno svaki dan od 18 do 21.30 sati

 duska.soljak@rixos.com

 www.rixos.com

Menu - 99,54 €

Rixos Royal Sushi, Sashimi and Nigiri - Chef's choice

2 types of sushi rolls
4 Nigiri

Spring shrimp and asparagus

Gyoza with soy, vinegar and chives sauce

Roasted scallops

with spring peas

Grilled sea bass

spring vegetables, greens
and Beurre blanc sauce
or

Aged ribeye steak

served with grilled spring vegetables
and teriyaki sauce

Pistachio baklava

with vanilla ice cream

Note: Drinks are not included in the price
Open every day from 6 pm to 9:30 pm

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ENJOY YOUR
MEAL!

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