



Tjedan
PROLJETNIH
17.-24. **okusa**
travnja

Tastes of
SPRING
week 17-24
April



Turistička zajednica
građa Dubrovnika
Dubrovnik
Tourist Board



GRAD DUBROVNIK
CITY OF DUBROVNIK

www.tzdubrovnik.hr





RESTAURANT AZUR

Ul. Pobijana 10, tel: 020 324 806

MENI 1 – 180 KN

Beef Cheek Tacos

tacosi sa sporo kuhanim govedim obrazima

Bunny Chow Pašticada

južnoafrički specijalitet po dubrovački

Cheesecake

torta od sira

MENI 2 – 180 KN

Mini Mushroom Donburi

šampinjoni, wakame,
Baba ganoush, sushi riža

Avocado Toast & Salad

avocado, jaje, mikro zelenje, salata

Pistachio Dusted Chocolate Tart

čokoladni tart

RESTORAN BANJE BEACH

Frana Supila 10b, tel: 099 3146 485

MESNI MENI - 210 KN

Zapečena mozzarella

s medom i pršutom

Suho odležani ramstek

s kremom od graška
i karameliziranim lukom

Kolač od sira

s preljevom od šumskog voća

RIBLJI MENI – 210 KN

Carpaccio od hobotnice

serviran na posteljici od rikule

File od brancina

u umaku od pjenušca i dimljenog sira

Panakota

s bourbon vanilijom i preljevom
od jagode



RESTAURANT AZUR

Ul. Pobjijana 10, tel: 020 324 806

MENU 1 – 180 KN

Beef Cheek Tacos

tacos with slow-cooked beef cheeks

Bunny Chow Pašticada

South African specialty
in a Dubrovnik style

Cheesecake

MENU 2 – 180 KN

Mini Mushroom Donburi

mushrooms, wakame,
Baba ganoush, sushi rice

Avocado Toast & Salad

avocado, egg, micro greens, lettuce

Pistachio Dusted Chocolate Tart

chocolate tart

RESTORAN BANJE BEACH

Frana Supila 10b, tel: 099 3146 485

MEAT MENU – 210 KN

Baked mozzarella

with honey and prosciutto

Dry aged Sirloin steak

with peas cream
and caramelized onions

Cheesecake

with wild berries dressing

FISH MENU – 210 KN

Octopus carpaccio

served on arugula salad

Seabass filet

in sauce of Prosecco and smoked cheese

Panna cotta

with bourbon vanilla
and strawberry dressing



KONOBA BLIDINJE

Lapadska obala 21, tel: 020 358 794

MESNI MENI - 150 KN

Krem juha od mrkve

Ramstek u proljeće

šparoge, mrkva, gljive, cherry rajčice

Tart od limuna

RIBLJI MENI - 150 KN

Riblja juha

Filet brancina

na podlozi od šparoga s umakom
od limuna

Torta od mrkve

VEGETERIJANSKI MENI - 120 KN

Juha od gljiva

Rižot povrće

Torta od mrkve

KONOBA CARPACCIO

Prijeko 30, tel: 091 628 1907

MESNI MENI – 240 KN

Goveđi carpaccio

s kremom od sira i uljem od tartufa

Dalmatinska pržolica

s blitvom i patatama

Rozata

RIBLJI MENI – 240 KN

Carpaccio od hobotnice

Cartoccio

file brancin s povrćem u škartocu

Rozata

VEGETERIJANSKI MENI – 190 kn

Carpaccio od tikvica s pinjolima

Ravioli sa sirom

u umaku od cherry pomadora,
svježim bosiljkom i Grana Padanom

Rozata



BLIDINJE TAVERN

Lapadska obala 21, tel: 020 358 794

MEAT MENU - 150 KN

Cream of carrot soup

Rump steak in the spring

asparagus, carrots,
mushrooms, cherry tomatoes

Lemon tart

FISH MENU - 150 KN

Fish soup

Sea bass fillet

on an asparagus base with lemon sauce

Carrot cake

VEGETARIAN MENU - 120 KN

Mushroom soup

Risotto vegetables

Carrot cake

CARPACCIO TAVERN

Prijeko 30, tel: 091 628 1907

MEAT MENU - 240 KN

Beef carpaccio

beef tenderloin, cream cheese,
arugula, truffle oil

Dalmatian steak

with chard and potatoes

Dubrovnik rozata

FISH MENU - 240 KN

Octopus carpaccio

arugula, tomatoes, Grana Padano,
extra virgin olive oil

Cartoccio

white fish fillet with vegetables
from the oven

Dubrovnik rozata

VEGETARIAN MENU - 190 kn

Zucchini carpaccio

arugula, pine nuts,
Grana Padano, extra virgin olive oil

Homemade cheese ravioli

with cherry tomatoes, Grana
Padano and fresh basil

Dubrovnik rozata



CHIHUAHUA CANTINA MEXICANA

Šetališta Kralja Zvonimira 2b

Tel: 099 685 2380

MENI – 165 KN

Taco tortica

punjena svježim sirom i vrhnjem, jaja, mlada kapulica i šparoge

Janjetina s bižima

šalša od pomadora u domaćim mekanim tacosima, lagano ukiseljena mlada kapulica i rotkvica, zelena salata

Domaće praline

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

RESTORAN GUSTA ME

Hvarska ulica 2, tel: 020 420013

MENI 1 – 175 KN

Capuccino juha

od mladih tikvica

Svinjski medaljoni

s pireom od graška, okruglicama od krumpira i umakom od Plavca

Domaća topla pita od jabuka

sa sladoledom od vanilije

MENI 2 – 195 KN

Carpaccio od tune

s komoračem i narančom

Rižot

od svježih gambora i poriluka

Domaći semifredo

s bademima i umakom od karamela



CHIHUAHUA CANTINA MEXICANA

Šetališta Kralja Zvonimira 2b

Tel: 099 685 2380

MENU - 165 KN

Taco cake

stuffed with cottage cheese and sour cream, eggs, spring onions and asparagus

Lamb with young peas

tomato sauce in homemade soft tacos, lightly pickled young onions and radish, lettuce

Homemade praline

dark chocolate and white chocolate pralines with chili pink, strawberry sauce

RESTORAN GUSTA ME

Hvarska ulica 2, tel: 020 420013

MENU 1 – 175 KN

Cappuccino soup

from young courgettes

Pork medallions

with pea purée, potato dumplings and a Plavac wine sauce

Homemade hot apple pie

with vanilla ice cream

MENU 2 – 195 KN

Tuna carpaccio

with fennel and orange

Risotto

of fresh prawns and leeks

Homemade semifreddo

with almonds and caramel sauce



HOTEL KAZBEK

Lapadska obala 25, tel: 020 362 991

MENI 1 – 260 KN

Domaći škripavac

kravlji sir, suhe smokve u crnom vinu
i orašastim podovima

Juneći file

penica od krumpira,
sotirani vrganji, juneći demi glace

Slastica po izboru

MENI 2 – 240 KN

Tortica od grdobine

posteljica od heljde s povrćem i sirom

File brancina

krema od graška, glazirani komorač,
mediteranski concassé

Slastica po izboru

MENI 3 – 250 KN

Ragu od junećeg repa

perlice od celera i mrkve, šampinjoni,
pikantni krutoni, penica od mozzarelle
i mascarpone sira, prah od šampinjona

Pačja prsa

krema od batata, marinirano crveno
zelje, sotirana ljutika, pileći demi glace

Slastica po izboru

MENI 4 – 170 KN

Juha od leće

Istarski fuži

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

Slastica po izboru



HOTEL KAZBEK

Lapadska obala 25, tel: 020 362 991

MENU 1 – 260 KN

Cottage cheese

soft full-fat cow cheese, dry figs
in red wine syrup and nut

Beefsteak

potato purée, porcini mushrooms
sautéed, beef demi-glace sauce

Dessert

MENU 2 – 240 KN

Monkfish tartlet

buckwheat bed with vegetables
and cheese

Sea bass fillet

pea purée, glazed fennel,
Mediterranean concassé

Dessert

MENU 3 – 250 KN

Oxtail ragu

celery and carrot pearls, champignons,
spicy croutons, mozzarella and
mascarpone mousse, champignon flour

Duck breast

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

Dessert

MENU 4 – 170 KN

Lentil soup

Istrian “fuži”

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

Dessert



TAVERNA LOGGIA

Nikole Tesle 8, tel: 091 628 1907

RIBLJI MENI – 260 KN

Marinirani repovi gambora

na podlozi od paške skute s perlama
od bijelog aceta balsamica
i emulzijom od limuna

Poširani file lista

punjen škampom na kremi od batata
i pestom od bosiljka

Tradicionalna dubrovačka torta

od skorupa i bijelih badema

MESNI MENI – 260 KN

Salata od matovilca

s dimljenim pačjim prsima
i grana padanom

Janjeća koljenica

na pireu od tartufa s demi glace umakom
i svježim tartufom

Tradicionalna dubrovačka torta

od skorupa i bijelih badema

VEGE MENI – 220 KN

Pečena buča

s burata sirom i rikulom

Domaći ravioli

sa sirom u kremi od vrganja

Tradicionalna dubrovačka torta

od skorupa i bijelih badema

RESTORAN EDEN

Kardinala Stepinca 54

Tel: 020 435 133

MENI 1 – 150 KN

Krem juha od šparoga

Tatar biftek

Dubrovačka rozata

MENI 2 – 150 KN

Juha od leće

Bob s gamborima ili sipom

Palačinke s domaćim džemom

LOGGIA TAVERN

Nikole Tesle 8, tel: 091 628 1907

FISH MENU - 260 KN

Marinated shrimp tails

on Pag curd base with white balsamic vinegar pearls and lemon emulsion

Poached flatfish fillet

stuffed with shrimp on sweet potatoe cream and basil pesto

Traditional Dubrovnik

sweet cream and white almond cake

MEAT MENU - 260 KN

Corn salad

with smoked duck breast and Grana Padano

Lamb shank

on truffle puree with demi-glace sauce and fresh truffle

Traditional Dubrovnik Cake

with sweet cream and white almonds

VEGGIE MENU - 220 KN

Baked pumpkin

with burrata cheese and arugula

Homemade ravioli

with cheese in mushroom cream

Traditional Dubrovnik Cake

with sweet cream and white almonds

RESTAURANT EDEN

Kardinala Stepinca 54

Tel: 020 435 133

MENU 1 – 150 KN

Cream of asparagus soup

Beef tartare

Dubrovnik rozata (crème caramel)

MENU 2 – 150 KN

Lentil soup

Broad beans with shrimp or cuttlefish

Pancakes with homemade jam

RESTORAN MOMENTI

Hotel Valamar Collection President
Iva Dulčića 142, tel: 020 441100

MENI 1 – 150 KN

Pozdrav iz kuhinje

mali zalogajčić iznenađenja
od vašeg kuhara

Crudo od Tune

crudo od tune, tikvice,
sorbet od komorača,
ulje od mente

Hama

lagano dimljena bijela riba,
sabayon, krumpir s algama,
mrkva, šparoge

Cheesecake

crumble od badema,
slani karamel umak,
brownie kockice

MENI 2 – 150 KN

Pozdrav iz kuhinje

mali zalogajčić iznenađenja
od vašeg kuhara

Poké

prepečena junetina,
grašak s hrenom, krastavac,
rotkvice, divlja crna i sushi riža,
kiseli soja preljev

Janjetina

janjeći medaljon,
hrskavi janjeći krocket, šparoge,
tikvice, confit krumpir, jus

Nabujak

vrući nabujak od čokolade i kave,
crumble od cimeta,
Mascarpone s konjakom



RESTAURANT MOMENTI

Hotel Valamar Collection President
Iva Dulčića 142, tel: 020 441100

MENU 1 – 150 KN

Chefs' surprise

bite size hors d'œuvre
from yours chef

Tuna Crudo

shrimps, zucchini,
fennel sorbet, mint oil

Meagre fish

gently smoked whitefish, sabayon,
seaweed potato, carrots, asparagus

Cheesecake

almond crumble,
salty Caramel sauce,
brownie cake

MENU 2 – 150 KN

Chefs' surprise

bite size hors d'œuvre
from yours chef

Poké

seared beef, green peas with
horseradish, cucumber, radish, wild
black & sushi rice, sour-soya dressing

Lamb

lamb medallion, crispy lamb crocket,
asparagus, zucchini, potato confit, jus

Soufflé

hot chocolate & coffee soufflé, cinnamon
crumble, cognac flavoured Mascarpone



RESTORAN ORSAN

Ivana Zajca 4, tel: 020 436 822

MENI:

Aperitiv - naše domaće rakije i likeri

- Predjela/juhe -

Krem juha od šparoga

Krem juha od rikule

Salata s divljim šparogama i jajima

Carpaccio od brancina

Riblje bruschette

Rižot od šparoga

Bruschette s humusom i pršutom

Dalmatinski pršut, ljubačka kobasica
i domaći sir s ukiseljenim povrćem iz
našeg vrta

- Glavna jela -

Medaljoni od grdobine

u umaku od šampanjca s prokulicama

File kokota i jadranske kozice
s domaćim povrćem

Listići bifteka u crnom vinu
s raviolima

Janjeći čop na žaru

u mediteranskom umaku s pečenim
patatama i ružmarinom

- Desert po izboru -

Cijena menija: predjelo ili juha + glavno jelo + desert 170 kn

Posebna ponuda vina: Kućno vino 0,75l 100 kn , čaša 20 kn

RESTAURANT ORSAN

Ivana Zajca 4, tel: 020 436 822

MENU:

Aperitif - our homemade brandies and liqueurs

- Appetizers /soups -

Cream of asparagus soup

Cream of arugula soup

Salad with wild asparagus and eggs

Sea bass carpaccio

Fish bruschetta

Asparagus risotto

Bruschetta with hummus and prosciutto

Dalmatian prosciutto, sausage from Ljubač and homemade cheese with pickled vegetables from our garden

- Glavna jela -

Monkfish medallions

in champagne sauce with brussel sprouts

Chicken fillet and Adriatic shrimp

with home-grown vegetables

Beefsteak in red wine with ravioli

Grilled lamb chop

in Mediterranean sauce with roasted potatoes and rosemary

- Dessert of your choice -

Menu price: appetizer or soup + main course + dessert 170 kn

Special wine offer: House wine 0,75l 100 kn, glass 20 kn

RHEA SILVIA WINE & TAPAS BAR

Mata Vodopića 12, tel: 020 642 480

MENI 1 – 180 KN

**Krem juha od cvjetače
i tartufata**

**Medaljoni od grdobine
na crveno s wok povrćem**

Čokoladna torta s narančom

MENI 2 – 180 KN

Crispy pileća salata

**Gurmanska punjena piletina
s umakom od šparoga
i krocketima od špinata i sira**

Pannacotta s jagodama

KONOBA ROZARIO

Prijeko 1, tel: 020 322 015

MENI 1 – 180 KN

Proljetna juha od povrća

**Pileća prsa
u umaku od Prošeka
s kuhanim povrćem**

Domaći kolač

MENI 2 – 180 KN

Ribarska juha

**File bijele ribe
u umaku od vina i kopra**

Domaći kolač



RHEA SILVIA WINE & TAPAS BAR

Mata Vodopića 12, tel: 020 642 480

MENU 1 – 180 KN

**Cream of cauliflower
and truffle soup**

Monkfish medallions
in red with wok vegetables

Chocolate cake with orange

MENU 2 – 180 KN

Crispy chicken salad

Gourmet stuffed chicken
with asparagus sauce and spinach
and cheese croquettes

Panna cotta with strawberries

ROZARIO TAVERN

Prijeko 1, tel: 020 322 015

MENU 1 – 180 KN

Spring vegetable soup

Chicken breast
in Prošek sauce
with cooked vegetables

Homemade cake

MENU 2 – 180 KN

Fish soup

White fish fillet
in wine and dill sauce

Homemade cake



RESTORAN SESAME

Dante Alighieri 2, tel: 020 412910

MESNI MENI – 320 KN

Terina od goveđeg repa

s kremom od jagoda,
s miješanom salatom i rotkvicama

Pačja prsa

s pireom od cikle, pečenim porilukom,
sotiranim malinama i Porto umakom

Pita od kupina

RIBLJI MENI – 240 KN

Salata od kuka

s Hollandaise umakom,
kozicama, mladim lukom i jajima

Gulaš od hobotnice s bobom

Tart od limuna

VEGETARIJANSKI MENI – 210 KN

Juha od graška

s tostiranim bademima

Rižot od šparoga

s pjenicom od parmezana

Torta od mrkve



RESTORAN SESAME

Dante Alighieri 2, tel: 020 412910

MEAT MENU - 320 KN

Oxtail terrine

with strawberry cream,
with mixed salad and radishes

Duck breast

with beetroot puree, roasted leeks,
sautéed raspberries and Porto sauce

Blackberry pie

FISH MENU - 240 KN

Wild asparagus salad

with Hollandaise sauce,
shrimp, spring onions and eggs

Octopus stew with broad beans

Lemon tart

VEGETARIAN MENU - 210 KN

Pea soup

with toasted almonds

Asparagus risotto

with parmesan foam

Carrot cake



RESTORAN STARA LOZA

Prijeko Palace

Prijeko 22, tel: 020 321145

MENI 1 – 200 KN

Lignje s tavicе

ukiseljene lukovice, avokado,
krumpir, mediteranski dressing

File brancina

pire od komorača i krumpira,
povrće, umak od vina, kapara
i mušula, prah od masline

Čokolada i borovnica

MENI 2 – 150 KN

Falafel

humus, salata, feta sir, masline

Wok s povrćem

riža, kokosovo mlijeko, sjemenke sezana,
đumbir, soja sos,
umak od slatke chili papričice

Čokolada i borovnica

BISTRO TAVULIN

Cvijete Zuzorić 1

Tel: 020 323 977

MENI – 140 KN

Carpaccio od tune

dressing od limete,
rikula, mladi luk

Kremasti orzo s hobotnicom i bobom

Tiramisu

s umakom od kave i čokolade



RESTORAN STARA LOZA

Prijeko Palace

Prijeko 22, tel: 020 321145

MENU 1 – 200 KN

Pan seared calamari

pickled onions, avocado, potatoes,
Mediterranean dressing

Sea Bass

fennel and potatoes puree,
vegetables, wine, capers and mussels
sauce, olive powder

Chocolate and blueberry

MENU 2 – 150 KN

Falafel

hummus, salad, feta cheese, olives

Vegetables wok

rice, coconut milk,
sesame seeds, ginger, soy sauce,
sweet chilli sauce

Chocolate and blueberry

BISTRO TAVULIN

Cvijete Zuzorić 1

Tel: 020 323 977

MENU – 140 KN

Tuna carpaccio

dressing of lime, arugula,
spring onions

Creamy orzo

with octopus and beans

Tiramisu

with coffee and chocolate sauce



TAJ MAHAL, STARI GRAD

Nikole Gučetića 2, tel: 020 323 221

MENI 1 – 260 KN

**Glazirane mrkvice,
zapečeni lučići, bademi i jogurt**

Humus od boba
s zapečenom janjetinom

Hurmašica

MENI 2 – 240 KN

Tartar od pečene paprike
slane kroštule sa sezamom

Pileći otkošteni batak
slanutak, komorač, poriluk
i kiselo vrhnje

Bademli almasija

TAJ MAHAL, HOTEL LERO

Iva Vojnovića 14, tel: 020 640123

MENI 1 – 260 KN

**Glazirane mrkvice,
zapečeni lučići, bademi i jogurt**

Humus od boba
s zapečenom janjetinom

Hurmašica

MENI 2 – 240 KN

Tartar od pečene paprike
slane kroštule sa sezamom

Pileći otkošteni batak
slanutak, komorač, poriluk
i kiselo vrhnje

Bademli almasija



TAJ MAHAL, OLD TOWN

Nikole Gučetića 2, tel: 020 323 221

MENU 1 - 260 KN

**Glazed carrots,
baked onions, almonds and yogurt**

Bean hummus
with roasted lamb

Hurmašica
(syrup-drenched pastries)

MENU 2 - 240 KN

Roasted paprika tartar
salted crostoli with sesame

Boneless chicken drumstick
chickpeas, fennel, leeks
and sour cream

Almond diamond

TAJ MAHAL, HOTEL LERO

Iva Vojnovića 14, tel: 020 640123

MENU 1 - 260 KN

**Glazed carrots,
baked onions, almonds and yogurt**

Bean hummus
with roasted lamb

Hurmašica
(syrup-drenched pastries)

MENU 2 - 240 KN

Roasted paprika tartar
salted crostoli with sesame

Boneless chicken drumstick
chickpeas, fennel, leeks
and sour cream

Almond diamond







DOBAR TEK!
ENJOY YOUR
MEAL!

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