

Valentinovo

GASTRO DANI

Valentine's

GASTRO DAYS

11. - 14. veljače
February 11 - 14



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





Restoran Cafe Royal

Hotel Pucić Palace

Od puča 1, tel: 020 326 222

Meni I – 200 kn

Terina od hobotnice

hobotnica, salsa verde, kapari, confitirane rajčice, komorač, ulje od anisa

Ravioli

domaći ravioli, kozice, umak od kozica

Brančini

file brancina pečen na koži, mladi špinat, sušena rajčica, lješnjaci, grejp

Kolač od sira

kolač od sira, bobičasto voće

Meni II – 230 kn

Carpaccio od govedine

goveda pisanica, tartufi, parmezan, rikula, pinjoli

Juha od buče

krem juha od buče, prepečene sjemenke, krem sir

Goveđi odrezak

goveđi odrezak, pečena cikla, mrkva, šparoge, mladi krompir

Lava kolač

topli čokoladni kolač, krema od vanilije, sladoled od jagode

Cañtina Mexicana Chihuahua

Šetalište kralja Zvonimira 2b

Tel: 020 424 445

Meni – 165 kn

Aperitiv

domaći liker ili rakijica po želji

Ljubavni ugriz

zapečena bundeva s pikantnim kozjim sirom, svježim špinatom i hrskavom pancetom

Zaveži me nježno Ropa vieja

sporo kuhani juneći but u začinicima, iskosan i zatim obrađen u woku s mrkvom, crvenom i zelenom paprikom, grahom, crvenim lukom i dimljenom pikantnom paprikom, preliveno emulzijom od povrća iz junećeg temeljca, posluženo na domaćoj tortilji

Gorko slatko zadovoljstvo

čokoladni tart s narančom

Napomena: u večernjim satima glazba uživo Jazz – Maja Grgić & Igor Vlahušić

Restaurant Cafe Royal

Hotel Pucić Palace

Od puča 1, tel: 020 326 222

Menu I – 200 kn

Octopus Terrine

octopus, salsa verde, capers, tomato confit, fennel, anise oil

Ravioli

homemade ravioli, shrimp, shrimp sauce

Sea Bass

sea bass filet grilled on its skin, baby spinach, dried tomatoes, hazelnuts, grapefruit

Cheese Cake

cheese cake, berries

Menu II – 230 kn

Beef Carpaccio

beef tenderloin, truffles, parmesan, rocket, pine nuts

Pumpkin Soup

cream of pumpkin soup, roasted seeds, cream cheese

Beef Steak

beef steak, baked beets, carrots, asparagus, baby potatoes

Lava Cake

warm lava cake, vanilla cream, strawberry ice cream

Cantina Mexicana Chihuahua

Šetalište kralja Zvonimira 2b

Tel: 020 424 445

Menu – 165 kn

Aperitif

homemade liqueur or choice of grappa

Love Bite

baked pumpkin with piquant goat's cheese, fresh spinach and crispy pancetta

Tie Me Gently Ropa Vieja

slow cooked leg of lamb in spices, thinly sliced and finished in the wok with carrots, red and green pepper, beans, red onions, and smoked piquant peppers, topped with an emulsion of vegetables from baby beef stock, served on a homemade tortilla

Sweet and Sour Satisfaction

chocolate Tart with Orange

Note: live music in the evenings

Jazz – Maja Grgić & Igor Vlahušić

Restoran Dalmatino

Miha Pracata 6, tel: 020 323 070

Meni I – 210 kn

Sashimi od tune

s miješanom salatom, mladim lukom i umakom na bazi soje

Kozice na žaru

poslužene s rikulom, komoračem, Grana Padano sirom i prženim pinjolima

Panna cotta

od kokosovog mlijeka s pireom od maline

Meni II – 190 kn

Hladna plitica "Dalmacija"

plata s pršutom, sirom, maslinama i rajčicama

Teleći ražnjići

s pancetom, rižotom od vrganja i čili-menta umakom

Čokoladni nabujak

čokoladni kolač s tekućim punjenjem serviran sa sladoledom od vanilije

Restoran Domino

Ulica od Domina 3, tel: 020 323 103

Meni I – 199 kn

Čaša pjenušca

Zapečene gljive s pršutom i matovilcem

Janjeći kotleti

s umakom od metvice i pireom od slanutka

Čokoladni soufflé s vanilija sladoledom

Meni II – 189 kn

Čaša pjenušca

Krema od bakalara s tikvicama

File tunjevine

s umakom od bundeve, pjenicom od krumpira i zelenim mahunama

Čokoladni soufflé s vanilija sladoledom

Restaurant Dalmatino

Miha Pracata 6, tel: 020 323 070

Menu I – 210 kn

Tuna Sashimi

*with mixed salad, spring onions,
and a soy-based sauce*

Grilled Shrimp

*served with rocket, fennel, Grana Padano
cheese, and roasted pine nuts*

Panna cotta

*made from coconut milk
and raspberry purée*

Menu II – 190 kn

Cold Platter "Dalmatia"

*platter with prosciutto, cheese, olives,
and tomatoes*

Veal Skewers

*with pancetta, served with porcini
mushroom risotto, and chilli-mint sauce
on the side*

Chocolate Fondant

*chocolate fondant with chocolate sauce
filling served with vanilla ice cream*

Restaurant Domino

Ulica od Domina 3, tel: 020 323 103

Menu I – 199 kn

Glass of sparkling wine

Baked mushrooms

with prosciutto and lamb's lettuce

Lamb cutlets

with mint sauce and chickpea purée

Chocolate soufflé with vanilla ice cream

Menu II – 189 kn

Glass of sparkling wine

Cream of cod with zucchini

Tuna filet

*with pumpkin sauce, potato foam,
and green beans*

Chocolate soufflé with vanilla ice cream

Restoran Gusta me

Hvarska bb, tel: 020 420 013

Meni I – 220 kn

Čaša pjenušca
Krem juha od kukuruza i gambora
File od lososa
*na pestu od rikule s pjenicom
od krumpira i ricotte*
Domaći semifreddo
*s krokantima od badema
i umakom od karamele*

Meni II – 210 kn

Čaša pjenušca
Mini mozzarella Bufala s mini rajčicama
na marmeladi od luka
Tournedo sa žara
u umaku od Plavca na pireu sa šparogama
Domaća torta Gusta me

Restoran Horizont

Put od Bosanke 8, tel: 091 297 6729

Meni – 159 kn

Juha od buče
Odojak lagano pečen dvanaest sati
Dnevni izbor dezertata
Šampanjac

Restaurant Gusta me

Hvarska bb, tel: 020 420 013

Menu I – 220 kn

Glass of sparkling wine
Cream of corn soup with baby shrimp
Salmon filet
*on rocket pesto with potato
and ricotta foam*
Homemade semifreddo
with almond brittle and caramel sauce

Menu II – 210 kn

Glass of sparkling wine
Mini Buffalo mozzarella with mini tomatoes
on onion marmalade
Grilled tournedos
*with Plavac wine sauce
on an asparagus purée*
Homemade Gusta me cake

Restaurant Horizont

Put od Bosanke 8, tel: 091 297 6729

Menu – 159 kn

Pumpkin soup
Slow cooked pork cooked for twelve hours
Daily choice of desserts
Champagne



Restoran Kopun

Poljana Ruđera Boškovića 7

Tel: 099 201 5152

Mesni meni I – 189 kn

Pašteta od divljači i brusnica

na brioš pecivu

s domaćom marmeladom od smokava

Patka na padeli

s rižotom od reduciranog crvenog vina i

listićima Grana Padamo sira

Janjeći kotleti

u umaku od tamne čokolade i ljute papričice

na posteljici od hrskavog krumpira

Desert iznenađenja

Mesni meni II – 239 kn

Terina od kopuna u piri piri umaku

na posteljici od rolnih tikvica

Rižoto od junetine i komorača

sa sirom u košarici od lisnatog tijesta i rikule

Biftek sa žara

s umakom od šumskog voća, rep hlapa u

umakom od šafrana serviran

s blanširanim povrćem

Desert iznenađenja

Ribljí meni I – 209 kn

Dimljena tuna u maslinovom ulju

s zrnastim senfom na pireu od tartufa

Njoki s motarom, kaparima i hobotnicom

u umaku od bijelog vina

Grdobina u među i teryaki umaku

s povrćem i sezamom u tempuri

Desert iznenađenja

Ribljí meni II – 219 kn

Tartar od brancina

s koricom naranče, celerom, želatina od

pjenušca i limuna

Juha od sipe s krumpirom i blitvom

File kovača

s pireom od graška, umak od cikle i

Malvasije dubrovačke

Desert iznenađenja

Vegetarijanski meni – 150 kn

Salata od mekog kozjeg sira

s matovilcem, krutonima

i dresingom od maline

Povrtna tortica

na posteljici od pesta

i kreme od pečene paprike

Quinoa s pestom Genovese

s pinjolima, bučinim sjememkama i

agrumima

Desert iznenađenja

Restaurant Kopun

Poljana Ruđera Boškovića 7

Tel: 099 201 5152

Meat menu I – 189 kn

Game and cranberry pâté

*on a brioche with homemade
fig marmalade*

Pot roasted duck

*with a reduced red wine risotto and Grana
Padano cheese flakes*

Lamb cutlets in a dark chocolate sauce

*and spicy peppers on a bed of
crispy potatoes*

Dessert surprise

Meat menu II – 239 kn

Capon terrine in piri piri sauce

on a bed of rolled zucchini

Baby beef and fennel risotto

*with cheese in a basket of puff pastry
and rocket*

Grilled beef steak

*with forest berry sauce, lobster tail in saffron
sauce served with blanched vegetables*

Dessert surprise

Fish menu I – 209 kn

Smoked tuna in olive oil

*with old-fashioned mustard
on a truffle purée*

Gnocchi with rock samphire, capers
and octopus

in white wine sauce

Monkfish in honey and teriyaki sauce

with vegetables and sesame tempura

Dessert surprise

Fish menu II – 219 kn

Sea bass tartare

*with orange zest, celery, champagne
and lemon gelée*

Cuttlefish soup with potato and chard

John Dory fillet

*with pea purée, beetroot and Dubrovnik
Malvasia wine sauce*

Dessert surprise

Vegetarian menu – 150 kn

Fresh goat's cheese salad

*with lamb's lettuce, croutons
and raspberry dressing*

Vegetable patty on a bed of pesto

and roasted bell pepper cream

Quinoa with pesto Genovese

with pine nuts, pumpkin seeds and citrus

Dessert surprise

Restoran Langusto

Válarar Lacroma Hotel
Iva Dulčića 34, tel: 020 449 100

Meni – 220 kn

Gratinirane kamenice

*s vodnjanskim maslinama i rajčicom,
avocado mousse, baquette
s maslacem od timjana*

Gusta juha od jastoga

s Courvoisier kremom

Grdobina poširana u mediteranskim
začinima

*hladni umak od peršina, incuna, češnjaka,
badema, pinjola, limuna, maslinovoga ulja*

Zelene šparoge s vanilijom aromatizirane

Salata od cikle i naranče

Lava čokoladni kolač

sorbet od jagode, umak od šumskog voća

Radno vrijeme: 19 – 23h

Živa glazba „Campo one man band“,
obavezna rezervacija.

Restoran Marianno

Mata Vodopića 2, tel: 020 311 333

Mesni meni – 195 kn

Juneći carpaccio

*s hrskavom palentom, prženom kaduljom
i livanskim sirom*

Korčulanski makaruni s raguom od fazana

Piletina file

sa župskom skutom i špinatom

Krema od krumpira i cikle

Kolač od konavoskog rogača i bijele
čokolade

Riblji meni – 210 kn

Carpaccio od grdobine

*na podlozi od zimskog matovilca,
vinegrette od citrusa i domaćeg meda*

Ravioli punjeni bijelom ribom

na kremi od tikvica

Medaljoni od tune

u šarenom papru s kremom od balančana

Kolač od konavoskog rogača i bijele
čokolade

Restaurant Langusto

Valamar Lacroma Hotel
Iva Dulčića 34, tel: 020 449 100

Menu – 220 kn

Baked oysters

*with Vodnjan olives and tomato gratin,
avocado mousse, with thyme butter, baguette*

Cream of lobster soup

with Courvoisier cream sauce

Poached monkfish in Mediterranean herbs
*parsley pesto, anchovies, garlic, almond,
pine nut, lemon and olive oil cold sauce*

Green asparagus with vanilla aroma

Beetroot and orange salad

Chocolate lava cake

with strawberry sorbet, fruit berries dressing

Open from 7 PM – 11 PM

Live music “Campo one man band”,
reservations required.

Restaurant Marianno

Mata Vodopića 2, tel: 020 311 333

Meat menu – 195 kn

Beef carpaccio

*with crunchy polenta, fried sage
and Livno cheese*

Korčula macaroni with pheasant ragout

Chicken fillet

with Župa cottage cheese and spinach

Potato and beetroot cream

Konavle carob cake with white chocolate

Fish menu – 210 kn

Monkfish carpaccio

*on a bed of winter lamb's lettuce, citrus and
homemade honey vinaigrette*

White fish ravioli

on a zucchini cream

Tuna medallions

*with mixed peppercorns
and eggplant cream*

Konavle carob cake with white chocolate

Restoran Orka

Lapadska obala 11, tel: 099 690 3334

Riblji meni – 180 kn

Tatar od Tune

Krem juha od rakova

File Kovača

u emulziji od Dubrovačke Malvasije i

maslinovog ulja

Čokoladne kocke u umaku od Vanilije

Mesni meni – 180 kn

Tatarski biftek

Bistra pileća juha

s raviolom punjenim jetricom

i rezancima od mrkve

Svinjski file

s glaziranim povrćem u umaku od Brusnica

Parfem od Jagoda

Napomena: 30% popusta na svu ostalu hranu i pića iz ponude

Restoran Porat

Obala Stjepana Radića 30

Tel: 020 333 552

Riblji meni I – 150 kn

Salata od kozica

Juha starog ribara

Kupidov brodet

Desert

Riblji meni II – 230 kn

Tartar od ribe

Polpete od hobotnice na Damirov način

Grdobina u umaku od prošeka

Desert

Mesni meni I – 180 kn

Salata od krušaka

Juha od poriluka

Teleći kare Valentin u umaku od Porta

Desert

Mesni meni II – 220 kn

Goveđi tartar

Juha od bundeve

Rib-Eye Steak

Desert

Restaurant Orka

Lapadska obala 11, tel: 099 690 3334

Fish menu – 180 kn

Tuna tartare

Cream of shellfish soup

John Dory fillet

*in Dubrovnik Malvasia wine
and olive oil emulsion*

Chocolate brownies with vanilla sauce

Meat menu – 180 kn

Beefsteak tartare

Chicken soup

*with chicken liver ravioli
and carrot noodles*

Pork fillet

with glazed vegetables in cranberry sauce

Strawberry perfume

Note: 30% discount on all other dishes and beverages on the menu

Restaurant Porat

Obala Stjepana Radića 30

Tel: 020 333 552

Fish menu I – 150 kn

Shrimp salad

Old fisherman's soup

Cupid's fish stew

Dessert

Fish menu II – 230 kn

Fish tartare

Octopus patties a la Chef Damir

Monkfish in Dalmatian raisin-wine sauce

Dessert

Meat menu I – 180 kn

Pear salad

Leek soup

Veal scallops in Port sauce

Dessert

Meat menu II – 220 kn

Beef tartare

Pumpkin soup

Rib-Eye Steak

Dessert

Konoba Pupo

Miha Pracata 8, tel: 020 323 555

Meni I - 160 kn

Piće dobrodošlice

Carpaccio od goveđe pisane pečenice

umak od Dijon slačice s listićima paškog sira

Krem juha od povrća

Odrezak od goveđe pisanice

na istarski način

umak od crnih istarskih tartufa, vrhnja,

mirisnog bilja s listićima paškog sira

Bijeje palačinke

punjene mladim sirom i prelivene

karameliziranim šećerom

Meni II - 130 kn

Piće dobrodošlice

Bruschetta Mediteranea

rajčica, mozzarella, crne masline,

maslinovo ulje

Riblja juha

File od lubina

s emulzijom domaćeg maslinovog ulja,

limuna i kapara

Kašica domaćeg mladog boba s koprom

Bijeje palačinke

punjene mladim sirom i prelivene

karameliziranim šećerom

Restoran Taj Mahal

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Meni za 2 osobe – 450 kn

Tartar bifek u hrskave rollice sa sirom

Kadun butić s pireom od bijelog graha

Slatka pita od sira s brusnicama

Meni II – 250 kn

Tikvice punjene ovčjim sirom s chillyjem

Biftek u slatko-kiselom umaku

Baklava od oraha i tostiranih badema

sa sladoledom

Restoran Taj Mahal

Nikole Gučetića 2, tel: 020 323 221

Meni za 2 osobe – 440 kn

Povrtni jastučići sa sirom

u heljđinim korama i mesne čuftice

Mini mix shish od govedine i puretine

s gnječenim krumpirom s kajmakom

Baklava sa šljivama

Meni II – 250 kn

Ovčji sir s roštilja na aromatičnom tostu

s rajčicom i rukulom

Biftek u crvenom papru

Tufahija

Pupo Tavern

Miha Pracata 8, tel: 020 323 555

Menu I - 160 kn

Welcome drink

Beef tenderloin carpaccio

Dijon mustard sauce

with Pag island cheese flakes

Cream of vegetable soup

Istrian beef tenderloin steak

*Istrian black truffle sauce, cream, aromatic
herbs and Pag island cheese flakes*

White crepes

with fresh goat's cheese and caramel sauce

Menu II - 130 kn

Welcome drink

Bruschetta Mediterranea

tomatoes, mozzarella, black olives, olive oil

Fish soup

Sea bass fillet

with olive oil, lemon and caper emulsion

Broad bean purée with dill

White crepes

with fresh goat's cheese and caramel sauce

Restaurant Taj Mahal

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Menu for two – 450 kn

Beefsteak tartare and crunchy cheese rolls

“Kadun butić” koftas with white bean purée

Sweet cheese pie with cranberries

Menu II – 250 kn

Zucchini filled with goat's cheese and chilli

Beefsteak in sweet and sour sauce

Walnuts and toasted almond baklava

with ice cream

Restaurant Taj Mahal

Nikole Gučetića 2, tel: 020 323 221

Menu for two – 440 kn

Vegetable pillows with cheese

in buckwheat pastry and meatballs

Beef and turkey shish-kebab

with potatoes mashed in clotted cream

Prune baklava

Menu II – 250 kn

Grilled sheep's cheese on aromatic toast

with tomato and rocket

Beefsteak in red pepper sauce

Tufahija – Bosnian poached stuffed apple

Restoran Takenoko

Hvarska 2, tel: 020 694 609

Meni I – 150 kn

Shimejake oroshi

marinirani file lososa s ponzu umakom

Miso juha

juha od miso paste s tofuom, wakame algama i mladim lukom

Wok od grdobine (blago ljuto)

marinirani file grdobine s povrćem u woku

Mousse od đumbira i čokolade

mousse od đumbira s crnom čokoladom i spužvom od badema

Meni II – 150 kn

Jakobove kapice

s buerre blanc wasabi umakom

jakobove kapice u panko mrvicama s umakom od maslaca i wasabija

Yakitori (robata)

komadi odkoštenog pilećeg batka sa zabatkom pečenog na japanskom grillu, umak od soje

Creme brulle

Restaurant Takenoko

Hvarska 2, tel: 020 694 609

Menu I – 150 kn

Shimejake oroshi

marinated salmon fillet with ponzu sauce

Miso soup

miso paste soup with tofu, wakame seaweed and spring onions

Monkfish wok (mildly spicy)

marinated monkfish fillet with wok vegetables

Ginger and chocolate mousse

ginger and dark chocolate mousse with almond sponge cake

Menu II – 150 kn

Scallops

in wasabi buerre blanc sauce

scallops in panko breadcrumbs with wasabi butter sauce

Yakitori (robata)

chicken drumsticks and thighs fillets prepared on Japanese grill, soy sauce

Crème brûlée



Dobar tek!
Enjoy your meal!



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