

Valentinovo

GASTRO DANI

Valentine's

GASTRO DAYS

14.-17. veljače

February 14 - 17



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





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

Meni III – 200 kn

Kremasta juha od bundeve

Pasta s tartufima „Dalmatino“

domaća tjestenina s tartufima i vrganjima

Kruška u crnom vinu

poslužena sa sladoledom od vanilije

Cantina Mexicana Chihuahua

Šetalište kralja Zvonimira 2b

Tel: 098 685 2380

Meni – 185 kn

Aperitiv

domaći liker ili rakijica po želji

Hrskavo zadovoljstvo

Hrskave kuglice od crnog graha i batate s umakom od avokada i maslinovog ulja

Vrući zagrljaji

Hrskave kukuruzne tortilje punjene mesom iz pikantne meksičke kobasice Chorizo, sirom, začinenim svježim kupusom i salsom pikante

Dodir osvježjenja

Kolač od sira s limetom

Napomena:

Živa muzika za Valentinovo

Jazz by Maja Grgić

Cantina Mexicana Chihuahua

Šetalište kralja Zvonimira 2b
Tel: 098 685 2380

Menu – 185 kn

Aperitif

homemade liqueur or choice of grappa

Crispy enjoyment

Crispy balls made from black beans and sweet potatoes with an avocado and olive oil sauce

Hot embrace

Crispy corn tortillas filled with spicy Mexican chorizo sausage meat, cheese, spiced fresh cabbage and spicy salsa

Refreshing touch

Cheese cake with lime

Note:

Live music on Valentine's Day

Jazz by Maja Grgić

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 Shrimps

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

Menu III – 200 kn

Cream of pumpkin soup

Truffle pasta "Dalmatino"

homemade pasta with truffles and porcini mushrooms

Pear in red wine

served with a vanilla ice cream

Restoran Domino

Ulica od Domina 3, tel: 020 323 103

Meni I - 199 kn

Ljubav na prvi pogled

Koktel dobrodošlice

uz slane kolačiće "srce u srcu"

Namaži me nježno uz tatarski biftek

Goveđi file u boji strasti

na posteljici od rikule sa srcima

od cikle i bundeve

Pjenica od bijele i crne čokolade

s umakom od šumskog voća

Meni II - 189 kn

Ljetna strast

Koktel dobrodošlice

uz slane kolačiće "srce u srcu"

Rižoto od gambora u šafranu

sa zaljubljenim škampima i confitom

limunske korice

Nježni file brancina

s umakom od kapara i crnih maslina na

penici od komorača i krumpira

Pjenica od bijele i crne čokolade

s umakom od šumskog voća

Restoran Eden

Kardinala Stepinca 54, tel: 020 435 133

Meni I – 120 kn

Mesna pašteta

Tatar biftek

Dubrovačka rozata

Meni II – 150 kn

Domaći kajmak

Teleći T-bone steak

Restani krumpir

Dubrovačka rozata

Meni III – 150 kn

Riblja pašteta

File brancina na žaru

Blitva i krumpir

Palačinke s domaćim džemom

Restaurant Domino

Ulica od Domina 3, tel: 020 323 103

Menu I - 199 kn

Love at first sight

Welcome cocktail

and savory intertwined hearts cakes

Love me tenderly tartar beefsteak

Beefsteak in passionate colors

on a bed of arugula with beet

and pumpkin hearts

White and dark chocolate mousse

with a wild berry sauce

Menu II - 189 kn

Summer passion

Welcome cocktail

and savory intertwined hearts cakes

Risotto with prawns in saffron

with scampi in love and lemon peel confit

Tender seabass filet

with a caper and black olive sauce on a

fennel and potato puree

White and dark chocolate mousse

with a wild berry sauce

Restaurant Eden

Kardinala Stepinca 54, tel: 020 435 133

Menu I – 120 kn

Meat pâté

Beef tartar

Dubrovnik caramel custard Rozata

Menu II – 150 kn

Homemade cream spread

Veal T-bone steak

Restani krumpir

Dubrovnik caramel custard Rozata

Menu III – 150 kn

Fish pâté

Grilled sea bass fillet

Swiss chard and potatoes

Crepes with homemade jam

Restoran Kopun

Poljana Ruđera Boškovića 7

Tel: 099 201 5152

Plavi meni – 199 kn

Pjenušac dobrodošlice

Tartar od škampa

Knedle

s jastogom i ricotta sirom

Desert iznenađenja

Crveni meni – 179 kn

Pjenušac dobrodošlice

Pašteta od gušćje jetre

Pačja prsa

na kremi od povrća

sa slatko-kiselim umakom

Desert iznenađenja

Zeleni meni – 139 kn

Pjenušac dobrodošlice

Juha

od cvjetače i kokosovog mlijeka

Složenac od povrća

s dimljenim tofuom

Desert iznenađenja

Restaurant Langusto

Hotel Valamar Lacroma

Iva Dulčića 34, tel: 020 449 100

Meni – 220 kn

Mediterranska salata od krumpira

*s artičokom, pancetom i kiselim vrhnjem,
lignja, kozica, hobotnica i kamenica*

Mantekirani rižoto

s maslacem, parmezanom i mesom kozica

File brancina

*ragu od cannellini graha i jadranskih
kozica, pjenica od bademova mlijeka i ulje
od peršina*

Crème brûlée

*s domaćim sladoledom od mjendula i
umakom od borovnica*

Napomena: rezervacija obavezna

Restaurant Kopun

Poljana Ruđera Boškovića 7

Tel: 099 201 5152

Blue menu – 199 kn

Sparkling wine welcome

Prawn tartar

Dumplings

with lobster and ricotta cheese

Surprise dessert

Red menu – 179 kn

Sparkling wine welcome

Goose liver pâté

Duck breast

on a cream of vegetables

with sweet and sour sauce

Surprise dessert

Green menu – 139 kn

Sparkling wine welcome

Cauliflower and coconut milk soup

Vegetable and smoked tofu casserole

Surprise dessert

Restaurant Langusto

Hotel Valamar Lacroma

Iva Dulčića 34, tel: 020 449 100

Menu – 220 kn

Mediterranean potato salad

*with artichokes, pancetta, sour cream,
calamari, prawns, octopus and oysters*

Risotto

with butter, parmesan and prawn meat

Sea bass filet

*cannellini beans ragout with Adriatic
shrimp, almond milk foam and parsley oil*

Crème brûlée

*with homemade almond ice cream and
blueberry sauce*

Note: Reservation required

Restoran Marianno

Mata Vodopića 2A, tel: 020 311 333

Mesni meni – 160 kn

Bruskete od boškarina

*mladi špinat, džem od crvene paprike,
umak od sira*

Confit patka

*pačji batak i zabatak, krema od celera, meda
i badema, salata od pazije*

Tart od lavande za dvoje

*krema od lavande, keks od žitarica, gel od
naranče i tamna čokolada*

Ribljí meni I – 180 kn

Kozice u korici

*pržene kozice u korici od pite, pešt od rikule,
listići komorača i bosiljka*

Sipa na naglo

*jadranska sipa završena na gradelama,
poslužena s kremastim slanićem,*

mladim lukom i umakom od sipinog crnila

Tart od lavande za dvoje

*krema od lavande, keks od žitarica, gel od
naranče i tamna čokolada*

Ribljí meni II – 220 kn

Svježe školjke na buzaru

*kuhane u bijelom vinu s krušnim mrvicama,
češnjakom i peršinom*

Odrezak od tune

*hrskava rikula, salata romana i umak od
naranče*

Tart od lavande za dvoje

*krema od lavande, keks od žitarica, gel od
naranče i tamna čokolada*



Restaurant Marianno

Mata Vodopića 2A, tel: 020 311 333

Meat menu – 160 kn

Beef bruschetta

*baby spinach, red pepper jam,
cheese sauce*

Confit duck

*duck leg and thigh, celery, honey and
almond cream, wild greens salad*

Lavender tart for two

*lavender cream, whole wheat cookie, orange
gel and dark chocolate*

Fish menu I – 180 kn

Prawns in crust

*fried prawns in pie crust, wild rocket pesto,
fennel and basil leaves*

Grilled cuttlefish

*Adriatic cuttlefish served with creamy chick
pea, stone leek and cuttlefish ink sauce*

Lavender tart for two

*lavender cream, whole wheat cookie, orange
gel and dark chocolate*

Fish menu II – 220 kn

Fresh shells stew

*cooked in white wine with bread crumbs,
garlic and parsley*

Tuna steak

*crispy wild rocket, Romaine salad and
orange sauce*

Lavender tart for two

*lavender cream, whole wheat cookie, orange
gel and dark chocolate*



Restoran Porat

Obala Stjepana Radića 30

Tel: 020 333 552

Mesni meni I – 190 kn

Salata s pečenom ciklom,

kruškama, feta sirom

i orašastim plodovima

Njoke od bundeve

s mladim špinatom i kremom od sira

Biftek "Kupid"

Desert

Mesni meni II – 230 kn

Dimljena pačja prsa

Juha od bundeve

s krostatom od indijskih orašćica

Kare jelena "Valentin"

u umaku od šumskog voća

Desert

Ribljí meni I – 165 kn

Marinirane riblje delicije

Fuži s tartufima i škampima

File lista

s mladim špinatom

i perlama crnog balsamica

Desert

Ribljí meni II – 245 kn

Marinirane kozice

s mladim sirom i agrumima

Domaća pasta

s mesom grancigule

Sabljacka sa salsom

i mariniranom hobotnicom

Desert

Restoran Orka

Lapadska obala 11, tel: 099 690 3334

Ribljí meni - 215 kn

Piće dobrodošlice

Šefov zalogajčić

Zagrljene riblje bruskete

Crvena juha od škampa

Ljubav rijeke i mora

na podlozi od povrća

Desert iznenađenja

Mesni meni – 215 kn

Piće dobrodošlice

Šefov zalogajčić

Zagrljene mesne bruskete

Crvena juha od povrća

Mesna romanca

Desert iznenađenja

Restaurant Porat

Obala Stjepana Radića 30

Tel: 020 333 552

Meat menu I – 190 kn

Baked beets salad

with pears, feta cheese and nuts

Pumpkin gnocchi

with cheese sauce and baby spinach

“Cupid” steak

Dessert

Meat menu II – 230 kn

Smoked duck breast

Pumpkin soup

with cashew crostata

“Valentine” venison tenderloin

in a wild berry sauce

Dessert

Fish menu I – 165 kn

Marinated fish delicacies

Fuži pasta with truffles and prawns

Sole filler

with baby spinach and

black balsamic pearls

Dessert

Fish menu II – 245 kn

Marinated shrimp

with fresh cheese and citrus

Homemade pasta

with spider crab meat

Swordfish with salsa

and marinated octopus

Dessert

Restaurant Orka

Lapadska obala 11, tel: 099 690 3334

Fish menu - 215 kn

Welcome drink

Chef’s appetizer

Wrapped fish bruschetta

Red shrimp soup

The love of the river and the sea

on a bed of vegetables

Surprise dessert

Meat menu – 215 kn

Welcome drink

Chef’s appetizer

Wrapped meat bruschetta

Red meat soup

Meat romance

Surprise dessert

Restoran Orsan

Ivana Zajca 2, 020 436 822

Meni I – 150 kn

Ribarska juha

Pjat Orsan

file ribe, gambori, hobotnica, lignji

Torta od naranče

Menu II – 150 kn

Tartar od brancina

Rezanci s gamborima

Parfe od kestena s malinama

Menu III – 150 kn

Ribljí zalogajčići (bruschette)

Poširani file brancina

s emulzijom od primorskog maslinovog

ulja i julienne povrćem

Čokoladna torta sa suhim smokvama

Menu IV – 150 kn

Mladi sir s medom

Punjeni ramstek

s umakom od sira

Torta od naranče

Menu V – 150 kn

Bruschette s pršutom i sirom

Teleći kotlet sa žara

s povrćem i krumpirom

Torta od rogača

Bistro Ruzmarin

Obala Pape Ivana Pavla II 49

Tel: 020 891 038

Meni – 110 kn

Predjela

Plata sa suhim mesom i sirevima

Crostini s dimljenim lososom

Goveđi carpaccio

Glavna jela

Domaći njoki s tartufima

Piletina s humusom

Punjeni svinjski file umotan u pancetu

s domaćim aromatičnim krumpirom

Deserti

Creme brulee

Čokoladni fondant

Restaurant Orsan

Ivana Zajca 2, 020 436 822

Menu I – 150 kn

Fisherman's soup

Orsan Plate

fish filler, shrimp, octopus, calamari

Orange cake

Menu II – 150 kn

Sea bass tartar

Pasta with shrimp

Chestnut parfait with raspberries

Menu III – 150 kn

Fish appetizers (bruschetta)

Poached sea bass filler

with and emulsion of Primorje olive oil

and julienned vegetables

Chocolate cake with dried figs

Menu IV – 150 kn

Fresh cheese with honey

Stuffed steak

with a cheese sauce

Orange cake

Menu V – 150 kn

Bruschetta with prosciutto and cheese

Grilled veal cutlets

with vegetables and potatoes

Carob cake

Bistro Ruzmarin

Obala Pape Ivana Pavla II 49

Tel: 020 891 038

Menu – 110 kn

Appetizers

Platter with cured meats and cheeses

Crostini with smoked salmon

Beef carpaccio

Main courses

Homemade gnocchi with truffles

Chicken with hummus

Stuffed pork fillet wrapped in pancetta

with homemade aromatic potatoes

Desserts

Crème brûlée

Chocolate fondant

Restoran Taj Mahal

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Meni – 190 kn

Margarita s jagodama

Tartar club sendvič

Pačja prsa

u grejpu i naranči

Čokoladne espresso kocke

Restoran Taj Mahal

Nikole Gučetića 2, tel: 020 323 221

Meni – 190 kn

Margarita s jagodama

Tart s kozjim sirom i skutom

uz karamelizirani luk s timijanom

Rolada od kunića

sa špinatom i pireom od graha

Čokoladni kokos brownie

s jagodama

Restaurant Taj Mahal

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Menu – 190 kn

Margarita with strawberries

Tartar club sandwich

Duck breast

in grapefruit and orange

Chocolate espresso cubes

Restaurant Taj Mahal

Nikole Gučetića 2, tel: 020 323 221

Menu – 190 kn

Margarita with strawberries

Goat cheese and dry curd

cottage cheese tart

with caramelised onions and thyme

Rabbit roll

with spinach and bean puree

Chocolate coconut brownie

with strawberries







Dobar tek!
Enjoy your meal!



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