

DANI BAKALARA

CODFISH DAYS

21. – 24. prosinca / December 21 - 24

Tradicionalna jela od bakalara
Traditional codfish dishes



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

DUBROVAČKI
ZIMSKI
FESTIVAL 

www.tzdubrovnik.hr

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

**Bakalar na bijelo
ili na crveno**

Čaša vina

100 kuna

RESTORAN DALMATINO

Miha Pracata 6, tel: 020 323 070

Meni 1 - 50 kuna

File od bakalara

*na žaru, s prilogom od krumpira,
tikvica, mrkvi i gljiva pripremljenim
na tavi*

Čaša kućnog vina

Meni 2 - 50 kuna

Bakalar na bijelo

*bakalar, krumpir, maslinovo ulje,
češnjak i peršin*

Čaša kućnog vina

RESTORAN GLORIJET

Obala Stjepana Radića 16, tel: 020 419 788

Bakalar na bijelo – 70 kuna

Bakalar na crveno – 70 kuna

Rižot od bakalara – 70 kuna

Pohani bakalar – 70 kuna

RESTORAN KLARISA

Poljana Paska Miličevića 4, tel: 020 413 100

Bakalar na bijelo i čaša vina

(pivo ili sok)

55 kuna

RESTORAN MAGELLAN

Iva Vojnovića 7, tel: 020 333 594

Meni – 120 kuna

Bakalar na bijelo

Smokve

*(suhe smokve glazirane u dalmatinskom
prošek, mascarpone, cimet, bademi)*

Čaša vina

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

**Codfish in bianco
or codfish in red sauce**

Glass of wine

KN 100

DALMATINO RESTAURANT

Miha Pracata 6, tel: 020 323 070

Menu 1 - KN 50

Codfish filet

*grilled, with a side of potatoes, zucchini,
carrots and mushrooms
prepared in a pan*

Glass of house wine

Menu 2 - KN 50

Codfish in bianco

*codfish, potatoes, olive oil, garlic and
parsley*

Glass of house wine

GLORIJET RESTAURANT

Obala Stjepana Radića 16, tel: 020 419 788

Codfish in bianco – KN 70

Codfish in red sauce – KN 70

Codfish risotto – KN 70

Fried codfish – KN 70

KLARISA RESTAURANT

Poljana Paska Miličevića 4, tel: 020 413 100

Codfish in bianco and a glass of wine
(beer or juice)

KN 55

MAGELLAN RESTAURANT

Iva Vojnovića 7, tel: 020 333 594

Menu – KN 120

Codfish in bianco

Figs

*(dried figs glazed in Dalmatian raisin
wine, mascarpone, cinnamon, almonds)*

Glass of wine

RESTORAN MEZZANAVE

Dr. Ante Starčevića 24, tel: 020 610 119

Bakalar na bijelo

45 kuna

RESTORAN ORKA

Lapadska obala 11a, tel: 099 690 3334

Meni – 115 kuna

Riblji buket

Bakalar na bijelo ili crveno

Dnevni kolač

Čaša vina 0,15 l

GUŁOZARIJE BOŹIĆNA KUĆICA

Pile

Bakalar na bijelo

50 kuna

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

PREDJELA

cijena jedne porcije 35 kuna

Pjenica od bakalara i slanutka

Pašteta od bakalara

Juha od bakalara

GLAVNA JELA

cijena jedne porcije 65 kuna

Pohani bakalar

Rizot od bakalara

Pasta s bakalarom

Bakalar na bijelo

Bakalar na crveno

DESERTI

cijena jedne porcije 25 kuna

Domaći štrudel

Torta od naranče

Torta od rogača

Posebna ponuda probranih vina za vrijeme

trajanja dana bakalara:

butelja 0,75 l po cijeni od 100 kuna

čaša 0,2l po cijeni od 20 kuna

MEZZANAVE RESTAURANT

Dr. Ante Starčevića 24, tel: 020 610 119

Codfish in bianco

KN 45

ORKA RESTAURANT

Lapadska obala 11a, tel: 099 690 3334

Menu – KN 115

Fish bouquet

Codfish in bianco or codfish in red sauce

Cake of the day

Glass of wine 0,15 l

GULOZARIJE CHRISTMAS HOUSE

Pile

Codfish in bianco

KN 50

ORSAN RESTAURANT

Ivana Zajca 2, tel: 020 436 822

APPETIZERS

price per portion KN 35

Codfish and chickpea foam

Codfish pâté

Codfish soup

ENTREES

price per portion KN 65

Fried codfish

Codfish risotto

Pasta with codfish

Codfish in bianco

Codfish in red sauce

DESSERTS

price per portion KN 25

Homemade strudel

Orange cake

Carob cake

*Special offer of selected wines during the
Codfish Days:*

bottle 0,75 l priced at KN 100

glass 0,2l priced at KN 20





DOBAR TEK!
ENJOY YOUR MEAL!



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