



DANI BAKALARA CODFISH DAYS

PROSINAC
21-24
DECEMBER

DUBROVAČKI
ZIMSKI
FESTIVAL



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board


Dubrovnik
RIVIJERA
PRIMORSKA ŽUPANIJA
NEKADAŠNJE VELEPOSREDSKE DRŽAVICE


Dubrovnik





**Raznovrsna i ukusna
jela od bakalara**

Restoranski meniji

**Various delicious
codfish dishes**

Restaurant menus



RESTORAN & CATERING ACADEMIA

Marka Marojice 2b, tel: 020 437 680

Bakalar na bijelo - 65 kn

Bakalar na gulaš - 65 kn

Čaša vina (crno/bijelo 0,15l) - 20 kn

Napomena:

Cijene bakalara su po porciji/po osobi

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

Bakalar na bijelo i čaša crvenog
ili bijelog vina - 120 kn

BISTRO BURA

Bunićeva poljana, tel: 091 4677673

Krem juha od bakalara
s tostiranim bučnim sjemenkama,
s čašom vina - 100 kn

Bakalar na crveno
s domaćim pljukancima i bobom,
s čašom vina - 115 kn

Vina: 0,15l Pošip Dalmatian Dog
Merlot Negromant

IGRA GLUTEN FREE STREET FOOD

Andrije Hebranga 64b, tel: 099 539 6487

Bakalar na bijelo, s čašom dubrovačke
malvasije Inamuran - 98kn

RESTAURANT & CATERING ACADEMIA

Marka Marojice 2b, tel: 020 437 680

Traditionally cooked dried cod with
potatoes, garlic and parsley - 65 kn

Traditional cod stew with garlic, parsley,
tomatoes and potatoes - 65 kn

Glass of wine (red/white 0.15l) - 20 kn

Note:

Cod prices are per portion/per person

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

Traditionally cooked dried cod with
potatoes, garlic and parsley
with a glass of white or red wine - 120 kn

BISTRO BURA

Bunićeva poljana, tel: 091 4677673

Cream of cod soup
with toasted pumpkin seeds,
with a glass of wine - 100 kn

Cod in red sauce
with homemade Istrian pasta
and broad beans,
with a glass of wine - 115 Kuna

Wines: 0.15l Pošip Dalmatian Dog
Merlot Negromant

IGRA GLUTEN FREE STREET FOOD

Andrije Hebranga 64b, tel: 099 539 6487

Traditionally cooked dried cod with
potatoes, garlic and parsley
with a glass of Dubrovnik Malvasija
“Inamuran” – 98 kn



CAFÉ LUCIJAN

Hotel The Pucić Palace, Od Puča 1
Tel: 020 326 222 / 091 332 4110

Bakalar na bijelo – 65 kn

Bakalar na bijelo i čaša vina - 85 kn

Posebni meni za Badnji dan - 170 kn

Hladna riblja plata
Bakalar na bijelo
Prikle (preljev po želji)

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

Kreirajte sami svoj meni!

Predjela - 40 kn

Bruschette s paštetom od bakalara
Krem juha od cvjetače i bakalara
Prikle od bakalara

Glavna jela - 80 kn

Njoke s bakalarom
Bakalar na bijelo
Bakalar na crveno
Baklar u tempuri
Rizot od bakalara

Desert po izboru - 25 kn

CAFÉ LUCIJAN

Hotel The Pucić Palace, Od Puča 1
Tel: 020 326 222 / 091 332 4110

Traditionally cooked dried cod with
potatoes, garlic and parsley – 65 Kuna

Traditionally cooked dried cod with
potatoes, garlic and parsley
with a glass of wine – 85 Kuna

Special Menu Christmas Eve – 170 Kuna

Cold fish plate
Traditionally cooked dried cod with
potatoes, garlic and parsley
“Prikle” mini doughnuts
(*dressing of your choice*)

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

Create your own menu!

Appetizers - 40 kn

Bruschetta with cod pate
Cream of cauliflower and cod soup
Cod doughnuts “Prikle”

Main dishes - 80 kn

Gnocchi with cod
Traditionally cooked dried cod with
potatoes, garlic and parsley
Traditional cod stew with garlic, parsley,
tomatoes and potatoes
Cod in tempura
Cod risotto

Your choice of dessert - 25 kn



PIANO BAR

Hotel Lero, Iva Vojnovića 14
Tel: 020 431 432

Tradicionalni bakalar na bijelo
krema od bakalara
s krumpirom i češnjakom - 95 kn

Bakalar na crveno
tradicionalno jelo od bakalara,
s češnjakom, peršinom,
rajčicom i krumpirom - 110 kn

RHEA SILVIA, WINE&TAPAS BAR

Mata Vodopića 12e, tel: 020 642 480

Predjela - 45 kn

Juha od bakalara

Bruskete od bakalara

Glavna jela - 55 kn

Bakalar na bijelo

Rižot od bakalara

Bakalar na crveno u pecivu

Pasta s bakalarom

PIANO BAR

Hotel Lero, Iva Vojnovića 14
Tel: 020 431 432

Traditionally cooked dried cod with
potatoes, garlic and parsley - 95 kn

Traditional cod stew with garlic,
parsley, tomatoes and potatoes - 110 kn

RHEA SILVIA, WINE&TAPAS BAR

Mata Vodopića 12e, tel: 020 642 480

Starters - 45 Kuna

Codfish soup

Codfish bruschetta

Main courses - 55 Kuna

Traditional cod stew with garlic,
parsley, tomatoes and potatoes

Cod risotto

Traditional cod stew with garlic,
parsley, tomatoes and potatoes
in bread roll

Cod pasta



HOTEL RIXOS PREMIUM DUBROVNIK

Liechtensteinov put 3, tel: 020 200 000

Bruschetta s paštetom od bakalara
uz čašu rosea - 90 kn

Bakalar na bijelo
uz čašu Dubrovačke malvasije - 160 kn

RESTORAN URBAN & VEGGIE

Obala Stjepana Radića 13
Tel: 095 326 2568

23. i 24. prosinca

Vegalar
*veganska inačica tradicionalnog
bakalara na bijelo* - 50 kn

VEGAN

HOTEL RIXOS PREMIUM DUBROVNIK

Liechtensteinov put 3, tel: 020 200 000

Bruschetta with cod pate
with a glass of rose - 90 kn

Traditionally cooked dried cod with
potatoes, garlic and parsley,
with a glass of white wine
Dubrovačka malvasija - 160 kn

RESTORAN URBAN & VEGGIE

Obala Stjepana Radića 13
Tel: 095 326 2568

23rd and 24th of December

Vegalar
*vegan version of traditional
cod dish* - 50 kn

VEGAN



Ponuda na adventskim
kućicama
2023
Festive houses offer



ADVENTSKA KUĆICA ŽUPAHO

Pile, tel: 099 222 2513

Sushi od bakalara i lososa
s kremom od sira - 80 kn

Gulaš od bakalara - 50 kn

Bakalar na bijelo - 50 kn

Salata od bakalara, dimljenih mušula
i muzgavaca - 80 kn

ADVENTSKA KUĆICA FORA

Gundulićeva poljana, tel: 097 766 3627

Bakalar na bijelo - 40 kn

ADVENTSKA KUĆICA GULOZARLJE

Pile, tel: 095 385 5344

Pjenica od bakalara i crne prikle - 60kn

ADVENTSKA KUĆICA CRVENI NOS

Pile, tel: 097 780 8407

Bakalar - 50kn

Napomena:
ponuda vrijedi samo na Badnji dan

ADVENTSKA KUĆICA JINGLE BELLS

Gundulićeva poljana, tel: 099 594 7983

Bakalar na bijelo - 45 kn

FESTIVE HOUSE ŽUPAHO

Pile, tel: 099 222 2513

Cod and salmon sushi
with cheese cream - 80 kn

Cod stew - 50 kn

Traditionally cooked dried cod with
potatoes, garlic and parsley - 50 kn

Cod, smoked mussels
and musky octopus salad – 80 kn

FESTIVE HOUSE FORA

Gundulićeva poljana, tel: 097 766 3627

Traditionally cooked dried cod with
potatoes, garlic and parsley - 40 kn

FESTIVE HOUSE GULOZARLJE

Pile, tel: 095 385 5344

Cod pâté and black mini doughnuts
“Prikle” - 60kn

FESTIVE HOUSE CRVENI NOS

Pile, tel: 097 780 8407

Traditionally cooked dried cod with
potatoes, garlic and parsley - 50kn

Note: served only on Christmas Eve

FESTIVE HOUSE JINGLE BELLS

Gundulićeva poljana, tel: 099 594 7983

Traditionally cooked dried cod with
potatoes, garlic and parsley - 45 kn



ADVENTSKA KUĆICA GRINCH

Stradun, tel: 097 748 4657

Bakalar na bijelo - 75 kn

ADVENTSKA KUĆICA MAMA'S

Stradun, tel: 094 517 502

Bakalar na bijelo - 50 kn

ADVENTSKA KUĆICA FESTIVUS

Stradun, tel: 095 502 9122

Bakalar i čaša vina - 60kn

Napomena:
ponuda vrijedi samo na Badnji dan

FESTIVE HOUSE GRINCH

Stradun, tel: 097 748 4657

Traditionally cooked dried cod with potatoes, garlic and parsley - 75 kn

FESTIVE HOUSE MAMA'S

Stradun, tel: 094 517 502

Traditionally cooked dried cod with potatoes, garlic and parsley - 50 kn

FESTIVE HOUSE FESTIVUS

Stradun, tel: 095 502 9122

Traditionally cooked dried cod with potatoes, garlic and parsley with a glass of wine - 60kn

Note: served only on Christmas Eve





DOBAR TEK!
ENJOY YOUR MEAL!



www.tzdubrovnik.hr