

Valentinovo

GOURMET DANI

Valentine's

GOURMET DAYS

A silver fork and a red ribbon are placed on a rustic wooden surface. The fork is positioned vertically on the right side, and the red ribbon is looped around its handle. The background is a close-up of the wood grain.

10.-14. VELJAČE
FEBRUARY 10-14



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr



BISTRO 49

Obala Ivana Pavla II 49

Tel: +385 20 891 038

Ribljí meni - 30€

Pikantne kozice

na posteljici od avokada

Tuna u sezamu

na kremi od boba i mrkve

Lava cake

Mesni meni - 30€

Takosi

piletina marinirana u soya sosu

s narančom

Pačja prsa u umaku od brusnice

Semifreddo

Vege meni - 25€

Burata s pestom od bosiljka

Tofu u umaku od tartufa

Semifreddo

Napomena: 🎵

10. i 11. veljače

Glazba uživo: Antonio Krištofić

14. veljače, Valentinovo

Glazba uživo: Zac the Sax

CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira2b

Mob: +385 99 6852 380

Meni - 30€

Zapečena bundeva

sa špinatom i mladim kozjim sirom,

hrskava panceta

Domaće tortille

punjene trganom svinjetinom i svježim

kupusom, karamelizirani luk, ukiseljeni

crveni luk, zapečeni grah

Churrosi s tamnom čokoladom

✉️ duchihuahua@gmail.com

📍 Chihuahua Cantina Mexicana Dubrovnik

BISTRO 49

Obala Ivana Pavla II 49

Tel: +385 20 891 038

Fish menu - €30

Spicy prawns

on a bed of avocado

Tuna in sesame

on bean and carrot cream

Lava cake

Meat menu - €30

Tacos

chicken marinated in soy sauce

with orange

Duck breast in cranberry sauce

Semifreddo

Vegetarian menu - €25

Burrata with basil pesto

Tofu in truffle sauce

Semifreddo

Please note: 🎵

February 10th and 11th

Live music: Antonio Krištofić

February 14th, Valentine's Day

Live music: Zac the Sax

✉️ info@bistro49-dubrovnik.com

🌐 www.bistro49-dubrovnik.com

📷 bistro49_dubrovnik

📍 bistro49dubrovnik

CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira2b

Mob: +385 99 6852 380

Meni - €30

Baked pumpkin

with spinach and young goat cheese,

crispy pancetta

Homemade tortillas

filled with pulled pork and fresh

cabbage, caramelized onions, pickled

red onions, baked beans

Churros with dark chocolate

✉️ duchihuahua@gmail.com

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FEBRUARY 10-14

KAVANA BISTRO DALMATINO

Prijeko 15

Tel: +385 20 323 070

Ribljí jelovnik - 34€

Sashimi od tune

s fino sjeckanim lukom, wasabijem, umakom od soje, špagetima od krastavca, uljem infuziranim limunskom travom,

ribanom koricom limete

Ručno rađena pasta makaruni

s kozicama i pestom od pistacije, polusušenom rajčicom i bijelim vinom

Semifreddo

poslužen na mrvicama keksa

Mesni jelovnik - 29€

Pršut, salama i tri vrste sira

masline i ukiseljeno povrće, grisini

Otkošteni pileći batak i zabatak

punjen s rikulom i sirom, šparoge sa roštilja, krumpir pire,

umak od ružmarina i limuna

Čokoladni nabujak

s tekućim punjenjem serviran sa sladoledom od vanilije

Vegatarijanski jelovnik - 32€

Mediteranska salata

paprike, rajčice, krastavci, luk, masline, feta sir

Ručno rađena pasta makaruni

s pet vrsta gljiva i kremom od tartufa

Crème brûlée

poslužen s karameliziranim šećerom

✉ info@dalmatino-dubrovnik.com

🌐 www.dalmatino-dubrovnik.com

📍 Dalmatino.Dubrovnik

KAVANA BISTRO DALMATINO

Prijeko 15

Tel: +385 20 323 070

Fish menu - €34

Tuna sashimi

with finely chopped onion, wasabi, soy sauce, cucumber spaghetti, lemongrass infused oil, grated lime zest

Handmade macaroni pasta

with prawns and pistachio pesto, semi-dried tomato and white wine

Semifreddo

served on biscuit crumbs

Meat menu - €29

Prosciutto, salami and three types of cheese

olives and pickled vegetables, grissini

Boneless chicken drumstick and thigh

stuffed with arugula and cheese, grilled asparagus, mashed potatoes, rosemary and lemon sauce

Chocolate puff

chocolate cake with liquid filling served with vanilla ice cream

Vegetarian menu - €32

Mediterranean salad

peppers, tomatoes, cucumbers, onion, olives, feta cheese

Handmade macaroni pasta

with five types of mushrooms and truffle cream

Crème brûlée

served with caramelized sugar

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FEBRUARY 10-14



10.-14. VELJAČE

RESTORAN DUNDO MAROJE

Kovačka 1, mob: +385 99 5465 570

Vege meni - 25€

Carpacio od tikvica
na posteljici od rikule
Rižoto s tikvicama i šafranom
Torta od mrkve
s ganachom od tamne čokolade

Riblj menij - 28€

Salata od morskih plodova
File lososa
s kremama od mrkve i blitve
Čokoladni soufflé na kremi od vanilije

Mesni meni - 30€

Bruschetta s carpaciom od bifteka
Ramstek tagliata na pireu od batata
s umakom od suhih šljiva
Pannacota
s couliem od šumskog voća

Napomena:

ponuđene menije poslužujemo u
večernjim satima od 18.30 do 23.00 sata

DUNDO MAROJE RESTAURANT

Kovačka 1, mob: +385 99 5465 570

Vegetarian menu - €25

Zucchini carpaccio
on a bed of arugula
Risotto with zucchini and saffron
Carrot cake
with dark chocolate ganache

Fish menu - €28



Seafood salad
Salmon fillet
with creams of carrots and chard
Chocolate soufflé with vanilla cream



Meat menu - €30

Bruschetta with steak carpaccio
Rump steak tagliata
on sweet potato puree
with dried prunes sauce
Panna Cotta
with forest fruit coulis

Please note:

we serve the offered menus in the
evening from 6:30pm to 11pm

 www.dundomaroje.com
 booking@dundomaroje.com

 www.dundomaroje.com
 booking@dundomaroje.com



RESTORAN LA CASTILE

Kardinala Stepinca 31
Hotel Royal Princess
Tel: +385 20 440 100

Mesni meni - 42€

Hrvatski hladni pjat

dalmatinski pršut, dimljena slanina crne slavonske svinje, tvrdi ovčiji i kozji sir

Juneća rebra

sporo pečena rebra, poslužena s Demi-Glace umakom, malim krumpirima i gljivama

Čokoladni lava kolač

sa sladoledom od vanilije i umakom od šumskog voća

Ribljí meni - 38€

Pappardelle s plodovima mora

domaće pappardelle, miješane svježe školjke, kozice, umak od rajčica, bijelo vino, maslac, parmezan

Filet brancina sa žara

julienne povrće, pire od krumpira sa komoračem

Pića

Gazirana ili negazirana voda 0,75l - 5€

Izbor vina - 0,15l - 5€ po čaši

Malvazija Agrolaguna

Merlot Agrolaguna


Rose Agrolaguna

Izbor vina 0,15l - 7€ po čaši

Pošip Intrada

Opus Plavac Mali

Rose Galić

Napomena: 

14. veljače, Valentinovo, 19 - 21 sat


Ljubavne pjesme


Glazbeni nastup: Pero Škobelj

Radno vrijeme: 18 do 21 sat

 dining@royaldubrovnik.com

 www.royaldubrovnik.com

 royal_dubrovnik

 royaldubrovnik

LA CASTILE RESTAURANT

Kardinala Stepinca 31
Hotel Royal Princess
Tel: +385 20 440 100

Meat menu - €42

Croatian cold platter

Dalmatian prosciutto, smoked bacon from black Slavonian pork, hard sheep's and goat's cheese

Beef ribs

slow-roasted ribs, served with Demi-Glace sauce, small potatoes and mushrooms

Chocolate lava cake

with vanilla ice cream and forest fruit sauce

Fish menu - €38

Pappardelle with seafood

homemade pappardelle, mixed fresh clams, prawns, tomato sauce, white wine, butter, parmesan cheese

Grilled sea bass fillet

julienne vegetables, potato puree with fennel

Beverages

Carbonated or non-carbonated water 0.75l - €5

Wine selection: - 0.15l - €5 per glass

Malvazija Agrolaguna

Merlot Agrolaguna


Rose Agrolaguna

Wine selection 0,15l - €7 per glass

Pošip Intrada

Opus Plavac Mali

Rose Galić

Please note: 

February 14, Valentine's, 7pm to 9pm


Love songs


Musical performance: Pero Škobelj

Working hours: 6pm - 9pm

 dining@royaldubrovnik.com

 www.royaldubrovnik.com

 royal_dubrovnik

 royaldubrovnik



RESTORAN CAFÉ LUCIJAN

Od Puča 1

Tel: +385 20 326 222, +385 91 332 4110

Meni 40€

**Juha od pečene tikve
i čipsa od pancete**

Janjeći čop

na podlozi od graška i glazirane mrkve
s umakom od crnog vina

ili

File lista punjen jadranskom kozicom

na pireu od tartufa i blagog umaka
od pesta

Soufle

sa sladoledom od manga

RESTORAN CAFÉ LUCIJAN

Od Puča 1

Tel: +385 20 326 222, +385 91 332 4110

Menu - €40

**Roasted pumpkin soup
and pancetta chips**

Lamb chop

on a bed of peas and glazed carrots
with red wine sauce




or





Fillet of flounder stuffed with Adriatic prawn

on truffle puree and mild pesto sauce

Soufflé

with mango ice cream

 lucijan@thepucicpalace.com
 www.thepucicpalace.com
 [theucicpalace](https://www.instagram.com/thepucicpalace)
 The Pucic Palace

 lucijan@thepucicpalace.com
 www.thepucicpalace.com
 theucicpalace
 The Pucic Palace



RESTORAN ORSAN

Ivana Zajca 2

Tel: +385 20 436 822, +385 99 623 8846

Uz svaki odabrani meni poslužujemo
aperitiv - domaće rakije ili prosecco

Hladna predjela - 15€

Tartar biftek

Tartar od brancina

Riblje bruschette

riblja pašteta kao namaz

i slani inćuni/slane kozice/hobotnica

Mesne bruschette

namaz od slanutka

i pršut/kobasica/panceta/sir

Juhe - 5€

Krepka goveđa juha

Riblja juha s purmom

Juha od buče

Glavna jela - 25€

Biftek na žaru s povrćem

Ravioli s listićima bifteka

Ovrata u škartocu s povrćem

Gambori u tempuri

s kremom od batata i celera

Riblji pjat Orsan s prokulicama

Desert po izboru

iz naše slastičarne - 5€

Posebna ponuda vina

kućno vino (bijelo/crno/rose)

boca 0,75l - 17€



orsan@ankora.hr



www.restaurant-orsan-dubrovnik.com



RestaurantOrsanDubrovnik

ORSAN RESTAURANT

Ivana Zajca 2

Tel: +385 20 436 822, +385 99 623 8846

We serve an aperitif with each selected
menu - homemade brandy or prosecco

Cold appetizers - €15

Steak tartare

Sea bass tartare

Fish bruschetta

fish pate as a spread and salted

anchovies/salted prawns/octopus

Meat bruschetta

chickpea spread and

prosciutto/sausage/pancetta/cheese

Soups - €5

Beef consommé

Fish soup with polenta

Pumpkin soup

Main courses - €25

Grilled steak with vegetables

Ravioli with steak strips

Sea bream cooked in parchment

with vegetables

Shrimp tempura

with creamed sweet potato and celery

Fish stew "Orsan" with Brussels sprouts

Dessert of your choice

from our patisserie - €5

Special wine offer

house wine (white/red/rose)

bottle 0.75l - €17



e-mail: orsan@ankora.hr



www.restaurant-orsan-dubrovnik.com



RestaurantOrsanDubrovnik

RESTORAN TAJ MAHAL

Nikole Gučetića 2, Grad
Tel: +385 20 323 221

Meni 1 - 38€

Pečene paprike

s kajmakom, medom i orasima

Janjeći ćop u krusti

sa chilijem i koricom limete,
pire od graška, umak od jogurta
s usoljenim limunom

Baklava cheesecake

Meni 2 - 40€

Japraci s rižom

grožđice, menta i mladi luk,
melasa od datulja, umak od jogurta

Biftek u umaku od koštane srži

pire od krumpira s pečenim češnjakom

Malina i vanilija

Meni 3 - 32€

Pečena cikla s lješnjakom

jogurt s češnjakom

Confit od trgane purice

sa sušenim jufkama

Puding od mlijeka i badema

sa šerbetom od ruža

RESTORAN TAJ MAHAL

Iva Vojnovića 14, Hotel Lero
Tel: +385 20 640 123

Meni 1 - 38€

Pečene paprike

s kajmakom, medom i orasima

Janjeći ćop u krusti

sa chilijem i koricom limete,
pire od graška, umak od jogurta
s usoljenim limunom

Baklava cheesecake

Meni 2 - 40€

Japraci s rižom

grožđice, menta i mladi luk,
melasa od datulja, umak od jogurta

Biftek u umaku od koštane srži

pire od krumpira s pečenim češnjakom

Malina i vanilija

Meni 3 - 32€

Pečena cikla s lješnjakom

jogurt s češnjakom

Confit od trgane purice

sa sušenim jufkama

Puding od mlijeka i badema

sa šerbetom od ruža

TAJ MAHAL RESTAURANT

Nikole Gučetića 2, Old city
Tel: +385 20 323 221

Menu1 - €38

Roasted peppers

with cream, honey and walnuts

Lamb chop in a crust

with chili and lime zest, pea puree,
yogurt sauce with salted lemon

Baklava cheesecake

Menu 2 - €40

Collard rolls with rice

raisins, mint and spring onion, date
molasses, yogurt sauce

Steak in bone marrow sauce

mashed potatoes with roasted garlic

Raspberry and vanilla

Menu 3 - €32

Baked beetroot with hazelnuts

yogurt with garlic

Pulled turkey confit

with dried noodles

Milk and almond pudding

with rose sorbet

TAJ MAHAL RESTAURANT

Iva Vojnovića 14, Hotel Lero
Tel: +385 20 640 123

Menu1 - €38

Roasted peppers

with cream, honey and walnuts

Lamb chop in a crust

with chili and lime zest, pea puree,
yogurt sauce with salted lemon

Baklava cheesecake

Menu 2 - €40

Collard rolls with rice

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Menu 3 - €32

Baked beetroot with hazelnuts

yogurt with garlic

Pulled turkey confit

with dried noodles

Milk and almond pudding

with rose sorbet

✉ tajmahaldbk@gmail.com 🌐 www.tajmahal-dubrovnik.com

📍 Taj Mahal Bosnian Cuisine 📷 taj.mahal.dubrovnik

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📍 Taj Mahal Bosnian Cuisine 📷 taj.mahal.dubrovnik



URBAN & VEGGIE RESTAURANT

Obala Stjepana Radića 13

Tel: +385 95 326 2568

14. veljače, Valentinovo

Meni - 25€

3 x V rollice

nori alga, dimljeni tofu, sushi riža,
kiseli krastavac

2 x D rollice

nori alga, dimljeni tofu, sushi riža, panko
mrvice, crna sol, crni sezam, avokado

Pad Thai

gljive, marinirani tofu, cvjetača, mrkva,
kikiriki, chilli, rižini rezanci, tamarid

Rozata

kokosovo i sojino mlijeko, agar agar,
limun, smeđi šećer, kurkuma, crna sol

Napomena:

Restoran je otvoren 14. veljače
od 9 do 23 sata

February 14, Valentine's Day

Menu - €25

3 x V rolls

nori seaweed, smoked tofu, sushi rice,
pickle

2 x D rolls

nori seaweed, smoked tofu, sushi rice,
panko crumbs, black salt, black sesame,
avocado

Pad Thai

mushrooms, marinated tofu, cauliflower,
carrots, peanuts, chilli, rice noodles,
tamarind

Crème caramel

coconut and soy milk, agar, lemon,
brown sugar, turmeric, black salt

Please note:

the restaurant is open on February 14
from 9 am to 11 pm

 table@urbanveggie.restaurant  www.urbanveggie.restaurant
 [urbanandveggie](https://www.instagram.com/urbanandveggie)  [UrbanVeggieDubrovnik](https://www.facebook.com/UrbanVeggieDubrovnik)

HOTEL RIXOS PREMIUM DUBROVNIK
Liechtensteinov put 3

POSEBNA
PONUDA

SPECIAL
OFFER

11. veljače, subota u 20 sati

Saturday, 11th of February at 8 pm

USUSRET VALENTINOVU

ON VALENTINE'S DAY

Koncert Halida Bešlića
50€ po osobi

Concert by Halid Bešlić
Price per person €50

Švedski stol - 50€ po osobi

Buffet - €50 per person

Rezervacije i informacije:
+385 20 200 000

Reservations and information:
+385 20 200 000





Dobar tek!
Enjoy your meal!



www.tzdubrovnik.hr