

Valentino's gourmet dani

VALENTINE'S GOURMET DAYS

13. - 16. veljače / February 13 - 16



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board



Dubrovnik
RIVIJERA

TURISTIČKA ZAJEDNICA
DUBROVAČKO - NERETVANSKE ŽUPANIJE



Restoranski meniji / Restaurant menus



RESTORAN ACADEMIA

Ulica Marka Marojice 2b

Tel: +385 99 5280647

Ribljí meni - 30€ po osobi

Pašteta od tune

s kaparima i brusketama

Pečeni file od kovača

s kremastim rižotom od poriluka i umakom
Beurre blanc

Mille-feuille

s kremom od vanilije i šumskog voća

Mesni meni - 30€ po osobi

Pašteta od gušćje jetre

s brioche krostinima

Odrezak od junećeg kontra filea

s kremom od celera i tartufa, caponata od
pečenog povrća s umakom od crnog vina

Mille-feuille

s kremom od vanilije i šumskog voća

ACADEMIA RESTAURANT

Ulica Marka Marojice 2b

Tel: +385 99 5280647

Fish menu - 30€ per person

Tuna pâté

with capers and bruschetta

Roasted John Dory fillet

with creamy leek risotto
and Beurre blanc sauce

Mille-feuille

with vanilla and forest fruit cream

Meat menu - 30€ per person

Foie gras pâté

with brioche crostini

Baby Beef sirloin steak

with celery and truffle cream, roasted
vegetables caponata with red wine sauce

Mille-feuille

with vanilla and forest fruit cream

ART RESTAURANT RENAISSANCE

Vara bb

Tel: +385 91 6151450

Ribljí meni - 42€ po osobi

Slane srdele

palagruške kapare, ukiseljene kapulice, maslinovo ulje

Carpaccio di polpo con salsa citronette

carpaccio od korčulanske hobotnice s citronette emulzijom, kapare, rikula, komorač

Branzino alla napoletana

brancin u škartocu na napolitanski, krumpir, pomadorini, kapare, paprika, masline, ružmarin, timijan

Tiramisu espresso

domaće piškote, maskarpone krema, espresso, Kahlua liker, kakao
spravljamó pred vama

Mesni meni - 40€ po osobi

Lardo bruschetta

domaći kruh, lardo, listići svježeg timijana

Vitello tonnato

tanko rezana pečena teletina s piemontskim umakom od tune, inćuna, kapara i domaće majoneze

Šporki makaruli

pasta s raguom od junećih mišića, kanjela, varenik

Crostata rustica

prhko tijesto, šljive, orašasti plodovi

Napomena:

20% popusta na cjenik pića

E-mail: info@durenaissance.com

ART RESTAURANT RENAISSANCE

Vara bb

Tel: +385 91 6151450

Fish menu - 42€ per person

Salted sardines

capers from the island of Palagruža, pickled onions, olive oil

Carpaccio di polpo con salsa citronette

octopus carpaccio, capers, lemon emulsion, arugula, fennel

Branzino alla napoletana

Neapolitan style sea bass in parchment paper, potatoes, cherry tomatoes, capers, pepper, olives, fresh thyme and rosemary

Tiramisu espresso

homemade ladyfingers, mascarpone cream, espresso, Kahlua liqueur, cocoa powder
presentation in front of the guest

E-mail: info@durenaissance.com

Meat menu - 40€ per person

Lardo bruschetta

homemade focaccia, lardo, fresh thyme

Vitello tonnato

roast veal with typical piedmont sauce of tuna, anchovies, capers and homemade mayonnaise

Pasta tradizionale "sporchi makaruli"

Dubrovnik's traditional meat ragout pasta

Crostata rustica

sweet shortcrust pastry, plums, nuts

Note:

20% discount on drink menu

KONOBA BELVEDERE

Ulica Iva Vojnovića 58

Tel: +385 20 311761 / +385 99 5640982

Meni I- 35€ po osobi

Beef tartar

začinjeni Beef Shop govedí tartar poslužen s maslacem, kaparima i tostiranim kruhom

Beefsteak

Beef Shop biftek pečen po vašoj želji, uz prilog po izboru

Dubrovačka rozata

ili

Puding od jabuke sa sladoledom

Vino

Galić Crno 9

cuvée cabernet sauvignona, merlota i cabernet franca

Meni II- 35€ po osobi

Beef carpaccio

komadići govedine na rikoli s cherry rajčicama i kaparima, posuti listićima parmezana i preliveni kremom na bazi balzamičnog octa

Njoki s beefsteakom u umaku

posluženi s komadima sočnog bifteka u bogatom umaku s kremom od tartufa

Dubrovačka rozata

ili

Puding od jabuke sa sladoledom

Vino

Galić Crno 9

cuvée cabernet sauvignona, merlota i cabernet franca

BELVEDERE TAVERN

Ulica Iva Vojnovića 58

Tel: +385 20 311761 / +385 99 5640982

Menu I- 35€ per person

Beef tartar

seasoned Beef Shop beef tartar served with butter, capers, and toasted bread

Beefsteak

Beef Shop steak grilled to your preference, with a side of your choice

Dubrovnik - style crème caramel

or

Apple pudding with ice cream

Wine

Galić Crno 9

cuvée of cabernet sauvignon, merlot, and cabernet franc

Menu II- 35€ per person

Beef carpaccio

slices of beef on arugula, with cherry tomatoes and capers, topped with parmesan shavings and drizzled with balsamic vinegar cream

Gnocchi with beefsteak in sauce

served with pieces of juicy steak in a rich sauce with truffle cream

Dubrovnik - style crème caramel

or

Apple pudding with ice cream

Wine

Galić Crno 9

cuvée of cabernet sauvignon, merlot, and cabernet franc

BISTRO 49

Pape Ivana Pavla II 49

Tel: +385 20 891038

Mesni meni - 42€ po osobi

Piće dobrodošlice

Soparnik i raviol od goveđeg carpaccia

punjen mladim kajmakom i ljutikom

Janjeći kotlet u vlastitom umaku

s fritiranim rižotom od šumskih gljiva i tartufa

Čokoladni brownie

u obliku srca s preljevom od chilija i čokolade

Ribljí meni - 42€ po osobi

Piće dobrodošlice

Ceviche

od kozica, avokada, krastavca i šipka s beure blanc grisinima

Tagliatelle s jastogom

u umaku od pečenih cherry rajčica i peršina

Štonska torta u čaši

BISTRO 49

Pape Ivana Pavla II 49

Tel: +385 20 891038

Meat menu - 42€ per person

Welcome drink

Traditional chard pie and beef carpaccio ravioli

stuffed with cottage cream cheese and shallots

Lamb chop in its own sauce

forest mushrooms and truffles risotto in crispy coating

Heart shaped brownie

served with chocolate and chili dressing

Fish menu - 42€ per person

Welcome drink

Adriatic shrimp ceviche

with avocado, cucumber and pomegranate, beure blanc grissini

Tagliatelle with lobster

roasted cherry tomatoes and parsley sauce

Traditional Ston pasta cake

served in a glass

BISTRO BACCHUS

Ćira Carića 1

Tel: +385 98 590043

Meni - 32€ po osobi

Cikla, tikva, sir, šipak, orah

ili

Juha od cikle

Tuna u sezamu

ili

Goveđi odrezak

u umaku od Dijona i maslaca

Selekcija domaćih macaruna

ili

Čokoladna lava

sa sladoledom od vanilije

E-mail: info@bistrobacchus.com
Web: www.bistrobacchus.com

BOTA ŠARE OYSTER & SUSHI BAR

Peline 4

Tel: +385 20 324034

Meni I - 40€ po osobi

Rakija dobrodošlice

Tartar

od plavoperajne divlje jadranske tune

Dva sushi zalogaja po izboru

Desert dana

Meni II - 40€ po osobi

Rakija dobrodošlice

Domaća riblja pašteta

i plitica odabranih domaćih sireva

File ribe na gradele uz prilog: ulov dana

Desert dana

E-mail: dubrovnik@bota-sare.hr
Web: www.bota-sare.hr

BISTRO BACCHUS

Ćira Carića 1

Tel: +385 98 590043

Menu - 32€ per person

**Beetroot, pumpkin, cheese,
pomegranate, walnut salad**

or

Beetroot soup

Tuna in sesame

or

Beef steak

sliced in Dijon butter sauce

Selection of homemade macaroons

or

Chocolate lava cake

with vanilla ice cream

E-mail: info@bistrobacchus.com
Web: www.bistrobacchus.com

BOTA ŠARE OYSTER & SUSHI BAR

Peline 4

Tel: +385 20 324034

Menu I - 40€ per person

Welcome drink - local aperitif

Tartare

made with bluefin wild Adriatic tuna

Two sushi bites of your choice

Dessert of the day

Menu II - 40€ per person

Welcome drink - local aperitif

Fish pâté

and selection of local cheeses

Grilled fish fillet with side dish: daily catch

Dessert of the day

E-mail: dubrovnik@bota-sare.hr
Web: www.bota-sare.hr

CAFÉ LUCIJAN

The Pucić Palace Hotel

Od Puča 1

Tel: +385 20 326222

Meni - 48€ po osobi

Francuska juha od luka

Rib Eye steak

Red Velvet kolač

Menu - 48€ per person

French onion soup

Rib Eye steak

Red Velvet cake

E-mail: lucijan@thepucicpalace.com / Web: www.thepucicpalace.com



HOTEL DUBROVNIK PALACE

Masarykov Put 20

Tel: +385 20 430000

Ribljí meni - 48,50€ po osobi

Pozdrav iz kuhinje

Ceviche od lososa s avokadom

vlasac, korijander, limeta
i ulje od sezama

File brancina

rikula, komorač, cherry rajčice
i segmenti agruma

Dubrovačka torta

od čokolade i naranče

Mesni meni - 56€ po osobi

Pozdrav iz kuhinje

Paccheri

s raguom od mlade janjetine
Grana Padano sir

Pačji batak u confitu

pire od slatkog krumpira, cvjetača
i umak od šumskog voća

Sirova torta

od vanilije i šumskog voća

HOTEL DUBROVNIK PALACE

Masarykov Put 20

Tel: +385 20 430000

Fish menu - 48,50€ per person

Amuse-bouche

Salmon ceviche with avocado

chives, coriander,
lime and sesame oil

Sea bass fillet

arugula, fennel, cherry tomatoes
and citrus segments

Dubrovnik cake

chocolate and orange

Meat menu - 56€ per person

Amuse-bouche

Paccheri

with young lamb ragu
Grana Padano cheese

Duck leg in confit

sweet potato puree, cauliflower
and forest fruit sauce

Raw cake

vanilla and forest fruit

GRADSKA KAVANA ARSENAL

Pred Dvorom 1

Tel: +385 20 321202

Ribljí meni - 38€ po osobi

Tartar od kozica

ježinac

Riblja juha

File hame

blitva - verza / kamilica / riblji umak

Čarobni badem

Mesni meni - 38€ po osobi

Juneći tartar

vrganji

Juha od bundeve

Teleći ragu

njoke / šampinjoni

Zimska višnja

GRADSKA KAVANA ARSENAL

Pred Dvorom 1

Tel: +385 20 321202

Fish menu - 38€ per person

Shrimp tartare

sea urchin

Fish soup

Hama fillet

chard - kale / chamomile / fish sauce

Magic almond

Meat menu - 38€ per person

Beef tartare

porcini mushrooms

Pumpkin soup

Veal ragout

gnocchi / champignons

Winter cherry

KAVANA BISTRO DALMATINO

Prijeko 15

Tel: +385 20 323070

Meni I- 32€ po osobi

Kremasta juha od tikve

s bučnim uljem i sjemenkama

Sočna patka

Čokoladni nabujak

Meni II- 32€ po osobi

Sashimi od tune

File brancina

s toplom salatom od tikvica i poriluka,
krema od tikve

Dubrovačka rozata

Meni III- 32€ po osobi

Carpaccio od tikvica

Rižoto od šparoga

Crème brûlée

KAVANA BISTRO DALMATINO

Prijeko 15

Tel: +385 20 323070

Menu I- 32€ per person

Creamy pumpkin soup

with pumpkin oil and seeds

Juicy duck

Chocolate fondant

Menu II- 32€ per person

Tuna sashimi

Sea bass fillet

with warm leek and zucchini salad,
pumpkin cream

Dubrovnik- style crème caramel

Menu III- 32€ per person

Zucchini carpaccio

Asparagus risotto

Crème brûlée

LA CASTILE RESTAURANT

Royal Princess Hotel
Kardinala Stepinca 31
Tel: +385 20 440100

Ribljí meni - 30€ po osobi

Mediteranska salata

feta sir s povrćem i maslinovim uljem

Punjene lignje

lignje punjene rižom i lukom
u umaku od cherry rajčica i češnjaka

Tiramisu

lagani talijanski desert za kraj

Mesni meni - 30€ po osobi

Dalmatinski pjat

pršut, bresaola, ovčji sir i Grana Padano

Sporo pečena juneća prsa

aromatično juneće meso uz demi-glace
umak i pire krumpir

Čokoladna torta

sočan desert od tamne čokolade

LA CASTILE RESTAURANT

Royal Princess Hotel
Kardinala Stepinca 31
Tel: +385 20 440100

Fish menu - 30€ per person

Mediterranean salad

feta cheese with vegetables and olive oil

Stuffed squid

squid stuffed with rice and onion in cherry
tomato and garlic sauce

Tiramisu

a light Italian dessert to finish

Meat menu - 30€ per person

Dalmatian plate

prosciutto, bresaola, sheep's cheese
and Grana Padano

Slow-roasted beef

aromatic beef with demi-glace sauce
and mashed potatoes

Chocolate cake

juicy dark chocolate dessert

LUCIN KANTUN

Od Sigurate 4A

Tel: +385 20 321003

Mesni meni - 38€ po osobi

Cappelletti s piletinom

sir, kokice prosa, ulje od rikule

File patke

cikla, krema od pastrnjaka, demi-glace umak

Desert po vašem izboru

Riblji meni - 38€ po osobi

Odležana sabljarka

celer, kavulin, kikiriki, vlasac

Brancin

orzo sa špinatom, batat

Desert po vašem izboru

Meat menu - 38€ per person

Cappelletti with chicken

cheese, millet popcorn, arugula oil

Duck fillet

beetroot, parsnip cream, demi-glace sauce

Dessert of your choice

Fish menu - 38€ per person

Aged swordfish

celery, purple kale, peanuts, chives

Sea bass

barley with spinach, sweet potato

Dessert of your choice

E-mail: info@lucinkantun.com / Web: www.lucinkantun.com



RESTORAN MARANGUN

Iva Vojnovića 7a

Tel: +385 91 3016000

Mesni meni - 38€ po osobi

Pozdrav iz kuhinje

Tartar biftek

Bikovi obrazi

u chefovom umaku na pireu od krumpira

Kolač od čokolade i naranče

Riblji meni - 38€ po osobi

Pozdrav iz kuhinje

Tuna tartar

File brancina

s kremom od cvjetače i tartufa, kremom od blitve i veloute umakom

Cheesecake

s umakom od šumskog voća

Meat menu - 38€ per person

Amuse-bouche

Beef tartare

Ox cheeks

in chef's sauce with potato puree

Chocolate and orange cake

Fish menu - 38€ per person

Amuse-bouche

Tuna tartare

Sea bass fillet

with cauliflower and truffle cream, chard cream and Velouté sauce

Cheesecake

with forest fruit sauce

E-mail: info@marangun-restaurant.com / Web: www.marangun-restaurant.com



PIANO BAR

Hotel Lero, Iva Vojnovića 14

Tel: +385 20 341432

Rižoto s Jakobovim kopicama - 19€

kremasti rižoto sa šafranom i bijelim šparogama, poslužen s lagano pečenim Jakobovim kopicama i kremom od kozjeg sira

Losos file - 22€

glazirana mini mrkva, pjenica od graška s mentom, gratinirani krumpir

Svinjski umbul - 22€

glazirani kesteni s javorovim sirupom, krema od pastrnjaka, kavijar od dimljenog patlidžana i demi-glance umak

Savršeni spoj - 7€

Red Velvet pjenica s jagodom i vanilijom i kokos pjenica s čokoladnim sabléom *idealno za dijeljenje između dvije osobe*

E-mail: reception@hotel-lero.hr / Web: www.hotel-lero.hr

PIANO BAR

Hotel Lero, Iva Vojnovića 14

Tel: +385 20 341432

Risotto with scallops - 19€

creamy saffron risotto with white asparagus, served with lightly seared scallops and goat cheese cream

Salmon fillet - 22€

glazed mini carrots, green peas mousse with mint, gratin potato

Pork fillet - 22€

glazed chestnuts with maple syrup, parsnip cream, smoked eggplant caviar, and demi-glance sauce

Perfect match - 7€

Red Velvet mousse with strawberry and vanilla, and coconut mousse with chocolate sablé *perfect for sharing between two*

E-mail: reception@hotel-lero.hr / Web: www.hotel-lero.hr

Ponuda vina:

Saint Hills Frenchie - 40€ boca / 8€ čaša

Saint Hills Dingač - 60€ boca / 12€ čaša

Koktel Love Potion - 10€

Votka, Grenadina, Brusnica, Limun

Wine offer:

Saint Hills Frenchie - 40€ bottle / 8€ glass

Saint Hills Dingač - 60€ bottle / 12€ glass

Cocktail Love Potion - 10€

Vodka, Grenadine, Cranberry, Lemon

RESTORAN TAJ MAHAL

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 640123

Meni I- 39€ po osobi

Mantije s povrćem

Pileći kadun butić

karamelizirani pire od celera

Sutlijaš

s narančom i pistacijama

Meni II- 40€ po osobi

Labneh, dukkah, sourdough focaccia

Juneći biftek

demi-glace, zapečeni dimljeni poriluk
sa sirom

Sirova mramorna torta

od sira i čokolade

E-mail: tajmahaldbk@gmail.com
Web: www.tajmahal-dubrovnik.com

RESTORAN TAJ MAHAL

Stari Grad, Nikole Gučetića 2
Tel: +385 20 323221

Meni I- 39€ po osobi

Mantije s povrćem

Pileći kadun butić

karamelizirani pire od celera

Sutlijaš

s narančom i pistacijama

Meni II- 40€ po osobi

Labneh, dukkah, sourdough focaccia

Juneći biftek

demi-glace, zapečeni dimljeni poriluk
sa sirom

Sirova mramorna torta

od sira i čokolade

E-mail: tajmahaldbk@gmail.com
Web: www.tajmahal-dubrovnik.com

TAJ MAHAL RESTAURANT

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 640123

Menu I- 39€ per person

Savoury pastry parcels (mantije) with vegetables

Chicken thigh fillet

caramelized celery purée

Rice pudding

with orange and pistachios

Menu II- 40€ per person

Creamy strained yogurt cheese

dukkah spice blend, sourdough focaccia

Beef steak

demi-glace, baked smoked leek with cheese

Raw marble cheesecake with chocolate

E-mail: tajmahaldbk@gmail.com
Web: www.tajmahal-dubrovnik.com

TAJ MAHAL RESTAURANT

Stari Grad, Nikole Gučetića 2
Tel: +385 20 323221

Menu I- 39€ per person

Savoury pastry parcels (mantije) with vegetables

Chicken thigh fillet

caramelized celery purée

Rice pudding

with orange and pistachios

Menu II- 40€ per person

Creamy strained yogurt cheese

dukkah spice blend, sourdough focaccia

Beef steak

demi-glace, baked smoked leek with cheese

Raw marble cheesecake with chocolate

E-mail: tajmahaldbk@gmail.com
Web: www.tajmahal-dubrovnik.com



Dobar tek!
Enjoy your meal!



www.tzdubrovnik.hr