

Valentinovo

GASTRO DANI

Valentine's

GASTRO DAYS

11.-14. veljače
February 11 - 14



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board

www.tzdubrovnik.hr





OYSTER & SUSHI BAR BOTA
Od Pustijerne bb, tel 020 324 034

Meni 1 – 150 kn

Carpaccio od Gofa
na podlozi od rikule i Grana padana
Agemaki fantasy roll, Philadelphia roll
Tiramisu

Meni 2 – 180 kn

Domaća riblja pašteta
od kapara i jadranske ribe na rikuli
Dalmatinska paštica
od jadranske plavoperajne tune
Stonska tradicionalna torta

CHIHUAHUA CANTINA MEXICANA
Šetalište Kralja Zvonimira 2B
Tel 099 685 2380

Meni - 175 kn

Rakijica po želji.

“Otvorena veza”
domaća tortilla, ćimulice na žaru, sir iz
mijeha, sušene rajčice, tostirani bademi

“Ljubavni trokut”
pullout piletina (sporo pečena piletina u
marinadi), domaća tortilla, kulenova seka,
zapečeni grah, lagano ukiseljeni crveni luk,
paprika, picco de gallo (salsa od rajčica i
jalapeno papričica), guacamole

“Ljetna avantura”
churrosi i umak od vruće tamne čokolade
sa pinkom chillia

muzika uživo

OYSTER & SUSHI BAR BOTA
Od Pustijerna bb, tel 020 324 034

Menu 1 - 150 kn

Carpaccio of Amberjack
on an arugula base and Grana padano
Agemaki fantasy roll, Philadelphia roll
Tiramisu

Menu 2 - 180 kn

Homemade fish pâté
of capers and Adriatic fish
on a bed of arugula
Dalmatian stew
made of Adriatic Bluefin tuna
Ston traditional cake

CHIHUAHUA CANTINA MEXICANA
Šetalište Kralja Zvonimira 2B
Tel 099 685 2380

Menu - 175 kn

Welcome aperitif

“Open relationship”
homemade tortilla, grilled young cabbage,
mature cheese, dried tomatoes,
toasted almonds

“Love Triangle”
pull-out chicken (slow roasted chicken
in marinade), homemade tortilla, kulen
salami, baked beans, lightly pickled red
onion, paprika, picco de gallo (tomato
salsa and jalapeno pepper), guacamole

“Summer Romance”
churros and hot dark chocolate sauce
with a pinch of chilli

Live music

KAVANA BISTRO DALMATINO

Prijeko 15, tel 020 323 070

Riblji meni – 210 kn

Tartar od tune
s fino sjeckanim kaparima,
sjemenkama sezama i umakom od soje
File od brancina na žaru
poslužen s pireom od batate i blitvom
Čokoladni nabujak
čokoladni kolač s tekućim punjenjem
serviran sa sladoledom od vanilije

Mesni meni – 210 kn

Kremasta juha od bundeve
bundeve, začini, vrhnje
Sočna patka
pačja prsa s cherry rajčicama pečenim na
grilu, umak crno od crnog vina,
pire od batata
Crème brûlée
poslužen s karameliziranim šećerom

Vegetarijanski meni – 220 kn

Caprese salata
Mozzarella, rajčice, svježi pesto od bosiljka
Pasta sa tartufima „Dalmatino”
domaća tjestenina s tartufima i vrganjima
Crème brûlée
poslužen s karameliziranim šećerom

PIVNICA DUBRAVA

Mali Stradun bb

Tel 020 448 354, 098 933 8944

Mesni meni – 150 kn

Mesna bruschetta
Svinjski file u umaku od tartufa
s domaćim njokama
Domaći štrudel od jabuka

Riblji meni – 180 kn

Gambori u tempuri
Odrezak od tune sa sezamom
i julienne povrćem u terryaki umaku
Panna Cotta
s preljevom od malina

GLAZBA UŽIVO U SUBOTU 12.02.
I PONEĐJELJAK 14.02 OD 20H

KAVANA BISTRO DALMATINO
Prijeko 15, tel 020 323 070

Meat menu – 210 kn

Tuna tartar
with finely chopped capers,
sesame seeds and soy sauce
Grilled Sea Bass fillet
served with mashed sweet potato and
Swiss chard
Chocolate fondant
fondant with chocolate sauce filling served
with vanilla ice-cream

Fish menu – 210 kn

Pumpkin vegetable soup
pumpkin, spices, cream
Juicy duck
duck breast with grilled cherry tomatoes,
red wine sauce, mashed sweet potatoes
Crème brûlée
served with caramelized sugar

Vegetarian menu – 220 kn

Caprese salad
Mozzarella, tomatoes, fresh basil pesto
Truffle pasta “Dalmatino”
homemade pasta with truffles
and porcini mushrooms
Crème brûlée
served with caramelized sugar

PIVNICA DUBRAVA
Mali Stradun bb
Tel. 020 448 354, 098 933 8944

Meat menu - 150 kn

Meat bruschetta
Pork fillet in truffle sauce
with homemade gnocchi
Homemade apple strudel

Fish menu - 180 kn

Shrimp in tempura
Tuna steak with sesame
and julienne vegetables in teriyaki sauce
Panna Cotta
with raspberry topping

LIVE MUSIC ON SATURDAY 12.02.
AND MONDAY 14.02 FROM 8 PM

FOOD BAR GULOSO

Boškovičeva 6, tel 020 358 736

Meni 1 – 115 kn

Guloso cheesy special

100% juneće meso, domaći kremasti umak od cheddar sira, karamelizirani luk, topljeni sir, Guloso burger umak + pomfrit
Lava cake ili Fruits of the forest cheesecake
Sok/pivo

Meni 2 – 115 kn

Guloso smoked burger

100% juneće meso začinjeno dimljenom soli, dalmatinska panceta, dimljeni sir, salata, Guloso burger umak + pomfrit
Lava cake ili Fruits of the forest cheesecake
Sok/pivo

Meni 3 – 125 kn

Guloso veggie burger

domaći burger od slanutka, svježi avokado, svježa rikula, karamelizirani luk, svježa rajčica, Guloso ketchup od cikle + pomfrit
Lava cake ili Fruits of the forest cheesecake
Sok/pivo

HOTEL LERO, PIANO BAR

Iva Vojnovića 14, tel 020 341 435

Predjelo - 44 kn

Falafel i hummus

salata od baby špinata, mladi luk, artičoke pečene na ulju od češnjaka, polusuhe mini rajčice i redukcija ukiseljene cikle

Glavno jelo - 105 kn

Confitirani krakovi hobotnice

u maslinovom ulju, pečena cikla, proso, chia i concase od rajčice, plodovi kapara, krema od pastirnjaka i mikrozelje

Desert - 30 kn

Mousse od bijele čokolade

žele od jagoda i čokoladni biskvit podloga

FOOD BAR GULOSO

Boskoviceva 6, tel 020 358 736

Menu 1 - 115 kn

Guloso cheesy special

100% beef, homemade creamy cheddar cheese sauce, caramelized onions, melted cheese, Guloso burger sauce + French fries
Lava cake or fruits of the forest cheesecake
Juice / beer

Menu 2 - 115 kn

Guloso smoked burger

100% beef seasoned with smoked salt, Dalmatian bacon, smoked cheese, fresh salad, Guloso burger sauce + French fries
Lava cake or fruits of the forest cheesecake
Juice / beer

Menu 3 - 125 kn

Guloso veggie burger

homemade chickpea burger, fresh avocado, fresh arugula, caramelized onions, fresh tomatoes, Guloso beetroot ketchup + French fries
Lava cake or fruits of the forest cheesecake
Juice / beer

HOTEL LERO, PIANO BAR

Iva Vojnovića 14, tel 020 341 435

First course - 44 kn

Falafel and hummus

baby spinach salad, spring onions, artichokes fried in garlic oil, semi-dried mini tomatoes and pickled beetroot reduction

Main course - 105 kn

Confited octopus

in olive oil, roasted beetroot, millet and chia tomato concase, capers, parsnip cream and microgreens

Desert - 30 kn

White chocolate mousse

strawberry jelly and chocolate sponge base

TAVERNA LOGGIA
Nikole Tesle 8, tel 091 628 1907

Mesni meni – 175 kn

Pečena buča
na rikuli s buratta sirom i bučnim uljem
Janjeće kostolete
s kvinojom i grill povrćem
Zapečena topla jabuka
sa sladoledom od burbon vanilije
i karamel umakom

Ribljí meni - 175 kn

Jakobove kapice
s emulzijom od limuna
Pohani rep grdobine
na podlozi od mix wok povrća
Mousse od čokolade s malinama

RESTORAN LUCIN KANTUN
Od Sigurate 7, tel 020 321 003

Mesni meni – 215 kn

Kremasta juha od slanutka
slanutak, aromatizirani krutoni,
Grana Padano, ulje od buče
Sporo kuhana teleća rebra
u maslinovom ulju
krema od mrkve, gratinirani krumpir,
demi glace umak
Čokoladni suffle
sladoled od vanilije, coulis od malina i
octa, crumble od keksa

Ribljí meni – 215 kn

Mantekirani rižot s kozicama
jadranske kozice, šafran, flambirani
sladoled od kora pašskog sira
Brudet od grdobine
grdobina, kremasta palenta s porilukom
Torta od sira
sladoled od vanilije, coulis od malina i
octa, crumble od keksa

LOGGIA TAVERN
Nikola Tesla 8, tel 091 628 1907

Meat menu - 175 kn

Roasted pumpkin
on arugula with burrata cheese
and pumpkin oil
Lamb skewers
with quinoa and grilled vegetables
Baked hot apple
with vanilla bourbon ice cream
and caramel sauce

Fish menu - 175 kn

Mediterranean scallops
with lemon emulsion
Breaded monkfish tail
on a base of wok mixed vegetables
Chocolate mousse with raspberries

RESTAURANT LUCIN KANTUN
Od Sigurate 7, tel 020 321 003

Meat menu - 215 kn

Creamy chickpea soup
chickpeas, flavoured croutons,
Grana Padano, pumpkin oil
Slow cooked veal ribs in olive oil
carrot cream, au gratin potatoes,
demi-glace sauce
Chocolate soufflé
vanilla ice cream, raspberry and vinegar
coulis, biscuit crumble

Fish menu - 215 kn

Shrimp risotto
Adriatic shrimp, saffron, flambéed ice
cream from the crust of Pag cheese
Monkish stew
monkfish, creamy polenta with leeks
Cheesecake
vanilla ice cream, raspberry and vinegar
coulis, biscuit crumble

MARANGUN FOOD&BAR ROOM
Iva Vojnovića 7a, tel 091 301 6000

Valentinovo mesni meni – 220 kn

Piće dobrodošlice sa zalogajčićem
Tartar biftek Marangun
Teleći ossobucco
u milanese umaku s moussom od celera
i čipsom od cikle
Čokoladni lava cake
(naš poznati soufflé)

Valentinovo riblji meni – 240 kn

Piće dobrodošlice sa zalogajčićem
Tartar od jadranske tune
Hobotnica na romesco umaku
s majonezom od rikule i raguom od boba
i komorača
Čokoladni lava cake
(naš poznati soufflé)

Otvoren od 14.2.

RHEA SILVIA WINE & TAPAS BAR
Mata Vodopića 12, tel 020 642 480

Meni 1 - 170 kn

Čaša prosseca
Salata s pršutom i pancetom
Punjeni pohani svinjski file u curry umaku
Kolač od jabuke
s moussom od bijele čokolade

Meni 2 - 160 kn

Čaša prosseca
Krem juha od kraljevskih kozica i tikvica
Punjene lignje s pireom od brokule
Prhko tijesto s kremom od vanilije i voćem

Meni 3 - 150 kn

Čaša prosseca
Pohane vege bombice od sira i brokule
Pljukanci s povrćem, mozzarellom
i crnim maslinama
Čokoladni kolač s jagodama

MARANGUN FOOD&BAR ROOM
Iva Vojnovića 7a, tel 091 301 6000

RHEA SILVIA WINE & TAPAS BAR
Mata Vodopića 12, tel 020 642 480

Valentine's Day meat menu – 220 kn

Welcome drink with canapés
Beef tartare “Marangun”
Osso Buco veal
in Milanese sauce with celery mousse
and beetroot chips
Chocolate lava cake
(our famous soufflé)

Valentine's Day fish menu – 240 kn

Welcome drink with canapés
Adriatic tuna tartare
Octopus in Romesco sauce
with arugula mayonnaise and bean
and fennel ragout
Chocolate lava cake
(our famous soufflé)

Open from 14.2.

Menu 1 - 170 kn

A glass of prosecco
Salad with prosciutto and bacon
Stuffed breaded pork fillet in curry sauce
Apple cake
with white chocolate mousse

Menu 2 - 160 kn

A glass of prosecco
Cream soup of king prawns and zucchini
Stuffed squid with broccoli puree
Crispy dough with vanilla cream and fruit

Menu 3 - 150 kn

A glass of prosecco
Fried veggie bombs
with cheese and broccoli
Pasta with vegetables, mozzarella
and black olives
Chocolate cake with strawberries

RESTORAN UMI TEPPANYAKI
Rixos Premium Dubrovnik
Liechtensteinov put 3, tel 020 200 000

Valentinovo meni 1 – 550 kn po osobi

Edamame grah kuhan na pari
poslužen s Maldon solju

Bijeli miso
japanska miso juha poslužena sa
škampima u tempuri i povrćem

Biftek Rossini
iz hrvatskog uzgoja goveđi tenderloin
poslužen s blitvom, foie grasom, gljivama,
demi glaze umakom
i reduciranim balzamičnim octom

Losos s prženom rižom
pržena riža na japanski način s lososom,
povrćem i rimskom salatam

Crveno s ljubavlju
biskvit od badema, confit od jagoda,
bavarska krema od jagoda, umak od
crvenog bobičastog voća, sorbet od maline

Potrebna rezervacija unaprijed!

Valentinovo meni 2 - Selekcija sushija ili Bento box – 470 kn po osobi

Sashimi
sashimi losos, sashimi tuna,
sashimi bijela riba

Nigiri
nigiri losos, nigiri tuna, nigiri bijela riba

Shrimp tempura roll
hrskavo pržene kozice, pikantna
majoneza i šparoge

California roll
rakov štapići, avokado, krastavac i crno
bijeli sezam, posluženo sa soja umakom,
wasabijem i ukiseljenim đumbirom

Crveno s ljubavlju
biskvit od badema, confit od jagoda,
bavarska krema od jagoda, umak od
crvenog bobičastog voća, sorbet od maline

RESTAURANT UMI TEPPANYAKI
Rixos Premium Dubrovnik
Liechtensteinov put 3, tel 020 200 000

Valentine's menu 1 – 550 kn per person

Steamed edamame beans
served with Maldon salt

Shiro miso
japanese miso soup served with
deep fried shrimp tempura and vegetables

Tournedos Rossini
Croatian beef tenderloin served with
mangold, foie gras, mushroom, demi-glaze
sauce and balsamic reduction

Salmon fried rice
Japanese style fried rice mixed with
salmon, vegetables and Romaine lettuce

Red lovely
Almond genoise, Strawberry confit,
strawberry Bavarois cream,
red berry coulis, raspberry sorbet

Reservation required!

**Valentine's menu 2 - Assorted sushi rolls
platter or Bento box – 470 kn per person**

Sashimi
sashimi salmon, sashimi tuna and
sashimi white fish

Nigiri
nigiri salmon, nigiri tuna, nigiri white fish

Shrimp tempura roll
crispy fried shrimps, spicy mayonnaise
and asparagus

California roll
crab stick, avocado, cucumber and black
and white sesame, all served with soy
sauce, wasabi and pickled ginger

Red lovely
almond genoise, Strawberry confit,
strawberry Bavarois cream,
red berry coulis, raspberry sorbet

RESTORAN TURQUOISE
Rixos Premium Dubrovnik
Liechtensteinov put 3, tel 020 200 000

Valentinovo meni – 202.2 kn po osobi

Hladno predjelo

Pačja pašteta
pačja pašteta, chutney od borovnica,
matovilac, hrskavi kruh s maslacem,
umak od balzamičnog octa
Salata
cherry rajčice, orasi, kozji sir, umak od
balzamičnog octa,
dresing od maslinovog ulja

Toplo predjelo

Ravioli
domaći ravioli od sira, umak od maslaca,
limun, svježi timijan, sušene rajčice,
maslinovo ulje

Glavno jelo

Goveđi sirloin na žaru
karamelizirani pire krumpir, šparoge na
žaru, umak od maslaca i papra

Ili

Brancin na žaru, blitva i krumpir,
umak od maslaca i limuna,
dalmatinsko maslinovo ulje

Crveno s ljubavlju
Biskvit od badema, confit od jagoda,
bavarska krema od jagoda, umak od
crvenog bobičastog voća, sorbet od maline

Veganski meni – 202.2 kn po osobi

Hladno predjelo

Carpaccio od rajčice
s rikolom i chia sjemenkama,
vinaigrette od limuna

Glavno jelo

Concasse umak od rajčice
s tofuom na žaru, maslinovo ulje

Crveno s ljubavlju
biskvit od badema, confit od jagoda,
bavarska krema od jagoda, umak od
crvenog bobičastog voća, sorbet od maline

RESTAURANT TURQUOISE
Rixos Premium Dubrovnik
Liechtensteinov put 3, tel 020 200 000

Valentine's menu – 202.2 kn per person

Cold starter

Duck pate
duck pate, blueberry chutney, rapunzel,
crispy butter bread, balsamic glaze
Salad
cherry tomatoes, walnuts, goat cheese,
balsamic sauce, olive oil dressing

Warm starter

Ravioli
homemade cheese ravioli, butter sauce,
lemon, fresh thyme, dried tomatoes,
olive oil

Main course

Grilled beef sirloin
caramelized mashed potatoes, grilled
asparagus, peppercorn butter sauce

Or

Grilled seabass, mangold and potatoes,
lemon butter sauce, Dalmatian olive oil

Red lovely
almond genoise, Strawberry confit,
strawberry Bavarois cream, red berry
coulis, raspberry sorbet

Vegan menu - 202.2 kn per person

Cold starter

Tomato carpaccio
with arugula and chia seeds, lemon
vinaigrette

Main course

Concasse tomato sauce
with grilled tofu, olive oil

Red lovely
almond genoise, Strawberry confit,
strawberry Bavarois cream, red berry
coulis, raspberry sorbet

SUNSET BEACH DUBROVNIK
Šetalište kralja Zvonimira 17
Tel 020 642 700

Mesni meni – 169 kn

Teleći carpaccio
biscotti, umak od hrena
Rižoto foie gras
gljive, guščja jetra, maslac
Sous vide janjeća koljenica
pire od krumpira, jus od pečenja,
julienne povrće
Tiramisu

Riblji meni – 169 kn

Ceviche od škampa
marinirani škampi, dehidrirani kukuruz,
krema od graška, chilli niti
Ravioli
domaći ravioli punjeni kozicama,
grdobina, tamni riblji umak
Rolani brancin
prokulice, dehidrirani kapari, beurre blanc
Torta od sira

Vege menu – 169 kn

Povrtni ceviche
avokado, rikula, komorac, cikla, korijander
Juha od buče
vrhnje, bučine sjemenke, bučino ulje
Steak od cvjetače
umak od šafrana, šparoge,
krista od parmezana
Snickers torta

RESTORAN TAJ MAHAL
Iva Vojnovića 14, tel 020 640 123

Meni 1 – 250 kn

Pjenušac
Salatica sa zapečenim kozjim sirom
jabuka, cikla, radić, orasi
Janjeći čop u kadaifu, pire od batata
Bademli almasija
mliječni puding s bademima
i šerbetom od ruža

Meni 2 – 220 kn

Pjenušac
Gozleme sa sirom i špinatom
Merak by Edi
cherry rajčica, teleći flam, mini kobasice
Čokolada i karamela

SUNSET BEACH DUBROVNIK
Šetalište kralja Zvonimira 17
Tel 020 642 700

Meat menu - 169 kn

Veal carpaccio
biscotti, horseradish sauce
Risotto foie gras
mushrooms, goose liver, butter
Sous vide lamb shank
mashed potatoes, roasting gravy,
julienne vegetables
Tiramisu

Fish menu - 169 kn

Shrimp ceviche
marinated shrimp, dehydrated corn,
pea cream, chilli threads
Ravioli
homemade ravioli stuffed with shrimp,
monkfish, dark fish sauce
Sea bass rolls
broccoli, dehydrated capers, beurre blanc
Cheesecake

Vege menu - 169 kn

Vegetable ceviche
avocado, arugula, fennel, beetroot,
coriander
Pumpkin soup
cream, pumpkin seeds, pumpkin oil
Cauliflower steak
saffron sauce, asparagus, parmesan cheese
Snickers cake

RESTAURANT TAJ MAHAL
Iva Vojnovića 14, tel. 020 640 123

Menu 1 - 250 kn

Sparkling wine
Salad with baked goat cheese, apple,
beetroot, chicory, walnuts
Lamb chop in kadaif, sweet potato puree
Almond diamond
milk pudding with almonds and rose
sherbet

Menu 2 - 220 kn

Sparkling wine
Gozleme with cheese and spinach
Merak by Edi
cherry tomatoes, veal flam, mini sausages
Chocolate and caramel





Dobar tek!
Enjoy your meal!



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