

Dan žena

WOMEN'S DAY



Gourmet dani
6. - 8. ožujka

Gourmet days
March 6 - 8



Meniji

Menus



Konoba Pizzeria Blidinje

Lapadska obala 21

Tel: +385 20 358 794 / +385 99 721 8371

Riblji meni – 35 € po osobi

Salata od hobotnice

u košarici od lisnatog tijesta

Filet brancina

s povrćem na maslacu

Dubrovačka rozata

Mesni meni – 40 € po osobi

Tartar biftek

Pašticada s njokama

Tiramisu

Mesni meni za minimalno četiri osobe – 40 € po osobi

Plata pršuta i sira

Teletina i janjetina ispod peke

Tiramisu

Blidinje Tavern Pizzeria

Lapadska obala 21

Tel: +385 20 358 794 / +385 99 721 8371

Fish menu – 35 € per person

Octopus salad

served in a puff pastry basket

Sea bass fillet

with buttered vegetables

Dubrovník crème caramel

Meat menu – 40 € per person

Beef tartare

Pašticada

slow-braised Dalmatian beef in rich wine sauce, served with gnocchi

Tiramisu

Meat menu for minimum four people – 40 € per person

Prosciutto and cheese platter

Veal and lamb cooked under the bell

Tiramisu

Bota Šare Dubrovnik

Peline 4

Tel: +385 20 324 034

Meni I – 40 € po osobi

Rakija dobrodošlice

Tuna tartar

Dvije *sushi* rollice po izboru gosta

Desert dana

Meni II – 40 € po osobi

Rakija dobrodošlice

Riblja pašteta i plata sira

Dnevni ulov ribe
pripremljen na gradelama s prilogom

Desert dana

Menu I – 40 € per person

Welcome aperitif

Tuna tartare

Two sushi rolls of your choice

Dessert of the day

Menu II – 40 € per person

Welcome aperitif

Fish pâté and cheese plate

Grilled fish with a side dish

Dessert of the day





Dalmatino

Prijeko 15

Tel: +385 20 323 070

Meni I – 28 € po osobi

Pohani incuni na posteljici od salate

Domaća pasta pljukanci

s kozicama i dimljenim lososom

Čokoladni nabujak

serviran sa sladoledom od vanilije

Meni II – 28 € po osobi

Goveđi tartar

tanko sjeckani goveđi file sa začinima,
poslužen s aromatiziranim čipsom
od kruha

Skradinski rižoto

sporo kuhana teletina,
Carnaroli Veronese riža

Dubrovačka rozata

Menu I – 28 € per person

Fried anchovies on a bed of salad

Homemade *pljukanci* pasta

with shrimp and smoked salmon

Chocolate fondant

served with vanilla ice cream

Menu II – 28 € per person

Beef tartare

finely sliced beef fillet
with spices,
served with toasted bread

Skradin risotto

slow-cooked veal and
Carnaroli Veronese rice

Dubrovnik crème caramel

Guloso Burgers & More

Obala Stjepana Radića 27

Tel: +385 98 933 6158

8. ožujka, 20 - 24 sata

**Žene pokreću svijet:
Dan žena uz glazbeni nastup
Tea Grčića**

Cijena po osobi – 42 €

Program uključuje:

Piće dobrodošlice
Guloso Rose Spritz ili pjenušac

**Selekciju kvalitetnih vina
i *signature* koktela**

Poseban meni po izboru:

Premium burger meni

Mini beef cheeks slider
mini burger od telećih obraza
Mini burger cheesy special
Loaded fries
Coleslaw salata
Brownie kolač

Chicken roll meni

Pileće rollice
punjene šunkom i sirom
Loaded fries
Coleslaw salata
Brownie kolač

March 8, 8 pm – midnight

**Women Move the World:
International Women's Day
with a music performance by
Teo Grčić**

Price per person – 42 €

The programme includes:

Welcome drink
Guloso Rosé Spritz or sparkling wine

**Selection of quality wines
and signature cocktails**

Special menu of choice:

Premium burger menu

Mini beef cheeks slider
Mini cheesy special burger
Loaded fries
Coleslaw salad
Brownie

Chicken roll menu

Chicken rolls
stuffed with ham and cheese
Loaded fries
Coleslaw salad
Brownie

Restoran Orsan

Ivana pl. Zajca 4
Tel: +385 99 623 8846

Ribljí meni – 44 € po osobi

Carpaccio od sabljárke
emulzija citrusa, smokva u prošeku

Grđobina i ribljí velouté
cvjetača, brokula, komorač

Pita od jabuka
sa sladoledom od vanilije

Mesni meni – 44 € po osobi

Goveđi carpaccio i redukcija porta
sir Grana Padano, dijón majoneza

Biftek i krumpir fondant
krema od šparoga, *demi-glace*

Čokoladni mousse i čili

Fish menu – 44 € per person

Swordfish carpaccio
citrus emulsion, fig in prošek wine

Monkfish & fish velouté
cauliflower, broccoli, fennel

Apple pie
with vanilla ice cream

Meat menu – 44 € per person

Beef carpaccio & port wine reduction
Grana Padano, Dijón mayo

Beef steak & fondant potatoes
asparagus cream, *demi-glace*

Chocolate mousse & chili



Restoran Stara Loza

Prijeko 22

Tel: +385 20 321 145

Meni More – 48 € po osobi

Tartar od jadranske tune

konfitirana *cherry* rajčica, majoneza od vlasca, ukiseljeni motar, kaparun, gel od kumkvata i limete, tostirani domaći kruh, maslinovo ulje

Tradicionalni dalmatinski brudet

brancin, hobotnica, škampi, školjke, grilana palenta, pirjani komorač, tostirana *focaccia* s tršćanskim umakom

Mousse od čokolade i marelice

kompot od breskve, *crunch* od ekspaniranog prosa i bijele čokolade, sladoled od marelice, *crumble* od badema, aromatizirani šećer od lavande

Meni Terra – 48 € po osobi

Kanapei od goveđeg *carpaccia*

ovčja skuta, posteljica od rikule, *chutney* od rajčice, krostini, kaparun, varenik

Dalmatinska pržolica

kečap od cikle, hrskavi luk, sotirane šumske gljive, umak od crnog vina, ulje od vlasca

Namelaka od bijele čokolade

pekan *brownie*, *mousse* od čokolade, karamelizirani pinjoli, sladoled od vanilije, *crumble*

Meni Verde – 38 € po osobi

Domaće krumpir njoke u umaku od lokalnog zelenog povrća

pesto od pistacija i kozjeg sira, ribani kravljji sir

Terina od celera

penasti pire od celera, veganski *demi-glace*, fermentirani celer, čips od celera, paljeni lješnjaci, ulje celera

Domaće lisnato tijesto

krema od tostiranog meda, gel od jagode i bosiljka, krema od bijele čokolade i jagode, tučeni *ganache* s jogurtom, *honeycomb*



Stara Loza Restaurant

Prijeko 22

Tel: +385 20 321 145

Mare menu – 48 € per person

Adriatic tuna tartare

confit cherry tomatoes, chive mayonnaise, pickled sea fennel, capers, kumquat & lime gel, toasted homemade bread, olive oil

Traditional Dalmatian brudet

sea bass, octopus, scampi, shellfish, grilled polenta, braised fennel, toasted focaccia with garlic, parsley and olive oil sauce

Chocolate & apricot mousse

peach compote, crunchy puffed millet & white chocolate, apricot ice cream, almond crumble, lavender-scented sugar

Terra menu – 48 € per person

Beef carpaccio canapés

sheep's milk ricotta, arugula bed, tomato chutney, crostini, capers, grape must reduction *varenik*

Dalmatian grilled beef steak

beetroot ketchup, crispy onions, sautéed wild mushrooms, red wine sauce, chive oil

White chocolate namelaka

pecan brownie, chocolate mousse, caramelized pine nuts, vanilla ice cream, crumble

Verde menu – 38 € per person

Homemade potato gnocchi in local green vegetable sauce

pistachio & goat cheese pesto, grated cow's milk cheese

Celery terrine

celery foam purée, vegan demi-glace, fermented celery, celery chips, toasted hazelnuts, celery oil

Homemade puff pastry

toasted honey cream, strawberry & basil gel, white chocolate & strawberry cream, whipped yogurt ganache, honeycomb



Restoran Zuzori

Cvijete Zuzorić 2

Tel: +385 20 324 076

Riblji meni – 44 € po osobi

Tuna tartar i tikvica

Filet bijele ribe i gambori

bisque, krema cvjetača

***Bourbon* vanilija**

i krema mrkva, karamel

Mesni meni – 44 € po osobi

Hrskava okruglica,

kulen i jadranska kozica

Goveđi obrazi

krema od celera, glazirana mrkva

Čokoladni *brownie* i *coulis* od višnje

tostirani bademi

Fish menu – 44 € per person

Tuna tartare & zucchini

White fish fillet & prawns

bisque, cauliflower cream

Bourbon vanilla

and carrot cream, caramel

Meat menu – 44 € per person

Crispy croquette,

kulen and Adriatic shrimp

Beef cheeks

celery cream, glazed carrots

Chocolate brownie & cherry coulis

toasted almonds





***Dobar tek!
Enjoy your meal!***



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