

Valentino's gourmet dani

VALENTINE'S GOURMET DAYS

12. - 15. veljače / February 12 - 15
2026



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board



Restoranski meniji

Restaurant menus



RESTORAN ACADEMIA

Marka Marojice 2b

Tel: +385 99 528 0647

Ribljí meni – 30 € po osobi

Baba ganuš

salsa od dimljenih patlidžana s
aromatiziranim brusketama

Filet kovača

s mediteranskom tapenadom i ribljim
velouté umakom

Torta Ferrero Rocher

s ušećerenim bademima

Mesni meni – 30 € po osobi

Baba ganuš

salsa od dimljenih patlidžana s
aromatiziranim brusketama

Juneći kontrafile na roštilju

s *wok* povrćem i kremom od celera

Torta Ferrero Rocher

s ušećerenim bademima

ACADEMIA RESTAURANT

Marka Marojice 2b

Tel: +385 99 528 0647

Fish menu – 30 € per person

Baba ganoush

smoked eggplant salsa with aromatised
bruschetta

John Dory fillet

with Mediterranean tapenade and fish
velouté sauce

Ferrero Rocher cake

with candied almonds

Meat menu – 30 € per person

Baba ganoush

smoked eggplant salsa with aromatised
bruschetta

Grilled beef sirloin steak

with wok vegetables and celery mash

Ferrero Rocher cake

with candied almonds

e-mail: repcija@sdu.hr

e-mail: repcija@sdu.hr

AKADEMIS VILA ČINGRIJA

Pera Čingrije 1

Tel: +385 98 743 138

Meni Deep Love – 55 € po osobi

Piće dobrodošlice

Pozdrav iz kuhinje

Iz dubina Jadrana

sporo kuhana jadranska hobotnica
završena na roštilju, marinirana crvena
paprika, krema od bijeloga graha, pjenica
od koromača, čips od hobotnice

Dubrovačka popara 2.0

poširana grdobina, popara umak sa
šafanom, *confit* krumpir, krema od
mrkve, ulje od peršina, hrskavac od
krumpira

Red Velvet

e-mail: voditelj@rckdu.hr

Meni Nice to Meat You – 55 € po osobi

Piće dobrodošlice

Pozdrav iz kuhinje

Boškarin

tartellete s tartarom od boškarina,
ukiseljena ljutika, majoneza od ljupčaca,
kozji sir, hrskavi celer, istarski tartuf

Paška janjetina

janjeća potrbušina, pire od pečenog
krumpira, glazirani luk, *ketchup* od gljiva,
janjeći *juice* s ružmarinom, fermentirane
sjemenke gorušice

Čokoladna kupola

Napomene:

Ponuda je dostupna od
12. do 14. veljače.

Na Valentinovo, 14. veljače očekuje vas
glazba uživo uz romantične zvukove
evergreena Vedrana Mezeija.

AKADEMIS VILA ČINGRIJA

Pera Čingrije 1

Tel: +385 98 743 138

Menu Deep Love – 55 € per person

Welcome drink

Amuse-bouche

From the depths of the Adriatic

Adriatic octopus, slow-cooked and
finished on the grill, marinated red
pepper, white bean cream, fennel foam,
octopus chips

Dubrovnik popara 2.0

poached monkfish, popara sauce with
saffron, *confit* potato, carrot cream,
parsley oil, crispy potato

Red Velvet

e-mail: voditelj@rckdu.hr

Menu Nice to Meat You – 55 € per person

Welcome drink

Amuse-bouche

Boškarin

tartlet with Boškarin tartare, pickled
dandelion, sweet cicely mayonnaise, goat
cheese, crispy celery, Istrian truffle

Pag lamb

lamb belly, roasted potato purée, glazed
onion, mushroom ketchup, rosemary
lamb jus, fermented mustard seeds

Chocolate dome

Notes:

Offer available from
February 12 to 14.

On Valentine's Day, February 14, enjoy
live music featuring romantic evergreen
classics performed by Vedran Mezei.

KONOBA BELVEDERE

Iva Vojnovića 58

Tel: +385 99 564 0982 / +385 20 311 761

Ribljí meni za dvoje *Sea of Love* – 66 €

Kikijev riblji tapas

marinirani inćuni, arancini od bakalara, riblja pašteta, kozice u tempuri

Filet brancina / losos na žaru / lignje na žaru

dva odabira uz pripadajući prilog

Chocolate Temptation

bijela čokolada s brusnicama

Dvije čaše vina Bibich Riserva R4

Mesni meni za dvoje *Passion & Steak* – 77 €

Zapečeni *camembert*

s medom, aromatičnim začinima i pršutom

Rib eye steak (300 g) i *Lady steak* (160 g)

uz prilog po izboru

Ferrero Rocher ili cheesecake sa šumskim voćem

Dvije čaše pjenušca Tomac Diplomat

BELVEDERE TAVERN

Iva Vojnovića 58

Tel: +385 99 564 0982 / +385 20 311 761

Seafood menu for two *Sea of Love* – 66 €

Kiki's fish tapas

marinated anchovies, cod arancini, fish pâté, tempura prawns

Sea bass fillet / grilled salmon / grilled calamari

two selections served with a side dish

Chocolate temptation

white chocolate with cranberries

Two glasses of Bibich Riserva R4 wine

Meat menu for two *Passion & Steak* – 77 €

Baked camembert

with honey, aromatic herbs and prosciutto

Rib eye steak (300 g) & *Lady steak* (160 g)

side dish of your choice

Ferrero Rocher or mixed berry cheesecake

Two glasses of Tomac Diplomat sparkling wine

BISTRO 49

Obala Pape Ivana Pavla II 49

Tel: +385 20 891 038

Meni I – 42 € po osobi

Carpaccio od paljenih *capesanta*
na *mousseu* od avokada i agruma
s čipsom od *guancialea*

Tagliatelle s buzarom
od gambora i škampi
u bijelom umaku

Mousse od tri čokolade
s tostiranim lješnjacima

Meni II – 42 € po osobi

Tartar biftek
s kremom od pečene kadulje

Filet *mignon* u umaku od papra
s gratiniranim krumpirom

Domaći štrudel od jabuka,
groždica i oraha
sa sladoledom od vanilije

web: www.bistro49-dubrovnik.com

BISTRO 49

Obala Pape Ivana Pavla II 49

Tel: +385 20 891 038

Menu I – 42 € per person

Burnt St. Jacques carpaccio
on avocado and citrus mousse
with guanciaie chips

**Tagliatelle with shrimp
and scampi *buzara***
in white sauce

Three-chocolate mousse
with toasted nuts

web: www.bistro49-dubrovnik.com

Menu II – 42 € per person

Beef tartare
with sage cream

Filet mignon in pepper sauce
with potato gratin

**Homemade apple strudel
with raisins and walnuts**
served with vanilla ice cream

BONSAI SUSHI & WOK

Između Polača 1

Tel: +385 91 608 1508

Couple set – 50 €

Red dragon roll – 8 kom

Crunchy tempura roll – 4 kom

Inari crab sushi – 2 kom

Crab panko – 3 kom

Cheesecake

Valentine's bento – 37 €

Kani berry roll – 8 kom

Inari crab sushi – 2 kom

Shrimp panko – 3 kom

Kani salata

e-mail: bonsaidubrovnik@gmail.com

BOTA ŠARE OYSTER & SUSHI BAR

Peline 4

Tel: +385 20 324 034

Meni I – 40 € po osobi

Rakija dobrodošlice

Tartar tuna

Dvije *sushi* rollice po izboru gosta

Desert dana

Meni II – 40 € po osobi

Rakija dobrodošlice

Riblja pašteta i plitica sira

Dnevni ulov ribe na gradele s prilogom

Desert dana

e-mail: dubrovnik@bota-sare.hr
web: www.bota-sare.hr

BONSAI SUSHI & WOK

Između Polača 1

Tel: +385 91 608 1508

Couple set – 50 €

Red dragon roll – 8 pcs

Crunchy tempura roll – 4 pcs

Inari crab sushi – 2 pcs

Crab panko – 3 pcs

Cheesecake

Valentine's bento – 37 €

Kani berry roll – 8 pcs

Inari crab sushi – 2 pcs

Shrimp panko – 3 pcs

Kani salad

e-mail: bonsaidubrovnik@gmail.com

BOTA ŠARE OYSTER & SUSHI BAR

Peline 4

Tel: +385 20 324 034

Menu I – 40 € per person

Welcome aperitif

Tuna tartare

Two sushi rolls of the guest's choice

Dessert of the day

Menu II – 40 € per person

Welcome aperitif

Fish pâté and a cheese platter

Grilled fish with a side dish

Dessert of the day

e-mail: dubrovnik@bota-sare.hr
web: www.bota-sare.hr

KAVANA BISTRO DALMATINO

Prijeko 15

Tel: +385 20 323 070

Meni I – 32 € po osobi

Kremasta juha od tikve

s bučnim uljem i sjemenkama

Patka / lizalica

trgani, prženi pačji batak i zabatak, kupus, umak od jagoda s balzamičnim octom

Čokoladni nabujak

Meni II – 32 € po osobi

Dvije bruskete

tostirani kruh, *mascarpone* sir, kozice, paprike, rikula, maslinovo ulje

Filet lososa

uz dinstano povrće, krumpir i kremu od šparoge

Dubrovačka rozata

Meni III – 32 € po osobi

Falafel

prženi falafel na posteljici od salate s preljevom od tahini umaka

Domaći pljukanci

ručno rađena pasta s umakom od pet vrsta gljiva i kremom od tartufa

Čokoladni nabujak

e-mail: info@dalmatino-dubrovnik.com / web: www.dalmatino-dubrovnik.com

DALMATINO CAFÉ BISTRO

Prijeko 15

Tel: +385 20 323 070

Menu I – 32 € per person

Creamy pumpkin soup

with pumpkin oil and seeds

Duck / lollipop

pulled deep-fried duck leg and thigh, served with cabbage and strawberry balsamic sauce

Chocolate fondant

Menu II – 32 € per person

Two bruschettas

toasted bread, mascarpone cheese, shrimp, peppers, rocket, olive oil

Salmon fillet

with sautéed vegetables, potatoes, and asparagus cream

Dubrovnik crème caramel

e-mail: info@dalmatino-dubrovnik.com / web: www.dalmatino-dubrovnik.com

Menu III – 32 € per person

Falafel

fried falafel on a bed of salad with tahini sauce

Homemade pasta *pljukanci*

with five types of mushrooms and truffle cream sauce

Chocolate fondant

GRADSKA KAVANA ARSENAL

Pred Dvorom 1

Tel: +385 20 321 202

Ribljí meni – 38 € po osobi

Piće dobrodošlice – pjenušac

Tartar od tune

alge, inćuni, kozji sir

Juha od škampa

Brodet s palentom

Kruška

vanilija, orah

Mesni meni – 38 € po osobi

Piće dobrodošlice – pjenušac

Goveđi tartar

krumpir, *Pecorino Romano*

Juha od cikle

Teletina i domaće njoke

Višnja

crno vino, čokolada

Fish menu – 38 € per person

Welcome drink – sparkling wine

Tuna tartare

seaweed, anchovies, and goat cheese

Shrimp soup

Fish stew served with polenta

Pear

with vanilla and walnuts

Meat menu – 38 € per person

Welcome drink – sparkling wine

Beef tartare

with potatoes and *Pecorino Romano*

Beetroot soup

Veal served with homemade gnocchi

Sour cherry

with red wine and chocolate

e-mail: sales@nautikarestaurants.com / web: www.nautikarestaurants.com



GULOSO BURGERS & MORE

Obala Stjepana Radića 27

Tel: +385 98 933 6158

12. veljače od 19 do 22 sata

Love & Burgers Warm-Up Night

Poseban Couple Combo

meni za dvoje te promotivna ponuda
koktela Love Spritz

Meni za dvoje Couple Combo – 29 €

Dva burgera po izboru

Cheesy Special / Old School / Huncut

***Loaded fries* za dijeliti**

Dva pića po izboru

sok, voda, pivo ili čaša vina

Dva *brownieja*

13. veljače od 17 do 20 sati

**Mini burger radionica
s uključenim pićem**

**Interaktivno iskustvo za djecu,
obitelji i parove**

Sudionici izrađuju vlastiti mini burger

Cijena za djecu

8 € burger + sok / voda

Cijena za odrasle

15 € burger + čaša vina / pivo

Radionica traje 25 minuta i završava
dodjelom diploma svim sudionicima

February 12, 7 pm - 10 pm

Love & Burgers Warm-Up Night

Special Couple Combo menu for two

and a promotional Love Spritz cocktail
offer

Couple Combo menu for two – 29 €

Two burgers of choice

Cheesy Special / Old School / Huncut

Loaded fries to share

Two drinks of choice

juice, water, beer or a glass of wine

Two brownies

February 13, 5 pm - 8 pm

**Mini burger workshop
with a drink included**

**An interactive experience for children,
families, and couples**

Participants create their own mini burger

Price for children

8 € burger + juice / water

Price for adults

15 € burger + a glass of wine / beer

The workshop lasts 25 minutes and
finishes with certificates awarded to all
participants

GULOSO BURGERS & MORE

Obala Stjepana Radića 27

Tel: +385 98 933 6158

14. veljače, Valentinovo u Gulosu

Meni I – 32 € po osobi

Burger po izboru

Loaded fries

Brownie

Love Spritz ili čaša vina

Meni II – 32 € po osobi

Pileće rollice

punjene šunkom i sirom

Loaded fries

Brownie

Love Spritz ili čaša vina

Napomena:

Ugođaj upotpunjuje glazba uživo

e-mail: info@guloso.hr / web: www.guloso.hr

15. veljače, Anti-Valentinovo party

Anti-Valentine meni

Meni – 34 € po osobi

Piće dobrodošlice

Burger ili tortilja po želji

Chili loaded fries

Brownie Broken Heart Edition

Bitter Heart koktel

Meni za dvoje – 60 €

Piće dobrodošlice

Guloso gourmet plata

pileće rollice punjene šunkom i sirom,

3 mini burgera, goveđi *taquitosi*,

loaded fries, panirani kolutići luka

Brownie Broken Heart Edition

Bitter Heart koktel

Napomena:

Ugođaj upotpunjuje glazbeni nastup

Tea Grčića

February 14, Valentine's Day at Guloso

Menu I – 32 € per person

Burger of choice

Loaded fries

Brownie

Love Spritz or a glass of wine

Menu II – 32 € per person

Chicken rolls

stuffed with ham and cheese

Loaded fries

Brownie

Love Spritz or a glass of wine

Note:

The atmosphere will be enhanced
by live music

February 15, Anti-Valentine's Party

Anti-Valentine's menu

Menu – 34 € per person

Welcome drink

Burger or tortilla of choice

Chili loaded fries

Brownie Broken Heart Edition

Bitter Heart cocktail

Menu for two – 60 €

Welcome drink

Guloso gourmet platter

chicken rolls stuffed with ham and

cheese, 3 mini burgers, beef *taquitos*,

loaded fries, breaded onion rings

Brownie Broken Heart Edition

Bitter Heart cocktail

Note:

The atmosphere will be enhanced
by Teo Grčić live performance

RESTORAN LUCIJAN

Hotel The Pucić Palace

Od Puča 1

Tel: +385 20 326 224

Ribljí meni – 35 € po osobi

Okruglice od bakalara

na kremi od češnjaka

Filet romba

u bijelom vinu i limunu

s kremom od pastrnjaka

Mango kolač

Mesni meni – 30 € po osobi

Zapečena *mozzarella*

s pršutom na kremi od rikule

Beef tagliata

sa *souffléom* od parmezana i krumpira

s umakom od višanja

Kolač od kruške

Vegetarijanski meni – 23 € po osobi

Popečci od riže s povrćem

Parmigiana od patlidžana i *mozzarelle*

sa salsom

Red Velvet kolač

LUCIJAN RESTAURANT

The Pucić Palace Hotel

Od Puča 1

Tel: +385 20 326 224

Fish menu – 35 € per person

Cod fillets

on garlic cream

Turbot fillet

in white wine and lemon

with parsnip cream

Mango cake

Meat menu – 30 € per person

Baked *mozzarella*

with prosciutto on arugula cream

Beef tagliata

with parmesan and potato soufflé,

served with cherry sauce

Pear cake

Vegetarian menu – 23 € per person

Rice fritters with vegetables

Eggplant and mozzarella parmigiana

with salsa

Red Velvet cake

RESTORAN LUCIN KANTUN

Od Sigurate 4A

Tel: +385 20 321 003

Ribljí meni – 35 € po osobi

Pečena rog paprika

punjena feta sirom
s mariniranim inćunima

Filet svježeg brancina u kori od parmezana

sotirano povrće, umak od limuna

Dekonstrukcija štrudela od jabuka

Mesni meni – 35 € po osobi

Roast beef

preljev od senfa i meda, kapare,
lučići u octu

Pačja prsa

batat, šampinjoni glazirani *acetom* i
sojinim umakom, umak od naranče

Čokoladni lava kolač

s *mousseom* od kokosa

e-mail: info@lucinkantun.com / web: www.lucinkantun.com

RESTORAN LUCIN KANTUN

Od Sigurate 4A

Tel: +385 20 321 003

Fish menu – 35 € per person

Roasted pepper

stuffed with feta cheese
with marinated anchovies

Fresh sea bass fillet in parmesan crust

served with sautéed vegetables and
lemon sauce

Deconstructed apple strudel

Meat menu – 35 € per person

Roast beef

with honey mustard dressing,
capers, and pickled onions

Duck breast

served with sweet potato, vinegar and
soy sauce glazed mushrooms, and orange
sauce

Chocolate lava cake

with coconut mousse

e-mail: info@lucinkantun.com / web: www.lucinkantun.com

RESTORAN MARANGUN

Iva Vojnovića 71

Tel: +385 91 301 6000

Ribljí meni – 38 € po osobi

Tartar od tune i avokada

svježa tuna sa sušenim rajčicama,
limetom i čilijem na posteljici od avokada

Hobotnica

zapečeni krakovi hobotnice na kremi
od boba i mente s *romesco* umakom

Kruška u malvaziji i šafranu

kruška kuhana u malvaziji i šafranu uz
kremu od neretvanskih agruma

Mesni meni – 38 € po osobi

Tartar biftek

sitno sjeckani juneći file začinen
na način šefa kuhinje

File crne slavonske svinje

crna slavonska svinja punjena kremom od
skute i *guancialea*, servirana na pireu od
celera s *demiglace* umakom
od fermentiranog povrća

Kruška u malvaziji i šafranu

kruška kuhana u malvaziji i šafranu uz
kremu od neretvanskih agruma

Napomena:

Ponuda je dostupna isključivo
14. veljače

MARANGUN RESTAURANT

Iva Vojnovića 71

Tel: +385 91 301 6000

Fish menu – 38 € per person

Tuna and avocado tartare

fresh tuna with sun-dried tomatoes,
lime, and chili on a bed of avocado

Octopus

baked octopus on bean and mint cream
with romesco sauce

Pear in Malvasia and saffron

pear cooked in Malvasia and saffron,
served with citrus cream

Meat menu – 38 € per person

Beef tartare

finely chopped beef fillet seasoned
in the chef's style

Black Slavonian pig fillet

stuffed with cottage cheese and guanciale
cream, served on celery purée with a
demi-glace sauce made from fermented
vegetables

Pear in Malvasia and saffron

pear cooked in Malvasia and saffron,
served with citrus cream

Note:

Offer available exclusively
on the February 14

RESTORAN ORSAN

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

Ribljí meni – 44 € po osobi

Tartar tuna i gambori tempura, aioli

Brancin i gambor, bisque, arborio riža

Tart od jabuke i vanilije

Mesni meni – 44 € po osobi

Tartar biftek, čili maslac, crostini

Biftek i celer, tartuf

Choco tart i maslinovo ulje

PIANO BAR

Hotel Lero
Iva Vojnovića 14
Tel: +385 20 341 432

Otvorene lazanje s hobotnicom – 24 €
sporo pirjana hobotnica u laganom raguu,
bundeva, masline, motar i fermentirani
komorač

Teleći medaljoni – 28 €
sporo pečeni teleći medaljoni,
krema od celera, glazirana mini mrkva
i blanširani poriluk

Velvet malina i ruža – 5 €
podloga od badema, red velvet biskvit,
confit od maline i mousse od bijele
čokolade s ružom

Vina
Crni Pinot, Tomac – boca 60 €, čaša 12 €
Pošip, Pilač – boca 33 €, čaša 6,6 €
La Bulle Rosé, Jagunić – boca 48 €, čaša 9,6 €

ORSAN RESTAURANT

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

Fish menu – 44 € per person

Tuna tartare & shrimp tempura with aioli

Sea bass & shrimp, bisque, arborio rice

Apple tart & vanilla

Meat menu – 44 € per person

Beef tartare, chilli butter, crostini

Beef steak & celery, truffle

Chocolate tart & olive oil

PIANO BAR

Lero Hotel
Iva Vojnovića 14
Tel: +385 20 341 432

Open lasagne with octopus – 24 €
slow-braised octopus in a light ragù
with pumpkin, olives, sea fennel, and
fermented fennel

Veal medallions – 28 €
slow-roasted veal medallions
with celeriac cream, glazed baby carrots,
and blanched leek

Velvet raspberry and rose – 5 €
almond base, red velvet sponge,
raspberry confit, and white chocolate rose
mousse

Wines
Black Pinot, Tomac – bottle 60 €, glass 12 €
Pošip, Pilač – bottle 33 €, glass 6,6 €
La Bulle Rosé, Jagunić – bottle 48 €, glass 9,6 €

RESTORAN & LOUNGE BAR SPHERE

Hotel Kompas Dubrovnik
Kardinala Stepinca 21
Tel: +385 20 299 000

Ribljí meni – 38 € po osobi

Selekcija ribljih delicija

marinirane kozice, salata od hobotnice,
marinirani inćuni, pršut od sabljjarke

Filet od škarpine

mariniran u umaku od rajčice,
palenta sa žara

Ekler biskvit

s kremom od bijele čokolade i malinama,
hrskavi bademi

Mesni meni – 38 € po osobi

Dimljena pačja prsa

poširana kruška, lisnata salata

Iberico svinjski file sa žara

umak od prošeka, pire od batata,
povrće sa žara

Čokoladna kraljica

biskvit, čokoladna krema, kakao

SPHERE RESTAURANT & LOUNGE BAR

Kompas Dubrovnik Hotel
Kardinala Stepinca 21
Tel: +385 20 299 000

Fish menu – 38 € per person

Adriatic sea selection

marinated shrimps, octopus salad,
marinated anchovies, swordfish
prosciutto

Red scorpion fish

marinated in tomato sauce,
served with grilled polenta

Eclair

with white chocolate and raspberry
cream, toasted almonds

Meat menu – 38 € per person

Smoked duck breast

poached pear in red wine, leaf lettuce

Grilled Ibérico pork fillet

sweet wine sauce, mashed sweet potato,
grilled vegetables

Chocolate queen

biscuit, chocolate mousse, cocoa

TAJ MAHAL

Hotel Lero

Iva Vojnovića 14

Tel: +385 20 640 123

Meni I – 40 € po osobi

Pečena turšija

Janjeća musaka

Smokve u vinu, sladoled vanilija

Meni II – 38 € po osobi

Mini pita batatuša, jogurt

Punjena pileća krilca, kukuruz

Kadaif, jogurt i maline

web: www.tajmahal-dubrovnik.com

TAJ MAHAL

Lero Hotel

Iva Vojnovića 14

Tel: +385 20 640 123

Menu I – 40 € per person

Baked, pickled vegetables

Lamb moussaka

Figs in wine, vanilla ice cream

Menu II – 38 € per person

Mini batatuša pie, yogurt

Stuffed chicken wings, corn

Kadaif, yogurt and raspberries



THE FOOD BAR

Hotel Aquarius
Mata Vodopića 4a
Tel: +385 20 456 116

Mesni meni – 39 € po osobi

Valentine signature aperitiv

Hrskave kugle s pršutom i mozzarellom

riža, *mozzarella*, pršut, krema od boba,
ulje bosiljka

Sporo kuhani juneći ragu

bogati mesni umak, domaća tjestenina,
parmezan

Tart od karamele

prhka baza, karamel krema,
slana karamela

Vegetarijanski meni – 39 € po osobi

Valentine signature aperitiv

Pašteta od gljiva i graha

mini krostini sa začinskim biljem,
ukiseljeno povrće, prženi lješnjaci

Crveni rižoto od cikle

kremasti rižoto, kozji sir, limunova korica,
parmezan, čips od cikle, aromatične
kockice kruha

Kremasti čokoladni kolač

tamna čokolada, svilenkasti *ganache*,
cvijet soli

THE FOOD BAR

Aquarius Hotel
Mata Vodopića 4a
Tel: +385 20 456 116

Meat menu – 39 € per person

Valentine signature aperitif

Crispy rice balls with prosciutto & mozzarella

rice, mozzarella, prosciutto,
fava bean cream, basil oil

Slow-cooked beef ragù

rich meat sauce, homemade pasta,
parmesan

Caramel tart

buttery tart base, caramel cream,
salted caramel

Vegetarian menu – 39 € per person

Valentine signature aperitif

Mushroom & bean pâté

mini herb crostini, pickled vegetables,
toasted hazelnuts

Beetroot risotto

creamy risotto, goat cheese, lemon zest,
parmesan, beetroot chips, aromatic bread
cubes

Creamy chocolate cake

dark chocolate, silky ganache,
sea salt flakes

RESTORAN URBAN & VEGGIE

Obala Stjepana Radića 13

Tel: +385 95 326 2568

Meni – 30 € po osobi

Starter

Bao Ljubac

bao bun, sitno sjeckani sejtan u BBQ umaku, pesto od badema i rikule, fermentirana kapula

Afrodizijak

riža arborio marinirana u crvenom vinu, cvjetača, vulkanska sol, prehrambeni kvasac, karamelizirani komorač, pjenica od biljnog mlijeka, tahini, cvijet soli, papar, *microgreens* grašak

Orah i med

med ili agavin sirup, orasi, brašno, sladoled od vanilije, krema od borovnica

Čaša pjenušca Julija

e-mail: ivodadic@gmail.com / web: www.urbanveggie.restaurant

URBAN & VEGGIE RESTAURANT

Obala Stjepana Radića 13

Tel: +385 95 326 2568

Menu – 30 € per person

Starter

Bao Ljubac

bao bun, finely chopped seitan in BBQ sauce, almond & arugula pesto, fermented red onion

Aphrodisiac

arborio rice marinated in red wine, cauliflower, volcanic salt, nutritional yeast, caramelized fennel, plant-based milk foam, tahini, fleur de sel, black pepper, pea microgreen

Walnut & honey

honey or agave syrup, walnuts, flour, vanilla ice cream, blueberry cream

A glass of Julija sparkling wine

e-mail: ivodadic@gmail.com / web: www.urbanveggie.restaurant

RESTORAN ZOE

Royal Hotels & Resort
Kardinala Stepinca 31
Tel: +385 20 440 100

Ribljí meni – 45 € po osobi

Tartar od tune

s kremom od avokada

Odrezak od bakalara

serviran s blitvom
i kremastim umakom

Kolač od sira

Mesni meni – 45 € po osobi

Pršut s tri vrste sira

Biftek

s kremom od krumpira
i umakom od tartufa

Čokoladna torta

e-mail: reservations@royaldubrovnik.com / web: www.royaldubrovnik.com

ZOE RESTAURANT

Royal Hotels & Resort
Kardinala Stepinca 31
Tel: +385 20 440 100

Fish menu – 45 € per person

Tuna tartare

with avocado cream

Cod steak

served with Swiss chard
and creamy sauce

Cheesecake

Meat menu – 45 € per person

Prosciutto with three types of cheese

Steak

with potato cream
and truffle sauce

Chocolate cake

e-mail: reservations@royaldubrovnik.com / web: www.royaldubrovnik.com

Vegetarian menu – 45 € per person

Pumpkin and truffle risotto

Stuffed eggplant

baked with cheese

Apple tart

served with vanilla ice cream
and caramel



Dobar tek!
Enjoy your meal!



www.tzdubrovnik.hr