

# Valentino's gourmet dani

## VALENTINE'S GOURMET DAYS

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



# 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 ušeceranim 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 ušeceranim 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

## 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 šafranom, *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,  
grožđica i oraha**  
sa sladoledom od vanilije

## 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 guancialea chips

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

**Three-chocolate mousse**  
with toasted nuts

### 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](mailto: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](mailto:dubrovnik@bota-sare.hr)  
web: [www.bota-sare.hr](http://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](mailto: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](mailto:dubrovnik@bota-sare.hr)  
web: [www.bota-sare.hr](http://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

e-mail: [info@dalmatino-dubrovnik.com](mailto:info@dalmatino-dubrovnik.com) / web: [www.dalmatino-dubrovnik.com](http://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](mailto:info@dalmatino-dubrovnik.com) / web: [www.dalmatino-dubrovnik.com](http://www.dalmatino-dubrovnik.com)

### 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

### 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

### 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

e-mail: [info@guloso.hr](mailto:info@guloso.hr) / web: [www.guloso.hr](http://www.guloso.hr)

### 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

### Riblji 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 *mozzarella*

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

### Riblji 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,  
lučiči u octu

#### Pačja prsa

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

#### Čokoladni lava kolač

s *mousseom* od kokosa

## 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

## 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 začinjjen 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

**Riblji 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,  
bundeve, 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 ragu  
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 škrpine

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](http://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

## 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

## RESTORAN ZOE

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

### Riblji 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](mailto:reservations@royaldubrovnik.com) / web: [www.royaldubrovnik.com](http://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](mailto:reservations@royaldubrovnik.com) / web: [www.royaldubrovnik.com](http://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](http://www.tzdubrovnik.hr)