



**Proljetni  
gurmanski**

**6. - 12. tjedan  
travnja**

**2026**

**6 - 12  
April Spring**

**GOURMET  
week**



Turistička zajednica  
grada Dubrovnika  
Dubrovnik  
Tourist Board



DUBROVNIK AND DRETNJA COUNTY  
TOURIST BOARD



DUBROVNIK 2026



GRAD DUBROVNIK  
CITY OF DUBROVNIK



Restoranski meniji

Restaurant menus



## BANJE BEACH RESTAURANT

Frana Supila 10b

Tel: +385 99 314 6485

### Ribljí meni – 45 € po osobi

#### Aperitiv dobrodošlice

##### Tuna tartar

##### Filet brancina

sa sotiranim povrćem  
u umaku od kapara

##### Ferrero torta

### Mesni meni – 42 € po osobi

#### Aperitiv dobrodošlice

##### Zapečena mozzarella

s pršutom i medom

##### Suho odležani ramstek

mariniran u dalmatinskim travama  
s pireom od krumpira i celera  
aromatiziran tartufima

##### Kolač od sira

s preljevom od šumskog voća

## RESTAURANT BANJE BEACH

Frana Supila 10b

Tel: +385 99 314 6485

### Fish menu – 45 € per person

#### Welcome aperitif

##### Tuna tartar

##### Sea bass fillet

with sautéed vegetables  
in caper sauce

##### Ferrero cake

### Meat menu – 42 € per person

#### Welcome aperitif

##### Buffalo mozzarella

with prosciutto and honey

##### Dry aged rump steak

marinated in Dalmatian herbs, served  
with grilled vegetables, potato and  
celery pure aromatized with truffles

##### Cheesecake

with berries

## KONOBA BELVEDERE

Iva Vojnovića 58

Tel: +385 20 311 761 / +385 99 757 4850

### Ribljí meni za dvoje – 35 € po osobi

#### Kikijev riblji tapas

pašteta od tune, marinirani inćuni na začinjenoj kravljoj skutí, pečene kozice i hrskavi arancini od tune

#### Svaka osoba bira jedno glavno jelo po želji:

#### Losos, lignje ili brancin na žaru

služeno uz julienne povrće i pire-krumpir s blitvom

#### Čokoladna torta

### Mesni meni za dvoje – 39 € po osobi

#### Pršut i pečeni camembert

pršut, zapečeni sir s češnjakom, maslinovim uljem, medom i začinskim biljem

#### Dva rib-eye odreska

s hrskavim julienne krumpirićima

#### Crostata

s bijelom čokoladom i šumskim voćem

## BELVEDERE TAVERN

Iva Vojnovića 58

Tel: +385 20 311 761 / +385 99 757 4850

### Seafood menu for two – 35 € per person

#### Kiki's seafood tapas

a curated selection of tuna pâté, marinated anchovies over seasoned cow curd, seared prawns, and crispy tuna arancini

#### Each guest may choose one main course:

#### Grilled salmon, calamari, or sea bass

served with sautéed julienne vegetables, mashed potatoes with Swiss chard

#### Chocolate cake

### Meat menu for two – 39 € per person

#### Prosciutto & baked camembert

savoury prosciutto served with oven-baked cheese infused with garlic, olive oil, honey, and aromatic herbs

#### Two premium rib-eye steaks

served with a side of crispy julienne fries

#### Crostata

with white chocolate and forest fruit

## KONOBA – PIZZERIA BLIDINJE

Lapadska obala 21

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

### Meni I – 40 € po osobi

#### Carpaccio

punjen pesto genoveseom i rikulom

#### Hercegovački wok

s piletinom i kajmakom

#### Kolač po izboru

### Meni II – 35 € po osobi

#### Krem juha od kozica

#### Wok povrće sa sushi rižom

#### Kolač po izboru

## BLIDINJE TAVERN – PIZZERIA

Lapadska obala 21

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

### Menu I – 40 € per person

#### Beef carpaccio

with arugula and Genovese pesto

#### Herzegovinian wok

with chicken and Kajmak  
fresh creamy dairy spread

#### Dessert of choice

### Menu II – 35 € per person

#### Cream of shrimp soup

#### Vegetable wok with sushi rice

#### Dessert of choice

e-mail: [blidinjelapad@hotmail.com](mailto:blidinjelapad@hotmail.com) / web: [www.konoba-blidinje.com](http://www.konoba-blidinje.com)



## RESTORAN DUBROVNIK

Marojice Kaboge 5  
Tel: +385 99 258 5871

### Ribljí meni – 60 € po osobi

#### Pozdrav iz kuhinje

##### Dimljena jegulja & dagnje

kruh sa sjemenkama i maslinovim uljem, emulzija od agruma, meda i maslinovog ulja, crveni kavijar

##### Filet bijele ribe

tartar od kapesanti, krema od vrganja, ukiseljene breskve, ulje od bosiljka, espuma od mediteranskog bilja

##### Smokva

mousse od bijele čokolade s cimetom, hrskava čokolada s malinom

### Mesni meni – 60 € po osobi

#### Pozdrav iz kuhinje

##### Pašteta od gušćje jetre

karamelizirani komadići bifteka, pistacio, dimljena pačja prsa, vinaigrette od lješnjaka

##### Janjeći file

pistacio, umak od timijana, aromatizirani noisette od krumpira, pire od mrkve

##### Kolač od lješnjaka

## DUBROVNIK RESTAURANT

Marojice Kaboge 5  
Tel: +385 99 258 5871

### Fish menu – 60 € per person

#### Chef's welcome bite

##### Smoked eel & mussels

olive oil and seed bread, citrus, honey and olive oil emulsion, red caviar

##### White fish fillet

scallops tartare, cream of porcini mushrooms, pickled peaches, basil oil, espuma from mediterranean herbs

##### Figs

white chocolate mousse with cinnamon, crunchy chocolate with raspberry

### Meat menu – 60 € per person

#### Chef's welcome bite

##### Goose liver pâté

caramelised steak bites, pistachio, smoked duck breast, hazelnut vinaigrette

##### Lamb fillet

pistachio, refreshing thyme sauce, flavoured potato noisettes, carrot purée

##### Hazelnut cake

## FISH BAR EL PULPO

Mata Vodopića 6

Tel: +385 20 294 028

### Meni I - 29 € po osobi

#### Miješane školjke na buzaru

#### Romb na grilu

pire od brokule i glazirana mrkva

#### Dnevni kolač

### Meni II - 29 € po osobi

#### Zapečene jakobove kapice

#### Brodet od mola i grdobine

#### Dnevni kolač

e-mail: [elpulpo.dubrovnik@gmail.com](mailto:elpulpo.dubrovnik@gmail.com)

### Menu I - 29 € per person

#### Mixed shellfish in tomato sauce

#### Grilled turbot

with broccoli puree and glazed carrots

#### Cake of the day

### Menu II - 29 € per person

#### Baked scallops

#### Hake and monkfish in tomato sauce

#### Cake of the day



## EZZA STEAK & COCKTAIL BAR

Maestra Đela Jusića 2

Tel: +385 99 490 6655

### Ribljí meni – 59 € po osobi

#### Krem juha od rajčice

s krutonima od kiselog tijesta

#### Odrezak tune

s umakom od ribe i maslaca,  
brokulom sa žara  
i kremom od brokule

#### Četiri čokolade

čokoladni pijesak, čokoladni ganache,  
čokoladna krema, krema od pistacija,  
slani pečeni pistaciji

### Mesni meni – 59 € po osobi

#### Krem juha od kukuruza

s kukuruzom sa žara

#### Biftek

s umakom od zelenog papra,  
kremom od krumpira s jogurtom i  
hrenom

#### Tokyo 9

karamel od soje s mliječnim sladoledom,  
meringa od wasabija, yuzu, lješnjaci

## EZZA STEAK & COCKTAIL BAR

Maestra Đela Jusića 2

Tel: +385 99 490 6655

### Fish menu – 59 € per person

#### Tomato soup

with sour dough croutons

#### Tuna steak

with fish and butter sauce,  
grilled broccoli  
and broccoli cream

#### Four Chocolates

chocolate sand, chocolate ganache,  
chocolate cream, pistachio cream,  
salted roasted pistachio

### Meat menu – 59 € per person

#### Corn soup

with grilled corn

#### Beefsteak

with green pepper sauce,  
potato cream with yoghurt and  
horseradish

#### Tokyo 9

soy caramel with milk ice cream,  
wasabi merengue, yuzu, hazelnuts

## RESTORAN GUSTA ME

Maestra Đela Jusića 2

Tel: +385 20 420 013 / +385 91 796 0203

**Meni – 39 € po osobi  
izbor od tri slijeda**

### PREDJELA

#### **Gusta Me pjat za 2 osobe**

lokalni pršut, tvrdi sir, salata od hobotnice, domaća riblja pašteta

#### **Sabljarka & agrumi**

carpaccio od sabljarke, marinada od agruma, naranča, domaće maslinovo ulje

#### **Arancini**

crni rižoto arancini, mozzarella, mirodije i pikantni umak

#### **Burrata & cikla**

pečena cikla, burrata, tostirani orasi i medeni dresing

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

### GLAVNA JELA

#### **Pašticada 2.0**

sporo kuhana junetina, pire mladog krumpira s kurkumom, umak od crnog vina i suhih šljiva

#### **Riba & školjke**

filet bijele ribe sa žara, velouté pjenušac i školjke, palenta sa žara

#### **Šparoge & tartufi**

kremasti rižoto sa šparogama, tartufima i Grana Padanom

### DESERTI

#### **Dubrovačka torta**

orasi, bademi, naranča, čokolada i sladoled vanilija

#### **Semifredo**

bademi i karamel

#### **Rozata**

karamel i bademi

### DIGESTIV

Izbor domaćih likera

## GUSTA ME RESTAURANT

Maestra Đela Jusića 2

Tel: +385 20 420 013 / +385 91 796 0203

**Menu – 39 € per person  
three course choice**

### APPETIZERS

#### **Gusta Me platter for 2 people**

local prosciutto, hard cheese from island of Pag, octopus salad, homemade fish pâté-spread

#### **Swordfish & citrus**

swordfish carpaccio, citrus marinade, orange, homemade olive oil

#### **Arancini**

black risotto Arancini, mozzarella cheese, herbs, piquant sauce

#### **Burrata & beetroot**

baked beetroot, burrata cheese, toasted walnuts and honey dressing

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

### MAIN COURSES

#### **Pašticada 2.0**

slowly cooked beef, young mashed potatoes with curcuma, red wine and plum sauce

#### **Fish & shellfish**

Adriatic white fish fillet, sparkling wine and shellfish velouté, grilled polenta

#### **Asparagus & truffles**

creamy Arborio risotto, asparagus, fresh truffles and Grana Padano cheese

### DESSERTS

#### **Dubrovnik traditional cake**

walnuts, nuts, orange juice, chocolate and vanilla ice cream

#### **Semifreddo**

walnuts, caramel sauce

#### **Rozata**

traditional Dubrovnik crème caramel

### DIGESTIF

Choice of domestic liqueurs

## RESTORAN KAVANA LAZARETI

Frana Supila 10  
Tel: +385 91 615 9483

### Ribljí meni – 29 € po osobi

#### Marinirana tuna s avokadom

na posteljici od rikule, maslina  
i suhíh rajčica

#### Rolani filet brancina punjen kozicama

na kremi od brokule preliven pestom  
genovese

#### Kolač od rogača

### Mesni meni – 29 € po osobi

#### Istarski fuži s tartufima

#### Sporo pečeni teleći medaljoni

na kremi od brokule preliven tamnim  
umakom za pečenje

#### Dubrovačka rozata

### Vegetarijanski meni – 29 € po osobi

#### Krem juha

#### Zapečeni patlidžani

umak od rajčice, mozzarelle i parmezana

#### Dubrovačke palačinke

s Nutellom i orasima

## KAVANA LAZARETI RESTAURANT

Frana Supila 10  
Tel: +385 91 615 9483

### Fish menu – 29 € per person

#### Marinated tuna with avocado

on a bed of arugula, olives  
and sun-dried tomatoes

#### Rolled sea bass fillet stuffed with shrimp

on broccoli cream topped with pesto  
Genovese sauce

#### Carob cake

### Meat menu – 29 € per person

#### Istrian Fuži pasta with truffles

#### Slow-roasted veal medallions

on broccoli cream topped with dark  
roasting sauce

#### Rozata

traditional Dubrovnik crème caramel

### Vegetarian menu – 29 € per person

#### Cream soup

#### Melanzane alla Parmigiana

#### Dubrovnik pancakes

with Nutella and walnuts

## HOTEL & RESTAURANT KAZBEK

Lapadska obala 25

Tel: +385 20 362 900 / +385 20 362 999

### Meni I – 39 € po osobi

#### Pozdrav iz kuhinje

mali sezonski zalogaj iz naše kuhinje

#### Govedi carpaccio

govedi file, rikula, kapari, listiçi  
parmezana, hrskavi kreker

#### Dubrovački šporki makaruli

tradicionalna dubrovačka tjestenina,  
sporo kuhani ragu od junetine

#### Kolač od mrkve

krema od svježeg sira

### Meni II – 37 € po osobi

#### Pozdrav iz kuhinje

mali sezonski zalogaj iz naše kuhinje

#### Tartar od tune

tuna, maslinovo ulje, citrusi

#### Rižoto s dagnjama

čips od parmezana

#### Jabuka i vanilija

lisnato tijesto, krema od vanilije,  
karamel, crumble

### Meni III – 31 € po osobi

#### Pozdrav iz kuhinje

mali sezonski zalogaj iz naše kuhinje

#### Krem juha od brokule

#### Zapečene palačinke

ricotta, špinat, umak od parmezana

#### Krema od limuna i limete

bobičasto voće

## KAZBEK HOTEL & RESTAURANT

Lapadska obala 25

Tel: +385 20 362 900 / +385 20 362 999

### Menu I – 39 € per person

#### Amuse-bouche

a small bite from the kitchen

#### Beef carpaccio

beef tenderloin, rocket, capers,  
Parmesan shavings, crisp cracker

#### Dubrovnik Šporki Makaruli

traditional Dubrovnik pasta, slow-  
braised beef ragù

#### Carrot cake

cream cheese frosting

### Menu II – 37 € per person

#### Amuse-bouche

a small bite from the kitchen

#### Tuna tartare

tuna, olive oil, citrus

#### Mussel risotto

parmesan crisp

#### Apple & Vanilla

puff pastry, vanilla cream, caramel,  
crumble

### Menu III – 31 € per person

#### Amuse-bouche

a small bite from the kitchen

#### Cream of broccoli soup

#### Baked crêpe

ricotta, spinach, Parmesan sauce

#### Lemon & lime cream

with berries

## RESTORAN KOPUN

Poljana Ruđera Boškovića 7

Tel: +385 20 323 969 / +385 99 216 2627

**Mesni meni I – 38 € po osobi**

**Mesni pjat**

**Pljukanci s pršutom i tartufima**

**Kolač od rogača i čokolade**

**Ribljí meni – 48 € po osobi**

**Meni s uparenim vinima  
i bocni vode – 65 € po osobi**

**Tartar od tune**

Pošip, Baran – dry, Korčula, čaša 0,10 l

**Punjene lignje**

**pečene s krumpirom i povrćem**

Malvasija, Crvik – dry, Konavle,  
čaša 0,10l

**Dubrovačka torta od badema i naranče**

Muškat, Štampar – semi sweet,

Međimurje, čaša 0,10 l

e-mail: reservation@restaurantkopun.com / web: www.restaurantkopun.com

## KOPUN RESTAURANT

Poljana Ruđera Boškovića 7

Tel: +385 20 323 969 / +385 99 216 2627

**Meat menu I – 38 € per person**

**Meat plate**

**Pljukanci pasta with prosciutto and truffles**

**Carob and chocolate cake**

**Fish menu – 48 € per person**

**Menu with wine pairing and  
bottled water – 65 € per person**

**Tuna tartare**

Pošip, Baran – dry, Korčula, glass 0,10 l

**Stuffed squid, baked with potatoes  
and vegetables**

Malvasija, Crvik – dry, Konavle,  
glass 0,10 l

**Dubrovnik almond and orange cake**

Muškat, Štampar – semi sweet,

Međimurje, glass 0,10 l

e-mail: reservation@restaurantkopun.com / web: www.restaurantkopun.com

**Meat menu – 54 € per person**

**Menu with wine pairing and bottled  
water – 71 € per person**

**Roasted peppers, mozzarella and  
prosciutto on arugula salad**

Rose (plavac), Baran – dry, Korčula,  
glass 0,10 l

**Veal medallions in prošek sauce with  
marinated vegetables and carrot cream**

Merlot Negromant, Crvik – dry, Konavle,  
glass 0,10 l

**Dark chocolate fondant  
with pistachio ice cream**

Prošek, Jakov – sweet, Šibenik,  
glass 0,10 l

## RESTORAN MARCO POLO

Lučarica 6  
Tel: +385 98 526 540

### 12. TRAVNJA U 13 SATI

**Sunday Brunch by Irina Brajčić  
u suradnji sa sommelierom  
Massimom Salernom**

**Meni – 45 € po osobi**

**Amuse bouche - trilogija punjenih  
košarica**

**Carpaccio od bijele ribe**

**Punjeni tortellini**  
u kadulji i maslacu

**Porchetta**  
u domaćem crvenom burger-pecivu

**Tiramisu**

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

## RESTORAN ORSAN

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

**Ribljí meni – 34 € po osobi**

**Tuna tataki & wasabi mayo**  
mlada salata

**Rižoto gambori & dagnje**  
Grana Padano čips

**Paradižot**

**Mesni meni – 32 € po osobi**

**Govedi tartar**  
dijon mayo

**Šporki makaruli & dimljena ricotta**

**Choco tart**

e-mail: [orsan@ankora.hr](mailto:orsan@ankora.hr)  
web: [www.restaurant-orsan-dubrovnik.com](http://www.restaurant-orsan-dubrovnik.com)

## MARCO POLO RESTAURANT

Lučarica 6  
Tel: +385 98 526 540

**APRIL 12 AT 1 PM**

**Sunday Brunch by Irina Brajčić  
in collaboration with sommelier  
Massimo Salerno**

**Menu – 45 € per person**

**Amuse bouche – trilogy of stuffed  
baskets**

**White fish carpaccio**

**Stuffed tortellini**  
in sage and butter

**Porchetta**  
in a homemade red burger bun

**Tiramisu**

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

## ORSAN RESTAURANT

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

**Fish menu – 34 € per person**

**Tuna tataki & wasabi mayo**  
fresh lettuce

**Shrimp & mussel risotto**  
Grana Padano chips

**Floating islands**

**Meat menu – 32 € per person**

**Beef tartar**  
Dijon mayo

**Ox shank ragout & smoked ricotta**

**Choco tart**

e-mail: [orsan@ankora.hr](mailto:orsan@ankora.hr)  
web: [www.restaurant-orsan-dubrovnik.com](http://www.restaurant-orsan-dubrovnik.com)

## PICCOLA VENEZIA TAPAS BAR & LOUNGE

Hotel Lapad  
Lapadska obala 37  
Tel: +385 99 211 4924

### Meni I – 32 € po osobi

#### Piće dobrodošlice – čaša pjenušca

**Salata od šparoga i kozica**  
s holandez umakom

**Filet brancina**  
blitva, mrkva, umak velouté

**Tart od limuna**

### Meni II – 32 € po osobi

#### Piće dobrodošlice – čaša pjenušca

**Carpaccio od bifteka**

**Panirani sporo kuhani govedi obrazi**

**Lava kolač**

e-mail: luka.travarevic@hotel-lapad.hr  
web: www.hotel-lapad.hr

## PINO'S FUN AND DINE

Šetalište kralja Zvonimira 2b  
Tel: +385 20 301 576

### Ribljí meni – 40 € po osobi

#### Carpaccio od kozica

**Filet sabljárke**  
s ribljim velutéom i aromatiziranim  
povrtnim pireom, emulzija od agruma

**Tart od jabuke s kremom od vanilije**

### Mesni meni – 40 € po osobi

**Bruschetta**  
s rostbifom i emulzijom od senfa i meda

**Brazirana janjetina**  
s domaćim njokima i pjenom od sira  
Grana Padano i plavog sira

**Osvježavajući cheesecake od limete**

e-mail: pinosmarketing@gmail.com

## PICCOLA VENEZIA TAPAS BAR & LOUNGE

Hotel Lapad  
Lapadska obala 37  
Tel: +385 99 211 4924

### Menu I – 32 € per person

#### Welcome drink – a glass of sparkling wine

**Asparagus and shrimp salad**  
with hollandaise sauce

**Sea bass fillet**  
swiss chard, carrot veloute sauce

**Lemon tarte**

### Menu II – 32 € per person

#### Welcome drink – a glass of sparkling wine

**Beef carpaccio**

**Breaded slow cooked beef cheeks**

**Chocolate lava cake**

e-mail: luka.travarevic@hotel-lapad.hr  
web: www.hotel-lapad.hr

## PINO'S FUN AND DINE

Šetalište kralja Zvonimira 2b  
Tel: +385 20 301 576

### Fish menu – 40 € per person

#### Carpaccio of shrimps

**Swordfish fillet**  
with fish velouté and aromatic vegetable  
purée, citrus emulsion

**Apple tart with vanilla cream**

### Meat menu – 40 € per person

**Bruschetta**  
with roast beef and mustard-honey  
emulsion

**Braised lamb**  
with homemade gnocchi and Grana  
Padano and blue cheese foam

**Refreshing lime cheesecake**

e-mail: pinosmarketing@gmail.com

## RESTORAN PORT 22

Frana Supila 6a  
Tel: +385 99 300 0282

### Ribljí meni – 34 € po osobi

**Gambori ceviche & gambori tempura**  
med i čili

**Crni rižoto**  
i burrata stracciatella

**Tart od limuna**

### Mesni meni – 36 € po osobi

**Hrskava okruglica goveđi obrazi**  
mlada gorgonzola

**Skradinski rižoto & paški sir**

**Čokoladni mousse**

e-mail: [info@port22dubrovnik.com](mailto:info@port22dubrovnik.com)  
web: [www.port22dubrovnik.com](http://www.port22dubrovnik.com)

## RESTAURANT & BAR PORTO

Hrvatskog Crvenog Križa 2  
Tel: +385 20 301 450

### Ribljí meni – 30 € po osobi

**Carpaccio kozica s gelom od manga**

**Filet brancina**  
kus-kus i pistacija

**Torta po izboru**

### Mesni meni – 45 € po osobi

**Burrata sa šparogama i lješnjakom**

**Juneći file u baršunastom umaku**  
od tartufa uz hrskavi smashed  
mladi krumpir

**Torta po izboru**

e-mail: [info@hotelporto.hr](mailto:info@hotelporto.hr)

## PORT 22 RESTAURANT

Frana Supila 6a  
Tel: +385 99 300 0282

### Fish menu – 34 € per person

**Shrimp ceviche & shrimp tempura**  
honey and chilli

**Cuttlefish risotto**  
and burrata stracciatella

**Lemon tart**

### Meat menu – 36 € per person

**Tempura ox cheeks**  
dolce gorgonzola

**Slow-cooked veal shank ragout risotto**  
and Pag cheese

**Chocolate mousse**

e-mail: [info@port22dubrovnik.com](mailto:info@port22dubrovnik.com)  
web: [www.port22dubrovnik.com](http://www.port22dubrovnik.com)

## PORTO RESTAURANT & BAR

Hrvatskog Crvenog Križa 2  
Tel: +385 20 301 450

### Fish menu – 30 € per person

**Prawn carpaccio with mango gel**

**Sea bass fillet**  
couscous and pistachio

**Choice of cake**

### Meat menu – 45 € per person

**Burrata with asparagus and walnuts**

**Beef fillet in velvety truffle sauce**  
with crispy smashed potatoes

**Choice of cake**

e-mail: [info@hotelporto.hr](mailto:info@hotelporto.hr)

## BISTRO REVELIN

Sv. Dominika bb

Tel: +385 99 205 6220

### Ribljí meni – 38 € po osobi

**Tacos od hobotnice s paštetom od tune**

**Filet sabljárke**

krema od artičoka i prah sušenih rajčica

**Tiramisu**

### Mesni meni – 38 € po osobi

**Kroketa od kulena s aiolijem od pečenog češnjaka**

**Ravioli od kunića**

demi-glacé od rogača,

penica od pašskog sira

**Torta višnja i bijela čokolada**

e-mail: [info@bistro-revelin.com](mailto:info@bistro-revelin.com)

web: [www.bistro-revelin.com](http://www.bistro-revelin.com)

## KONOBA ROZARIO

Prijeko 1

Tel: +385 98 893 854 / +385 99 315 7550

### Meni I – 35 € po osobi

**Proljetna juha od povrća**

**Pileća prsa u umaku od graška**

s kuhanim povrćem

**Domaća voćna torta**

### Meni II – 37 € po osobi

**Ribarska juha**

**Filet brancina**

u umaku od bijelog vina

i kopra s kuhanim povrćem

**Domaći kolač**

### Meni III – 31 € po osobi

**Proljetna salata**

**Domaća tjestenina s tartufima**

**Sladoled s preljevom od šumskog voća**

e-mail: [konoba.rozario@gmail.com](mailto:konoba.rozario@gmail.com)

web: [www.konoba-rozario.hr](http://www.konoba-rozario.hr)

## REVELIN BISTRO

Sv. Dominika bb

Tel: +385 99 205 6220

### Fish menu – 38 € per person

**Octopus taco with tuna fish pate**

**Swordfish fillet**

artichoke cream and sun dried

tomatoes

**Tiramisu**

### Meat menu – 38 € per person

**Kulen filled croquette with garlic aioli**

**Stuffed rabbit ravioli with**

with carob demi-glacé

and Pag cheese espuma

**White chocolate and cherry cake**

e-mail: [info@bistro-revelin.com](mailto:info@bistro-revelin.com)

web: [www.bistro-revelin.com](http://www.bistro-revelin.com)

## KONOBA ROZARIO

Prijeko 1

Tel: +385 98 893 854 / +385 99 315 7550

### Meni I – 35 € per person

**Spring vegetable soup**

**Chicken fillet in pea sauce**

with boiled vegetables

**Homemade fruit cake**

### Meni II – 37 € per person

**Fisherman soup**

**Sea bass fillet**

in wine and dill sauce,

with boiled vegetables

**Homemade cake**

### Meni III – 31 € per person

**Spring salad**

**Homemade pasta with truffles sauce**

**Ice cream with berries topping**

e-mail: [konoba.rozario@gmail.com](mailto:konoba.rozario@gmail.com)

web: [www.konoba-rozario.hr](http://www.konoba-rozario.hr)

## RESTAURANT & BAR RUDJER

Poljana Ruđera Boškovića 6

Tel: +385 20 301 014

### Ribljí meni - 33 € po osobi

#### Hladni pjat

riblja pašteta, marinirana lokarda

#### Rižoto od bakalara

#### Punjene zapečene palačinke

Nutella, šumsko voće, umak od bijele čokolade, karamela

## RUDJER RESTAURANT & BAR

Poljana Ruđera Boškovića 6

Tel: +385 20 301 014

### Fish menu - 33 € per person

#### Cold platter

fish pâté, marinated chub mackerel

#### Cod risotto

#### Stuffed baked pancakes

Nutella, wild fruit, white chocolate sauce, caramel

e-mail: [reservations@rudjer.restaurant](mailto:reservations@rudjer.restaurant) / web: [www.rudjer.restaurant](http://www.rudjer.restaurant)



## RESTORAN STARA LOZA

Prijeko 22

Tel: +385 20 321 145

### Ribljí meni – 45 € po osobi

#### Salata od hobotnice

krumpir, mrkva, kapari, ljutika, peršin, majoneza od limuna

#### Filet brancina s grila

brudet umak, marinirane dagnje, fondant od tikvica i krumpira, emulzija od škampa na hrskavom brioche pecivu, slatko-kisele morske šparoga

#### 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

### Mesni meni – 45 € po osobi

#### Mousse od pileće jetrice

maslac od kupina, tuile od badema, ukiseljeni krastavci, gel od ljubičastog luka, posluženo uz focacciu s rajčicama

#### Paštica

poširana mrkva, gel od šparoga, duchesse krumpiri, krema od skute, čips od celera, ulje od mladog luka

#### Domaće lisnato tijesto

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

#### Napomena:

Uparivanje vina s hranom  
20 € po osobi

## STARA LOZA RESTAURANT

Prijeko 22

Tel: +385 20 321 145

### Fish menu – 45 € per person

#### Octopus salad

potatoes, carrots, capers, shallot, parsley, lemon mayonnaise

#### Grilled sea bass fillet

brudet sauce, marinated mussels, zucchini and potato fondant, shrimp emulsion on crispy brioche pastry, sweet and sour sea asparagus

#### Chocolate and apricot mousse

peach compote, puffed millet and white chocolate crunch, apricot ice cream, almond crumble, lavender-flavoured sugar

### Meat menu – 45 € per person

#### Chicken liver mousse

blackberry butter, almond tuile, pickled cucumbers, purple onion gel, served with tomato focaccia

#### Paštica

poached carrots, asparagus gel, pommes duchesse, whipped curd cheese, celery chips, scallion oil

#### Homemade puff pastry

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

#### Note:

Wine pairing  
20 € per person

## RESTORAN TAJ MAHAL

Hotel Lero  
Iva Vojnovića 14  
Tel: +385 20 640 123

### Meni I – 38 € po osobi

Labneh sa za'atarom  
i confitiranim češnjakom

Japraci od vinove loze, junetine i riže

Baklava sa šljivama

### Meni II – 40 € po osobi

Muhamara s prženim pita kruhom

Janjeći kotleti na dimljenoj cvjetači  
s jogurtom

Baklava sa sladoledom od vanilije

web: [www.tajmahal-dubrovnik.com](http://www.tajmahal-dubrovnik.com)

## RESTORAN TAJ MAHAL

Stari Grad  
Nikole Gučetića 2  
Tel: +385 20 323 221

### Meni I – 38 € po osobi

Labneh sa za'atarom  
i confitiranim češnjakom

Japraci od vinove loze, junetine i riže

Baklava sa šljivama

### Meni II – 40 € po osobi

Muhamara s prženim pita kruhom

Janjeći kotleti na dimljenoj cvjetači  
s jogurtom

Baklava sa sladoledom od vanilije

web: [www.tajmahal-dubrovnik.com](http://www.tajmahal-dubrovnik.com)

## TAJ MAHAL RESTAURANT

Hotel Lero  
Iva Vojnovića 14  
Tel: +385 20 640 123

### Menu I – 38 € per person

Labneh with za'atar  
and garlic confit

Vine, beef and rice fritters

Baklava with plums

### Menu II – 40 € per person

Muhammara with fried pita bread

Lamb shanks on smoked cauliflower  
with yogurt

Baklava with vanilla ice cream

web: [www.tajmahal-dubrovnik.com](http://www.tajmahal-dubrovnik.com)

## TAJ MAHAL RESTAURANT

Old City  
Nikole Gučetića 2  
Tel: +385 20 323 221

### Menu I – 38 € per person

Labneh with za'atar  
and garlic confit

Vine, beef and rice fritters

Baklava with plums

### Menu II – 40 € per person

Muhammara with fried pita bread

Lamb shanks on smoked cauliflower  
with yogurt

Baklava with vanilla ice cream

web: [www.tajmahal-dubrovnik.com](http://www.tajmahal-dubrovnik.com)

## RESTORAN VERANDA 2.0

Na moru 1, Orašac

Tel: +385 99 435 4055

### Ribljí meni – 38 € po osobi

#### Tuna tartar

svježa tuna, emulzija meda i limuna,  
mladi grašak

#### Rižoto od kozica i šparoga

jadranske kozice, carnaroli riža, bisque  
od kozica, šparoge

#### Pavlova tortica

vanilija krema, crveno voće,  
tortica od bjelanjaka

### Mesni meni – 38 € po osobi

#### Juha od šparoga

krem juha od mladih šparoga,  
krutoni i panceta

#### Proljetna janjetina

pečena janjetina s mladom mrkvom,  
graškom i krumpirom

#### Čokoladni kraj

mousse od čokolade,  
lomljeni biskvit, voće

## VERANDA 2.0 RESTAURANT

Na moru 1, Orašac

Tel: +385 99 435 4055

### Fish menu – 38 € per person

#### Tuna tartar

fresh tuna, honey and lemon emulsion,  
baby peas

#### Shrimp and asparagus risotto

Adriatic shrimp, carnaroli rice, shrimp  
bisque, asparagus

#### Pavlova tart

vanilla cream, red fruit,  
egg white tart

### Meat menu – 38 € per person

#### Asparagus soup

cream soup of young asparagus,  
croutons and pancetta

#### Spring lamb

roasted lamb with young carrots,  
peas and potatoes

#### Chocolate end

chocolate mousse,  
broken sponge

## KONOBA – PIZZERIA VITA BELLA

Josipa bana Jelačića 37

Tel: +385 20 358 713

### Riblj menü – 35 € po osobi

#### Riblj cheviche

s agrumima i jezgričastim voćem

#### Riblj pjat vita bella

#### Tiramisu

### Mesni menü – 35 € po osobi

#### Hladni pjat vita bella

#### Sporo pečena juneća koljenica

sa šumskim gljivama,  
mladim krumpirom i šparogama

#### Tiramisu

### Vegetarijanski menü – 35 € po osobi

#### Caprese salata

#### Parmigiana melancana

#### Tiramisu

## VITA BELLA TAVERN – PIZZERIA

Josipa bana Jelačića 37

Tel: +385 20 358 713

### Fish menu – 35 € per person

#### Fish ceviche

with citrus and stone fruit

#### Fish plate vita bella

#### Tiramisu

### Meat menu – 35 € per person

#### Cold plate vita bella

#### Slow-roasted beef shank

with forest mushrooms,  
new potatoes and asparagus

#### Tiramisu

### Vegetarian menu – 35 € per person

#### Caprese salad

#### Eggplant parmigiana

#### Tiramisu

## RESTORAN ZOE

Kardinala Stepinca 31a  
Tel: +385 20 440 122

### Ribljí meni – 46 € po osobi

#### Dalmatinski morski pjat

kombinacija mariniranih inćuna, paštete od tune, mariniranih kozica i hobotnice s maslinama i rajčicama

#### Filet brancina u papiru

filet pečen u papiru  
na podlozi od povrća

#### Voćni kolač

### Mesni meni – 46 € po osobi

#### Pileća pašteta

servirano s domaćim toplim kruhom

#### Mini beef

mini odresci servirani s povrćem i umakom od tartufa

#### Tiramisu

e-mail: [reservations@royaldubrovnik.com](mailto:reservations@royaldubrovnik.com)  
web: [www.royaldubrovnik.com](http://www.royaldubrovnik.com)

## RESTORAN ZUZORI

Cvijete Zuzorić 2  
Tel: +385 20 324 076

### Ribljí meni – 39 € po osobi

#### Tuna tartar & tikvica

#### Rižoto bijela riba & gambori, bisque

#### Bourbon vanilija & krema mrkva, karamela

### Mesni meni – 37 € po osobi

#### Hrskava okruglica, kulen i jadranska kozica

#### Pappardelle govedí obrazi i dehidrirane kalamata masline

#### Bourbon vanilija & krema mrkva, karamela

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

## ZOE RESTAURANT

Kardinala Stepinca 31a  
Tel: +385 20 440 122

### Fish menu – 46 € per person

#### Dalmatian seafood plate

a combination of marinated anchovies, tuna pâté, marinated shrimp, and octopus with olives and tomatoes

#### Sea bass fillet

sea bass fillet baked in paper  
on a bed of vegetables

#### Fruit cake

### Meat menu – 46 € per person

#### Chicken pâté

served with homemade warm bread

#### Mini beef

mini steaks served with vegetables and truffle sauce

#### Tiramisu

e-mail: [reservations@royaldubrovnik.com](mailto:reservations@royaldubrovnik.com)  
web: [www.royaldubrovnik.com](http://www.royaldubrovnik.com)

## ZUZORI RESTAURANT

Cvijete Zuzorić 2  
Tel: +385 20 324 076

### Fish menu – 39 € per person

#### Tuna tartar & zucchini

#### White fish & shrimp risotto, bisque

#### Bourbon vanilla & carrot cream, caramel

### Meat menu – 37 € per person

#### Crispy dumplings, kulen and Adriatic shrimp

#### Pappardelle beef cheeks and dehydrated Kalamata olives

#### Bourbon vanilla & carrot cream, caramel

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



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