



Proljetni GURMANSKI

19. - 27. dani
travnja

Spring
GOURMET
days 19-27
April



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board





Restoranski meniji
Restaurant menus

TAPAS BAR ALAMAKA

Dropčeva 4

Tel: +385 20 222 557

Ribljí meni - 29€ po osobi

Gambori na roštilju

Sipa s bobom

Čokoladna torta

Mesni meni - 28€ po osobi

Domaće Gyoze

punjene s mesom, kuhane na pari,
servirane s dva sosa

Punjene paprike s pireom

Čokoladna torta

Vegetarijanski meni - 24€ po osobi

Juha od leće ili pita od povrća

Parmigiana

Čokoladna torta

E-mail: info@tapasdubrovnik.hr
Web: www.tapasdubrovnik.hr

KONOKA ANKORA

Starčevićeva obala 2

Tel: +385 20 891 031

Meni - 35€ po osobi

Predjelo po izboru:

Ribljí carpaccio

Ribljí tartar

Ribljí zalogajčići - bruschette

Mesni zalogajčići - bruschette

Glauno jelo po izboru:

Rizoto Zaton

Pasta s kozicama

Ribljí pjat

Dalmatinska pržolica

Desert po izboru

E-mail: ankora@du.t-com.hr

TAPAS BAR ALAMAKA

Dropčeva 4

Tel: +385 20 222 557

Seafood menu - 29€ per person

Grilled prawns

with olive oil, lemon juice and rosemary

Cuttlefish cooked with broad beans

in its black ink

Chocolate cake

Meat menu - 28€ per person

Homemade steamed meat dumplings

served with two different sauces

Green pepper

stuffed with minced meat, slow cooked
in tomato sauce and served with
mashed potatoes

Chocolate cake

Vegetarian menu - 24€ per person

Lentil soup or vegetarian pie

Parmigiana

Chocolate cake

E-mail: info@tapasdubrovnik.hr
Web: www.tapasdubrovnik.hr

ANKORA TAVERN

Starčevićeva obala 2

Tel: +385 20 891 031

Menu - 35€ per person

Starter of choice:

Fish carpaccio

Fish tartare

Fish snacks - bruschetta

Meat snacks - bruschetta

Main dish of choice:

Risotto Zaton

Prawn pasta

Fish platter

Beef escalope Dalmatian style

Dessert of choice

E-mail: ankora@du.t-com.hr

ART RESTAURANT RENAISSANCE

Vara bb
Tel: +385 20 324 799

Ribljí meni - 45€ po osobi

Pozdrav iz kuhinje

Kremasta juha od cvjetače

s repovima jadranskih gambora
i krostinima

Ragu od sipe i mladog boba

sa zapečenom palentom

Kolač od rogača

s džemom od kumkvata

Mesni meni - 48€ po osobi

Pozdrav iz kuhinje

Krem juha od mladog boba

s hrskavom pancetom i krutonima

Svinjski medaljoni

s kremom od boba

Ricotta

s medom, mjendulima

i bobičastim voćem

E-mail: info@durenaissance.com

AZUR DUBROVNIK

Pobijana 10
Tel: +385 20 324 806

Meni - 38€ po osobi

Tuna tataki

Ramen od ribe i školjaka

Torta od rogača

E-mail: info@azurdubrovnik.com
Web: www.azurvision.com

ART RESTAURANT RENAISSANCE

Vara bb
Tel: +385 20 324 799

Fish menu - 45€ per person

Greeting from the chef

Creamy cauliflower soup

with Adriatic shrimp tails and crostini

Cuttlefish and young broad bean ragù

with grilled polenta

Carob cake

with kumquat jam

Meat menu - 48€ per person

Greeting from the chef

Creamy broad bean soup

with crispy pancetta and croutons

Pork medallions

with broad bean cream

Ricotta

with spring honey,
almonds and berries

E-mail: info@durenaissance.com

AZUR DUBROVNIK

Pobijana 10
Tel: +385 20 324 806

Menu - 38€ per person

Tuna tataki

CroAsian seafood ramen

Carob cake

E-mail: info@azurdubrovnik.com
Web: www.azurvision.com

RESTAURANT BANJE BEACH

Frana Supila 10b
Tel: +385 99 314 6485

Ribljí meni - 50€ po osobi

Tuna tartar

File od brancina

sa sotiranim povrćem
u umaku od kapara

Panna cotta

s bourbon vanilijom
i preljevom od jagode

Mesni meni - 45€ po osobi

Zapečena mozzarella

s medom i pršutom

Suho odležani ramstek

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

Kolač od sira

s preljevom od šumskog voća

E-mail: reservations@banjebeach.eu
Web: www.banjebeach.com

BISTRO 49

Obala Pape Ivana Pavla II 49
Tel: +385 20 891 038

Caprese B49 - 16€

Caprese salata od zapečene pomadore
punjene pestom od bosiljka, burrate
punjene acetom balsamicom i
infuziranog ulja bosiljka

Rižoto od pečene cikle

i govedih obraza - 19€

carnaroli riža u umaku od pečene cikle,
sous vide goveđi obrazi u umaku
od merlota

File romba - 28€

poširani file romba u đumbirom
aromatiziranom maslacu, coulis od
blitve s mladim krumpirom, salata od
manga i celera

Kratko rebro - 28€

sporo kuhano goveđe kratko rebro
u umaku od reduciranih daterina i
komorača, s pireom od prženih
krumpira i hrena

E-mail: info@bistro49-dubrovnik.com
Web: www.bistro49-dubrovnik.com

BANJE BEACH RESTAURANT

Frana Supila 10b
Tel: +385 99 314 6485

Fish menu - 50€ per person

Tuna tartar

White fish fillet

with sautéed vegetables
in caper sauce

Panna cotta

with bourbon vanilla
and strawberry dressing

Meat menu - 45€ per person

Baked mozzarella

with honey and prosciutto

Dry aged sirloin steak

marinated in Dalmatian herbs,
served with potato and celery puree,
aromatized with truffles

Cheese cake

with wild berries dressing

E-mail: reservations@banjebeach.eu
Web: www.banjebeach.com

BISTRO 49

Obala Pape Ivana Pavla II 49
Tel: +385 20 891 038

Caprese B49 - 16€

Caprese salad made of roasted tomato
stuffed with basil pesto, burrata cheese
stuffed with balsamic vinegar and basil
infused olive oil

Roasted beetroot and beef

cheeks risotto - 19€

carnaroli rice in roasted beetroot
sauce, sous-vide beef cheeks in merlot
reduction sauce

Brill filet - 28€

ginger flavoured butter poached brill
fillet, Swiss chard coulis, baby potatoes
and mango-celery salad

Braised short rib - 28€

slowly braised beef short rib in reduced
datterini tomatoes and fennel sauce,
with French fries and horseradish puree

E-mail: info@bistro49-dubrovnik.com
Web: www.bistro49-dubrovnik.com

KONOBA – PIZZERIA BLIDINJE

Lapadska obala 21

Tel: +385 20 358 794 / +385 99 212 6433

Meni I - 38€ po osobi

Juha od poriluka

Ramstek

sa zapečenim krumpirom i šparogama

Desert po izboru

Meni II - 35€ po osobi

Salata od tunjevine

Rižoto od gambora i šparoga

Desert po izboru

BISTRO DESPET

Gornji Rožat 1 A

Tel: +385 20 671 735

Meni - 30€ po osobi

Krem juha od poriluka

poriluk, Feta sir

File brancina

aromatizirani file brancina
na orzotu s ciklom

Tiramisu s jagodama

Čaša kućnog vina

BLIDINJE TAVERN – PIZZERIA

Lapadska obala 21

Tel: +385 20 358 794 / +385 99 212 6433

Menu I - 38€ per person

Leek soup

Rump steak

with baked potato and asparagus

Dessert of your choice

Menu II - 35€ per person

Tuna salad

Prawn risotto with asparagus

Dessert of your choice

DESPET BISTRO

Gornji Rožat 1 A

Tel: +385 20 671 735

Menu - 30€ per person

Leek soup

leek, Feta cheese

Sea bass fillet

flavoured sea bass fillet
on orzo with beetroot

Tiramisu with strawberries

A glass of house wine

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

Zubatac

tatar 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

Dentex

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

AKADEMIS POLIGON GARIŠTE

Garište 3

Tel: +385 91 638 0495

Meni - 35€ po osobi

Juha od rakova

Balotine od bakalara

Pita od jabuka

sa sladoledom od arancina

Napomena:

Restoran je otvoren 19. travnja
i 21. - 25. travnja

AKADEMIS POLIGON GARIŠTE

Garište 3

Tel: +385 91 638 0495

Menu - 35€ per person

Crab soup

Cod balls

Apple pie

with candied orange peel

Note:

The restaurant is open on April 19 and
from April 21 to April 25

E-mail: gariste@rckdu.hr / Web: www.akademis-gariste.eu



RESTORAN GUSTA ME

Ul. Maestra Đela Jusića 2

Tel: +385 20 420 103 / +385 91 796 0203

Meni I - 39€ po osobi

Pikantna krem juha

od mrkve i đumbira

Janjeća koljenica

sporo kuhana koljenica s drobljenim mladim graškom i jus papar menta

Dubrovačka tradicionalna torta

orasi, bademi, sok naranče, čokolada

Domaći liker

Meni II - 32€ po osobi

Mladi kozji sir

na salati od rikule i rotkvice s medom i bademima

Kremasti rižoto

od jadranskih kozica i šparoga

Domaća pita

od jabuka i sladoled od vanilije

Domaći liker

Napomena:

20% popusta na svu ponudu pića

GUSTA ME RESTAURANT

Ul. Maestra Đela Jusića 2

Tel: +385 20 420 103 / +385 91 796 0203

Menu I - 39€ per person

Spicy carrot

and ginger soup

Lamb shank

slow-cooked shank, crushed baby peas, spring onion, pepper mint jus

Traditional "Dubrovnik" cake

walnuts, almonds, fresh orange juice, chocolate

Homemade liquor

Menu II - 32€ per person

Young goat cheese

on a salad of arugula and radish with honey and almonds

Creamy Adriatic shrimp

and asparagus risotto

Homemade apple pie

and vanilla ice cream

Homemade liquor

Note:

20% discount on all drinks

KAVANA LAZARETI

Frana Supila 10
Tel: +385 91 615 9483

Meni I - 46€ po osobi

Salata od kozica i agruma
s baby mozzarellom

Pasta Matea

Dubrovačka rozata

Meni II - 40€ po osobi

Terina od pileće jetrice sa slaninom

Pileći Cordon Bleu

Torta od rogača

E-mail: kavanalazareti@gmail.com
Web: www.kavanalazareti.com

HOTEL & RESTAURANT KAZBEK

Lapadska obala 25
Tel: +385 20 362 900 / +385 20 362 999

Meni I - 27€ po osobi

Proljetne rollice
Pljukanci s biftekom i gljivama
Tortica od rogača

Meni II - 47€ po osobi

Salata s kozicama i mozzarellom
File brancina
Kolač od mrkve s kremom od sira

Meni III - 35€ po osobi

Carpaccio rollice od tikvica
Istarski fuži
Slastica od jabuka i vanilije

E-mail: info@kazbek.hr
Web: www.kazbekdubrovnik.com

KAVANA LAZARETI

Frana Supila 10
Tel: +385 91 615 9483

Menu I - 46€ per person

Shrimp and citrus salad
with baby mozzarella

Pasta Matea

Dubrovnik crème caramel

Menu II - 40€ per person

Chicken liver terrine with bacon

Chicken Cordon Bleu

Carob cake

E-mail: kavanalazareti@gmail.com
Web: www.kavanalazareti.com

KAZBEK HOTEL & RESTAURANT

Lapadska obala 25
Tel: +385 20 362 900 / +385 20 362 999

Menu I - 27€ per person

Spring rolls
Istrian "pljukanci"
traditional rolled pasta with
steak strips and mushrooms
St. John cake

Menu II - 47€ per person

Prawn and mozzarella salad
Sea bass filet
Carrot & cheese cake

Menu III - 35€ per person

Zucchini carpaccio rolls
Istrian „fuži"
Apple & vanilla cake

E-mail: info@kazbek.hr
Web: www.kazbekdubrovnik.com

RESTORAN KOPUN

Poljana Rudera Boškovića 7

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

Ribljí meni I - 38€ po osobi

Mediterranska salata

Odrezak od sabljárke

s blitvom, krumpirima
i mariniranim julienne povrćem

Dubrovačka rozata

Mesni meni - 42€ po osobi

Mesni pjat

Kopun

u umaku od vrganja s domaćim njokama

Dubrovačka torta

od mjendula i naranče

Ribljí meni II - 58€ po osobi

*Meni s uparenim vinima
i vodom - 75€ po osobi*

Morski pjat

*Pušipel, Štampar - suho,
Međimurje čaša 0,10l*

Pečena hobotnica

s krumpirima i povrćem

*Pošip, Baran - suho,
Smokuica čaša 0,10l*

Čokoladni nabujak

sa sladoledom od pistacija

*Prošek, Jakov - slatko,
Šibenik čaša 0,10l*

E-mail: reservation@restaurantkopun.com / Web: www.restaurantkopun.com

KOPUN RESTAURANT

Poljana Rudera Boškovića 7

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

Seafood menu I - 38€ per person

Mediterranean salad

Sword fish steak

with chard, potatoes and
marinated julienne vegetables

Dubrovnik rozata (Crème Caramel)

Meat menu - 42€ per person

Cured meat plate

Capon

in porcini mushroom sauce with
homemade gnocchi

Traditional Dubrovnik cake

almonds and oranges

E-mail: reservation@restaurantkopun.com / Web: www.restaurantkopun.com

Seafood menu II - 58€ per person

*Menu with wine pairing and
bottled water - 75€ per person*

Seafood plate

*Pušipel, Štampar - dry,
Međimurje glass 0,10l*

Baked octopus

with potatoes and vegetables

*Pošip, Baran - dry,
Smokuica glass 0,10l*

Dark chocolate fondant

with pistachio ice cream

*Prošek, Jakov - sweet,
Šibenik glass 0,10l*

RESTORAN MARANGUN

Iva Vojnovića 7a

Tel: +385 91 301 6000

Ribljí meni - 33€ po osobi

Riblja pašteta

File jadranskog brancina

s blitvom na dalmatinski
i kremom od češnjaka

Kolač od čokolade i naranče

Mesni meni - 29€ po osobi

Tartar biftek

Pljukanci s boškarihom

Kolač od čokolade i naranče

MARANGUN RESTAURANT

Iva Vojnovića 7a

Tel: +385 91 301 6000

Fish menu - 33€ per person

Fish pate

Adriatic sea bass fillet

with Dalmatian style cooked Swiss
chard and garlic cream

Chocolate and orange cake

Meat menu - 29€ per person

Beef tartare

Traditional pljukanci pasta

traditional rolled pasta with
boškarin steak

Chocolate and orange cake

E-mail: info@marangun-restaurant.com / Web: www.marangun-restaurant.com



RESTORAN MOMENTI

Valamar Collection Hotel President

Iva Dulčića 142

Tel: +385 99 376 6185

Meni od 5 sljedova - 65€ po osobi

Mol & kamenice

tartar od mola, kisela emulzija od kamenica, sirove kamenice, usoljena stabljika celera, dehidrirane višnje, granita od višnje, ulje od začinskog bilja

Cappuccino od poriluka i krumpira

kremasta juha od krumpira i poriluka, ragu od poriluka, usoljeni žumanjak, dimljena orada, pjena od mlijeka i češnjaka

Proljetni rižoto i lignja

klasični rižoto s varijacijama povrća, spaljena citrus marmelada, začinsko bilje, pržena lignja

Grdobina

grdobina pržena u tavi, hrustavac od kruha s češnjakom, kupus, ragu od pržene gušćje jetre i školjki

Caprese od limuna

topli kolač od bijele čokolade, badema i limuna, voćna salata, tučeno vrhnje s vanilijom

Napomena:

Piće dobrodošlice uključeno u meni

Cijena za meni od 4 slijeda - 55€

Cijena za meni od 3 slijeda - 45€

MOMENTI RESTAURANT

Valamar Collection Hotel President

Iva Dulčića 142

Tel: +385 99 376 6185

5-course menu - 65€ per person

Hake & oysters

hake tartare, oyster sour emulsion, raw oysters, salted celery stalk, dehydrated cherries, cherry granita, herb oil

Leek and potato cappuccino

creamy potato and leek soup, leek ragout, salted egg yolk, smoked sea bream, milk and garlic foam

Spring risotto with squid

classic risotto with vegetable variations, burnt citrus marmalade, herbs, fried squid

Black bellied monkfish

pan-fried Monkfish, crispy garlic bread crumble, cabbage, ragout of fried goose liver and shellfish

Lemon caprese

warm cake with white chocolate, almonds and lemon, fruit salad, whipped cream with vanilla

Note:

A welcome drink is included in the menu

Price for a 4-course menu - 55€

Price for a 3-course menu - 45€

RESTORAN MORE

Kardinala Stepinca 33

Tel: +385 20 494 280

Ribljí meni - 38€ po osobi

Pjenica od bakalara

bakalar, maslinovo ulje, ulje od peršina, motar, tost s češnjakom

Zelene tagliatelle s lososom

svježi losos, šparoge, kopar

Tart od limuna

prhko tijesto, krema od limuna, meringa

Mesni meni - 45€ po osobi

Šefov tartar

juneće meso, aromatizirani maslac, tost

Sporo kuhana janjeća koljenica

pire krumpir, pečeni komorač, umak od crnog vina

Baskijski cheesecake

krem sir s malinama

E-mail: sales@hotel-more.hr
Web: www.restaurant-more.com

SEOSKO DOMAĆINSTVO MUSLADIN

Ljubač 12

Tel: +385 99 303 1559

Juhe - 5€

Juha od šparoga

Juha od sočiva

Juha od goveđeg repa i šupljeg boka

Hladna predjela - 15€

Hladna plata

pršut, domaća kobasica i panceta, ljubački mladi polusuhi sir

Salata od šparoga i jaja

Glavna jela - 20€

Teletina ispod sača

Teleće kostolete s gradela

Šporki makaruli

Mlada janjetina s bižima

E-mail: musladin@ankora.hr

MORE RESTAURANT

Kardinala Stepinca 33

Tel: +385 20 494 280

Fish menu - 38€ per person

Salt cod mousse

salt cod, olive oil, garlic, parsley, samphire, toast

Green tagliatelle with salmon

pasta, salmon, cooking cream, asparagus, dill

Lemon tart

shortcrust pastry, lemon cream, meringue

Meat menu - 45€ per person

Tartare à la chef

beef, flavoured butter, toast

Slow cooked lamb shank

mashed potato, roasted fennel, red wine sauce

Basque cheesecake

cream cheese with raspberries

E-mail: sales@hotel-more.hr
Web: www.restaurant-more.com

COUNTRY HOME MUSLADIN

Ljubač 12

Tel: +385 99 303 1559

Soups - 5€

Asparagus soup

Lentil soup

Beef soup

Cold starters - 15€

Cold platter

prosciutto, homemade sausage and pancetta, Ljubač young semi-dry cheese

Asparagus and egg salad

Main dishes - 20€

Veal under the iron bell

Grilled veal chops

Šporki makaruli - "Dirty" macaroni

Young lamb with peas

E-mail: musladin@ankora.hr

RESTORAN NATALI

Privežna 21
Tel: +385 20 325 550

Ribljí meni - 50€ po osobi

Ribljí carpaccio

brancin u maslinovom ulju, naranča, kiselo povrće

Bakalar

steak od bakalara, umak od vongola, komorač, ulje od kave

Medeni oblak

limun sorbet, medeni karamel, espuma jogurt, lavanda med

Mesni meni - 50€ po osobi

Tartar biftek

juneće meso, triple cooked krumpir, tučeni maslac, kruh

Janjetina

janjeći „french rack“
s mentom i pistacijom, jus, mrkva, pire od pastirnaka

Medeni oblak

limun sorbet, medeni karamel, espuma jogurt, lavanda med

NATALI RESTAURANT

Privežna 21
Tel: +385 20 325 550

Fish menu - 50€ per person

Fish carpaccio

sea bass in olive oil, orange, pickled vegetables

Cod

cod steak, clam sauce, fennel, coffee oil

Honey cloud

lemon sorbet, honey comb, yogurt espuma, lavender honey

Meat menu - 50€ per person

Beef tartare

beef, triple-cooked potatoes, whipped butter, bread

Lamb

French rack of lamb with mint and pistachio, jus, carrot, parsnip purée

Honey cloud

lemon sorbet, honey cone, yogurt espuma, lavender honey

RESTORAN ORSAN

Ulica Ivana pl. Zajca 2
Tel: +385 99 623 8846

Ribljí meni - 34€ po osobi

Tuna tataki & wasabi mayo
mlada salata

Rižoto gambori & mušule
Grana Padano chips

Paradižot

Mesni meni - 32€ po osobi

Goveđi tartar, dijon mayo

Šporki makaruli & dimljena ricotta

Choco tart

ORSAN RESTAURANT

Ulica Ivana pl. Zajca 2
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



PICCOLA VENEZIA TAPAS BAR & LOUNGE

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

Meni I - 34€ po osobi

Bao peciva

hrskave kozice, majoneza,
ukiseljeno povrće, rikula

File tune na žaru

pire od brokule i đumbira, majoneza od
kopra, kreker od riže

Tart od limuna

Meni II - 38€ po osobi

Cezar salata

pohana pileтина, hrskave salate,
panceta, Grana Padano sir

File od crne slavonske svinje

krema od cvjetače, sotirane prokulice
i mrkve, umak od kapara

Torta od sira

coulise od šumskog voća

Napomena:

U meni po izboru uključeno je piće
dobrodošlice - čaša pjenušca

E-mail: luka.travarevic@hotel-lapad.hr / Web: www.hotel-lapad.hr

PICCOLA VENEZIA TAPAS BAR & LOUNGE

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

Menu I - 34€ per person

Bao buns

crispy prawns, mayonnaise,
pickled vegetables, arugula

Grilled tuna fillet

broccoli and ginger puree, dill
mayonnaise, rice cracker

Lemon tart

Menu II - 38€ per person

Caesar salad

breaded chicken, crispy salads,
bacon, Grana Padano cheese

Slavonian black pork fillet

cauliflower cream, sautéed Brussels
sprout and carrots, caper sauce

Cheese cake

forest fruits coulisse

Note:

A glass of sparkling wine is included in
the selected menu

E-mail: luka.travarevic@hotel-lapad.hr / Web: www.hotel-lapad.hr

RESTORAN PORT 22

Ulica Frana Supila 6a
Tel: +385 99 300 0282

Ribljí meni - 34€ po osobi

Gambori ceviche & gambori tempura
med i chilli

Crni rižoto
and burrata stracciatella

Lemon tart

Mesni meni - 36€ po osobi

Hrskava okruglica goveđi obrazi
i mlada Gorgonzola

Skradinski rižoto
i Paški sir

Čokoladni mousse

PORT 22 RESTAURANT

Ulica 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
and dolce Gorgonzola

Slow-cooked veal shank ragout risotto
and Pag cheese

Chocolate mousse

E-mail: info@port22dubrovnik.com / Web: www.port22dubrovnik.com



RESTAURANT & BAR RUDJER

Poljana Rudera Boškovića 6

Tel: +385 91 303 5564

Meni - 30€ po osobi

Krem juha od celera

marinirane šparoge, panceta,
ulje peršina

Svinjska potrbušina

komorač, krema od celera i jabuke,
umak od pečenja

Kolač od mrkve

mascarpone krema,
crumble od lješnjaka

E-mail: sales@rudjer.restaurant
Web: www.rudjer.restaurant

RESTORAN SESAME

Dante Alighieri 2

Tel: +385 20 412 910 / +385 99 610 8131

Ribljí meni - 35€ po osobi

Tartar tuna

Zapečeni krakovi hobotnice
s mediteranskom salatom
Kolač dana

Mesni meni - 37€ po osobi

Ravioli

s blitvom i sirom
Ragu od bifteka
s gljivama i njokama
Kolač dana

Vegetarijanski meni - 33€ po osobi

Krem juha od graška

s tostiranim bademima
Rižoto od šparoga
Kolač dana

E-mail: info@sesame.hr / office@sesame.hr
Web: www.sesame.hr

RESTAURANT & BAR RUDJER

Poljana Rudera Boškovića 6

Tel: +385 91 303 5564

Menu - 30€ per person

Celery cream soup

marinated asparagus, pancetta,
parsley oil

Pork belly

fennel, celery and apple purée,
roasting sauce

Carrot cake

mascarpone cream,
hazelnut crumble

E-mail: sales@rudjer.restaurant
Web: www.rudjer.restaurant

SESAME RESTAURANT

Dante Alighieri 2

Tel: +385 20 412 910 / +385 99 610 8131

Fish menu - 35€ per person

Tuna tartar

Baked Octopus tentacles
with Mediterranean salad
Cake of the day

Meat menu - 37€ per person

Cheese and chard ravioli

Beefsteak ragout
with mushrooms and gnocchi
Cake of the day

Vegetarian menu - 33€ per person

Pea soup

with toasted almonds
Asparagus risotto
Cake of the day

E-mail: info@sesame.hr / office@sesame.hr
Web: www.sesame.hr

RESTORAN STARA LOZA

Prijeko 22

Tel: +385 20 321 145

Meni - 37€ po osobi

Šparoge

poširano jaje, holandez, hrskavi kelj

Tagliatelle

punjeni pohani cvijet tikvice, ricotta, sušene pomadore, masline, marinirani luk

Mille-feuille

domaće lisnato tijesto, krema od borovnice, krema od vanilije i limuna, tučeni ganache, gel od citrusa

E-mail: info@prijekopalace.com
Web: www.prijekopalace.com

RESTORAN TAJ MAHAL

Stari Grad, Nikole Gučetića 2

Tel: +385 20 323 221

Meni I - 48€ po osobi

Namaz od dimljenog patlidžana

Janjeća rebarca

glazirana datuljom, jogurt s mentom, dukah

Bademli almasija

Meni II - 42€ po osobi

Marinirane tikvice i bob

s kremom od Feta sira

Pilav

s karameliziranim celerom, polusušene rajčice, prženi lješnjak

Baklava sa sladoledom

orasi, bademi, citrusi

Web: www.tajmahal-dubrovnik.com

STARA LOZA RESTAURANT

Prijeko 22

Tel: +385 20 321 145

Menu - 37€ per person

Asparagus

poached egg, Hollandaise, crispy kale

Tagliatelle

stuffed breaded zucchini flower, ricotta, sun-dried tomatoes, olives, marinated onion

Mille-feuille

homemade puff pastry, blueberry cream, vanilla-lemon cream, whipped ganache, citrus gel

E-mail: info@prijekopalace.com
Web: www.prijekopalace.com

TAJ MAHAL RESTAURANT

Old Town, Nikole Gučetića 2

Tel: +385 20 323 221

Menu I - 48€ per person

Smoked eggplant spread

Lamb ribs

glazed with dates, mint yogurt, dukah (Egyptian spiced nut mix)

Almond apple pie “Bademli almasija”

Menu II - 42€ per person

Marinated zucchini and broad beans

with Feta cheese cream

Pilaf

with caramelized celery, sun-dried tomatoes, fried hazelnuts

Baklava with ice cream

walnuts, almonds, citrus

Web: www.tajmahal-dubrovnik.com

RESTORAN TAJ MAHAL

Hotel Lero, Iva Vojnovića 14

Tel: +385 20 640 123

Meni I - 48€ po osobi

Namaz od dimljenog patlidžana

Janjeća rebarca

glazirana datuljom,
jogurt s mentom, dukah

Bademli almasija

Meni II - 42€ po osobi

Marinirane tikvice i bob

s kremom od Feta sira

Pilav

s karameliziranim celerom,
polusušene rajčice, prženi lješnjak

Baklava sa sladoledom

orasi, bademi, citrusi

Web: www.tajmahal-dubrovnik.com

BISTRO TAVULIN

Cvijete Zuzorić 1

Tel: +385 20 323 977

Meni - 35€ po osobi

Mrkva pečena u medu

ricotta, med, tostirani lješnjaci, pesto

File lososa

basmati riža, kvinoja, mango, paprika,
soja umak, češnjak

Dubrovačka rozata

karamel umak, bademi

E-mail: bistro@tavulin.com
Web: www.bistrotavulin.com

TAJ MAHAL RESTAURANT

Hotel Lero, Iva Vojnovića 14

Tel: +385 20 640 123

Menu I - 48€ per person

Smoked eggplant spread

Lamb ribs

glazed with dates, mint yogurt,
dukah (Egyptian spiced nut mix)

Almond apple pie "Bademli almasija"

Menu II - 42€ per person

Marinated zucchini and broad beans

with Feta cheese cream

Pilaf

with caramelized celery, sun-dried
tomatoes, fried hazelnuts

Baklava with ice cream

walnuts, almonds, citrus

Web: www.tajmahal-dubrovnik.com

BISTRO TAVULIN

Cvijete Zuzorić 1

Tel: +385 20 323 977

Menu - 35€ per person

Carrot roasted in honey

ricotta, honey, toasted hazelnuts, pesto

Salmon fillet

basmati rice, quinoa, mango, pepper,
soya sauce, garlic

Dubrovnik crème caramel

caramel sauce, almonds

E-mail: bistro@tavulin.com
Web: www.bistrotavulin.com

RESTORAN TRAMUNTANA

Nika i Meda Pucića 13

Tel: +385 20 494 280

Ribljí meni - 42€ po osobi

Sipa

salata od sipe, mini rajčice, ljubičasti luk, kapari, peršin, maslinovo ulje

Hobotnica

ragu od jadranske hobotnice, slanetak, kopar, krumpir, prepečeni kruh

Rogač naranča

biskvit od rogača, džem od ljute naranče, krema od mliječne čokolade

Mesni meni - 42€ po osobi

Biftek carpaccio

juneći file, Dijon senf, mini rajčice, rikula, sir Grana Padano

Osso buco

sporo kuhana teleća koljenica, pire od krumpira, umak od crnog vina

Lješnjak tortica

biskvit lješnjak, pralina lješnjak, krema lješnjak, mousse od bijele čokolade

TRAMUNTANA RESTAURANT

Nika i Meda Pucića 13

Tel: +385 20 494 280

Fish menu - 42€ per person

Cuttlefish

cuttlefish salad, mini tomatoes, red onions, capers, parsley, olive oil

Octopus

ragout of Adriatic octopus, chickpeas, dill, potatoes, toasted bread

Carob and orange

carob sponge, spicy orange jam, milk chocolate cream

Meat menu - 42€ per person

Beef carpaccio

fillet of beef, Dijon mustard, mini tomatoes, rocket, Grana Padano cheese

Osso buco

slow-cooked veal shank, mashed potatoes, red wine sauce

Hazelnut cake

hazelnut sponge, hazelnut praline, hazelnut cream, white chocolate mousse

RESTORAN ZUZORI

Cvijete Zuzorić 2

Tel: +385 20 324 076

Riblj menü - 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
govedi obrazi i dehidrirane
kalamata masline

Bourbon vanilija & krema mrkva
karamela

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 / Web: www.zuzori.com





Dobar TEK!
ENJOY your MEAL!

www.tzdubrovnik.hr