



Tjedan  
**PROLJETNIH**  
17.-24. **okusa**  
travnja

Tastes of  
**SPRING**  
week 17-24  
April



Turistička zajednica  
građa Dubrovnika  
Dubrovnik  
Tourist Board



GRAD DUBROVNIK  
CITY OF DUBROVNIK

[www.tzdubrovnik.hr](http://www.tzdubrovnik.hr)





## **RESTAURANT AZUR**

Ul. Pobijana 10, tel: 020 324 806

### **MENI 1 – 180 KN**

#### **Beef Cheek Tacos**

tacosi sa sporo kuhanim govedim obrazima

#### **Bunny Chow Pašticada**

južnoafrički specijalitet po dubrovački

#### **Cheesecake**

torta od sira

### **MENI 2 – 180 KN**

#### **Mini Mushroom Donburi**

šampinjoni, wakame,  
Baba ganoush, sushi riža

#### **Avocado Toast & Salad**

avocado, jaje, mikro zelenje, salata

#### **Pistachio Dusted Chocolate Tart**

čokoladni tart

## **RESTORAN BANJE BEACH**

Frana Supila 10b, tel: 099 3146 485

### **MESNI MENI - 210 KN**

#### **Zapečena mozzarella**

s medom i pršutom

#### **Suho odležani ramstek**

s kremom od graška  
i karameliziranim lukom

#### **Kolač od sira**

s preljevom od šumskog voća

### **RIBLJI MENI – 210 KN**

#### **Carpaccio od hobotnice**

serviran na posteljici od rikule

#### **File od brancina**

u umaku od pjenušca i dimljenog sira

#### **Panakota**

s bourbon vanilijom i preljevom  
od jagode



## **RESTAURANT AZUR**

Ul. Pobjijana 10, tel: 020 324 806

### **MENU 1 – 180 KN**

#### **Beef Cheek Tacos**

tacos with slow-cooked beef cheeks

#### **Bunny Chow Pašticada**

South African specialty  
in a Dubrovnik style

#### **Cheesecake**

### **MENU 2 – 180 KN**

#### **Mini Mushroom Donburi**

mushrooms, wakame,  
Baba ganoush, sushi rice

#### **Avocado Toast & Salad**

avocado, egg, micro greens, lettuce

#### **Pistachio Dusted Chocolate Tart**

chocolate tart

## **RESTORAN BANJE BEACH**

Frana Supila 10b, tel: 099 3146 485

### **MEAT MENU – 210 KN**

#### **Baked mozzarella**

with honey and prosciutto

#### **Dry aged Sirloin steak**

with peas cream  
and caramelized onions

#### **Cheesecake**

with wild berries dressing

### **FISH MENU – 210 KN**

#### **Octopus carpaccio**

served on arugula salad

#### **Seabass filet**

in sauce of Prosecco and smoked cheese

#### **Panna cotta**

with bourbon vanilla  
and strawberry dressing



## KONOBA BLIDINJE

Lapadska obala 21, tel: 020 358 794

### MESNI MENI - 150 KN

**Krem juha od mrkve**

**Ramstek u proljeće**

šparoge, mrkva, gljive, cherry rajčice

**Tart od limuna**

### RIBLJI MENI - 150 KN

**Riblja juha**

**Filet brancina**

na podlozi od šparoga s umakom  
od limuna

**Torta od mrkve**

### VEGETERIJANSKI MENI - 120 KN

**Juha od gljiva**

**Rižot povrće**

**Torta od mrkve**

## KONOBA CARPACCIO

Prijeko 30, tel: 091 628 1907

### MESNI MENI – 240 KN

**Goveđi carpaccio**

s kremom od sira i uljem od tartufa

**Dalmatinska pržolica**

s blitvom i patatama

**Rozata**

### RIBLJI MENI – 240 KN

**Carpaccio od hobotnice**

**Cartoccio**

file brancin s povrćem u škartocu

**Rozata**

### VEGETERIJANSKI MENI – 190 kn

**Carpaccio od tikvica s pinjolima**

**Ravioli sa sirom**

u umaku od cherry pomadora,  
svježim bosiljkom i Grana Padanom

**Rozata**



## **BLIDINJE TAVERN**

Lapadska obala 21, tel: 020 358 794

### **MEAT MENU - 150 KN**

**Cream of carrot soup**

**Rump steak in the spring**

asparagus, carrots,  
mushrooms, cherry tomatoes

**Lemon tart**

### **FISH MENU - 150 KN**

**Fish soup**

**Sea bass fillet**

on an asparagus base with lemon sauce

**Carrot cake**

### **VEGETARIAN MENU - 120 KN**

**Mushroom soup**

**Risotto vegetables**

**Carrot cake**

## **CARPACCIO TAVERN**

Prijeko 30, tel: 091 628 1907

### **MEAT MENU - 240 KN**

**Beef carpaccio**

beef tenderloin, cream cheese,  
arugula, truffle oil

**Dalmatian steak**

with chard and potatoes

**Dubrovnik rozata**

### **FISH MENU - 240 KN**

**Octopus carpaccio**

arugula, tomatoes, Grana Padano,  
extra virgin olive oil

**Cartoccio**

white fish fillet with vegetables  
from the oven

**Dubrovnik rozata**

### **VEGETARIAN MENU - 190 kn**

**Zucchini carpaccio**

arugula, pine nuts,  
Grana Padano, extra virgin olive oil

**Homemade cheese ravioli**

with cherry tomatoes, Grana  
Padano and fresh basil

**Dubrovnik rozata**



## **CHIHUAHUA CANTINA MEXICANA**

Šetališta Kralja Zvonimira 2b

Tel: 099 685 2380

### **MENI – 165 KN**

#### **Taco tortica**

punjena svježim sirom i vrhnjem, jaja, mlada kapulica i šparoge

#### **Janjetina s bižima**

šalša od pomadora u domaćim mekanim tacosima, lagano ukiseljena mlada kapulica i rotkvica, zelena salata

#### **Domaće praline**

od tamne čokolade i bijele čokolade s pinkom čilija, umak od jagoda

## **RESTORAN GUSTA ME**

Hvarska ulica 2, tel: 020 420013

### **MENI 1 – 175 KN**

#### **Capuccino juha**

od mladih tikvica

#### **Svinjski medaljoni**

s pireom od graška, okruglicama od krumpira i umakom od Plavca

#### **Domaća topla pita od jabuka**

sa sladoledom od vanilije

### **MENI 2 – 195 KN**

#### **Carpaccio od tune**

s komoračem i narančom

#### **Rižot**

od svježih gambora i poriluka

#### **Domaći semifredo**

s bademima i umakom od karamela



## **CHIHUAHUA CANTINA MEXICANA**

Šetališta Kralja Zvonimira 2b

Tel: 099 685 2380

### **MENU - 165 KN**

#### **Taco cake**

stuffed with cottage cheese and sour cream, eggs, spring onions and asparagus

#### **Lamb with young peas**

tomato sauce in homemade soft tacos, lightly pickled young onions and radish, lettuce

#### **Homemade praline**

dark chocolate and white chocolate pralines with chili pink, strawberry sauce

## **RESTORAN GUSTA ME**

Hvarska ulica 2, tel: 020 420013

### **MENU 1 – 175 KN**

#### **Cappuccino soup**

from young courgettes

#### **Pork medallions**

with pea purée, potato dumplings and a Plavac wine sauce

#### **Homemade hot apple pie**

with vanilla ice cream

### **MENU 2 – 195 KN**

#### **Tuna carpaccio**

with fennel and orange

#### **Risotto**

of fresh prawns and leeks

#### **Homemade semifreddo**

with almonds and caramel sauce



## **HOTEL KAZBEK**

Lapadska obala 25, tel: 020 362 991

### **MENI 1 – 260 KN**

#### **Domaći škripavac**

kravlji sir, suhe smokve u crnom vinu  
i orašastim podovima

#### **Juneći file**

ljenica od krumpira,  
sotirani vrganji, juneći demi glace

#### **Slastica po izboru**

### **MENI 2 – 240 KN**

#### **Tortica od grdobine**

posteljica od heljde s povrćem i sirom

#### **File brancina**

krema od graška, glazirani komorač,  
mediteranski concassé

#### **Slastica po izboru**

### **MENI 3 – 250 KN**

#### **Ragu od junećeg repa**

perlice od celera i mrkve, šampinjoni,  
pikantni krutoni, pjenica od mozzarelle  
i mascarpone sira, prah od šampinjona

#### **Pačja prsa**

krema od batata, marinirano crveno  
zelje, sotirana ljutika, pileći demi glace

#### **Slastica po izboru**

### **MENI 4 – 170 KN**

#### **Juha od leće**

#### **Istarski fuži**

domaća istarska tjestenina, umak od  
vrhnja, sparoga i šampinjona, i kreme od  
istarskog tartufa

#### **Slastica po izboru**



## HOTEL KAZBEK

Lapadska obala 25, tel: 020 362 991

### MENU 1 – 260 KN

#### Cottage cheese

soft full-fat cow cheese, dry figs  
in red wine syrup and nut

#### Beefsteak

potato purée, porcini mushrooms  
sautéed, beef demi-glace sauce

#### Dessert

### MENU 2 – 240 KN

#### Monkfish tartlet

buckwheat bed with vegetables  
and cheese

#### Sea bass fillet

pea purée, glazed fennel,  
Mediterranean concassé

#### Dessert

### MENU 3 – 250 KN

#### Oxtail ragu

celery and carrot pearls, champignons,  
spicy croutons, mozzarella and  
mascarpone mousse, champignon flour

#### Duck breast

sweet potato cream, marinated red  
cabbage, sautéed shallots,  
chicken demi-glace saucee

#### Dessert

### MENU 4 – 170 KN

#### Lentil soup

#### Istrian “fuži”

homemade Istrian pasta,  
fresh cream sauce with asparagus,  
champignons, and Istrian black truffles

#### Dessert



## **TAVERNA LOGGIA**

Nikole Tesle 8, tel: 091 628 1907

### **RIBLJI MENI – 260 KN**

#### **Marinirani repovi gambora**

na podlozi od paške skute s perlama  
od bijelog aceta balsamica  
i emulzijom od limuna

#### **Poširani file lista**

punjen škampom na kremi od batata  
i pestom od bosiljka

#### **Tradicionalna dubrovačka torta**

od skorupa i bijelih badema

### **MESNI MENI – 260 KN**

#### **Salata od matovilca**

s dimljenim pačjim prsima  
i grana padanom

#### **Janjeća koljenica**

na pireu od tartufa s demi glace umakom  
i svježim tartufom

#### **Tradicionalna dubrovačka torta**

od skorupa i bijelih badema

### **VEGE MENI – 220 KN**

#### **Pečena buča**

s burata sirom i rikulom

#### **Domaći ravioli**

sa sirom u kremi od vrganja

#### **Tradicionalna dubrovačka torta**

od skorupa i bijelih badema

## **RESTORAN EDEN**

Kardinala Stepinca 54

Tel: 020 435 133

### **MENI 1 – 150 KN**

#### **Krem juha od šparoga**

#### **Tatar biftek**

#### **Dubrovačka rozata**

### **MENI 2 – 150 KN**

#### **Juha od leće**

#### **Bob s gamborima ili sipom**

#### **Palačinke s domaćim džemom**

## **LOGGIA TAVERN**

Nikole Tesle 8, tel: 091 628 1907

### **FISH MENU - 260 KN**

#### **Marinated shrimp tails**

on Pag curd base with white balsamic vinegar pearls and lemon emulsion

#### **Poached flatfish fillet**

stuffed with shrimp on sweet potatoe cream and basil pesto

#### **Traditional Dubrovnik**

sweet cream and white almond cake

### **MEAT MENU - 260 KN**

#### **Corn salad**

with smoked duck breast and Grana Padano

#### **Lamb shank**

on truffle puree with demi-glace sauce and fresh truffle

#### **Traditional Dubrovnik Cake**

with sweet cream and white almonds

### **VEGGIE MENU - 220 KN**

#### **Baked pumpkin**

with burrata cheese and arugula

#### **Homemade ravioli**

with cheese in mushroom cream

#### **Traditional Dubrovnik Cake**

with sweet cream and white almonds

## **RESTAURANT EDEN**

Kardinala Stepinca 54

Tel: 020 435 133

### **MENU 1 – 150 KN**

#### **Cream of asparagus soup**

#### **Beef tartare**

#### **Dubrovnik rozata (crème caramel)**

### **MENU 2 – 150 KN**

#### **Lentil soup**

#### **Broad beans with shrimp or cuttlefish**

#### **Pancakes with homemade jam**

## RESTORAN MOMENTI

Hotel Valamar Collection President  
Iva Dulčića 142, tel: 020 441100

### MENI 1 – 150 KN

#### Pozdrav iz kuhinje

mali zalogajčić iznenađenja  
od vašeg kuhara

#### Crudo od Tune

crudo od tune, tikvice,  
sorbet od komorača,  
ulje od mente

#### Hama

lagano dimljena bijela riba,  
sabayon, krumpir s algama,  
mrkva, šparoge

#### Cheesecake

crumble od badema,  
slani karamel umak,  
brownie kockice

### MENI 2 – 150 KN

#### Pozdrav iz kuhinje

mali zalogajčić iznenađenja  
od vašeg kuhara

#### Poké

prepečena junetina,  
grašak s hrenom, krastavac,  
rotkvice, divlja crna i sushi riža,  
kiseli soja preljev

#### Janjetina

janjeći medaljon,  
hrskavi janjeći krocket, šparoge,  
tikvice, confit krumpir, jus

#### Nabujak

vrući nabujak od čokolade i kave,  
crumble od cimeta,  
Mascarpone s konjakom



## RESTAURANT MOMENT!

Hotel Valamar Collection President  
Iva Dulčića 142, tel: 020 441100

### MENU 1 – 150 KN

#### **Chefs' surprise**

bite size hors d'œuvre  
from yours chef

#### **Tuna Crudo**

shrimps, zucchini,  
fennel sorbet, mint oil

#### **Meagre fish**

gently smoked whitefish, sabayon,  
seaweed potato, carrots, asparagus

#### **Cheesecake**

almond crumble,  
salty Caramel sauce,  
brownie cake

### MENU 2 – 150 KN

#### **Chefs' surprise**

bite size hors d'œuvre  
from yours chef

#### **Poké**

seared beef, green peas with  
horseradish, cucumber, radish, wild  
black & sushi rice, sour-soya dressing

#### **Lamb**

lamb medallion, crispy lamb crocket,  
asparagus, zucchini, potato confit, jus

#### **Soufflé**

hot chocolate & coffee soufflé, cinnamon  
crumble, cognac flavoured Mascarpone



## RESTORAN ORSAN

Ivana Zajca 4, tel: 020 436 822

### MENI:

**Aperitiv** - naše domaće rakije i likeri

#### - Predjela/juhe -

Krem juha od šparoga

Krem juha od rikule

Salata s divljim šparogama i jajima

Carpaccio od brancina

Riblje bruschette

Rižot od šparoga

Bruschette s humusom i pršutom

Dalmatinski pršut, ljubačka kobasica  
i domaći sir s ukiseljenim povrćem iz  
našeg vrta

#### - Glavna jela -

Medaljoni od grdobine

u umaku od šampanjca s prokulicama

File kokota i jadranske kozice  
s domaćim povrćem

Listići bifteka u crnom vinu  
s raviolima

Janjeći čop na žaru

u mediteranskom umaku s pečenim  
patatama i ružmarinom

#### - Desert po izboru -

Cijena menija: predjelo ili juha + glavno jelo + desert 170 kn

Posebna ponuda vina: Kućno vino 0,75l 100 kn , čaša 20 kn

## RESTAURANT ORSAN

Ivana Zajca 4, tel: 020 436 822

### MENU:

**Aperitif** - our homemade brandies and liqueurs

#### - Appetizers /soups -

Cream of asparagus soup

Cream of arugula soup

Salad with wild asparagus and eggs

Sea bass carpaccio

Fish bruschetta

Asparagus risotto

Bruschetta with hummus and prosciutto

Dalmatian prosciutto, sausage from Ljubač and homemade cheese with pickled vegetables from our garden

#### - Glavna jela -

**Monkfish medallions**

in champagne sauce with brussel sprouts

**Chicken fillet and Adriatic shrimp**

with home-grown vegetables

**Beefsteak in red wine with ravioli**

**Grilled lamb chop**

in Mediterranean sauce with roasted potatoes and rosemary

#### - Dessert of your choice -

Menu price: appetizer or soup + main course + dessert 170 kn

Special wine offer: House wine 0,75l 100 kn, glass 20 kn

## **RHEA SILVIA WINE & TAPAS BAR**

Mata Vodopića 12, tel: 020 642 480

### **MENI 1 – 180 KN**

**Krem juha od cvjetače  
i tartufata**

**Medaljoni od grdobine  
na crveno s wok povrćem**

**Čokoladna torta s narančom**

### **MENI 2 – 180 KN**

**Crispy pileća salata**

**Gurmanska punjena piletina  
s umakom od šparoga  
i krocketima od špinata i sira**

**Pannacotta s jagodama**

## **KONOBA ROZARIO**

Prijeko 1, tel: 020 322 015

### **MENI 1 – 180 KN**

**Proljetna juha od povrća**

**Pileća prsa  
u umaku od vina i kopra**

**Domaći kolač**

### **MENI 2 – 180 KN**

**Ribarska juha**

**File bijele ribe  
u umaku od vina i kopra**

**Domaći kolač**



## **RHEA SILVIA WINE & TAPAS BAR**

Mata Vodopića 12, tel: 020 642 480

### **MENU 1 – 180 KN**

**Cream of cauliflower  
and truffle soup**

**Monkfish medallions**  
in red with wok vegetables

**Chocolate cake with orange**

### **MENU 2 – 180 KN**

**Crispy chicken salad**

**Gourmet stuffed chicken**  
with asparagus sauce and spinach  
and cheese croquettes

**Panna cotta with strawberries**

## **ROZARIO TAVERN**

Prijeko 1, tel: 020 322 015

### **MENU 1 – 180 KN**

**Spring vegetable soup**

**Chicken breast**  
in wine and dill sauce

**Homemade cake**

### **MENU 2 – 180 KN**

**Fish soup**

**White fish fillet**  
in wine and dill sauce

**Homemade cake**



## **RESTORAN SESAME**

Dante Alighieri 2, tel: 020 412910

### **MESNI MENI – 320 KN**

#### **Terina od goveđeg repa**

s kremom od jagoda,  
s miješanom salatom i rotkvicama

#### **Pačja prsa**

s pireom od cikle, pečenim porilukom,  
sotiranim malinama i Porto umakom

#### **Pita od kupina**

### **RIBLJI MENI – 240 KN**

#### **Salata od kuka**

s Hollandaise umakom,  
kozicama, mladim lukom i jajima

#### **Gulaš od hobotnice s bobom**

#### **Tart od limuna**

### **VEGETARIJANSKI MENI – 210 KN**

#### **Juha od graška**

s tostiranim bademima

#### **Rižot od šparoga**

s pjenicom od parmezana

#### **Torta od mrkve**



## **RESTORAN SESAME**

Dante Alighieri 2, tel: 020 412910

### **MEAT MENU - 320 KN**

#### **Oxtail terrine**

with strawberry cream,  
with mixed salad and radishes

#### **Duck breast**

with beetroot puree, roasted leeks,  
sautéed raspberries and Porto sauce

#### **Blackberry pie**

### **FISH MENU - 240 KN**

#### **Wild asparagus salad**

with Hollandaise sauce,  
shrimp, spring onions and eggs

#### **Octopus stew with broad beans**

#### **Lemon tart**

### **VEGETARIAN MENU - 210 KN**

#### **Pea soup**

with toasted almonds

#### **Asparagus risotto**

with parmesan foam

#### **Carrot cake**



## RESTORAN STARA LOZA

Prijeko Palace

Prijeko 22, tel: 020 321145

### MENI 1 – 200 KN

#### Lignje s tavic

ukiseljene lukovice, avokado,  
krumpir, mediteranski dressing

#### File brancina

pire od komorača i krumpira,  
povrće, umak od vina, kapara  
i mušula, prah od masline

#### Čokolada i borovnica

### MENI 2 – 150 KN

#### Falafel

humus, salata, feta sir, masline

#### Wok s povrćem

riža, kokosovo mlijeko, sjemenke sezana,  
đumbir, soja sos,  
umak od slatke chili papričice

#### Čokolada i borovnica

## BISTRO TAVULIN

Cvijete Zuzorić 1

Tel: 020 323 977

### MENI – 140 KN

#### Carpaccio od tune

dressing od limete,  
rikula, mladi luk

#### Kremasti orzo s hobotnicom i bobom

#### Tiramisu

s umakom od kave i čokolade



## **RESTORAN STARA LOZA**

Prijeko Palace

Prijeko 22, tel: 020 321145

### **MENU 1 – 200 KN**

#### **Pan seared calamari**

pickled onions, avocado, potatoes,  
Mediterranean dressing

#### **Sea Bass**

fennel and potatoes puree,  
vegetables, wine, capers and mussels  
sauce, olive powder

#### **Chocolate and blueberry**

### **MENU 2 – 150 KN**

#### **Falafel**

hummus, salad, feta cheese, olives

#### **Vegetables wok**

rice, coconut milk,  
sesame seeds, ginger, soy sauce,  
sweet chilli sauce

#### **Chocolate and blueberry**

## **BISTRO TAVULIN**

Cvijete Zuzorić 1

Tel: 020 323 977

### **MENU – 140 KN**

#### **Tuna carpaccio**

dressing of lime, arugula,  
spring onions

#### **Creamy orzo**

**with octopus and beans**

#### **Tiramisu**

with coffee and chocolate sauce



## **TAJ MAHAL, STARI GRAD**

Nikole Gučetića 2, tel: 020 323 221

### **MENI 1 – 260 KN**

**Glazirane mrkvice,  
zapečeni lučići, bademi i jogurt**

**Humus od boba**  
s zapečenom janjetinom

**Hurmašica**

### **MENI 2 – 240 KN**

**Tartar od pečene paprike**  
slane kroštule sa sezamom

**Pileći otkošteni batak**  
slanutak, komorač, poriluk  
i kiselo vrhnje

**Bademli almasija**

## **TAJ MAHAL, HOTEL LERO**

Iva Vojnovića 14, tel: 020 640123

### **MENI 1 – 260 KN**

**Glazirane mrkvice,  
zapečeni lučići, bademi i jogurt**

**Humus od boba**  
s zapečenom janjetinom

**Hurmašica**

### **MENI 2 – 240 KN**

**Tartar od pečene paprike**  
slane kroštule sa sezamom

**Pileći otkošteni batak**  
slanutak, komorač, poriluk  
i kiselo vrhnje

**Bademli almasija**



## **TAJ MAHAL, OLD TOWN**

Nikole Gučetića 2, tel: 020 323 221

### **MENU 1 - 260 KN**

**Glazed carrots,  
baked onions, almonds and yogurt**

**Bean hummus**  
with roasted lamb

**Hurmašica**  
(syrup-drenched pastries)

### **MENU 2 - 240 KN**

**Roasted paprika tartar**  
salted crostoli with sesame

**Boneless chicken drumstick**  
chickpeas, fennel, leeks  
and sour cream

**Almond diamond**

## **TAJ MAHAL, HOTEL LERO**

Iva Vojnovića 14, tel: 020 640123

### **MENU 1 - 260 KN**

**Glazed carrots,  
baked onions, almonds and yogurt**

**Bean hummus**  
with roasted lamb

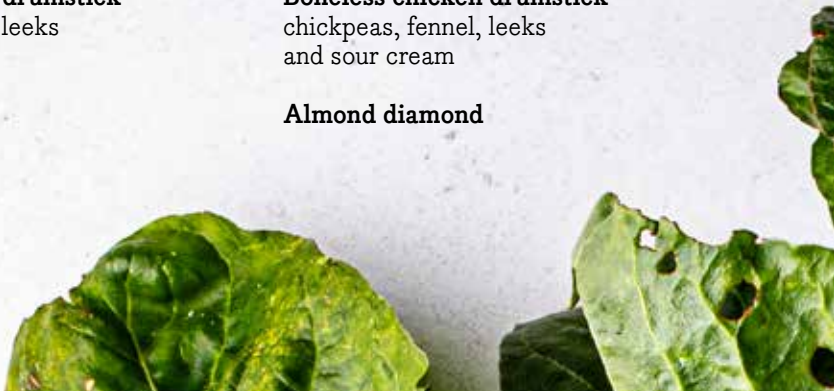
**Hurmašica**  
(syrup-drenched pastries)

### **MENU 2 - 240 KN**

**Roasted paprika tartar**  
salted crostoli with sesame

**Boneless chicken drumstick**  
chickpeas, fennel, leeks  
and sour cream

**Almond diamond**







DOBAR TEK!  
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