



GOOD FOOD

Festival

Dubrovnik 2022

by Dubrovnik Tourist Board

LISTOPAD
10-16
OCTOBER



PROGRAM / PROGRAMME



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BAVARIN 42 - 53



17 sati, Restoran Trattoria
Sunset Beach Dubrovnik
RESTORANSKI DESERTI

Radionica

Voditeljice :
Petkana Sindik i Biljana Vučković

Tradicionalni deserti servirani na
moderni način s komponentama koje
idu uz taj desert.

Rezervacije: registracija.rckdu.hr

18.30 sati, Restoran Trattoria
Sunset Beach Dubrovnik
DIMLJENJE I SUŠENJE MESA

Radionica i degustacija

Voditeljica: Petra Brajković

Saznajte sve o tradicionalnom načinu
dimljenja i sušenja mesa i tehnikama
dimljenja u svijetu.

Rezervacije: registracija.rckdu.hr

Organizator: TUŠ Dubrovnik

5 pm, Trattoria Restaurant
Sunset Beach Dubrovnik
RESTAURANT DESSERTS

Workshop

Hosts: Petkana Sindik and Biljana
Vučković

Traditional desserts served in a modern
way with components that go
with that dessert.

Reservations: registracija.rckdu.hr

6.30 pm, Trattoria Restaurant
Sunset Beach Dubrovnik
SMOKING AND DRYING OF MEAT

Workshop and tasting

Host: Petra Brajković

Find out everything about the
traditional way of smoking and drying
meat and smoking techniques in
the world.

Reservations: registracija.rckdu.hr

Organised by: Dubrovnik tourism and
hospitality school





17 sati, Restoran Trattoria
Sunset Beach Dubrovnik
**SAMONIKLO JESTIVO
I ZAČINSKO BILJE**

Voditelj: Mijo Marušić

Na radionici ćemo se upoznati sa samoniklim biljem koje se može ubrati na našem području tijekom pojedinih godišnjih doba, s načinom praćenja sezone bilja te primjenom u kuharstvu. Naučit ćete ponešto o spajanju bilja s određenim jelima, obradi avangardnim tehnikama, čuvanju i iskoristivosti začinskog bilja.

Rezervacije: registracija.rckdu.hr
Organizator: TUŠ Dubrovnik

18 sati, Vinarija Škar
Lapadska obala 17, tel: 098 787 705
PRIČA O LEKRI-U

Vođena vinska tura – 300 kn po osobi

Kušanje bijelog, rose i crnog vina, uz mesnu, riblju ili vegetarijansku platu i domaće likere. Priče o Dubrovniku, brodogradnji, pravljenju vina i obiteljskoj povijesti.

5 pm, Trattoria Restaurant
Sunset Beach Dubrovnik
WILD EDIBLES AND HERBS

Host: Mijo Marušić

At the workshop, you will learn about wild herbs that can be harvested in our area during certain seasons, how to monitor the season of herbs and how to use them in cooking. You will learn something about combining herbs with certain dishes, processing with avant-garde techniques, preserving and using herbs.

Reservations: registracija.rckdu.hr
Organised by: Dubrovnik tourism and hospitality school

6 pm, Škar Winery Dubrovnik
Lapadska obala 17, tel: 098 787 705
THE STORY OF LEKRI

Guided wine tour – 300 kn per person

Tasting of white, rose & red wine accompanied with prosiutto & cheese, fish or veggie platters + liquers. Stories about Dubrovnik, ship building, wine making and family history.

11 sati, Županijska komora Dubrovnik
Pera Čingrije 6

**OSNOVE PERMAKULTURE
I UZGOJ HRANE
ZA VLASTITE POTREBE**

Radionica

Voditelj: Hrvoje Bota dipl.ing.arh.,
permakulturni dizajner

Na radionici će se predstaviti načela permakulture, kako na održiv i ekološki način uzgajati hranu za vlastite potrebe u gradu i na selu.

Upoznat ćete se s procesom planiranja vrta metodom permakulturnog dizajna koji kombinira tradicijska znanja i suvremene tehnike.

Prikazat će se izvedeni primjeri vrtova i povrtnjaka s praktičnim primjerima ekološke zaštite, metodama otpornosti vrta na sušu i vjetar, smanjenje erozije, uspješan uzgoj uz čuvanje sjemena starih sorti.

Ulaz slobodan uz obveznu rezervaciju i naznaku lokacije (Dubrovnik):
020 312 090, hgkdu@hgk.hr

Organizator: HGK

11 am, Dubrovnik County Chamber
Pera Čingrije 6

**BASICS OF PERMACULTURE
AND GROWING FOOD
FOR YOUR OWN NEEDS**

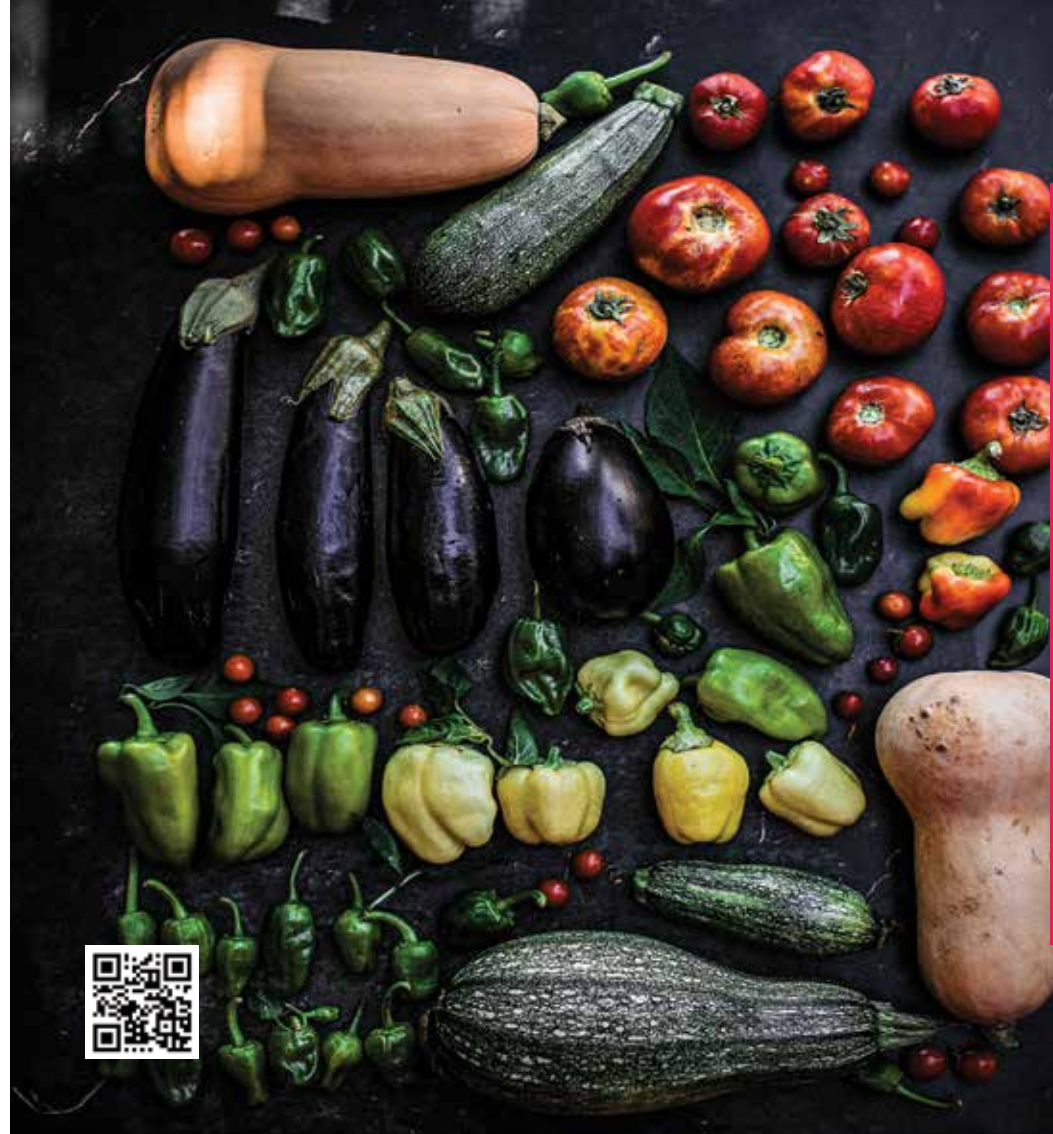
Workshop

Host: Hrvoje Bota, B.Sc.Arch.,
permaculture designer

The workshop will present the principles of permaculture, how to grow food for your own needs in a sustainable and ecological way in the city and in the countryside. You will learn about the process of planning a garden using the permaculture design method, which combines traditional knowledge and modern techniques. Realised examples of gardens and vegetable gardens will be presented with practical examples of environmental protection, methods of garden resistance to drought and wind, reduction of erosion, successful cultivation while preserving seeds of old varieties.

Free entry with mandatory reservation and indication of location (Dubrovnik):
020 312 090, hgkdu@hgk.hr

Organised by: Croatian chamber of economy



17 sati, Zgrada DVD-a Osojnik
Nagutići 12a, Osojnik
**OSNOVE EKOLOŠKE I
REGENERATIVNE POLJOPRIVREDE**

Radionica

Voditelj: Hrvoje Bota dipl.ing.arh.,
permakulturni dizajner

Na radionici će se predstaviti uvod u načela ekološke i regenerativne poljoprivrede i zašto je način na koji uzgajamo hranu ključan za zdravlje ljudi i okoliša. Upoznat ćete se s praktičnim znanjima za povećanje plodnosti tla, povećanje otpornosti na sušu, zaštitu od erozije, očuvanje ekosustava i uzgoj hrane na ekonomski učinkovit način. Pokazat će se postojeći primjeri iz Hrvatske i Svijeta s različitim operacijama uzgoja, od intenzivnog uzgoja povrća, uzgoja peradi, ispaše stoke, voćnjaka i agrošumarskih tehnika. Radionica je primjerena za sve poljoprivredne proizvođače, obiteljske OPG-ove i sve koje planiraju uzgoj u skladu s prirodom.

Ulaz slobodan uz obveznu rezervaciju i naznaku lokacije (Osojnik):
020 312 090, hgkdu@hgk.hr

Organizator: HGK

5 pm, Nagutići 12a, Osojnik
**BASICS OF ECOLOGICAL AND
REGENERATIVE AGRICULTURE**

Workshop

Host: Hrvoje Bota, B.Sc.Arch.,
permaculture designer

The workshop will present an introduction to the principles of ecological and regenerative agriculture and why the way we grow food is crucial for the health of people and the environment. You will be introduced to practical knowledge to increase soil fertility, increase drought resistance, protect against erosion, preserve ecosystems and grow food in an economically efficient way. Existing examples from Croatia and the world with different cultivation operations will be shown, from intensive vegetable cultivation, poultry farming, livestock grazing, orchards and agroforestry techniques. The workshop is suitable for all agricultural producers, family smallholders and anyone who is planning cultivation in harmony with nature.

Free entry with mandatory reservation and indication of location (Osojnik):
020 312 090, hgkdu@hgk.hr

Organised by: Croatian chamber of economy



10 sati, Deša
Frana Supila 8, Lazareti
IZRADA MEDENJAKA SV. VLAHO

Radionica pripremanja slastica

Voditeljice: Članice Braniteljske zadruge „Medene ruke“ iz Vukovara

Na radionici će se po receptu iz 1902. godine izrađivati medenjaci, ali ovaj put u obliku sv. Vlaha.

Ovaj jedinstveni spoj izgleda, okusa i mirisa predstaviti će nam članice Braniteljske zadruge “Medene ruke” iz Vukovara, koje od 2010. godine u svojoj radionici prave taj tradicionalni hrvatski kolač u različitim oblicima hrvatskih kulturnih spomenika.

Ulaz slobodan uz obveznu rezervaciju:
020 420 145, info@desa-dubrovnik.hr

18 sati, Vinarija Škar
Lapadska obala 17, tel: 098 787 705
PRIČA O LEKRI-U

Vođena vinska tura – 300 kn po osobi

Kušanje bijelog, rose i crnog vina, uz mesnu, riblju ili vegetarijansku platu i domaće likere. Priče o Dubrovniku, brodogradnji, pravljenju vina i obiteljskoj povijesti.



10 am, Deša
Frana Supila 8, Lazareti
ST. BLAISE GINGERBREAD COOKIES

Workshop on making sweets

Hosts: Members of the Veterans Cooperative “Honey Hands” from Vukovar

At the workshop, gingerbread will be made according to the recipe from 1902, but this time in the shape of St. Blaise, the patron saint of Dubrovnik. This unique combination of appearance, taste and smell will be presented to us by the members of the Veterans Cooperative “Honey Hands” from Vukovar, who have been making this traditional Croatian cake in their workshop since 2010 in various forms of Croatian cultural monuments.

Free entry with mandatory reservation:
020 420 145, info@desa-dubrovnik.hr

6 pm, Škar Winery Dubrovnik
Lapadska obala 17, tel: 098 787 705
THE STORY OF LEKRI

Guided wine tour – 300 kn per person

Tasting of white, rose & red wine accompanied with prosciutto & cheese, fish or veggie platters + liquers. Stories about Dubrovnik, ship building, wine making and family history.





17 sati, Lounge terasa
Royal Hotels & Resort
Kardinala Stepinca 31

SUNSET SPARKLING WINE PARTY

DJ + saxophone

Opustite se uz savršen zalazak sunca i otkrijte svijet hrvatskih i mađarskih pjenušavih vina! Sommelieri će vas upoznati s različitim stilovima pjenušaca proizvedenih ancestralnom, charmat i tradicionalnom metodom, a za dobru atmosferu pobrinut će se DJ uz pratnju saksofona.

Kotizacija: 120 kn po osobi
Obvezna rezervacija:
ksenija@eventlab.hr

5 pm, Lounge Terrace
Royal Hotels & Resort
Kardinala Stepinca 31

SUNSET SPARKLING WINE PARTY

DJ + saxophone

Relax with a perfect sunset and discover the world of Croatian and Hungarian sparkling wines! The sommeliers will introduce you to different styles of sparkling wines produced using the ancestral and traditional methods, and a DJ accompanied by a saxophone will ensure a good atmosphere.

Registration fee: 120 kn per person
Mandatory reservation:
ksenija@eventlab.hr

10 sati, Deša
Frana Supila 8, Lazareti
IZRADA TAŠKI

Radionica pripremanja slastica

Voditeljice: Članice Braniteljske zadruge
„Medene ruke“ iz Vukovara

Taške nas povezuju s korijenima, zaflekanim bilježnicama mama i baka te u misli vraćaju uspomene na sretno djetinjstvo u Slavoniji.

Ovi starohrvatski, slavonski kolači u obliku torbice – taške od tijesta s pekmezom od crnih šljiva i krušnih mrvica, su jelo dostojno svake prilike. Radit će ih s nama naše Slavonke iz Vukovara.

Ulaz slobodan uz obveznu rezervaciju:
020 420 145, info@desa-dubrovnik.hr

12-24 sata, Dubrovačka pivovara
Obala pape Ivana Pavla II 15
**DBC & MEXICAN STYLE BY
BARBAROSSA STREET FOOD**

Živa glazba od 20 sati
Rezervacije: 095 3569 620
FB: Dubrovnik Beer Company

10 am, Deša
Frana Supila 8, Lazareti
**“TAŠKE” TRADITIONAL
SLAVONIAN SWEETS**

Workshop on making sweets

Hosts: Members of the Veterans
Cooperative “Honey Hands”
from Vukovar

“Taške” connect us to our roots, the stained notebooks of our mothers and grandmothers, bring back memories of a happy childhood in Slavonia. These old Croatian, Slavonian cakes in the form of purses - dough bags with black plum jam and breadcrumbs, are a dish worthy of any occasion. Our Slavonian women from Vukovar will make them with us.

Free entry with mandatory reservation:
020 420 145, info@desa-dubrovnik.hr

12 pm-12 am, Dubrovnik Beer Company
Obala pape Ivana Pavla II 15
**DBC & MEXICAN STYLE BY
BARBAROSSA STREET FOOD**

Live music from 8 pm
Reservations: 095 3569 620
FB: Dubrovnik Beer Company



Photo: Nikša Raguž Lučić

19 sati, Restoran Nobilis
Sunset Beach Dubrovnik
**VEČERA S MICHELIN CHEFOM
MARIJOM CURIĆEM**

Pravu poslasticu ovogodišnjeg Good Food Festivala priprema Marijo Curić, dugogodišnji chef Restoranta 360 Dubrovnik, nositelja Michelinove zvjezdice od 2018. godine. U jelima s potpisom Marija Curića, koji je uvijek dosljedan svojoj filozofiji tehničke izvrsnosti i inspiriran francuskom kuhinjom te interpretacijama tradicionalnih hrvatskih jela, moći će se uživati na večeri koja se priprema u suradnji s timom restorana Nobilis. Tijekom ovog vrhunskog gurmanskog događaja, uživat ćete u nastupu Marka Tolje.

Cijena večere od pet sljedova sa
sljubljenim vinima: 450 kn

Glazba uživo: Marko Tolja

Obvezna rezervacija:
099 4447 717, info@sbd.hr

7 pm, Nobilis Restaurant
Sunset Beach Dubrovnik
**DINNER WITH MICHELIN CHEF
MARIJO CURIĆ**

The real delicacy of this year's Good Food Festival will be prepared by chef Marijo Curić, the long-time chef of Restaurant 360 Dubrovnik, holder of a Michelin star since 2018. Dishes signed by Marijo Curić, who is always consistent with his philosophy of technical excellence and inspired by French cuisine and interpretations of traditional Croatian dishes, can be enjoyed at dinner, which is prepared in collaboration with the Nobilis restaurant team. During this superb gourmet event, you will enjoy the performance of leading Croatian singer Marko Tolja.

Price of a five-course dinner
paired with wines: 450 kn

Live music: Marko Tolja

Mandatory reservation:
099 4447 717, info@sbd.hr



Photo: Veronica Arevalo

10 sati, Deša
Frana Supila 8, Lazareti
**SLATKO OD LJUTE NARANČE
I BRUŠTULANIH MJENDULA**

Radionica pripremanja slastica

Voditelj: Domagoj Palameta

Kraljica dubrovačkih đardina - ljuta naranča se često nađe na našim trpezama kao sastojak i aroma mnogih tradicionalnih slastica i jela. Ovaj put spretnne ruke našeg voditelja radionice pokazat će nam kako je sljubiti sa mjendulima i izraditi slasticu dostojnu svake proslave.

Ulaz slobodan uz obveznu rezervaciju:
020 420 145, info@desa-dubrovnik.hr

12-24 sata, Dubrovačka pivovara
Obala pape Ivana Pavla II 15
**DBC & MEXICAN STYLE BY
BARBAROSSA STREET FOOD**

Živa glazba od 20 sati
Rezervacije: 095 3569 620
FB: Dubrovnik Beer Company

10 am, Deša
Frana Supila 8, Lazareti
**BITTER ORANGE AND
CANDIED ALMONDS SWEET**

Workshop on making sweets

Host: Domagoj Palameta

The queen of Dubrovnik gardens - bitter orange is often found on our tables as an ingredient and aroma of many traditional desserts and dishes. This time, the skilful hands of our workshop leader will show us how to combine it with almonds and create a dessert worthy of any celebration.

Free entry with mandatory reservation:
020 420 145, info@desa-dubrovnik.hr

12 pm-12 am, Dubrovnik Beer Company
Obala pape Ivana Pavla II 15
**DBC & MEXICAN STYLE BY
BARBAROSSA STREET FOOD**

Live music from 8 pm
Reservations: 095 3569 620
FB: Dubrovnik Beer Company





13 sati, Restoran Veranda
Šetnica Dubrovačkih Vrtova Sunca

PREZENTACIJA IZRADE NJOKA I ODABIRA MESA ZA PAŠTICADU

Kuharica iz restorana Veranda prezentirat će nam pripremu njoka od krumpira. Odgovorit će na brojna pitanja i nedoumice: koji krumpir koristiti, kuhati s korom ili bez, guliti toplo ili hladno, koje začine dodati... Nakon što zajedno zamijesimo i oblikujemo njoke, mesar iz poznate dubrovačke mesnice će nam otkriti sve tajne kupovine dobrog komada mesa za tradicionalnu pašticađu i odgovoriti na sva vaša pitanja.

14 sati, Restoran Veranda
OBJED

Meni od tri slijeda, upareno s tri čaše
vina: 250 kn po osobi
Živa glazba

Rezervacije: 091 174 6082

1 pm, Veranda Restaurant
Dubrovnik Sun Gardens promenade

PRESENTATION OF MAKING GNOCCHI AND SELECTION OF MEAT FOR TRADITIONAL DUBROVNIK DISH "PAŠTICADA"

The cook from the Veranda restaurant will present the preparation of potato gnocchi. She will answer many questions and doubts: which potatoes to use, cook with or without the skin, peel hot or cold, which spices to add... After we knead and shape the gnocchi together, the butcher from the famous Dubrovnik butcher's shop will reveal all the secrets of buying a good piece of meat for traditional pašticađa and answer all your questions.

2 pm, Veranda Restaurant
LUNCH

Three-course lunch, paired with three
glasses of wine - 250 kn per person
Live music

Reservations: 091 174 6082

18– 22 sata, terasa restorana Trattoria
Sunset Beach Dubrovnik
SHOW COOKING WITH OFYR

Najbolji komadi mesa s roštilja:
sarajevska pljeskavica, otkošteni pileći
batak i zabatak, BBQ rebarca, pikantna
pileća krilca, marinirani svinjski vrat,
suho odležani ramstek, gurmanska
pikantna pljeskavica, roštilj kobasice
+ prilozi i salate

Živa glazba

*Napomena: prigodne festivalske cijene,
piće se plaća po potrošnji, rezervacije
nisu potrebne*

18 sati, Vinarija Škar
Lapadska obala 17, tel: 098 787 705
PRIČA O LEKRI-U

Vođena vinska tura – 300 kn po osobi

Kušanje bijelog, rose i crnog vina, uz
mesnu, riblju ili vegetarijansku platu
i domaće likere. Priče o Dubrovniku,
brodogradnji, pravljenju vina i
obiteljskoj povijesti.

19 sati, TUP-ovo dvorište
**AZIJSKI KLASIK NA PJATU
I PLATNU**

Gastro - filmska večer u TUP-u

Film: Pijte i jedite, ljudi, 1994.
Tajvan, SAD, 119 min.
Redatelj: Ang Lee

“Pijte i jedite, ljudi” (1994) je vješto
režirana obiteljska drama u kojoj se
složeni emocionalni odnosi, nedostatak
komunikacije u obitelji i prigušeni humor
prožimaju s tradicionalnim kineskim
kulinarskim ritualima. Film je nominiran
1994. za Oskara za najbolji film na
stranom jeziku.

Ulaz slobodan uz obveznu rezervaciju:
e-mail: goodfood@tzdubrovnik.hr

7 pm– 10pm, Trattoria Restaurant terrace
Sunset Beach Dubrovnik
SHOW COOKING WITH OFYR

The best pieces of grilled meat:
Sarajevo patty, boneless chicken
drumstick and drumstick, BBQ ribs, spicy
chicken wings, marinated pork neck,
dry-aged rump steak, gourmet spicy patty,
grilled sausages + side dishes and salads.

Live music

*Note: promotional festival prices, drinks
are paid per consumption, reservations
are not required*

6 pm, Škar Winery Dubrovnik
Lapadska obala 17, tel: 098 787 705
THE STORY OF LEKRI

Guided wine tour – 300 kn per person

Tasting of white, rose & red wine
accompanied with prosciutto & cheese,
fish or veggie platters + liqueurs.
Stories about Dubrovnik, ship building,
wine making and family history.

7 pm, TUP's yard
**AN ASIAN CLASSIC ON A PLATE
AND ON THE SCREEN**

Gastro - movie night at TUP

Film: Eat Drink Man Woman, 1994,
Taiwan, USA, 119 min.
Director: Ang Lee

“Eat Drink Man Woman” (1994) is a
skilfully directed family drama in which
complex emotional relationships, lack
of family communication and muted
humour are interwoven with traditional
Chinese culinary rituals. The film was
nominated in 1994 for the Oscar for the
best film in a foreign language.

Free entry with mandatory reservation:
goodfood@tzdubrovnik.hr

19 sati, Restoran Urban & Veggie
VEČER ITALIJE

Italija je zemlja bogate povijesti i spomen njezina imena budi brojne asocijacije. Budući da je Good Food Festival gastronomska manifestacija osvrnut ćemo se na talijansku trobojnicu čija šaljiva verzija interpretacije glasi: boje zelena, bijela, crvena simboliziraju „boje bilja, paste i rajčice!“. Premalo prostora imamo za nabrojati sve poznate talijanske specijalitete, ali zato u restoranu Urban & Veggie ove godine imate priliku kušati panuzzo, parmigianu i tiramisu!

Živa glazba: Bloom Box

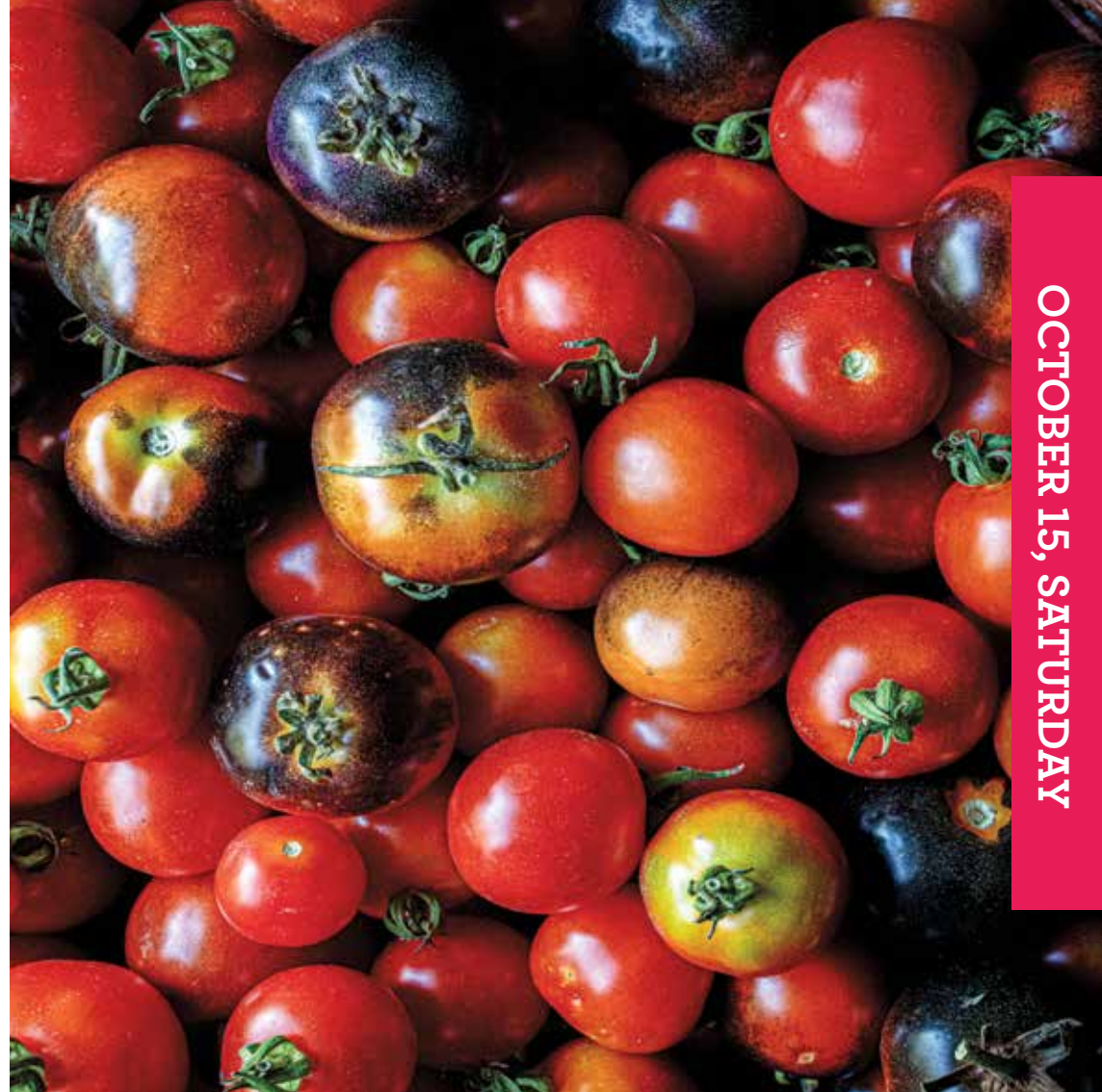
Dress code: 50 nijansi sive
Rezervacije: 095 326 2568
Cijena menija od tri slijeda: 180 kn

7 pm, Urban & Veggie Restaurant
EVENING OF ITALY

Italy is a country rich in history and the mention of its name evokes numerous associations. Since the Good Food Festival is a gastronomic manifestation, we will refer to the Italian tricolour whose humorous version of the interpretation reads: the colours green, white, red symbolise “the colours of herbs, pasta and tomatoes!”. We have too little space to list all the famous Italian specialties, but that’s why in the Urban & Veggie restaurant this year you have the opportunity to taste panuzzo, parmigiana and tiramisu!

Live music: Bloom Box

Dress code: 50 shades of grey
Reservations: 095 326 2568
Price of a three course menu: 180 kn



10 sati, Deša
Frana Supila 8, Lazareti
BEŠKOTINI NA OŽIČICU

Radionica pripremanja slastica

Voditeljica: Nina Smokvina

Uvijek nas nanovo iznenadi sposobnost nekadašnjih domaćica da iz relativno oskudnog izbora namirnica osmisle vrlo ukusne slastice. Na ovoj radionici činit ćemo beškotine na ožičicu po receptu gospođe Nine iz Grgurića koji joj je u naslijeđe ostavila baka.

Ulaz slobodan uz obveznu rezervaciju:
020 420 145, info@desa-dubrovnik.hr

10-17 sati, terasa Restorana Trattoria
Sunset Beach Dubrovnik

DJEČJA FESTIVALSKA PONUDA

Mini pizza (miješana ili margherita) - 30 kn
Chicken nuggets (8 kom.) + pomfrit - 50 kn
Tornado spiralni krumpir - 20 kn
Slush ledeni sok - 20 kn
Razne lizalice - 15 kn
Domaće prikle - 20 kn
Palačinke s marmeladom (dvije) - 15 kn
Palačinke s Nutellom (dvije) - 20 kn

**11 sati Tonka Balonka
predstava s balonima**

10 am, Deša
Frana Supila 8, Lazareti
BISCUITS ON A SPOON

Workshop on making sweets

Host: Nina Smokvina

We are always surprised by the ability of housewives to create very tasty desserts from a relatively limited selection of food. In this workshop, we will make biscuits on a spoon according to the recipe of Mrs. Nina from Grgurić, which was passed down to her by her grandmother.

Free entry with mandatory reservation:
020 420 145, info@desa-dubrovnik.hr

10 am-5 pm, Trattoria Restaurant terrace
Sunset Beach Dubrovnik

KID'S FESTIVAL OFFER

Mini pizza (mixed or Margherita) - 30 kn
Chicken nuggets (8 pcs.) + french fries - 50 kn
Tornado spiral potatoes - 20 kn
Slush iced juice - 20 kn
Various lollipops - 15 kn
Homemade prikle - 20 kn
Pancakes with marmalade (two) - 15 kn
Pancakes with Nutella (two) - 20 kn

**11 am Tonka Balonka
clown's balloon show**



OCTOBER 16, SUNDAY

10 sati, Lokva Mrčevo

JESENSKI ĐIR GORNJIM SELIMA

Besplatno vođenje pješačkom stazom
Lokva Mrčevo —Mravinac – vidikovac
Brsečine

*Napomena: potrebna je udobna obuća
za hodanje, duljina staze 3km ili 8 km za
one koji nastave do vidikovca Brsečine*

Rezervacija obvezna:
goodfood@tzdubrovnik.hr

Promotivni meniji u seoskim
domaćinstvima po cijeni od 200 kn
U cijenu je uključen aperitif, hladno
predjelo ili juha, glavno jelo, salata i desert

Obavezna prethodna najava:
OPG Laptalo 099 218 3612
OPG Musladin 099 303 1559

MENIJI:

Seosko domaćinstvo Musladin, Ljubač
Tel: 099 303 1559

Sami kreirajte svoj meni!

Aperitif

Predjela: Pršut sir / Goveđa juha
Juha od slanića / Juha od leće

Glavna jela: Teleći rizot / Lešada
Roštilj / Sač teletina i janjetina

Salate

Domaći kolač

Cijena: 200 kn po osobi
Piće nije uključeno u cijenu.

Agroturizam Laptalo, Gromača
Tel: 099 218 3612

Piće dobrodošlice

Sir, pršut i masline

Janjetina i teletina ispod peke

Salata

Rozata ili štrudel

Cijena: 200 kn po osobi
Piće nije uključeno u cijenu.

10 am, Mrčevo pond

AUTUMN WALK IN DUBROVNIK UPPER VILLAGES

Free hiking trail guidance
Mrčevo pond —Mravinac – viewpoint
Brsečine

*Note: walking shoes are recommended,
the length of the trail is 3-8 km*

Reservation required:
goodfood@tzdubrovnik.hr

Promotional menus in rural households
at a price of 200 kn
The price includes an aperitif, cold starter
or soup, main course, salad and dessert

Prior notice is mandatory:
Agro-tourism Laptalo 099 218 3612
Rural household Musladin 099 303 1559

MENUS:

Rural household Musladin, Ljubač
Tel: 099 303 1559

Create your own menu!

Aperitif

Appetizers: Prosciutto and cheese / Beef
soup / Chickpeas soup / Lentil soup

Main dishes: Veal risotto
Lešada - boiled meat / BBQ / Veal and
lamb “under the bell”

Salads

Homemade cake

Price: 200 kn per person
Drinks are not included in the price.

Agro-tourism Laptalo, Gromača
Tel: 099 218 3612

Welcome drink

Cheese, prosciutto and olives

Lamb and veal “under the bell”

Salad

Rozata (creme caramel) or strudel

Price: 200 kn per person
Drinks are not included in the price.



10-12 sati, Stradun DUBROVAČKA TRPEZA

Na trpezi duž cijeloga Straduna predstaviti će se brojni dubrovački hoteli i restorani, pekari, slastičari, ugostitelji i vinari koji će prezentirati svoje znanje i umijeće. To je pravi užitek za oči i nepca za sve ljubitelje dobre hrane. Uz vrlo simbolične cijene moći ćete uživati u brojnim delicijama i kušanju vina, a sav prihod namijenjen je u humanitarne svrhe.

Voditelj: Ivica Puljić
Glazbeni nastup:
Klupa Subrenum

Prodaja bonova počinje od 10 sati
Cijena bona za hranu: 40 kn
Cijena bona za vino: 20 kn

Organizatori: Grad Dubrovnik, Turistička zajednica grada Dubrovnika, Županija dubrovačko-neretvanska, Hrvatska gospodarska komora – Županijska komora Dubrovnik, Obrtnička komora Dubrovačko-neretvanske županije, Ceh ugostitelja i TUŠ Dubrovnik

10 am–12 pm, Stradun DUBROVNIK TABLE

On a table that spans the entire length of Stradun, numerous Dubrovnik hotels and restaurants, bakers, confectioners and winemakers will present their knowledge and skills. This is a real delight to see and a treat for the palate for of all lovers of good food. At symbolic prices you will be able to enjoy the numerous delicacies as well as wine tasting, while all proceeds from this event will go to charity.

Host: Ivica Puljić
Musical performance:
Vocal Group Subrenum

The sale of vouchers begins at 10 am.
Price of food voucher: 40 kn
Price of wine voucher: 20 kn

Organised by: City of Dubrovnik, Dubrovnik Tourist Board, Dubrovnik and Neretva Region, Croatian Chamber of Economy – County Chamber Dubrovnik, Dubrovnik and Neretva County Chamber of Economy, Hospitality Industry Guild, and the Dubrovnik Tourism and Hospitality School

16. LISTOPADA, NEDJELJA



12-24 sata
Dubrovačka pivovara
Obala pape Ivana Pavla II 15

**DBC & MEXICAN STYLE BY
BARBAROSSA STREET FOOD**

Živa glazba od 20 sati
Rezervacije: 095 3569 620
FB: Dubrovnik Beer Company

12 pm-12 am
Dubrovnik Beer Company
Obala pape Ivana Pavla II 15

**DBC & MEXICAN STYLE BY
BARBAROSSA STREET FOOD**

Live music from 8 pm
Reservations: 095 3569 620
FB: Dubrovnik Beer Company

OCTOBER 16, SUNDAY

19 sati, Hotel Rixos Premium Dubrovnik
Liechtensteinov put 3

Gala večera

TITANIC DINNER EXPERIENCE

Voditelj: Ivica Puljić

Živa glazba:

Dubrovački simfonijski orkestar

Maja Grgić & Band

Wevents – Gatsby Dance Show

Titanic je najpoznatiji brod u povijesti. Sjećanje na njega čuvaju brojne knjige, pjesme, filmovi, izložbe i spomenici.

Još i danas, 110 godina nakon njegovog potonuća, svaki detalj prvog putovanja tog britanskog prekooceanskog broda budi znatiželju. Prevezio je neke od najimućnijih ljudi svijeta kao i stotine iseljenika iz Europe. Smještaj za putnike prvoga razreda bio je vrhunac udobnosti i raskoši.

Poznato je mnogo pojedinosti pa čak i koje su skladbe izvođene tijekom zadnje večeri na brodu, koja su jela služena, kako je izgledao svečani salon tijekom večere s kapetanom...



Chef hotela Rixos Premium Dubrovnik, Ozgur Donertas, odlučio je prisjetiti se Titanica i zajedno sa svojim timom prirediti nezaboravnu večeru na kojoj će se služiti upravo jela koja su jeli putnici prve klase.

Ne propustite ovu jedinstvenu priliku i uživajte u jelima s Titanica!

Večera u pet sljedova:

250 kn po osobi

Piće nije uključeno u cijenu

Dress code: moda 1920-tih

Rezervacije: 020 200 000

Cjelokupni prihod ide

u humanitarne svrhe

za Udrugu Dva skalina

7 pm, Hotel Rixos Premium Dubrovnik
Liechtensteinov put 3

Gala dinner

TITANIC DINNER EXPERIENCE

Host: Ivica Puljić

Live music:

Dubrovnik symphony orchestra

Maja Grgić & Band

Wevents – Gatsby Dance Show



Titanic is the most famous ship in history. Numerous books, songs, films, exhibitions and monuments preserve his memory. Even today, 110 years after its sinking, every detail of the maiden voyage of that British ocean liner arouses curiosity. It transported some of the wealthiest people in the world, as well as hundreds of emigrants from Europe. Accommodation for first class passengers was the pinnacle of comfort and luxury.

Many details are known, including what songs were performed during the last evening on board, what meals were served, what the formal lounge looked like during dinner with the captain...

The chef of the Rixos Premium Dubrovnik Hotel, Ozgur Donertas, decided to remember the Titanic and, together with his team, prepare an unforgettable dinner where the dishes eaten by the first class passengers will be served.

Do not miss this unique opportunity and enjoy dishes from the Titanic!

Five course dinner: 250 kn per person
Drinks are not included in the price
Dress code: 1920' fashion

Reservations: 020 200 000

The entire income goes to

humanitarian purposes for the

Association Dva skalina



Photo: Franko Kelam

BAVARIN FESTIVAL

Opršnjak, partikla, babarin, babarol, barbajol ili bavarin! Svako područje u Hrvatskoj ima svoj naziv.

Nakon trogirskog Babarola, u Dubrovniku gostuje Bavarin Street Food Festival koji će se održati u Lazaretima, predivnoj lokaciji u neposrednoj blizini Grada.

Šest ugostiteljskih objekata nudit će posjetiteljima bogatu i raznovrsnu street food ponudu uz odličan zabavno glazbeni program.

Organizatori poručuju: "...sve je slađe kad se stavi svoj bavarin."

Posjetite Dubrovnik i uživajte u vrhunskom street food-u!

Every region in Croatia has its own name for the Bavarin or Bib.

After Trogir's Babarol, Dubrovnik hosts the Bavarin (or Bib) Street Food Festival, which will take place in Lazareti - a wonderful location in the immediate vicinity of the city.

Six catering establishments will offer visitors a rich and varied street food offer with an excellent entertainment music program.

The organisers say: "...everything is sweeter when you put on your Bib."

Visit Dubrovnik and enjoy superb street food!



18 sati, Lazareti
**SVEČANO OTVARANJE
 FESTIVALA BAVARIN**

Svečano predstavljanje ugostitelja i njihove ponude, druženje s predstavnicima medija uz pozdravni govor organizatora.

Prvi dubrovački street food festival „Bavarin“ će kroz šest ugostiteljskih objekata smještenih u Lazaretima nuditi hranu ponajboljih domaćih chefova i restorana, s raznovrsnom ponudom burgera, plant based jela, ponajboljih ribljih street food delikatesa te najukusnijih slastica.

20 sati, Lazareti
**BULLDOG WORKSHOP:
 RADIONICA S GIN TONICOM**

Radionica osmišljena po mjeri svih ljubitelja gin tonica koji će itekako uživati u ovom iskustvu mirisa, osjetila i okusa pod stručnim vodstvom ponajboljih stručnjaka u HR.

Ulaz slobodan.

21 sat, Lazareti
**PSIHOMODO POP
 KONCERT**

Ususret 40. obljetnici zajedničkog nastupanja, omiljeni hrvatski rokери nakon dvije godine ponovno dolaze u Dubrovnik.

Ulaz slobodan.

6 pm, Lazareti
**OPENING CEREMONY
 OF BAVARIN FESTIVAL**

Ceremonial presentation of caterers and their offers, socializing with media representatives with a welcome speech by the organiser. The first Dubrovnik street food festival “Bavarin” will take place through six restaurants located in Lazareti offering food from the best local chefs and restaurants, with rich offer of burgers, plant-based dishes, fish street food delicacies and most delicious desserts.

8 pm, Lazareti
**BULLDOG WORKSHOP:
 WORKSHOP WITH GIN AND TONIC**

A workshop tailored to all gin and tonic lovers who will really enjoy this experience of aromas, senses and tastes under the expert guidance of the best experts in Croatia.

Free entrance.

9 pm, Lazareti
**PSIHOMODO POP
 KONCERT**

Towards the 40th anniversary of their joint performance, the favourite Croatian rockers are coming to Dubrovnik again after two years.

Free entrance.

18 sati, Lazareti
SLATKE PRIČE: O'Š KOLAČ?

Tea Mamut, predstavlanje

Nakon diplome iz menadžmenta slastičarstva i pekarstva na Američkom kulinarskom institutu (Culinary Institute of America – CIA) u New Yorku, stažirala je uz bok renomiranim svjetskim chefovima, radila u restoranu Daniel koji nosi tri Michelinove zvjezdice, ali ipak se odlučila vratiti doma, u Lijepu Našu. Bila je članica žirija kulinskog showa Tri, dva, jedan – peci, a uza sve to vlasnica je slastičarnice O'š kolač u Splitu. Na Bavarinu otkriva svoje omiljene slastice kao i recepte za iste.

Ulaz slobodan.

19 sati, Lazareti
BAVARIN WINE JAM

Vinarija Saints Hills, predstavlanje

Hrvatske autohtone sorte i vina proizvedene na moderan način, ali uz poštivanje tradicije obilježja su vinarije Saints Hills, koju mnogi nazivaju i najboljom vinarijom u Hrvatskoj. Ovo gastro-enološko iskustvo predvodit će vrsni zaljubljenici i poznavatelji izvornih hrvatskih vina.

Ulaz slobodan.

21 sat, Lazareti
**VINKO ĆEMERAŠ & TALVI TUULI
KONCERT**

Pobjednik poznatog televizijskog showa „The Voice“ sa svojim bendom Talvi Tuuli predstaviti će album prvijenac za koji su osvojili i nagradu Porin u kategoriji najboljeg albuma rock glazbe.

Ulaz slobodan

6 pm, Lazareti
SWEET STORIES: WANNA CAKE?

Tea Mamut, presentation

After a diploma in pastry and bakery management at the Culinary Institute of America (CIA) in New York, she interned alongside renowned world chefs, worked at the Daniel restaurant, which has three Michelin stars, but and then she decided to return home to Croatia. She was a member of the jury of the culinary show “One, two, three - cook” and in addition she is the owner of the O'š kolač (Wanna cake?) pastry shop in Split. On Bavarin, she reveals her favourite sweets and recipes for them.

Free entrance.

7 pm, Lazareti
BAVARIN WINE JAM

Saints Hills Winery, presentation

Croatian autochthonous varieties and wines produced in a modern way, but with respect for tradition, are the hallmarks of the Saints Hills winery, which many call the best winery in Croatia. This gastro-enological experience will be led by lovers and connoisseurs of original Croatian wines.

Free entrance.

9 pm, Lazareti
**VINKO ĆEMERAŠ & TALVI TUULI
KONCERT**

The winner of the famous television show “The Voice” with his band Talvi Tuuli will present their debut album, for which they won the Porin award in the category of best rock music album.

Free entrance

10 – 11.30 sati, Lazareti
PRIČAONICA ZA DJECU

Vildana Mrša, čitanje bajki

Čitaonica i pričaonica za djecu namijenjena predškolskom i školskom uzrastu pod vodstvom Vildane Mrše, poznate blogerice s dubrovačkom adresom. Broj polaznika je ograničen.

Prijave na mail:
 bavarinstreetfood@gmail.com

12 sati, Lazareti
PRVENSTVO O'PA(N)DIŠPANJA

Natjecanje
 Žiri: Tea Mamut, Robert Predrag Žmire, Jadranka Ničetić

Prvo ikada prvenstvo u pripremi pandišpanja – natjecanje u pripremi ove mnogima omiljene tradicionalne slastice dubrovačkog područja nadgledat će stručni žiri predvođen vrsnom splitskom pastry cheficom svjetske klase – Teom Mamut, finalistom prve sezone Masterchefa i dugogodišnjim ugostiteljem – Trogiraninom Robertom Predragom Žmirom, kao i velikom zaljubljenicom u dubrovačku gastronomsku baštinu i autoricom brojnih knjiga posvećenih istom – Jadrankom Ničetić. Pobjednicu/pobjednika očekuje vrijedna nagrada.

Ulaz slobodan.

10 – 11.30 am, Lazareti
STORY TIME FOR CHILDREN

Vildana Mrša, reading fairy tales

Reading room and story room for children intended for preschool and school age under the guidance of Vildana Mrša, a well-known blogger who was born and raised in Dubrovnik.

The number of participants is limited.

Applications to:
 bavarinstreetfood@gmail.com

12 pm, Lazareti
SPONGE CAKE CHAMPIONSHIP

Competition

Jury: Tea Mamut, Robert Predrag Žmire, Jadranka Ničetić

The first ever championship in the preparation of the traditional sponge cake - the competition in the preparation of this popular traditional dessert from the Dubrovnik area will be overseen by an expert jury led by an excellent world-class Pastry Chef from Split - Teo Mamut, a finalist of the first season of Masterchef and a long-time restaurateur - Roberta Predrag Žmir from Trogir, as well as a great lover of Dubrovnik's gastronomic heritage and the author of numerous books dedicated to it - Jadranka Ničetić.

A valuable prize awaits the winner.

Free entrance.

18.30 sati, Lazareti
**“JACK IS BACK”: WHISKEY
 RADIONICA**

Radionica za sve ljubitelje viskija i one koji to tek žele postati. Na radionici kroz predavanje i degustaciju svi polaznici će naučiti razliku između rye-a, bourbona i Tennessee whiskeya kao i razliku između kukuruza, raži i ječma.

Ulaz slobodan.

20 sati, Lazareti
BAVARIN PUB QUIZ

Vrsta društvene igre zasnovana na ispitivanju znanja i vještina iz različitih područja, a najčešće je natjecateljskog karaktera. Neobičan koncept, zanimljivi ljudi i ultimativna zabava. Bogate nagrade iz fonda, kotizacija po ekipi.

Prijave na mail:
bavarinstreetfood@gmail.com

21.30 sati, Lazareti
**GINA & THE GEE GEE'S
 KONCERT**

Finalistica emisije „Zvijezde pjevaju“, kantautorica i poznata radijska voditeljica u pratnji svog benda The Gee Gee's izvodit će brojne hitove.

Ulaz slobodan.

6.30 pm, Lazareti
**“JACK IS BACK”: WHISKEY
 WORKSHOP**

Workshop for all whiskey lovers or those who want to become one. At the workshop, through lectures and tastings, all participants will learn the difference between rye, bourbon and Tennessee whiskey, as well as the difference between corn, rye and barley.

Free entrance.

8 pm, Lazareti
BAVARIN PUB QUIZ

A type of social game based on the examination of knowledge and skills from various fields, and most often of a competitive nature. Unusual concept, interesting people and ultimate fun. Rich prizes from the fund, registration fee per team.

Applications to:
bavarinstreetfood@gmail.com

9.30 pm, Lazareti
**GINA & THE GEE GEE'S
 CONCERT**

Finalist of the show “The Stars Sing”, singer-songwriter and famous radio presenter accompanied by her band The Gee Gee's will perform numerous hits.

Free entrance.

12 sati, Lazareti
NEDJELJNI OBJED

Moderator: Doris Pinčić

Tradicija nedjeljnog ručka na Bavarin „kućicama“. Prilika za obiteljsko druženje pod vodstvom moderatorice i tv voditeljice Doris Pinčić, autorice kulinarskog serijala „Kuhinja babe Eve“ i velike zaljubljenice u gastronomiju i tradiciju.

Ulaz slobodan.

18 sati, Lazareti
**KIST & PIT
RADIONICA SLIKANJA UZ VINO**

Slikarsko-vinska radionica pod vodstvom Magdalene Kudelik i Dajane Dvornik. Prava slikarska oaza za sve one koji si žele dati umjetničkog oduška i sve to sljubiti s odličnim lokalnim vinima. Nije potrebno prethodno slikarsko ili umjetničko iskustvo.

Prijave na mail:
bavarinstreetfood@gmail.com18 sati, Lazareti
DJEČJA LIKOVNA RADIONICA

Voditeljica: Anamarija Asanović

Likovna radionica pod vodstvom hrvatske modne dizajnerice i ilustratorice slikovnica „Kapetan Ivo u lovu na dugu“ i „Putevima malog Karla“. Na radionici će se djeca upoznati s raznim umjetničkim tehnikama te tako potaknuti vizualizaciju i razvoj mašte.

Broj polaznika je ograničen.
Uzrast 5+Prijave na mail:
bavarinstreetfood@gmail.com21.30 sati, Lazareti
TBF, KONCERT

The Beat Fleet osnovani početkom 90-ih u Splitu, postepeno su i sigurno gradili status jednog od najbitnijih bendova u Hrvatskoj, u Dubrovnik stižu nakon duge diskografske pauze kako bi proslavili 25 godina od izlaska prvog albuma,

Ulaz slobodan.

12 pm, Lazareti
SUNDAY LUNCH

Moderator: Doris Pinčić

The tradition of Sunday lunch at Bavarin “houses”. An opportunity for family gatherings under the guidance of moderator and TV presenter Doris Pinčić, author of the culinary series “Grandmother Eva’s Kitchen” and a great lover of gastronomy and tradition.

Free entrance.

6 pm, Lazareti
**KIST & PIT
PAINTING WORKSHOP WITH WINE**

Painting and wine workshop led by Magdalena Kudelik and Dajana Dvornik. A real painter’s oasis for all those who want to give themselves an artistic outlet and combine it all with excellent local wines. No previous painting or artistic experience is required.

Applications to email:
bavarinstreetfood@gmail.com6 pm, Lazareti
CHILDREN’S ART WORKSHOP

Host: Anamarija Asanović

An art workshop led by a Croatian fashion designer and illustrator of the picture books “Captain Ivo hunting the rainbow” and “Little Karl’s Paths”. At the workshop, children will learn about various artistic techniques and thus encourage visualization and the development of imagination.

The number of participants is limited.
Age 5+ yearsApplications to:
bavarinstreetfood@gmail.com9.30 pm, Lazareti
TBF, KONCERT

The Beat Fleet, founded in the early 90’s in Split, gradually and surely built the status of one of the most important bands in Croatia, they arrive in Dubrovnik after a long recording break to celebrate 25 years since the release of their first album.

Free entrance.



SVAKIDAN

EVERYDAY

8-20 sati, Park Luja Šoletića u Gružu

SAMO HRVATSKO

Sajam hrvatskih proizvoda
Rukotvorine, domaća hrana i piće
Organizator: Udruga veterana branitelja
72. bojne vojne policije

14 sati, Velika Onofrijeva fontana

DUBROVNIK NA PJATU

Gourmet tura

Itinerer: razgledanje Grada s posjetom tri restorana i jednom slastičarnom
Trajanje: 3 sata
24 h potrebno unaprijed bukirati
Minimum: 2 osobe
Cijena: 636 kn po osobi
Uključeno: gastronomsko razgledanje Grada s lokalnim vodičem, snack i čaša vina u tri restorana, kolač i kava/čaj u slastičarni
Rezervacije: 098 9452 128
info@dubrovnikfoodstory.com

9.30 ili 15.30 sati

PICK.COOK.EAT

Tradicionalna škola kuhanja

Itinerer: Vožnja od mjesta boravka do ruralnog dijela Dubrovnika – škola kuhanja s uključenom opremom – ručak/večera s uključenim pićem dobrodošlice/vinom

Trajanje : 5-6 sati

Minimum: 2 osobe

Cijena: 840 kn po osobi

Uključeno: transfer u klimatiziranom vozilu, oprema potrebna za kuhanje, hrana i piće

Potrebno je rezervirati

24 sata ranije: 098 9452 128

info@dubrovnikfoodstory.com

TJEDAN RESTORANA

Vrijedni chefovi četrdesetak dubrovačkih restorana posebno za Good Food Festival osmislili su prigodne menije po povoljnim cijenama koji će se moći kušati tijekom cijelog tjedna od 10. - 16. listopada. Iskoristite ovu sjajnu priliku i posjetite restorane u kojima do sad niste bili, dopustite da vam dubrovački ugostitelji pokažu kako su jela iz njihove ponude ukusna, kreativno osmišljena i primamljiva. Rezervirajte odmah svoj stol i uživajte!

Više informacija na stranicama 72 - 107

POSEBNA PONUDA:

Doručaka, slastica, vinokušnji

Više informacija na stranicama 60 - 68

8 am-8 pm, Lujo Šoletić Park in Gruž

ONLY CROATIAN

Fair of Croatian products
Crafts, homemade food and drinks
Organised by: Association of veterans of the 72nd Military Police Battalion

2 pm, Great Onofrio's Fountain

DUBROVNIK ON A PLATE

Gourmet tour

Itinerary: City tour with a visit to three restaurants and one pastry shop
Duration: 3 hours
Must be booked 24 hours in advance
Minimum: 2 people
Price: 636 kn per person
Included: a gastronomic tour of the Old Town with a local guide, a snack and a glass of wine in three restaurants, cake and coffee/tea in a pastry shop
Reservations: 098 9452 128
info@dubrovnikfoodstory.com

9.30 am or 3.30 pm

PICK.COOK.EAT

A traditional cooking school

Itinerary: Drive from the place of stay to the rural part of Dubrovnik - cooking school with equipment included - lunch/dinner with welcome drink/wine included

Duration: 5-6 hours

Minimum: 2 people

Price: 840 kn per person

Included: transfer in an air-conditioned vehicle, equipment needed for cooking, food and drinks

It is necessary to book 24 hours

in advance: 098 9452 128

info@dubrovnikfoodstory.com

RESTAURANT WEEK

The hard-working chefs of around forty Dubrovnik restaurants have designed special menus at reasonable prices for the Good Food Festival, which can be tasted during the whole week of October 10-16. Take advantage of this great opportunity and visit restaurants you've never been to before, let Dubrovnik's restaurateurs show you how delicious, creatively designed and tempting the dishes they offer are. Reserve your table now and enjoy!

More information on pages 72 - 107

FESTIVAL OFFER:

Breakfast, sweets, winetastings

More information on pages 60 - 68



DOOR TO BREAKFAST

BREAKFAST

PONUĐA FESTIVALSKIH
DORUČAKA

IGRA GLUTEN FREE STREET FOOD

Andrije Hebranga 64b
Tel: 099 539 6487

Doručak

3 jaja prigana s pancetom - 25 kn
Jaja s povrćem - 30 kn
Jaja s kobasicom - 35 kn
Omlet sir - 36 kn
Omlet povrće - 44 kn
Omlet šunka sir - 46 kn
Arena - 50 kn
Zdravi ratnik - 47 kn
Gladiator - 80 kn

Napomena: doručak se poslužuje cijeli dan

RESTORAN KAZBEK

Lapadska obala 25
Tel : 020 362 999, 020 362 991

A la carte doručak 150 kn

Velik izbor:

- napitaka
- kruha, peciva & namaza
- žitarica,
- sireva & narezaka
- toplih jela
- voća, slastica & smoothia

Napomena: servira se 07 - 11 sati

FESTIVAL BREAKFAST OFFER

IGRA GLUTEN FREE STREET FOOD

Andrije Hebranga 64b
Tel: 099 539 6487

Breakfast

3 scrambled eggs with pancetta - 25 kn
eggs with vegetables - 30 kn
eggs with sausage - 35 kn
Cheese omelette - 36 kn
Vegetable omelette - 44 kn
Ham cheese omelette - 46 kn
Arena - 50 kn
Healthy warrior - 47 kn
Gladiator - 80 kn

Note: breakfast is served all day

RESTORAN KAZBEK

Lapadska obala 25
Tel : 020 362 999, 020 362 991

Full a la carte breakfast 150 kn

Choice of:

- beverages
- bread, pastries & spreads
- cereals,
- cheese & cuts
- warm meals,
- fruit, sweets & smoothies

Napomena: served 07 - 11 am

DESSERT

DESSERTS



SLATKA FESTIVALSKA PONUDA

FO.RA FOCACCIA RAGUSA

Maestra Đela Jusića 6

Tel: 099 681 9263

Kava i kolač – 40 kn

LIBERTAS TERRACE & LOBBY BAR

Hotel Rixos Premium Dubrovnik

Liechtensteinov put 3

Tel: 020 200 000

Popodnevno opuštanje – 120 kn

Izbor svježe kave i premium čajeva

Izbor svježih dnevnih slastica

po izboru šefa

PIANO BAR, HOTEL LERO

Iva Vojnovića 14

Tel: 020 341 432

Kolač s mrkvom – 35 kn

biskvit od mrkve i oraha,

lagana krema od sira

i zapaljena meringa

Pjenica od kestena – 35 kn

podloga od pečenih lješnjaka

i tamne čokolade

SLATKI KANTUN

PASTRY & COCKTAIL BAR

Hotel More

Nika i Meda Pucića 13

Tel: 020 494 200

Čokoladna bomba – 50 kn

SLATKA KUĆICA PREKALA

Šetalište kralja Zvonimira

Šetnica u Uvali Lapad

Churrosi – 20 kn

s različitim dodacima

čokolada, bijela čokolada, karamel,

šećer i cimet

FESTIVAL SWEET OFFER

FO.RA FOCACCIA RAGUSA

Maestra Đela Jusića 6

Tel: 099 681 9263

Coffe and cake – 40 kn

LIBERTAS TERRACE & LOBBY BAR

Hotel Rixos Premium Dubrovnik

Liechtensteinov put 3

Tel: 020 200 000

Afternoon tea time – 120 kn

Selection of fresh coffee

and premium tea

Selection of daily fresh desserts

as per pastry chef choice

PIANO BAR, HOTEL LERO

Iva Vojnovića 14

Tel: 020 341 432

Carrot cake – 35kn

carrot and walnut sponge cake,

cream cheese filing

and toasted meringue

Chestnut mousse – 35kn

roasted hazelnuts and dark

chocolate base

SLATKI KANTUN

PASTRY & COCKTAIL BAR

Hotel More

Nika i Meda Pucića 13

Tel: 020 494 200

Chocolate bomb – 50 kn

SLATKA KUĆICA PREKALA

Šetalište kralja Zvonimira

Lapad Bay promenade

Churros – 20 kn

with different dipping sauces

chocolate, shote chocolate, caramel,

sugar and cinnamon



WINDOKUSNJE

WINE TASTINGS

VINOKUŠNJE

BAKUS WINE BAR

Prijeko 4, tel: 097 731 7419

Vinokušnja bijelog, crnog i rose vina, tri čaše za degustaciju.

Drniški pršut
sa selekcijom sireva - 135 kn

Boca bijelog vina Bakus Classic line (Pošip Čara 0,75) ili boca crnog vina Ombra teran Matošević (0,75l).

Drniški pršut
sa selekcijom sireva - 200 kn

ŠKAR WINE BAR

Dropčeva 2, tel: 098 787 705

Vinokušnje u Škar vinariji, svakog dana festivala od 17 sati do 2 sata

Bijelo, crno, rose
i selekcija likera - 150 kn
Plata pršut i sir, morska plata ili vegetarijanska plata - 180 kn

WINE TASTING

BAKUS WINE BAR

Prijeko 4, tel: 097 731 7419

Wine tasting of white, red and rose wines, three tasting glasses.

Drniš prosciutto with a selection of cheeses - 135 kn

A bottle of white wine Bakus Classic line (Pošip Čara 0.75) or a bottle of red wine Ombra teran Matošević (0.75l).

Drniš prosciutto with a selection of cheeses - 200 Kuna

ŠKAR WINE BAR

Dropčeva 2, tel: 098 787 705

Daily Wine Tasting 5 pm - 2 am

White, rose, red & selection
of liqueurs - 150 kn
Prosciutto & cheese, fish,
veggie platters - 180 kn





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**RESTAURANT & CATERING
ACADEMIA**

Studentski centar Dubrovnik
Marka Marojice 2b, tel: 020 437 688

Mesni meni – 150 kn**Pačja prsa**

poslužena na pireu od slanutka
i đumbira s chutney umakom
i umakom od gorke naranče

Juneći file punjen skutom

omotan pancetom i serviran s pečenim
mladim krumpirom, caponatom
i umakom od kupina

Tradicionalna dubrovačka rozata

s bademima i tučenim vrhnjem

Ribljí meni – 150 kn**Tataki od sabljjarke**

s aromatiziranom marelicom,
špagetima od povrća, matovilcem,
crvenim paprom i citrus salsom

**Morska kompozicija brancina,
škrpine i kovača**

na pireu od mladog boba,
aromatiziranim cherry rajčicama i
umakom od dubrovačke malvasije

Čokoladna rapsodija

s umakom od šumskog voća

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

Ribljí meni – 180 kn**Carpaccio od tune**

krema od soje/wasabi majoneza

Crni rižoto

sipa/zeleno ulje

Malina iznenađenja**Mesni meni – 180 kn****Juneći tatar**

maslac od vrganja/majoneza od tartufa

Srneći ragu

zapečena krema od krumpira

Čokoladna kugla**ACADEMY
RESTAURANT & CATERING**

Student center Dubrovnik
Marka Marojice 2b, tel: 020 437 688

Meat menu – 150 kn**Duck breast**

served on a chickpea and ginger puree
with chutney sauce
and bitter orange sauce

Beef fillet stuffed with cottage cheese

wrapped in pancetta and served with
baked new potatoes, caponata
and blackberry sauce

Traditional Dubrovnik rozata

with almonds and whipped cream

Fish menu – 150 kn**Swordfish tataki**

with flavoured apricot, vegetable
spaghetti, corn salad, red pepper
and citrus salsa

**A sea composition of sea bass,
scorpion fish and John Dory**

on a young broad bean puree,
flavoured cherry tomatoes and
Dubrovnik malvasia sauce

Chocolate rhapsody

with forest fruit sauce

GRADSKA KAVANA ARSENAL

Pred Dvorom 1, tel: 020 321 202

Fish menu – 180 kn**Tuna carpaccio**

soy cream/wasabi mayonnaise

Black risotto

cuttlefish/green oil

Raspberry surprises**Meat menu – 180 kn****Beef tartare**

porcini mushroom butter/truffle
mayonnaise

Venison ragout

baked potato cream

A chocolate ball

**RESTORAN BANJE BEACH
LOUNGE & CLUB**

Frana Supila 10b, tel: 099 3146 485

Ribljí meni – 180 kn**Dalmatinska riblja juha**

s fino rezanim korjenastim povrćem i ribom

File od brancina punjen s mladim špinatom i škampima

u umaku od bijelog vina s karameliziranim julienne povrćem i kremom od graška

Kolač od sira

s umakom od šumskog voća i mente

Mesni meni – 180 kn**Juha od mrkve i đumbira****Rolana teletina**

u demi-glance umaku poslužena s mladim krumpirom i julienne povrćem

Tart od jabuke

s karamel umakom i sladoledom od vanilije

KONOBA PIZZERIA BLIDINJE

Lapadska obala 21

Tel: 020 358 794

Mesni meni 1 - 170 kn**Tartar biftek****Ribeye steak****Desert po izboru****Mesni meni 2 - 150 kn****Pršut/sir****Pašticada s njokama****Desert po izboru****Ribljí meni 1 - 160 kn****Marinirani inćuni/marinirani gambori****/pašteta od tunjevine****Tunjevina na žaru**

s blitvom i kuhanim krumpirom

Desert po izboru**Ribljí meni 2 - 180 kn****Tartar od tunjevine****Crni rižot****Desert po izboru****BANJE BEACH RESTAURANT
LOUNGE AND CLUB**

Frana Supila 10b, tel: 099 3146 485

Fish menu – 180 kn**Dalmatian fish soup**

with finely chopped root vegetables and fish

Sea bass fillet stuffed with baby spinach and scampi

in a white wine sauce with caramelised julienne vegetables and pea cream

Cheesecake

with forest fruit and mint sauce

Meat menu – 180 kn**Carrot and ginger soup****Rolled veal**

in demi-glance sauce served with new potatoes and julienne vegetables

Apple tart

with caramel sauce and vanilla ice cream

BLIDINJE PIZZERIA TAVERN

Lapadska obala 21

Tel: 020 358 794

Meat menu 1 - 170 kn**Steak tartare****Ribeye steak****Dessert of your choice****Meat menu 2 - 150 kn****Prosciutto/cheese****Pašticada**

traditional beef stew with gnocchi

Dessert of your choice**Fish menu 1 - 160 kn****Marinated anchovies/marinated****shrimps/tuna pate****Grilled tuna**

with Swiss chard and boiled potatoes

Dessert of your choice**Fish menu 2 - 180 kn****Tuna tartare****Black risotto****Dessert of your choice**

BISTRO 49

Obala Pape Ivana Pavla II 49
Tel: 020 891 038

Meni 1 – 160 kn**Bruschetta Leggiero**

krema od svježeg sira i čips od pršuta

Sporo kuhani juneći obrazi

krem palenta, mrvice od pancete i luka,
demiglace umak

Panna cotta

sa šumskim voćem

Meni 2 – 180 kn**Spring rollice****Pačja prsa**

sotirano povrće, krema od mrkve,
umak od tartufa

Lava cake**CHIHUAHUA CANTINA MEXICANA**

Šetalište kralja Zvonimira 2b
Tel: 099 685 2380

Meni – 200 kn**Pečene kuglice od crnog graha i batata**

s umakom od avokada

Domaći tacosi s biftekom

mole umak + prilozi

pečene gljive i crvena paprika, rikola

*ljutina po želji

Crubmle od badema

s dunjama i mladim kozjim sirom

PUB DUBROVNIK

Bunićeva poljana 3
Tel: 095 890 6472

Meni – 120 kn**Burger po izboru**

Nedovršeni štrudel od jabuka

Pivo točeno 0,5 l

BISTRO 49

Obala Pape Ivana Pavla II 49
Tel: 020 891 038

Menu 1 – 160 kn**Bruschetta Leggiero**

fresh cheese cream and prosciutto chips

Slow-cooked beef cheeks

polenta cream, pancetta and onion
crumbs, demi-glace sauce

Panna cotta

with forest fruits

Menu 2 – 180 kn**Spring rolls****Duck breast**

sautéed vegetables, carrot cream,
truffle sauce

Lava cake**CHIHUAHUA CANTINA MEXICANA**

Šetalište kralja Zvonimira 2b
Tel: 099 685 2380

Menu – 200 kn**Black beans and sweet potatoes baked balls**

with avocado sauce

Homemade tacos with steak

mole sauce + side dishes

roasted mushrooms and red pepper,
arugula, *spiciness as desired

Almond Crumble

with quinces and young goat cheese

PUB DUBROVNIK

Bunićeva poljana 3
Tel: 095 890 6472

Menu – 120 kn**Burger of your choice**

Unfinished apple strudel

Draft beer 0.5 l

KAVANA BISTRO DALMATINO

Priješko 15, tel: 020 323 070

Ribljí meni – 200 kn**Carpaccio od kozica**

poslužen na posteljici od rikule, s balzamičnim perlama i ribanom koricom limete

Odrezak od tune

kratko zapečena tuna, rikula, salata, cherry rajčice, kapari, Grana Padano sir, aioli umak

Mesni meni – 200 kn**Govedi tartar**

tanko rezani goveđi file sa začinima, poslužen s čipsom od kruha

Svinjski file

s umakom od prošeka, wok povrćem i prženim krumpirima

Vegetarijanski meni – 200 kn**Caprese salata**

Mozzarella, rajčice, svježi pesto od bosiljka

Ragu

domaća pasta “makaruni“ poslužena s raguom od povrća

FAT BASTARD

Gornji Rožat 1a, tel: 099 340 5656

Meni 1 – 190 kn**Arancini**

okruglice od riže sa sporo dimljenom junetinom, džem od pomadora, panceta i majoneza od limuna

Domaće tagliatelle

s raguom od dimljene junetine i šumskih gljiva

Tiramisu**Meni 2 – 190 kn****Rižot od dimljene tikve**

s lardom i kozjom skutom

Svinjska rebarca

dimljena 6 sati, glazirana smokvom

Kolač od mrkve**CAFÉ BISTRO DALMATINO**

Priješko 15, tel: 020 323 070

Fish menu – 200 kn**Shrimp Carpaccio**

served on a bed of rocket, with balsamic pearls and grated lime peel

Tuna steak

seared, rocket, lettuce, cherry tomatoes, capers, Grana Padano cheese, aioli sauce

Meat menu – 200 kn**Beef tartar**

finely sliced beef file with spices, served with bread chips

Pork fillet

with Prošek (Croatian dessert wine) sauce, wok vegetables and fried potatoes

Vegetarian menu – 200 kn**Caprese salad**

mozzarella, tomatoes, fresh basil pesto

Ragu

homemade pasta “makaruni“ served with vegetable ragu

FAT BASTARD

Gornji Rožat 1a, tel: 099 340 5656

Menu 1 – 190 Kuna**Arancini**

rice balls with slow-smoked beef, tomato jam, pancetta and lemon mayonnaise

Homemade tagliatelle

with smoked beef ragout and forest mushrooms

Tiramisu**Menu 2 – 190 kn****Smoked pumpkin risotto**

with lard and goat's curd

Pork ribs

smoked for 6 hours, glazed with fig

Carrot cake

FO.RA FOCACCIA RAGUSA

Maestra Đela Jusića 6, tel: 099 681 9263

Meni 1 – 170 kn**Focaccia Rospija**

pesto, mortadela, mladi kravliji sir, sušene rajčice, onion rings, desert, čaša bijelog vina

Meni 2 – 180 kn**Focaccia Čiopa**

krema od pečenih krumpira, pršut, mladi kravliji sir i ajvar, onion rings, desert, veliko pivo

Meni 3 – 180 kn**Focaccia Petegulona**

karamelizirani luk, dalmatinski dimljeni šokol s crnim vinom i začinima, tvrdi ovčji sir, sušene rajčice, onion rings, desert, veliko pivo

Meni 4 – 200 kn**Focaccia Ćarlatana**

pulled goveđi filet dinstan s celerom, mrkvom i lukom, tvrdi ovčji sir, dinstane paprike s ekstrapjevičanskim maslinovim uljem i začinima, onion rings, desert, čaša crnog vina

Vegetarijanski meni 1 – 170 kn**Focaccia Zoccola**

omlet s tartufima, mladi kravliji sir, ulje s aromom bijelog tartufa, onion rings, desert, čaša bijelog vina

Vegetarijanski meni 2 – 140 kn**Focaccia Furija**

karamelizirani luk, dinstane paprike s ekstrapjevičanskim maslinovim uljem i začinima, sušene rajčice, kuhana blitva i krumpir začinjena ekstrapjevičanskim maslinovim uljem i začinima, pomfrit, čaša bijelog vina

Meni za dvoje – 280 kn**Miješani pladanj Nešesnica**

dalmatinski dimljeni šokol s crnim vinom i začinima, kobasica od divljeg jelena, dalmatinski pršut, tvrdi ovčji sir, sir s tartufima, sir iz ulja, sušene rajčice, čvarci, umaci, onion rings, pomfrit, dva deserta, dvije čaše crnog vina

FO.RA FOCACCIA RAGUSA

Maestra Đela Jusića 6, tel: 099 681 9263

Menu 1 – 170 kn**Focaccia Rospija**

pesto, mortadella, young cow's cheese, sun-dried tomatoes, onion rings, dessert, a glass of white wine

Menu 2 - 180 kn**Focaccia Čiopa**

baked potato cream, prosciutto, young cow's cheese and spicy relish, onion rings, dessert, large beer

Menu 3 – 180 kn**Focaccia Petegulona**

caramelized onions, Dalmatian smoked "šokol" (coppa) with red wine and spices, hard sheep's cheese, dried tomatoes, onion rings, dessert, large beer

Menu 4 – 200 kn**Focaccia Ćarlatana**

pulled beef fillet stewed with celery, carrot and onion, hard sheep's cheese, stewed peppers with extra virgin olive oil and spices, onion rings, a glass of red wine, dessert

Vegetarian menu 1 – 170 kn**Focaccia Zoccola**

omelette with truffles, young cow's cheese, oil with white truffle aroma, onion rings, a glass of white wine, dessert

Vegetarian menu 2 – 140 kn**Focaccia Furija**

caramelized onions, stewed peppers with extra virgin olive oil and spices, dried tomatoes, boiled Swiss chard and potatoes seasoned with extra virgin olive oil and spices, french fries, a glass of white wine

Menu for two - 280 kn**Nešesnica mixed platter**

Dalmatian smoked "šokol" (coppa) with red wine and spices, wild deer sausage, Dalmatian prosciutto, hard sheep's cheese, cheese with truffles, oil cheese, dried tomatoes, cracklins, sauces, onion rings, french fries, two desserts, two glasses of red wine

RESTORAN GUSTA ME

Hvarska 2, tel: 020 420 013

Meni 1 - 200 kn**Hladno topla salata od hobotnice****Odrezak od tune**

s povrćem iz woka i tapenadom od maslina

Domaći semifreddo

s bademima i umakom od karamelje

Meni 2 - 200 kn**Kremasti rižoto**

s tikvicama i kurkumom

Ramstek sa žara s povrćem

i umakom od zelenog papra

Dubrovačka rozata**IGRA GLUTEN FREE STREET FOOD**

Andrije Hebranga 64b

Tel: 099 539 6487

Meni - 140 kn**Gluten free krem povrtna juha****Domaći gluten free špageti**

s domaćom salsom od pomadora

Gluten free čokoladni mousse**KAVANA LAZARETI**

Frana Supila 10, tel: 097 676 7114

Meni 1 - 200 kn**Carpaccio od oborite ribe**

na posteljici od mlade salate

Pappardelle s lososom**Mousse od čokolade****Meni 2 - 200 kn****Inćuni na rikuli**

s baby mozzarellom

Svinjski medaljoni

zapečeni sa sirom i mediteranskim

travama s krocketima od krumpira

Panna cotta

sa šumskim voćem

GUSTA ME RESTAURANT

Hvarska 2, tel: 020 420 013

Menu 1 - 200 kn**Cold-warm octopus salad****Tuna steak**

with wok vegetables and olive tapenade

Homemade semifreddo

with almonds and caramel sauce

Menu 2 - 200 kn**Creamy risotto**

with zucchini and turmeric

Grilled rump steak

with vegetables and green pepper sauce

Dubrovnik rozata**IGRA GLUTEN FREE STREET FOOD**

Andrije Hebranga 64b

Tel: 099 539 6487

Menu - 140 kn**Gluten free cream vegetable soup****Homemade gluten free spaghetti**

with homemade tomato sauce

Gluten free chocolate mousse**CAFÉ LAZARETI**

Frana Supila 10, tel: 097 676 7114

Menu 1 - 200 kn**White fish carpaccio**

served on young lettuce

Pappardelle with salmon**Chocolate mousse****Menu 2 - 200 kn****Anchovies on arugula salad**

with baby mozzarella

Pork fillet

with baked sheep cheese and

mediterranean herbs served

with potatoes croquettes

Panna Cotta

with forest fruit

RESTORAN KAZBEK

Lapadska obala 25
Tel: 020 362 999, 020 362 991

**Meni 1 - 336 kn po osobi
s čašom vina***

File divlje svinje

cikla, naranča i jabuka chutney,
marinirani šampinjoni i krema od jabuke
Juneći file

ljenica od krumpira, sotirani vrganji,
juneći demi glace

Kolač od mrkve s kremom od sira
ili

**Osvježavajuća krema od limuna i
limete s bobičastim voćem**

**Meni 2 - 329 kn po osobi
s čašom vina***

Kozice s njokima

njoki od batata, crne masline, riblji
veloute umak, šparoge, mini rajčice,
brašno od škampa

Tuna odrezak

korica od sezama, zeleni rezanci, umak
od rajčica, mrkve i groždica

Kolač od mrkve s kremom od sira
ili

**Osvježavajuća krema od limuna
i limete s bobičastim voćem**

**Meni 3 - 257 kn po osobi
s čašom vina***

Istarski "fuži"

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

Zapečene balančane s parmezanom

Kolač od mrkve s kremom od sira
ili

**Osvježavajuća krema od limuna
i limete s bobičastim voćem**

*Crno vino: *Plavac Šunj*
bijelo vino: *Graševina Mitrovac*

KAZBEK RESTAURANT

Lapadska obala 25
Tel: 020 362 999, 020 362 991

**Menu 1 - 336 kn per person
incl. 1 glass of wine***

Wild boar fillet

beet, orange and apple chutney,
marinated champignons
and apple cream

Beefsteak

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

Carrot and cheese cream cake
OR

**Refreshing lemon and lime cream
with berry fruits**

**Menu 2 - 329 kn per person
incl. 1 glass of wine***

Prawns with gnocchi

sweet potato gnocchi, black olives,
fish velouté sauce, asparagus, cherry
tomatoes, langoustine flour

Tuna steak

sesame crust, spinach-coloured pasta,
tomato, carrot and raisin salsa

Carrot and cheese cream cake
OR

**Refreshing lemon and lime cream
with berry fruits**

**Menu 3 - 257 kn per person
incl. 1 glass of wine***

Istrian "fuži"

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

Eggplant and parmesan gratin
Carrot and cheese cream cake

OR

**Refreshing lemon and lime cream
with berry fruits**

*Red wine: *Plavac Šunj*
White wine: *Graševina Mitrovac*

TAVERNA LOGGIA

Nikole Tesle 8, tel: 091 628 19 07

Mesni meni - 200 kn**Ravioli**

na kremi od parmezana i špinata

Goveđi mignon

na pireu od tartufa s umakom od kupina

Panna cotta od buče

s preljevom od naranče i klinčića

Ribljí meni - 195 kn**Tabbouleh s kozicama****File brancina**

na palenti od cikle s pestom od kapara

Kuhana breskva u pjenušcu

na kremi od mascarponea i mente

Vegetarijanski meni - 180 kn**Bruskete concasse**

s mozzarelom i bosiljkom

Rizot od cikle

s kremom od parmezana

Panna cotta od buče

s preljevom od naranče i klinčića

RESTORAN LUCIN KANTUN

Od Sigurate 4a, tel: 020 321 003

Ribljí meni - 180 kn**Tuna tartar**

gel od dubrovačke naranče,

soja umak, grisin

File skuše

pire od graška, gel od cikle,

krema od slanutka

Tart od limuna**Mesni meni - 180 kn****Krem juha od cvjetače****Pileća rolada**

punjena pršutom i Grana Padanom,

krema od batata, pjenica od poriluka,

demiglacé umak

Dekonstrukcija štrudela od jabuka**LOGGIA TAVERN**

Nikola Tesla 8, tel: 091 628 19 07

Meat menu - 200 kn**Ravioli**

on parmesan and spinach cream

Beef mignon

on truffle puree with blackberry sauce

Pumpkin panna cotta

with orange and clove dressing

Fish menu - 195 kn**Tabbouleh with prawns****Sea bass fillet**

on beetroot polenta with caper pesto

Boiled peach in sparkling wine

on mascarpone and mint cream

Vegetarian menu - 180 kn**Bruschetta concasse**

with mozzarella and basil

Beetroot risotto

with Parmesan cream

Pumpkin panna cotta

with orange and clove dressing

LUCIN KANTUN RESTAURANT

Od Sigurata 4a, tel: 020 321 003

Fish menu - 180 kn**Tuna tartare**

Dubrovnik orange gel,

soy sauce, grisin

Mackerel fillet

pea puree, beetroot gel,

chickpea cream

Lemon tart**Meat menu - 180 kn****Cream of cauliflower soup****Chicken roll**

stuffed with prosciutto and

Grana Padano, sweet potato cream,

leek foam, demi-glace sauce

Deconstruction of apple strudel

RESTORAN MAGDALENA

The Pucić Palace Hotel
Od Puča 1, tel: 091 332 4110

Mesni meni – 200 kn

Krem juha od buče s đumbirom
i tostiranim bučnim sjemenkama
Janjeći čop
na pjenici od krumpira i mente
Lava kolač

Riblj meniju – 200 kn

Jakobove kapice
File brancina u škartocu s povrćem
Poširana kruška

RESTORAN MASKERON

Kneza Domagoja 1b, tel: 020 206 687

Riblj meniju – 190kn

Tartar od tune
s umakom od češnjaka
Rolani file od brancina
na kremi od špinata s umakom
od pjenušca
Cheesecake

Mesni meni – 190kn

Bruskete
s moussom od mortadele i pistacijama
Biftek s umakom od senfa
na kremastom rižotu od parmezana
Čokoladna torta

RESTORAN MIMOZA

Branitelj Dubrovnika 9
Tel: 099 332 1071

Meni 1 – 210 kn

Namaz od masla
s mediteranskim mirodijama
Krem juha od povrća
Janjeći French Rack
buket šparoga umotan u pancetu,
restani krumpir
Panna cotta
s umakom od šumskog voća

Meni 2 – 185 kn

Riblja pašteta na limunu
Jasnini špageti s tunom
File bijele jadranske ribe sa žara
lepeza od povrća
Palačinka „Na moj način“

Meni 3 – 170 kn

Buket zelenih salata
s mangom i jabukom
začinjen sokom od svježeh
naranče i limete
Domaći pljukanci
s umakom od svježih šampinjona
i suhah vrganja
Desert po želji

MAGDALENA RESTAURANT

The Pucić Palace Hotel
Od Puča 1, tel: 091 332 4110

Meat menu - 200 kn

Cream of pumpkin soup with ginger
and toasted pumpkin seeds
Lamb chop
on potato and mint foam
Lava cake

Fish menu – 200 kn

Scallops
Sea bass fillet in parchment paper
with vegetables
Poached pear

RESTAURANT MASKERON

Kneza Domagoja 1b, tel: 020 206 687

Fish menu – 190 kn

Tuna tartare
with garlic sauce
Sea bass fillet rolls
on spinach cream
with a sparkling wine sauce
Cheesecake

Meat menu – 190 kn

Bruschetta
with mortadella and pistachio mousse
Steak with mustard sauce
on creamy parmesan risotto
Chocolate cake

MIMOSA RESTAURANT

Branitelj Dubrovnika 9
Tel: 099 332 1071

Menu 1 – 210 kn

Butter spread
with Mediterranean spices
Cream soup with vegetables
Lamb French Rack
asparagus bouquet wrapped
in pancetta, onion sauteed potatoes
Panna cotta
with forest fruit sauce

Menu 2 – 185 Kuna

Fish pate on lemon
Jasna's spaghetti with tuna
Grilled fillet of white Adriatic fish
assortment of vegetables
Crepe "My way"

Menu 3 – 170 kn

Bouquet of green salads
with mango and apple seasoned with
fresh orange and lime juice
Homemade pasta
with a sauce of fresh mushrooms
and dried porcini mushrooms
Choice of dessert

RESTORAN MOMENTI

Dubrovnik President Hotel
Iva Dulčića 142
Tel: 020 441 100

Ribljí meni – 150 kn**Marinada**

tuna u tradicionalnoj slatko – kiseloj dubrovačkoj marinadi

Juha od suhog boba i morača

poslužena s blitvom i dimljenim mušulama

Gregada

jadranska riba i plodovi mora u bogatoj ribljoj juhi s krumpirom i aioli kremom

Ljuta naranča

tart od badema i ljute naranče, poslužen s kakao drobljencem i sorbetom od ljute naranče

Mesni meni – 180 kn**Dimljena pašticada**

hladno poslužena s umakom od šljiva i fermentiranim korjenastim povrćem

Espuma od kestena

poslužena s pečenom pjenicom od paškog sira

14h pečena janjetina

poslužena s confit krumpirom, glaziranom mrkvom i pjenicom od graška s umakom od vina Plavca

Topli kolač od rogača

poslužen s drobljencem od kakaa, kuhanim šljivama i kruškama sa sabayone kremom

Vege meni – 140 kn**Carpaccio od pečene cikle**

poslužen s raviolom od cikle i kozjeg sira, rikolom i preljevom od naranče

Juha od buče s pjenicom od hrena

poslužena s pečenom bućom, slanom granolom i hrskavim arancinima

Polpetta od slanotka

poslužena sa šparogama i mrkvom te umakom od kadulje

Topli kolač od rogača

poslužen s drobljencem od kakaa, kuhanim šljivama i kruškama sa sabayone kremom

MOMENTI RESTAURANT

Hotel Dubrovnik President
Iva Dulčića 142
Tel: 020 441 100

Fish menu – 150 kn**Marinada**

tuna in a traditional Dubrovnik sweet and savory marinade

Sundried fava beans with wild dill

served with Swiss chard and smoked mussels

Gregada

Adriatic fish, seafood boiled in rich soup with potato and aioli cream

Bitter orange

tart of almond and bitter orange served with cacao crumble and bitter orange sorbetto

Meat menu – 180 kn**Smoked “pašticada”**

traditional Dubrovnik stew served with plum sauce and fermented vegetables

Chestnut Espuma

served with gratin Pag cheese mousse

14h roasted lamb

served with confit potato, glazed carrot, peas mousse and Plavac wine sauce

Warm carob cake

served with cacao crumble, boiled plums and pears with sabayone cream

Vege menu – 140 kn**Beetroot carpaccio**

served with beetroot ravioli and goat cheese, arugula and orange dressing

Pumpkin soup with horseradish foam

served with roasted pumpkin, salty granola and crispy arancini

Chickpea polpetta

served with asparagus, carrots and sage sauce

Warm carob cake

served with cacao crumble, boiled plums and pears with sabayone cream

RESTORAN ORSAN

Ivana Zajca 2, tel: 020 436 822

Sami kreirajte svoj meni!

Cijena: 200 kn po osobi

Aperitiv - naše domaće rakije i likeri**Predjela:****Cocktail od gambora**

s domaćim tostiranim kruhom

Ribljí carpaccio

Carpaccio od bifteka

na rikuli s domaćim tostiranim kruhom

Primorski pršut

s tapenadom od maslina

Namaz od slanića**Glavna jela:****File kovača u bijelom vinu**

s domaćom verdurom

Tuna u sezamu s povrćem iz tave**Listići bifteka s vrganjima i****tjesteninom****Hrskava piletina u gorgonzoli**

s julienne povrćem

Zapečene punjene balančane**Deserti:****Semifreddo/Čokoladna kocka****Dubrovačka rozata/Voće**

Kućno vino: od 125 kn boca

RESTORAN ORKA

Lapadska obala 11, tel: 099 690 3334

Ribljí meni – 190 kn**Salata s plodovima mora**

kozice, dimljene mušule,

inćuni i hobotnica

Jadranski tris

tuna, brancin i kozice

Dnevni kolač**Mesni meni – 190 kn****Goveđi tartar**

s dimljenim maslacem

Tagliata

na posteljici od rikule s

Grana Padanom (ramstek)

Dnevni kolač**Posebna ponuda vina – 150kn**

Malvazija 0,75l

Merlot 0,75l

Rose 0,75l

ORSAN RESTAURANT

Ivana Zajca 2, tel: 020 436 822

Create your own menu!

Price: 200 kn per person

Aperitif - homemade schnapps and liqueurs**Starters:****Shrimp cocktail**

with homemade toasted bread

Fish carpaccio

Steak carpaccio

on arugula with home-made toasted bread

Primorje prosciutto

with olive tapenade

Chickpea spread**Main courses:****John Dorey fillet in white wine**

with homemade verdure

Tuna in sesame

with pan seared vegetables

Steak strips with porcini**mushrooms and pasta****Crispy chicken in gorgonzola**

with julienne vegetables

Baked stuffed aubergine**Desserts:****Semifreddo/Chocolate cube****Dubrovnik rozata/Fruit**

House wine: from 125 kn a bottle

ORKA RESTAURANT

Lapadska obala 11, tel: 099 690 3334

Fish menu – 190 kn**Seafood salad**

prawns, smoked mussels,

anchovies and octopus

Adriatic Tris

tuna, sea bass and prawns

Daily cake**Meat menu – 190 kn****Beef tartare**

with smoked butter

Tagliata

on a bed of arugula

with Grana Padana (rump steak)

Daily cake**Special wine offer - 150 kn**

Malvasia 0.75l

Merlot 0.75l

Rose 0.75l

PIANO BAR - HOTEL LERO

Iva Vojnovića 14, tel: 020 341 432

Mesni meni – 190 kn**Ravioli s tikvicama i bukovačama**

krema od pečene cvjetače i limuna, suhe rajčice sotirane na češnjaku, pečeni orasi i chia sjemenke

Svinjski umbul

glazirani kesteni s javorovim sirupom, krema od pastrnjaka, suhe smokve opijene vinom i demi-glacé

Kolač s mrkvom

biskvit od mrkve i oraha, lagana kremom od sira i zapaljena meringa

Ribljí meni – 190 kn**Mlaki quiche od hokkaido tikve i pečenog luka**

nugat majoneza, mikrobilje

Tuna file confit

espuma od ljubičastog krumpira, rižini arancini sa suhom rajčicom i crnim maslinama, kavijar od dimljenog patlidžana

Pjenica od kestena

podloga od pečenih lješnjaka i tamne čokolade

RESTORAN PANTARUL

Kralja Tomislava 1, tel: 020 333 486

Mesni meni – 180 kn**Rolice od feta sira i paprike**

s pestom od bosiljka

Orzotto s povrćem i pečenom teletinom**Čokoladni cheesecake**

s mousseom od limete

Ribljí meni – 180 kn**Pohana tikvica**

s kremom od sira i dimljenim lososom

Fettuccine sa skušom, vongolama i đumbirom**Čokoladni cheesecake**

s mousseom od limete

PIANO BAR - HOTEL LERO

Iva Vojnovića 14, tel: 020 341 432

Meat menu – 190 kn**Ravioli with zucchini and oyster mushrooms**

roasted cauliflower and lemon cream, sun-dried tomatoes sauteed on garlic, roasted walnuts and chia seeds

Pork file

glazed chestnuts with maple syrup, parsnip cream, soused dried figs and demi-glacé

Carrot cake

carrot and walnut sponge cake, cream cheese filing and toasted meringue

Fish menu – 190 kn**Hokkaido pumpkin and roasted onion warm quiche**

nugat mayonnaise, micro herbs

Tuna filet confite

purple potato espuma, Mediterranean roasted vegetables rice arancini, smoked eggplant caviar

Chestnut mousse

roasted hazelnuts and dark chocolate base

PANTARUL RESTAURANT

Kralja Tomislava 1, tel: 020 333 486

Meat menu – 180 kn**Feta cheese and red bell pepper rolls**

with basil pesto

Pearl barley orzotto with roasted veal**Chocolate cheesecake**

with lime mousse

Fish menu – 180 kn**Fried zucchini**

with cream cheese and smoked salmon

Fettuccine with mackerel,**clams and ginger****Chocolate cheesecake**

with lime mousse

LOUNGE & BISTRO PORT 22

Frana Supila 6a, tel: 099 766 0167

Mesni meni – 200 kn**Artičoke u tempuri**

s wasabi majonezom

Black Angus goveđa tagliata

s kremom od celera, mlada salata, paški sir

Čokoladni tart

maslinovo ulje, cvijet soli

Ribljí meni – 200 kn**Gambori u tempuri**

kremasta soja, julianne tikvice

Sabljarka i krema od krumpira

wasabi, redukcija aceta i soja

Tart od limuna s meringom i mentom**RESTORAN PROVA**

Padre Perice 1, tel: 020 418 917

Meni 1 – 180 kn**Šarene bruskete****File kovača s umakom od kopra**

povrće u woku i prigana rikula

Desert**Meni 2 – 180 kn****Tatar biftek****Svinjski odrezak u umaku od Dingača**

sa suhim šljivama i domaćim njokima

Desert**KONOBA PUPO**

Miha Pracata 8, tel: 020 323 555

Ribljí meni – 200 kn**Salata od jadranske hobotnice****File tune u pepelu****od aromatičnog bilja**

s burratom i kremom od batata

Čokoladna kraljica**Mesni meni – 180 kn****Carpaccio goveđe pisanice**

Grana Padano, emulzija bosiljka i pistacija, limoncello

Istarska tjestenina fuži

s piletinom u umaku od crnog tartufa, mascarponea i pinjola

Torta od mrkve**LOUNGE & BISTRO PORT 22**

Frana Supila 6a, tel: 099 766 0167

Meat menu - 200 kn**Artičoke tempura**

& wasabi mayo

Black Angus beef tagliata

with celery cream, young salad,

Pag cheese

Choco tart

olive oil, salt flower

Fish menu – 200 kn**Tempura shrimps**

creamy soy, julienne zucchini

Swordfish & cream potatoes

wasabi, aceto & soy reduction

Lemon tart with meringue and mint**PROVA RESTAURANT**

Padre Perice 1, tel: 020 418 917

Menu 1 – 180 kn**Colourful bruschetta****John Dorey fillet with dill sauce**

vegetables in a wok and fried arugula

Dessert**Menu 2 – 180 kn****Steak tartare****Pork steak in Dingač sauce**

with prunes and homemade gnocchi

Dessert**PUPO TAVERN**

Miha Pracata 8, tel: 020 323 555

Fish menu – 200 kn**Adriatic octopus salad****Tuna fillet in ash of aromatic herbs**

with burrata and sweet potato cream

The chocolate queen**Meat menu - 180 kn****Tartar beef steak**

Grana Padano, basil and pistachio emulsion, limoncello

Istrian pasta fuži

with chicken in black truffle sauce, mascarpone and pine nuts

Carrot cake

RHEA SILVIA WINE & TAPAS BAR

Mata Vodopića 12e, tel: 020 642 480

Mesni meni – 180 kn**Zapečena brusketa**

s paprikom, buđolom i mozzarellom
Svinjski file u slatko-ljutom umaku
 s ananasom i pire od šparoga i mrkve
Pavlova

Ribljí meni – 180 kn**Brusketa**

s namazom od avokada, kozica
 i wok povrća

Crne tagliatelle

s kraljevskim kozicama

Tart od pistacija i bijele čokolade**KONoba ROZARIO**

Prijeko 1, tel: 020 322 015

Meni 1 – 200 kn**Šefova juha od povrća****Medaljoni svinjskog filea**

s domaćim njokama u umaku od tartufa

Domaća torta**Meni 2 – 200kn****Ribarska juha****File brancina u umaku od vina i kopra**

s povrćem na dalmatinski

Torta od naranče i mjendula**RESTORAN SEBASTIAN DUBROVNIK**

Prijeko 11, tel: 095 198 6072

Meni – 180 kn**Bruschetta Sebastian****Rižoto od morskih plodova****Rozata****RESTORAN SHIZUKU/TRINITY**

Mata Vodopića 2a

Tel: 020 752 575, 020 311 493

Tajlandski meni – 150 kn**Wanton od kozica & povrtne rollice****Rezanci u umaku od kokosa i curry-a**

s piletinom (Khao Soi Gai)

Thai okruglica od kokosa

sa sladoledom

Japanski meni – 150 kn**Ebi fry (kozice u tempuri)****i povrtne rollice****Sushi plata****Gyoza od jabuke**

sa sladoledom

RHEA SILVIA WINE & TAPAS BAR

Mata Vodopića 12e, tel: 020 642 480

Meat menu – 180 kn**Baked bruschetta**

with paprika, coppa and mozzarella

Pork fillet in a sweet and spicy sauce

with pineapple and asparagus

and carrot puree

Pavlova**Fish menu – 180 kn****Bruschetta**

with avocado spread, prawns

and wok vegetables

Black tagliatelle

with king prawns

Pistachio and white chocolate tart**ROZARIO TAVERN**

Prijeko 1, tel: 020 322 015

Meni 1 – 200 kn**Chef's vegetable soup****Pork fillet medallions**

with homemade gnocchi in a truffle sauce

Homemade cake**Meni 2 – 200 kn****Fisherman's soup****Sea bass fillet in wine and dill sauce**

with Dalmatian style vegetables

Orange and almond cake**SEBASTIAN DUBROVNIK RESTAURANT**

Prijeko 11, tel: 095 198 6072

Menu – 180 kn**Bruschetta Sebastian****Seafood risotto****Flan****SHIZUKU/TRINITY RESTAURANT**

Mata Vodopića 2a

Tel: 020 752 575, 020 311 493

Thai Menu – 150 kn**Prawn wonton & vegetable spring roll****Coconut curry noodles**

with chicken (Khao Soi Gai)

Thai coconut ball

with ice cream

Japanese Menu – 150 kn**Ebi fry & vegetable spring roll****Assorted sushi platter****Gyoza apple**

with ice cream

SPAGHETTERIA TONI

Nikole Božidarevića 14
Tel: 020 323 134

Riblj menü – 200 kn**Brusketa Marinero**

marinirana tuna, gambori, rajčice, mozzarella, bosiljak, češnjak, ekstra djevičansko maslinovo ulje

Tagliatelle alla Toni

gambori prigani na maslinovom ulju s dodatkom pesta od pistacija, česna, polusušenih rajčica i bijelog vina

Tiramisu**Mesni menü – 190 kn****Brusketa Siracusa**

pršut, rajčice, mozzarella, česan, Grana Padano, bosiljak, ekstra djevičansko maslinovo ulje

Šporki makaruli

tradicionalno dubrovačko jelo od junećeg mesa isjeckanog na komade, lagano pirjano na luku s dodatkom pirea od rajčice, klinčića, cimeta, lovorovog lista, crvenog vina, soli, papra, češnjaka, petrusina

Torta od sira s “frutti di Bosco”**RESTORAN SPHERE**

Hotel Kompas
Ulica kardinala Stepinca 21
Tel: 020 299 001

Riblj menü – 250 kn**Grdobina carpaccio**

file grdobine, rokula, ukiseljeno povrće, kavijar od lososa

Filet brancina

brancin sa žara, krema od crvenog kupusa, rižoto od špinata

Čoko sfera

Čokoladna krema, umak od kupine, mrvice od kikirikija

Mesni menü – 250 kn**Goveđi carpaccio**

goveđi file mariniran u zelenom papru, korijanderu, ružmarinu i pjenušcu, rokula, pinjoli, maslinovo ulje

Janjeći kotleti

pripremljeni na tavici, umak od vina, pire od mrkve, karamelizirana ljutika

Mini torta od pistacija i limuna

dacquoise kore, krema od mascarponea i limuna

SPAGHETTERIA TONI

Nikola Božidarevića 14
Tel: 020 323 134

Fish menu – 200 kn**Bruschetta Marinero**

marinated tuna, shrimps, tomatoes, mozzarella, basil, garlic, extra virgin olive oil

Tagliatelle alla Toni

shrimps fried in olive oil with pistachio pesto, garlic, semi-dried tomatoes and white wine

Tiramisu**Meat menu – 190 kn****Bruschetta Siracusa**

prosciutto, tomatoes, mozzarella, garlic, Grana Padano, basil, extra virgin olive oil

“Dirty macaroni”

traditional Dubrovnik dish of beef cut into pieces, lightly stewed on onions with the addition of tomato puree, cloves, cinnamon, bay leaf, red wine, salt, pepper, garlic, parsley

Cheesecake with “frutti di Bosco”**SPHERE RESTAURANT**

Hotel Kompas
Ulica kardinala Stepinca 21
Tel: 020 299 001

Fish menu – 250 kn**Monkfish carpaccio**

monkfish fillet, arugula, picklet vegetables, salmon caviar

Sea bass fillet

grilled sea bass, red cabbage cream, spinach risotto, olive oil

Choco sphere

chocolate cream, blackberry sauce, peanut crumbs

Meat menu – 250 kn**Beef carpaccio**

Beef fillet marinated in green pepper, coriander, rosemary and sparkling wine, arugula, pine nuts, olive oil

Rack of lamb

Pan-fried lamb with olive oil, wine sauce, mashed carrot, caramelized shallot

Pistachio and lemon cake

Dacquoise sponge, mascarpone and lemon cream

RESTORAN TAJ MAHAL - GRAD

Nikole Gučetića 2, tel: 020 323 221

Meni 1 – 180 kn

Pečena paprika s kajmakom i orasima
Sogan dolma
s orzom i junećim repom
Hurmašica

Meni 2 – 200 kn

Juha od pečenog celera
Teleći kotlet
pirjan od orza i raštike
Tufahija

RESTORAN TAJ MAHAL

Hotel Lero

Iva Vojnovića 14, tel: 020 640 123

Meni 1 – 180 kn

Pečena paprika s kajmakom i orasima
Sogan dolma
s orzom i junećim repom
Hurmašica

Meni 2 – 200 kn

Juha od pečenog celera
Teleći kotlet
pirjan od orza i raštike
Tufahija

TAJ MAHAL RESTAURANT – OLD CITY

Nikola Gučetić 2, tel: 020 323 221

Meni 1 – 180 kn

Roasted pepper with cream
and walnuts
Sogan dolma
with orzo and oxtail
Hurmašica, Bosnian pastry

Meni 2 – 200 kn

Roasted celery soup
Veal cutlet
stewed with orzo and collard greens
Tufahija
walnut-stuffed apple poached
in sugar water

TAJ MAHAL RESTAURANT

Hotel Lero, Iva Vojnovića 14, tel: 020 640 123

Meni 1 – 180 kn

Roasted pepper with cream
and walnuts
Sogan dolma
with orzo and oxtail
Hurmašica, Bosnian pastry

Meni 2 – 200 kn

Roasted celery soup
Veal cutlet
stewed with orzo and collard greens
Tufahija
walnut-stuffed apple poached
in sugar water



RESTORAN TRATTORIA

Sunset Beach Dubrovnik
Šetalište Kralja Zvonimira 17
Tel: 099 444 7717

Ribljí meni – 150 kn**Bakalar varijacije**

kreker od bakalara,
pjenica od bakalara, riblji aspik

Hama

pjenica od komorača i tamni riblji umak
Dubrovačka rozata

Mesni meni – 150 kn**Teleći carpaccio**

chips od kapara, aceto dressing,
dehidrirana cherry rajčica, endivia

Janjeći kotleti

pire od batata, krema od pečenih
paprika, porto umak

Mousse torta**Vege meni – 150 kn****Bruschetta guacamole**

avokado, mladi luk, alfa alfa klice

Involtini balancana

domaća salsa, gremolata, mozzarella

Snickers torta**BISTRO TAVULIN**

Cvijete Zuzorić 1, tel: 020 323 977

Meni – 190 kn**Carpaccio od tune****Ragu od hobotnice**

s domaćim pljukancima

Tiramisu**RESTORAN UMI TEPPANYAKI**

Hotel Rixos Premium Dubrovnik
Liechtensteinov put 3
Tel: +385 20 200 000

Menu Sapporo – 255 kn**2 vrste sushi rolica**

po izboru sushi chefa

4 vrste nigirija

po izboru sushi chefa

Coco Signature

gluten free

čokoladna krema 54%,

čokoladni žele, čokoladni biskvit,

hrskavi komadići čokolade

TRATTORIA RESTAURANT

Sunset beach Dubrovnik
Šetalište Kralja Zvonimira 17
Tel: 099 444 7717

Fish menu – 150 kn**Cod variation**

cod cracker, cod foam, fish aspic

Hama fish

fennel foam and dark fish sauce

Dubrovnik rozata**Meat menu – 150 kn****Veal carpaccio**

caper chips, aceto dressing,
dehydrated cherry tomato, endive

Lamb chops

sweet potato puree, roasted pepper
cream, port sauce

Mousse cake**Vegetarian menu – 150 kn****Bruschetta guacamole**

avocado, spring onions, alfa alfa sprouts

Involtini aubergines

homemade salsa, gremolata, mozzarella

Snickers cake**BISTRO TAVULIN**

Cvijete Zuzorić 1, tel: 020 323 977

Menu – 190 kn**Tuna carpaccio****Octopus ragout**

with homemade pasta
Tiramisu

UMI TEPPANYAKI RESTAURANT

Hotel Rixos Premium Dubrovnik
Liechtensteinov put 3
Tel: +385 20 200 000

Menu Sapporo – 255 kn**2 types of sushi rolls**

as per chef's choice

4 types of nigiri

as per chef's choice

Coco signature

gluten free

chocolate cream 54%,

coco jelly, coco sponge,

crunchy chocolate chips

RESTORAN VERANDA 2.0

Šetnica Hotela Vrtovi Sunca

Tel: 091 174 6082

Mesni meni – 180 kn**New York bruskete**

pastrami (usoljena i sušena govedina), sirni namaz, kiseli krastavci, BBQ umak

Malo drugačiji makaruli

makaruli, goveđi rep, umak „a la paštica“ od jabuka, šljiva i korjenastog povrće

Slatko za kraj**Ribljí meni – 170 kn****I wanna dip, dip**

humus (slanutak, tahini, kumin, limun, češnjak) povrće, tortilje

Lignje iz padele

povrće, limun

Slatko za kraj**Posebna festivalska ponuda:****Boškarin rebra i pire od celera i jabuke – 130 kn**

boškarin je istarsko govedo, meso je idealno za dugo kuhanje, ljepljivi umak i lijepi jesenski pire od celera i jabuka

Sestre Tanje tjestenina – 110 kn

zelene tagliatelle, piletina, umak četiri vrste sira

Meni za ekipu:**Burata i pršut San Daniele – 110 kn za dvije osobe**

kremasta burata, talijanski pršut s oznakom izvornosti San Daniele, lagan i idealan partner za buratu

Bao bunsí – 90 kn za dvije osobe

carsko meso, hren, luk

Tuna carpaccio – 100 kn za dvije osobe

tuna, kapare, emulzija s medom i narančom

Teleća bajadera – 100 kn za dvije osobe

slatki teleći vrat, pečena tikva

Kozice grill – 85 kn za dvije osobe

kozice na grill, močo od: češnjak, petrusin, maslinovo ulje

Hercegovac u Makarskoj – 105 kn za dvije osobe

pašteta od pileće jetrice, maslac, focaccia

Uštípci s kajmakom – 80 kn za dvije osobe**Napomene:***Posebne festivalske cijene vina, glazba**Potrebno je rezervirati**Dva termina rezervacija u 18 sati i u 20.30 sati u slučaju lošeg vremena ili večernjeg termina tijekom vikenda***VERANDA 2.0 RESTAURANT**

Promenade of the Sun Gardens Hotel

Tel: 091 174 6082

Meat menu – 180 kn**New York bruschetta**

pastrami (salted and dried beef), cheese spread, pickles, BBQ sauce

Slightly different macaroni

macaroni, oxtail, sauce “a la paštica“ made of apples, plums and root vegetables

Sweet ending**Fish menu – 170 kn****I wanna dip, dip**

hummus (chickpeas, tahini, cumin, lemon, garlic) vegetables, tortillas

Squid from padella

vegetables, lemon

Sweet ending**Special festival offer:****Boškarin ribs and celery and apple puree- 130 kn**

boškarin is Istrian beef, the meat is ideal for long cooking, juicy sauce and nice autumn puree of celery and apples

Sister Tanja pasta - 110 kn

green tagliatelle, chicken, four types of cheese sauce

Friends menu:**Burrata and San Daniele prosciutto - 110 kn for two people**

creamy burrata, Italian prosciutto with San Daniele label of origin, light and ideal partner for burrata

Bao buns - 90 kn for two people

Pork belly, horseradish, onion

Tuna carpaccio - 100 kn for two people

tuna, capers, emulsion with honey and orange

Veal bajadera - 100 kn for two people

sweet veal neck, roasted pumpkin

Grilled prawns - 85 kn for two people

grilled prawns, sauce made from: garlic, parsley, olive oil

Guy from Herzegovina in Makarska – 105 kn for two people

chicken liver pâté, butter, focaccia

Dough fritter with kajmak cheese - 80 kn for two people**Notes:***Special festival wine prices, music**Reservations are required**Two reservation times at 6 pm and 8:30 pm in case of bad weather or an evening appointment during the weekend*



GOOD FOOD

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Urednička napomena / Editor's note:
Organizator zadržava pravo izmjene programa
The organiser has the right to change this programme



Dobar tek!
Bon Appétit!

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Tourist Board

