

07.-20.10.2024.

GOOD FOOD

FESTIVAL DUBROVNIK

RESTORANSKI

MENIJI

RESTAURANT

MENUS



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board





RESTORANSKI MENIJI RESTAURANT MENUS

DVA TJEDNA RESTORANA

Vrijedni chefovi tridesetak dubrovačkih restorana posebno za Good Food Festival osmislili su prigodne menije po povoljnim cijenama koji će se moći kušati tijekom cijelog tjedna od 7. - 20. 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!

Dubrovački restorani 4 - 62

Župski restorani 66 - 71

Konavoski restorani 72 - 84

TWO RESTAURANT WEEKS

The hard-working chefs of around thirty Dubrovnik restaurants have designed special menus at reasonable prices for the Good Food Festival, which can be tasted during the whole week of October from the 7th to the 20th.

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!

Dubrovnik restaurants 4 - 62

Župa restaurants 66 - 71

Konavle restaurants 72 - 84

**RESTAURANT & CATERING
ACADEMIA**

Marka Marojice 2b, tel: +385 99 5280647

Mesni meni - 26€ po osobi**Terina od povrća**sa salsom od dimljenih patlidžana
i umakom od jogurta**Teleći fricandeau**s kremom od tartufa
i umakom od pečenke**Kolač od jabuka**

sa suhim smokvama i bademima

Riblji meni - 26€ po osobi**Terina od povrća**sa salsom od dimljenih patlidžana
i umakom od jogurta**Filet bakalara u umaku beurre blanc**s raviolima punjenim ricotta sirom
i maslinama**Kolač od jabuka**

sa suhim smokvama i bademima

ALAMAKA TAPAS BAR

Dropčeva 4, tel: +385 20 222557

Meni I – Sa zemlje - 30€ po osobi**Izbor domaćih dimljenih kobasica**

s kozjim i ovčjim sirom

Tradicionalne punjene paprike

poslužene uz pire krumpir

Desert dana**Meni II – Iz mora - 32€ po osobi****Carpaccio od hobotnice**

sa selekcijom dimljene ribe

Sipa s bobom**Desert dana****Meni III – Iz vrta - 29€ po osobi****Vegetarijanska hladna plata****Parmigiana & polpete od tikvica****Desert dana****ACADEMIA RESTAURANT
& CATERING**

Marka Marojice 2b, tel: +385 99 5280647

Meat menu - 26€ per person**Vegetable terrine**with smoked eggplant salsa
and yoghurt sauce**Veal fricandeau**

with truffle mash and gravy sauce

Apple cake

with dried figs and almonds

Fish menu - 26€ per person**Vegetable terrine**with smoked eggplant salsa
and yoghurt sauce**Cod fish fillet in beurre blanc sauce**with ravioli stuffed
with ricotta cheese and olives**Apple cake**

with dried figs and almonds

ALAMAKA TAPAS BAR

Dropčeva 4, tel: +385 20 222557

Menu I - From the land - 30€ per person**Assortment of domestic smoked sausages**

with goat and sheep cheese

Traditional stuffed peppers

served with mashed potatoes

Dessert of the day**Menu II - From the sea - 32€ per person****Octopus carpaccio**

with selection of smoked fish

Cuttlefish with broad beans**Dessert of the day****Menu III - From the garden - 29€ per person****Vegetarian cold dish platter****Parmigiana & zucchini burgers****Dessert of the day**

RESTORAN AMFORA

Obala S. Radića 26, tel: +385 20 419419

Meni I - 29€ po osobi**Salata od sipe**

sipa, emulzija od agruma, gel od dinje, prah od crnih maslina, ulje od bosiljka

Morski pas Wellington

morski pas, mus od kozica, krema od mrkve, duxelle od šampinjona, mayo od peršina, beurre blanc umak

Cheesecake**Meni II - 33€ po osobi****Roast beef**

ukiseljeno povrće, sjemenke gorušice, krema od hrena

Janjetina 2 ways

potrbušina & chop, sezonsko povrće, krema od celera, mladi luk, umak od ruzmarina

BrownieIN: @amforarestaurantdubrovnik
FB: Amfora - Mediterranean Creative Cuisine
www.amfora-restaurant.com / reservations@amfora-restaurant.com**GRADSKA KAVANA ARSENAL**

Pred Dvorom 1, tel: +385 20 321202

Mesni meni - 30€ po osobi**Patka**

jabuka, kotonjata, orasi

Sote Stroganoff

junetina, njoke, vrganji, šampinjoni

Tamna čokolada i tartuf**Ribljí meni - 30€ po osobi****Tuna**

soja, mango, čili

Orhan

verza, blitva, krumpir, riblji umak

Crveni ribiz u vinuIN: @gradskakavanaarsenalrestaurant
FB: GradskaKavanaArsenalRestaurant
www.nautikarestaurants.com / sales@nautikarestaurants.com**AMFORA RESTAURANT**

Obala S. Radića 26, tel: +385 20 419419

Menu I - 29€ per person**Cuttlefish salad**

cuttlefish, citrus emulsion, melon gel, black olive powder, basil oil

Shark Wellington

shark, shrimp mousse, carrot cream, mushroom duxelles, parsley mayo, beurre blanc sauce

Cheesecake**Menu II - 33€ per person****Roast beef**

pickled vegetables, mustard seeds, horseradish cream

Lamb 2 ways

belly & chop, seasonal vegetables, celery cream, spring onion, rosemary sauce

BrownieIN: @amforarestaurantdubrovnik
FB: Amfora - Mediterranean Creative Cuisine
www.amfora-restaurant.com / reservations@amfora-restaurant.com**GRADSKA KAVANA ARSENAL**

Pred Dvorom 1, tel: +385 20 321202

Meat menu - 30€ per person**Duck**

apple, quince jelly, walnuts

Sauté Stroganoff

beef, gnocchi, porcini mushrooms, champignon mushrooms

Dark chocolate and truffle**Fish menu - 30€ per person****Tuna**

soy, mango, chili

Amberjack

savoy cabbage, Swiss chard, potato, fish sauce

Red currant in wineIN: @gradskakavanaarsenalrestaurant
FB: GradskaKavanaArsenalRestaurant
www.nautikarestaurants.com / sales@nautikarestaurants.com

RESTORAN BANJE BEACH

Frana Supila 10b
Tel: +385 99 3146485

Riblji meni – 36€ per person**Riblja juha**

dalmatinska riblja juha s fino rezanim korjenastim povrćem i ribom

Hobotnica na palenti

u umaku od morskih plodova

Kolač od sira

s umakom od šumskog voća i mente

Mesni meni – 36€ per person**Juha od mrkve i đumbira****Ramsteak**

mariniran u dalmatinskim travama s grilanim povrćem, pireom od krumpira i celera aromatiziran s tartufima, demi-glace umak

Čokoladna torta**KONOBA - PIZZERIA BLIDINJE**

Lapadska obala 21, tel: +385 20 358794

Ribeye meni - 40€ po osobi**Tartar biftek****Ribeye steak****Desert po izboru****Pašticada meni - 35€ po osobi****Pršut i sir****Pašticada****Desert po izboru****Tuna meni - 40€ po osobi****Marinirani inćuni i gambori,****pašteta od tunjevine****Tunjevina na žaru****Desert po izboru****Crni rižot meni - 35€ po osobi****Carpaccio od hobotnice****Crni rižot****Desert po izboru****Vegetarijanski meni - 28€ po osobi****Juha od povrća****Zeleni rezanci od povrća****Desert po izboru****BANJE BEACH RESTAURANT**

Frana Supila 10b
Tel: +385 99 3146485

Fish menu – 36€ per person**Fish soup**

Dalmatian style fish soup with finely chopped root vegetables and fish

Crispy octopus served on polenta

with parmesan cheese, seafood sauce and olive oil

Cheese cake

with sauce of forest fruit and mint

Meat menu – 36€ per person**Cream of carrot and ginger soup****Dry aged rump steak**

marinated in Dalmatian herbs, served with grilled vegetables, potato and celery puree aromatized with truffles, demi-glace sauce

Chocolate cake**BLIDINJE TAVERN - PIZZERIA**

Lapadska obala 21, tel: +385 20 358794

Ribeye menu - 40€ per person**Beef tartare****Ribeye steak****Dessert of choice****Pašticada menu - 35€ per person****Prosciutto and cheese****Pašticada (Dalmatian stewed beef)****Dessert of choice****Tuna menu - 40€ per person****Marinated anchovies and shrimp,****tuna pâté****Grilled tuna****Dessert of choice****Black Risotto menu - 35€ per person****Octopus carpaccio****Black risotto****Dessert of choice****Vegetarian menu - 28€ per person****Vegetable soup****Green vegetable pasta****Dessert of choice**

BISTRO BONSAI SUSHI & WOK

Između Polača 1, tel: +385 91 608 1508

Meni I - 25€ po osobi

Goveđe okruglice

Govedina s umakom od kamenica
ili
Slatko-kisela piletinaPržene banane
sa sladoledom od vanilije**Meni II - 25€ po osobi**

Proljetne rollice

Sushi set za 1

Prženi sladoled

Meni III - 22€ po osobi

Vege gyoza

Vege rezanci ili vege & tofu

Mochi sladoled

IN: @bonsai_dbk / bonsaidubrovnik@gmail.com

KONOBA CARPACCIO

Prijeko 30, tel: +385 91 6281907

Mesni meni - 36€ po osobi

Zapečene rollice od pršuta i mozzarelle

Dalmatinska pašticada s njokama

Čokoladna torta od rogača bez glutena

Ribljí meni - 35€ po osobiRepovi gambora u tempuri
sa slatko ljutim umakom

Crni rižoto od sipe

Cheesecake

Vegeterijanski meni - 34€ po osobi

Bruschette Caprese

Ravioli sa sirom u umaku od tartufa

Dubrovačka rozata

IN: @konobacarpaccio / FB: konobacarpaccio
www.konoba-carpaccio.eatbu.com / info@carpaccioandloggia.com**BISTRO BONSAI SUSHI & WOK**

Između Polača 1, tel: +385 91 608 1508

Menu I - 25€ per person

Beef dumplings

Beef with oyster sauce
OR
Sweet & sour chickenFried banana
with vanilla ice cream**Menu II - 25€ per person**

Spring rolls

Sushi set for 1

Fried ice cream

Menu III - 22€ per person

Veggie gyoza

Veggie noodles or veggie & tofu

Mochi ice cream

IN: @bonsai_dbk / bonsaidubrovnik@gmail.com

CARPACCIO TAVERN

Prijeko 30, tel: +385 91 6281907

Meat menu - 36€ per person

Baked ham and mozzarella rolls

Dalmatian pašticada with gnocchi
Dalmatian stewed beef

Gluten-free carob chocolate cake

Fish menu - 35€ per personTempura prawn tails
with sweet and spicy sauce

Black cuttlefish risotto

Cheesecake

Vegetarian menu - 34€ per person

Caprese bruschetta

Cheese ravioli in truffle sauce

Dubrovnik rozata
*crème caramel*IN: @konobacarpaccio / FB: konobacarpaccio
www.konoba-carpaccio.eatbu.com / info@carpaccioandloggia.com

CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira 2b
Tel: +385 99 6852380

Meni - 40€ po osobi**Gusta juha od kukuruza**

na povrtnom temeljcu s kremom od kiselog vrhnja i peršina

Hrskavi gluten free tacos shells

punjeni sporo kuhanim pilećim zabatcima, zapečenim svježim gljivama, tikvicom i paprikom, krema od avokada

Mojito cheesecake

crumble sa svježim sirom, limeta, menta

RESTORAN DUBROVNIK

Marojice Kaboge 5, tel: +385 99 2585871

Ribljí meni - 60€ po osobi**Pozdrav iz kuhinje****Dubrovački ceviche**

fileti bijele ribe, repovi kozica marinirani u agrumima, komadići naranče, paprika, aromatizirani krutoni

Zubatac

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

Smokve kuhane u prošeku

krema od cimeta, krokanat od badema

Mesni meni - 60€ po osobi**Pozdrav iz kuhinje****Pašteta od gušćje jetre**

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

Janjeći file

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

Kolač od lješnjaka

IN: @dubrovnik.restaurant / FB: restorandubrovnik
www.restorandubrovnik.com / reserve.rdbk@gmail.com

CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira 2b
Tel: +385 99 6852380

Menu - 40€ per person**Hearty corn soup**

on vegetable stock with sour cream and parsley cream

Crispy gluten free taco shells

filled with slow-cooked chicken thighs, roasted fresh mushrooms, zucchini, and bell peppers, avocado cream

Mojito cheesecake

crumble with fresh cheese, lime, mint

IN: @mexcantina_chihuahua
FB: Chihuahua Cantina Mexican Dubrovnik
duchihuahua@gmail.com

DUBROVNIK RESTAURANT

Marojice Kaboge 5, tel: +385 99 2585871

Fish menu - 60€ per person**Chef's welcome bite****Dubrovnik style ceviche**

Adriatic white fish fillets, shrimp tails marinated in a tangy citrus juice, peeled orange fillets, finely chopped peppers, herb infused croutons

Dentex

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

Figs cooked in Prošek (dessert wine)

cinnamon cream, almond chips

Meat menu - 60€ per person**Chef's welcome bite****Goose liver pâté**

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

Lamb fillet

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

Almond cake

IN: @dubrovnik.restaurant / FB: restorandubrovnik
www.restorandubrovnik.com / reserve.rdbk@gmail.com

IN: @mexcantina_chihuahua
FB: Chihuahua Cantina Mexican Dubrovnik
duchihuahua@gmail.com

FISH BAR EL PULPO

Mata Vodopića 6
Tel: +385 20 294028

Meni I - 35€ po osobi

Crni fettuccini s morskim plodovima

Morska fritura
papaline, kozice, lignje

Dubrovački paradžot

Meni II - 30€ po osobi

Dimljene mušule i “peppers fish”
na motaru

Popara od mola i kovača

Rozata od kokosa i đumbira

FISH BAR EL PULPO

Mata Vodopića 6
Tel: +385 20 294028

Menu I - 35€ per person

Black fettuccini with seafood

Seafood fritters
anchovies, shrimp, squid

Dubrovnik paradžot
floating islands

Menu II - 30€ per person

Smoked mussels and peppers fish
on rock samphire

Traditional fish stew
with hake and John Dory

Coconut and ginger rozata
crème caramel style



KONOBA GALIJUN

Gorava 41, Donje Obuljeno, Mokošica
Tel: +385 95 3335335

Meni I - 37€ po osobi**Domaća juha od kozica****Linguini kozice & pistacio**

linguini, kozice, umak od rajčice,
temeljac od kozica, pistacio

Cannoli siciliani**Meni II - 44€ po osobi****Tartar biftek****Kolar ili skirt steak**

skirt steak 220 g, spicy mayo,
chimichurri

Orient baklava

lješnjaci, orasi, pistacio

Meni III - 31€ po osobi**Meditranska čorba**

juha od povrća, umak od rajčice,
mediteranski začini, kajmak

Satarash risotto

riža, povrće pripremljeno na
satarash način

Caprese bianca

gluten free

GALIJUN TAVERN

Gorava 41, Donje Obuljeno, Mokošica
Tel: +385 95 3335335

Menu I - 37€ per person**Homemade shrimp soup****Linguini with shrimp & pistachio**

linguini, shrimp, tomato sauce,
shrimp stock, pistachio

Cannoli Sicilian**Menu II - 44€ per person****Beef tartare****Skirt steak**

skirt steak 220 g, spicy mayo,
chimichurri

Oriental baklava

hazelnuts, walnuts, pistachio

Menu III - 31€ per person**Mediterranean soup**

vegetable soup, tomato sauce,
Mediterranean spices, cottage cheese

Satarash risotto

rice, vegetables prepared in
satarash style

Caprese bianca

gluten free

RESTORAN GUSTA ME

Ul. maestra Đela Jusića 2

Tel: +385 20 420103 / +385 91 7960203

Meni I - 36€ po osobi**Beef tartare & smokve u merlotu**

selekcija aromatiziranog maslaca - tartufi, mediteranske trave

Dubrovačka tradicionalna paštica

u umaku od crnog vina, suhих šljiva i lovora

Desert po izboru**Liker po izboru****Meni II - 36€ po osobi****Kozice & jagode**

carpaccio tikvica, kozice, jagode, papar, menta, prošek, marinirane masline

Lignje sa žara

punjene mozzarellom i drniškim pršutom s dalmatinskim prilogom

Desert po izboru**Liker po izboru****GUSTA ME RESTAURANT**

Ul. maestra Đela Jusića 2

Tel: +385 20 420103 / +385 91 7960203

Menu I - 36€ per person**Beef tartare and figs in merlot**

selection of flavoured butters - truffle, Mediterranean herbs

Traditional Dubrovnik paštica

beef in a sauce of red wine, dried plums, and bay leaves

Dessert of choice**Liqueur of choice****Menu II - 36€ per person****Shrimps & strawberries**

zucchini carpaccio, shrimp, strawberries, pepper, mint, prošek, marinated olives

Grilled squid

stuffed with mozzarella and Drniš prosciutto with Dalmatian side dishes

Dessert of choice**Liqueur of choice**

HARD ROCK CAFE DUBROVNIK

Poljana Paska Miličevića 4

Tel: +385 20 222444

Ribljí meni - 35€ po osobi**Ljuti škampi**

A tko ih je naljutio?

Losos s povrćem

Šarenilo na pjatu

Apple cobbler

Jabuka na dan, tjera doktora van

**Mesni ili vegetarijanski meni
- 35€ po osobi****Bruschetta od rajčica**

Okusi Italije na pjatu

Svinjska rebarca

ili

Vegetarijanska fajita

Pune ruke posla

Cheesecake

Slatka tajna naših majstora

Burger meni - 35€ po osobi**Mala porcija nachosa**

Legendarni hrskavi tortilja čips

Burger po izboru

Težak izazov - izabрати samo jedan

Sladoled

Slatko za kraj

Napomena:

uz odabrani meni poslužujemo jedno piće po izboru:

- 0.3 l piva
- čašu bijelog vina Žlahtina Vrbik
- čašu crvenog vina Merlot Buhač
- sok po izboru

HARD ROCK CAFE DUBROVNIK

Poljana Paska Miličevića 4

Tel: +385 20 222444

Fish menu - 35€ per person**Spicy shrimps**

Who made our shrimps upset?

Salmon with veggies

Plate full of colours

Apple cobbler

An apple a day keeps the doctor away

**Meat or veggie menu
- 35€ per person****Balsamic tomato bruschetta**

Taste of Italy served in Dubrovnik

Pork ribs

or

Vegetables fajita

A lot on one's plate

Cheesecake

Sweet secret of our pastry chefs

Burger menu - 35€ per person**Small portion of nachos**

Legendary crispy tortilla chips

Burger at your choice

Tough challenge - to choose just one

Ice cream

Something sweet to finish

Note:

pair your chosen menu with the drink of your choice:

- 0.3 l of beer
- glass of white Žlahtina Vrbik wine
- glass of red Merlot Buhač wine
- soft drink of your choice

HOTEL & RESTAURANT KAZBEK

Lapadska obala 25

Tel: +385 20 362900 / +385 20 362999

Meni I - 32€ po osobi**Carpaccio od tikvica**

pesto od rikule, badema i ekstra djevičanskog maslinovog ulja, sušene rajčice, pinjoli

Punjena balančana

karamelizirani luk, svježe mediteransko povrće, pinjoli

Tortica od rogača

mljeveni rogač, tamna čokolada, naranča

Napomena:ručak se servira od 13 do 17 sati
večera se servira od 19 do 22 sata**Meni II - 59€ po osobi****Tatarski biftek**

ručno rezani goveđi odrezak, karamelizirani maslac, domaći brioš, majoneza s tartufima

Janjeći file

krema i listići od mrkve, kockice pečenog krumpira, šparoge, demi glace

Kolač od mrkve i sira

biskvit od mrkve, krema od svježeg kremastog sira

Meni III - 40€ po osobi**Hobotnica**

krema od mrkve i cikle, perlice od luka i krastavaca, krekeri od kozica i tapioke, emulzija od maslinovog ulja i citrusa, ulje od peršina

Tortica od grdobine i kozica

palenta sa začinskim biljem, pire od celera i kokice od heljde, umak od kozica

Jabuke & vanilija

lisnato tijesto, krema od vanilije, karamel i crumble

KAZBEK HOTEL & RESTAURANT

Lapadska obala 25

Tel: +385 20 362900 / +385 20 362999

Meni I - 32€ per person**Courgette carpaccio**

arugula, almond and extra virgin olive oil pesto, dried tomatoes and pine nuts

Mediterranean stuffed aubergine

caramelised onions, fresh vegetables, pine nuts

St. John cake

carob powder, dark chocolate, orange zest

Note:lunch is served 1pm - 5pm
dinner is served 7pm - 10 pm**Menu II - 59€ per person****Steak tartare**

hand-chopped beef tartar, caramelised butter, homemade brioche, truffle mayonnaise

Lamb fillet

carrot purée and slices, roasted potatoes, asparagus, demi-glace sauce

Carrot & cheese

carrot sponge cake with fluffy cream cheese layers

Menu III - 40€ per person**Octopus**

carrot and red beet creams, red onion and cucumber pearls, prawn and tapioca crackers, olive oil and citrus emulsion, parsley oil

Monkfish and prawn tartlet

polenta with aromatic herbs; celery purée and buckwheat popcorn; prawn sauce

Apples & vanilla

puff pastry, apples, vanilla cream, caramel, crumble

RESTORAN KOPUN

Poljana Ruđera Boškovića

Tel: +385 20 323969

Ribljí meni I - 38€ po osobi**Riblja juha****Odrezak od sabljárke**

s povrćem i umakom od kapara i limuna

Kolač od rogača i čokolade**Mesni meni I - 38€ po osobi****Mediteranska salata****Kopun na dubrovački**

u umaku od naranče i meda

Dubrovačka torta

od mjendula i naranče

Ribljí meni II - 54€ po osobi**Meni s uparenim vinima i vodom****- 71€ po osobi****Jadranska salata***Debit, Bibich-dry, Plastovo glass 0,10l***Kraljevski Brodet***Pošip, Baran-dry, Korčula glass 0,10l***Paradižot***Muškat Štampar-semi sweet,**Međimurje glass 0,10l***Mesni meni II - 54€ po osobi****Meni s uparenim vinima i vodom****- 71€ po osobi****Salata od kopuna***Pinot Noir, Kos-dry,**Plešivica glass 0,10l***Pečeni pulastrin**

400g, priprema 30 min

*Merlot Negromant,**Crvik-dry, Konavle glass 0,10l***Čokoladni nabujak**

sa sladoledom od vanilije

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

Poljana Ruđera Boškovića

Tel: +385 20 323969

Seafood menu I - 38€ per person**Clear fish soup – bullion****Sword fish steak**

with seasonal vegetables, capers and lemon sauce

Chocolate and carob cake**Meat menu I - 38€ per person****Mediterranean salad****Dubrovnik capon**

in honey and orange sauce with barley

Dubrovnik almond and orange cake**Seafood menu II - 54€ per person****Menu with wine pairing and bottled****water – 75€ per person****Adriatic seafood salad***Debit, Bibich-dry, Plastovo glass 0,10l***Royal brodetto**

traditional recipe from the Croatian islands

*Pošip, Baran-dry, Korčula glass 0,10l***Paradižot - floating islands***Muškat Štampar-semi sweet,**Međimurje glass 0,10l***Meat menu II - 54€ per person****Menu with wine pairing and bottled****water – 71€ per person****Capon salad***Pinot Noir, Kos-dry,**Plešivica glass 0,10l***Baked cockerel**

400g, preparation time 30 min

*Merlot Negromant,**Crvik-dry, Konavle glass 0,10l***Dark chocolate fondant**

with vanilla ice cream

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

KAVANA LAZARETI

Frana Supila 10, tel: +385 91 6159483

Riblji meni - 30€ po osobi**Hladni riblji pjat**

riblji carpaccio, marinirani inćuni, marinirane kozice, cherry rajčice

Pasta Matea

zeleni rezanci, bijela riba, češnjak

Dubrovačka rozata**Mesni meni - 29€ po osobi****Selekcija sireva**

džem od ljute naranče, krekeri, datulje, orasi

Svinjski file

zapečen s ovčjim sirom, aromatizirani maslac, pire krumpir

Torta od rogača**Vegetarijanski meni - 26€ po osobi****Juha od povrća****Vegetarijanski wok****Voćni carpaccio****KAVANA LAZARETI**

Frana Supila 10, tel: +385 91 6159483

Fish menu - 30€ per person**Cold fish platter**

fish carpaccio, marinated anchovies, marinated shrimp, cherry tomatoes

Pasta Matea

green noodles, white fish, garlic

Dubrovnik rozata - *crème caramel***Meat menu - 29€ per person****Cheese selection**

spicy orange jam, crackers, dates, walnuts

Pork tenderloin

baked with sheep cheese, flavoured butter, mashed potatoes

Carob cake**Vegetarian menu - 26€ per person****Vegetable soup****Vegetarian wok****Fruit carpaccio**

TAVERNA LOGGIA

Nikole Tesle 8

Tel: +385 91 6281907

Mesni meni - 36€ po osobi**Bruschetta s tartufima****Janjeći chop**na rižotu od šumskih gljiva
i kremom od batata**Tiramisu tortica**

s domaćim sladoledom od kave

Vegetarijanski meni - 34€ po osobi**Burrata na slanoj panna cotti****Rižoto od cikle s kozjim sirom****Tortica od rogača**na zemlji od čokolade i oraha
sa suhim smokvama**Ribljí meni - 36€ po osobi****Bruschetta s mozzarellom i tikvicama**sa zapečenim krakom od hobotnice i
majonezom od limete**Svježi file brancina**na kremi od boba i zapečenom mladom
mrkvom**Pjenasti cheesecake**

s preljevom od šumskog voća

LOGGIA TAVERN

Nikole Tesle 8

Tel: +385 91 6281907

Meat menu - 36€ per person**Bruschetta with truffles****Lamb chop**on forest mushroom risotto
with sweet potato cream**Tiramisu cake**

with homemade coffee ice cream

Vegetarian menu - 34€ per person**Burrata on salted panna cotta****Beetroot risotto with goat cheese****Carob cake**on chocolate and walnut crumble
with dried figs**Fish menu - 36€ per person****Bruschetta with mozzarella and zucchini**with baked octopus tentacles
and lime mayo**Fresh sea bass fillet**on broad bean cream
with roasted young carrots**Fluffy cheesecake**

with forest fruit topping

RESTORAN MOMENTI

Hotel Lacroma
Iva Dulčića 34
Tel: +385 20 449100

Ribljí meni - 30€ po osobi**Tuna**

marinirana u naranči i kadulji majoneza od badema, salata od krastavca i manga

Brancin

na ragu od cannellini graha i kozica, umak od maslaca, gel od rajčice

Caprese kolač

od badema i bijele čokolade, sladoled od bijele breskve, majoneza od bučinog ulja

Mesni meni - 30€ po osobi**Rižot od tartufa**

bikovi obrazi

Teleća leđa sporo pečena

krumpir pave, pire od peršina

Čokoladni brownie

s umakom od datulja, tučena ricotta s likerom od oraha

www.valamar.com/lacroma.recepcija@imperial.hr

Vegetarijanski meni - 30€ po osobi**Tartar od cikle**

aceto balsamico perle, rižin kreker

Uštípak od slanutka

krema od kozjeg sira, karamelizirano povrće

Savijača od sira

kompot od agruma i šlag s likerom od naranče

MOMENTI RESTAURANT

Hotel Lacroma
Iva Dulčića 34
Tel: +385 20 449100

Fish menu - 30€ per person**Marinated tuna**

in orange and sage, almond mayo, cucumber and mango salad

Sea bass

on cannellini bean and shrimp ragout butter sauce, tomato gel

Caprese cake

with almond and white chocolate, white peach ice cream, pumpkin seed oil mayo

Meat menu - 30€ per person**Truffle risotto**

with beef cheeks

Slow roasted veal loin

pave potatoes, parsley purée

Chocolate brownie

with date sauce, whipped ricotta with walnut liqueur

www.valamar.com/lacroma.recepcija@imperial.hr

RESTORAN LUCIN KANTUN

Od Sigurate 4a
Tel: +385 20 321003

Mesni meni - 40€ po osobi

Hrskava svinjetina

trgana svinjetina,
majoneza od mladog luka

Osso buco

24h sporo kuhana teleća koljenica,
krema od batata

Izbor deserata:

Mousse od čokolade

umak šumsko voće

Cremeux od marakuje

kokos i keks

Dubrovačka rozata

tradicionalna dubrovačka slastica

Ribljí meni - 38€ po osobi

Dimljene dagnje

espuma od poriluka i krumpira,
krema od cikle, divlja riža

Pečena hobotnica

rimski njok,
umak od rajčice

Izbor deserata:

Mousse od čokolade

umak šumsko voće

Cremeux od marakuje

kokos i keks

Dubrovačka rozata

tradicionalna dubrovačka slastica

LUCIN KANTUN RESTAURANT

Od Sigurate 4a
Tel: +385 20 321003

Meat menu - 40€ per person

Crispy pork

shredded pork,
green onion mayo

Osso buco

24-hour slow-cooked veal shank,
sweet potato cream

Dessert selection:

Chocolate mousse

forest fruit sauce

Passion fruit crèmeux

coconut and biscuit

Dubrovnik rozata

traditional crème caramel

Fish menu - 38€ per person

Smoked mussels

leek and potato espuma (foam),
beetroot cream, wild rice

Roasted octopus

Roman gnocchi
tomato sauce

Dessert selection:

Chocolate mousse

forest fruit sauce

Passion fruit crèmeux

coconut and biscuit

Dubrovnik rozata

traditional crème caramel

RESTORAN MARANGUN

Iva Vojnovića 7a
Tel: +385 91 3016000

Mesni meni - 25€ po osobi**Tartar biftek****Pljukanci s boškarihom****Kolač od čokolade i naranče****Ribljí meni - 25€ po osobi****Pašteta od tune****File brancina u veloute umaku****Kolač od čokolade i naranče****RESTORAN MORE**

Kardinala Stepinca 33
Tel: +385 20 494280

Ribljí meni - 42€ po osobi**Juha od rakova**

ulje od bijelog tartufa, paška skuta

Tuna

odrezak od tune, mahune, blitva

Čokoladna bomba**Mesni meni - 42€ po osobi****Juha od buče**

bučine sjemenke i bučino ulje

Turnedo

krema od mrkve, umak od vrganja

Tortica od naranče**Napomena:**

za vrijeme trajanja festivala odobrava se 20% popusta na kompletnu à la carte ponudu jela i pića u restoranu More

MARANGUN RESTAURANT

Iva Vojnovića 7a
Tel: +385 91 3016000

Meat menu - 25€ per person**Beef tartare****Pljukanci with boškarin beef**

homemade pasta with Istrian beef

Chocolate and orange cake**Fish menu - 25€ per person****Tuna pâté****Sea bass fillet in velouté sauce****Chocolate and orange cake****MORE RESTAURANT**

Kardinala Stepinca 33
Tel: +385 20 494280

Fish menu - 42€ per person**Crab soup**

white truffle oil, Pag cheese

Tuna

tuna steak, green beans, Swiss chard

Chocolate bomb**Meat menu - 42€ per person****Pumpkin soup**

pumpkin seeds and pumpkin oil

Tournedos

carrot cream, porcini mushroom sauce

Orange cake**Note:**

during the festival, a 20% discount is offered on the entire à la carte menu of dishes and drinks at More Restaurant

RESTORAN NATALI

Privežna 21, tel: +385 20 325550

Mesni meni - 50€ po osobi

Piće dobrodošlice

Ravioli

sporo kuhani goveđi rep, glazirana tikvica, pesto od sušenih rajčica, čips od kadulje

Carsko meso

pire od batata, BBQ umak, aromatizirane mrvice kvinoje i divlje riže, coleslaw salata

Torta od sira

Ribljí meni - 50€ po osobi

Piće dobrodošlice

Tuna tartar

domaća ljuta majoneza, čips od kapara, ulje od vlasca, flatbread

Hobotnica

sporo kuhana hobotnica, pire od komorača, tamni umak od hobotnice, botuni od limete

Čokoladni soufflé

Napomena:

za vrijeme trajanja festivala odobrava se 20% popusta na kompletnu à la carte ponudu jela i pića u restoranu Natali

NATALI RESTAURANT

Privežna 21, tel: +385 20 325550

Mesni meni - 50€ po osobi

Welcome drink

Ravioli

slow cooked beef tail, glazed zucchini, sun-dried tomato pesto, sage chips

Imperial meat

sweet potato purée, BBQ sauce, quinoa and wild rice crumbs, coleslaw

Cheesecake

Fish menu - 50€ per person

Welcome drink

Tuna tartare

homemade spicy mayo, caper chips, chive oil, flatbread

Octopus

slow cooked octopus, fennel purée, dark octopus sauce, ravioli filled with lime mayonnaise

Chocolate soufflé

Note:

during the festival, a 20% discount is offered on the entire à la carte menu of dishes and drinks at Natali restaurant

RESTORAN ORKA

Lapadska obala 11
Tel: +385 99 6903334

Riblji meni - 32€ po osobi**Hladni tanjur**

inćuni, kozice i riblji tartar

Tuna & brancin

aromatizirano povrće

Dnevni kolač**Mesni meni - 32€ po osobi****Goveđi carpaccio**

Grana Padano, rikula,
aceto, senf i med

Ribeye steak tagliata

s pireom od tartufa

Dnevni kolač**RESTORAN ORSAN DUBROVNIK**

Ivana Zajca 2
Tel: +385 20 436822

Meni I - 39€ po osobi**Carpaccio sabljarka**

emulzija med i limun, drobljeni papar
ili

Gambori tempura i kremasta soya**Filet bijele ribe**

julienne povrće, au jus

Cheesecake

coulis malina

Meni II - 39€ po osobi**Pršut rolice i paški sir**

ili

Tempura artičoke i wasabi mayo**Biftek tagliata**

krema celer, duxelles

Choco tart

maslinovo ulje, sol

ORKA RESTAURANT

Lapadska obala 11
Tel: +385 99 6903334

Fish menu - 32€ per person**Cold platter**

anchovies, shrimp, and fish tartare

Tuna & sea bass

aromatic vegetables

Daily cake**Meat menu - 32€ per person****Beef carpaccio**

Grana Padano, arugula, balsamic
vinegar, mustard, and honey

Ribeye steak tagliata

with truffle purée

Daily cake**ORSAN DUBROVNIK RESTAURANT**

Ivana Zajca 2
Tel: +385 20 436822

Meni I - 39€ per person**Swordfish carpaccio**

honey and lemon emulsion,
crushed pepper

or

Shrimp tempura and creamy soy**White fish fillet**

with julienne vegetables, au jus

Cheesecake

with raspberry coulis

Meni II - 39€ per person**Prosciutto rolls and Pag cheese**

or

Artichokes tempura and wasabi mayo**Beef tagliata**

with celery cream, duxelles

Chocolate tart

with olive oil and sea salt

RESTORAN PANTARUL

Kralja Tomislava 1, tel: +385 20 333486

Ribljí meni - 30€ po osobi**Bruschetta**s pohovanim dagnjama
i aromatičnom salsom**Crna tjestenina (maltagliati)**

s capesantama i vongolama

Brownie

s cimet kremom od sira i meda

Mesni meni - 30€ po osobi**Arancini**

s kremom od sira, pancetom i ciklom

Sporo pečena teleća koljenicas korjenastim povrćem i reduciranim
umakom od pečenja**Semifreddo od pistacija****PANTARUL RESTAURANT**

Kralja Tomislava 1, tel: +385 20 333486

Fish menu - 30€ per person**Bruschetta**with breaded mussels
and aromatic salsa**Black pasta (maltagliati)**

with scallops and clams

Brownie

with cinnamon cream cheese and honey

Meat menu - 30€ per person**Arancini (Italian fried risotto)**

with cheese cream, pancetta, and beetroot

Slow roasted veal shankwith root vegetables
and reduced gravy**Pistachio semifreddo**

PIANO BAR

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 341432

Kreirajte svoj meni:

Usoljena i dimljena sabljarka - 15€

začinjena narančom, wasabi umak, mango salsa, hrskavi komorač, lisnato začinsko bilje i suho cvijeće

Rižoto od šumskih gljiva - 17€

espuma od kozjeg sira, glazirana ljutika, pesto od peršina i oraha, pečeni pinjoli

Pečena hobotnica - 21€

krema od bundeve, pržena palenta s maslinama i sirom s kaduljom, marinirani listovi kapara, pržene sjemenke bundeve i coulis od pečene paprika

Dugo pečena svinjetina - 22€

krema od celera i kestena, aromatizirana s limunskom travom, pečene bukovače i redukcija od mesa

Kolač od agruma i meda - 5€

biskvit s citrusima i jogurtom, gel od naranče, krema od naranče i pjenica od meda

PIANO BAR

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 341432

Create you own menu:

Salted and smoked swordfish - 15€

spiced with orange, wasabi sauce, mango salsa, crispy fennel, fresh herbs and dried flowers

Mushroom risotto - 17€

goat cheese espuma, glazed shallots, parsley and walnut pesto, roasted pine nuts

Roasted octopus - 21€

pumpkin cream, fried polenta with olives and aromatic sage cheese, marinated caper leaves, toasted pumpkin seeds, and roasted red pepper coulis

Slow roasted pork - 22€

celeriac and chestnut cream infused with lemongrass, roasted oyster mushrooms, and meat reduction

Citrus and honey cake - 5€

citrus and yogurt sponge, orange gel, orange cream, and honey foam

**TAPAS BAR & LOUNGE
PICCOLA VENEZIA**

Hotel Lapad, Lapadska obala 37
Tel: +385 99 2114924

Meni I - 32€ po osobi

Piće dobrodošlice - čaša pjenušca

Juha od bikovog repa
meso repa, domaći rezanci

File crne svinje
krema od cvjetače, sotiran, prokulice i mrkva, umak kapare

Čokoladna lava
sa sladoledom od vanilije

Meni II - 32€ po osobi

Piće dobrodošlice - čaša pjenušca

Rimski njok
umak od tarufa, hrskavi pršut

Poširane rollice lista
punjene s kozicama, krema od krumpira, umak od graška i mente

Torta od sira
s umakom od čokolade i karamele

Napomena:
osiguran besplatan parking
u trajanju od 2 sata

**TAPAS BAR & LOUNGE
PICCOLA VENEZIA**

Hotel Lapad, Lapadska obala 37
Tel: +385 99 2114924

Menu I - 32€ per person

Welcome drink – glass of sparkling wine

Beef tail soup
beef tail meat, homemade noodles

Black pig fillet
cauliflower cream, sautéed brussels sprouts and carrots, caper sauce

Chocolate lava cake
with vanilla ice cream

Meni II - 32€ per person

Welcome drink – glass of sparkling wine

Roman gnocchi
truffle sauce, crispy prosciutto

Poached sole rolls
stuffed with shrimp, potato cream, pea and mint sauce

Cheesecake
with chocolate and caramel sauce

Note:
free parking available up to 2 hours

RENAISSANCE ART RESTAURANT

Vara bb

Tel: +385 98 366703 / +385 20 324799

Ribljí meni - 42€ po osobi

Carpaccio od korčulanske hobotnice
s citronette umakom, rikula, komorač u emulziji od limuna, kapare, polusušene cherry rajčice

Brancin na napolitanski u škartocu
file brancina, krompir, cherry rajčice, kapare, crvena roga paprika, masline, svježi timijan i ruzmarin

Tiramisu espresso
domaće piškote, Mascarpone krema, espresso, kahlua liker, kakao puder
prezentacija ispred gosta

Mesni meni - 38€ po osobi

Vittelo Tonnato
hladni roast beef rezan na tanko s pijemontskim umakom od tune, inćuna, kapara i domaće majoneze

Sporo kuhani teleći rižoto

Frutta e formaggio
svježi kozji sir, pečeno voće, med, tonka, svježi timijan, maslinovo ulje

Napomena:
potrebna prethodna rezervacija stola

Festivalska ponuda:
popust na sva vina i pića 20%

RENAISSANCE ART RESTAURANT

Vara bb

Tel: +385 98 366703 / +385 20 324799

Fish menu - 42€ per person

Carpaccio di polpo dell'isola di Korčula con salsa citronette
octopus carpaccio from Korčula island, arugula, fennel in lemon emulsion, capers, semi-dried cherry tomatoes

Brancino alla Napoletana
Neapolitan style sea bass, potatoes, cherry tomatoes, capers, pepper, olives, fresh thyme and rosemary

Tiramisu espresso
homemade lady fingers, mascarpone cream, espresso, kahlua liqueur, cocoa powder
presentation in front of guests

Meat menu - 38€ per person

Vittelo tonnato
roast beef with typical Piedmont sauce made with tuna, anchovies, capers, and homemade mayonnaise

Risotto con ragu di vitello
slow cooked veal risotto

Frutta e formaggio
fresh goat cheese, roasted seasonal fruits, honey, tonka bean, fresh thyme, olive oil

Note:
table reservation is required

Festival offer:
20% discount on all wines and beverages

RESTAURANT & BAR RUDJER

Poljana Ruđera Boškovića 6

Tel: +385 91 3035564

Mesni meni - 32€ po osobi**Carpaccio od ramstecka (poklopac)**

umak od hrena, jabuka brunoise, hrskavac od parmezana

Sporo pečena svinjska potrbušina

krema od bundeve, coleslaw

Crumble jabuka**Riblji meni - 32€ po osobi****Tartar od orade**

buča, tapenada od maslina, kisela kapula, čips od kožice, umak od češnjaka, menta

Domaća tjestenina (agnolotti)

jadranske kozice, prah od kozica, celer kuhan u ribljoj juhi, crumble od lješnjaka, umak, maslac s temeljcem, bučino ulje

Jesenska pavlova**RUDJER RESTAURANT & BAR**

Poljana Ruđera Boškovića 6

Tel: +385 91 3035564

Meat menu - 32€ per person**Beef carpaccio**

horseradish sauce, apple brunoise, crispy parmesan

Slow roasted pork belly

pumpkin cream, coleslaw

Apple crumble**Fish menu - 32€ per person****Sea bream tartare**

pumpkin, olive tapenade, pickled shallots, skin chips, garlic sauce, mint

Homemade pasta (agnolotti)

Adriatic shrimp, shrimp powder, celery cooked in fish broth, hazelnut crumble, butter sauce with stock, pumpkin oil

Autumn pavlova

RESTORAN SOUL KITCHEN

Od Domina 3, tel: +385 99 3388276

Meni I - 30€ po osobi**Thank God it's Friday**

falafel serviran s hummusom od cikle i umakom od češnjaka, indijskim oraščićima, orasima i balsamico preljevom

Let's taco 'bout it

Al Pastor style tofu takos s guacamole salsom, salata od rikole, umakom od češnjaka i limetom

Sweet dreams

čokoladni brauni, poslužen s domaćim karamel sosom, sezonskim voćem i kornfleksom

Meni II - 33€ po osobi**That's good to pear**

karamelizirane kruške s orasima, servirane na tostiranom kruhu s kremom od gorgonzole, baby špinatom i balsamico preljevom

Kiss my chick

Shwarma trgana piletina servirana na grilanoj tortilji s tahini umakom, jogurtom, sosom od češnjaka, mentom, peršinom, kuskusom s narančom, datuljama i limetom

Sweet dreams

čokoladni brauni, poslužen s domaćim karamel sosom, sezonskim voćem i kornfleksom

Meni III - 31€ po osobi**My heart beets for you**

salata od cikle servirana s pestom od rikule i bosiljka, tostiranim pistacijama, crveni luk, kiselo vrhnje i acceto balsamico

When a woman loves a burger

domaća vege pljeskavica servirana s rikulom, chutney od rajčice i brusnice, umakom od češnjaka, rajčicama, ljubičastim lukom, kremom od avokada i pomfritom

Lemon tart

Pate Brisee tijesto od orašastih plodova, punjenje od limuna, sezonsko voće

SOUL KITCHEN RESTAURANT

Od Domina 3, tel: +385 99 3388276

Menu I - 30€ per person**Thank God it's Friday**

falafel served with beetroot hummus and garlic sauce, cashew nuts and walnuts, pickled red onions and balsamic glaze

Let's taco 'bout it

Al Pastor style tofu tacos served with guacamole, arugula, garlic sauce and lime

Sweet dreams

chocolate brownie served with homemade caramel sauce, seasonal fruits and cornflakes

Menu II - 33€ per person**That's good to pear**

caramelized pear with walnuts served on toasted bread with gorgonzola cream, baby spinach and balsamic glaze

Kiss my chick

pulled chicken shwarma served with grilled tortilla, tahini sauce, yogurt, garlic sauce, mint, parsley, pomegranate & orange-date couscous and lime

Sweet dreams

chocolate brownie served with homemade caramel sauce, seasonal fruits and cornflakes

Meni III - 31€ per person**My heart beets for you**

beetroot salad served with basil and arugula pesto, roasted pistachio nuts, red onions, creme fraiche and acceto balsamico

When a woman loves a burger

Soul Kitchen signature veggie burger served with arugula salad, cranberry-tomato chutney, garlic sauce, tomatoes, red onion, avocado paste and French fries

Lemon tart

Nut Pate Brisee, lemon filling, seasonal fruits

RESTORAN SPHERE

Hotel Kompas, Kardinala Stepinca 21

Tel: +385 20 299000

Ribljí meni - 36€ po osobi**Cheviche od kozica**

kozice, krema od manga i malina

Filet brancina

brancin sa žara, umak od šafrana, krema od celera i crnog tartufa, pečeni krumpiri

Torta od sira s borovnicama

biskvit, krem sir, umak šumsko voće

Mesni meni - 36€ po osobi**Goveđi carpaccio**

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

Juneći file

file sa žara, demi-glance umak, pire od batata, sotirane prokulice

Čokoladni tart

prhko tijesto, čokolada, sladoled od marakuje

Vegetarijanski meni - 36€ po osobi**Juha od povrća**

sezonsko povrće, aromatizirani krutoni

Zapečeni patlidžan

patlidžan, pire od mrve, rokula, mini rajčica

Veganski zebra kolač

kokos, indijski oraščić, javorov sirup, šumsko voće

SPHERE RESTAURANT

Hotel Kompas, Kardinala Stepinca 21

Tel: +385 20 299000

Fish menu - 36€ per person**Shrimp ceviche**

shrimps, mango and raspberry sauce

Sea bass fillet

grilled sea bass, saffron sauce, celery and black truffle cream, roasted potatoes

Cheesecake

biscuit base, cream cheese, forest fruit coulis

Meat menu - 36€ per person**Beef carpaccio**

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

Beef steak

grilled steak, demi-glance sauce, mashed batata, sautéed Brussels sprouts

Chocolate tart

crisp pastry, chocolate, passion fruit ice cream

Vegetarian menu - 36€ per person**Vegetable soup**

seasonal vegetable, aromatized croutons

Baked eggplant

oven baked eggplant, mashed carrot, arugula, cherry tomato

Vegan zebra cake

coconut, cashew, maple syrup, forest fruit

SPAGHETTERIA TONI

Nikole Božidarevića 14
Tel: +385 20 323134

Ribljí meni - 25€ po osobi**Bruschetta Marinero**

marinirana tuna, gambori, rajčice, mozzarella, bosiljak, češnjak

Tagliatelle alla Toni

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

Tiramisu**Mesni meni - 25€ po osobi****Bruschetta Siracusa**

pršut, rajčice, mozzarella, česan, Grana Padano, bosiljak

Šporcki makaruli

tradicionalno dubrovačko jelo od junećeg mesa

Torta od sira s frutti di bosco**RESTORAN STARA LOZA**

Prijeko 22, tel: +385 20 321145

Meni I - 40€ po osobi**Kozice chevice**

gazpacho od pomadora, peršin tuile, ulje od celera, šalkorija

Brancin file s grilla

krema od pečene tikve, sotirane gljive, pil-pil umak, vongole

Jesenska fantazija

mousse od mascarponea i likera od naranče, kakao spužva biskvit, žele od mandarine

Meni II - 42€ po osobi**Beef carpaccio**

salata radić i grožđe, krostini, emulzija od senfa i meda, ukiseljena kapula

Konfitirana janjeća plečka

janjetina, heljda s tikvom, dimljeni tzatziki, ulje od vlasca, šipak, janjeći demiglas s ruzmarinom

Crvena inspiracija

tučeni ganache s vanilijom i bijelom čokoladom, tamni biskvit s grčkim jogurtom, insert od malina i višanja, čoko glazura

SPAGHETTERIA TONI

Nikole Božidarevića 14
Tel: +385 20 323134

Fish menu - 25€ per person**Marinero bruschetta**

marinated tuna, shrimp, tomatoes, mozzarella, basil, garlic

Tagliatelle alla Toni

shrimp sautéed in olive oil with pistachio pesto, garlic, semi-dried tomatoes, and white wine

Tiramisu**Meat menu - 25€ per person****Siracusa bruschetta**

prosciutto, tomatoes, mozzarella, garlic, Grana Padano, basil

“Šporcki makaruli”

traditional Dubrovnik slow cooked beef stew

Cheese cake with frutti di bosco**STARA LOZA RESTAURANT**

Prijeko 22, tel: +385 20 321145

Menu I - 40€ per person**Prawn chevice**

tomato gazpacho, parsley tuile, celery oil, sea asparagus

Grilled seabass fillets

baked pumpkin cream, sautéed mushrooms, pil-pil sauce, clams

Fall fantasy

mascarpone mousse and orange liqueur, cocoa sponge biscuit, tangerine jelly

Menu II - 42€ per person**Beef carpaccio**

radicchio and grapes, crostini, mustard and honey emulsion, pickled onions

Confite lamb shoulder

lamb, buckwheat with pumpkin, smoked tzatziki, chive oil, pomegranate, lamb demi-glas with rosemary

Red inspiration

whipped ganache with vanilla and white chocolate, dark biscuit with Greek yoghurt, raspberry and cherry insert, choco glaze

RESTORAN TAJ MAHAL

Stari Grad, Nikole Gučetića 2

Tel: +385 20 323221

Meni I - 45€ po osobi**Gazpacho od cikle i korabe**

s jogurtom

Ugljena piletina

na hummusu od slanutka s chimichurrijem

Sladoled od vanilije

s tiritom, pečenim jabukama i sezamom

Meni II - 49€ po osobi**Labneh**

s lješnjacima i pečenim gljivama

Teleći kotlet bez kosti

s karameliziranim pireom od celera

Kompot od kruške

sa slatkim jogurtom

RESTORAN TAJ MAHAL

Hotel Lero, Iva Vojnovića 14

Tel: +385 20 640123

Meni I - 45€ po osobi**Gazpacho od cikle i korabe**

s jogurtom

Ugljena piletina

na hummusu od slanutka s chimichurrijem

Sladoled od vanilije

s tiritom, pečenim jabukama i sezamom

Meni II - 49€ po osobi**Labneh**

s lješnjacima i pečenim gljivama

Teleći kotlet bez kosti

s karameliziranim pireom od celera

Kompot od kruške

sa slatkim jogurtom

TAJ MAHAL RESTAURANT

Stari Grad, Nikole Gučetića 2

Tel: +385 20 323221

Menu I - 45€ per person**Beetroot and kohlrabi gazpacho**

with yogurt

Charred chicken

on chickpea hummus with chimichurri

Vanilla ice cream

with tirit, roasted apples, and sesame

Menu II - 49€ per person**Labneh**

with hazelnuts and roasted mushrooms

Boneless veal chop

with caramelized celeriac pie

Pear compote

with sweet yogurt

TAJ MAHAL RESTAURANT

Stari Grad, Nikole Gučetića 2

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Charred chicken

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Boneless veal chop

with caramelized celeriac pie

Pear compote

with sweet yogurt

RESTORAN TRAMUNTANA

Šetalište Nika i Meda Pucića 13
Tel: +385 20 494280

Riblj menü - 42€ po osobi**Tuna**

namaz od tune, tartar od rajčice,
aromatizirani prepečeni kruh

Grdobina

rep grdobine, bisque, mini rajčica,
domaći ravioli punjeni skutom

Torta od sira s limunom**Mesni menü - 42€ po osobi****Juha od šparoga**

komadići šparoga, aromatizirani
komadići kruha, maslinovo ulje

Teleći ribeye žar

pečeni mladi krumpir, krema od tikvica,
prženi luk, umak od tartufa

Pistacio tortica

Napomena: za vrijeme trajanja festivala
odobrava se 20% popusta na kompletnu
à la carte ponudu jela i pića u restoranu
Tramuntana

IN: @restaurant_tramuntana / FB: Restaurant Tramuntana
www.restaurant-tramuntana.com / sales@hotel-more.hr

BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323977

Menü - 30€ po osobi**Aperitiv dobrodošlice****Juha od poriluka****File od kovača****Tres Leches**

IN: @bistrotavulin / FB: Bistro Tavulin
www.bistrotavulin.com / bistro@tavulin.com

RESTORAN UMI TEPPANYAKI

Hotel Rixos Premium Dubrovnik
Liechtensteinov put 3
Tel: +385 20 200000

Menü Sapporo - 55€ po osobi**2 vrste sushi rolica****4 vrste nigirija**

po izboru sushi chefa

Svježe pripremljena domaća baklava

Napomena: otvoreno od 15 do 18 sati

IN: @umiteppanyaki / FB: rixospremiumdubrovnik
www.rixos.com / duska.soljak@rixos.com

TRAMUNTANA RESTAURANT

Šetalište Nika i Meda Pucića 13
Tel: +385 20 494280

Fish menu - 42€ per person**Tuna**

tuna spread, tomato tartar,
toasted bread with herbs

Monkfish

monkfish tail, bisque, cherry tomatoes,
homemade ravioli filled with ricotta

Lemon cheesecake**Meat menu - 42€ per person****Asparagus soup**

pieces of asparagus,
flavoured croutons, olive oil

Grilled veal ribeye

veal ribeye, roasted new potatoes, zucchini
cream, fried onions, truffle sauce

Pistachio cake

Note: during the festival, a 20% discount
is available on the entire à la carte
menu of food and drinks at Tramuntana
restaurant

IN: @restaurant_tramuntana / FB: Restaurant Tramuntana
www.restaurant-tramuntana.com / sales@hotel-more.hr

BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323977

Menü - 30€ po osobi**Welcome aperitif****Leek soup****John Dory fillet****Tres Leches**

IN: @bistrotavulin / FB: Bistro Tavulin
www.bistrotavulin.com / bistro@tavulin.com

RESTAURANT UMI TEPPANYAKI

Hotel Rixos Premium Dubrovnik
Liechtensteinov put 3
Tel: +385 20 200000

Menü Sapporo - 55€ per person**2 types of sushi rolls****4 types of nigiri**

as per chef's choice

Freshly prepared homemade baklava

Note: working hours 3pm - 6pm

IN: @umiteppanyaki / FB: rixospremiumdubrovnik
www.rixos.com / duska.soljak@rixos.com

RESTORAN VERANDA 2.0

Na moru 1, Orašac
 Šetnica Hotela Vrtovi Sunca
 Tel: +385 91 1746082

Mesni meni - 32€ po osobi**Kamen krš i maslina**

uštipci s kajmakom

Vjetre s Dinare

rolana teleća prsa, umak, pire

Tvoje su usne kao čokolada

čokoladni mousse

Ribljí meni - 32€ po osobi**Forza**

vitelo tonato, teletina i umak od tune

Mangio pasta

losos, umak, crne linguine

Crna Višnja, Višnja Pevec

pita od višnje s pudingom od vanilije

Za podijeliti...**Tu ti je teletina - 11€**

teleći arancini (3kom)
 teleće meso, riža, parmezan,
 šafran i umak

Mama mia sve sad imam**šta san tia - 11€**

burrata, pršut San Danielle

Nije kriva srdela - 11€

filetirane srdele u tempuri s umakom

Oj ćaća, ćaća nožinu**mi dade - 11€**

mladi sir, kobasica

Baba reci šta bi? - 11€

Baba ganuš - namaz od patlidžana i
 tahinija

Glazba i dobra zabava zagarantirani.

VERANDA 2.0 RESTAURANT

Na moru 1, Orašac
 Šetnica Hotela Vrtovi Sunca
 Tel: +385 91 1746082

Meat menu - 32€ per person**Stone, karst, and olive**

fried dough balls with kajmak
 (cottage cheese)

Wind from Dinara

rolled veal breast, sauce, mashed
 potatoes

Your lips are like chocolate

chocolate mousse

Fish menu - 32€ per person**Forza**

vitello tonnato, veal with tuna sauce

Mangio pasta

salmon, sauce, black linguine

Black Višnja, Višnja Pevec

cherry pie with vanilla pudding

To share...**Here is your veal – 11€**

veal arancini (3 pieces)
 veal, rice, parmesan, saffron, and sauce

**Mama Mia, now I have everything I
 wanted – 11€**

burrata, San Danielle ham

Not sardine's fault – 11€

filleted sardines in tempura with sauce

Oh dad, dad**you giveth me a knife – 11€**

young cheese, sausage

Say grandma,**what would you like? – 11€**

baba ghanoush - eggplant and tahini
 spread

Music and good fun guaranteed.

BISTRO ZUZORI

Cvijete Zuzorić 2
Tel: +385 20 324076

Mesni meni - 37€ po osobi**Govedi tartar****Pileća prsa**

krema od batata, demiglas umak
sa sjemenkama od buče

Krema od mrkve i naranče

sladoled od vanilije

Riblj menü - 37€ po osobi**Krem juha**

sa suhim vrganjima

Grdobina

riblji veloute, baby špinat,
brokula, ulje od peršina

Krema od mrkve i naranče

sladoled od vanilije

ZUZORI BISTRO

Cvijete Zuzorić 2
Tel: +385 20 324076

Meat menu - 37€ per person**Organic beef tartar****Free range chicken**

sweet potato cream, beef juice
with pumpkin seeds

Carrot and orange cream

vanilla ice cream

Fish menu - 37€ per person**Cream soup**

with dried porcini mushrooms

Monkfish

fish velouté, baby spinach,
broccoli, parsley oil

Carrot and orange cream

vanilla ice cream



RESTORANSKI MENIJI

Župa dubrovačka i Konavle

RESTAURANT MENUS

Župa dubrovačka and Konavle



RESTORAN FLAMINGO

Vrelo 6a, 20207 Mlini
Mob: +385 95 381 5886

RESTORAN KOGO

Put dr. Ante Starčevića 4, Srebreno
Tel: +385 95 5968873

FLAMINGO RESTAURANT

Vrelo 6a, 20207 Mlini
Mob: +385 95 381 5886

KOGO RESTAURANT

Put dr. Ante Starčevića 4, Srebreno
Tel: +385 95 5968873

Mesni meni – 30€ po osobi

Kroketi sporo pečene juneće koljenice
dimljeni aioli

Punjeni ramstek
caponata

Topla pita od jabuka
sa sladoledom od vanilije

Riblji meni – 30€ po osobi

Škampi u tempuri
sweet chilli

Losos sa špinatom
i cherry rajčicama, umak od kopra

Torta od mjendula i karamele

Mesni meni - 18€ po osobi

Tartar biftek

Dalmatinska pržolica

Čokoladni soufflé

Riblji meni - 20€ po osobi

Bruschette incuni

Tuna steak

Domaći kolač od sira

Meat menu – 30€ per person

Croquettes of slow roasted beef shank
smoked aioli

Stuffed ribeye steak
caponata

Warm apple pie
with vanilla ice cream

Fish menu – 30€ per person

Shrimp tempura
sweet chili sauce

Salmon with spinach
and cherry tomatoes, dill sauce

Almond and caramel cake

Meat menu - 18€ per person

Beef tartare

Dalmatian pork chop

Chocolate soufflé

Fish menu - 20€ per person

Bruschetta with anchovies

Tuna steak

Homemade cheesecake

ŽUPA DUBROVAČKA

RESTORAN LUNGOMARE

Sheraton Dubrovnik Riviera Hotel
Šetalište dr. Franja Tuđmana 19, Srebreno
Tel: +385 20 601500

Ribljí meni - 33€ po osobi

Crni rižoto

od sipe sa sporo kuhanim rajčicama i čipsom od parmezana

Stonske dagnje na buzaru

peršin, češnjak, maslinovo ulje, bijelo vino i topla focaccia

Simulata

tradicionalni kolač od griza

Mesni meni - 33€ po osobi

Juneći carpaccio

Piletina

s domaćim njokima u crnom sezamu, umak od suhih šljiva i Dingača

Savijača

od jabuka s umakom od vanilije

Meni riba & meso - 33€ po osobi

Tagliatelle s kozicama

cherry rajčice, hrskavi brancin

Marinirani juneći filet mignon

s aromatičnim biljem pečen u tavi, krumpir Anna, gljive na žaru, umak od pečenja

Dubrovačka rozata

Pečene marinirane suhe smokve

Napomena:

besplatan vanjski parking iza hotela Sheraton Dubrovnik Riviera - parking kartica se poništava na recepciji hotela

Radno vrijeme restorana:

svakim danom od 15 do 23 sata

LUNGOMARE RESTAURANT

Sheraton Dubrovnik Riviera Hotel
Šetalište dr. Franja Tuđmana 19, Srebreno
Tel: +385 20 601500

Fish menu - 33€ per person

Black cuttlefish risotto

with slow cooked tomatoes and parmesan crisps

Traditional Ston mussels ala buzaru

parsley, garlic, olive oil, white wine and warm focaccia

Simulata

traditional semolina cake

Meat menu - 33€ per person

Beef carpaccio

Chicken

with black sesame seeds gnocchi, red wine Dingač prune sauce

Apple strudel

with vanilla sauce

Menu fish & meat - 33€ per person

Tagliatelle with prawns

cherry tomatoes and crispy sea bass

Marinated beef filet mignon

with aromatic herbs pan roasted, pommes Anna, grilled mushrooms, roasted jus

Dubrovnik rozata

creme caramel

Baked marinated dried figs

Note:

free outdoor parking behind the Sheraton Dubrovnik Riviera Hotel - parking card can be canceled at the hotel reception

Restaurant working hours:

every day from 3pm to 11pm

RESTORAN PISTA & PAZZA

Šetalište dr. Franja Tuđmana 1, Mlini
Tel: +385 20 222000

Meni I - 30€ po osobi

Salata od pečene cikle
s feta kremom i citrusima

Pizza Lokal

Pita od jabuka

Meni II - 30€ po osobi

Bruschette s pršutom od tune

Špageti u umaku od limuna
s jadranskim kozicama

Kolač od limuna, badema i palente

RESTORAN RUZMARIN

Šetalište dr. Franja Tuđmana 9, Srebreno
Tel: +385 97 7707102 / +385 20 484941

Mesni meni I - 32€ po osobi

Proletne rollice
Marinirana ramstek tagliata
Semifreddo

Mesni meni II - 32€ po osobi

Govedi carpaccio
Sporo kuhani bikovi obrazi
Cheesecake

Ribljí meni I - 35€ po osobi

Tuna tartar
File brancina
Lava kolač

Ribljí meni II - 26€ po osobi

Kozice u hrskavom omotu
Crni rižot
Cheesecake

PISTA & PAZZA RESTAURANT

Šetalište dr. Franja Tuđmana 1, Mlini
Tel: +385 20 222000

Menu I - 30€ per person

Roasted beetroot salad
with feta cream and citrus

Pizza Lokal

Apple pie

Menu II - 30€ per person

Bruschetta with tuna prosciutto

Spaghetti in lemon sauce
with Adriatic prawns

Lemon, almond and polenta cake

RUZMARIN RESTAURANT

Šetalište dr. Franja Tuđmana 9, Srebreno
Tel: +385 97 7707102 / +385 20 484941

Meat menu I - 32€ per person

Spring rolls
Marinated ribeye tagliata
Semifreddo

Meat menu II - 32€ per person

Beef carpaccio
Slow cooked ox cheeks
Cheesecake

Fish menu I - 35€ per person

Tuna tartar
Sea bass fillet
Lava cake

Fish menu II - 26€ per person

Prawns in crispy coating
Black risotto
Cheesecake

RESTORAN ANKORA

I sapori del sud

Put dr. Ante Starčevića 22, Cavtat

Tel: +385 95 3993888

Meni I - 40€ po osobi**Domaće punjene njoke**

ručno rađeni njoki, punjeni kozicama i pršutom, posluženi u slatkom umaku od prošeka

Janjeća paštica

tradicionalno dalmatinsko jelo od lagano kuhane janjetine, puno slatko-kiselkastog okusa, posluženo s rimskim njokama

Padišpanj

tradicionalni biskvit s modernim mediteranskim twistom od grčkog jogurta, limuna i tarta od bijele čokolade, poslužen na coulisu od jagoda

Meni II - 45€ po osobi**Makaruli s kozicama**

bisque od kozice, domaća tjestenina u umaku od prošeka i tartufa

Tuna Wellington

sashimi tuna, krema od senfa i gljiva, omotana palačinkom od špinata i lisnatim tijestom, posluženo s demi-glace umakom od sipe

Paradižot

tradicionalna torta od bjelanjaka, s kremom od vanilije i likera gorke naranče, coulis od šumskog voća, poslužena uz sladoled od dinje (pipuna) i crunchom od badema

Vegetarijanski meni - 29,17€ po osobi**Ravioli s limunom**

ravioli punjeni kremom od limete i ricotte, kuhani u čaju od lavande, sljubljeni s umakom od limuna i pulpe naranče, posluženo s kremastom pjenom od paškog sira i svježom lavandom

Složenac od patlidžana

zapečeni slojevi tempure od patlidžana, dimljene burrate i salse

Sladoled

gelato krema, maslinovo ulje i korica naranče, punjena burbon vanilijom, prelivena glazurom od vanilije i poslužena na crunchu od bijele čokolade

Veganski meni - 27,50€ po osobi**Tartar od patlidžana**

pirjani patlidžan poslužen s rižinim papirom, sladoledom od dinje (pipuna), rajčicama i gelom od kapara

Cvjetača s batatom

cvjetača prožeta kaduljom i klinčićem, poslužena s pikantnim pireom od batata na indijskim oraščićima, jabučnom octu i kajenskom papru, baby salata od špinata s umakom od bosiljka

Virgin tiramisu

naša veganska verzija klasika, datulje, bademi, indijski oraščići, kokosovo mlijeko

Napomena:

potrebna prethodna rezervacija stola

ANKORA RESTAURANT

I sapori del sud

Put dr. Ante Starčevića 22, Cavtat

Tel: +385 95 3993888

Menu I - 40€ per person**Stuffed homemade gnocchi**

prawn and prosciutto stuffed handmade gnocchi served in a sweet wine sauce

Lamb paštica

traditional Dalmatian slow cooked lamb dish, full of sweet and sour flavour served with Roman gnocchi

Traditional sponge cake

traditional biscuit with a modern Mediterranean twist of Greek yogurt, lemon and a creamy white chocolate sauce, served on a strawberry coulis

Menu II - 45€ per person**Traditional pasta with prawns**

prawn bisque, makaruli pasta in a sweet wine and truffle sauce

Tuna Wellington

sashimi tuna, mustard and mushroom cream sauce, wrapped in a spinach pancake and a puff pastry, served with a cuttlefish demi-glaze sauce

Paradižot

floating islands, traditional egg white cake, with vanilla-bitter orange liqueur cream and a forest fruit coulis, served alongside a melon ice-cream and crunchy almonds

Vegetarian menu - 29,17€ per person**Ravioli al limone**

ravioli stuffed with lime-ricotta cream, cooked in lavender tea, paired with lemon sauce and orange pulp, served with creamy island of Pag cheese foam and fresh lavender

Eggplant casserole

baked layers of eggplant tempura, smoked burrata and a tomato salsa

Homemade chocolate ice cream

gelato, olive oil and orange zest, stuffed with bourbon vanilla, topped with vanilla glaze and served on crunchy white chocolate

Vegan menu - 27,50€ per person**Eggplant tartare**

sautéed eggplant served with rice paper, a melon ice-cream, tomatoes and capers gel

Cauliflower with sweet potato

cauliflower infused with sage and clove, served with a spicy sweet potato purée on cashew nuts, apple vinegar and cayenne pepper, baby spinach salad with a basil sauce

Virgin tiramisu

our vegan version of a classic, dates, almonds, cashews and coconut milk

Note:

table reservation is required

KONAVLE

RESTORAN BOKUN BOCUN

Dr. Ante Starčevića 20, Cavtat
Tel: +385 99 3065699

Ribljí meni - 36€ po osobi

Jadranske kozice

stracciatella sir, cherry pomadore

Tuna carpaccio kaneloni

gran spicco sir

Hobotnica u umaku od merlota

pire od korjena petrusina, karamelizirani crveni luk, pečeni krumpir, alioli umak

Mesni meni - 32€ po osobi

Burratina

gazpacho od žute paprike, jalapeno

Teletina

pržene kapare, slatke crvene paprike

Carsko meso

pire od batata i karamele, slana karamela, crveni kupus, motar, luk

Napomena:

potrebna prethodna rezervacija stola

BOKUN BOCUN RESTAURANT

Dr. Ante Starčevića 20, Cavtat
Tel: +385 99 3065699

Fish menu - 36€ per person

Garlic prawns

stracciatella, cherry tomatoes

Tuna carpaccio cannelloni

gran spicco cheese

Merlot brazed octopus

parsnip puree, caramelized red onions, baked potatoes, aioli sauce

Meat menu - 32€ per person

Burratina

yellow bell peppers gazpacho, jalapeno

Vitello tonnato

fried capers, sweet red pepper drops

Pork belly

sweet potatoes caramel puree, salted caramel nuts, red cabbage, rock samphire, onion

Note: table reservation is required

IN: @bokunbocun / FB: BokunBocun / info@bokunbocun.com



RESTORAN DALMATINO

Put Tihe 1, Cavtat

Tel: +385 20 479912/+385 97 744463

Mesni meni - 40€ po osobi**Dalmatinski pršut****Dalmatinska pržolica**

juneći ramstek začinjjen češnjakom, peršinom i ekstra djevičanskim maslinovim uljem, blitva, kuhani krumpir

Desert po izboru

Cheesecake / Čokoladna torta / Štrudla od jabuka

Ribljí meni - 35€ po osobi**Bruschette**

rikula, incuni, masline, mozzarella, rajčice, češnjak, ekstra djevičansko maslinovo ulje

File brancina

blitva, kuhani krumpir

Desert po izboru

Cheesecake / Čokoladna torta / Štrudla od jabuka

Vegetarijanski meni - 30€ po osobi**Mozzarella**

svježa rajčica, ekstra djevičansko maslinovo ulje, bosiljak

Fusilli na vrtlarski

tjestenina s izborom povrća iz woka, maslacem, parmezanom i ekstra djevičanskim maslinovim uljem

Desert po izboru

Cheesecake / Čokoladna torta / Štrudla od jabuka

Napomena:

potrebna prethodna rezervacija stola

Uz odabrani meni uključena je i čaša kućnog vina po osobi (bijelo ili crno)

DALMATINO RESTAURANT

Put Tihe 1, Cavtat

Tel: +385 20 479912/+385 97 744463

Meat menu I - 40€ per person**Dalmatian prosciutto****Rump steak à la Dalmatia**

beef rump steak seasoned with garlic, parsley, extra virgin olive oil, chard, boiled potatoes

Dessert of choice

Cheesecake / Chocolate cake / Apple strudel

Fish menu I - 35€ per person**Bruschetta**

rocket, anchovies, olives, mozzarella, tomatoes, garlic, extra virgin olive oil

Seabass fillet

chard, boiled potatoes

Dessert of choice

Cheesecake / Chocolate cake / Apple strudel

Vegetarian menu III - 30€ per person**Mozzarella**

fresh tomato, extra virgin olive oil, basil

Gardener's fusilli

pasta with fresh wok vegetables, butter, parmesan, extra virgin olive oil

Dessert of choice

Cheesecake / Chocolate cake / Apple strudel

Note:

table reservation is required

A glass of house wine (red or white) is served with the chosen menu

GARDEN TERRACE & BAR

Obala dr. Ante Starčevića 26, Cavtat
Tel: +385 20 479 833

Zalogajčić I - 17€**Sabljarka**

tanko narezana sabljarka marinirana u emulziji od naranče i limete, začinjena tartarom od jabuka, mini papričicama, ikrom od lososa, sušenim kaparama &
Meneghetti Brut, Classic 0,15 l

Zalogajčić II - 15€**Pohane riblje okruglice**

pohane okruglice od filea brancina obogaćene morskim algama, začinjene češnjakom, osvježene gelom od limuna i aioli kremom &
Sauvignon Blanc Krauthaker 0,15 l

Zalogajčić III - 18€**Goveđi tartar**

pikantno začinjeno, maslac od dimljene soli i bosiljka, s komadićima želea od konjaka, plod kapara, prah od luka &
Dingač, Skaramuča 0,15 l

Zalogajčić IV - 13€**Mini sendviči od domaće focaccie**

dimljena burata na domaćoj focacci, s domaćim pesto i kremom od meda i rog paprike, uz svježju rikulu, pršut i rajčice te aromatiziranim pečenim krumpirom &
Izbor koktela

Napomena:

potrebna prethodna rezervacija stola

GARDEN TERRACE & BAR

Obala dr. Ante Starčevića 26, Cavtat
Tel: +385 20 479 833

Finger food I - 17€**Swordfish**

thinly sliced swordfish marinated in orange and lime emulsion, seasoned with apple tartar, mini peppers, salmon roe, dried capers &
Meneghetti Brut, Classic 0.15 l

Finger food II - 15€**Breaded fish balls**

breaded dumplings of sea bass fillet enriched with seaweed, seasoned with garlic, refreshed with lemon gel and aioli cream &
Sauvignon Blanc Krauthaker 0.15 l

Finger food III - 18€**Beef tartar**

spicy, smoked salt and basil butter, with pieces of cognac jelly, capers, onion powder &
Dingač, Skaramuča 0.15 l

Finger food IV - 13€**Homemade mini focaccia sandwiches**

smoked burrata on homemade focaccia, with homemade pesto and honey cream and bell pepper, with fresh arugula, prosciutto and tomatoes and flavoured baked potatoes &
A selection of cocktails

Note:

table reservation is required

RESTORAN LUDO MORE

Put Tihe 22, Cavtat
Tel: +385 20 432039

Meni I - 45€ po osobi

Spicy bluefin tuna pâté

Pupator u tempuri
punjen kozjim sirom

Hrskavi arancin s dimljenim kozicama

Domaći ravioli
s kaduljom, pinjolima i pecorinom

Hobotnica s kremastim orzom

Dry aged divlja riba
dashi beurre blanc umak

Mamin speculaas tiramisu
čokoladna zemlja

Napomena:
potrebna prethodna rezervacija stola

KONOBA SEOSKA KUĆA

Bistroće 2, Čilipi
Tel: +385 20 771163 / +385 99 2356441

Mesni meni - 35€ po osobi

Piće dobrodošlice

Antipasti Seoska kuća

Teletina i janjetina ispod peke
sezonska salata

Domaće slatko

Ribljí meni - 35€ po osobi

Piće dobrodošlice

Antipasti Seoska kuća (morska verzija)

Gulaš od hobotnice
s domaćim bobom i palentom, salata

Domaće slatko

Napomena:
potrebna prethodna rezervacija stola.
Služimo kvalitetna vina OPG Mihaica.
Po dogovoru pripremamo vegetarijanski
ili veganski meni

LUDO MORE RESTAURANT

Put Tihe 22, Cavtat
Tel: +385 20 432039

Menu I - 45€ per person

Spicy bluefin tuna pâté

Zucchini blossom tempura
stuffed with goat cheese

Crispy arancini with smoked shrimps

Homemade ravioli
with sage, pine nuts and pecorino

Octopus with creamy barley

Dry aged fish
dashi beurre blanc sauce

Mom's speculoos tiramisu
choco earth

Note:
table reservation is required

SEOSKA KUĆA TAVERN

Bistroće 2, Čilipi
Tel: +385 20 771163 / +385 99 2356441

Meat menu - 35€ per person

Welcome drink

Antipasti Seoska kuća

Lamb and veal under the iron bell
seasonal salad

Homemade dessert

Fish menu - 35€ per person

Welcome drink

Antipasti Seoska kuća (seafood)

Octopus stew
with homemade beans and polenta,
seasonal salad

Homemade dessert

Note:
table reservation is required.
We serve quality OPG Mihaica wines.
Vegetarian or vegan menu can be
prepared upon request

KONAVLE

KONOBA VINICA MONKOVIĆ

Donja Ljuta 44, Gruda
Tel: +385 99 2152459

Meni divljač - 30€ po osobi

Rižoto od prepelice i šljuke

Juha od fazana

Vepar i jelen na lovački
s domaćim njokama

Riblji meni - 30€ po osobi

Hladni morski pjat

slane srdele, marinirani inćuni, riblja
pašteta, carpaccio od hobotnice,
moringjane srdele, marinirana plava riba

Riblja juha

Svježa riba s gradela
s porilukom na bakin način

Napomena:

potrebna prethodna rezervacija stola

TAVERN VINICA MONKOVIĆ

Donja Ljuta 44, Gruda
Tel: +385 99 2152459

Venison menu - 30€ per person

Quail and snipe risotto

Pheasant soup

Boar and deer ragu
with homemade gnocchi

Fish menu - 30€ per person

Cold seafood dish

salted sardines, marinated anchovies,
fish pate, octopus carpaccio, marinated
sardines, marinated blue fish

Fish soup

Fresh fish from the grill
with leek in grandma's style

Note:

table reservation is required



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CITY OF DUBROVNIK



B Dubrovačka
baština



Urednička napomena / Editor's note:

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GOOD FOOD

Festival

Dubrovnik 2024

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Bon Appétit!

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