



Proljetni GURMANSKI

01.-07. tjedan
travnja

Spring
GOURMET
week 1-7
April



Turistička zajednica
grada Dubrovnika
Dubrovnik
Tourist Board





BISTRO BACCHUS

Ćira Carića bb

Tel: +385 20 209157

Meni - 39,00€

Aperitiv

čaša hrvatskog pjenušca rose

Šparoge s prepeličjim jajima

ili

Krem juha od kukuruza

Piletina u panceti

ili

Goveđa tagliata

Čokoladna lava

sa sladoledom od vanilije

ili

Palačinke Bacchus

E-mail: info@bistrobacchus.com
Web: www.bistrobacchus.com
Facebook: bacchusdubrovnik
Instagram: bacchus_dubrovnik

RESTORAN BANJE BEACH

Frana Supila 10b

Tel: +385 99 3146485

Mesni meni - 36,00€

Domaća juha

od mrkve i đumbira

Pečena mlada janjetina

s mladim krumpirom i povrćem
u dalmatinskim travama

Dubrovačka rozata

Ribljí meni - 38,00€

Salata od morskih plodova

Dubrovačka popara

Ferero torta

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

BISTRO BACCHUS

Ćira Carića bb

Tel: +385 20 209157

Menu - 39,00€

For an aperitif

a glass of Croatian rose sparkling wine

Asparagus with quail eggs

or

Cream of corn soup

Chicken in pancetta

or

Beef tagliata

Chocolate lava with vanilla

or

Pancakes Bacchus

E-mail: info@bistrobacchus.com
Web: www.bistrobacchus.com
Facebook: bacchusdubrovnik
Instagram: bacchus_dubrovnik

BANJE BEACH RESTAURANT

Frana Supila 10b

Tel: +385 99 3146485

Meat menu - 36,00€

Carrot and ginger homemade soup

Roasted lamb

with young potatoes and vegetables
in Dalmatian herbs

Dubrovnik rozata

traditional crème caramel style dessert

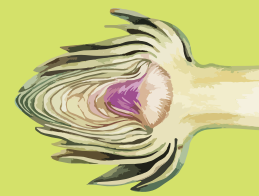
Fish Menu - 38,00€

Seafood salad

Dubrovnik-style fish broth

Ferrero cake

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



RESTORAN DUBROVNIK

Marojice Kaboge 5
Tel: +385 99 2585871

Riblj menü - 70,00€

Pozdrav iz kuhinje

Dubrovački ceviche

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

File brancina

riblji jeux, krema od cvjetače, šparoge, mrkva

Smokve kuhane u prošek

krema od cimeta, krokanat od badema

Mesni menü - 70,00€

Pozdrav iz kuhinje

Pašteta od gušćje jetre

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

Janjeći file

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

Kolač od lješnjaka

DUBROVNIK RESTAURANT

Marojice Kaboge 5
Tel: +385 99 2585871

Fish Menu - 70,00€

Chef's Welcome Bite

Dubrovnik Style Ceviche

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

Sea Bass Fillet

Fish Jeux, cauliflower cream, asparagus, carrot

Figs Cooked in Prošek

(Traditional Dessert Wine) cinnamon cream, almond chips

Meat Menu - 70,00€

Chef's Welcome Bite

Goose Liver Pâté

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

Lamb Fillet

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

Almond Cake



RESTORAN GUSTA ME

Maestra Đela Jusića 2

Tel: +385 20 420013 / +385 91 7960203

Meni 1 - 39,00€

Terina od hobotnice

bouquet salata, Cezar dresing,
masline u divljoj naranči i crvenom
papru, ulje mente

Filet bijele ribe & Školjke

prešani komorač i šparoge, veloute od
školjaka, pjenušac, maslac od koprive

Dubrovačka torta

orasi, bademi, naranča, čokolada

Domaći liker

Meni 2 - 39,00€

Goveđi tartar & Kopriva

domaći kruh s koprivom,
Gazpacho shooter

Teleći obrazi & Šparoge

prešano povrće, šparoge, umak papar
menta

Ala Rozata

prah divlje naranče

Domaći liker

GUSTA ME RESTAURANT

Maestra Đela Jusića 2

Tel: +385 20 420013 / +385 91 7960203

Menu 1 - 39,00€

Octopus Terrine

mixed salad, Caesar dressing,
olives in wild orange and red pepper,
mint oil

White Fish Fillet & Scallops

pressed fennel and asparagus, shellfish
velouté, sparkling wine, nettle butter

Dubrovnik Cake

walnuts, almonds, orange, chocolate

Homemade Liqueur

Menu 2 - 39,00€

Beef Tartare & Nettle

homemade bread with nettle,
gazpacho shooter

Veal Cheeks & Asparagus

pressed vegetables, asparagus, pepper
mint sauce

A La Rozata

wild orange dust

Homemade Liqueur



HARD ROCK CAFE DUBROVNIK

Poljana Paska Miličevića 4

Tel: +385 20 222444

Salata od bobičastog voća - 18,35€

**Salata od bobičastog voća
s piletinom - 19,95 €**

**Salata od bobičastog voća
s lososom - 22,95€**

**Salata od bobičastog voća
s odreskom - 22,95€**

Proljetna tjestenina - 17,32€

**Proljetna tjestenina
s piletinom - 19,95€**

**Proljetna tjestenina
s lososom - 22,35€**

**Proljetna tjestenina
s odreskom - 22,35€**

Sendvič od škrpine - 19,95€

Sundae od kokosa i badema - 10,25€

Kokteli

Ružičasta čipkasta Margarita - 11,25€

Pokreni svijet - 11,25€

HARD ROCK CAFE DUBROVNIK

Poljana Paska Miličevića 4

Tel: +385 20 222444

Berry salad regular - 18,35€

**Berry salad
with chicken - 19,95€**

**Berry salad
with salmon - 22,95€**

**Berry salad
with steak - 22,95€**

Spring pasta regular - 17,32€

**Spring pasta
with chicken - 19,95€**

**Spring pasta
with salmon - 22,35€**

**Spring pasta
with steak - 22,35€**

Red snapper sandwich - 19,95€

Coconut Almonds Sundae - 10,25€

Cocktails

Pink Lace Margarita - 11,25€

Run the world - 11,25€



RESTORAN KAZBEK

Hotel Kazbek, Lapadska obala 25

Tel: +385 20 362999 / +385 20 362900

Meni 1 - 41,00€

Carpaccio od tune

rikula, pinjoli, emulzija
od maslinovog ulja i citrusa

Rižoto s kozicama

Bisque umak, tikvice,
krema od parmezana

Kolač od mrkve

s kremom od sira

Meni 2 - 38,00€

Salata Kazbek burata

rajčice, krastavci, pesto od rikule,
bademi

Tagliata biftek

rikula, Grana Padano,
mini rajčice, masline

Slastica od jabuka i vanilije

Meni 3 - 28,00€

Proljetne rollice

luk, mrkva, paprika,
umak od kiselog vrhnja i majoneze

Punjena balančana

karamelizirani luk, svježe
mediteransko povrće, pinjoli

Tortica od rogača

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

Facebook: [hotelkazbek](https://www.facebook.com/hotelkazbek) / Instagram: [kazbekdubrovnik](https://www.instagram.com/kazbekdubrovnik)

KAZBEK RESTAURANT

Hotel Kazbek, Lapadska obala 25

Tel: +385 20 362999 / +385 20 362900

Menu 1 - 41,00€

Tuna Carpaccio

arugula, pine nuts,
olive oil and citrus emulsion

Prawns Risotto

bisque sauce, courgette,
parmesan cream sauce

Carrot and cheese cream cake

Menu 2 - 38,00€

Kazbek Salad

burrata, tomatoes, cucumbers,
arugula pesto, almonds

Beef Tagliata

arugula, Grana Padano,
cherry tomatoes, olives

Apple and Vanilla Cake

Menu 3 - 28,00€

Spring Rolls

onion, carrot, peppers,
sour cream and mayo dip

Mediterranean Stuffed Aubergine

caramelized onions,
fresh vegetables, pine nuts

St. John Cake

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

Facebook: [hotelkazbek](https://www.facebook.com/hotelkazbek) / Instagram: [kazbekdubrovnik](https://www.instagram.com/kazbekdubrovnik)



RESTORAN KOPUN

Poljana Ruđera Boškovića 7

Tel: +385 20 323969

Morski meni 1 - 34,00€

Marinirana riba na salati

Crni rižot od sipe

s Jakobovom kapicom

Izbor dnevnih deserata

Morski meni 2 - 52,00€

Jadranska salata

od morskih plodova

Kraljevski brodet

tradicionalna receptura

s hrvatskih otoka

Paradižot

Mesni meni - 42,00€

Juha od kopuna

Tradicionalna paštica

s domaćim kroketima

Čokoladni nabujak

sa sladoledom od vanilije

KOPUN RESTAURANT

Poljana Ruđera Boškovića 7

Tel: +385 20 323969

Seafood Menu 1 - 34,00€

Marinated fish on a salad

Traditional black cuttlefish risotto

with a scallop

Daily cake selection

Seafood Menu 2 - 52,00€

Adriatic seafood salad

Royal seafood stew "Brodet"

traditional recipe

from Croatian islands

Paradižot

traditional custard cream dessert

Meat Menu - 42,00€

Capon soup

Traditional beef "Paštica"

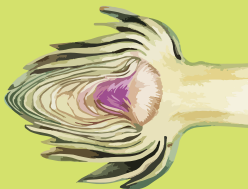
with croquettes

Dark chocolate fondant

with vanilla ice cream

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

Facebook: RestaurantKopun / Instagram: kopundbk



RESTORAN LA CASTILE

Hotel Royal Princess, Kardinala Stepinca 31

Tel: +385 20 440440

Mesni meni - 37,00€

Fettuccini s junećim mesom

s pistaciom, sušenim rajčicama,
maslacem

Pačja prsa

s kremom od graška
i umakom od šumskog voća

Creme Brulee

Riblji meni - 37,00€

Tuna Tataki

Pljukanci

s grdobinom, cherry rajčice,
kapare, češnjak, bijelo vino

Dubrovačka rozata

LA CASTILE RESTAURANT

Hotel Royal Princess, Kardinala Stepinca 31

Tel: +385 20 440440

Meat menu - 37,00€

Fettuccini with beef,

pistacio, dried tomatoes,
butter

Duck breast

with pea cream
and forest fruit sauce

Creme Brulee

Fish menu - 37,00€

Tuna Tataki

Traditional homemade pasta

with monkfish, cherry tomatoes,
capers, garlic, white wine

Dubrovnik flan cake



TAVERNA LOGGIA

Nikole Tesle 8
Tel: +385 91 6281907

Riblj men - 35,00€

Rižot od šparoga

s tartufima

Medaljoni grdobine

u panceti na kremi od batata

Parfe od jagoda

s jagodom u čokoladi

Mesni meni - 35,00€

Zapečeni kozji sir

s medom i orasima

Teleći chop

na podlozi od divlje riže

s umakom od tartufa

Parfe od jagoda

s jagodom u čokoladi

Posebna ponuda - 27,00€

Tris kamenica (9kom)

svježe, gratinirane i pohane

E-mail: info@carpaccioandloggja.com
Web: www.taverna-loggia.eatbu.com
Facebook: Taverna Loggia
Instagram: Taverna Loggia

CAFFE & RESTAURANT LUCIJAN

The Pucić Palace, Od Puča 1
Tel: +385 20 326222 /+385 91 3324125

Mesni meni - 46,00€

Govedi carpaccio

s kremom od Grana Padana,

rukolom i perlama Aceta Balsamica

CSS obrazi „alla brasato“

na kremi varijacija batata, jus

Čokoladni mus

na spužvi od šumskog voća

Riblj men - 48,00€

Jakobove kapice

na pireu od graška i quinoa crisp

File Kovača

s mladim krumpirom, šparogama i

umakom od šafrana

Hrskavi profiterol

s kremom od lješnjaka i karamele,

biskvit od badema

E-mail: lucijan@thepucicpalace.com
Web: www.thepucicpalace.com
Facebook: The Pucic Palace
Instagram: thepucicpalace

TAVERNA LOGGIA

Nikole Tesle 8
Tel: +385 91 6281907

Fish Menu - 35,00€

Asparagus risotto

with truffles

Monkfish medallions

wrapped in pancetta

on sweet potato cream

Strawberry parfait

with chocolate-dipped strawberry

Meat Menu - 35,00€

Baked goat cheese

with honey and walnuts

Veal chop on a bed

of wild rice with truffle sauce

Strawberry parfait

with chocolate-dipped strawberry

Special Offer - 27,00€

Oyster Trio (9 pieces)

fresh, gratinated and breaded

E-mail: info@carpaccioandloggja.com
Web: www.taverna-loggia.eatbu.com
Facebook: Taverna Loggia
Instagram: Taverna Loggia

CAFFE & RESTAURANT LUCIJAN

The Pucić Palace, Od Puča 1
Tel: +385 20 326222 /+385 91 3324125

Meat menu - 46,00€

Beef carpaccio

with Grana Padano cream,

arugula and balsamic vinegar pearls

CSS cheeks “alla brasato”

sweet potato variation, jus

Chocolate mousse

on a forest fruit sponge

Fish menu - 48,00€

Saint Jacques

on pea puree and quinoa crisp

John Dory

with young potatoes, asparagus

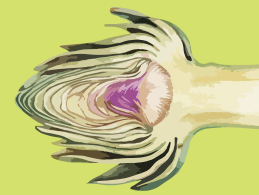
and saffron sauce

Choux à la crème

with hazelnut and caramel cream,

almond biscuit

E-mail: lucijan@thepucicpalace.com
Web: www.thepucicpalace.com
Facebook: The Pucic Palace
Instagram: thepucicpalace



RESTORAN MOMENTI

President Collection Hotel Valamar
Iva Dulčića 142
Tel: +385 20 441100 / +385 99 3766185

Proljetni meni 1 - 55€

Povrtnjak

Namaz od povrća,
varijante povrća, culis

63C Jaje

Pjena od šparoga, hrskava panceta,
tartuf, kruh s češnjakom

Janjeći ražnjići

Zapečeni patlidžan, umak od kozjeg sira,
kečap od luka, jus umak , pinjoli

Mousse od bijele čokolade

Mint, Bacardy

Proljetni meni 2 - 55€

Škampi kuhani na pari

majoneza, soljeno i ukiseljeno korjenasto
povrće, jabuka, začinsko bilje

Jakobove kapice

Velute od cvjetače, kapari, slani inćuni,
mladi krumpir, parmezan

Iverak

Poriluk, krema od cvjetače,
velute od gljiva, kiseli luk

Caprese torta

Bijela čokolada, bademi, limun,
šlag od voća

MOMENTI RESTAURANT

President Collection Hotel Valamar
Iva Dulčića 142
Tel: +385 20 441100 / +385 99 3766185

Spring Menu 1 - 55,00€

Vegetable Garden

vegetable spread,
vegetable variations, culis

63C Egg

asparagus foam, crispy bacon,
truffle, garlic bread

Lamb Brochettes

baked eggplant, goat cheese sauce,
onion ketchup, jus, pine nuts

White chocolate mousse

mint, Bacardy

Spring Menu 2 - 55,00€

Steamed shrimp

mayonnaise, salted and pickled root
vegetable, apple, herbs

Scallops

herbed cauliflower Velouté, capers,
salted anchovies, spring potato,
Parmesan cheese

Turbot

leek, cauliflower cream, mushroom
Velouté, pickled onion

Caprese cake

white chocolate, almonds, lemon,
fruit whipped cream



RESTORAN ORSAN

Ivana Zajca 2

Tel: +385 20 436822

Meni 1 - 44,00€

Tuna Carpaccio

i emulzija ljuta naranča
s drobljenim paprom

Gambori tempura

i kremasta soya

Tuna i julienne povrće

Torta od mrkve

Meni 2 - 44,00€

Pršut rolice i Paški sir

Tempura artičoke

i wasabi mayo

Teleći Striploin

i krema od batata

Choco tart,

maslinovo ulje i sol

E-mail: orsan@ankora.hr

Web: www.restaurant-orsan-dubrovnik.com

Facebook: RestaurantOrsanDubrovnik

Instagram: restaurantorsan

RIBLJI RESTORAN PROTO

Široka 1

Tel: +385 20 323234

Meni - 60,00€

Tartar od tune

Jakobove kapice

Chefov specijalitet

krakovi hobotnice iz pećnice

Mousse od čokolade

cvijet soli, maslinovo ulje

E-mail: sales2@esculap-teo.hr

Web: www.esculaprestaurants.com

Facebook: ProtoFishRestaurantDubrovnik

Instagram: proto_fishrestaurant_dubrovnik

ORSAN RESTAURANT

Ivana Zajca 2

Tel: +385 20 436822

Menu 1 - 44,00€

Carpaccio tuna

with spicy orange emulsion and crushed
pepper

Tempura prawns

with creamy soy sauce

Tuna with julienne vegetables

Carrot cake

Menu 2 - 44,00€

Prosciutto rolls

with Pag cheese

Tempura artichokes

with wasabi mayo

Veal Striploin

with sweet potato cream

Chocolate tart

with olive oil and salt

E-mail: orsan@ankora.hr

Web: www.restaurant-orsan-dubrovnik.com

Facebook: RestaurantOrsanDubrovnik

Instagram: restaurantorsan

PROTO FISH RESTAURANT

Široka 1

Tel: +385 20 323234

Menu - 60,00€

Tuna tartar

Mediterranean scallops

oven-roasted Octopus tentacles

Chocolate mousse

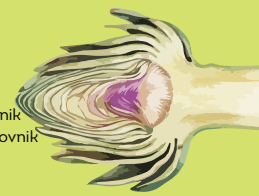
fleur de sel, olive oil

E-mail: sales2@esculap-teo.hr

Web: www.esculaprestaurants.com

Facebook: ProtoFishRestaurantDubrovnik

Instagram: proto_fishrestaurant_dubrovnik



RESTAURANT & BAR RUDJER

Poljana Ruđera Boškovića 6

Tel: +385 20 301014

Meni - 30,00€

Krem juha od šparoga

marinirana cvjetača,
krutoni, bučino ulje

Sporo pečena svinjska potrbušina

krema od pastirnjaka, blitva,
komorač, umak od crnog vina

Pavlova tortica

jagoda, crumble od badema

E-mail: sales@rudjer.restaurant

Web: www.rudjer.restaurant

Facebook: [Restaurant & Bar Rudjer/rudjer.restaurant](https://www.facebook.com/Restaurant-amp-Bar-Rudjer/rudjer.restaurant)

Instagram: [Restaurant & Bar Rudjer/rudjer.restaurant](https://www.instagram.com/Restaurant-amp-Bar-Rudjer/rudjer.restaurant)

RESTORAN SESAME

Dante Alighieri 2

Tel: +385 20 412910/+385 99 6108131

Ribljí meni - 42,00€

Tuna tartar

Vrećica iznenađenja
brancin s povrćem
Cheesecake

Mesni meni - 44,00€

Carpaccio biftek

Pačja prsa

s palentom od mascarponea,
čips od pršuta i porto umak

Panna cotta

sa šumskim voćem

Vegetarijanski meni - 40,00€

Krem juha

od graška s tostiranim bademima

Rižoto od šparoga

Torta od mrkve

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

Web: www.sesame.hr

Facebook: [Restaurant Sesame Dubrovnik](https://www.facebook.com/Restaurant-Sesame-Dubrovnik)

Instagram: [sesame.dubrovnik](https://www.instagram.com/sesame.dubrovnik)

RESTAURANT & BAR RUDJER

Poljana Ruđera Boškovića 6

Tel: +385 20 301014

Menu - 30,00€

Asparagus cream soup

marinated cauliflower,
croutons, pumpkin oil

Slow-Roasted pork belly

parsnip cream, Swiss chard,
fennel, black wine sauce

Pavlova cake

strawberry, almond crumble

E-mail: sales@rudjer.restaurant

Web: www.rudjer.restaurant

Facebook: [Restaurant & Bar Rudjer/rudjer.restaurant](https://www.facebook.com/Restaurant-amp-Bar-Rudjer/rudjer.restaurant)

Instagram: [Restaurant & Bar Rudjer/rudjer.restaurant](https://www.instagram.com/Restaurant-amp-Bar-Rudjer/rudjer.restaurant)

SESAME RESTAURANT

Dante Alighieri 2

Tel: +385 20 412910/+385 99 6108131

Fish menu - 42,00€

Tuna tartar

Papillote surprise

seabass with vegetables

Cheesecake

Meat menu - 44,00€

Beefsteak carpaccio

Duck breast

with mascarpone polenta,
prosciutto chips and porto sauce

Panna cotta

with wild berries

Vegetarian menu - 40,00€

Pea soup

with toasted almonds

Asparagus risotto

Carrot cake

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

Web: www.sesame.hr

Facebook: [Restaurant Sesame Dubrovnik](https://www.facebook.com/Restaurant-Sesame-Dubrovnik)

Instagram: [sesame.dubrovnik](https://www.instagram.com/sesame.dubrovnik)



RESTORAN TAJ MAHAL

Nikole Gučetića 2
Tel: +385 20 323221

Meni 1 - 42,00€

Karamelizirani komorač,

kefir i tahini

Janjeća rebarca

i dimljeni patlidžan

Mladi sir

i med s narančom

Meni 2 - 34,00€

Juha od mrkve

Bijela cicvara

s kozjim sirom, salata od začinskog bilja i
oraha, ukiseljene rotkvice

Baklava sa šljivama

E-mail: tajmahaldbk@gmail.com / Web: www.tajmahal-dubrovnik.com
Facebook: Taj Mahal Bosnian Cuisine / Instagram: taj.mahal.dubrovnik

RESTORAN TAJ MAHAL

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 640123

Meni 1 - 42,00€

Karamelizirani komorač,

kefir i tahini

Janjeća rebarca

i dimljeni patlidžan

Mladi sir

i med s narančom

Meni 2 - 34,00€

Juha od mrkve

Bijela cicvara

s kozjim sirom, salata od začinskog bilja
i oraha, ukiseljene rotkvice

Baklava sa šljivama

TAJ MAHAL RESTAURANT

Nikole Gučetića 2
Tel: +385 20 323221

Menu 1 - 42,00€

Caramelized fennel,

kefir and tahini

Lamb ribs

and smoked eggplant

Fresh cheese

and honey with orange

Menu 2 - 34,00€

Carrot soup

White polenta

with goat cheese, herb salad with
walnuts, pickled radishes

Baklava with plums

E-mail: tajmahaldbk@gmail.com / Web: www.tajmahal-dubrovnik.com
Facebook: Taj Mahal Bosnian Cuisine / Instagram: taj.mahal.dubrovnik

TAJ MAHAL RESTAURANT

Hotel Lero, Iva Vojnovića 14
Tel: +385 20 640123

Menu 1 - 42,00€

Caramelized fennel,

kefir and tahini

Lamb ribs

and smoked eggplant

Fresh cheese

and honey with orange

Menu 2 - 34,00€

Carrot soup

White polenta

with goat cheese, herb salad
with walnuts, pickled radishes

Baklava with plums



BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323977

Meni - 24,00€

Juha od poriluka

Pileće balotine

mładi sir, pršut

Dubrovačka rozata

E-mail: bistro@tavulin.com
Web: www.bistrotavulin.com
Facebook: Bistro Tavulin
Instagram: [bistrotavulin](https://www.instagram.com/bistrotavulin)

RESTORAN URBAN & VEGGIE

Obala Stjepana Radića 13
Tel: +385 95 3262568

Meni - 45,00€

Plata za dvoje

Bao Bun

focaccia punjena gljivama, cheddar
umakom, vege mayonezom i salatam

Polpetice

ječam, grah, gljive, tostirani kruh, crni
hummus i salata,

Tart od limuna i čoksa

E-mail: Urbanveggie@gmail.com
Web: www.urbanveggie.restaurant
Facebook: UrbanVeggieDubrovnik
Instagram: [urbanandveggie](https://www.instagram.com/urbanandveggie)

BISTRO TAVULIN

Cvijete Zuzorić 1
Tel: +385 20 323977

Menu - 24,00€

Leek soup

Chicken ballotine

with young cheese, prosciutto

Dubrovnik rozata

traditional crème caramel
style dessert

E-mail: bistro@tavulin.com
Web: www.bistrotavulin.com
Facebook: Bistro Tavulin
Instagram: [bistrotavulin](https://www.instagram.com/bistrotavulin)

URBAN & VEGGIE RESTAURANT

Obala Stjepana Radića 13
Tel: +385 95 3262568

Menu - 45,00€

Platter for two

Bao Bun

focaccia stuffed with mushrooms,
cheddar sauce, veggie mayonnaise
and salad,

Fritters

barley, bean, mushrooms, toasted
bread, black hummus and salad

Lemon and chocolate tart

E-mail: Urbanveggie@gmail.com
Web: www.urbanveggie.restaurant
Facebook: UrbanVeggieDubrovnik
Instagram: [urbanandveggie](https://www.instagram.com/urbanandveggie)





**DOBAR TEK!
ENJOY YOUR MEAL!**



www.tzdubrovnik.hr