

# VALENTINOVO

*gourmet dani*

# VALENTINE'S

*gourmet days*

**10.-14. VELJAČE**  
**FEBRUARY 10-14**



Turistička zajednica  
grada Dubrovnika  
Dubrovnik  
Tourist Board





## BISTRO 49

Pape Ivana Pavla II 49,  
Tel: +385 20 891038

### Mesni meni - 30,00€

#### Bruschetta

s orašastim plodovima,  
camembertom i malinama

#### Bifteč u umaku od šumskih gljiva

s pečenim krumpirom

#### Rolice s jabukom

i sladoledom od vanilije

### Ribljí meni - 30,00€

#### Bruschetta

s gamborima i rajčicama

#### Rolani brancin

s umakom od limuna  
i pireom od graška

#### Čokoladna fantazija

E-mail: [info@bistro49-dubrovnik.com](mailto:info@bistro49-dubrovnik.com)  
Web: [www.bistro49-dubrovnik.com](http://www.bistro49-dubrovnik.com)  
Facebook: [bistro49dubrovnik](https://www.facebook.com/bistro49dubrovnik)  
Instagram: [bistro49\\_dubrovnik](https://www.instagram.com/bistro49_dubrovnik)

## RESTORAN & CATERING ACADEMIA

Marka Marojice 2b  
Tel: + 385 99 5280648

### Ribljí meni - 25,00€

#### Dimljeni losos

s avokadom i preljevom od limete

#### Odrezak jadranskog igluna

„Mare & Monti“

s gamborima i rižotom od bundeve

#### Torta

od smokava i skute s bademima

### Mesni meni - 25,00€

#### Hummus od slanutka i cikle

s tortilla krostinima i maslinovim uljem

#### Polagano pečena teleća prsa

s Bordelaise umakom

i gratiniranim krumpirom

#### Torta

od smokava i skute s bademima

E-mail: [akademis@scd.u.hr](mailto:akademis@scd.u.hr)  
Web: [www.akademis.hr](http://www.akademis.hr)

## BISTRO 49

Pape Ivana Pavla II 49,  
Tel: +385 20 891038

### Meat menu - 30,00€

#### Bruschetta

with nuts, Camembert  
and raspberries

#### Steak in a forest mushroom sauce

with roasted potatoes

#### Rolls with apple

and vanilla ice cream

### Fish menu - 30,00€

#### Bruschetta

with shrimps and tomatoes

#### Rolled sea bass

with a lemon sauce and pea puree

#### Chocolate Fantasy

E-mail: [info@bistro49-dubrovnik.com](mailto:info@bistro49-dubrovnik.com)  
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Facebook: [bistro49dubrovnik](https://www.facebook.com/bistro49dubrovnik)  
Instagram: [bistro49\\_dubrovnik](https://www.instagram.com/bistro49_dubrovnik)

## ACADEMIA RESTAURANT & CATERING

Marka Marojice 2b  
Tel: + 385 99 5280648

### Fish menu - 25,00€

#### Smoked salmon

with avocado and lime dressing

#### Adriatic blue marlin steak

“Mare & Monti“

with prawns and pumpkin risotto

#### Figs and curd cake

with almond

### Meat menu - 25,00€

#### Chickpea and beetroot hummus

with tortilla crostini and olive oil

#### Slow-cooked breasts of veal

with Bordelaise sauce

and potato au gratin

#### Figs and curd cake

with almond

E-mail: [akademis@scd.u.hr](mailto:akademis@scd.u.hr)  
Web: [www.akademis.hr](http://www.akademis.hr)

## BISTRO BACCHUS

Ćira Carića bb

Tel: +385 20 209157

### Meni - 39,00€

#### Krem juha od cikle

#### Tuna u sezamu,

pečena na žaru s povrćem sa žara,  
soja umak

ili

#### Goveđi file hrvatske simentalke

umak od dingača, Hollandaise tartuf  
umak, krumpir

#### Apple crumble

zapečene jabuke  
s kuglom sladoleda od vanilije

E-mail: [info@bistrobacchus.com](mailto:info@bistrobacchus.com)  
Web: [www.bistrobacchus.com](http://www.bistrobacchus.com)  
Facebook: [bacchusdubrovnik](https://www.facebook.com/bacchusdubrovnik)  
Instagram: [bacchus\\_dubrovnik](https://www.instagram.com/bacchus_dubrovnik)

## RESTORAN BOKAR

Zeljarica 7

Tel: +385 20 323700

### Ribljí meni - 38,00€

#### Kozice u tempuri

s mariniranim tikvicama

#### Sabljarka na žaru

poslužena s beluga lećom  
i kremom od limuna

#### Crème brûlée

poslužen s karameliziranim šećerom

### Mesni meni - 36,00€

#### Istarsko oduševljenje

ravioli punjeni crnim tartufima,  
Parmigiano Reggiano sir, ulje od tartufa,  
famigliola gialla gljive

#### Gospodin svinja

hrskavo carsko meso posluženo s  
pireom od jabuke, demi-glace umakom,  
matovilcem i rajčicama

#### Zaljubljeni u kolač

E-mail: [info@bokar-dubrovnik.com](mailto:info@bokar-dubrovnik.com)  
Web: [www.bokar-dubrovnik.com](http://www.bokar-dubrovnik.com)  
Facebook: [Bokar.Dubrovnik](https://www.facebook.com/Bokar.Dubrovnik)  
Instagram: [bokar.dubrovnik.restaurant](https://www.instagram.com/bokar.dubrovnik.restaurant)

## BISTRO BACCHUS

Ćira Carića bb

Tel: +385 20 209157

### Menu - 39,00€

#### Cream of beetroot soup

#### Grilled tuna

in sesame with grilled vegetables,  
soy sauce

or

#### Croatian Simmental beef fillet

Dingač wine sauce and Hollandaise  
truffle sauce

#### Apple crumble

baked apples  
with a scoop of vanilla ice cream

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Instagram: [bacchus\\_dubrovnik](https://www.instagram.com/bacchus_dubrovnik)

## BOKAR RESTAURANT

Zeljarica 7

Tel: +385 20 323700

### Fish menu - 38,00€

#### Shrimp tempura

with marinated zucchini

#### Grilled Sword fish

served with beluga lentils and lemon  
cream

#### Crème brûlée

served with caramelized sugar

### Meat menu - 36,00€

#### Istrian delight

black truffle ravioli, Parmigiano  
Reggiano cheese, truffle oil, famigliola  
gialla mushrooms

#### The pig

crispy pork belly served with apple  
puree, demi-glace sauce, lamb's lettuce,  
tomatoes

#### In love with the cake

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

## CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira 2b  
Tel: +385 99 6852380

### **Aperitiv dobrodošlice**

Slatki srk

### **Meni - 36,00€**

#### **Hrskavi zalogaj**

empanade - prhko tijesto punjeno špinatom i ricotta sirom, marmelada od chorizo kobasice i krema od muškatne bundeve

#### **Sočni ugriz**

birria tacos - domaći tacos punjeni sporo pečenom piletinom i mozzarella sirom, posluženi s umakom reduciranog soka od pečenja i blago ukiseljenim crvenim lukom

#### **Čokoladna avantura**

čokoladna torta bez glutena - bademovo brašno, jaja, tamna čokolada, maslo i šećer

***Napomena: glazba uživo***

E-mail: [duchihuahua@gmail.com](mailto:duchihuahua@gmail.com)  
Facebook: Chihuahua Cantina Mexicana Dubrovnik

## CANTINA MEXICANA CHIHUAHUA

Šetalište kralja Zvonimira 2b  
Tel: +385 99 6852380

### **Welcome aperitif**

Sweet sip

### **Menu - 36,00€**

#### **Crunchy bite**

empanadas filled with spinach and ricotta cheese, accompanied by chorizo sausage marmalade and butternut squash cream.

#### **Juicy bite**

birria tacos with slow-cooked chicken and mozzarella cheese, served with a reduction of roasting juice and lightly pickled red onions.

#### **Chocolate adventure**

Gluten-free chocolate cake made with almond flour, eggs, dark chocolate, butter, and sugar

***Note: live music***

E-mail: [duchihuahua@gmail.com](mailto:duchihuahua@gmail.com)  
Facebook: Chihuahua Cantina Mexicana Dubrovnik



## BISTRO DALMATINO

Prijeko 15

Tel: +385 20 323070

### Ribljí meni - 34,00€

#### Sashimi od tune

s fino sjeckanim lukom, wasabi, umak od soje, špageti od krastavca, ulje infuzirano limunskom travom, ribana korica limete

#### Ručno rađena pasta makaruni

s kozicama, pestom od pistacchia, polusušena rajčica i bijelo vino

#### Dubrovačka rozata

tradicionalni karamel desert

### Mesni meni - 29,00€

#### Pršut, salama, tri vrste sira

masline, ukiseljeno povrće, grisini

#### Otkošteni pileći batak i zabatak

punjen s rikulom i sirom, šparoge s roštilja, krumpir pire,

umak od ružmarina i limuna

#### Čokoladni nabujak

čokoladni kolač s tekućim punjenjem,

serviran sa sladoledom od vanilije

### Vegetarijanski meni - 32,00€

#### Mediteranska salata

paprike, rajčice, krastavci, luk, masline i

Feta sir

#### Ručno rađena pasta makaruni

s pet vrsta gljiva i kremom od tartufa

#### Dubrovačka rozata

tradicionalni karamel desert

## BISTRO DALMATINO

Prijeko 15

Tel: +385 20 323070

### Fish menu - 34,00€

#### Tuna sashimi

with finely chopped spring onions,

wasabi, soy sauce, cucumber spaghetti,

infused lemon grass oil and grated lime peel

#### Hand rolled pasta "makaruni"

with shrimp and pistachio pesto, semi

dried tomato, white wine

#### Dubrovnik rozata

traditional Dubrovnik caramel dessert

### Meat menu - 29,00€

#### Prosciutto, cured meat,

#### three types of cheese

olives and pickled vegetables, grissini

#### Deboned chicken leg and thigh

stuffed with rocket and cheese with

grilled asparagus, mashed potatoes,

rosemary lemon sauce

#### Chocolate fondant

with a chocolate sauce filling served

with vanilla ice-cream

### Vegetarian menu - 32,00€

#### Mediterranean salad

peppers, tomatoes, cucumbers, onion,

olives, Feta cheese

#### Hand rolled pasta „makaruni“

with five types of mushrooms and a

truffle cream sauce

#### Dubrovnik rozata

traditional Dubrovnik caramel dessert

## KONOBA GALIJUN

Gorava 41, 20236 Mokošica

Tel: +385 95 3335335

### Meni 1 - 28,00€

#### Bruschetti 22

pesto genovese, sir, cherry rajčice,  
domaći pršut, sir i maslinovo ulje

#### Skirt steak

pekarski krumpir i chimichurri umak

#### Cannoli Siciliani

domaći coulis od šumskog voća

### Meni 2 - 27,00€

#### Tuna & bakalar paté

pašteta od tune i bakalara, kruh

#### Kozice & pistacchio linguini

pasta, kozice, umak od rajčice,

pistacchio

#### Caprese bianca

bez glutena

### Meni 3 - 25,00€

#### Domaće spring rollice

Rikula, slatko-ljuti umak

#### Galijun royal

ručno pravljene pljukanci, demi-glacé  
umak, komadići bifteka, umak od tartufa

#### Orient baklava

lješnjak i bijela čokolada

#### *Napomena:*

Otvaranje u 18:00 sati

#### *Prigodni program:*

Vicoteca by Damir Marić „Omcho“  
(10.02. u 20:30 sati)

Live music by „Backstage boys“

(14.02. u 20:00 sati)

E-mail: [colpomorto.du@gmail.com](mailto:colpomorto.du@gmail.com) / Web: [www.konobagalijun.com](http://www.konobagalijun.com)

Facebook: [konoba galijun](https://www.facebook.com/konoba.galijun) / Instagram: [konobagalijun](https://www.instagram.com/konobagalijun)

## GALIJUN TAVERN

Gorava 41, 20236 Mokošica

Tel: +385 95 3335335

### Menu 1 - 28,00€

#### Bruschetti 22

Pesto Genovese, cheese, cherry  
tomatoes, homemade prosciutto,  
cheese, olive oil

#### Skirt Steak

baked potatoes, chimichurri sauce

#### Cannoli Siciliani

homemade forest fruits coulis

### Menu 2 - 27,00€

#### Tuna & cod paté

paté of tuna and cod, bread

#### Shrimp & Pistachio linguini

pasta, shrimp, tomato sauce, pistachio

#### Caprese bianca (Italian almond cake)

gluten-free

E-mail: [colpomorto.du@gmail.com](mailto:colpomorto.du@gmail.com) / Web: [www.konobagalijun.com](http://www.konobagalijun.com)

Facebook: [konoba galijun](https://www.facebook.com/konoba.galijun) / Instagram: [konobagalijun](https://www.instagram.com/konobagalijun)

### Menu 3 - 25,00€

#### Homemade spring rolls

arugula, sweet & spicy sauce

#### Galijun Royal

handmade pasta (Istrian style), demi-  
glacé sauce, steak pieces, truffle sauce

#### Oriental baklava

hazelnut & white chocolate

#### *Note:*

Opening hours: 6.00 pm

#### *Events:*

Joke night by Damir Marić „Omcho“  
(10.02. – 8.30 pm)

Live music by „Backstage Boys“  
(14.02. – 8.00 pm)



## HARD ROCK CAFE DUBROVNIK

Poljana Paska Miličevića 4  
Tel: +385 20 222444

### Meni - 29,50€

#### Valentines NY Strip and Shrimp

naš legendarni 200g steak, prekriven One Night in Bangkok™ pikantnim škampima na posteljici od povrća s pire krumpirom i našim specijalnim Montreal umakom

#### Sweetheart Sundae

topli kolač od limuna, poslužen sa sladoledom od jagoda i preljevom od bobičastog voća

#### Koktel

Passion Fruit Martini

#### Napomena:

cijena za dvoje 59,00€

E-mail: sales@hrcdubrovnik.com  
Web: www.hardrockcafe.com  
Facebook: HardRockCafeDubrovnik  
Instagram: hardrockdubrovnik

## PIANO BAR

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

### Marinirana sabljarka - 13,00€

ljuta naranča, wasabi majoneza, suhe rajčice, hrskavi komorač, svježe začinsko bilje

### Losos file - 25,00€

glazirana mini mrkva, pjenica od graška s mentom, gratinirani krumpir

### Skladan par - 5,00€

pjenica od pistacchia s bijelom čokoladom, krema od maline

### Saint Hills Posh

- boca 40,00€, čaša 9,00€

### Saint Hills Dingač

- boca 65,00€, čaša 14,00€

#### Napomena:

30 % popusta na ponudu

Web: www.hotel-lero.hr  
Facebook: piano bar-hotel lero  
Instagram: pianobar.hotellero

## HARD ROCK CAFE DUBROVNIK

Poljana Paska Miličevića 4  
Tel: +385 20 222444

### Menu - 29,50€

#### Valentines NY Strip and Shrimp

Our legendary 200g steak, covered with One Night in Bangkok™ spicy shrimp on a bed of vegetables and mashed potatoes, served with our special Montreal sauce on the side.

#### Sweetheart Sundae

warm lemon cake served with strawberry ice cream and berry sauce

#### Cocktail

Passion Fruit Martini

#### Note:

price per couple 59,00€

E-mail: sales@hrcdubrovnik.com  
Web: www.hardrockcafe.com  
Facebook: HardRockCafeDubrovnik  
Instagram: hardrockdubrovnik

## PIANO BAR

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

### Marinated swordfish - 13,00€

bitter orange, wasabi mayonnaise, dried tomatoes, crispy fennel, fresh herbs

### Salmon fillet - 25,00€

glazed mini carrots, green peas mousse with mint, potatoes au gratin

### A perfect couple - 5,00€

pistachio mousse with white chocolate, raspberry cream

### Saint Hills Posh

- bottle 40,00€, glass 9,00€

### Saint Hills Dingač

- bottle 65,00€, glass 14,00€

#### Note:

all of this comes with a 30% discount

Web: www.hotel-lero.hr  
Facebook: piano bar-hotel lero  
Instagram: pianobar.hotellero



## CAFFÈ AND RESTAURANT LUCIJAN

The Pucić Palace, Od Puča 1

Tel: +385 20 326222 / +385 91 3324125

### Ribljí meni - 40,00€

#### **Domaće njoke**

s rajčicom i hobotnicom

#### **Pečena tuna**

u kori od začinskog bilja na kremi od celera i sotirane mini mrkve

#### **Brownie od čokolade i rogača**

s karamel kremom

### Mesni meni - 40,00€

#### **Domaći pršut**

s marelicama i mini mozzarella

#### **Sporo pečeni goveđi obrazi**

s pireom od krumpira, glaziranom mrkvom i ukiseljenom ljutikom

#### **Mousse od čokolade**

sa spužvicom od šumskog voća

E-mail: [reservations@thepucicpalace.com](mailto:reservations@thepucicpalace.com)  
Web: [www.thepucicpalace.com](http://www.thepucicpalace.com)  
Facebook: The Pucic Palace  
Instagram: thepucicpalace

## RESTORAN MOMENTI LACROMA

Hotel Valamar Lacroma Dubrovnik

Iva Dulčića 34

Tel: +385 99 32985 88

### Meni - 55,00€

#### **Gin tonic bajcani brancin**

sa salatom od krastavca i cikle

#### **Mantekirani rižoto s maslacem,**

parmezanom i mesom kozica

#### **Teleća leđa roze**

pečena s umakom od prošeká i smokve,  
krumpir pire i šparoge

#### **Topli varenac od bijele čokolade i pistacchia**

topli umak od čokolade, domaći  
sladoled od maline

#### **Napomena:**

Subota, 10. veljače, restoran ne radi  
Radno vrijeme od 18:00 - 23:00 sata

E-mail: [josip.goluza@imperial.hr](mailto:josip.goluza@imperial.hr)

## CAFFÈ AND RESTAURANT LUCIJAN

The Pucić Palace, Od Puča 1

Tel: +385 20 326222 / +385 91 3324125

### Fish menu - 40,00€

#### **Homemade gnocchi**

with tomato and octopus

#### **Roasted tuna**

in a herb crust on celery cream with  
sautéed baby carrots

#### **Chocolate and carob brownie**

with a caramel cream

### Meat menu - 40,00€

#### **Homemade prosciutto**

with apricots and mini mozzarella

#### **Slow-cooked beef cheeks**

with mashed potatoes, glazed carrots,  
pickled shallots

#### **Chocolate mousse**

with a sponge of forest fruits

E-mail: [reservations@thepucicpalace.com](mailto:reservations@thepucicpalace.com)  
Web: [www.thepucicpalace.com](http://www.thepucicpalace.com)  
Facebook: The Pucic Palace  
Instagram: thepucicpalace

## MOMENTI LACROMA RESTAURANT

Hotel Valamar Lacroma Dubrovnik

Iva Dulčića 34

Tel: +385 99 32985 88

### Menu - 55,00€

#### **Gin tonic glazed sea bass**

with cucumber and beetroot salad

#### **Mantecato Risotto**

with prawns, butter, parmesan

#### **Rosé roasted veal loin**

with a prošek (sweet dessert wine) and  
fig sauce, potato pavé, asparagus

#### **Warm white chocolate and pistachio varenac**

warm chocolate sauce, homemade  
raspberry ice cream

#### **Note:**

on Saturday the 10th of February the  
restaurant is closed  
Working hours: 18:00 - 23:00

E-mail: [josip.goluza@imperial.hr](mailto:josip.goluza@imperial.hr)

## RESTORAN TAJ MAHAL

Stari Grad, Nikole Gučetića 2  
Tel: ++ 385 20 323221

### Meni 1- 39€

#### Koktelčić

#### Salata od korijena celera i cvjetače

s kefirom, ulje od peršina i orasi

#### Janjeća rebarca,

labneh s limetom i mentom

i dimljena cvjetača

#### Lokum od datulja

s valhrona čokoladom

### Meni 2 - 40€

#### Koktelčić

#### Pržene i parene "Klep(y)oze"

teletina i korjenasto povrće

#### "Lorko"

panirani teleći kotlet, salatica od korabe

i jabuke s jogurtom i zaatharom, pire s

pečenim češnjakom i jogurtom

#### Tulumbe s čokoladom

i šerbet od mlijeka

## RESTORAN TAJ MAHAL

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

### Meni 1- 39€

#### Koktelčić

#### Salata od korijena celera i cvjetače

s kefirom, ulje od peršina i orasi

#### Janjeća rebarca,

labneh s limetom i mentom

i dimljena cvjetača

#### Lokum od datulja

s valhrona čokoladom

### Meni 2 - 40€

#### Koktelčić

#### Pržene i parene "Klep(y)oze"

teletina i korjenasto povrće

#### "Lorko"

panirani teleći kotlet, salatica od korabe

i jabuke s jogurtom i zaatharom, pire s

pečenim češnjakom i jogurtom

#### Tulumbe s čokoladom

i šerbet od mlijeka

## TAJ MAHAL RESTAURANT

Stari Grad, Nikole Gučetića 2  
Tel: ++ 385 20 323221

### Menu 1 - 39€

#### Cocktail

#### Celeriac and cauliflower root salad

with kefir, parsley oil and walnuts

#### Lamb ribs,

labneh with lime and mint,

smoked cauliflower

#### Date delight

with Valrhona chocolate

### Menu 2 - 40€

#### Cocktail

#### Fried and steamed "Klep(y)oze"

veal, root vegetables

#### "Lorko"

breaded veal cutlet, salad of kohlrabi

and apple with yogurt and za'atar,

mashed potatoes with roasted garlic

and yogurt

#### Tulumbas with chocolate

milk sherbet

## TAJ MAHAL RESTAURANT

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

### Menu 1 - 39€

#### Cocktail

#### Celeriac and cauliflower root salad

with kefir, parsley oil and walnuts

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labneh with lime and mint,

smoked cauliflower

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with Valrhona chocolate

### Menu 2 - 40€

#### Cocktail

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veal, root vegetables

#### "Lorko"

breaded veal cutlet, salad of kohlrabi

and apple with yogurt and za'atar,

mashed potatoes with roasted garlic

and yogurt

#### Tulumbas with chocolate

milk sherbet

## RESTORAN URBAN & VEGGIE

Obala Stjepana Radića 13  
Tel: +385 95 3262568

### Meni - 30€

#### Gung Bao

s mediteranskim punjenjem

#### Krema od pastrnjaka Thai Style,

odležani seitan ribs u maslinovom ulju i kadulji, BBQ umak i mikrozelenje

#### Tart

punjen kremom od kruške i jabuka, „lemon curd“ i preljev od šumskog voća

#### Iznenadenje na stolu

## URBAN & VEGGIE RESTAURANT

Obala Stjepana Radića 13  
Tel: +385 95 3262568

### Menu - 30€

#### Gung Bao

with Mediterranean filling

#### Parsnip cream Thai Style,

aged seitan ribs in olive oil and sage, BBQ sauce, microgreens

#### Tart

filled with pear and apple cream, lemon curd, forest fruit topping

#### Surprise on the table





**Dobar tek!**  
**Enjoy your meal!**



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