



MENU



COUVERT

The couvert is charged to every guest

22 kn / 3 €

A GIFT FROM THE CHEF WHILE YOU WAIT FOR YOUR MEAL

Daily selection of homemade bread prepared in the restaurant every day

*Complements of the chef

A welcome snack designed by the chef

*Complements of the chef

Olive oil from the island of Brač (Selca) – Štambuk family

*Complements of the chef

COLD APPETIZERS

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| 1. Mozzarella and tomatoes with arugula pesto | 148 kn / 20 € |
| 2. Zucchini in lemon and black pepper with fresh cheese in olive tapenade | 129 kn / 17 € |
| 3. Steak tartare the chef's way | 168 kn / 22 € |
| 4. Steak carpaccio in lime and chili peppers with fresh cheese in black pepper | 168 kn / 22 € |
| 5. Pressed octopus over baby lettuce with piculja olive oil | 168 kn / 22 € |
| 6. The chef's plate | 168 kn / 22 € |
| Pressed octopus, swordfish and juvenile fish | |



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| 8. Adriatic shrimps & juvenile fish | 178 kn / 24 € |
| Shrimp tartare with a squid ink cocktail sauce, marinated juvenile fish | |
| 9. Tuna tartare with Mediterranean herbs toast | 168 kn / 22 € |

S O U P S

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| 11. Pumpkin cream soup | 58 kn / 8 € |
| 12. Cold yogurt soup | 58 kn / 8 € |
| 13. Homemade fish soup | 62 kn / 8 € |
| 14. Crab cream soup | 75 kn / 10 € |

W A R M A P P E T I Z E R S

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| 15. Prawn risotto | 196 kn / 26 € |
| Prawn risotto with peppery parmesan chese chips | |
| 16. Homemade pljukanci (traditional rolled noodles) from squid ink with shrimps and Mediterranean scallops in Istrian truffle sauce | 238 kn / 32 € |
| 17. Spaghetti with shrimp meat in golden sauce | 216 kn / 29 € |
| 18. Lobster & lobster | 383 kn / 51 € |
| Homemade ravioli stuffed with lobster meat with a crabs sauce, grilled lobster tail | |
| 19. Fried baby squids with a cocktail sauce from squid ink
(cold cucumber salad with marinated garlic) | 216 kn / 29 € |
| 20. Mediterranean scallops in zucchini in arugula pesto with a creamy beet risotto | 238 kn / 32 € |



VEGETARIAN DISHES

21. Ravioli stuffed with vegetables in a Mediterranean herb sauce	181 kn / 24 €
22. Grilled vegetables with baked new potatoes and rosemary	129 kn / 17 €
23. Smoked cheese in sesame seeds with cold cucumber salad and marinated garlic	162 kn / 21 €
24. Au gratin mushrooms stuffed with various cheeses over a pumpkin mousse	172 kn / 23 €

SPECIAL ASSORTMENT OF FISH AND CRABS FROM OUR LOBSTER CATCHER AS RECOMMENDED BY THE CHEF

26. Daily catch of white fish (per kg)	780 kn / 104 €
27. Living spiny lobsters and European lobsters from our lobster catcher (per kg)	1188 kn / 158 €
28. Mediterranean scallops (per piece)	80 kn / 11 €
29. Fresh scampi or shrimps (per kg)	780 kn / 104 €



FISH DISHES

30. Grilled octopus tentacles in a tomato sauce with a creamy polenta and Istrian truffle 328 kn / 44 €
31. White fish fillet covered with black olives over a broad bean mousse with vegetable ravioli 338 kn / 45 €
32. Tuna in sesame seeds in a cold cocktail sauce from squid ink with a creamy beet risotto 328 kn / 44 €
33. Angler popara (fish stew) the chef's way 318 kn / 42 €

MEAT DISHES

36. Duck breasts marinated in Mediterranean herbs over a carrot mousse with vegetable ravioli, reduced cold sauce with soybeans 316 kn / 42 €
37. Lamb chop au gratin with samoborska muštarda (a type of mustard) over a fried eggplant mousse, new potatoes fried in skin and fried onion rings 338 kn / 45 €
39. Veal French rack marinated in honey and herbs over a celery mousse, julienne vegetables 348 kn / 46 €



SIDE DISHES AND SALADS

40. Selection of seasonal salads	62 kn / 8 €
41. New potatoes fried with skin	58 kn / 8 €
42. Warm and cold salad	58 kn / 8 €
43. Grilled vegetables	62 kn / 8 €
44. Cooked rice with butter	58 kn / 8 €
45. Cooked potatoes	58 kn / 8 €

DESSERTS

46. Dubrovnik wild orange	85 kn / 11 €
Orange and lemon gel, orange sponge, dark chocolate ganache	
47. Hazelnut in 24-karat gold	85 kn / 11 €
Meringue – baked egg white, golden hazelnuts, hazelnut paste, milk chocolate ganache	
48. Cold almond mousse in caramel chocolate	85 kn / 11 €
Almond sponge, almond mousse, caramel chocolate mousse	
49. Chocolate bomb	85 kn / 11 €
Chocolate sponge, chocolate mousse, milk chocolate cream	
51. Dubrovačka rožata (traditional Croatian dessert) with caramel	65 kn / 9 €
52. Pears in Dingač with vanilla	70 kn / 9 €
Caramelized cooked pears in Dingač, vanilla ice cream	
53. Caramelized figs over a curd mousse	75 kn / 10 €
Dry figs in white wine and orange over a curd, baked honey leaves	



C H E E S E

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| 54. Hard sheep milk cheese | 168 kn / 22 € |
| Award-winning Pag cheeses of the Gligora cheese factory | |
| 55. Semi-hard goat milk cheese | 158 kn / 21 € |
| Award-winning Pag cheeses of the Gligora cheese factory | |
| 56. Hard cow milk cheese | 138 kn / 18 € |
| Award-winning Pag cheeses of the Gligora cheese factory | |
| 57. Gorgonzola Dolce | 138 kn / 18 € |
| Soft cow cream cheese with noble mold, ages six months, originates from the same named town of Gorgonzola in Northern Italian region of Lombardy. | |
| 58. Grana Padano | 148 kn / 20 € |
| Hard cow cheese, ages sixteen months, originates from the Italian region of Emilia Romagna, the city of Parma. | |



Zajednički ugostiteljski obrt "POSAT"

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It is not permitted to sell alcoholic drinks or tobacco products to minors (those under age of 18).

Prices are listed in Croatian kuna (kn). VAT (PDV) is included in the listed prices.

Fixed exchange rate: 7,5345 kn = 1 €