



MENU



COUVERT

The couvert is charged to every guest

4,70 €

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 | 22,00 € |
| 2. Zucchini in lemon and black pepper with fresh cheese in olive tapenade | 24,00 € |
| 3. Steak tartare the chef's way | 27,00 € |
| 4. Steak carpaccio in lime and chili peppers with fresh cheese in black pepper | 27,00 € |
| 5. Pressed octopus over baby lettuce with piculja olive oil | 27,00 € |
| 6. The chef's plate | 27,00 € |
| Pressed octopus, swordfish and juvenile fish | |



8. Adriatic shrimps & juvenile fish 28,00 €
Shrimp tartare with a squid ink cocktail sauce, marinated juvenile fish
9. Tuna tartare with Mediterranean herbs toast 28,00 €

S O U P S

11. Pumpkin cream soup 10,00 €
12. Cold yogurt soup 9,00 €
13. Homemade fish soup 12,00 €
14. Crab cream soup 14,00 €

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

15. Prawn risotto 34,00 €
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 38,00 €
17. Spaghetti with shrimp meat in golden sauce 36,00 €
18. Lobster & lobster 56,00 €
Homemade ravioli stuffed with lobster meat with a crabs sauce, grilled lobster tail
19. Fried baby squids with a cocktail sauce from squid ink 33,00 €
(cold cucumber salad with marinated garlic)
20. Mediterranean scallops in zucchini in arugula pesto with a creamy beet risotto 38,00 €



VEGETARIAN DISHES

21. Ravioli stuffed with vegetables in a Mediterranean herb sauce	28,00 €
22. Grilled vegetables with baked new potatoes and rosemary	25,00 €
23. Smoked cheese in sesame seeds with cold cucumber salad and marinated garlic	25,00 €
24. Au gratin mushrooms stuffed with various cheeses over a pumpkin mousse	28,00 €

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

26. Daily catch of white fish (per kg)	115,00 €
27. Living spiny lobsters and European lobsters from our lobster catcher (per kg)	185,00 €
28. Mediterranean scallops (per piece)	12,00 €
29. Fresh scampi or shrimps (per kg)	120,00 €



FISH DISHES

30. Grilled octopus tentacles in a tomato sauce with a creamy polenta and Istrian truffle 48,00 €
31. White fish fillet covered with black olives over a broad bean mousse with vegetable ravioli 49,00 €
32. Tuna in sesame seeds in a cold cocktail sauce from squid ink with a creamy beet risotto 49,00 €
33. Angler popara (fish stew) the chef's way 48,00 €

MEAT DISHES

36. Duck breasts marinated in Mediterranean herbs over a carrot mousse with vegetable ravioli, reduced cold sauce with soybeans 48,00 €
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 52,00 €
39. Veal French rack marinated in honey and herbs over a celery mousse, julienne vegetables 51,00 €



SIDE DISHES AND SALADS

40. Selection of seasonal salads	10,00 €
41. New potatoes fried with skin	10,00 €
42. Warm and cold salad	10,00 €
43. Grilled vegetables	10,00 €
44. Cooked rice with butter	8,00 €
45. Cooked potatoes	8,00 €
46. Olives selection	12,00 €

DESSERTS

46. Dubrovnik wild orange	12,00 €
Orange and lemon gel, orange sponge, dark chocolate ganache	
47. Hazelnut in 24-karat gold	12,00 €
Meringue – baked egg white, golden hazelnuts, hazelnut paste, milk chocolate ganache	
48. Cold almond mousse in caramel chocolate	12,00 €
Almond sponge, almond mousse, caramel chocolate mousse	
49. Chocolate bomb	12,00 €
Chocolate sponge, chocolate mousse, milk chocolate cream	
51. Dubrovačka rožata (traditional Croatian dessert) with caramel	10,00 €
52. Pears in Dingač with vanilla	11,00 €
Caramelized cooked pears in Dingač, vanilla ice cream	



53. Caramelized figs over a curd mousse

11,00 €

Dry figs in white wine and orange over a curd, baked honey leaves





C H E E S E

54. Hard sheep milk cheese	26,00 €
Award-winning Pag cheeses of the Gligora cheese factory	
55. Semi-hard goat milk cheese	24,00 €
Award-winning Pag cheeses of the Gligora cheese factory	
56. Hard cow milk cheese	22,00 €
Award-winning Pag cheeses of the Gligora cheese factory	
57. Gorgonzola Dolce	22,00 €
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	23,00 €
Hard cow cheese, ages sixteen months, originates from the Italian region of Emilia Romagna, the city of Parma.	
Cheese Selection	25,00 €



Zajednički ugostiteljski obrt "POSAT"

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Notice on submission of written complaint

In accordance with Article 10, paragraph 1, point 10 of the Hospitality Industry Act (NN 98V19, 25V19, 32V20, 42V20, 126V21), we inform our guests - consumers that they can submit a written complaint to the above-mentioned address or via email.

Some of our dishes (shellfish, fish and containing gluten and eggs) may trigger allergies so please inform us of any potential issues on time.

The origin of ingredients: Republic of Croatia and the EU.

Prices are listed in Euro (€). VAT (PDV) is included in the listed prices.

Fixed exchange rate: 1 € = 7,5345 kn