



Selovnik *Menu*

RESTAURANT – LOUNGE CLUB & DINING
DUBROVAČKI ZALASCI SUNCA d.o.o.
Šetalište kralja Zvonimira 17, 20000 Dubrovnik
OIB: 70419011156



SUNSET DORUČAK

08:00 - 11:00

TOST ŠUNKA SIR	38 kn
(tost, cherry rajčica, salata nikola)	
JAJA BURRITO	52 kn
(tortilja, jaja, šunka, sir, gljive, tikvice)	
SENDVIČ SA DIMLJENIM LOSOSOM	79 kn
(integralni tost, krem sir, svježi krastavac, avokado, mix sezam, peršin list)	
JAJA BENEDIKT	48 kn
(domaći brioché, poširano jaje, hrskava panceta, hollandaise umak, vlasac, šareni papar)	
JAJA FLORENTINE	45 kn
(domaći brioché, poširana jaja, mladi špinat, hollandaise umak, šareni papar)	
JAJA ROYALE	65 kn
(domaći brioché, poširano jaje, dimljeni losos, hollandaise umak, vlasac, šareni papar)	
OMLET CAPRESE	42 kn
(jaja, mozzarella, cherry rajčice, tost, peršin list)	
ENGLISKI DORUČAK	55 kn
(jaja na oko, slanina, gljive, kobasice, grah, cherry rajčice)	
KAJGANA: ŠUNKA, SIR	39 kn
PANCETA, SIR	42 kn
GLJIVE, TIKVICE, PAPRIKA, RAJČICA	40 kn
JAJA U BRIOCHE PECIVU	32 kn
(domaći brioché, jaje, zelena salata, artičoke, majoneza, panceta)	
ZOBENA KAŠA	62 kn
(banana, jagoda, borovnica, med, chia sjemenke, lan, cejlonski cimet, orasi, bademi, maslac od kikirikija)	
ACAI BOWL	65 kn
(acai prah, grčki jogurt, chia, banana, borovnica, jagoda, bademi)	
CROISSANT	15 kn
(čokolada, marmelada)	
GRANOLA	59 kn
(granola, grčki jogurt, svježe voće)	
SVJEŽE REZANO SEZONSKO VOĆE	55 kn
(dinja, lubenica, bobičasto voće, ananas, kivi, naranča, grožđe)	

SMOOTHIES

BERRIES	Mlijeko, banana, jagoda, borovnica drobljeni led	38 kn
DETOX	Mlijeko, banana, jabuka, kruška, drobljeni led	35 kn
GREEN	Mlijeko, avokado, banana špinat, drobljeni led	38 kn
POPAY	Mlijeko, banana, jagoda, organski protein od konoplje, drobljeni led	48 kn
VITAMIN	Mlijeko, banana, naranča, jabuka lubenica, drobljeni led	42 kn
REFRESH	Mlijeko, avokado, baby špinat, banana, bademi, drobljeni led	45 kn
SUNSET	Grčki jogurt, krastavac, baby špinat, borovnice, med, drobljeni led	43 kn
Mlijeko bez laktoze (+3 kn), Alpro kokosovo mlijeko / Alpro bademovo mlijeko Alpro mlijeko od soje (+7 kn)		

CIJEĐENA NARANČA

30 kn

LIMUNADA

30 kn



SUNSET SNACK

11:00 - 18:00

CEZAR SALATA PILETINA	110 kn
(pileći filet, zelena salata, cherry rajčice, cezar dressing, krutoní, hrskava panceta, grana padano, dressing)	
CEZAR SALATA S KOZICAMA	115 kn
(pečene kozice, rikula, zelena salata, cherry rajčica, maslinovo ulje, krutoní, grana padano, aceto redukcija, cezar dressing)	
GRČKA SALATA	45 kn
(feta sir, rajčica, krastavci, zelena salata, masline, luk, paprika, sol, papar, maslinovo ulje)	
BLACK TIGER KOZICE	130 kn
(kozice u panko mrvicama, zelena salata, radič, rikola, avokado, cherry rajčica, naranča, dressing, wasabi majoneza)	
TUNA TATAKI	140 kn
(kratko zapečena tuna u mix sezamu, avokado, cherry rajčica, zelena salata, rikola, bob, soya souce, lime dressing)	
AVOCADO CAPRESE WRAP	65 kn
(tortilla, mozzarella, avokado, rajčica, bosiljak, maslinovo ulje)	
SPAGHETTI AGLIO E OLIO	60 kn
(spaghetti, češnjak, chilli papričica, peršin list, maslinovo ulje)	
CLUB SENDVIČ	90 kn
(tost, zelena salata, pileći filet, majoneza, hrskava panceta, jaje, rajčica, pomfrit)	
CUBANO SENDVIČ	95 kn
(kuhana šunka, pečena svinjetina, maslac, ementaler & gouda, kiseli krastavci, senf, pomfrit)	
ROYAL BURGER	90 kn
(200g juneceg mesa, domaći brioche, bbq umak, hrskava panceta, cheddar sir, karamelizirani luk, zelena salata, rajčica, pomfrit)	
MONSTER CHEESEBURGER	110 kn
(2xjunetina, domaći brioche, kiseli krastavci, 2xgouda, prženi luk, jalapeno, salata iceberg, umak od senfa, pomfrit)	
RIBEYE TAQLIATA	220 kn
(narezani ribeye steak, rikula, domaći krumpir, acceto redukcija, cherry rajčice, grana padano)	



SUNSET DINING

19:00 - 23:00

HLADNA PREDJELA

MEDITERANSKA BRUSKETA	55 kn
(brusketa, feta sir, inćuni, rajčica, kapari, bosiljak)	
TARTAR BIFTEK	125 kn
(biftek, domaća foccacia, začini, aromatizirani maslac, aceto redukcija)	
CARPACCIO OD TUNE	95 kn
(tanko narezana tuna, šareni papar, kapari, crne masline, mladi luk, emulzija od limunovog soka i maslinovog ulja, potočarka)	
HOBOTNICA NA SALATU	110 kn
(kuhana jadranska hobotnica, matovilac, cherry rajčice, masline, ljubičasti luk, peršin list, fino maslinovo ulje, šareni papar)	
VEGE CEVICHE	75 kn
(zelena salata, matovilac, avokado, cikla, komorač, mladi luk, korijander, fino maslinovo ulje, šareni papar)	

TOPLA PREDJELA

JAKOBOVE KAPICE	95 kn
(jakobove kapice, krema od ružmarina, brokula, fino maslinovo ulje)	
RIŽOT SA ŠKAMPOM	100 kn
(kozice, škamp, tikvice, maslac, bosiljak, grana padano, fino maslinovo ulje)	
PLJUKANCI S TARTUFIMA	125 kn
(domaći pljukanci, maslac, vrhnje za kuhanje, tartufata, svježi tartufi)	
TELEĆI RIŽOT	115 kn
(riža, ragu od teletine, maslac, šareni papar, grana padano)	
ORŽOT	75 kn
(Ječam, bučine sjemenke, bučino ulje, grana padano, maslac)	

JUHE

GOVEĐI CONSOMME	45 kn
(domaća pasta, brunoise povrće, ulje od peršina)	
KREM JUHA OD RAKOVA	60 kn
(domaća pasta, škamp, mladi luk)	
GAZPACHO	45 kn
(rajčica, luk, paprika, krastvací, začini, maslinovo ulje, krutoní)	



SUNSET DINING

19:00 - 23:00

GLAVNA JELA

ORADA ILI BRANCIN SA ŽARA	315 kn
(orada ili brancin, sarmice od blitve, umak od pjenušca, limun)	
RIBLJA PLATA ZA DVIJE OSOBE	330 kn
(orada ili brancin, dagnje, lignje, škamp, kozice, blitva krumpir)	
GRDOBINA U PIVSKOM TIJESTU	180 kn
(fileti grdobine, pivsko tijesto, pire od graška, hollandaise umak, fino maslinovo ulje)	
TAGLIATELLE S PLODOVIMA MORA	195 kn
(domaće tagliatelle, škamp, mušule, kozice, emulzija od bijelog vina i maslinovog ulja, domaća salsa)	
JANJEĆA KOLJENICA	185 kn
(peršin, ružmarin, timijan, pire od krumpira, povrće iz pećnice, demi glas umak)	
PORK BELLY	130 kn
(sporo pečena svinjska potrbušina, pjenica od celera, bbq domaći, karamelizirana stabljika celera, jabuka)	
GOVEĐI OBRAZI	145 kn
(goveđi obrazi, demi glas umak, njoki, krusta lješnjak, začinske trave, baby mrkva)	
DRY AGED RIB EYE	295 kn
(45 dana odležani rib eye, papar mix, začini, korjenasto povrće, pire od batata)	
STEAK OD CVJETAČE	110 kn
(cvjetača, šparoge, parmezan, crveni papar, umak od šafrana, tapioca chips)	

DESERTI

TORTA PISTACIO	45 kn
MOUSSE OD LAVANDE	40 kn
ČOKOLADNI SOUFFLÉ	40 kn

SUHE PLATE

SELEKCIJA SIREVA	115 kn
(3 vrste sira, med, orašasti plodovi, marinirane pikantne masline, bobičasto voće, domaća foccacia)	
SELEKCIJA TRADICIONALNIH HRVATSKIH NAREZAKA	125 kn
(pršut, salama, slanina, bučola, ukiseljeno povrće, cherry rajčica, domaća foccacia)	
PRŠUT I SIR	140 kn
(pršut, sirevi, med, orašasti plodovi, marinirane pikantne masline, bobičasto voće, domaća foccacia)	



SUNSET BREAKFAST

08:00 - 11:00

TOAST HAM & CHEESE	38 kn
<small>(toast, cherry tomato, arugula salad)</small>	
EGGS BURRITO	52 kn
<small>(tortilla, eggs, ham, cheese, mushrooms, zucchini)</small>	
SMOKED SALMON SANDWICH	79 kn
<small>(integral toast, cream cheese, fresh cucumber, avocado, sesame mix, parsley leaf)</small>	
EGGS BENEDICT	48 kn
<small>(homemade brioche, poached egg, crispy bacon, hollandaise sauce, chives, pepper mix)</small>	
EGGS FLORENTINE	45 kn
<small>(homemade brioche, young spinach, hollandaise sauce, pepper mix)</small>	
EGGS ROYALE	65 kn
<small>(homemade brioche, poached egg, smoked salmon, hollandaise sauce, chives, pepper mix)</small>	
CAPRESE OMELETTE	42 kn
<small>(eggs, mozzarella, cherry tomatoes, toast, parsley leaf)</small>	
ENGLISH BREAKFAST	55 kn
<small>(sunny side up eggs, bacon, mushrooms, sausages, beans, cherry tomatoes)</small>	
SCRAMBLED EGGS: HAM, CHEESE	39 kn
PANCETA, CHEESE	42 kn
MUSHROOMS, ZUCCHINI, PEPPER, TOMATO	40 kn
EGGS IN BRIOCHE	32 kn
<small>(homemade brioche, eggs, lettuce, artichokes, mayonnaise, bacon)</small>	
OATMEAL	62 kn
<small>(banana, strawberry, blueberry, honey, chia seeds, flax, ceylon cinnamon, walnuts, almonds, peanut butter)</small>	
ACAI BOWL	65 kn
<small>(acai powder, greek yogurt, chia, banana, blueberry, strawberry, almonds)</small>	
CROISSANT	15 kn
<small>(chocolate, marmalade)</small>	
GRANOLA	59 kn
<small>(granola, greek yogurt, fresh fruit)</small>	
FRESH CUT SEASONAL FRUIT HRK	55 kn
<small>(melon, watermelon, berries, pineapple, kiwi, orange, grapes)</small>	
SMOOTHIES	
BERRIES Milk, banana, strawberry, blueberry crushed ice	38 kn
DETOX Milk, banana, apple, pear, crushed ice	35 kn
GREEN Milk, avocado, banana spinach, crushed ice	38 kn
POPAY Milk, banana, strawberry, organic hemp protein, crushed ice	48 kn
VITAMIN Milk, banana, orange, apple, watermelon, crushed ice	42 kn
REFRESH Milk, avocado, baby spinach, banana, almonds, crushed ice	45 kn
SUNSET Greek yogurt, cucumber, baby spinach, blueberries, honey, crushed ice	43 kn
<small>Lactose-free milk (+3 kn), Alpro coconut milk / Alpro almond milk Alpro soy milk (+ 7 kn)</small>	
FRESH SQUEEZED ORANGE JUICE	30 kn
LEMONADE	30 kn



SUNSET SNACK

11:00 - 18:00

CAESAR CHICKEN SALAD	110 kn
(chicken fillet, lettuce, cherry tomatoes, caesar dressing, croutons, crispy bacon, grana padano)	
CAESAR SALAD WITH PRAWNS	115 kn
(prawns, arugula, lettuce, cherry tomatoes, olive oil, croutons, grana padano, aceto reduction, caesar dressing)	
GREEK SALAD	45 kn
(feta cheese, tomato, cucumber, lettuce, olives, onion, paprika, salt, pepper, olive oil)	
BLACK TIGER SHRIMPS	130 kn
(shrimp in panko crumbs, celery, arugula, avocado, cherry tomato, orange, wasabi mayonnaise)	
TUNA TATAKI	140 kn
(short-baked tuna in mix sesame, avocado, cherry tomato, lettuce, arugula, beans, soya sauce, lime dressing)	
AVOCADO CAPRESE WRAP	65 kn
(tortilla, mozzarella, avocado, tomato, basil, olive oil)	
SPAGHETTI AGLIO E OLIO	60 kn
(spaghetti, garlic, chilli pepper, parsley leaf, olive oil)	
CLUB SANDWICH	90 kn
(toast, lettuce, chicken fillet, mayonnaise, crispy bacon, egg, tomato, french fries)	
CUBANO SANDWICH	95 kn
(cooked ham, roast pork, butter, emmentaler & gouda, pickles, mustard, french fries)	
ROYAL BURGER	90 kn
(200g beef, homemade brioche, bbq sauce, crispy bacon, cheddar cheese, caramelized onions, lettuce, tomato, french fries)	
MONSTER CHEESE BURGER	110 kn
(2x beef, homemade brioche, pickles, 2x gouda, fried onion, jalapeno peppers, iceberg lettuce, mustard sauce, french fries)	
RIBEYE TAGLIATA	220 kn
(sliced ribeye steak, arugula, homemade potatoes, aceto balsamico, cherry tomatoes, grana padano)	



SUNSET DINING

19:00 - 23:00

COLD APPETIZERS

MEDITERRANEAN BRUSCHETTA	55 kn
(bruschetta, feta cheese, anchovies, tomatoes, capers, basil)	
BEEF TARTAR	125 kn
(beefsteak, homemade foccacia, spices, flavored butter, aceto reduction)	
TUNA CARPACCIO	95 kn
(thinly sliced tuna, pepper mix, capers, black olives, spring onions, lemon juice and olive oil emulsion, watercress)	
OCTOPUS SALAD	110 kn
(boiled Adriatic octopus, dill, cherry tomatoes, olives, purple onion, parsley leaf, fine olive oil, pepper mix)	
VEGE CEVICHE	75 kn
(lettuce, dill, avocado, beetroot, fennel, spring onions, coriander, fine olive oil, pepper mix)	

HOT APPETIZERS

SCALLOPS	95 kn
(scallops, rosemary cream, broccoli, fine olive oil)	
RISOTTO WITH SHRIMP	100 kn
(prawns, shrimp, zucchini, butter, basil, grana padano, fine olive oil)	
PLJUKANCI WITH TRUFFLES	125 kn
(homemade pljukanci, butter, cooking cream, truffles, fresh truffles)	
VEAL RISOTTO	115 kn
(rice, veal ragout, butter, pepper mix, grana padano)	
ORZOTTO	75 kn
(Barley, pumpkin seeds, pumpkin oil, grana padano, butter)	

SOUP

BEEF CONSOMME	45 kn
(homemade pasta, brunoise vegetables, parsley oil)	
CREAMY SHRIMP SOUP	60 kn
(homemade pasta, shrimp, spring onions)	
GAZPACHO	45 kn
(tomatoes, onions, peppers, cucumbers, spices, olive oil, croutons)	



SUNSET DINING

19:00 - 23:00

MAIN COURSES

SEA BREAM OR GRILLED SEA BASS	315 kn
(sea bream or sea bass, chard sauerkraut, prosecco, lemon)	
FISH PLATE FOR TWO PERSONS	330 kn
(sea bream or sea bass, mussels, squid, prawns, shrimp, chard potatoes)	
MONKFISH IN BEER DOUGH	180 kn
(monkfish fillets, beer dough, pea puree, hollandaise sauce, fine olive oil)	
TAGLIATELLE WITH SEAFOOD	195 kn
(homemade tagliatelle, prawns, mussels, shrimp, white wine and olive oil emulsion, homemade salsa)	
LAMB SHANK	185 kn
(parsley, rosemary, thyme, mashed potatoes, vegetables from the oven, demi glace sauce)	
PORK BELLY	130 kn
(slow roasted pork belly, celery foam, bbq homemade, caramelized stalk of celery, apple)	
BEEF CHEEKS	145 kn
(beef cheeks, demi glace sauce, gnocchi, hazelnut crust, herbs, baby carrots)	
DRY AGED RIB EYE	295 kn
(45 days aged fish eye, pepper mix, spices, root vegetables, sweet potato puree)	
CAULIFLOWER STEAK	110 kn
(cauliflower, asparagus, parmesan, red pepper, saffron sauce, tapioca chips)	

DESSERTS

PISTACHIO CAKE	45 kn
LAVENDER MOUSSE	40 kn
CHOCOLATE SOUFFLE	40 kn

AFTER DINNER

CHEESE SELECTION	115 kn
(3 types of cheese, honey, nuts, marinated spicy olives, berries, homemade foccacia)	
SELECTION OF TRADITIONAL CROATIAN SLICES	125 kn
(prosciutto, salami, bacon, budola, pickled vegetables, cherry tomatoes, homemade foccacia)	
PROSCIUTTO AND CHEESE	140 kn
(prosciutto, cheeses, honey, nuts, marinated spicy olives, berries, homemade foccacia)	

SUNSET PIZZA

11:00 - 23:00

Margherita	52 kn
Domaća salsa, 3 vrste sira i origano / Homemade salsa, 3 types of cheese and oregano	
Romana	54 kn
Domaća salsa, 3 vrste sira, šunka, origano / Homemade salsa, 3 types of cheese, ham, oregano	
Prosciutto	72 kn
Domaća salsa, tanko sječen pršut, mozzarella, pesto i crne masline / Homemade salsa, thinly sliced prosciutto, mozzarella, pesto and black olives	
Di Tonno	68 kn
Domaća salsa, 3 vrste sira, tuna, luk, kapare, origano / Homemade salsa, 3 types of cheese, tuna, onion, capers, oregano	
Miješana / Mixed	57 kn
Domaća salsa, 3 vrste sira, šunka, gljive i origano / Homemade salsa, 3 types of cheese, ham, mushrooms and oregano	
Picante	62 kn
Domaća salsa, 3 vrste sira, šunka, panceta, kiselo vrhnje, ljuti feferoni, origano i masline / Homemade salsa, 3 types of cheese, ham, bacon, sour cream, hot peppers, oregano and olives	
4 sira / 4 cheeses	63 kn
Domaća salsa, 4 sira, origano / Homemade salsa, 4 cheeses, oregano	
Vegeteriana	67 kn
Domaća salsa, 3 vrste sira, gljive, paprika, kukuruz, tikvice i origano / Homemade salsa, 3 types of cheese, mushrooms, peppers, corn, zucchini and oregano	
Bijela / White	63 kn
Kiselo vrhnje, 3 vrste sira, domaća panceta, tartufi, rikula, origano, masline / Sour cream, 3 types of cheese, homemade bacon, truffles, arugula, oregano, olives	
Sunset	92 kn
Domaća salsa, 3 vrste sira, šunka, buđola, domaća panceta, gorgonzola, punjeni rub i vrhnje / Homemade salsa, 3 types of cheese, ham, buđola, homemade bacon, gorgonzola, stuffed edge and sour cream	
Calzone	58 kn
Domaća salsa, 3 vrste sira, šunka, gljive, origano Homemade salsa, 3 types of cheese, ham, mushrooms, oregano	
Slavonska	70 kn
Domaća salsa, 3 vrste sira, panceta, feferoni, baranjska kobasica, kiselo vrhnje, jaje, origano / Homemade salsa, 3 types of cheese, bacon, pepperoni, Baranja sausage, sour cream, egg, oregano	
Jumbo	115 kn
(mix, margarita, romana)	

SUNSET PIĆE / DRINKS

Gin & Tonics

Mediterranean G&T	95
Mare Gin, Tonic, Lemon, Rosemary, Thyme	
Cucumber G&T	90
Hendricks Gin, Tonic, Mint, Cucumber, Lime, Sugar Syrup	
Sunset Beach G&T	90
Mare Gin, Tonic, Blue Curacao, Orange, Rosemary	
Pink Rosemary G&T	90
(Bombay Sapphire, fever tree pink tonic, rose,lemon)	

Cocktails

Aperol Spritz	75
Hugo Spritz	75
Negroni	80
Martini Dry	75
Margarita	65
Strawberry Daiquiri	85
Hypnotic Breeze	80
Piña colada	75
Espresso Martini	75
Caipirihna	80
Mojito (classic, strawberry, raspberry) ..	85
Black Russian	80
White Russian	80
Signature old fashioned	90
Whiskey sour	75
Vesper	70
Moscow mule	85
Long island iced tea	85
Gin fizz	70
Campari Amalfi	75

Virgin Cocktails

Blue Moon	65
Simply Red	60

Gin

Bombay Sapphire	38
Gordon's	38
Tanqueray	39
Blue Gin	45
Blue Gin Sloeberry	45
Williams Chase GB Extra Dry	60
Darnley's View London Dry	50
Hendrick's	45
Gin Mare	50
Roby Marton	55
Dictador Colombian Aged White	65
Dictador Colombian Aged Black	60
Bombay - Star of Bombay	50
Aviaton gin	40
Old Pilots dry Premium Croatian	60
Dubrovnik Republic Cro. Premium	65
Windspiel premium dry	119

Tequila

Sierra Silver	40
Sierra Gold	40
Sierra Milenario Extra Anejo	95
Clase Azul Reposado	95
Clase Azul Plata	120

Vodka

Svarog	23
Smirnoff Red	35
Beluga Noble	59
Grey Goose	62
Chase GB Potato Vodka	80

SUNSET
PIĆE / DRINKS

Rum & Cachaca

Bacardi Carta Blanca.....	38
Bacardi Carta Negra.....	38
Bacardi Carta Oro.....	38
Zacapa Centenario 23y.....	79
Rum&Cane Spanish Caribbean XO.....	180
Rum&Cane Venezuela XO.....	265
Capucana Cachaca.....	55

Cognac

Martell VS.....	50
Remy martin VS.....	50
Courvasier VS.....	50
Hennesy VS.....	45
Hennesy VSOP.....	75
Hennesy Xo.....	185

Whiskey & Whisky

Jameson.....	37
Jack Daniel's.....	45
Jack Daniels Single Barell.....	60
Chivas Regal.....	45
Chivas 18y.....	75
Dewars.....	37
Wemyss The Hive Blended Malt.....	45
Wemyss Peat Chimney.....	50
Wemyss Spice King.....	50
Johnnie Walker Black.....	37
Johnnie Walker Blue.....	199
Lost Distillery Stratheden Archivist.....	160
Lost Distillery Lossit classic.....	110
Macallan single malt 12 y.....	60
Macallan single malt 15 y.....	100
Glenmorangie single malt 18 y.....	100

**Domaća alkoholna pića
Domestic alcoholic drinks**

Amaro.....	23
Šljivovica.....	23
Viljamovka.....	23
Korlat Premium.....	32
Badel Antique Pelinkovac Herbal Liquor.....	32

**Strana alkoholna pića
Imported alcohol drinks**

Aperol.....	34
Campari.....	34
Malibu.....	32
Baileys.....	38
Amareto.....	32
Jägermeister.....	32
Fernet branca.....	29
Martini bianco.....	42
Martini rosso.....	42

Pivo / Beer

Ožujsko Draft Beer / Točeno pivo.....	0,30 l.....	25
Ožujsko Draft Beer / Točeno pivo.....	0,50 l.....	40
Ožujsko Bottle / Boca.....	0,33 l.....	28
Ožujsko Lemon Radler / Limun.....	0,33 l.....	28
Vukovarsko / domestic craft.....	0,50 l.....	40
Ožujsko Cool / Non-alcoholic.....	0,50 l.....	31
Staropramen.....	0,33 l.....	29
Staropramen PRAHA.....	0,50 l.....	32
Stella Artois.....	0,33 l.....	42
Beck's.....	0,33 l.....	42
Corona.....	0,355 l.....	42
Tomislav Dark Beer / Tamno pivo.....	0,50 l.....	36
Carling cider apple.....	0,33 l.....	45

SUNSET PIĆE / DRINKS

Voda / Water

Voda negazirana Jana natural Water	0,33 l.....	20
Voda negazirana Jana natural Water	0,75 l.....	32
Voda negazirana Jana vitamini (Lemon, Orange) ...	0,33 l.....	25
Voda gazirana Jamnica Sparkling Water.....	0,25 l.....	21
Voda gazirana Jamnica Sparkling Water.....	0,75 l.....	34

Bezalkoholna pića / Non-alcohol drinks

Coca Cola, Coca Cola Zero, Fanta, Sprite	0,25 l.....	28
Schweppes Tonic Water, Tangerina, Bitter Lemon.....	0,25 l.....	28
Fever Tree (Indian Tonic, Aromatic Pink, Ginger Beer, Elderflower)	0,20l.....	35
Windspiel tonic.....	0,20l.....	49
Pago Natural Juice / Pago Prirodni sok.....	0,20 l.....	28
Jana Ice Tea (peach, cranberry).....	0,25 l.....	25
Jamnica Sensation	0,25 l.....	20
Red bull.....	0,25 l.....	40
Cedevita (lemon, orange, grapefruit) ..	20 g.....	25
Fresh Squeezed Orange Juice / Svježe cijedeni sok od naranče	0,20 l.....	30
Homemade Lemonade / Svježe cijedena limunada....	0,30 l.....	30

Topli napitci / Hot beverages

Espresso.....	14
Macchiato	15
Espresso decaf / Espresso bez kofeina	17
White coffee / Bijela kava	17
Cappuccino	17
Irish coffee.....	55
Ice coffee	36
White coffee decaf / Bijela kava bez kofeina.....	18
Nescafe.....	19
Tea / Čaj	14
Cocoa / Kakao.....	15
Mlijeko 0,2l	12
Mlijeko bez laktoze 0,2l	15
Mlijeko Alpro badem,kokos,soya 0,2l	17

Kolači / Cakes

Torta Snickers.....	20
Cheesecake	20
Torta Jaffa	20
Apple Pie	20

Cigare / Cigars

Cohiba Siglo II Tubos.....	168
Davidoff Signature No2 Tubos	154
Montecristo Open Junior Tubos	83
Partagas Serie D No 4 Tubos	134
Romeo Y Julieta Wide Churchill Tubos.....	145
Cohiba Robusto	212



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Ako niste dobili račun, niste dužni platiti. / If you don't get the bill you are not obliged to pay.

Mladima od 18 godina ne točimo alkohol. / We do not serve alcohol to the customers under 18.

U slučaju alergija na hranu molimo obavijestite konobara prije narudžbe. /
If you have food allergies please inform your server before placing your order

PDV je uključen u cijenu. / VAT is included in the price

Obavještavamo potrošače da prigovor na kvalitetu naših usluga mogu dostaviti u pisanom obliku na adresu ili e-mail /
We inform consumers that they can submit a complaint about the quality of our services in writing to the address or e-mail:

Šetalište kralja Zvonimira, 20000 Dubrovnik, e-mail: info@sbd.hr