



Menu

ENG

— APPETIZERS

Cold Salmorejo soup <i>Cherry tomatoes, olive oil, bread, basil oil, aceto balsamico, tabasco</i>	8,00 € 60,28 kn
Cream of fish soup <i>White fish, clams, tomato, olive oil, fresh herbs</i>	9,00 € 67,81 kn
Roasted beetroot salad <i>Ricotta, beets, spinach, hazelnut</i>	10,00 € 75,35 kn
Smoked flavor eggplant <i>Miso glaze, mint yogurt, gomashio</i>	10,00 € 75,35 kn
Tomato carpaccio <i>Arugula, tomato, pistachios, olive oil, basil pesto, chutney from mangoes</i>	10,00 € 75,35 kn
Big Prawns in aromatic panko crumbs <i>Large prawns, coriander, wasabi and lime mayonnaise</i>	12,00 € 90,41 kn
Seabass carpaccio <i>Sea bass carpaccio, spring onions, olive oil, beetroot, lime, spices herbs, cucumber and herb sorbet</i>	14,00 € 105,48 kn
Beef crispy dumpling <i>Green curry and lime sauce, coconut milk, beef cheeks, coriander, yuzu gel</i>	15,00 € 113,02 kn
Ceviche <i>Sea bass, shrimp, orange, lemon, mace, mango, sweet and sour shallot, coriander oil</i>	16,00 € 120,55 kn
Beef salad <i>Marinated steak, mixed young salads, bulgur, emulsion, broccoli</i>	20,00 € 150,69 kn
Beef tartare <i>Steak, bread chips, aceto balsamico sphere, quail egg</i>	22,00 € 165,76 kn

— SIDE DISHES

Corn	5,00 €
Black rice	37,67 kn
Homemade fries	
Sweet potato fries	6,00 €
Broccoli wok	45,21 kn
Arugula, grana padano and salad from cherry tomatoes	
Green salad mix	

— MAIN COURSES

Stuffed tomato <i>Tomato, vegetables, Romesco sauce, black olives</i>	12,00 € 90,41 kn
Yakitori chicken skewers <i>Teriyaki glaze, sticky rice</i>	16,00 € 120,55 kn
Monkfish <i>Monkfish, basil puree, Beurre blanc sauce, fennel</i>	20,00 € 150,69 kn
Tuna steak <i>Fennel, new potatoes, spinach, parsley and lemon cream</i>	22,00 € 165,76 kn
Pork steak <i>Pork fillet, rosemary puree, young corn, lemon sauce, kale</i>	22,00 € 165,76 kn
Pappardelle with prawns <i>Fish stock, tomato, prawn, bisque, herbs, black olive, white wine</i>	24,00 € 180,83 kn
Octopus <i>Octopus, cauliflower, zucchini, fresh herbs, olives</i>	25,00 € 188,36 kn
Veal French Rack 100 g	12,50 € 94,18 kn
Beef Fillet 250 g	32,00 € 241,10 kn
Wet aged rib eye corn feed black Angus USA 350 g	55,00 € 414,40 kn

— DESSERTS

Rhapsody of fruit & vanilla	6,00 € 45,21 kn
Baileys cake	6,00 € 45,21 kn
Chocolate cake	6,00 € 45,21 kn

— SELECTION OF CHEESE

<i>Selection of local cheeses, nuts, homemade chutney, dry chutney figs</i>	20,00 € 150,69 kn
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— SASHIMI

Sake <i>Salmon 100 g</i>	22,00 € 165,76 kn
Tuna salmon mix <i>Tuna, salmon, 100 g</i>	25,00 € 195,90 kn
Bluefin tuna sashimi <i>Akami – the part of the tuna around the spine and back 100 g</i>	25,00 € 195,90 kn
Hamachi <i>Japanese amberjack 100 g</i>	28,00 € 210,97 kn

— NIGIRI (1 BITE)

Nigiri sake <i>Rice ball, fresh salmon</i>	5,00 € 37,67 kn
Nigiri akami <i>Rice ball, tuna loin</i>	6,00 € 45,21 kn
Nigiri chutoro <i>Rice ball, a speckled piece of tuna</i>	7,00 € 52,74 kn
Nigiri hamachi <i>Rice ball, japanese amberjack</i>	7,00 € 52,74 kn
Nigiri otoro <i>Rice ball, tuna belly</i>	7,50 € 56,51 kn
Nigiri unagi <i>Rice ball, marinated eel</i>	7,50 € 56,51 kn

— URAMAKI (4 BITES)

California roll <i>Breaded prawn in tempura, fresh cucumber, tobikko, sesame, yuzu mayonnaise</i>	6,50 € 48,97 kn
Age ebi roll <i>Breaded prawn in tempura, fresh cucumber, tobikko, sesame, yuzu mayonnaise</i>	7,00 € 52,74 kn
Philadelphia roll <i>Salmon, avocado, cream cheese, sprouts coriander</i>	7,00 € 52,74 kn
Spicy ebi roll <i>Spicy shrimp tartare, avocado, black and white sesame, fresh chives</i>	7,00 € 52,74 kn
Spicy tuna roll <i>Akami tuna, spicy mayonnaise, young onion, daikon, kombu</i>	8,00 € 60,28 kn

— HOSOMAKI SUSHI (6 BITES)

Hosomaki avocado <i>Nori seaweed, rice, avocado</i>	5,00 € 37,67 kn
Hosomaki kappa <i>Nori seaweed, rice, cucumber</i>	5,00 € 37,67 kn
Hosomaki sake <i>Nori seaweed, rice, salmon</i>	6,00 € 45,21 kn
Hosomaki tuna <i>Nori seaweed, rice, tuna</i>	7,00 € 52,74 kn
Hosomaki hamachi <i>Rice, japanese amberjack</i>	7,00 € 52,74 kn

VAT is included in the price. Fixed kuna to euro conversion rate: 1 euro = 7.53450 kuna
 We do not serve alcohol to persons under the age of 18. Send the objection in written form by mail or e-mail: info@sbd.hr
 For a list of allergens, contact the restaurant staff.
DUBROVAČKI ZALASCI SUNCA d.o.o. Šetalište kralja Zvonimira 17, Dubrovnik