



SUN GARDENS

DUBROVNIK

Traditional Dubrovnik Dinner

Salads & Dressings

- Crystal lettuce, arugula, frisée, cabbage, red radicchio, carrots, tomatoes, cucumbers, bell peppers
- Marinated green olives in dill & garlic
- Roasted black olives with rosemary
- Pickled vegetables: pickled pearl onion, pickles, roasted pickled peppers
- Dressings: Dalmatian vinegar, yogurt with chives
- Dubrovnik region: selection of olive oils

Cold Appetizers

- Dubrovnik octopus salad with chickpeas
- Boiled beef and potato salad with spring onions
- Fried sardines in onion & vinegar marinade
- Salted and marinated anchovies with rock samphire and capers
- Asparagus, egg and onion salad
- Roasted peppers with garlic
- Zucchini and cottage cheese polpette
- Baked aubergine with garlic and rosemary

Selection of Croatian Littoral Cheese

- Cow's milk cheese preserved in oil, seasoned with rosemary and peppercorns
- Fresh cow's cheese with dried figs
- Fresh goat's cheese
- Artisan Curd Cheese (Skuta)

Selection of Charcuterie

- Dalmatian prosciutto, Bura-wind cured
- Konavle "Kopsica" – Traditional dry-cured goat meat
- Smoked pancetta
- Smoked pork neck
- Traditional dry-cured sausages

Carving station

- Salt-baked whole fish
- Roast lamb with rosemary, served with peas

Wood-fired grill specialties

- Adriatic tuna with tomato and caper salsa
- Squid & scampi
- Ribeye steak with garlic and parsley

Show cooking station

- Ston mussels "Buzara" style
- Mljet "Makaruli" with goat's cheese, garlic, and aromatic herbs

Slow-cooked stews and traditional dishes

- Traditional Piper Gurnad Stew
- Dalmatian "Pašticada" – Slow-braised beef in a rich plum sauce
- Traditional mixed white fish stew "Brodet"
- Traditional chickpea stew
- Braised Swiss chard & potatoes with garlic
- Creamy polenta

Interactive tableside workshop

- Traditional Mljet "Makaruli"
- Premium Ston oyster experience
- Summer "Menestra" with cabbage, green beans, and smoked pork

Desserts

- Authentic Dubrovnik "Rozata"
- Chocolate cake with bitter orange mousse
- Traditional Dubrovnik "Mantala"
- Traditional "Kotonjata"
- Dried fig strudel
- Traditional carob cake
- Traditional Dalmatian "Kroštule"
- Traditional walnut roll
- Sliced seasonal fruit

If you have any allergies, please inform your waiter so that we could prepare your meal carefully