



SUN GARDENS

DUBROVNIK

Rooftop

MENU





Započnite dan uz hladna i začinjena autorska jela Vrtova Sunca

STONSKE KAMENICE UZGOJENE U MALOSTONSKOM ZALJEVU

s Bloody Mary tartarom

DIMLJENI LOSOS I BLINI OD HELJDE S TIKVICOM

*s aromatiziranom rikulom, suhim
šljivovicama rajčicama, maslinama i raitom*

IZBOR HLADNIH MESNIH NAREZAKA

*izbor mirisnih salama, pršuta i sireva
posluženih s maslacem od jabuka*

BRIE SIR

*pečeni Brie sir s pestom od oraha i smokvi,
mikrobilje i kruh od sjemenki*





Start your day with Sun Gardens cold & spicy signature dishes

STON OYSTERS BRED IN MALI STON BAY

with Bloody Mary tartar

SMOKED SALMON AND BLINI

*with flavored arugula, dried plum
tomatoes, olives and raita*

CHARCUTERIE

*selection of flavored salami, prosciutto
and cheeses served with apple butter*

BRIE CHEESE

*roasted Brie cheese with walnut and
fig pesto, microgreens and seeds bread*





Izbor zdravih žitarica

CIMET SA ZOBI

NATOPLJEN PREKO NOĆI

*s bademovim mlijekom, domaćim granolama,
chia sjemenkama, jabukama i bobičastim voćem*

ZOBENA KAŠA

*izbor sezonskog svježeg voća, orasi,
javorov sirup i mlijeko*

IZBOR ŽITARICA

*kukuruzne pahuljice, voćni muesli,
zobene pahuljice, čokoladne kuglice*

PRŽENA RIŽA S TOFUOM

*pržena miješana riža s povrćem,
kikirikijem i mariniranim tofuom*

PARFE OD JOGURTA S GRANOLAMA

*svježe sezonsko voće, hrskava granola
s grčkim jogurtom i vanilijom*





Healthy cereal bowls selection

CINNAMON

INFUSED OVERNIGHT OAT

*with almond milk, house made granola, chia,
apple and berry fruits*

OATMEAL

*choice of seasonal fresh fruit, walnuts,
maple syrup and milk*

CEREALS

*corn flakes, fruit muesli, oats,
chocolate balls*

FRIED RICE WITH TOFU

*fried mixed rice with vegetables,
peanut and marinated tofu*

YOGURT & GRANOLA PARFAIT

*fresh seasonal fruit, crispy granola with
greek yogurt infused with vanilla*





Jaja iz slobodnog uzgoja

JAJA IZ SLOBODNOG UZGOJA NA VAŠ NAČIN

*popečki od krumpira, pečeni grah, pečene
kobasice i hrskava slanina*

SUN GARDENS BIJELI OMLET

*omlet od bjelanjaka jaja s ružmarinom,
mariniranim maslinama, cherry rajčicama,
feferonima, kozjim sirom*

ISTARSKA FRITAJA

*pečeni omlet na istarski način poslužen sa
šparogama, mladim lukom i crnim tartufima*





Free – range eggs

FREE - RANGE EGGS ON YOUR WAY

*hash browns, baked beans, grill sausages
and crispy bacon*

SUN GARDENS WHITE OMELETTE

*eggs white omelette with rosemary,
marinated olives, cherry tomatoes,
pepperoni, goat cheese*

ISTRIAN FRITAJA

*roasted Istrian style omelette served with
asparagus, spring onion and black truffles*





Klasični specijaliteti

JAJA BENEDICT

poširana jaja iz slobodnog uzgoja poslužena s engleskim muffinom, pečenom šunkom i Hollandaise umakom

GRAVLAX

kajgana od jaja iz slobodnog uzgoja s kroasanom, avokadom i mješavinom salati Misticanza

JAJA FLORENTINE

poširana jaja iz slobodnog uzgoja poslužena s hrskavim tostom, špinatom i Hollandaise umakom

ZAPEČENA GUSJA JETRA

tost kruh, tikvice, pjenica od naranče, kečap od cikle





Classic specialties

EGGS BENEDICT

*free – range pouched eggs served with English muffin,
roasted ham and Hollandaise sauce*

GRAVLAX

*free – range scrambled eggs with croissant,
avocado and Misticanza*

EGGS FLORENTINE

*free – range pouched eggs served with crispy toast,
spinach and Hollandaise sauce*

SEARED FOIE GRAS

*toast bread, zucchini, orange mousse,
beetroot ketchup*





Zasladite se

PAHULJASTE PALAČINKE

s voćem po izboru, javorovim sirupom ili nutellom, ledenim šećerom i šlagom

BRIOCHE FRANCUSKI TOST

s bobičastim voćem, javorovim sirupom, prženim orašastim plodovima, cimetom i ledenim šećerom

CRÈME BRÛLÉE S LIMUNOM

krema od jaja s limunom, vanilijom i vrhnjem s zapečenim šećerom

Dodaci Vašem jelu

HRSKAVA DIMLJENA PANCETA

JUNEĆE KOBASICE ILI PILEĆE HRENOVKE

POPEČKE OD KRUMPIRA

ZDJELA SVJEŽEG VOĆA





Indulge Yourself

FLUFFY PANCAKES

*with choice of fruits, maple syrup or nutella,
ice sugar and whipped cream*

BRIOCHE FRENCH TOAST

*with berries fruit, maple syrup, toasted nuts,
cinnamon and ice sugar*

LEMON CRÈME BRÛLÉE

*egg custard with cream, vanilla and lemon
with burnt sugar*

Additions to Your dish

CRISPY SMOKED PANCETTA

**VEAL SAUSAGES OR CHICKEN
FRANKFURTER**

HASH BROWNS

FRESH SLICED FRUIT BOWL

