

PORAT

— RESTAURANT —

Ponuda menija za grupe

2018

Menu offer for groups



a. Obala Stjepana Radića no. 30 (Gruška riva)

20000 Dubrovnik, Croatia

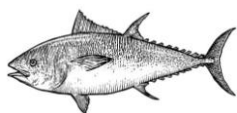
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www.porat-dubrovnik.com

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HRVATSKI



Riblji menu I – 27 € po osobi

Bistra juha od jadranske ribe

◇◇◇

Riblji filet na žaru s prilogom

◇◇◇

Rozata

Riblji menu II – 33 € po osobi

Riblja marinada

◇◇◇

Brodet od jadranske ribe

◇◇◇

Čokoladni kolač

Riblji menu III – 45 € po osobi

Riblji tartar

◇◇◇

Rižot s kozicama

◇◇◇

Poširani riblji filet

◇◇◇

Čokoladni fondant

Riblji menu IV – 58 € po osobi

Burrata s mariniranim kozicama

◇◇◇

Jakobova kapica u umaku od tartufa

◇◇◇

Riba pečena s povrćem

◇◇◇

Izbor slastica šefa kuhinje



Mesni menu I – 25 € po osobi

Gusta juha od povrća

◇◇◇

Svinjski medaljoni u umaku s prilogom

◇◇◇

Štrudel od jabuka

Mesni menu II – 33 € po osobi

Goveđi carpaccio

◇◇◇

Ramstek u umaku od papra s prilogom

◇◇◇

Panna Cotta

Mesni menu III – 45 € po osobi

Izbor tradicionalnih narezaka i sira

◇◇◇

Juha od tikvica

◇◇◇

Filet Mignon s prilogom

◇◇◇

Čokoladni fondant

Mesni menu IV – 58 € po osobi

Salata od bundeve s feta sirom i orašastim plodovima

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Domaći ravioli u umaku od tartufa

◇◇◇

Biftek u prošku s prilogom

◇◇◇

Izbor slastica šefa kuhinje



Vegetarijanski menu – 20 € po osobi

Marinirano povrće s mladim sirom i sjemenkama

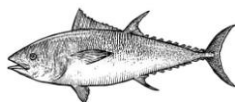
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Polpete od povrća s tofuom

◇◇

Desert

ENGLISH



Seafood Menu I – 27 € per person

Clear Adriatic Fish Soup

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Grilled Fish Fillet with side dish

◇◇

Rozata Dubrovnik Style (traditional style of Crème Caramel)

Seafood Menu II – 33 € per person

Assorted Marinated Fish

◇◇

Adriatic Fish Brodet (fish stew)

◇◇

Chocolate Cake

Seafood Menu III – 45 € per person

Fish Tartar

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Prawn Risotto

◇◇◇

Poached Fish Fillet with side dish

◇◇◇

Chocolate Fondant

Seafood menu IV – 58 € per person

Burrata with Marinated Prawns

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Scallop with Cream of Truffle

◇◇◇

Oven Baked Fish with Seasonal Vegetables

◇◇◇

Chef's Selection of Sweets

PORAT



Meat Menu I – 25 € per person

Cream of Vegetable Soup

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Pork Medallions with Sauce and side dish

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Apple Strudel

Meat Menu II – 33 € per person

Beef Carpaccio

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Rump Steak in Green Peppercorn Sauce

◇◇◇

Panna Cotta

Meat Menu III – 45 € per person

Traditional Cured Meats and Cheese

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Cream of Zucchini Soup

◇◇◇

Filet Mignon

◇◇◇

Chocolate Fondant

Meat Menu IV – 58 € per person

Pumpkin Salad with Feta Cheese and Assorted Nuts

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Homemade Ravioli in Cream of Truffle

◇◇◇

Beefsteak in Sweet Wine Sauce with side dish

◇◇◇

Chef's Selection of Sweets

PORAT

— RESTAURANT —



Vegetarian menu – 20 € per person

Marinated Vegetables with Fresh Cheese and Seeds

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Vegetable Balls with Tofu

◇◇◇

Dessert

Contact

Chefs/owners: Ivana & Damir Raguč

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PoratRestaurantDubrovnik

Agency commission

is determined by agreement

Capacity

Dining-room 34 pax

Veranda 44 pax

— RESTAURANT —

Company info

Luka 2003 d.o.o.

Put Pera Kojakovića 184

20207 Mlini - Čibača

OIB:38597957825