



Jelovnici



ŽUPSKI PJAT Festival Menus



20 – 27 / 4 / 2026



info@zupski-pjat.com

FORNO

FISH MENU

30€

Riblja pašteta s hrskavim kruhom

Fish pâté with flatbread



Brancin sa žara s blitvom

Grilled sea bass with Swiss chard



Župska simulata s limunom

'Breaded' simulata with lemon

Traditional semiolina cake from Župa dubrovačka



Popolica 128
+385 99 348 4441
konoba-forno.com



FORNO

MEAT MENU

30€

Bruschetta sa skutom i pomadorom

Bruschetta with ricotta and tomato



Forno pork belly s pireom od batata

Forno pork belly with sweet potato purée



Dubrovačka torta

Traditional Dubrovnik cake



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MENU 30€

**Pašteta od mariniranog luca, marmelada od luka, domaća focaccia
Spring rollice s gamborima + julienne povrće, sweet chilli i ponzu umak**

*Marinated little tunny pâté + onion marmalade + homemade focaccia
Prawn spring rolls + julienne vegetables, sweet chilli + ponzu sauce*



Pašticada od sabljarke s domaćim pljukancima

Swordfish pašticada (traditional stew) with homemade pljukanci pasta



Štrudel od jabuke

Traditional Apple strudel



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SHERATON

Dubrovnik Riviera Hotel

MENU 30€

Salata od hobotnice, dalmatinski sir, pršut

Octopus salad, Dalmatian cheese, prosciutto



Naša tradicionalna Mlinarska buzara

Our traditional Mlini's buzarra (parsley, garlic, olive oil, white wine)



Dubrovačka rozata

Dubrovnik Creme Caramel



Šetalište dr. Franja Tuđmana 17
20207 Mlini
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MENU
Per 2 persons 60€

'Pjat iz mora i Pjat sa ledine'
'Sea + Land Platter'

Feta ribe sa patatama na salatu

Fish fillet with potato salad



Teleća kostoleta punjena mjendulima i pancetom, pečeno povrće

Veal cutlet filled with almonds and pancetta + roasted vegetables



Zavajuo & Nonin štrudel

Zabaione / Sabayon + Grandma's Strudel



Šet. Marka Marojice 16
+ 385 (0) 98 699 613
marinero.hr



MAISTRA

HOSPITALITY
GROUP

MENU 30€

bistro
OLEANDER

Aperitiv: Liker od crnog vina/Aperitif: Red wine liqueur

Salata od šparoga i jaja sa slanim srdelama

asparagus and egg salad with salted sardines



Pržena teleća jetrica s bobcima, tikvicama i patatama

Pan-fried veal liver with broad beans, zucchini and potatoes



Prijesnac od sira

Traditional fresh cheese cake from Župa dubrovačka



Šetalište Marka Marojice 34

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RUZMARIN

GASTRO & BAR

MENU
30€

Nutrigurmanski zalogaj:

Grill šparoge i mladi luk omotani u pancetu; pašteta od bobice; mladi sir i karamelizirani orasi + focaccia Ruzmarin

Grilled asparagus and spring onions wrapped in pancetta, served with broad bean pâté, fresh young cheese, caramelized walnuts, and focaccia Ruzmarin



Šareni lungić: Sočni lungić, polpete od samoniklog bilja, pire od buče i cikle

Colorful Pork Tenderloin: Juicy pork tenderloin, wild herb patties, pumpkin and beetroot purée



Sočni kolač s cijelim narančama i lješnjacima, tučeno vrhnje, menta i crveni papar

Moist Orange + Hazelnut Cake:

A rich cake made with whole oranges and hazelnuts; served with whipped cream, mint and red pepper



Šetalište dr. Franja Tuđmana 9,
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FISH MENU

30€

**Usoljene srdele na posteljici od rikule s domaćim maslinovim uljem
i sušenim pomadorama**

*Salted sardines on a bed of arugula with homemade olive oil
and sun-dried tomatoes*



Gregada od bijele ribe s mušulama i vongolama

'Gregada': Traditional white fish stew with mussels and clams



Miris djetinjstva: Domaći paradizot s kremom od vanilije

The scent of childhood: Homemade paradizot with vanilla cream



Vrelo 6a
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MEAT MENU 30€

Dalmatinski pjat

Domaći pršut, krema od sira, marmelada od smokava

Taste of Dalmatia: Homemade prosciutto, cheese spread, fig marmalade



Tradicionalni šporki makaruli s tvrdim sirom

Traditional 'dirty' macaroni with hard cheese



Tradicionalna rozata sa šlagom i karamelom

Traditional rozata with whipped cream and caramel



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Uz festivalske
jelovnike, fuziju
tradicije i moderne
gastromomije, Župski
pjat uključuje brojne
tradicionalne,
edukativne i
gastromomske
programe.
Hvala na potpori!

info@zupski-pjat.com
