



# RESTAURANT

HOTEL SUPETAR CAVTAT

## ***Welcome to Konavle the golden valley of Dubrovnik***



*Traditional cuisine from Konavle is rooted in seasonal organic vegetables, legumes and meat, prepared in a simple, traditional manner without excessive decorations.*

*Divided into two distinct styles, we can discern the inland dishes from Gornja and Donja Banda - “Upper and Lower Side”, and dishes from the coastal villages of Cavtat, Molunat, etc., traditionally focused on fishing.*

*Meals were traditionally prepared on an open fire, in brick stoves with ovens or “under the bell”. Cooking was done in large pots (kačuls), and food was preserved using smoking, drying, salting, pickling, preservation in oil and in wheat.*

*Cheese from this region is also renowned, as sheep, cow and to a lesser extent goat.*

*Konavle is a rich wine region, most notable for its autochthonous variety Malvasija dubrovačka – a dry-bodied, yet fresh white wine.*

*This menu is based on tradition but presented in the spirit of the new time, prepared with new culinary technologies.*

## *Konavle Highlights*

### *Marinated sardines* <sup>1,4</sup>

Toasted pastry  
(Pošip, Strujić)

### *"Vara Barbara"* <sup>1,9</sup>

Creamy grain soup  
Corn chips, parsley oil  
(Malvasija, Karaman)

### *Risotto* <sup>2, 4, 13</sup>

Vongole, samphire and sea urchin risotto  
(Grk, Miljas)

### *Wild hare penne* <sup>1,3,9,10</sup>

Wild hare ragù sauce with penne pasta  
(Crljenak-Zinfandel, Dubrovnik cellars)

### *Stuffed quail* <sup>7,9,10</sup>

Cream of carrot, young broad bean, pomegranate  
(Vilin Ples, Crvik)

### *Cottage cheese and honey cake* <sup>1,3,7,8</sup>

Candied bitter orange and carob powder  
(Liker Rozulin, Bratoš)



**TASTING MENU:** 99,53 EUR  
**WINE PAIRING:** 39,82 EUR

**ALLERGIES AND INTOLERANCE:** please speak to a member of our staff in case of food allergies or special dietary needs or if you would like to find out more about our ingredients and food preparation process.

**ALLERGENS:** 1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame  
|  
12 Lupin | 13 Molluscs | 14 SO<sub>2</sub>

## COLD ENTRÉES

<b>MONKFISH</b> 4, 10	20,90 EUR
marinated in a citrus emulsion, locally grown tart apples, salmon roe, lemon gel, corn crisps	
<b>BURRATA</b> 7, 8, 14	20,30 EUR
on a bed of homegrown arugula, cherry tomatoes baked with pine nuts, horn pepper and fennel crème, Leccino olive oil and pomegranate beads	
<b>BEEF TARTARE</b> 1, 3, 4, 6, 7, 10	23,30 EUR
with spicy seasoning, butter with smoked salt and basil, brandy jelly, caper berries, onion powder	
<b>CRABS</b> 1, 2, 3, 6, 7, 10, 11	24,50 EUR
salad with three kinds of crab, seasoned with lemon mayonnaise, with lettuce in season, flavored black bread croutons, pickled sea fennel	

## SOUPS

<b>FISH SOUP</b> 4, 9	9,90 EUR
pieces of white fish, parsley oil	
<b>VARA BARBARA</b> 1, 7, 9	10,60 EUR
traditional cream soup made from legumes, cereal dumplings, crispy corn	

## WARM ENTREES

<b>KING SCALLOPS</b> 2, 7, 13	25,20 EUR
seared in butter with broccoli and parsnip purée, fermented black garlic, crispy shrimp, microgreens	
<b>DUCK LIVER</b> 3, 7, 14	29,20 EUR
pan-fried and finished with sweet liqueur, toasted brioche with dry figs, young leeks, caramelized apples	
<b>RAVIOLI</b> 1, 3, 7	24,50 EUR
with cottage cheese, spinach and artichoke, wild rabbit ragu made after an old recipe, cream cheese, beetroot powder	
<b>SHRIMP AND ASPARAGUS RISOTTO</b> 2, 7, 8	26,50 EUR
shrimp bisque, Carnaroli rice, three shrimp tails fried in brown butter, garnished with toasted almonds, green asparagus, parmesan mousse	

## MAIN COURSES

<b>SEA BASS FILLET</b> 4, 7	37,10 EUR
baked in a pan, with fennel confit, parsley powder, a spoonful of smoked horn pepper, carrot, dark fish sauce	
<b>WHITE ADRIATIC FISH FILLET</b> 4, 7, 8	36,50 EUR
lightly cooked in olive oil, served with kale and fennel sauce, dill oil, cauliflower in two ways, homemade roasted olive purée	
<b>OCTOPUS</b> 7, 9, 13	37,90 EUR
fried octopus tentacle, celery and zucchini mousse, basil oil, cuttlefish ink	
<b>“MATURO” BEEFSTEAK</b> 3, 7, 9	39,50 EUR
aged for 24 days, millefoglie potatoes from Konavle, black truffle shavings, glazed carrot, asparagus, demi-glacé sauce	
<b>FRENCH RACK OF LAMB</b> 7, 9, 14	37,80 EUR
reverse-seared, homegrown beetroot in three ways, lamb and beetroot sauce, sautéed baby spinach, shallot marmalade	

## DESSERTS

<b>CHOCOLATE SOUFFLÉ</b> 1, 3, 5, 7, 8	9,90 EUR
served with sugared almond ice cream, Rosulja olive oil	
3, 7, 8	8,60 EUR
made after a local recipe, lemon mousse	
<b>COTTAGE CHEESE AND HONEY CAKE</b> 3, 7,	9,30 EUR
carob powder, cottage cheese and bitter orange sorbet,	
<b>A SELECTION OF CHEESES FROM SMALL LOCAL SUPPLIERS</b> 7	19,90 EUR
fig jam, olives, almonds, arancini	

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VAT is included in all prices. The cover charge is included in the price.

## HLADNA PREDJELA

**GRDOBINA** 4,10 20,90 EUR  
marinirana u emulziji od citrusa, domaće kisele jabuke, ikra od lososa,  
gel od limuna, čips od kukuruza

**BURRATA** 7,8,14 20,30 EUR  
na podlozi od domaće rikole, mini rajčice zapečene s borovim oraščićima,  
krema od paprike i komorača, leccino maslinovo ulje, perlice od šipka

1,3,4,6,7,10 23,30 EUR  
pikantno začinjen, maslac od dimljene soli i bosiljka, s komadićima želea od konjaka,  
plod kapara, prah od luka

**RAKOVI** 1,2,3,6,7,10,11 24,50 EUR  
salata od tri vrste rakova, začinjena majonezom od limuna, sezonski listovi salate,  
aromatizirani krutoni crnog kruha, ukiseljeni motar

## JUHE

**RIBLJA JUHA** 4,9 9,90 EUR  
komadići bijele ribe, ulje od peršina

**VARA BARBARA** 1,7,9 10,60 EUR  
tradicionalna krem juha od žitarica, žličnjak od žitarica, hrskavi kukuruz

## TOPLA PREDJELA

**JAKOVLJEVE KAPICE** 2,7,13 25,20 EUR  
naglo zapečene u maslacu, pire od brokule i pastirnjaka, fermentirani crni češnjak ,  
hrskava kozica, mikro zelen

**JETRA** 3,7,14 29,20 EUR  
popržena u tavi te završena sa slatkim likerom, tostirani brioš sa suhim smokvama,  
mladi poriluk, karmelizirane jabuke

**RAVIOLI** 1,3,7 24,50 EUR  
od skute, špinata i artičoka, ragu od divljeg kunića pripremljen po starom receptu,  
krema od sira, prah od cikle

**R** 2,7,8 26,50 EUR  
bisk od škampa, riža carnaroli, tri repa škampa poprženih na tamnom maslacu,  
garniran prepečenim bademima, zelene šparoge, pjenica od parmezana

## GLAVNA JELA

<b>FILE LUBINA</b> 4.7	37,10 EUR
pečen na tavi, konfitirani komorač, prah od peršina, žličnjak od dimljene rog paprike, mrkva, tamni riblji umak	
<b>FILE BIJELE JADRANSKE RIBE</b> 4.7.8	36,50 EUR
lagano kuhan u maslinovom ulju, umak od kelja i komorača, ulje od kopra, cvjetača na dva načina, pire od domaćih pečenih maslina	
<b>HOBOTNICA</b> 7, 9, 13	37,90 EUR
pečen krak hobotnice, pjenica od celera, tikvice, ulje od bosiljka, crnilo od sipe	
3.7.9	39,50 EUR
odležan 24 dana, millefoglie od konavoskog krumpira, listići crnog tartufa, glazirana mrkva, šparoge, umak demi glacé	
<b>FRENCH RACK</b> 7.9.14	37,80 EUR
sporo kuhan i naglo zapečen, domaća cikla na tri načina, umak od janjetine i cikle, mladi sotirani špinat, marmelada od ljutike	

## DESERTI

1,3,5,7,8	9,90 EUR
poslužen sa smrznutom kremom od ušćerenih badema, maslinovo ulje rosulja	
3,7,8	8,60 EUR
pripremljena prema lokalnom receptu, pjenica od limuna	
<b>KOLA</b> 3.7.	9,30 EUR
prah od rogača, sorbet od skute i ljute naranče,	
<b>SELEKCIJA</b> 7	19,90 EUR
džem od smokava, masline, bademi, arancini	

U slučaju alergija na određenu hranu ili sastojke kao i za dodatne informacije o korištenim sastojcima i načinu pripreme pojedinog jela, molimo vas obratite se našem osoblju.

**ALERGENI:** 1 Gluten | 2 Rakovi | 3 Jaja | 4 Riba | 5 Kikiriki | 6 Soja | 7 Mlijeko | 8 Orašasto voće | 9 Celer | 10 Gorušica | 11 Sezam | 12 Lupina | 13 Mekušci | 14 So2

PDV je uključen u sve cijene. Kuver je uključen u cijenu.

