



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.

Tasting menu

Swordfish ^{4,10}

thinly sliced swordfish marinated in emulsion of orange and lime, spiced with apple tart tatin, mini peppers, salmon roe, dried capers and mâche leaves
(Šember Brut Rosé 0,10l)

Homemade fish soup ^{4,9}

pieces of white fish, parsley oil
(Malvasija, Karaman 0,10l)

Scallops from the town of Ston ^{2,7,13}

quickly fried in butter, with broccoli parsnip purée, fermented black garlic, crispy prawns, and microgreens
(Sauvignon Blanc Erdoro, Mladina 0,10l)

Monkfish ^{4,7,8}

lightly cooked in olive oil with kale and fennel sauce, dill oil, cauliflower prepared in two different ways, and homegrown baked olive tapenade
(Pošip Sv. Ivan Selekcija, Šain – Marelič 0,10l)

“Paška Janjetina” (Pag Lamb meat) ^{7,9,14}

“frenched” rack – cooked for 8 hours and quickly fried, homegrown beetroot prepared in three different ways, lamb and beetroot sauce, sautéed baby spinach, and shallot marmalade
(Zlatan Crljenak-Zinfandel, Plenković 0,10l)

Honey curd cake ^{3,7}

carob powder, curd and bitter orange sorbet
(Muškati Momjanski, Kozlović 0,10l)



DEGUSTATION MENU: 109,00 EUR

DEGUSTATION MENU WITH WINE PAIRING: 154,00 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 SO₂

COLD APPETIZERS

SWORDFISH 4,10	23,00 EUR
thinly sliced swordfish marinated in emulsion of orange and lime, spiced with apple tart tatin, mini peppers, salmon roe, dried capers and mâche leaves	
BURRATA 7, 8, 14	22,50 EUR
smoked burrata on a bed of homegrown arugula and cherry tomatoes, horn pepper and fennel crème, slightly spiced with aged balsamic vinegar, "Leccino" olive oil and beads of pomegranate	
BEEF TARTARE MADE FROM THE ISTRIAN BOŠKARIN MEAT 1, 3, 4, 6, 7, 10	24,50 EUR
piquantly seasoned, with smoked salt and basil butter, slices of cognac jelly, caper berries, and onion powder	
CRABS FROM THE ADRIATIC SEA 1, 2, 3, 6, 7, 10, 11	25,70 EUR
lobster tail, prawn and shrimp salad seasoned with lemon mayonnaise, seasonal lettuce leaves, flavored black bread croutons and pickled samphire	

SOUPS

HOMEMADE FISH SOUP 4, 9	10,40 EUR
pieces of white fish, parsley oil	
ASPARAGUS SOUP 1, 3, 7, 9	11,50 EUR
cream of asparagus soup, fried zucchini flower and homemade croutons	

HOT APPETIZERS

SCALLOPS FROM THE TOWN OF STON 2, 7, 13	28,80 EUR
quickly fried in butter, with broccoli parsnip purée, fermented black garlic, crispy prawns, and microgreens	
DUCK LIVER 3, 7, 14	30,60 EUR
pan-fried and finished with sweet liqueur, toasted brioche with dried figs, spring leeks, and caramelized apples	
WILD RABBIT RAGU 1, 3, 7	25,70 EUR
wild rabbit ragu prepared by following the traditional recipe: coastal curd, spinach, artichokes, Pag cheese, and beetroot powder	
SHRIMP RISOTTO 2, 7, 8	27,70 EUR
shrimp bisque, Carnaroli rice, brown butter fried shrimp tail, toasted almonds, green asparagus, and cheese mousse	

MAIN COURSES

PINK DENTEX FILLET 4, 7	38,80 EUR
pan-fried pink dentex caught by local fisherman, with confit fennel, parsley powder, smoked horn pepper dumplings, carrots, and dark fish sauce	
MONKFISH 4, 7, 8	39,80 EUR
lightly cooked in olive oil with kale and fennel sauce, dill oil, cauliflower prepared in two different ways, and homegrown baked olive tapenade	
OCTOPUS FROM ADRIATIC SEA 7, 9, 13	39,70 EUR
baked octopus tentacles, celery foam, stuffed zucchini prepared by following the grandma's recipe, basil oil, and cuttlefish ink	
ISTRIAN BOŠKARIN STEAK 2, 7, 9	42,60 EUR
aged for 24 days, with fondant potatoes from Konavle, potatoes mousse with black truffle, carrot purée, asparagus, and demi glacé sauce	
“PAŠKA JANJETINA” (PAG LAMB MEAT) 7, 9, 14	39,60 EUR
“frenched” rack – cooked for 8 hours and quickly fried, homegrown beetroot prepared in three different ways, lamb and beetroot sauce, sautéed baby spinach, and shallot marmalade	

DESSERTS

CHOCOLATE SOUFFLE 1, 3, 5, 7, 8	10,40 EUR
served with frozen candied almond cream and “Rosulja” olive oil	
“DUBROVAČKA ROZATA” (CREAM CARAMEL AND FLAN) 3, 7, 8	9,00 EUR
prepared by following the local recipe, with lemon foam	
HONEY CURD CAKE 3, 7	9,80 EUR
carob powder, curd and bitter orange sorbet	
SELECTION OF CHEESES BY SMALL LOCAL PRODUCERS 7	20,90 EUR
fig jam, olives, almonds and arancini	

PLEASE SPEAK TO OUR STAFF IN CASE OF ALLERGIES TO CERTAIN FOODS OR INGREDIENTS OR IF YOU WOULD LIKE TO FIND OUR MORE ABOUT THE INGREDIENTS AND THE WAY A CERTAIN DISH IS PREPARED.

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 Mollusks | 14 SO2

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

Dobrodošli u Konavle zlatnu dolinu Dubrovnika



Tradicionalna konavoska kuhinja temelji se na organskom sezonskom povrću, mahunarkama i mesu, koje se pripremalo na jednostavan, tradicionalan način bez suvišnih dekoracija.

Podijeljena u dva različita stila, razaznaju se domaća jela “Gornje i Donje Bande” – Gornja i Donja strana Konavala, te jela primorskih krajeva - Cavtat, Molunat i drugi, tradicionalno usmjerenih na ribarstvo.

Jela su se pripremala na otvorenoj vatri, u zidanim pećima s pećnicama ili “ispod peke”. Kuhalo se u velikim loncima, “kačulima”, a hrana se čuvala dimljenjem, sušenjem, soljenjem, kiseljenjem, konzerviranjem u ulju i pšenici.

Poznat je i sir iz ovog kraja; ovčji, kravlji i manjim dijelom kozji.

Konavle su bogata vinska regija, a najpoznatija je po autohtonoj sorti dubrovačkoj Malvasiji – suhom, ali svježem bijelom vinu.

Ovaj jelovnik naslonjen je na tradiciju, ali prezentiran u duhu novog vremena, pripremljen s novim kulinarским tehnologijama.

Degustacijski menu Konavle

Sabljarka ^{4,10}

Tanko narezana sabljarka marinirana u emulziji od naranče i limete, začinjena tartarom od jabuka, mini papričicama, ikrom od lososa, sušenim kaparama
(Šember Brut Rosé 0,10l)

Domaća riblja juha ^{4,9}

Komadići bijele ribe, ulje od peršina
(Malvasija, Karaman 0,10l)

Stonske Jakovljeve kapice ^{2,7,13}

Naglo zapečene u maslacu, pire od brokule i pastirnjaka, fermentirani crni češnjak, hrskava kozica, mikro zelen
(Sauvignon Blanc Erdoro, Mladina 0,10l)

Grdobina ^{4,7,8}

Lagano kuhana u maslinovom ulju, umak od kelja i komorača, ulje od kopra, cvjetača na dva načina, pire od domaćih pečenih maslina
(Pošip Sv. Ivan Selekcija, Šain – Marelić 0,10l)

Paška janjetina ^{7,9,14}

French rack kuhan 8h i naglo zapečen, domaća cikla na tri načina, umak od janjetine i cikle, mladi sotirani špinat, marmelada od ljutike
(Zlatan Crljenak-Zinfandel, Plenković 0,10l)

Kolač od skute i meda ^{3,7}

prah od rogača, sorbet od skute i ljute naranče
(Muškat Momjanski, Kozlović 0,10l)



DEGUSTACIJSKI MENU: 109,00 EUR

DEGUSTACIJSKI MENU I SLJUBLJIVANJE VINA: 154,00 EUR

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

HLADNA PREDJELA

SABljARKA 4,10	23,00 EUR
tanko narezana sabljarka marinirana u emulziji od naranče i limuna, začinjena tartarom od jabuka, mini papričicama, ikrom od lososa, sušenim kaparama, listićima matovilca	
BURRATA 7,8,14	22,50 EUR
dimljena burata na podlozi od domaće rikole, mini rajčice zapečene s borovim oraščićima, krema od rog paprike i komorača, "Leccino" maslinovo ulje, perlice od šipka	
GOVEDI TARTAR OD ISTARSKOG BOŠKARINA 1,3,4,6,7,10	24,50 EUR
pikantno začinjen, maslac od dimljene soli i bosiljka, s komadićima želea od konjaka, plod kapara, prah od luka	
RAKOVI IZ JADRANSKOG MORA 1,2,3,6,7,10,11	25,70 EUR
salata od repa jastoga, kozica i škampa, začinjena majonezom od limuna, sezonski listovi salate, aromatizirani krutoni crnog kruha, ukiseljeni motar	

JUHE

DOMAĆA RIBLJA JUHA 4,9	10,40 EUR
komadići bijele ribe, ulje od peršina	
JUHA OD ŠPAROGA 1,7,9	11,50 EUR
krem juha od šparoga sa pohanim cvijetom od tikvice i domaćim krutonima	

TOPLA PREDJELA

STONSKJE JAKOVLJEVE KAPICE 2,7,13	28,80 EUR
naglo zapečene u maslacu, pire od brokule i pastirnjaka, fermentirani crni češnjak, hrskava kozica, mikro zelen	
PAČJA JETRA 3,7,14	30,60 EUR
popržena u tavi te završena sa slatkim likerom, tostirani brioš sa suhim smokvama, mladi poriluk, karamelizirane jabuke	
RAGU OD DIVLJEG ZECA 1,3,7	25,70 EUR
od primorske skute, špinata i artičoka, ragu od divljeg kunića pripremljen po starom receptu, paški sir, prah od cikle	
RIŽOTO OD KVARNERSKOG ŠKAMPA 2,7,8,13	27,70 EUR
bisk od škampa, riža carnaroli, repovi škampa poprženi na tamnom maslacu, tostirani bademi, zelene šparoge, pjenica od sira, ikra od ježa	

GLAVNA JELA

FILE ZUBATCA 4.7	38,80 EUR
zubatac od lokalnog ribara pečen na tavi, konfitirani komorač, prah od peršina, žličnjak od dimljene rog paprike, mrkva, tamni riblji umak	
GRDOBINA 4.7.8	39,80 EUR
lagano kuhana u maslinovom ulju, umak od kelja i komorača, ulje od kopra, cvjetača na dva načina, pire od domaćih pečenih maslina	
HOBOTNICA IZ JADRANSKOG MORA 7. 9. 13	39,70 EUR
pečen krak hobotnice, pjenica od celera, punjene tikvice po bakinom receptu, ulje od bosiljka, crnilo od sipe	
ODREZAK OD ISTARSKOG BOŠKARINA 3.7.9	42,60 EUR
odležan 24 dana, fondant krumpir, pjenica od krumpira i crnih tartufa, krema od mrkve, šparoge, umak demi glacé	
PAŠKA JANJETINA 7.9.14	39,60 EUR
french rack kuhan 8h i naglo zapečen, domaća cikla na tri načina, umak od janjetine i cikle, mladi sotirani špinat, marmelada od ljutike	

DESERTI

ČOKOLADNI NABUJAK 1.3.5.7.8	10,40 EUR
poslužen sa smrznutom kremom od ušćerenih badema, maslinovo ulje rosulja	
DUBROVAČKA ROZATA 3.7.8	9,00 EUR
pripremljena prema lokalnom receptu, pjenica od limuna	
KOLAČ OD SKUTE I MEDA 3.7.	9,80 EUR
prah od rogača, sorbet od skute i ljute naranče	
SELEKCIJA SIREVA OD MALIH LOKALNIH DOBAVLJAČA 7	20,90 EUR
džem od smokava, masline, bademi, arancini	

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