



JELOVNIK MENU

HLADNA PREDJELA

	kn
STONSKE KAMENICE (1 KOM)	18,00
TATAR OD TUNE S AVOKADOM	95,00
CARPACCIO OD SABLJARKE S AGRUMIMA	95,00
CARPACCIO OD BIFTEKA SA SVJEŽIM SIROM AROMATIZIRAN ULJEM OD BIJELOG TARTUFA	110,00
DALMATINSKI PRŠUT S PIPUNOM, LISTIĆIMA PAŠKOG SIRA I SMOKVAMA IZ PROŠEKA	120,00
HOBOTNICA NA SALATU.....	90,00
TATAR BIFTEK (ZA DVIJE OSOBE)	250,00

JUHE

KREM JUHA OD BUČE S KISELIM VRHNJEM	40,00
JUHA OD GOVEĐEG REPA	35,00
BISQUE OD RAKOVA S PAŠKOM SKUTOM I TOSTIRANIM LISTIĆIMA BADEMA	55,00

TOPLA PREDJELA

BUZARA OD MUŠULA, ŠKAMPA I KOZICA	130,00
RIŽOTO OD KOZICA I TIKVICA	95,00
PLJUKANCI S KREMOM OD TARTUFA, ŠPAROGA I PANCETE.....	100,00
PILETINA PRIPREMLJENA U WOKU S POVRĆEM I RIŽINIM REZANCIMA.....	90,00
PRUTIĆI OD BIFTEKA PRIPREMLJENI U WOKU S POVRĆEM I RIŽINIM REZANCIMA	90,00
DOMAĆI RAVIOLI PUNJENI SKUTOM U UMAKU OD RAJČICA.....	110,00

RIBLJA JELA

FILE OD BRANCINA NA ŽARU S POVRĆEM PRIPREMLJENIM U WOKU	160,00
ODREZAK OD LOSOSA SA ŠPAROGAMA I UMAKOM OD HRENA	180,00
ODREZAK OD TUNE S BLITVOM I BOBOM	190,00
RIBLJI PJAT ZA JEDNU OSOBU S BLITVOM I BOBOM (LIGANJ, KOZICA, ŠKAMP, FILE BRANCINA, MUŠULE, TUNA).....	250,00

MESNA JELA

JANJEĆI KOTLET S KORICOM OD ZAČINSKOG BILJA S POVRĆEM SA ŽARA I PEČENIM MLADIM KRUMPIROM	200,00
SPORO KUHANJA JANJEĆA KOLJENICA U UMAKU OD CRNOG VINA S PIREOM OD BROKULE	190,00
BIFTEK NA ŽARU S PEČENIM MLADIM KRUMPIROM I SALATOM OD RUKOLE, LJUBIČASTOG LUKA I MINI RAJČICA	200,00
BIFTEK U UMAKU OD TARTUFA S DOMAĆIM RAVIOLIMA PUNJENIM SKUTOM	220,00
TURNEDO NA ŽARU S PEČENIM MLADIM KRUMPIROM I SALATOM OD RUKOLE, LJUBIČASTOG LUKA I MINI RAJČICA	190,00
RIB-EYE ODREZAK S POVRĆEM SA ŽARA I DŽEMOM OD LUKA	200,00
SVINJSKI FILE S UMAKOM OD GLJIVA NA POGAČICI OD POVRĆA	160,00

FLAMBIRANO JELO (ZA 2 OSOBE)

kn

FLAMBIRANI BIFTEK U UMAKU OD ZELENOG PAPRA,
SALATA OD RUKOLE, MINI RAJČICA I LJUBIČASTOG LUKA,
DOMAĆI RAVIOLI PUNJENI SKUTOM420,00

VEGANSKI KUTAK

RIŽINI REZANCI, UMAK OD RAJČICE I VEGINI CUBES*.....110,00
POVRĆE IZ WOKA, SOJA UMAK I VEGINI CHUNKS**.....110,00
TOPLO - HLADNA SALATA, UMAK OD AVOKADA I VEGINI NUGGETS*.....120,00
PROLJETNE ROLICE S POVRĆEM, SLATKO - LJUTI UMAK.....90,00
RIŽOTO OD POVRĆA90,00

*BILJNA ALTERNATIVA MESU NA BAZI PROTEINA GRAŠKA.
NE SADRŽI KONZERVANS I POJAČIVAČE OKUSA, BEZ SOJE I GLUTENA.

**BILJNA ALTERNATIVA MESU NA BAZI PROTEINA GRAŠKA.
NE SADRŽI KONZERVANS, POJAČIVAČE OKUSA I GLUTEN.

SALATE

SEZONSKA SALATA40,00
MASLINE40,00

UMACI

UMAK OD PAPRA30,00
UMAK OD GLJIVA30,00
UMAK OD TARTUFA45,00
UMAK OD RAJČICA30,00

SLASTICE

ČOKOLADNA BOMBA60,00
ČOKOLADNI SOUFFLE45,00
CRANACHAN (ŠKOTSKI DESERT OD SIRA, WHISKEYA I MALINA).....35,00
SIROVA TORTA OD MRKVE.....45,00
TART OD LIMUNA.....40,00
TOPLA TORTA OD ROGAČA.....40,00
SLADOLED (1 KUGLA).....15,00
FLAMBIRANE PALAČINKE (ZA 2 OSOBE)140,00

IZBOR SIREVA

PAŠKI SIR-SUHI OVČJI SIR S OTOKA PAGA90,00
POLUSUHI KRAVLJI SIR S CRNIM TARTUFIMA95,00
DOMAĆI KOZJI SIR85,00
PLATA PROBRANIH SIREVA120,00

COLD APPETIZERS

	kn
STON OYSTERS (1 PIECE)	18,00
TUNA TARTARE WITH AVOCADO.....	95,00
SWORDFISH CARPACCIO WITH CITRUS FRUITS	95,00
BEEFSTEAK CARPACCIO WITH COTTAGE CHEESE AROMATISED WITH WHITE TRUFFLE OIL.....	110,00
DALMATIAN HAM WITH HONEY MELON, PAG CHEESE IN THIN SLICES AND FIGS IN PROŠEK.....	120,00
OCTOPUS SALAD.....	90,00
BEEFSTEAK-TARTARE (FOR TWO).....	250,00

SOUPS

CREAMY PUMPKIN SOUP WITH SOUR CREAM	40,00
OX TAIL SOUP	35,00
CRAWFISH BISQUE WITH COW'S COTTAGE CHEESE AND TOASTED ALMOND FLAKES	55,00

HOT APPETIZERS

MUSSELS, SCAMPI AND PRAWNS A LA BUZARA	130,00
PRAWN RISOTTO WITH ZUCCHINI.....	95,00
ISTRIAN PASTA WITH TRUFFLE CREAM, ASPARAGUS AND PANCETTA.....	100,00
CHICKEN FROM THE WOK WITH VEGETABLES AND RICE NOODLES	90,00
BEEFSTEAK STRIPS PREPARED IN A WOK WITH VEGETABLES AND RICE NOODLES	90,00
HOMEMADE RAVIOLI FILLED WITH COTTAGE CHEESE IN TOMATO SAUCE.....	110,00

FISH DISHES

GRILLED FILLET OF SEA BASS WITH VEGETABLES FROM THE WOK.....	160,00
SALMON STEAK WITH ASPARAGUS AND HORSERADISH SAUCE.....	180,00
TUNA STEAK WITH SWISS CHARD AND FAVA BEANS	190,00
FISH PLATTER FOR ONE PERSON WITH SWISS CHARD AND FAVA BEANS (CALAMARI, SHRIMP, PRAWN, SEA BASS FILLET, MUSSELS, TUNA).....	250,00

MEAT DISHES

LAMB CHOP WITH HERB CRUST, GRILLED VEGETABLES AND BAKED BABY POTATOES	200,00
SLOW COOKED LAMB SHANK IN RED WINE SAUCE WITH BROCCOLI PUREE	190,00
GRILLED BEEFSTEAK WITH ARUGULA, RED ONIONS AND CHERRY TOMATOES SALAD	200,00
BEEF STEAK IN TRUFFLE SAUCE ON HOMEMADE RAVIOLI FILLED WITH RICOTTA.....	220,00
GRILLED Tournedos with Baked Baby Potatoes, Arugula, Red Onions and Cherry Tomatoes Salad	190,00
RIB-EYE-STEAK WITH GRILLED VEGETABLES AND ONION JAM	200,00
PORK FILLET WITH MUSHROOM SAUCE ON A VEGETABLE SCONE.....	160,00

FLAMBE DISHES (FOR TWO)

kn

BEEF STEAK FLAMBE IN PEPPER SAUCE
ON HOMEMADE RAVIOLI FILLED WITH RICOTTA,
ARUGULA, CHERRY TOMATOES AND RED ONIONS SALAD.....420,00

VEGAN MEALS

RICE NOODLES WITH TOMATO SAUCE AND VEGINI CUBES*110,00
VEGETABLES FROM THE WOK WITH SOY SAUCE AND VEGINI CHUNKS**110,00
SALAD WITH AVOCADO SAUCE AND VEGINI NUGGETS*120,00
VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE.....90,00
VEGETABLE RISOTTO90,00

* PLANT-BASED MEAT SUBSTITUTE BASED ON BEAN PROTEIN.
IT CONTAINS NO PRESERVATIVES OR FLAVOUR ENHANCERS, NO SOY AND GLUTEN.

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SALADS

SEASONS SALAD.....40,00
OLIVES40,00

SAUCES

PEPPER SAUCE30,00
PORCINI MUSHROOM SAUCE30,00
TRUFFLE SAUCE45,00
TOMATO SAUCE30,00

DESSERTS

CHOCOLATE BOMB WITH FOREST FRUITS60,00
CHOCOLATE SOUFFLE WITH ICE CREAM45,00
CRANACHAN
(SCOTTISH DESSERT WITH CHEESE, WHISKEY AND RASPBERRIES).....35,00
RAW VEGAN CARROT CAKE45,00
LEMON TART.....40,00
WARM CAROB CAKE40,00
ICE CREAM (ONE SCOOP).....15,00
PANCAKES FLAMBE (FOR TWO)140,00

CHEESE SELECTION

CHEESE FROM THE ISLAND OF PAG – HARD SHEEP MILK CHEESE 90,00
SEMI-HARD COW MILK CHEESE WITH BLACK TRUFFLES.....95,00
HOMEMADE GOAT MILK CHEESE85,00
PLATTER WITH A SELECTION OF DIFFERENT CHEESES120,00

Cijene su izražene u kunama, svi su porezi uključeni. Ukoliko niste dobili račun za korištene usluge, iste niste dužni platiti. Couvert se ne naplaćuje. Cijenjeni gosti, neka od naših jela (riba, školjke, kao i jela koja sadrže gluten i jaje) mogu izazvati alergiju. Molimo

Vas da nam isto prijavite u što kraćem roku.

OBAVIJEST O NAČINU PODNOŠENJA PRIGOVORA POTROŠAČA

Sukladno članku 10. Zakona o zaštiti potrošača (Nar. nov., br. 41/14.) obavještavamo potrošače da nezadovoljstvo u odnosu na kupljeni proizvod ili pruženu uslugu mogu iskazati prigovorom u pisanoj formi. Prigovor možete poslati putem pošte na ruke

direktora na adresu:

Hotel More d.o.o., Kardinala Stepinca 33, 20000 Dubrovnik, Hrvatska

Obvezujemo se odgovoriti na prigovore u pisanom obliku u roku od 15 dana od dana zaprimanja prigovora. Obavezno

navesti: podnositelja prigovora (ime i prezime), te adresu za dostavu odgovora.

* * *

The above prices are expressed in Croatian Kuna, with all taxes included. In case You don't get a bill for services rendered, You are not bound to pay for them. Couvert is included. Dear guests, some of our dishes (fish, shells and foods that contain gluten and egg)

can cause allergies so please tell us before you order the food.

NOTICE OF FILING A WRITTEN COMPLAINT

According to Article 10, Consumer Protection Act (Nar. nov., br. 41/14.) we inform our consumers that the objection to the quality of our services can be delivered in writing to attention Hotel Manager, to the following address:

Hotel More d.o.o., Kardinala Stepinca 33, 20000 Dubrovnik, Croatia

The answer to your complaint will be provided in writing no later than 15 days from receiving the complaint. Please be sure to

specify your name and the address for submission of replies.