

Pjerin

Restaurant Pjerin



VILLA DUBROVNIK
DUBROVNIK

Pjerin Welcomes You!

Every cuisine is a melting pot of national traditions, culture, and history, and that rich blend is what creates unique flavours on the local à la carte scene.

Its historical status has made Dubrovnik a fertile ground for diversity, inviting seamen and travelers of the Old World to continually contribute with new spices, flavors, and culinary techniques to its pots and pans.

This tasty mélange of incessant novelty and longstanding tradition brings much pride to the City.

Our *chef* Robert Racic welcomes you on this extraordinary journey through rich culinary heritage with a touch of Mediterranean contemporary gastronomy.

PLEASE ASK YOUR WAITER IF YOU REQUIRE ANY INFORMATION REGARDING ALLERGENS OR INTOLERANCES IN THIS MENU.



Selected dish is Gluten Free



Selected dish is Dairy Free



Selected dish is Vegetarian

tasting menu

CARPACCIO

Red prawn carpaccio with avocado cream and assorted summer vegetables

Šember, Brut Rose, Plešivica

PEAS

Tarragon-scented peas cream soup with cuttlefish tagliatelle and candied vine tomatoes

Štampar, Sauvignon, Međimurje

SPAGHETTI

Home made spaghetti with eggplants, tuna fish tartare, and mozzarella sauce

Meneghetti, Malvazija, Istria

CHEEK

Slow-cooked veal cheek in aromatic port sauce, served with "Pappa al pomodoro" and potato cream

Grabovac, Vranac, Imotski

PUDDING

Rice pudding with maraschino, vanilla-flavored and topped with berries

Korlat, Boutique Merlot, Benkovac

Tasting menu 900 kn

Wine pairing 420 kn

salad, vegetable & soup

VEGETABLES



Assorted raw and cooked vegetable plate with dill and fennel puree, beetroot and low-fat yoghurt sauces
160 kn

PEAS



Tarragon-scented peas cream soup with cuttlefish tagliatelle and candied vine tomatoes
160 kn

MOZZARELLA



Mozzarella di bufala salad with datterini cherry tomatoes, capers, eggplant cream, and Mediterranean sauce
210 kn

pasta & rice

RISOTTO



18-month aged rice with red shrimps, scallops, and saffron
250 kn

ŠPORKI MAKARULI

Traditional "dirty macaroni" with beef ragout sauce and cheese from the island of Pag
200 kn

SPAGHETTI

Home made spaghetti with eggplants, tuna fish tartare, and mozzarella sauce
220 kn

PACCHERI



Paccheri pasta with cherry tomato sauce and fresh oregano
200 kn

fish

CARPACCIO

Red prawn carpaccio with avocado cream
and assorted summer vegetables

320 kn



SCALLOPS

Seared scallops with purple potatoes, asparagus,
and beetroots

300 kn



BRODETTO

Selection of fresh fish fillet
served with polenta and fish soup

320 kn

SEA BASS

Sea bass fillets served with celery puree, green bean
salad, and red cabbage

300 kn

meat

TARTARE

Beef tartare with spring onion, capers, anchovy sauce,
and marinated egg yolk

280 kn

CHEEK

Slow-cooked veal cheek in aromatic port sauce, served
with "Pappa al pomodoro" and potato cream

280 kn



LAMB

Lamb fillet in herb crust with eggplant, potatoes,
leek, and green peas

320 kn

BEEF

Seared beef fillet with mushroom puree
and thyme-scented potatoes

320 kn



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ALCOHOLIC BEVERAGES AND TOBACCO PRODUCTS ARE NOT TO BE SOLD TO
MINORS (PERSONS YOUNGER THAN 18 YEARS).

VAT IS INCLUDED IN THE PRICE.

PLEASE ADDRESS YOUR COMPLAINTS TO CUSTOMER RELATIONS AT:

guestservices@villa-dubrovnik.hr



THE LEADING HOTELS
OF THE WORLD®