

# PROSCIUTTO & WINE BAR



VILLA DUBROVNIK  
DUBROVNIK

# PROSCIUTTO & WINE BAR

DALMATIAN SMOKED HAM

PROSCIUTTO DI SAN DANIELE

SLAVONIAN PROSCIUTTO

ISTRIAN PROSCIUTTO

P&WB

DALMATIAN SMOKED HAM 100g | 250 kn

Dalmatian smoked ham is produced from leg of Yorkshire and Landras pigs and their crosses. Pork leg is salted exclusively with sea salt, which acts as a natural preservative and also affects the subsequent fermentation.

In order to protect it from insects, it is coated with a mixture of rough flour and pepper. After that, the ham is slowly smoked for 70 days. Then the drying follows that takes about 12 months. To obtain a top product, Dalmatian ham is dried in chambers in a controlled environment conditions under the influence of the Velebit channel climate, and the air enriched by smells of medicinal herbs and sea salt.

Aromas and flavours of the Dalmatian smoked ham in these climatic conditions are a true experience.

PROSCIUTTO DI SAN DANIELE 100g | 300 kn

In order to produce genuine Prosciutto di San Daniele, the origin of raw thighs comes only from pigs reared in ten regions in north central Italy.

The typical production area of Prosciutto di San Daniele is located in central Friuli. An essential factor is the microclimate of the place where the prosciutto is made; this determines the way in which the meat dries, particularly the gradualness of the process, which, together with the skill and care dedicated by the people involved, results in the excellence of the prosciutto.

The prosciutto from San Daniele is sweet with a full bouquet and a lingering aftertaste.

## SLAVONIAN PROSCIUTTO 100g | 250 kn

A product with a beautiful red colour, characterized by a mild and juicy taste and gentle and soft texture.

Slavonian Prosciutto is produced from only two ingredients - pork tenderloin that comes from exclusively fresh meat of Slavonian pigs and the Adriatic salt, which is added in a minimum quantity. Because of its high nutritional value, it is easy to digest and is recommended for all groups.

For its unique flavour, only a small amount of sea salt is needed and plenty of time, so the ripening period lasts for at least 400 days.

## ISTRIAN PROSCIUTTO 100g | 250 kn

Istrian prosciutto is the very best of Croatian cured hams, and its distinctiveness rests in its traditional well-preserved selection of raw meats and method of preparation.

Istrian prosciutto is made from white and meaty breeds of pigs that are fed with pumpkins, potatoes, cereals, corn and other crops. On each thigh skin is removed from the surface of the leg – which makes this cured ham distinctive in look from others. The production of Istrian prosciutto does not use smoke, but it is only dried in clean air.

Through its brining procedure only sea salt and special blend of spices is used, and that in the combination with special manner of adding them gives this prosciutto a distinctive and authentic flavour. Intense aroma and flavour of cured pork meat, uniform red colour and salty taste represent the unique qualities of the genuine Istrian prosciutto.

## PROSCIUTTO BAR SELECTION

**MIXED CHEESE PLATTER** 150 kn  
Selection of Croatian cheese

**PROSCIUTTO (CURED HAM) PLATTER** 320 kn  
Four kinds of prosciutto

**MIXED PROSCIUTTO AND CHEESE PLATTER** 480 kn  
Selection of prosciutto and cheese

# PROSCIUTTO & WINE BAR

## WINE LIST

WINE BY GLASS - FOR THE FULL WINE LIST  
PLEASE ASK THE WINE BOOK FROM THE BAR

P&WB

### WHITE WINES

0,15L

#### PILAČ, ZLATARICA • DRY

Croatia, Dalmatia, Dalmatian Zagora, Vrgorac

75 kn  
ZLATARICA VRGORAČKA

#### ŠTAMPAR, SAUVIGNON • DRY

Croatia, Continental Croatia, Međimurje

82 kn  
SAUVIGNON

#### MENEGHETTI, MALVAZIJA • DRY

Croatia, Istria & Kvarner, Istria, Western Istria

82 kn  
MALVAZIJA

#### KOLARIĆ, PINOT SIVI • DRY

Croatia, Continental Croatia, Plešivica

75 kn  
PINOT GRIGIO

#### KUĆA GLAVIĆ, MALVASIJA • DRY

Croatia, Dalmatia, Mid & South Dalmatia, Konavle

85 kn  
MALVASIJA

#### VOLAREVIĆ, POŠIP • DRY

Croatia, Dalmatia, Mid & South Dalmatia, Korčula

100 kn  
POŠIP

#### PROVIĆ, CHARDONNAY • DRY

Croatia, Dalmatia, Mid & South Dalmatia, Neretva,  
Opuzen

82 kn  
CHARDONNAY

#### SAINT HILLS, NEVINA • DRY

Croatia, Istria & Kvarner, Istria, Western Istria

115 kn  
MALVAZIJA, CHARDONNAY

#### JAGUNJIĆ, AMBER • DRY

Croatia, Continental Croatia, Plešivica

135 kn  
TRAMINER AROMATICO

## RED WINES

0,15L

### KOLARIĆ, CRNI PINOT • DRY

Croatia, Continental Croatia, Plešivica

120 kn  
PINOT NOIR

### KOLAR, FRANKOVKA • DRY

Croatia, Slavonija & Podunavlje, Podunavlje, Baranja

135 kn  
LEMBERGER

### MENEGHETTI, MERLOT • DRY

Croatia, Istria & Kvarner, Istria, Western Istria

82 kn  
MERLOT

### FRANO MILOŠ, PLAVAC • DRY

Croatia, Dalmatia, Mid & South Dalmatia, Pelješac

85 kn  
PLAVAC MALI

### RIZMAN, TRIBIDRAG • DRY

Croatia, Dalmatia, Mid & South Dalmatia, Komarna

140 kn  
ZINFANDEL

### GRABOVAC VRANAC RESERVA • DRY

Croatia, Dalmatia, Dalmatian Zagora, Imotski

125 kn  
VRANAC

### SAINT HILLS, DINGAČ SV.LUCIJA • DRY

Croatia, Dalmatia, Mid & South Dalmatia, Pelješac

180 kn  
PLAVAC MALI

### KORLAT, CABERNET SAUVIGNON • DRY

Croatia, Dalmatia, North Dalmatia, Benkovac

110 kn  
CABERNET  
SAUVIGNON

## ROSÉ WINES

0,15L

### ROSÉ BY VOLAREVIĆ, LA CHIC • DRY

Croatia, Dalmatia, Mid & South Dalmatia, Komarna

80 kn  
PLAVAC MALI

### GALIĆ, ROSÉ • DRY

Croatia, Slavonija & Podunavlje, Slavonija, Kutjevo

83 kn  
CABERNET SAUVIGNON  
MERLOT  
PINOT NOIR

### KORTA KATARINA, ROSÉ • DRY

Croatia, Dalmatia, Mid & South Dalmatia, Pelješac

110 kn  
PLAVAC MALI,  
ZINFANDEL

## DESSERT & SWEET WINES

### KOZLOVIĆ, MUŠKAT MOMJANSKI

• SEMI SWEET

Croatia, Istria & Kvarner, Istria, Western Istria

115 kn  
MUŠKAT MOMJANSKI

### ILOČKI PODRUMI, TRAMINAC

PRINCIPOVAC • SEMI SWEET

Croatia, Slavonija & Podunavlje, Podunavlje, Srijem

90 kn  
GEWÜRZTRAMINER

### TOMIĆ, PROŠEK HEKTOROVIĆ • SWEET

Croatia, Dalmatia, Mid & South Dalmatia, Hvar

120 kn  
MARAŠTINA, PRČ,  
POŠIP, MUŠKAT ŽUTI

### KORLAT, BOUTIQUE MERLOT • SWEET

Croatia, Dalmatia, North Dalmatia, Benkovac

85 kn  
MERLOT

### DEGARRA, BOMARY • SWEET

Croatia, Dalmatia, North Dalmatia, Benkovac

85 kn  
CABERNET SAUVIGNON,  
MERLOT, SYRAH,  
MARASKA VIŠNJA LIQUOR

PROSCIUTTO  
& WINE BAR  
Club

VILLA GIN & TONIC MENU

GIN

Beefeater	85 kn
Bombay Sapphire	90 kn
Gordon's	85 kn
Tanqueray	85 kn
Monkey 47	130 kn
Gin Mare	130 kn
Zuidam Old Tom's	100 kn
Roby Martons	130 kn
Plymouth	130 kn
Martin Miller's	130 kn
Hendrick's	100 kn
Gin Opmir	120 kn
Bloom Jasmine & Rose Gin	120 kn

TONIC

Fever Tree Indian Tonic Water	50 kn
Fever Tree Naturally Light Tonic Water	50 kn
Fever Tree Mediterranean Tonic Water	50 kn
Fever Tree Elderflower Tonic Water	50 kn
Fentimans Pink grapefruit Tonic	45 kn
Fentimans Rose Lemonade	45 kn
Schweppes Indian Tonic Water	40 kn

## WE RECOMMEND YOU

**BOMBAY SAPPHIRE & FEVER TREE  
ELDERFLOWER TONIC WATER**  
garnished with grapes and mint

**MARTIN MILLER'S & FEVER TREE  
INDIAN TONIC WATER**  
garnished with strawberries and black pepper

**OPMIR GIN & FENTIMANS GREAPEFRUIT TONIC**  
garnished with greapfruit and ginger

**BLOOM JASMINE & ROSE GIN  
& FENTIMANS ROSE LEMONADE**  
garnished with lemon and pink rose bud

**GIN MARE & FEVER TREE  
MEDITERRANEAN TONIC WATER**  
garnished with orange and rosemary

**ROBY MARTONS & FEVER TREE  
INDIAN TONIC WATER**  
garnished with juniper berries,  
star anise and raspberry

**OLD TOM'S & FEVER TREE  
INDIAN TONIC WATER**  
garnished with grapefruit and thyme

**MONKEY 47 & FEVER TREE TONIC WATER**  
garnished with lime and lavender

**HENDRICK'S & SCHWEPPE'S  
INDIAN TONIC WATER**  
garnished with cucumber and black pepper

## VILLA CLASSIC MARTINI COLLECTION

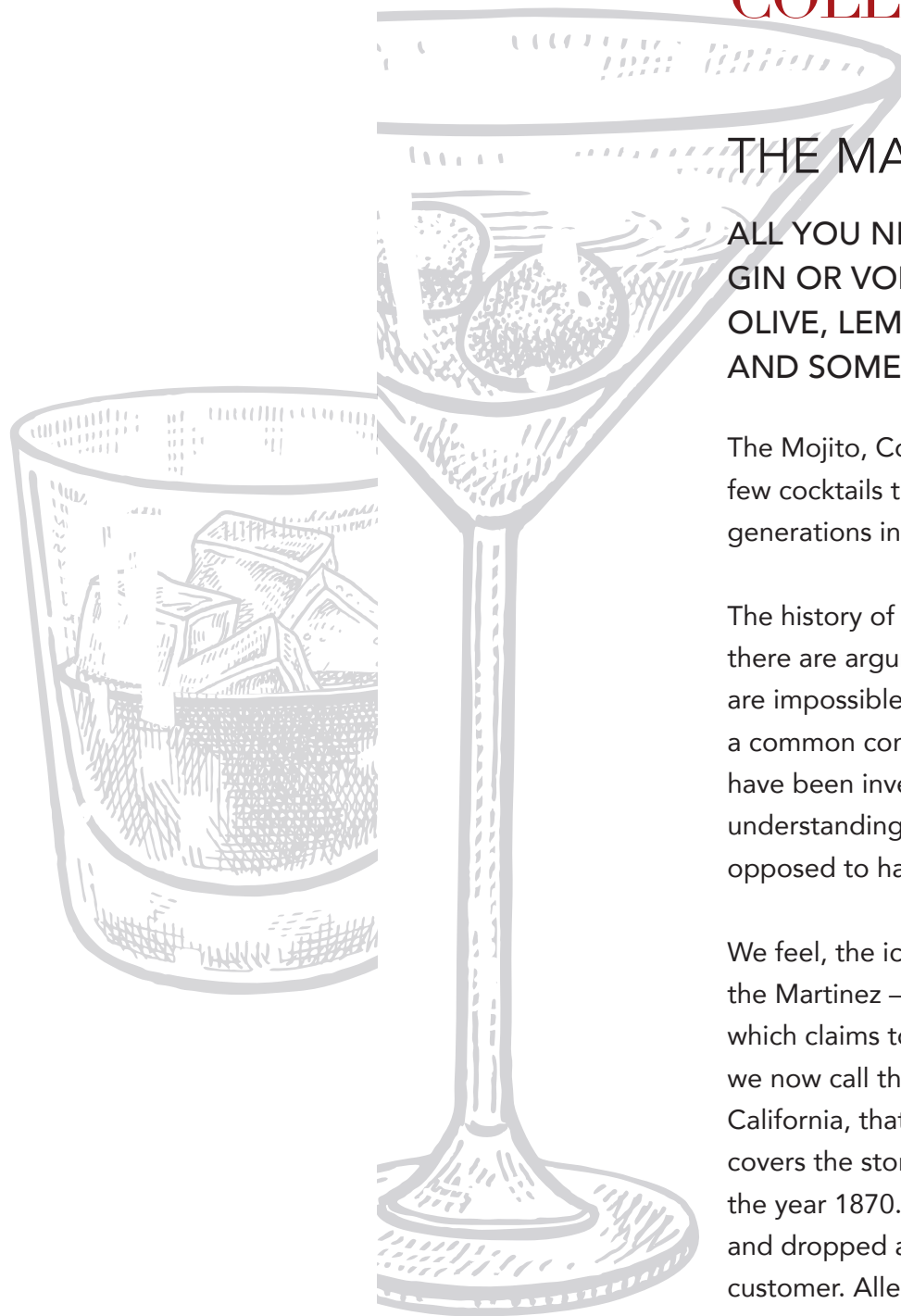
### THE MARTINI STORY

ALL YOU NEED IS A CHILLED GLASS, GOOD GIN OR VODKA, A TOUCH OF VERMOUTH, AND OLIVE, LEMON TWIST OR A COCKTAIL ONION. AND SOME HISTORY.

The Mojito, Cosmopolitans, the Gin & Tonic, there are few cocktails that transcend drinks and have captivated generations in the way the Martini has.

The history of the Martini has countless stories and although there are arguments pointing at different creators; all of them are impossible to verify with any certainty. There is however a common consensus that the Martini was most likely to have been invented in America. The rest written here is our understanding of its legacy, based on what we have read as opposed to hard facts that we can categorically prove.

We feel, the iconic cocktail's history begins with a drink called the Martinez – which is also the name of a town in California which claims to be the geographical birthplace of the drink we now call the Martini. There is even a plaque in Martinez, California, that commemorates the birth of the Martini. It covers the story of Julio Richelieu's bar in Martinez around the year 1870. Julio made a gin and vermouth concoction and dropped an olive into the drink before serving it to the customer. Allegedly, this was the birth of the Martini.



## HOW DO YOU LIKE YOUR MARTINI?

- **DIRTY** (with a dash of olive brine)
- **WET** (heavy on the vermouth)
- **DICKENS** (without olive or twist)
- **BRADFORD** (shaken with bitters) or
- **CHURCHILL** (very very dry)

### GIN MARTINI

Beefeater	100 kn
Bombay Sapphire	110 kn
Hendrick's	120 kn
Tanqueray	100 kn
Monkey 47	155 kn
Gin Mare	155 kn

### VODKA MARTINI

Smirnoff	90 kn
Belvedere	120 kn
Grey Goose	140 kn
Ciroc	150 kn
Tito's	120 kn
Ketel One	120 kn



## MARTINI Club

### EVERGREEN LEGENDS

**Lemon Drop Martini** Smirnoff / Belvedere / Grey Goose  
90 / 120 / 140 kn

**French Martini** Smirnoff / Belvedere / Grey Goose  
90 / 120 / 140 kn

**Vesper Martini** Beefeater / Bombay Sapphire / Hendrick's  
90 / 100 / 110 kn

**Martinez** Beefeater / Bombay Sapphire / Hendrick's  
90 / 100 / 110 kn

**Perfect Martini** Beefeater / Bombay Sapphire / Hendrick's  
90 / 100 / 110 kn

**Sour Appletini** Smirnoff / Belvedere / Grey Goose  
90 / 120 / 140 kn

**Aviation** Beefeater / Bombay Sapphire / Hendrick's  
90 / 100 / 110 kn





# VILLA CLASSIC COCKTAIL SELECTION

<b>Bloody Mary</b>	Smirnoff / Belvedere / Grey Goose 100 / 130 / 150 kn
<b>Cosmopolitan</b>	Smirnoff / Belvedere / Grey Goose 100 / 120 / 140 kn
<b>Caipiroska</b>	Smirnoff / Belvedere / Grey Goose 90 / 120 / 140 kn
<b>Sea Breeze</b>	Smirnoff / Belvedere / Grey Goose 90 / 120 / 140 kn
<b>Salty Dog</b>	Smirnoff / Belvedere / Grey Goose 90 / 120 / 140 kn
<b>Harvey Wallbanger</b>	Smirnoff / Belvedere / Grey Goose 90 / 120 / 140 kn
<b>Negroni</b>	Beefeater / Bombay Sapphire / Hendrick's 100 / 110 / 120 kn
<b>Gin Fizz</b>	Beefeater / Bombay Sapphire / Hendrick's 90 / 100 / 110 kn
<b>Gimlet</b>	Beefeater / Bombay Sapphire / Hendrick's 90 / 100 / 110 kn
<b>Singapore Sling</b>	Beefeater / Bombay Sapphire / Hendrick's 90 / 100 / 110 kn



<b>Daiquiri</b>		90 kn
<b>Caipirinha</b>		90 kn
<b>Planter's Punch</b>		110 kn
<b>Hurricane</b>		110 kn
<b>Margarita</b>	J. Cuervo Silver / Don Julio Blanco / Patron Silver 120 / 160 / 160 kn	
<b>Paloma</b>	J. Cuervo Silver / Don Julio Blanco / Patron Silver 120 / 160 / 160 kn	
<b>Old Fashioned</b>	Jim Beam / Maker's Mark / Woodford Reserve 110 / 130 / 150 kn	
<b>Manhattan</b>	Jim Beam / Maker's Mark / Knob Creek Rye 110 / 130 / 150 kn	
<b>Side Car</b>		110 kn
<b>Boulevardier</b>	Jim Beam / Maker's Mark / Knob Creek Rye 100 / 130 / 150 kn	



MULES

**Moscow** Smirnoff / Belvedere / Grey Goose  
100 / 130 / 150 kn

**Kentucky** Jim Beam / Maker's Mark / Knob Creek Rye  
120 / 140 / 160 kn

**Jamaican aka Dark&Stormy** 140 kn

SOURS

**Whisky** J. Walker Red / Chivas Regal / Johnnie Walker Black  
100 / 120 / 150 kn

**Amaretto** 90 kn

**Pisco** 95 kn

MOJITOS

**Classic** 120 kn

**Royal Villa** 160 kn

**Hendrick's Cucumber** 120 kn

COLADAS

**Piña** 120 kn

**Banana** 120 kn

**Strawberry** 120 kn

EXOTIC/ LONG&STRONG

**Mai Tai** 120 kn

**Zombie** 120 kn

**Long Island Iced Tea** 120 kn

PROSECCO & CHAMPAGNE

**Aperol Spritz** 120 kn

**Bitter Peach** Sparkling Wine / Champagne  
100 / 150 kn

**Kir Royal** Sparkling Wine / Champagne  
100 / 150 kn

**Bellini** Sparkling Wine / Champagne  
100 / 150 kn

**Hugo** 120 kn

**French 75** 150 kn

**Russian Spring Punch** Sparkling Wine / Champagne  
100 / 150 kn

**Rossini** Sparkling Wine / Champagne  
100 / 150 kn

**Italicus Spriz** Sparkling Wine / Champagne  
120 / 170 kn

NON-ALCOHOLIC

<b>Hawaiian Lemonade</b>	95 kn
<b>Virgin Mary</b>	95 kn
<b>Shirley Temple</b>	95 kn
<b>Virgin Colada</b>	95 kn
<b>Sunshine Juice</b>	95 kn
<b>Virgin Mojito</b>	95 kn
<b>Blueberry Mule</b>	95 kn

AFTER DINNER

<b>Black Russian</b>	Smirnoff / Belvedere / Grey Goose 90 / 120 / 140 kn
<b>White Russian</b>	Smirnoff / Belvedere / Grey Goose 90 / 120 / 140 kn
<b>BBC</b>	110 kn
<b>Mud Slide</b>	Smirnoff / Belvedere / Grey Goose 90 / 120 / 140 kn
<b>Espresso Martini</b>	Smirnoff / Belvedere / Grey Goose 90 / 120 / 140 kn
<b>Grasshopper</b>	90 kn
<b>Brandy Alexander</b>	130 kn
<b>Aroma</b>	190 kn
<b>Rum Old-Fashioned</b>	190 kn

## VODKA

Vertical	90 kn
Russian Standard	100 kn
Beluga Noble	110 kn
Beluga Gold Line	220 kn

## GIN

Gordons	85 kn
Plymouth	130 kn
Zuidam Old Tom's	100 kn
Robymarton	130 kn
Tonka Limited Edition	170 kn

## TEQUILA

Jose Cuervo Especial	70 kn
Jose Cuervo Gold	90 kn
Don Julio Blanco	140 kn
Don Julio Anejo	150 kn
Patron XO Cafe	100 kn
Patron Silver	120 kn
Patron Anejo	140 kn
Don Julio Reposado	140 kn
Patron Reposado	140 kn

## RUM

Bacardi Superior	75 kn
Havana Club 3	75 kn
Havana Club 7	90 kn
Myer's	90 kn
Captain Morgan Spiced	75 kn
Cachaça	75 kn
Malibu	75 kn
Ron Zacapa 23	200 kn

## HOMEMADE BRANDY

Carob Brandy	50 kn
Williams Pear Brandy	50 kn
Plum Brandy	50 kn
Herb Brandy	50 kn
Myrtle Brandy	50 kn

## COGNAC & BRANDY

Hennessy V.S.O.P.	90 kn
Hennessy X.O.	150 kn
Boulard Calvados Pays d'Auge X.O.	90 kn
Remy Martin 1738	170 kn
Remy Martin XO	230 kn
Pisco	90 kn
Ysabel Regina	140 kn
Brioni	110 kn

#### SCOTCH WHISKY

Johnnie Walker Red	75 kn
Johnnie Walker Black	110 kn
Johnnie Walker Double Black	110 kn
Chivas Regal	90 kn
Chivas Regal 18 YO	120 kn
Dewar's	75 kn
Dimple	130 kn

#### IRISH WHISKEY

Bushmill's Black	90 kn
Jameson	80 kn
Tullamore Dew	80 kn

#### BOURBON & RYE WHISKEY

Jim Beam	80 kn
Four Roses	80 kn
Woodford Reserve	140 kn
Maker's Mark	90 kn
Jack Daniels	80 kn
Jack Daniels Single Barrel	140 kn
Jack Daniels Gentlemen Jack	130 kn
Crown Royal	90 kn
Knob Creek Rye	110 kn
Koval Rye	160 kn
Bookers Bluegrass	190 kn

#### SINGLE MALT WHISKY

Oban	160 kn
Lagavulin	160 kn
Talisker	140 kn
Laphroaig	130 kn
Cragganmore	160 kn
Macallan Sienna	190 kn
Glanfiddich	130 kn
Glenmorangie	140 kn
Kilchoman	200 kn
Monkey Shoulder	130 kn
Glenlivet 18	130 kn
Nikka	160 kn
Hakushu	310 kn

## LIQUORS

Disaronno	70 kn
Jaegermeister	70 kn
Campari	70 kn
Chambord	90 kn
Ouzo	70 kn
Pernod	70 kn
Ricard	70 kn
Fernet Branca	70 kn
Sambuca	70 kn
Drambuie	70 kn
Southern Comfort	70 kn
Pelinkovac	70 kn
Kahlua	70 kn
Tia Maria	70 kn
Bailey's	70 kn
Frangelico	70 kn
Cointreau	70 kn
Grand Marnier	70 kn
Limoncello	70 kn
Maraschino	70 kn
Galliano L'autentico	70 kn
Benedictine	110 kn

## VERMOUTH

Martini Bianco	70 kn
Martini Dry	70 kn
Martini Rosso	70 kn

## BEER & CIDER

Karlovačko	45 kn
Leffe Blond	50 kn
Leffe Dark	50 kn
Heineken	50 kn

Corona	60 kn
Erdinger	60 kn
Bavaria NA	40 kn
Adriatic Seawater Blonde Ale	45 kn
Zmajsko Pale Ale	0,33L 45 kn
Zmajsko Porter	0,33L 45 kn
Somersby Apple	45 kn
Somersby Pear	45 kn

## SOFT DRINKS & SODAS

### NATURAL JUICES

Pineapple	40 kn
Peach	40 kn
Apricot	40 kn
Apple	40 kn
Pear	40 kn
Cranberry	40 kn
Blueberry	40 kn
Tomato	40 kn
Ice Tea	40 kn

Coca-Cola	40 kn
Cola-Cola Zero	40 kn
Fanta	40 kn
Sprite	40 kn
Bitter Lemon	40 kn
Fever Tree Ginger Ale	50 kn
Fever Tree Ginger Beer	50 kn
Red Bull	50 kn

### WATER

Still water / negazirana voda	0,33L	28 kn
Still water / negazirana voda	0,75 L	53 kn
Evian	0,75 L	65 kn
Sparkling water / gazirana voda	0,25L	28 kn
Sparkling water / gazirana voda	0,75L	53 kn
San Pellegrino	0,25L	40 kn
San Pellegrino	0,75L	65 kn

PROSCIUTTO  
& WINE BAR

PROSCIUTTO  
& WINE BAR  
WINE LIST

PROSCIUTTO  
& WINE BAR

Club

# PROSCIUTTO & WINE BAR

All prices shown in Croatian kuna (HRK)  
Sve cijene su izražene u kunama (kn)

Alcoholic beverages and tobacco products are  
not to be sold to minors  
(persons younger than 18 years) / VAT is included in price /  
Please address your complaint to Customer Relations at  
**[guestservices@villa-dubrovnik.hr](mailto:guestservices@villa-dubrovnik.hr)**

Alkoholna pića i duhanski proizvodi se ne prodaju  
osobama mlađim od 18 godina  
PDV i trošarine su uključene u cijenu  
Prigovor na naše usluge možete uputiti na našu e-mail adresu  
**[guestservices@villa-dubrovnik.hr](mailto:guestservices@villa-dubrovnik.hr)**



VILLA DUBROVNIK  
DUBROVNIK



THE LEADING HOTELS  
OF THE WORLD®