

# 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 made Dubrovnik a fertile ground for diversity, inviting seafarers 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 Town.

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 ALLERGIES OR INTOLERANCES.



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

Volarević, Malvasija Dubrovačka, Dalmatia

## CHICKPEA

Chickpea soup with octopus and bread croutons

Štampar, Sauvignon, Međimurje

## SPAGHETTI

Homemade spaghetti with lobster and bisque

Meneghetti, Malvazija, Istria

## CHEEK

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

Grabovac, Vranac, Imotski

## SUTLIJAŠ

Rice pudding, raspberry mousse, raspberry crumble, forest 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

## CHICKPEA



Chickpea soup with octopus and bread croutons

160 kn

## MOZZARELLA



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

210 kn

# pasta & rice

## RISOTTO



Pag cheese fondue risotto with lamb  
and Portobello mushrooms

250 kn

## ŠPORKI MAKARULI

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

200 kn

## SPAGHETTI

Homemade spaghetti with lobster and bisque

330 kn

## RAVIOLI



Cheese filled ravioli with  
cherry tomato sauce

220 kn

# fish

## EEL AND OYSTER



Smoked eel, oyster, and caviar served with asparagus and garlic

320 kn

## 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, scallop, and red shrimp, served with polenta and fish soup

320 kn

## SEA BASS

Sea bass fillet 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

## PORK

24-hour-cooked pork belly served with carrots,  
celery, apple, and hazelnut

280 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](mailto:guestservices@villa-dubrovnik.hr)



THE LEADING HOTELS  
OF THE WORLD®