

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

BEETROOT

Beetroot cream, feta cheese and yogurt mousse, smoked eel

Štampar, Sauvignon, Međimurje

SPAGHETTI

Homemade spaghetti with lobster and bisque

Jagunić, Amber, continental Croatia

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 1000 kn

Wine pairing 500 kn

salad, vegetable & soup

VEGETABLES



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

180 kn

BEETROOT



Beetroot cream, feta cheese and yogurt mousse, smoked eel

180 kn

MOZZARELLA



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

220 kn

pasta & rice

RISOTTO



Rice aged for 18 months with glasswort cream, complemented with vongole, mussels, and lemon gel

260 kn

ŠPORKI MAKARULI

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

220 kn

SPAGHETTI

Homemade spaghetti with lobster and bisque

350 kn

RAVIOLI



Cheese filled ravioli with cherry tomato sauce

240 kn

PACCHERI

Paccheri pasta with zucchini cream and burrata cheese, enriched with dehydrated olives and cherry tomato confit

230 kn

fish

SEA



SELECTION OF RAW FISH AND SEAFOOD
Oyster, scallop, tuna, sea bass, red shrimp

350 kn

CARPACCIO



Red prawn carpaccio with avocado cream
and assorted summer vegetables

320 kn

SCALLOPS



Seared scallops with purple potatoes, asparagus,
and beetroots

320 kn

BRODETTO

Selection of fresh fish fillet, scallop, and red shrimp,
served with polenta and fish soup

340 kn

SEA BASS

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

320 kn

meat

TARTARE

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

290 kn

CHEEK

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

300 kn

LAMB

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

330 kn

BEEF

Seared beef fillet with mushroom puree
and thyme-scented potatoes

350 kn

ROOSTER

Rooster dumpling and breast, sunchoke cream,
apricot gel, roasted onion, tarragon mayonnaise

310 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®