



VILLA DUBROVNIK
DUBROVNIK

Pjerin

Restaurant Pjerin



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.



Gluten Free



Dairy Free



Vegetarian

tasting menu I

5 course dinner

TUNA

Tuna tartare, watermelon and vodka, crunchy potato, horseradish mayo

CALAMARATA

Calamarata pasta with lobster and bisque, chives mayo, fried baby zucchini

SEA BASS

Sea bass fillet served with red and green cabbage, parsnip and bay leaf cream, green beans salad

LAMB

Lamb fillet with apricot orzotto, summer vegetables, and feta cheese cream

SUMMER PEACH

Baked peach, caramel, vanilla and rosemary ice cream, peach veil, pistachio crumble

Tasting Menu 140 € • **Wine Pairing 70 €**

1.054,83 kn • 527,42 kn

TO ENJOY THE TASTING MENU, THE PARTICIPATION OF ALL GUESTS AT THE TABLE IS REQUIRED

tasting menu II

7 course dinner

BEETROOT & CARROT

Different textures of beetroot and carrot

TUNA

Tuna tartare, watermelon and vodka, crunchy potato, horseradish mayo

CAULIFLOWER

Cream of cauliflower soup, vongole and salted anchovy, breaded Camembert

TAGLIATELLE

Homemade black tagliatelle with sea food, salicornia cream and mullet bottarga

SEA BASS

Sea bass fillet served with red and green cabbage, parsnip and bay leaf cream, green beans salad

LAMB

Lamb fillet with apricot orzotto, summer vegetables, and feta cheese cream

RASPBERRY

Raspberry sorbet, raspberry gel, raspberry dust, vanilla chiboust, raspberry tuile

Tasting Menu 185 € • **Wine Pairing 95 €**

1.393,88 kn • **715,78 kn**

TO ENJOY THE TASTING MENU, THE PARTICIPATION OF ALL GUESTS AT THE TABLE IS REQUIRED

salad, vegetable & soup

BEETROOT & CARROT



Different textures of beetroot and carrot

30 € • 226,04 kn

CAULIFLOWER

Cream of cauliflower soup, vongole and salted anchovy, breaded Camembert

30 € • 226,04 kn

MOZZARELLA



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

30 € • 226,04 kn

VEGGIE



Baked cauliflower, black lentil and dates salad, broccoli cream, crunchy pine nuts

38 € • 286,31 kn

pasta & rice

RISOTTO



18-month-aged rice with tomato, sea food
assortment, and lemon gel

43 € • 323,98 kn

TAGLIOLINI



Home-made tagliolini with mushrooms and tarragon,
baked hazelnut, and parmesan cheese

31 € • 233,57 kn

TAGLIATELLE



Homemade black tagliatelle with sea food, salicornia
cream and mullet bottarga

34 € • 256,17 kn

RAVIOLI



Cheese filled ravioli with cherry tomato sauce, basil
cream and parmesan foam

31 € • 233,57 kn

CALAMARATA

Calamarata pasta with lobster and bisque,
chives mayo, fried baby zucchini

48 € • 361,66 kn

fish

TUNA



Tuna tartare, watermelon and vodka, crunchy potato, horseradish mayo

43 € • 323,98 kn

SHRIMPS AND FOIE GRAS



Shrimp tartare, glazed baked shrimp, foie gras mousse, yuzu cream, daikon

43 € • 323,98 kn

LOBSTER

Lobster tail with bisque and fennel, lobster arancino with smoked oyster mayo

54 € • 406,86 kn

TURBOT



Turbot fillet served with broccoflower cream, sautéed root vegetables, pickled onions, fish sauce

44 € • 331,52 kn

SEA BASS



Sea bass fillet served with red and green cabbage, parsnip and bay leaf cream, green beans salad

43 € • 323,98 kn

meat

TARTARE



Beef tartare, scallops carpaccio, caviar and sea rock
asparagus, tuna sauce

45 € • 339,05 kn

DUCK



Duck fillet, purple potato cream, baby corn and beets,
mushrooms, and peach

40 € • 301,38 kn

LAMB

Lamb fillet with apricot orzotto, summer vegetables,
and feta cheese cream

44 € • 331,52 kn

BEEF



Seared beef fillet with onion puree, glazed shallots,
chives mayo and leek ash

47 € • 354,12 kn

PORK



Pork belly cooked for 24 hours served with carrot,
celery, apple, and hazelnut

42 € • 316,45 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®