

BANJE BEACH

restaurant - lounge - club
DUBROVNIK

MENU

Notice on how to submit a written complaints is visible near the bar desk.

If you do not receive the bill for the services, you are not obligated to pay.

Persons under 18 years of age will not be served alcohol.

*Some of the ingredients found in our dishes
(ie. fish, shellfish, eggs, gluten, nuts, mustard) can cause allergic reactions.

*If you suffer from any allergies please notify the waiter before placing an order.

Prices are in Euros.

VAT is included in all the prices.

Tip is not included.

Kono d.o.o.
Dubrovnik
OIB: 39224084899

COLD APPETIZERS

Oysters from Ston

Delicious Fresh Oysters from Peninsula of Peljesac

2,80€

Octopus Salad

Adriatic Octopus with Tomatoes, Onions and Capers served on a Bed of Arugula Salad

23,50€

Tuna Tartar

Fresh Adriatic Tuna, Capers, Lemon Juice, Olive Oil, Mustard, Honey

20,50€

Burrata

Premium Burrata Cheese wrapped in Prosciutto, Glazed Asparagus,
Fresh Basil and Pine Nut Pesto, Balsamic Vinegar, Pistachio

22,50€

Avocado Tartar

Feta Cheese, Mint, Chilli, Tomatoes, Olive Oil

19,50€

Buffalo Mozzarella with Prosciutto

Buffalo Mozzarella Baked with Dalmatian Prosciutto, Honey,
Roasted Hazelnut, Served on a Tomato and Arugula Salad

19,50€

Beef Carpaccio

Thin Sliced Filet Mignon Marinated in Pesto Sauce over Arugula,
Lollo Rosso, Sliced Grana Padano Cheese

20,50€

Dalmatian Plate for Two Persons

Dalmatian Prosciutto, Selection of Cheese, Octopus Salad, Anchovies, Olives

48,00€

HOT STARTERS

Pljukanci with Truffles

Istrian Pasta with black Truffles

23,50€

Spaghetti Vongole

Spaghetti in White Clam Sauce, Olive Oil, Garlic, White Wine,
Cream of Fresh Basil and Pine Nuts, Salted Anchovies and Chili Peppers

23,50€

Homemade Ravioli with Prawns

Ravioli with Cheese, Prawns Sautéed with Fresh Tomatoes,
Garlic, Herbs, White Wine and Tomato Sauce

23,50€

Tagliatelle with Lobster

Tagliatelle in White Clam Sauce, Olive Oil, Garlic, White Wine,
Cream of Fresh Basil and Pine Nuts, Salted Anchovies and Chili Peppers

38,00€

Black Risotto

Dalmatian Style Risotto with Cuttlefish, White Wine, Olive Oil and Local Herbs

21,50€

Truffles Risotto

Smoked Ham, Arugula, Pinenuts, Cream Sauce, Black Truffles

23,00€

Saint Jacques

Gratinated Scalops Served with Grana Padano Cheese in Olive Oil, Butter and Garlic Sauce

18,50€

SOUP

Fish Soup

Dalmatian style Fish Soup with Finely chopped Root Vegetables and Fish

7,00€

Cream of Carrot and Ginger Soup

7,00€

SELECTION OF MEAT

Duck Breast

Sweet Potato, Pickled Beets, glazed Asparagus Orange Sauce

26,50€

Sirloin Steak

Dry aged rump steak marinated in Dalmatian Herbs, served with Grilled Vegetables, Potato and Celery Puree aromatized with Truffles, Demi Glace Sauce

25,50€

Lamb Chops

Marinated in Dalmatian Herbs, served with Hashed Brown Potatoes with chopped Bacon

26,50€

Filet Mignon

Dry-aged steak marinated in Dalmatian Herbs with Cauliflower Foam, Demi Glace Sauce and Green Asparagus wrapped in Pancetta

41,50€

SALADS

Shrimp Salad

Romaine Salad, Arugula, Avocado, Orange, Pickled Beets, Dressing made of Sour Milk and Homemade Horse Radish, Parmigiano Cheese and Croutons in Garlic Oil and Rosemary

21,50€

Caprese Salad

Tomatoes, Mozzarella, Olive Oil, Herbs, Fresh Basil and Pine Nut Pesto

17,50€

Seasonal Salad

Seasonal Greens in Dalmatian Dressing

8,00€

SEAFOOD DELIGHT

White fish fillet

Sautéed Zucchini, Eggplant and pappers, Pea Puree, Radish and Sprouts Salad, Pepper Sauce and Parsly Pesto, Caper Sauce

26,50€

Tuna Steak

Tuna Steak in Sesame Seeds, Served with Pea Puree, Carrot Cream, Wasabi, Ginger, Caramelized Onions, reduced Balsamico and Red Wine

28,50€

Octopus on Polenta

Crispy Octopus served on Polenta with Parmesan Cheese, Seafood Sauce and Olive Oil

26,50€

Adriatic Plate

White fish fillet, prawns, crispy octopus, vongole, Tagliatelle in white wine sauce

34,00€

Daily High Quality Fish

1kg - 75,00€

Fresh Shrimp

1kg -90,00€

Fresh Lobster

1kg - 105,00€

SWEET DREAMS

Cheese Cake

6,50€

Chocolate Cake with Ice Cream

6,50€

Creme Brulee

7,00€

Ferrero Cake

7,00€

Cheese Plate

Selection of Cheese with Walnuts, Almonds, Honey and Fig Jam

20,50€