



WELCOME TO **KLARISA**, A RESTAURANT IN THE HEART OF THE TOWN WHERE HISTORY AND TRADITION ARE INTERTWINED WITH TOP-NOTCH GASTRONOMY.

A TURBULENT HISTORY

This place was built in the 13th and 14th centuries and its history is marked by constant change; in the era of the Republic, religious women of high estate would renounce the world and come to the convent of St. Claire to join the Order of St. Francis – the Poor Clares (the Order of Saint Claire). Though it may seem hard to believe from today's perspective, this place was once an orphanage, one of the oldest in Europe, and after Napoleon entered the town in 1806 Klarisa became a weapons storage and military headquarters. Over centuries this vibrant heart of the town had many different, but always important uses, and today it tells a story of tradition, gastronomic legacy, viticulture and everything else that makes Dubrovnik unique



A P P E T I Z E R S

Adriatic Cold Platter **110 kn**
Dalmatian prosciutto, cheese in olive oil, octopus salad

Adriatic Octopus Carpaccio **115 kn**
arugula, lamb's lettuce, lime sauce, caper chips

Dalmatian Prosciutto with Pag Island Cheese **130 kn**
marinated olives, cherry tomatoes, arugula

Smoked Octopus on Mochito Salad **115 kn**
mint leaves, lamb's lettuce, lime slices

Sea Passions **130 kn**
smoked tuna carpaccio, marinated sea bass, shrimps in lemon sauce, anchovy, lettuce

Marinated Eggplant with goat cheese **95 kn**
and tomato marmalade

Beef Carpaccio **120 kn**
mixed salad, cheese

Roast Beef **110 kn**
with arugula and Olivier Salad

Cheese Platter **85 kn**

Pag Island Cheese with Olives **150 kn**



RÖMERQUELLE®
PRIRODNA MINERALNA VODA



SOUPS



Cream of Lobster Soup **80 kn**
Adriatic lobster

Klarisa's Fish Soup **50 kn**

Green Pea Soup **55 kn**
Vegan

Tomato Soup with fresh basil **45 kn**
Vegan

Beef Consommé **60 kn**
Soup



HOT APPETIZERS



Mussels "Buzara" **95 kn**
prepared in either a white wine sauce or tomato and white wine sauce

Pasta with tomato sauce and basil **80 kn**
Vegan

Pasta with beef bits **85 kn**

Chicken "Fuži" pasta with truffle sauce **95 kn**

Adriatic Shrimp "Fuži" pasta **105 kn**

Black Cuttlefish Risotto with a gold leaf .. **135 kn**

Fresh Scampi Risotto with green asparagus **120 kn**

Grilled Scallops in shell **115 kn**
2 pieces, served with saffron rice

Gratinated Zucchini stuffed with Oyster Mushrooms and basil **90 kn**
Vegan

"Buzara" Klarisa **198 kn**
A special clam, mussel and shrimp stew prepared in either a white wine sauce or tomato and white wine sauce



MAIN COURSES



Grilled Monkfish Medallions **170 kn**

Grilled Adriatic Sea Bass Fillet **220 kn**

Turbot Fillet **198 kn**
oven baked with Mediterranean vegetables and potatoes

Lobster Medallion Risotto **280 kn**
with mango, basil and Grana Padano cheese

Fresh caught Adriatic fish (1kg) **550 kn**

Fresh caught scampi **185 kn**
grilled or "Buzara"

Shrimp dishes **155 kn**

Lobster dishes (1kg) **780 kn**

Grilled Beef Steak **190 kn**
with your choice of sauce: mushroom, green peppercorn or beef sauce

Grilled Beef Steak with truffle sauce **285 kn**

Rump Steak **175 kn**
crusted with local Mediterranean herbs and spices

Duck Breast with Green Apple Cream Sauce **225 kn**
served with marinated red cabbage and oranges

Chef style Pistachio Crusted Lamb Cutlets **235 kn**
served with mashed green peas, sautéed carrots, glazed spring onions and crispy potatoes

Special: Veal Roll stuffed with fresh shrimp and Feta cheese **265 kn**
in "Prosek" wine sauce served on a bed of arugula



DESSERTS



Chef style Tiramisu with fresh fruit **58 kn**

"Rozata" **45 kn**
A traditional Dubrovnik creme caramel made with rose petals liqueur

Traditional Dubrovnik Cheesecake **45 kn**

Bitter Orange and Almond Cake **54 kn**
Gluten free

Klarisa's Blueberry Cheesecake **60 kn**

Dark and White Chocolate Summer Mousse **45 kn**
with orange and raspberry sauce

"Bajadera" with poppy seeds and chocolate **45 kn**

Apple Pie with vanilla ice cream **50 kn**

Fig Strudel with vanilla ice cream **55 kn**

Fresh seasonal fruits **42 kn**

Please notify our staff of any food allergies you may have. Some of the dishes on our menu contain ingredients (seafood, gluten, egg, etc.) that may cause an allergic reaction, so please keep us informed.

Our ingredients are sourced from Croatia and EU countries. Serving and selling alcoholic products to persons under 18 years old is prohibited. All prices are inclusive of VAT.



RÖMERQUELLE
PRIRODNA MINERALNA VODA