

Table setup 15,00 kn

## COLD STARTERS

Cold platter "Klarisa" 110,00 kn

Marinated anchovies, marinated sea bass in lemon juice and smoked tuna, served with arugula, tomatoes, black olives, capers, lemon, and homemade dressing

Smoked mackerel salad 105,00 kn

served with home - made crithmum

Octopus salad 98,00 kn

Served with arugula, tomatoes, black olives, capers, and home - style dressing

V - Sandwich with aubergines and goat cheese 97,00 kn

Served with roasted aubergines, roasted red peppers, home - made pesto sauce, tomato and balsamic vinegar sauce with mediterranean-herbs and spices

Dalmatian prosciutto 95,00 kn

Served on arugula with black olives, tomatoes, and flakes of Cheese from the island of Pag

## SOUPS

Fish soup "Klarisa" 48,00 kn

Served with scamp, pieces of white fish and rice

V - Cream of mushroom soup 46,00 kn

Made of dried porcini and champignons

Cold cucumber soup with yogurt 40,00 kn

V - Vegetarian dish

## HOT STARTERS

Scallops 150,00 kn

served on risotto with truffles and dry tomatoes

Foie gras medallions 165,00 kn

served on puff pastry with honey sauce and caramelized apples

Shrimps 132,00 kn

grilled and served on lamb's lettuce salad

Marinated beef fillet in teriyaki sauce with mango dressing 120,00 kn

Served with iceberg lettuce, radicchio, avocado and orange

V - Linguini with mixed vegetables in tomato sauce with pesto 75,00 kn

V - Vegetarian dish

## FISH AND SEAFOOD DISHES

Turbot fillet with black olives sauce 175,00 kn

served with carrot and peas puree

Tuna (bluefin tuna) steak 194,00 kn

Served with served with cous-cous ratatouille and glaze of balsamic vinegar

Monkfish medallions with Dalmatian prosciutto and white wine sauce 224,00 kn

Served with black pasta and julienne vegetables

\*Popara (traditional dish) of Adriatic fish and clams 255,00 kn

Fried squid 160,00 kn

served with boiled Swiss chard and potatoes

Lobster of choice - 100 g 89,00 kn

Grilled, "thermidor" or with green pasta

Fresh fish - 100 g 55,00 kn

Boiled, stewed with vegetables or grilled

Scampi of choice - portion 194,00 kn

Grilled or 'buzara' style - stewed

\*marked ingredients are not always available on Dubrovnik market.

## MEAT DISHES

Duck breasts with orange sauce 187,00 kn

served with apple mousse and glazed carrots

Frenched veal rack with "Dingač" wine sauce 220,00 kn

served with potatoes stuffed with stewed fig

Lamb fillet 235,00 kn

covered with black olives crust, served with potato and garlic puree

Ribe-eye steak Klarisa 195,00 kn

Served with slices of young potatoes, grilled vegetables and green pepper sauce

Beef fillet „Rossini“ 190,00 kn

Served with mushroom and asparagus risotto in saffron, shaped vegetables and roasted goose liver

## DESSERTS

Carob cake 39,00 kn

Warm chocolate cake with English sauce 67,00 kn

served with vanilla ice-cream

Semifreddo 50,00 kn

with almonds and bitter oranges

Fruit terrine 48,00 kn

seasonal fruit

Cottage goat cheese with honey and walnuts 72,00 kn



KLARISA  
RESTAURANT

Chef  
Stjepo Cvjetković ®

VAT INCLUDED IN ALL PRICES.

SERVING AND CONSUMPTION OF ALCOHOLIC DRINKS IS FORBIDDEN TO PERSONS UNDER 18.

DEAR GUESTS, SOME OF OUR DISHES (CLAMS, CRABS, FISH AND DISHES WHICH CONTAIN GLUTEN AND EGGS) MAY CAUSE ALLERGIES, THEREFORE, WE WOULD BE MUCH OBLIGED IF YOU COULD LET US KNOW ABOUT IT IN TIME.

ALL INGREDIENTS ORIGINATE FROM THE REPUBLIC OF CROATIA AND THE EU.