



KLARISA RESTAURANT

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.



FOOD

Klarisa puts focus on fresh ingredients supplied daily from local suppliers and all meat is from local farmers. In addition to meat delicacies, our experienced kitchen brigade will surprise you with original Mediterranean recipes, fresh seafood and vegetarian dishes prepared with love and in line with the highest gastronomic standards. Our goal is to make our unique ambiance and carefully prepared dishes an indelible memory.

APPETIZERS

Cold Platter "Adriatic" 110 kn <i>Dalmatian smoked ham, oil cheese, octopus salad</i>	Fish soup "Klarisa" 50 kn
Dalmatian smoked ham with cheese from the Island of Pag 98 kn <i>olives, tomato, arugula</i>	V - Mushroom cream soup 48 kn <i>made of dried porcini and champignons</i>
Sea Passions 115 kn <i>smoked tuna carpaccio, marinated sea bass, shrimps in lemon sauce, anchovy, lettuce</i>	V- Pasta with vegetables 82 kn <i>linguini, tomato and pesto sauce</i>
Adriatic octopus salad 110 kn	Istrian fusi with beef in black truffle sauce . 115 kn <i>traditional Croatian pasta</i>
Homemade chicken soup 55 kn	Scallops 165 kn <i>served on risotto with truffles and dried tomatoes</i>
	Green noodles with shrimps and zucchini . 118 kn

MAIN COURSES

Monkfish "Popara" 360 kn <i>a traditional dish of our region - served for 2 people</i>	Beef steak "Klarisa" 185 kn <i>Gratinated with shrimps and cheese, served with mushroom, leek and bacon</i>
Adriatic sea bass fillet 215 kn <i>Served with boiled Swiss chard and potatoes</i>	Rib-eye steak 195 kn <i>Served with slices of new potatoes, grilled vegetables and green pepper sauce</i>
Turbot fillet 198 kn <i>Oven-baked in paper bag with fresh vegetables</i>	Roasted chicken leg - deboned 115 kn <i>Homemade pasta tatters, bacon, roast gravy</i>
Fresh Adriatic fish (1kg) 550 kn	Dubrovnik „Navarin“ 145 kn <i>Veal fillet stripes, braised vegetables, barley</i>
Fresh scampi of choice – portion 194 kn <i>Grilled or 'buzara' style - stewed in garlic and white wine</i>	
Lobster of choice (1kg) 780 kn <i>Grilled or with pasta</i>	

DESSERTS

Chocolate sticks with strawberry sauce 58 kn	Almond and bitter orange cake (gluten free) . 54 kn
Creme caramel "Dubrovnik style" 40 kn	Seasonal fruit 42 kn
Traditional Dubrovnik cake with cheese and almonds 45 kn	Cheese platter 85 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.