



# CORAL BEACH CLUB

*Dubrovnik*

## *Babin Kuk*

Bogatstvo Dubrovačke Republike bilo je nadaleko poznato i gotovo legendarno. Za blagostanje građana uvelike su bile zaslužne njihove pomorske i trgovačke vještine. Stoljećima su uspješno trgovali dragocjenom robom i upravo to bogatstvo im je omogućilo održavanje neovisnosti usprkos previranjima koja se se događala na području oko same Dubrovačke Republike. Stoga ne čudi da se i dan danas uz Dubrovnik vezuju poznati stihovi Ivana Gundulića »O lijepa, o draga, o slatka slobodo«.

Lokacija Coral Beach Cluba, koji se nalazi usred dubrovačke zelene oaze - poluotoka Babin Kuk, također je duboko utkana u povijest Dubrovnika. Naime, legenda kaže kako su upravo na ovom mjestu žene trgovaca i pomoraca ispraćale svoje najmilije kada su kretali na svoja putovanja i dočekivale ih kada su se vraćali sa svojim blagom.

The wealth of Dubrovnik was legendary. The prosperity of its citizens based on their skill as merchants and sailors: For centuries they traded with luxury goods in a smart and successful manner. Their wealth enabled them to maintain Dubrovnik's independence of the surrounding dominions. Dubrovnik became synonymous with the motto of the city, »freedom«.

The Coral Beach Club's location is of particular significance for Dubrovnik's history: The legend says that the sailors' and merchants' women stood at this place in order to wave goodbye to them when they set out to sea, and to expect it when they returned with new riches.

# Hladna predjela

## KAMENICE / KOMAD

*Stonske kamenice*

## KAMENICE SHUTER

*Kamenica, sake, soja umak, limun, naranča*

## MORSKI PJAT

*Kobasica od škampa, marinirana tuna, jacobova kapica, kamenica, ikra morskog ježinca, riblji kavijar*

## DIMLJENI LOSOS

*Losos, bruschetta, maslac*

## TUNA TARTAR

*Crni i bijeli kavijar*

## CAPRESE SALATA

*Buffalo mozzarella, marinirane kozice i domaći pesto od bosiljka*

## CAESAR SALATA

*Salata Romana, piletina, panceta, parmezan*

## SALATA OD BABY LIGANJA

*Baby lignje, svježa mišanca od sezonske salate*

## GOVEDI CARPACCIO

*Punjen jastogom, na postelji od salate*

## PLATA DALMACIJA ZA DVOJE

*Drniški pršut, paški sir,*

# Juhe

## GAZPACHO

*Hladna juha*

## KREM JUHA OD JERUZALEMSKE ARTIČOKE

## KREM JUHA OD ŠKAMPI

## RIBLJA JUHA

# Cold starters

## OYSTERS / PIECE

*Croatian oysters from Ston*

## OYSTER SHUTER

*Oyster, sake, soy sauce, lemon, orange*

## SEA PLATE

*Shrimp sausage, marinated tuna, scallop, oyster, sea urchin caviar, fish caviar*

## SMOKED SALMON

*Salmon, bruschetta, butter*

## TUNA TARTARE

*Black and white caviar*

## CAPRESE SALAD

*Buffalo mozzarella, marinated shrimps and home made basil pesto*

## CAESAR SALAD

*Romain lettuce, chicken, pancetta, parmezan*

## BABY CALAMARI SALAD

*Baby calamari, fresh seasonal salad*

## BEEF CARPACCIO

*Filled with lobster and served on top of a salad*

## PLATTER DALMATIA FOR TWO

*Drniš prosciutto, Pag Island cheese,*

# Soups

## GAZPACHO

*Cold soup*

## JERUSALEM ARTICHOKE CREAM SOUP

## SHRIMP CREAM SOUP

## FISH SOUP

# Topla predjela

## **ZAPEČENE JAKOBOVE KAPICE**

*Grana Padano, bešamel umak and extra djevičansko maslinovo ulje*

## **RIŽOTO OD KOZICA**

*Sušene rajčice, pinjoli, rikula i Grana Padano*

## **DOMAĆI MAKARUNI**

*Pršut i tartufi*

## **CRNE TAGLIATELLE**

*Jakobove kapice, umak od šafrana, cherry rajčice*

## **RIBLJA PASTA**

*Tagliatelle, maslinovo ulje, masline, riba*

## **ŠPAGETI VONGOLE**

*Vongole, zeleni pesto, sherry rajčice i češnjak*

## **TELEĆI RAGU**

*Njoki, ragu, mediteransko začinsko bilje*

# Glavna jela

## **LOSOS SA ŽARA**

*Riža, povrće, mediteransko začinsko bilje*

## **TUNA STEAK**

*Povrće sa žara, đumbir i marmelada od kruške*

## **ULOV DANA / KG**

## **ŠKAMPI SA ŽARA / 500 GR**

## **JASTOG SA ŽARA / KG**

## **BEEFSTEAK 250 GR**

*Povrće sa žara, chimichurri umak*

## **BEEFSTEAK 250 GR**

*Krumpiri, umak od tartufa*

## **RIB EYE STEAK 300 GR**

*Black Angus Creekstone farms premium quality, pečeni krumpir*

## **NEW YORK STRIP STEAK 300 GR**

*Pečeni krumpiri, mediteransko začinsko bilje*

# Warm starters

## GRATINATED SCALLOPS

*Grana Padano, bechamel souce and extra virgin olive oil*

## SHRIMP RISOTTO

*Sun dried tomatoes, pine nuts, rocket salad and Grana Padano*

## TRADITIONAL CROATIAN PASTA (MAKARUNI)

*Prosciutto and truffles*

## BLACK TAGLIATELLE

*Scallops, saffron sauce, cherry tomatoes*

## FISH PASTA

*Tagliatelle, olive oil, olives, fish*

## SPAGHETTI VONGOLE

*Clams, green pesto, cherry tomatoes and garlic*

## VEAL RAGOUT

*Gnocchi, ragout, Mediterranean herbs*

# Main dishes

## GRILLED SALMON

*Rice, vegetables, Mediterranean herbs*

## TUNA STEAK

*Grilled vegetables, ginger and pear marmalade*

## TOP CATCH OF THE DAY / KG

## GRILLED SCAMPI / 500 GR

## GRILLED LOBSTER / KG

## BEEFSTEAK 250 GR

*Grilled vegetables, chimichurri sauce*

## BEEFSTEAK 250 GR

*Potatoes, truffle sauce*

## RIB EYE STEAK 300 GR

*Black Angus Creekstone farms premium quality baked potatoes*

## NEW YORK STRIP STEAK 300 GR

*Baked potatoes, Mediterranean herbs*

# Deserti

VOĆNA SALATA .....

VOĆNA PLATA ZA DVOJE .....

VOĆNI TORANJ ZA 3-4 OSOBE .....

SEMIFREDDO OD BADEMA .....

LAVA KOLAČ SA SORBETOM OD NARANČE .....

TART OD LIMUNA .....

*Svježe maline*

# Prilozi

MJEŠANA SEZONSKA SALATA .....

MLADI PEČENI KRUMPIR .....

MLADI PEČENI KRUMPIR U UMAKU OD TARTUFA .....

POVRĆE SA ŽARA .....

RIŽA S MASLACEM .....

UMAK OD ŠKAMPA I PROŠEKA .....

GRANA PADANO SIR .....

UMAK CAESAR .....

KRUH (KOŠARICA) .....

KETCHUP .....

MAJONEZA .....

# Desserts

FRUIT SALAD .....

FRUIT PLATTER FOR 2 PEOPLE .....

FRUIT TOWER FOR 3-4 PEOPLE .....

ALMOND SEMIFREDDO .....

LAVA CAKE WITH ORANGE SORBET .....

LEMON TART .....

*Fresh raspberries*

# Sides

MIXED SEASONAL SALAD .....

FRIED BABY POTATOES .....

FRIED BABY POTATOES IN TRUFFLE SAUCE .....

GRILLED VEGETABLES .....

RICE WITH BUTTER .....

SHRIMP AND PROSECCO SAUCE .....

GRANA PADANO CHEESE .....

CAESAR SALAD SAUCE .....

BREAD (BASKET) .....

KETCHUP .....

MAYONNAISE .....





**Napomena:**

U slučaju da niste dobili račun, niste dužni podmiriti isti.

Zabranjena prodaja i usluživanje alkoholnih pića i cigareta mladima od 18 godina.

PDV i usluga su uključeni u cijenu.

Neki od sastojaka (riba, rakovi, školjke, jaja, gluten, orašasti plodovi, gorušica) naših jela mogu izazvati alergijske reakcije.

U slučaju alergija na hranu molimo obavijestite konobara prije narudžbe. Porijeklo sastojaka naših namirnica je iz Republike Hrvatske i EU.

**Note:**

In case you haven't received the bill, you are not obligated to pay.

Selling and serving alcohol drinks and cigarettes to persons younger than 18 is banned.

VAT and service are included in the price.

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. Our ingredients originate from Republic of Croatia and EU.