



CORAL BEACH CLUB

Dubrovnik

Babin Kuk

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.

Fingerfood

VERRINE ESPUMAS ALONG CHAMPAGNE

OYSTER/ PIECE	35,00 KN
CAVIAR-BELUGA	990,00 KN

butter, crunchy salty sticks



Cold appetizers

VEGAN DISH	135,00KN
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quinoa, avocado, cucumber, rosemary sauce

„CANELON” TUNA - GOOSE LIVER	215,00KN
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goose liver ganache, purple onion gel, pea gel, jerusalem artichoke gel, black olives dust, aceto balsamico pearls

CEVICHE	195,00KN
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marinated scallops, scampi and white fish, orange pulp, Mediterranean crust, oyster tea, gin

SEA BASS CARPACCIO	185,00KN
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with salad salatom and citrus emulsion

CHEESE AND MEAT PLATTER FOR TWO	245,00KN
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Prosciutto, Pag cheese, pancetta, curd

SEAFOOD PLATTER FOR TWO	275,00KN
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Sea bass carpaccio, marinated red mullet, marinated anchovies, fish paté

Soups

GAZPACHO (COLD SOUP).	85,00 KN
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FISH SOUP	75,00 KN
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Warm appetizers

SMOKED SEAFOOD RISOTTO	250,00KN
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Shrimps, green asparagus, goose liver

HOMEMADE BLACK TAGLIATELLE WITH SCALLOPS	235,00KN
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with saffron and cherry tomato

HOMEMADE MAKARUNI (PASTA)	195,00KN
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With prosciutto and truffles

GNOCCHI WITH SHRIMPS AND PROSCIUTTO STUFFING	235,00KN
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In shrimp and prosecco sauce

LAMB RAGÙ WITH HOMEMADE GNOCCHI	215,00KN
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Main course

PEOPLE YOU CAN TRUST

Riba Mljet is a family owned venture with a long history on the island of Mljet. Our family tradition of fishing in the pure waters of Mljet carries on for generations. All our fishes have at least a 2 year life-cycle.



SEA BASS FILLET	295,00KN
<i>grilled vegetables, lemon sauce with tonka bean</i>	
TUNA STEAK	295,00KN
<i>Couscous salad, guacamole</i>	
GRILLED SHRIMPS	395,00KN
<i>500gr, catch of the day</i>	
FISH - CATCH OF THE DAY	
<i>(grilled -sea bass, sole, gilt-head bream, dentex, golden gray mullet) side dish by choice</i>	
FISH	1000gr . . . 750,00KN
LOBSTER	1000gr . . . 1350,00KN
ADRIATIC LOBSTER	1000gr . . . 1150,00KN

Stockyard's award winning long fed beef is derived from Angus cattle fed on a specially formulated high energy grain ration for a minimum of 200 days at Kerwee Feedlot. To guarantee the sensational taste, tenderness, flavor and safety, Stockyard's Ausmeat verified „Natural Program“ only allows the use of locally grown wholesome wheat, barley and sorghum, there are absolutely no growth promotants, antibiotics, animal by-products or genetically modified feed products used.



STRIPLOIN STEAK GOLD, EXCELLENCE IN EATING QUALITY SWARDS	
300GR	395,00KN
350GR	465,00KN
<i>Chimichurri umak i pekarski kumpir</i>	

Prilozi

MINI FRANCUSKI KRUMPIR59,00KN
UMAK OD TARTUFA50,00KN
SEZONSKA SALATA69,00KN
KRUH - PORCIJA25,00KN
POVRĆE SA ŽARA69,00KN
KEČAP/MAJONEZA.15,00KN

Deserti

VOĆNA SALATA80,00KN
VOĆNA PLATA.	160,00KN
<i>za dvije osobe</i>	
VOĆNI TORANJ	280,00KN
<i>za 3-4 osobe</i>	
SEMIFREDDO OD BADEMA89,00KN
CHEESECAKE85,00KN



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.

If you suffer from any allergies please notify the waiter before placing an order. Our ingredients originate from The Republic of Croatia and EU.

CORAL BEACH d.o.o.
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