



CORAL BEACH CLUB

Dubrovnik

Legend of 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.



SPECIAL STARTERS

Oysters Classic 1 pcs	€ 6,00
Oysters Gourmet 1 pcs <i>ponzu pearls, lime, lemon & olive oil emulsion, chili, chives</i>	€ 8,00
Caviar Beluga 20 g <i>butter, creme fraiche, crostini</i>	€ 150,00
Deluxe Set <i>1 bottle of Champagne Barons de Rothschild Brut NV 0,75 l, 1 bottle of Mineral water (sparkling or still) 0,75 l, 1 Caviar Beluga 20 g</i>	€ 384,00

COLD APPETIZERS

Quinoa & Avocado <i>quinoa, avocado, cucumber, rosemary, lemon, honey, cashew nut</i>	€ 28,00
Ceviche Coral <i>raw white fish, spicy lime & olive oil emulsion, pepper coulis</i>	€ 32,00
Tuna Tartare <i>red onion and lemon jam, garlic mayonnaise, caper berries, sesame cracker</i>	€ 32,00
Lobster Roll <i>coleslaw, mayonnaise, scallions, lemon butter</i>	€ 49,00
Meat & Cheese Platter for two persons <i>smoked ham, sheep cheese from the island of Pag, pancetta, cottage cheese SKUTA, spicy olives, mango & red pepper chutney, crostini</i>	€ 42,00
Sea Platter for two persons <i>white fish tartare, smoked mussels, marinated anchovies, tuna fish pate, green tomatoes chutney, baby onions in raspberry vinager, crostini</i>	€ 45,00





SALADS

Burrata Salad	€ 30,00
<i>burrata di bufala, yellow, red and black tomatoes, basil, extra virgin olive oil, black olive ash, Aceto ORO NOBILE</i>	
Octopus Salad	€ 35,00
<i>octopus, tomato fillets, caper berries, red onion, garlic, black olives, extra virgin olive oil, fresh lemon juice</i>	
Niçoise Salad	€ 35,00
<i>seared tuna, olives, cucumber, tomato, hard-boiled egg, pickled red onions, honey mustard vinaigrette with dill, orange & lemon zest, croutons</i>	
Crab Salad	€ 35,00
<i>crab meat, baby zucchini, orange, asparagus, yellow & red dried tomatoes, Aceto ORO NOBILE</i>	
Sexy Lobster Salad	€ 49,00
<i>lobster, watermelon, raspberries, lettuce, cucumber, red curry mayonnaise, dill, lemon butter, pumpkin seeds, carrots, passion fruit</i>	

SOUPS

Fish Soup	€ 12,00
Creamy Crab & Asparagus Soup	€ 14,00

WARM APPETIZERS

Parmigiana Di Melanzane	€ 30,00
<i>aubergine, mozzarella, tomatoes, basil, extra virgin olive oil, Parmigiano Reggiano</i>	
Spicy Beefsteak Fettuccine	€ 35,00
<i>homemade traditional pasta, beefsteak, tomato sauce, chilli</i>	
Makaruni - Truffles & Prosciutto	€ 35,00
<i>homemade traditional pasta, Istrian black truffles, Dmiš prosciutto, onion, cream, spices</i>	
Black Tagliatelle - Scallops & Saffron	€ 42,00
<i>homemade traditional pasta, scallops, saffron, cream</i>	
Coral Smoked Sea Risotto	€ 42,00
<i>fresh and smoked shrimps, smoked mussels, caramelized cheese "Ice Cream"</i>	



À LA CARTE

MAIN DISHES

Tuna Fillet <i>couscous, soya pearls, guacamole</i>	€ 45,00
Adriatic Sea Bass Fillet <i>parsley sauce, garlic sauce, grilled vegetables</i>	€ 49,00
Striploin Steak 350 g <i>chimichurri sauce, baby potatoes</i>	€ 49,00
Beefsteak Gourmet 250 g <i>truffle sauce, baby potatoes</i>	€ 59,00

FRESH FROM ADRIATIC SEA

Langoustines Daily Catch 1/2 kg	€ 65,00
Adriatic Fish Daily Catch 1 kg <i>grilled with side dish by choice, Sea bass, John Dory, Gilt-head, Dentex, Mullet, etc.</i>	€ 110,00
Mediterranean Lobster 1 kg (grilled/buzara style)	€ 150,00
Adriatic Lobster 1 kg (grilled/buzara style)	€ 180,00

SIDE DISHES & CONDIMENTS

Baby Potatoes	€ 10,00
Seasonal Salad	€ 10,00
Grilled Vegetables	€ 11,00
Couscous	€ 11,00
Grilled Asparagus	€ 13,00
Ketchup	€ 2,00
Mayo	€ 2,00
Truffle Sauce	€ 8,00
Butter	€ 3,00
Bread	€ 3,00

DESSERTS

Ice Cream Roma	€ 8,00
Rožata <i>traditional Dalmatian creamy custard pudding</i>	€ 10,00
Semifreddo <i>almond crunch, lemon cream, candied orange and lemon peel</i>	€ 13,00
Blueberry Chia Cake <i>almond crust topped with a blueberry chia filling</i>	€ 15,00
Lemon Cheesecake <i>biscuit crust topped with creamy lemon cheese filling</i>	€ 15,00
Fruit Platter <i>for two persons</i>	€ 30,00

NOTE:

Dishes may contain gluten, lactose or other allergens.

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.

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