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.

À LA CARTE

SPECIAL STARTERS

	Price	Price 10.9.2026.
Classic Oysters *1pcs*	€ 6,00	€ 6,00
Gourmet Oysters *1pcs* *ponzu pearls, lime, lemon & olive oil emulsion, chili, chives*	€ 8,00	€ 8,00
Caviar Asetra Prunier *20 g* *butter, creme fraiche, crostini*	€ 99,00	€ 99,00
Caviar Beluga *20 g* *butter, creme fraiche, crostini*	€ 190,00	€ 190,00
Beluga Caviar & Champagne Experience *1 bottle of Champagne Barons de Rothschild Brut NV 0,75 l, 1 bottle of water 0,75 l (sparkling or still), 1 Caviar Beluga 20 g*	€ 440,00	€ 440,00

COLD APPETIZERS

	Price	Price 10.9.2026.
Quinoa & Avocado *quinoa, avocado, cucumber, rosemary, lemon, honey, cashew nuts*	€ 29,00	€ 29,00
Tuna Tartare *hand-cut Adriatic bluefin tuna, capers, semi-dried tomatoes, balsamic pickled onions, citrus, extra virgin olive oil*	€ 32,00	€ 32,00
Smoked Swordfish Carpaccio *smoked swordfish fillet, citrus, sun-dried tomato, olive oil*	€ 35,00	€ 35,00
Coral Ceviche *raw white fish, spicy lime & olive oil emulsion, pepper coulis*	€ 36,00	€ 36,00
Meat & Cheese Platter For Two *smoked ham, Pag Island sheep's cheese, pancetta, skuta cottage cheese, spicy olives, mango and red pepper chutney, crostini*	€ 45,00	€ 45,00

SALADS

	Price	Price 10.9.2026.
Burrata Salad *burrata di bufala, yellow, red and black tomatoes, basil, extra virgin olive oil, black olive ash, Aceto Oro Nobile*	€ 32,00	€ 32,00
Niçoise Salad *seared tuna, olives, cucumber, tomato, hard-boiled egg, pickled red onions, honey mustard, vinaigrette with dill, orange & lemon zest, croutons*	€ 35,00	€ 35,00
Smoked Octopus Salad *smoked Adriatic octopus, vegetables, traditional Dalmatian dessert wine, vinegar, olive oil, spices*	€ 38,00	€ 38,00
Sexy Lobster Salad *lobster, watermelon, raspberries, lettuce, cucumber, red curry mayonnaise, dill, lemon butter, pumpkin seeds, carrots, passion fruit*	€ 49,00	€ 49,00

SOUPS

	Price	Price 10.9.2026.
Tomato Gazpacho *local vegetables, olive oil, toasted bread*	€ 12,00	€ 12,00
Fish Soup *fresh Adriatic fish, vegetables and aromatic herbs*	€ 12,00	€ 12,00

WARM APPETIZERS

	Price	Price 10.9.2026.
Parmigiana di Melanzane *eggplant, mozzarella, tomatoes, basil, extra virgin olive oil, Parmigiano Reggiano*	€ 32,00	€ 32,00
Traditional Stuffed Pepper Cannelloni *minced beef, stuffed pepper sauce, béchamel, cheese*	€ 35,00	€ 35,00
Dalmatian Rooster Tingul with Korčula Makaruni *free-range rooster from local farms, vegetables, Korčula macaroni, cheese, vinegar, traditional Dalmatian dessert wine, olive oil, herbs*	€ 35,00	€ 35,00
Spicy Beefsteak Fettuccine *homemade traditional pasta, beefsteak, tomato sauce, chilli*	€ 36,00	€ 36,00
Handmade Gnocchi with Shrimp & Drniš Prosciutto *handmade potato gnocchi, Adriatic shrimp, Drniš prosciutto, traditional Dalmatian dessert wine, spices*	€ 39,00	€ 39,00
Coral Smoked Seafood Risotto *smoked shrimp, smoked mussels, fresh Adriatic shrimp, cream cheese mousse*	€ 39,00	€ 39,00

MAIN DISHES

MEAT SELECTION

	Price	Price 10.9.2026.
Roasted Veal Rack *eggplant, mozzarella, carrot purée, baby potatoes*	€ 45,00	€ 45,00
Striploin Steak *350 g* *chimichurri sauce, baby potatoes*	€ 46,00	€ 46,00
Lamb Rack with Herb and Breadcrumb Crust *baby potatoes, caramelized onion, carrot purée, rosemary*	€ 49,00	€ 49,00
Beefsteak Gourmet *250 g* *truffle sauce, baby potatoes*	€ 59,00	€ 59,00

SEA SELECTION

	Price	Price 10.9.2026.
Tuna Fillet *couscous, soya pearls, guacamole*	€ 46,00	€ 46,00
Adriatic Sea Bass Fillet *parsley sauce, garlic sauce, grilled vegetables*	€ 49,00	€ 49,00
Langoustines - Daily Catch *1/2 kg*	€ 70,00	€ 70,00
Adriatic Fish - Daily Catch *1 kg* *grilled fish of the day: sea bass, john dory, gilt-head bream, dentex, mullet, etc., served with a side dish of your choice*	€ 110,00	€ 110,00
Scampi Buzara with Korčula Makaruni *(for two)* *scampi, olive oil, parsley, garlic, Korčula macaroni, aged grated cheese, butter, basil*	€ 135,00	€ 135,00
Mediterranean Lobster *1 kg* *grilled/buzara style*	€ 150,00	€ 150,00
Adriatic Lobster *1 kg* *grilled/buzara style*	€ 180,00	€ 180,00

DESSERTS

	Price	Price 10.9.2026.
Ben & Jerry's Ice Cream	€ 9,00	€ 9,00
Semifreddo *almond crunch, lemon cream, candied orange and lemon peel*	€ 13,00	€ 13,00
Green Gold Vanilla *bourbon vanilla ice cream, pumpkin seed oil, toasted pumpkin seeds*	€ 13,00	€ 13,00
Pistachio Tiramisu *ladyfinger biscuits, mascarpone cheese, pistachio, coffee*	€ 15,00	€ 15,00
Fresh Strawberries & Bourbon Vanilla Ice Cream *fresh strawberries, bourbon vanilla ice cream, whipped cream*	€ 16,00	€ 16,00
Fruit Platter *for two*	€ 32,00	€ 32,00

SIDE DISHES & CONDIMENTS

	Price	Price 10.9.2026.
Seasonal Salad	€ 10,00	€ 10,00
Grilled Vegetables	€ 11,00	€ 11,00
Couscous	€ 11,00	€ 11,00
Baby Potatoes	€ 12,00	€ 12,00
Grilled Asparagus	€ 13,00	€ 13,00
Ketchup	€ 2,00	€ 2,00
Mayo	€ 2,00	€ 2,00
Truffle Sauce	€ 8,00	€ 8,00
Butter	€ 3,00	€ 3,00
Bread	€ 3,00	€ 3,00

NOTE:

Dishes may contain gluten, lactose or other allergens. 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.