

Pjerin

Restaurant Pjerin



VILLA DUBROVNIK
DUBROVNIK

Pjerin Welcomes You!

Every cuisine is a melting pot of national traditions, culture and history, and that rich blend is what creates unique flavours on local à la carte scene.

Its historical status has made Dubrovnik a fertile ground for diversity, inviting seamen and travelers of the Old World to continually contribute with new spices, flavors and culinary techniques to its pots and pans.

This tasty mélange of incessant novelty and longstanding tradition brings much pride to the City.

Ours *chef* Giuseppe Somma is welcoming you on this extraordinary journey through rich culinary heritage spiced with a touch of Mediterranean contemporary gastronomy.



Selected dish is Gluten Free



Selected dish is Vegetarian



Selected dish is Alcohol Free



Selected dish is Dairy Free

tasting menu

Red prawns carpaccio with avocado
and seasonal vegetables

Tomac Millenium, Plešivica 95 kn

Paccheri pasta with peas cream, prawns
and tarragon

Meneghetti, Malvazija, Istria 80 kn

Wild sea bass fillet with chilly pepper scented
mangold and lemon mayonnaise

Saint Hills Nevina, Istria 110 kn

Braised veal cheek with "Pappa al pomodoro"
and potato cream

Tomac Crni Pinot, Plešivica 120 kn

Hazelnut trilogy with fresh raspberry

Korlat, Boutique Merlot, Benkovac 85 kn

Three course menu 750 kn

Five course menu 1000 kn

wine recommendation, per glass

egg, vegetable & soup

Assorted raw and cooked vegetables plate with dill scented fennel puree, beetroot and low fat yoghurt  

160 kn

Tarragon scented peas cream soup with cuttlefish tagliatelle and candied vine tomatoes 

160 kn

Egg cooked at low temperature with truffled broccoli, potato cream sauce and cheese fondue 

160 kn

pasta & rice

Risotto with assorted sea food sauce  

250 kn

“Šporki makaruli” Dubrovnik style pasta

210 kn

Paccheri pasta with peas cream, prawns and tarragon

250 kn

Spaghetti with extra virgin olive oil, garlic, anchoives and lemon scented bread crumble 

210 kn

Ravioli filled whit Dalmatian Kotarac Cheese and cherry tomato sauce  

210 kn

fish

Red prawns carpaccio with avocado and seasonal vegetables   
300 kn

Star anise marinated tuna fish, cous cous with zucchini and Mediterranean sauce 
280 kn

Traditionally baked octopus with potatoes, rosemary, garlic and carrots 
280 kn

Wild sea bass fillet with chilly pepper scented mangold and lemon mayonnaise  
320 kn

“Ribarski Brodet” Assorted fish fillets, shells, red shrimps, squid and mangold 
350 kn

meat

Selection of Croatian cold cuts and cheese
280 kn

Deep fried turkey roll with paški sir cheese fondue and ham 
280 kn

Sweet pepper filled whit beef, potato and tomato 
280 kn

Braised veal cheek with “Pappa al pomodoro” and potato cream
320 kn

Beef fillet with artichokes, smoked provola cheese and mustard sauce  
350 kn

dessert & cheese

Cheese selection

140 kn



Rice, maraschino pudding with forest fruit

140 kn



Chocolat noir cream with basil and red pepper

140 kn



Ragusa Style cream caramel with rose liqueur

140 kn



Hazelnut trilogy with fresh raspberry

140 kn



Ice creams and sorbeto selection

140 kn



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MYTHA HOTEL ANTHOLOGY

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