

PROSCIUTTO & WINE BAR



VILLA DUBROVNIK
DUBROVNIK

PROSCIUTTO & WINE BAR

DALMATIAN SMOKED HAM
DALMATINSKI PRŠUT

IBERIAN HAM (JAMÓN IBÉRICO)
PRŠUT IBÉRICO

SLAVONIAN PROSCIUTTO
SLAVONSKI PRŠUT

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DALMATIAN SMOKED HAM

Dalmatian smoked ham is produced from leg of Yorkshire and Landras pigs and their crosses. Pork leg is salted exclusively with sea salt, which acts as a natural preservative and also affects the subsequent fermentation.

In order to protect it from insects, it is coated with a mixture of rough flour and pepper. After that, the ham is slowly smoked for 70 days. Then the drying follows that takes about 12 months. To obtain a top product, Dalmatian ham is dried in chambers in a controlled environment conditions under the influence of the Velebit channel climate, and the air enriched by smells of medicinal herbs and sea salt.

Aromas and flavours of the Dalmatian smoked ham in these climatic conditions are a true experience.

DALMATINSKI PRŠUT

Dalmatinski se pršut proizvodi od buta svinja pasmine Yorkshire i Landras te njihovih križanaca.

Svinjski but se soli isključivo morskom soli koja ima ulogu prirodnog konzervansa a utječe i na kasniju fermentaciju.

Da bi se zaštitio od kukaca premaže se mješavinom oštrog brašna i papra. Nakon toga se pršuti 70 dana lagano dime. Slijedi sušenje koje traje oko 12 mjeseci.

Za dobivanje vrhunskog proizvoda dalmatinski se pršut suši u komorama u kontroliranim uvjetima pod utjecajem klime velebitskog kanala i zraka obogaćenog mirisima ljekovitog bilja i morske soli.

Mirisi i okusi dalmatinskog pršuta u ovakvim klimatskim uvjetima pravi su doživljaj.

IBERIAN HAM (JAMÓN IBÉRICO)

Black Iberian pig ('cerdo ibérico', also called 'pata negra') lives primarily in the south and south-western parts of Spain.

Pigs are allowed to roam freely on pastures and feed on oak trees, olive trees and acorns. Processed and chilled, and then cured first with coarse salt and later with fine sea salt, after which the ham is allowed to begin drying. This process can take up to three years, meaning a timescale of five years from breeding to finished product.

Iberian cured ham (jamón ibérico) is very appreciated for its smooth texture and rich flavour, and is considered as one of the very best cured hams in the world.

PRŠUT IBÉRICO

Crna svinja 'cerdo ibérico' zvana još i 'pata negra' živi prvenstveno na južnim i jugozapadnim dijelovima Španjolske.

Svinje slobodno lutaju pašnjacima i hrane se hrastom, maslinama i žirevima.

Obrađen i rashlađen but najprije se soli krupnom, a kasnije sitnom morskom soli, te se ostavi početak sušenja za dva tjedna. Proces sušenja može potrajati i do tri godine. Što znači da je potrebno pet godina od uzgoja do gotovog proizvoda.

Pršut Ibérico je vrlo cijenjen zbog svoje glatke teksture i bogatog okusa, te se smatra jednim od najboljih pršuta na svijetu.

SLAVONIAN PROSCIUTTO

A product with a beautiful red colour, characterized by a mild and juicy taste and gentle and soft texture.

Slavonian Prosciutto is produced from only two ingredients - pork tenderloin that comes from exclusively fresh meat of Slavonian pigs and the Adriatic salt, which is added in a minimum quantity. Because of its high nutritional value, it is easy to digest and is recommended for all groups.

For its unique flavour, only a small amount of sea salt is needed and plenty of time, so the ripening period lasts for at least 400 days.

SLAVONSKI PRŠUT

Proizvod rumene boje, karakterističnog blagog i sočnog okusa te nježne i mekane strukture.

Slavonski pršut proizveden je od samo dva sastojka-svinjskog buta koji dolazi od isključivo svježeg mesa slavonske svinje i jadranske soli koju dodajemo u minimalnoj količini. Zbog svojih visokih nutritivnih vrijednosti lagane je probavljivosti i preporučuje se svim skupinama.

Za njegov jedinstven okus potrebno je samo malo morske soli i mnogo vremena, stoga period zrenja traje najmanje 400 dana.

ISTRIAN PROSCIUTTO

Istrian prosciutto is the very best of Croatian cured hams, and its distinctiveness rests in its traditional well-preserved selection of raw meats and method of preparation.

Istrian prosciutto is made from white and meaty breeds of pigs that are fed with pumpkins, potatoes, cereals, corn and other crops. On each thigh skin is removed from the surface of the leg – which makes this cured ham distinctive in look from others. The production of Istrian prosciutto does not use smoke, but it is only dried in clean air.

Through its brining procedure only sea salt and special blend of spices is used, and that in the combination with special manner of adding them gives this prosciutto a distinctive and authentic flavour. Intense aroma and flavour of cured pork meat, uniform red colour and salty taste represent the unique qualities of the genuine Istrian prosciutto.

ISTARSKI PRŠUT

Istarski pršut je najbolji hrvatski pršut, a njegova posebnost je u tradicionalnom načinu pripreme i odabiru sirovine.

Istarski pršut se pravi od bijele pasmine svinja koje se hrane bundevom, krumpirom, žitaricama i kukuruzom. Način pripreme uključuje skidanje kože s buteva, što daje ovom pršutu prepoznatljiv izgled, soljenje čistom krupnom morskom soli, prešanje i tretiranje smjesom papra, češnjaka i određenih mirodija.

Proizvodnja istarskog pršuta ne koristi dim, nego se suši na čistom zraku. Korištenje mirodija daje prepoznatljivost pršuta i autentičan okus. Intezivan miris i okus suhog svinjskog mesa, ujednačene crvene boje, njegova slanost, predstavljaju jedinstvene odlike pravog istarskog pršuta.

PROSCIUTTO BAR SELECTION

MIXED CHEESE PLATTER

Selection of Croatian and Italian cheese

PROSCIUTTO (CURED HAM) PLATTER

Four kinds of prosciutto

MIXED PROSCIUTTO AND CHEESE PLATTER

Selection of prosciutto and cheese

PROSCIUTTO BAR PLATE

MIJEŠANA PLATA

Miješana plata od šest hrvatskih i talijanskih sireva

PRŠUT

Miješana plata od četiri vrsta pršuta

PRŠUT I SIR

Četiri vrste pršuta i šest vrsta sira

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