






restaurant tramuntana

Made to share. Inspired by the Mediterranean.

TASTE & SHARE

To start - mix, match and share

- | | |
|---|------|
|  Burrata
sun-dried tomatoes, basil pesto, crispy garlic | 17 € |
| Bruschetta "Prawns & Anchovies"
marinated prawns and anchovies, rocket, red onion, crispy garlic | 17 € |
| Bruschetta "Tramuntana"
pumpkin cream, prosciutto, truffle, rocket, Grana Padano cheese | 18 € |
|  Hummus
chickpeas, sesame, olive oil, fresh cucumber, smoked paprika, toasted house bread | 13 € |
|  Baba Ganoush
roasted aubergine, tahini, lemon, smoked paprika, olive oil, toasted house bread | 14 € |
| Taste & Share selection
choose any three starters | 29 € |





SOUPS

Something warm to start

- | | |
|--|-----|
|  Tomato Soup
basil oil, toasted garlic bread | 8 € |
|  Fish Soup
pieces of Adriatic fish, rice, lemon | 9 € |


PASTA & RISOTTO

Comforting homemade pasta

-  **Black Risotto** 23 €
Adriatic cuttlefish, Parmesan ice cream
- Tagliatelle with Scampi** 23 €
zucchini, cherry tomatoes, white wine
- Pljukanci with Slow-Cooked Beef Ragù** 21 €
vegetables, Grana Padano cheese
- Cuttlefish Lasagne** 25 €
Adriatic cuttlefish, cuttlefish ink, Grana Padano cheese
-   **Mushroom and Truffle Risotto** 21 €
wild mushrooms, truffle, white wine, olive oil
-  **Smoked Seafood Risotto** 24 €
prawns, mussels, parsley oil
- Tagliatelle with Beef Tenderloin** 28 €
truffle, mushrooms, sun-dried tomatoes, sheep cheese

FROM OUR KITCHEN

Simple dishes, full of flavour

- Crispy Sea Bass Fillet** 38 €
creamy polenta with sour cream, spinach, cherry tomatoes, spicy mayo
-  **Slow-Roasted Veal Neck** 37 €
cauliflower purée, mushroom sauce, glazed carrot, basil oil

ON THE SIDE

A little something to add

- Seasonal Salad** 7 €
- Olives** 7 €
- House Bread** 4 €
- Fries** 8 €




CHEESE SELECTION

To enjoy with a glass of wine

Pag Cheese	17 €
Goat Cheese	18 €
Grana Padano	17 €

SOMETHING SWEET

To round off the evening

Paradižot - Dubrovnik Floating Islands crème anglaise, citrus, almond sablé	8 €
 Coconut Panna Cotta with Lime passion fruit coulis, berries, coconut crumble	8 €
Almond Semifreddo with Almond Brittle caramelised stone fruit, almond crumble, warm salted caramel	8 €
 Chocolate & Sour Cherry chocolate sponge, tonka parfait, sour cherry compote, almond crumble	9 €
 Ice Cream Scoop	3 €

The above prices are expressed in euros, with all taxes included. In case you do not get a bill for services rendered, you are not bound to pay for them. Couvert is included. Dear guests, some of our dishes (including fish, shellfish, and those containing gluten or eggs) may cause allergies. Please inform us before placing your order. For any additional information regarding allergens in food or drinks, please speak to our waiting staff.

NOTICE OF FILING A WRITTEN COMPLAINT

According to Article 10, Consumer Protection Act (Nar. nov., br. 41/14.) we inform our consumers that the objection to the quality of our services can be delivered in writing to attention Hotel Manager, to the following address:

Hotel More d.o.o., Kardinala Stepinca 33, 20000 Dubrovnik, Croatia

The answer to your complaint will be provided in writing no later than 15 days from receiving the complaint. Please be sure to specify your name and the address for submission of replies.