

b u n r a



Pronounced: BOO-RA

The bone-chilling northern wind that blows in Croatia during sunny days.

KOKTELI / COCKTAILS

Aperol Spritz Aperol, Soda, Prosecco	12,50 €
Campari Spritz Campari, Soda, Prosecco	12,50 €
Limoncello Spritz Limoncello, Soda, Prosecco	12,50 €
Hugo Spritz Elderflower Syrup, Soda, Prosecco, Mint	12,00 €
Caipirinha Cachaca, Lime, Sugar	12,50 €
Cuba Libre Brugal blanco, Lime, Coca Cola	12,50 €
Mojito Brugal, Soda, Brown Sugar, Lime, Mint	13,00 €
Tropical Fizz Midori, Brugal Blanco, Malibu, Lime, Pink Grapefruit	14,50 €
Cosmopolitan Finlandia, Cramberry juice, Cointreau, Lemon	13,50 €
Espresso Martini Finlandia, Espresso, Sugar, Kahlua	14,50 €
Pornstar Martini Finladnia, Passioon Pure, Vanila Syrup, Lemon, Prosecco	13,50 €
Caipiroska Finladnia, Lime Juice, Sugar	13,00 €
Moscow Mule Finlandia, Ginger Beer, Lime	13,50 €
Cucumber & raspberry cooler Gin, Chambord, Sugar, Cucumber, Raspberry	14,00 €
Brumble Gin, Lemon, Sugar, Chambord	12,50 €

London Mule	13,50 €
Gin, Ginger Beer, Lime	
Adriatic Breeze	13,50 €
Gin, Disaronno, Creme de Mure, Lime, Sprite	
Amaretto Sour	13,50 €
Disaronno, Lemon Juice, Eggwhite, Sugar	
Mai Tai	14,00 €
Brugal Blanco, Brugal Anejo, Orgeat Syrup Pineapple Juice, Lemon	
Whiskey Sour Peach	14,50 €
Whiskey, Lemon, Peach pure, Eggwhite, Sugar	
Manhattan	14,50 €
Whiskey, Martini Rosso, Angostura Bitter	
Negroni	14,50 €
Gin, Campari, Martini Rosso, Orange, Angostura Bitter	
Old Fashioned	15,00 €
Whiskey, Spiced Rum, Maple Syrup, Angostura Bitter	
Kentucky Mule	14,00 €
Bourbon, Lime, Ginger Beer	
Spicy Margarita	15,00 €
Cointreau, Amaro, Tequila, Sugar, Lime, Salt, Pineapple juice	
Bura	15,00 €
Tequila, Cointreau, Blue Curacao, Lime Juice, Pineapple Juice	



WINE LIST

PJENUŠAVA VINA - SPARKLING WINE

11,50 € 55,00 €

CORDON NEGRO - FREIXENET

(Freixenet Cordon Negro is an elegant brut cava from Spain, produced using the traditional method. Its light perlage and fresh fruity notes make it an excellent choice as an aperitif or with light appetizers.)

11,00 € 51,00 €

ICE ROSÉ BRUT - FREIXENET

This rosé sparkling wine is made with the addition of cherries and red berries, and is intended to be served with ice. Its rich structure and lively freshness make it perfect for summer indulgences.

67,00 €

ROSE BRUT - VINARIJA ROYAL HILL

(Royal Hill Rosé Brut is a lively and elegant with acids and sugars in excellent balance. It is a sparkling wine originating from the Slavonia and Podunavlje regions of Croatia. It boasts a pale pink color and is characterized by fresh strawberries and raspberries with a refreshing hint of lemon zest in its aroma.)

209,00 €

MOET & CHANDON BRUT IMPERIAL

(Intense aroma of green apples and citrus, with hints of white flowers, and elegant ripe notes of brioche, grains, and fresh nuts.)

BIJELA VINA – WHITE WINE

11,00 € 48,50 €

CHARDONNAY - DUBROVAČKI PODRUMI

(A translucent pale light yellow color characterizes this Chardonnay. It is a dry wine, and its aroma is marked by tropical fruit, melon, and a typical buttery note. On the palate, it offers a rounded, slightly creamy texture with refreshing citrus notes in the finish. Originating from the Konavle valley, this wine is versatile, suitable for sipping as an aperitif or pairing with light fare such as summer salads and pasta dishes.)

9,50 € 42,00 €

POŠIP ČARA - VINARIJA P.Z.

(In the heart of the island of Korčula lies Čara, hailed as the birthplace of the indigenous island grape variety, Pošip, which in 1967 was granted the status of the first white wine in Croatia with protected geographical origin. This dry wine presents itself in a golden yellow hue with hints of green. It boasts pronounced aromatics of almond blossoms, candied orange peel, and Mediterranean scrubland, intertwined with tropical notes of kiwi and mango in the background. With a medium-bodied profile, it is best served chilled at 12°C, complementing seafood dishes, fish, and slightly spicier cheeses.)

9,50 € 45,00 €

DUBROVAČKA MALVASIJA - VINARIJA MILIČIĆ

Dubrovačka Malvazija is considered as an indigenous local variety as it has been cultivated in our region for over six hundred years. The majority of vineyards and wine producers of this white variety are still located in Konavle, where it is primarily grown in the Konavle field. This wine stands out for its characteristic aroma and flavor profile, featuring hints of dried white fruits, honey, and flowers. It is an excellent complement to local cuisine.

51,00 €

MALA NEVINA - SAINTS HILLS

Saints Hills - Mala Nevina blends Malvazija Istarska and Chardonnay, sourced from Sv. Ante vineyards in Istria. Fermented and aged at Saints Hills winery in Dalmatia, it's a bright, straw-yellow wine with golden hues. It offers intense citrus aromas, tropical fruit notes, and a pronounced mineral quality with refreshing acidity. The palate reveals a light, pleasant bitterness.



65,00 €

SAUVIGNON & SEMILLON – SAINTS HILLS

This blend of Sauvignon Blanc and Semillon from St. Hills Winery offers fresh aromas of lemon, grapefruit and white flowers. Balanced acids and mild minerality make it a refreshing choice for raw or lightly marinated fish dishes.

55,00 €

BLANC DE NOIR - VINARIJA ROYAL HILL

Royal Hill winery located in the region of Slovenia and Baranja, near the river of Danube. Blanc de Noir is a moder wine made by a short maceration of Pinot Noir. The aroma of the wine has a characteristic of strawberries with a hit of spicy notes which brings a perfect combination of freshness, tannins and fruitiness. This taste pairs well with dishes from mediterranean and continental cuisine .

90,00 €

POSH - SAINTS HILLS

Clear golden color, on the nose the aromas of ripe apricot and mango are primarily felt. Secondary aromas are lemon, lime, honey and figs, while the complexity of peaches, apricots and pineapple is felt in the mouth.

9,00 € 38,00 €

ŽILAVKA - VINARIJA VUKIĆ - house wine

Vino Milas Žilavka is a white wine from Bosnia and Herzegovina, boasting a 13.5% alcohol content. This vibrant wine features notes of green apple and peach, with a refreshing taste. Contains sulfites. Perfect for pairing with light dishes or enjoying on its own.

160,00 €

LA CHIFFRE - SAINTS HILLS

This elegant Croatian Chardonnay is straw colored with gold reflections at the rim. It has aromas of lemon curd, apricot, white peach and a touch of acacia blossom in the enticing bouquet. It is soft upon entry with nice heft on the midpalate. It is very well balanced and there are flavors of lemon curd and caramelized pineapple before a nice burst of acidity in the finish.

ROSE VINA – ROSE WINE

9,50 € 42,00 €

ROSE - DUBROVAČKI PODRUMI

A bright pink hue with pronounced raspberry and cherry aromas, accented by subtle minerals. Juicy and fruity, best served well-chilled as an aperitif or with Dalmatian prosciutto.

15,00 € 75,00 €

ROSE ŠTIKLA - SAINTS HILLS

Complex and refreshing, with intense strawberry and raspberry aromas. Ideal as an aperitif or paired with grilled seafood, originating from Central and Southern Dalmatia.



CRNA VINA – RED WINE

9,00 € 39,00 €

CABERNET SAUVIGNON - DUBROVAČKI PODRUMI

Dubrovnik Cellars Cabernet Sauvignon, sourced from Cabernet Sauvignon grapes, offers exceptional quality and pronounced varietal characteristics. It's deep red with intense blackcurrant aromas, hints of bell pepper, coffee, and vanilla. The palate is fresh and fruity with mature tannins, balanced acidity, and a finish of chocolate and black coffee.

46,00 €

DINGAČ - VINARIJA DINGAČ

Dingač, the king of Croatian wines, crafted from Plavac Mali grapes in the Pelješac region, boasts a full-bodied, fruity character with flavors of black cherry, blackberry, and plum, complemented by black pepper and clove. Aged in oak barrels, it pairs well with robust dishes like game meats, beef steak, wild mushrooms, and aged cheeses.

49,00 €

PLAVAC MALI - VINARIJA DINGAČ

Plavac Mali, Croatia's indigenous grape variety, thrives on the Pelješac peninsula, producing a dark ruby wine with a robust aroma. It features sweet, dried fruit notes, hints of cherries, vanilla, coffee, and Dalmatian herbs, establishing quality standards for red wines.

51,00 €

BLACK - SAINTS HILLS

This ruby red wine with purple undertones offers a captivating clarity and a fruity aroma dominated by plum and Mediterranean spices. Its complexity unfolds with each sip, revealing layers of vanilla, dark chocolate, and robust fruit flavors, finishing with lingering notes of berry and black pepper. Pair with beef, lamb, salmon, mature cheeses, and cured meats.

9,50 € 43,00 €

SOLAD – MILIČIĆ

Juicy blackberry and raspberry notes intertwine with hints of vanilla and baking spices from oak aging. The result is a structured yet easy-drinking wine with a lingering, fruit-forward finish.

8,00 € 39,50 €

MERLOT - VUKIĆ - house wine

Notes of ripe plum, black cherry, and a hint of mocha are complemented by a touch of spice. The moderate body and smooth finish make it an excellent companion for roasted poultry, pasta dishes, and mild cheeses.

160,00 €

DINGAČ - SAINTS HILLS

Saints Hills Dingač is a Plavac Mali from Croatia's most renowned wine-growing area – Sv. Lucia Dingač. The vineyard is blessed with ideal conditions for this variety: intense sun exposure, limestone soil rich in quartz, mineral depth, and beneficial sea breezes. The wine displays pronounced aromas of dried plum and cherry, complemented by secondary notes of tobacco and dark chocolate. Rich and aromatic, yet smooth and balanced on the palate. It is aged for 24 months in new French oak barriques, and after three years of cellar aging, it is released – showcasing depth, elegance, and a true sense of place.

160,00 €

PAPE 2022 - SAINTS HILLS

Pape is St. Hills tribute to the great Dalmatian traveler – Crljenak, a grape that, carrying the pride of its origins across the ocean, made its mark in the New World as Zinfandel. Fermentation takes place in concrete tanks, followed by 12 months of aging in barrique barrels before bottling. Like a true Dalmatian who has returned home, Pape pairs beautifully with grilled dishes, rich fish stews (brudet), and aged cheeses.

DESERTNA VINA – DESSERT WINE

49,00 €

MUŠKAT BIJELI - COSSETTO

(White Muscat hails from Istria and is a favorite among those who enjoy sweeter wines. Our particular variety stands out for its gentle sweetness, making it exceptionally pleasant to sip on. Fruit-forward and sweet, just the right amount, it's a semi-sweet white wine that exudes elegance and balance. Expect notes of peach, lemon cake, rose, and mango, intertwining harmoniously.)

bura^{NE}

Pronounced: BOO-RA

food menu

Hladna predjela

Cold starters

Salata sa svježe ubranim sezonskim povrćem (gluten free) 11,00 €
Salad with fresh seasonal vegetables

Matovilac, mini rajčica, emulzija od citrusa, sezonsko povrće
Lamb's lettuce, cherry tomatoes, citrus emulsion, seasonal vegetables

Lagana salata s buratom i selekcijom cherry rajčica (gluten free) (nuts) (vege) 13,00 €
Light salad with burrata and a selection of cherry tomatoes

Morska rapsodija na lisnatoj salati (gluten free) (nuts) (shells) 21,00 €
Seafood rhapsody on mixed green salad

Krakovi hobotnice, marinirane jadranske kozice i mušule
Octopus tentacles, marinated Adriatic prawns and mussels

Osvježavajuća salata s dimljenom jadranskom tunom (gluten free) (nuts) 18,00 €
Refreshing salad with smoked Adriatic tuna

Dimljena jadranska tuna, svježi sir, mango, matovilac, cherry rajčica
Smoked Adriatic tuna, fresh cheese, mango, lamb's lettuce, cherry tomato

Osvježavajuća Mediteranska salata s piletinom (gluten free) (nuts) 16,50 €
Refreshing Mediterranean salad with chicken

Piletina, matovilac, pinjoli, cherry rajčica, dressing od majoneze
Chicken, lamb's lettuce, pine nuts, cherry tomato, mayo dressing

OPG Hrvatska (gluten free) (nuts) 16,50 €
OPG Croatia

Birani lokalni sirevi i suhomesnati proizvodi na drvenoj plati, orašasti plodovi
Selected local cheeses and cured meats on a wooden platter, nuts

Plata Delux sireva (gluten free) (nuts) (vege) 12,00 €
Deluxe cheese platter

selekcija sireva sa orašastim plodovima suhim smokvama i domaćim medom
selection of cheeses with nuts, dried figs, and local honey

OPG stands for "Obiteljsko Poljoprivredno Gospodarstvo," which translates to "Family Agricultural Holdings" in English. It refers to family-owned farms or agricultural businesses.

<p>Bruschetta s buratom tartarom od rajčice i bosiljka, matovilac <i>Bruschetta with burrata and tomato basil tartare,</i> <i>lamb's lettuce</i></p>	<p>(nuts) (vege) 11,00 €</p>
<p>Bruschetta s dalmatinskim pršutom svježim sirom, matovilac <i>Bruschetta with Dalmatian prosciutto and fresh cheese,</i> <i>lamb's lettuce</i></p>	<p>12,50 €</p>
<p>Bruschetta sa sporo kuhanim dimljenim ramstekom, matovilac, dresing senf med, grana padano <i>Bruschetta with slow-cooked smoked beef sirloin,</i> <i>lamb's lettuce, honey-mustard dressing, grana padano</i></p>	<p>(nuts) 14,50 €</p>

Skura Bura - "dark Bora" (Bora Scura)
is a variation of Bura wind with
characteristics of low, grey clouds
moving towards the seaside.

Pasta&Rižot

Pasta&Risotto

Linguini sa kremom od tikvica ^(vege) <i>Linguine with zucchini cream</i>	16,00 €
Pasta s bakinom šalšom ^(vege) <i>Pasta with grandma's tomato sauce</i>	15,00 €
Zelena pasta dalmatinskog ribara ^(shells) <i>Green pasta à la Dalmatian fisherman</i>	22,00 €
<small>Mušule, kozice, vongole, gambori Mussels, clams, shrimps, prawns</small>	
Linguini sa slatko ljutom trganom piletinom <i>Linguine with sweet and spicy shredded chicken</i>	21,00 €
Penne s umakom od gljiva ^(vege) <i>Penne with mushroom sauce</i>	18,00 €
Pasta sa selekcijom sireva i dimljenom rajčicom ^(vege) <i>Pasta with a selection of cheeses and smoked tomatoes</i>	19,50 €
Pasta Bolognese s Mozzarellom <i>Pasta Bolognese with Mozzarella</i>	20,00 €
Rižot s Jadranskim kozicama ^{(shells) (gluten free)} <i>Risotto with Adriatic shrimps</i>	21,00 €
Crveni rižot s ciklom i kremom od celera ^{(vegan) (gluten free)} <i>Red beetroot and celery cream risotto</i>	17,00 €
Crni rižot sa jadranskom sipom i kremom od boba ^(gluten free) <i>Black risotto with Adriatic cuttlefish and fava beans cream</i>	20,00 €

Glavna jela

Main dishes

Brazirana janjetina sa domaćim njokima Braised lamb with homemade gnocchi	24,50 €
Pjena od parmezana <i>Parmesan foam</i>	
Piletina a la chef Chicken à la chef	20,50 €
Otkošteni batak zabatak, wedges, povrće, umak <i>Deboned chicken drumstick, wedges, vegetables, sauce</i>	
Hrskava pohana piletina Crispy breaded chicken	21,50 €
Pomfrit, Mozzarella, BBQ <i>Fries, Mozzarella, BBQ sauce</i>	
Tuna steak Tuna steak	26,50 €
Povrće sa žara i Wedges krumpir <i>Grilled vegetables and Wedges</i>	
File brancina sa žara Grilled Adriatic sea bass fillet	25,00 €
Povrće sa žara i Wedges krumpir <i>Grilled vegetables and Wedges</i>	
Dalmatinska buzara Dalmatian-style buzara	27,50 €
(shells) (gluten free) Mušule, vongole, kozice, škampi, pelata, češnjak, menta, palenta s majčinom dušicom <i>Mussels, clams, prawns, scampi, peeled tomatoes, garlic, mint, polenta with thyme</i>	
Svinjski lungić s rimskim njokama (nuts) Pork tenderloin with Roman gnocchi	24,00 €
Pjena od šampinjona, povrće sa žara i Wedges krumpir <i>Mushroom foam, grilled vegetables and Wedges</i>	
Rib-eye steak (300 g) (nuts) Rib-eye steak (300 g)	43,50 €
Wedges krumpir, umak od tartufa <i>Wedges, truffle sauce</i>	

According to the legend, Bura is a girl that is struggling and wounding over rooftops and canopies when anyone curses the wind. Being revengful, Bura can use the chimney sparks to burn the house down to those who cursed the Bura wind. Because of that, according to the ancient beliefs, Bura is not to be cursed.

Burgers

Burgeri

Classic Burger Matovilac, rajčica, krastavac, umak, luk pohani + pomfrit <i>Lamb's lettuce, tomatoes, cucumber, sauce, crispy fried onions + fries</i>	20,00 €
Chilli Burger Matovilac, sweet chilli, chilli strips, rajčica, krastavac + pomfrit <i>Lamb's lettuce, sweet chilli, chilli strips, tomatoes, cucumber + fries</i>	21,50 €
Crispy Bacon Burger Matovilac, rajčica, krastavac, umak, luk pohani, panceta + pomfrit <i>Lamb's lettuce, tomatoes, cucumber, sauce, crispy fried onions, bacon + fries</i>	22,00 €
Cheeseburger Matovilac, rajčica, krastavac, umak, luk pohani, cheddar sir + pomfrit <i>Lamb's lettuce, tomatoes, cucumber, sauce, crispy fried onions, cheddar cheese + fries</i>	22,50 €
Burger a la Chef Coleslaw salata, Cheddar sir, panceta, pohani luk, matovilac + pomfrit <i>Coleslaw salad, Cheddar cheese, bacon, crispy fried onions, lamb's lettuce + fries</i>	24,50 €

Prženi krumpirići

Fried potatoes

Krumpirići sa cheddar sirom <i>Potato wedges with Cheddar cheese</i>	11,00 €
Krumpirići sa umakom od tartufa <i>Potato wedges with truffle sauce</i>	11,50 €
Slatko ljuti krumpirići <i>Potato wedges with sweet chilli sauce</i>	9,50 €
Krumpirići classic <i>Classic potato wedges</i>	9,00 €

Dodaci

Extras

Košarica domaćeg kruha <i>Basket of homemade bread</i>	2,00 €
Umak (sweet chilli, bbq, ketchup, majoneza) <i>Sauce (sweet chilli, bbq, ketchup, mayo)</i>	3,00 €
Mix maslina <i>Olives mix</i>	4,00 €
Tartufata <i>Truffle sauce</i>	5,00 €

Pizza Napoletana

Pizza Napoletana

Pizza Margherita <i>Pizza Margherita</i> mozzarella <i>mozzarella</i>	21,00 €
Pizza Croatica <i>Pizza Croatica</i> Pršut, masline, panceta, mozzarella <i>Prosciutto, olives, pancetta, mozzarella</i>	24,00 €
Pizza sa sporo pečenim dimljenim ramstekom <i>Pizza with slow-cooked smoked rumpsteak</i> Ramstek, senf, med, Grana Padano, mozzarella <i>Rumpsteak, mustard, honey, Grana Padano, mozzarella</i>	24,00 €
Quattro Formaggi <i>Quattro Formaggi</i> Gorgonzola, Zagrebački sir, Grana Padano, mozzarella <i>Gorgonzola, Zagreb-style cheese, Grana Padano, mozzarella</i>	22,00 €
Pizza Capricciosa <i>Pizza Capricciosa</i> Mozzarella, gljive, delux šunka, masline <i>Mozzarella, mushrooms, deluxe ham, olives</i>	22,00 €
Pizza Mortadella i Pistachio <i>Mortadella and Pistachio Pizza</i> Mortadella, pistachio, mozzarella <i>Mortadella, pistachio, mozzarella</i>	24,00 €
Pizza Burrata <i>Pizza Burrata</i> Burrata, mini rajčica, pinjoli, bosiljak, mozzarella <i>Burrata, cherry tomatoes, pine nuts, basil, mozzarella</i>	23,00 €
Pizza Spicy <i>Spicy Pizza</i> Kulen, feferoni, Tabasco, panceta, mozzarella <i>Spicy salami, hot peppers, Tabasco, bacon, mozzarella</i>	24,00 €
Pizza s Jadranskom tunom <i>Adriatic smoked tuna Pizza</i> Dimljena tuna, mango, mozzarella <i>Smoked tuna, mango, mozzarella</i>	24,00 €
Pizza s Jadranskim kozicama <i>Adriatic shrimp Pizza</i> Kozice, maslinovo ulje, mozzarella <i>Shrimps, olive oil, mozzarella</i>	24,00 €
Pizza Vegetariana <i>Vegetarian Pizza</i> Mozzarella, šareno povrće <i>Mozzarella, assorted vegetables</i>	22,00 €

Slatko

Dessert

Divlja naranča <i>Wild Orange</i>	8,00 €
Rozata <i>Dubrovnik crème caramel</i>	8,00 €
Dnevni kolač <i>Daily cake</i>	8,00 €
Panna Cotta <i>Panna Cotta</i>	8,00 €

Dodaci za pizzu

Pizza toppings

Burrata <i>Burrata</i>	4,00 €
Gljive <i>Mushrooms</i>	4,00 €
Pršut <i>Prosciutto</i>	4,00 €
Kulen <i>Spicy salami</i>	4,00 €
Šunka <i>Ham</i>	4,00 €

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Snack

Snack

Kikiriki <i>Peanut</i>	4,00 €
Bademi <i>Almond</i>	4,00 €
Nut mix Orašasti mix	4,00 €



Mars d.o.o.
Gornji kono 58, 20000
Dubrovnik OIB: 30841412765

Neka od naših jela sadrže gluten, jaja, mliječne proizvode, koštice i proizvode od pšenice i orašastih plodova. U opisu jela nisu navedene sve namirnice. Molimo da o alergijama obavijestite Vašeg konobara.

Some of our dishes might contain gluten or wheat products, eggs, dairy products, love stones, nuts and our menu description do not list all ingredients. If you have any concerns about presence of allergens, please speak to a member of staff.

PDV uključen u cijenu.
VAT is included.

bura^{NE}

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drinks menu

PIVO / BEER

Pan točeni/draft	0,30l	7,00 €
Pan točeni/draft	0,50l	9,00 €
Pan Zlatni/golden ale	0,35l	7,50 €
Heineken	0,25l	8,50 €
Heineken 0,0 %	0,33l	8,50 €
Carlsberg	0,33l	8,00 €
Tuborg Green	0,33l	8,00 €
Grimbergen Blonde	0,33l	8,50 €
Grimbergen Double Ambree	0,33l	8,50 €
Budweiser premium	0,33l	8,50 €
Blanc 1664	0,33l	7,50 €
Ožujsko Radler (Lemon)	0,33l	8,00 €

CIDER

Somersby Apple / Mango & Lime	0,33l	6,00 €
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WHISKEY / WHISKY

Jameson	0,03l	7,70 €
The Famous Grouse	0,03l	9,00 €
Chivas Regal	0,03l	8,50 €
J.W. Red label	0,03l	6,50 €
J.W. Black label	0,03l	8,50 €
Jack Daniels	0,03l	8,00 €
Four Roses Bourbon	0,03l	6,00 €
Highland Park 10YO	0,03l	9,00 €

KONJAK / COGNAC

Hennessy v.s.	0,03l	12,00 €
Martell v.s.	0,03l	10,00 €

RUM

Brugal Blanco Extra Dry	0,03l	7,00 €
Brugal Anejo	0,03l	7,00 €
Captain Morgan Spiced	0,03l	7,50 €
Mallibu	0,03l	7,00 €
Cachaca	0,03l	7,50 €
Havana Club 3YO	0,03l	8,50 €

GIN

Bombay	0,03l	7,00 €
Gordon's	0,03l	7,00 €
Tanqueray Dry	0,03l	8,50 €
Mare	0,03l	8,50 €

VODKA

Finlandia	0,03l	7,50 €
Belvedere	0,03l	9,50 €
Absolut	0,03l	8,00 €
Smirnoff	0,03l	7,50 €

TEQUILA

San Jose	0,03l	6,80 €
Sierra	0,03l	7,80 €

LIQUERS

Amaretto	0,03l	6,50 €
Bailey's	0,03l	8,50 €
Cointreau	0,03l	6,50 €
Kahlua	0,03l	7,00 €
Martini Bianco	0,03l	6,00 €
Martini Rosso	0,03l	6,00 €
Limoncino	0,03l	6,00 €
Jagermeister	0,03l	7,50 €
Pelinkovac	0,03l	7,00 €

RAKIJE / SPIRITS "Jedna"

Travarica/herbs	0,03l	6,50 €
Višnja/cherry	0,03l	6,50 €
Šljiva /plum	0,03l	6,50 €

BEZALKOHOLNA PIĆA / SOFT DRINKS

Coca-Cola	0,25l	5,50 €
Coca-Cola Zero	0,25l	5,50 €
Fanta	0,25l	5,50 €
Sprite	0,25l	5,50 €
Bitter Lemon	0,25l	5,50 €
Tangerine	0,25l	5,50 €
Tonic Water	0,25l	5,50 €
Cappy (apple/orange/peach/strawberry/black currant)	0,2l	5,50 €
Pink Grapefruit	0,2l	5,50 €
Ginger Beer	0,2l	5,50 €
Iced Tea (peach)	0,2l	5,50 €
Freshly squeezed orange juice	0,3l	7,00 €
Freshly squeezed lemon juice	0,3l	6,00 €

VODA / WATER

Still Water	0,33l	4,50 €
Still Water	0,75l	7,00 €
Sparkling Water	0,33l	4,50 €
Sparkling Water	0,75l	7,00 €
Lemongrass Sparkling	0,33 l	5,50 €

TOPLI NAPITCI / HOT DRINKS

porc/port.

Espresso		3,50 €
Macchiato		4,00 €
Americano		4,00 €
Cappuccino		4,50 €
Caffee Latte		5,00 €
Espresso bez kofeina / Decaffeinated espresso		4,00 €
Kava s mlijekom bez kofeina / Decaffeinated with milk		4,50 €
Ledena kava / Iced coffee		5,50 €
Čaj / Tea		4,00 €



Pizza Shop d.o.o.
Vukovarska 9, 20000 Dubrovnik
OIB: 11862053788

Knjiga žalbe nalazi se na točioniku.
Complaint book is at the bar.

Mlađima od 18 godina zabranjeno je posluživanje alkoholnih pića.
It is forbidden to serve alcoholic drinks to minors under 18 years old.

PDV uključen u cijenu.
VAT is included.