



Sheraton®

DUBROVNIK RIVIERA HOTEL



HLADNI ZALOGAJI

PILEĆA CEZAR SALATA
Listići Grana Padano sira,
umak od senfa, pržena slanina,
inćuni i hrskava piletina 95 HRK

**SALATA OD KOMORAČA,
MEDA I KOZJEG SIRA *****
Kozji sir, lisnate salate,
marinirani komorač u
medu i limunu, lješnjaci 85 HRK

SALATA CAPRESE
Sir Mozzarella, rajčica, bosiljak,
maslinovo ulje i balzamični ocat 105 HRK

CARPACCIO TUNE ŽUTOREPKE
Marinirana tuna na salati od
rikule i trešnjastih rajčica, maslinovo
ulje, crveni papar, limunov sok 140 HRK

SALATA LEUTOVE POSADE ***
Salata od avokada i kozica
s kriškama prženog ananasa,
umak od majoneze i kurkume 110 HRK

**DALMATINSKI PRŠUT I
PAŠKI SIR S MASLINAMA 130 HRK**

VERMICELLI TOPLO HLADNA SALATA
Rižini rezanci, piletina, repovi kozica,
crvena paprika, rižin ocat i sezamovo ulje 125 HRK

COLD BITES

CHICKEN CAESAR SALAD
Aged Grana Padano cheese
shavings, mustard sauce, bacon,
anchovies, crispy chicken 95 HRK

**FENNEL, HONEY AND
GOAT CHEESE SALAD *****
Goat cheese,
lettuce, honey lemon fennel,
hazelnuts 85 HRK

CAPRESE SALAD
Buffalo Mozzarella, tomato,
basil, olive oil and balsamic vinegar 105 HRK

YELLOW FIN TUNA CARPACCIO
Marinated tuna, arugula,
cherry tomato, olive oil,
red pepper, lemon juice 140 HRK

LEUT'S CREW SEAFOOD SALAD ***
Avocado and shrimps
with fried pineapple,
curcuma mayonaisse 110 HRK

**DALMATIAN AIR DRIED PROSCIUTTO
WITH PAG'S CHEESE AND OLIVES 130 HRK**

HOT AND COLD VERMICELLI SALAD
Rice noodles, chicken, shrimp tails, red
pepper, rice vinegar and sesame oil 125 HRK

SLASTICE

**ČOKOLADNA LAVA
S BOROVIČAMA**
Chantilly krema 65 HRK

**CREME BRULEE I
SLADOLED OD JAGODA 60 HRK**

**TORTA OD ČOKOLADE
S UMAKOM OD KAVE *****
Čokoladni biskvit i
mousse od čokolade 62 HRK

**TRIO JABUKE, BIJELE
ČOKOLADE I NARANČE**
Pire jabuke, krema bijele
čokolade i hladni umak naranče 65 HRK

**ZAPEČENO SVJEŽE REZANO
SEZONSKO VOĆE *****
Umak Sabayon 75 HRK

DESSERTS

**CHOCOLATE LAVA CAKE
WITH BLUEBERRIES**
Chantilly cream 65 HRK

**CRÈME BRÛLÉE AND
STRAWBERRY ICE CREAM 60 HRK**

**CHOCOLATE TORTE
WITH COFFEE SAUCE *****
Chocolate mousse
and biscuit 62 HRK

**TRIO OF ORANGE, APPLE
AND WHITE CHOCOLATE**
Apple purée, white chocolate
cream and cold orange sauce 65 HRK

**GRATINATED FRESH
SEASONAL FRUIT *****
Sabayon sauce 75 HRK



*** Pitažite naše osoblje kako bi smo Vam pripremili Halal jelo

U sve cijene uključen je PDV.

Pozdravljamo sve upite gostiju koji se žele informirati o namirnicama koje se nalaze u jelima. Molimo obavijestite osoblje koje Vas poslužuje u slučaju posebnih zahtjeva na koje trebamo obratiti pozornost pri pripremi Vašeg jela.

Konzumiranje sirovog ili nedovoljno kuhanog mesa, peradi, plodova mora, školjki, jaja ili nepasteriziranog mlijeka može povećati rizik od bolesti koje se prenose hranom.

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*** Ask your server in advance for Halal meal

All prices include VAT.

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any special dietary requirements that we should be made aware of when preparing your menu request.

Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SHERATON DUBROVNIK RIVIERA HOTEL

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Leut Restaurant

JELOVNIK | MENU

JUHE

HLADNA JUHA GAZPACHO ANDALOUSE ***
Rajčica, luk, krastavci, slatka paprika 48 HRK

GOVEDA BISTRA JUHA
Rezanci od povrća i tijesta 50 HRK

RIBLJA JUHA „ADRIATIC“
Riblja juha s račićima i concasse rajčice 55 HRK

FRANCUSKA JUHA OD LUKA ***
Zapečena sa sirom 45 HRK

SOUPS

CHILLED GAZPACHO ANDALOUSE ***
Tomato, onion, cucumber, sweet pepper 48 HRK

BEEF CONSOMMÉ
Vegetable julienne and noodles 50 HRK

„ADRIATIC“ FISH SOUP
Fish broth with shrimps and tomato concasse 55 HRK

FRENCH ONION SOUP ***
Gratinated with cheese 45 HRK

MANJI ZALOGAJI

RATATOUILLE PENNE TJESTENINA ***
Ratatouille, Kalamata masline i sir Feta 90 HRK

INDIJSKI CURRY OD
POVRĆA S BIJELOM RIŽOM ***
Paprika, krumpir, zelene mahune,
rajčica, patlidžan, curry pasta 90 HRK

RAVIOLI OD TARTUFA
S REZANCIMA TELETINE
Redukcija umaka od bijelog vina
i cvjetovi brokule, hrskavi tuljac
od parmezana i listovi rikule 140 HRK

PAPARDELLE S LOSOSOM ***
Pesto bosiljka, losos, kiselo
vrhnje, dumbir i ribana mrkva 110 HRK

ANTIPASTI S PRŽENIM
KUGLICAMA RIŽE ***
Paprika, tikvice, patlidžan, gljive,
rajčica i pržene kuglice riže s maslinama 95 HRK

PEČENI KRAKOVI HOBOTNICE I BOBA
Hobotnica u crvenom vinu, bob sa
sušenim rajčicama i listići krumpira 140 HRK

SMALL BITES

RATATOUILLE PENNE PASTA ***
Ratatouille, Kalamata olives and Feta cheese 90 HRK

INDIAN VEGETABLE
CURRY WITH WHITE RICE ***
Green beans, bell peppers, potato,
tomato, eggplant, curry paste 90 HRK

TRUFFLE RAVIOLI
WITH VEAL STRIPS
White wine reduction,
broccoli florets, crispy
Parmesan and arugula 140 HRK

SALMON PAPARDELLE ***
Basil pesto, salmon, sour
cream, ginger, carrot 110 HRK

VEGETABLE ANTIPASTI
WITH FRIED RICE BALLS ***
Zucchini, eggplant, peppers, mushrooms,
tomato and fried rice balls with olives 95 HRK

BAKED OCTOPUS WITH FAVA BEANS
Braised octopus in red wine, fava
bean with sun dried tomatoes, potato 140 HRK

VEĆI ZALOGAJI

POPEČENA TUNA S
CRNIM I BIJELIM SEZAMOM
Slatko kiselo povrće iz
woka, wasabi umak 185 HRK

MEDALJONI REPA GRDOBINE
Pire od celera, mlada mrkva
i umak od svježe cikle 195 HRK

FILET JADRANSKOG BRANCINA ***
Sotirana blitva s krumpirom,
pesto limuna i bijelog luka 160 HRK

JANJEĆI KOTLETI ORLANDO
Rissole krumpir, suha smokva,
umak od svježeg ružmarina 295 HRK

PAELLA S PILETINOM I
OČIŠĆENIM ŠKOLJKAMA
Šafran riža, dagnje, kapice
Sv. Jakova i repovi kozica, piletina,
grašak, crveni grah i crvena paprika 170 HRK

PAČJA PRSA S HRSKAVOM RIKULOM
Pire pastirnjaka, marmelada višanja
i čilija, pečena jabuka Granny Smith 190 HRK

MARINIRANI TELEĆI FILET
Začinsko bilje, chutney ljubičastog luka,
ploške krumpira i savoy mente i limuna 290 HRK

JUNEĆI RAMSTEAK U
MASLINOVOM ULJU ***
Pečeni šampinjoni i krumpir s
vrhnjem, coulis pečene paprike 225 HRK

ODREZAK GOVEDE PISANICE
Rižoto tartufa i smeđe riže,
tartar trešnjastih rajčica, redukcija
balzamičnog octa i tamne čokolade 270 HRK

BIG BITES

BLACK AND WHITE
SESAME CRUSTED TUNA
Sweet and sour wok
vegetables, wasabi sauce 185 HRK

MONKFISH MEDALLIONS
Celery purée, carrot,
fresh beetroot sauce 195 HRK

ADRIATIC SEA BASS FILLET ***
Sauteed swiss chard with
potatoes, lemon garlic pesto 160 HRK

LAMB CHOPS ORLANDO
Rissole potato, dry figs,
fresh rosemary sauce 295 HRK

CHICKEN AND
SEAFOOD PAELLA
Safron rice, seafood without
shells, chicken, green peas
red bean and red peppers 170 HRK

DUCK BREAST WITH CRISPY ARUGULA
Parsnip purée, sour cherry and chilli
marmelade, baked Granny Smith apple 190 HRK

MARINATED VEAL FILLET
Fine herbs, purple onion chutney,
potato, lemon mint savoy 290 HRK

BEEF STRIP LOIN
IN OLIVE OIL ***
Grilled champignons and potato
with sour cream, roast pepper coulis 225 HRK

TENDERLOIN OF BEEF
Truffle and brown rice risotto,
cherry tomato tartar, balsamic vinegar
and dark chocolate reduction 270 HRK