



NICO'S

*Taste the moment*  
*Bar & Bistro*

MENU

PROADRIA d.o.o.  
Za Rokom 2, 20 000 Dubrovnik  
OIB: 55828087505

HLADNA PREDJELA  
COLD APPETIZERS

€

Tatarski biftek · aromatizirani maslac · tost 22.-  
*Beef tartar · flavoured butter · toasted bread*  
1 2 4 5 6

Sashimi od usoljene bijele ribe · ukiseljena ljutika · sir · gel limun · ulje peršin 18.-  
*Salted white fish sashimi · pickled shallots · cheese · lemon gel · parsley oil*  
2 4 5

Torchon od gušče jetre · ukiseljena kruška · tostirani lješnjak s koricom 25.-  
naranče i limuna  
*Foie gras torchon · pickled pear · toasted hazelnut with orange and lemon zest*  
2 3 4

Terina od dimljene svinjske koljenice · espuma od hrena · krema od 9.-  
lakto-fermentiranog kupusa  
*Smoked pork shank · horseradish espuma · lacto-fermented cabbage cream ·  
crunchy horseradish*  
2 4

Hladni naresci · izbor sireva 15.-  
*Cold cuts · cheese selection*  
2 3

JUHA  
SOUP

Goveda juha 6.-  
*Beef soup*  
1 4

Dnevni izbor juhe 6.-  
*Daily selection of soup*  
1 2 6

TOPLA PREDJELA <i>HOT APPETIZERS</i>	€
Rižoto s gljivama i pancetom <i>Risotto with mushrooms and pancetta</i> 2	19.-
Kamenice u tempuri · pepper majoneza · lardo · list kamenice <i>Oyster tempura · pepper mayo · lardo · oyster leaf</i> 1 2 4 5	21.-
Tagliatelle s kozicama · sušene rajčice · tikvice · masline · kapari <i>Prawns tagliatelle · sun-dried tomatoes · zucchini · olives · capers</i> 1 2 4 5	22.-
Zapečeni štrukli <i>Baked 'strukli'</i> 1 2 4	10.-
Brudet od bijele ribe · kozice · zapečena palenta <i>White fish stew 'brudet' · prawns · baked polenta</i> 2 4 5	24.-
Pohani goveđi rep · krema čičoka · prženi patlidžan · chutney šljive <i>Breaded beef tail · jerusalem artichoke · fried aubergine · plum chutney</i> 1 2 3 4 6	23.-
Jetrica na saft · bijeli 'žganci' · džem od luka <i>Liver in sauce · white polenta · onion jam</i> 1 2	15.-

GLAVNA JELA  
MAIN COURSES

€

File bijele ribe · pire od pastirnjaka · sauté od gljiva  
*White fish fillet · parsnip purée · mushrooms sauté*  
2 5 6

27.-

Rib-eye crne slavonske svinje · pire od krumpira · konfitirani češnjak ·  
pečena mrkva  
*Black slavonian pig rib-eye · potato purée · confited garlic · roasted carrots*  
2

28.-

Otkošteni pileći batak i zabatak · zlevka · pileći jus  
*Deboned chicken legs · 'zlevka' · chicken jus*  
1 2 3 4 6

17.-

Pačja prsa · grillani kupus · đumbir miso · krema koraba · jus  
*Duck breasts · grilled cabbage · ginger miso · kohlrabi cream · jus*  
2 3 6

24.-

ROŠTILJ  
GRILL

€

Juneći file  
*Tenderloin*

porc.

25.-

Striploin

porc.

24.-

Janjeći french rack

porc.

24.-

Dry age ribeye

porc.

26.-

PRILOZI €  
*SIDE DISHES*

Prženi krumpirići porc. 5.-  
*Fried potatoes*

Pire od krumpira porc. 5.-  
*Potato purée*  
2

Wok povrće porc. 6.-  
*Wok vegetables*  
6

Zapečena brokula porc. 7.-  
*Roasted broccoli*  
7

'Žganci' s lukom i pancetom porc. 6.-  
*Polenta with onion and smoked pancetta*  
2

SALATE €  
*SALADS*

Izbor svježih salata porc. 6.-  
*Fresh salads selection*

DESERTI €  
*DESSERTS*

Dnevni izbor slastica porc. 6.-  
*Daily dessert selection*

U sve cijene je uključen PDV.  
Couvert se naplaćuje 2,00 € po osobi.  
Ne točimo alkohol osobama mlađim od 18 godina.  
Prigovor možete podnijeti na e-mail adresu: [nicos@nicos.hr](mailto:nicos@nicos.hr)

*VAT is included in price.*

*Couvert is charged 2,00 € per person.*

*We do not serve alcohol to people under 18 years of age. You can submit a complaint to the e-mail address: [nicos@nicos.hr](mailto:nicos@nicos.hr)*

Mogućnost plaćanja:

*We accept:*



**VISA**

