

COPA CABANA

RELAXED
DUBROVNIK

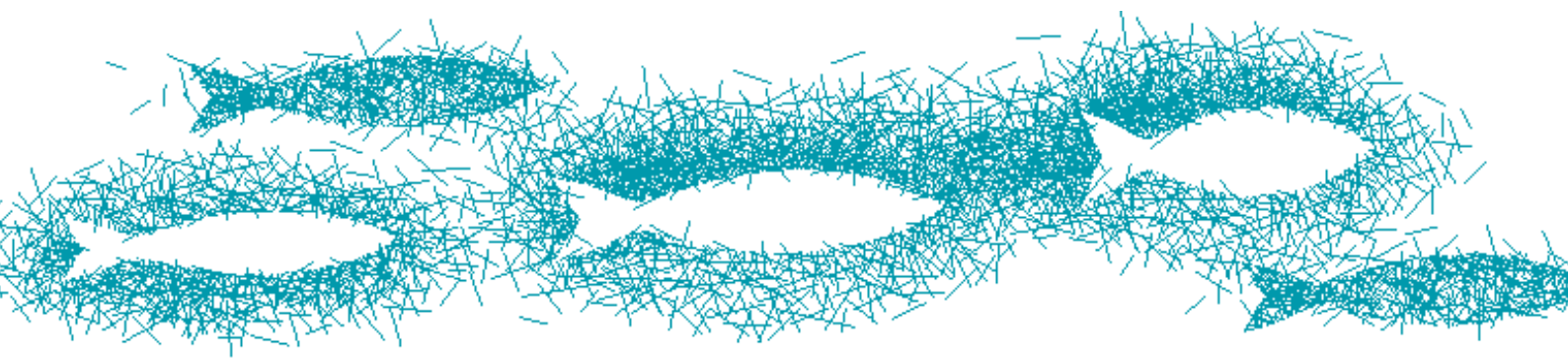
MENU 1

- Dalmatian prosciutto, selection of cheese with dry figs and different sorts of jam and honey
 - Sea bass tartar with peach and fresh mint
 - “Gazpacho shooter” with prawns
- Fresh vegetables and “flat bread” with combination of 4 different sauce (Hummus, Guacamolle, White sauce / fresh cheese, Jalapenos hot sauce)
 - Salmon Prosciutto with blini pancakes & cream fresh
 - Homemade foccacia with rosemary and salt flower

GRILL SHOW

MEAT SELECTION

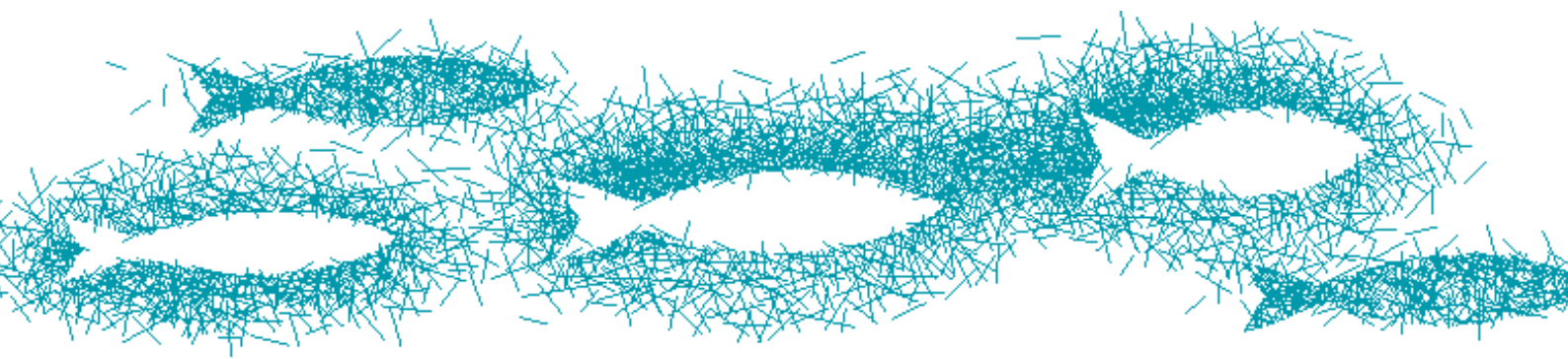
- Chicago stake & Baby tenderloin beef made in front of the guests in a “attractive live cooking show”
 - Dark chocolate cake with olive oil and salt flower
 - “Old style” pear and apple cake of with papper
 - Fresh cottage cheese mouse with spicy apricot jam





MENU 2

- Beef steak tartar with fresh truffles
- Prawns in tempura with wasabi mayonnaise sauce
 - Vegetarian couscous
 - Chicken liver pate with anchovies and capers
- Homemade fresh focaccia with tomatoes and oregano
- Tuna Sashimi with acceto balsamico and soya sauce
- Clams risotto “mantecato” with butter and parmesan
 - Dark chocolate cake with chilly
 - Parfait of coffee with foam of fresh ricotta
- Selection of fresh fruit salad with mint and champagne



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MENU 3

- Prosciutto and melon
 - Caprese salad
 - Seafood salad
 - Caesar salad
- Marinated chicken sticks, zucchini and cherry tomatoes
- Homemade fresh foccacia with anchovies, capers and olives
- Three type of chocolate mousse - chocolate, white chocolate, dark chocolate
 - “Crumble lavender with “Prosecco” sweet wine
 - Fresh fruit

