



# CAFFE ATRIUM MENU 2019







## COFFEE BREAKS

### Coffee break I.:

3,00 EUR

- Coffee
- Tea, juice, water (still and sparkling)

### Coffee break II.:

4,00 EUR

- Coffee
- Tea, juice, water (still and sparkling)
- Croissant, biscuits

### Coffee break III.:

5,00 EUR

- Coffee
- Tea, juice, water (still and sparkling)
- Croissant, biscuits
- Seasonal fruit





## BREAKFAST



## BUFFET BREAKFAST

6.80 EUR

Start the day with a rich and balanced breakfast in accordance with our selection. We offer our guests a wide variety of international and local breakfast specialties, buffet style. We are also gladly eager to meet your specific requirements, such as gluten-free products, bio and vegetarian foods.

We have divided Breakfast in three sections (cold, hot and sweet and beverages).

### COLD SELECTION



Cold cuts (ham, cheese, salami), butter, jam and marmalade, honey ,pâté (meat), fresh cream cheese, muesli / cornflakes, boiled eggs





## HOT SELECTION



Scrambled eggs, fried eggs, scrambled eggs and Omelet (with onion, cheese, ham, bacon, or mushroom,) boiled, grilled or baked sausages

## ROLLS SELECTION



Salty and sweet baked goods (bread, rolls, cookies, croissants, coffee cakes, - vary daily)

## SWEET SELECTION & BEVERAGES



Milk, chocolate, coffee, teas, juices (orange, peach, apple)

**Please, inform us if you have special breakfast requirements in order to accomodate you.**





## Welcome reception:

7,50 EUR

- Canapés (cheese, prosciutto, salmon, salmon carpaccio)
- Chips in dips, biscuits
- Coffe, tea, juice, water (still and sparkling)
- Wine

## Farewell reception:

9,50 EUR

- Mini sandwiches (cheese, prosciutto, salmon, salmon carpaccio)
- Chips in dips, biscuits
- Coffee, tea, juice, water (still and sparkling)
- Wine and beer







## SANDWICHES

### HAM, CHEESE:

1,80 EUR

- Rolls with ham and cheese, salad, tomato

### SALAMI, CHEESE:

2,30 EUR

- Rolls with salami and cheese, salad, tomato

### PROSCIUTTO, CHEESE:

2,60 EUR

- Rolls with prosciutto and cheese, salad, tomato, prilozi

### VEGETARIAN:

3,00 EUR

- Rolls with baked vegetables, salad, tomato

### SALMON:

4,00 EUR

- Salmon bun, sauce, salad, tomato

### GLUTEN FREE:

4,00 EUR

- Bagel Gluten-free, boiled egg, mozzarella, tomato





## FAST FOOD

<b>HAMBURGER:</b> Fresh rolls, burgers, gravy, lettuce, tomato, prilozi	<b>3,00 EUR</b>
<b>CHEESEBURGER:</b> Fresh rolls, burgers, Soft cheese, sauce, lettuce, tomato, prilozi	<b>4,00 EUR</b>
<b>Grilled Chicken:</b> Svježe pecivo, pileći file, panceta, umak, salata, rajčica, prilozi	<b>4,20 EUR</b>
<b>FRENCH FRIES:</b>	<b>1,50 EUR</b>
<b>GRILLED VEGETABLES:</b>	<b>1,80 EUR</b>



<b>PASTA</b>	
<b>Spaghetti Carbonara</b> Freshly prepared spaghetti with bacon, eggs, cream	<b>6,00 EUR</b>
<b>Špageti Milanese</b> Freshly prepared spaghetti with pelate, garlic and olive oil	<b>6,50 EUR</b>
<b>Pasta verde pesto Genovese</b> Freshly prepared pasta with aromatic green herbs and Mediterranean spices	<b>7,00 EUR</b>
<b>Three-Cheese pasta</b> Freshly prepared spaghetti with gorgonzola, mozzarella and parmesan	<b>7,50 EUR</b>
<b>CREAMY MUSHROOM CHICKEN PASTA</b> Freshly prepared spaghetti with bits of fresh chicken breast and mushrooms	<b>8,50 EUR</b>
<b>Salmon</b> Freshly prepared spaghetti with fresh salmon and zucchini	<b>10,00 EUR</b>







## LIGHT LUNCH MENI / MARENDE

<b>Soups of the day</b>	<b>3.00 EUR</b>
Vegetable, beef, chicken, tomato	
<b>Spaghetti</b> (Carbonara, Milanese, Bolognese)	<b>7.00 EUR</b>
Seasonal salad, dessert, bottle of still water 0.5 lt	
Spaghetti/Pasta carbonara, Milanese, Bolognese	
<b>Vegetarian Lasagne</b>	<b>7.50 EUR</b>
Seasonal salad, dessert, bottle of still water 0.5 lt	
Vegetarian Lasagne from fresh vegetables	
<b>Homemade Polpette (Meatballs)</b>	<b>9.00 EUR</b>
Seasonal salad, bread, dessert, bottle of still water 0.5 lt	
Burgers in tomato sauce, mashed potatoes	
<b>Traditional Lasagne</b>	<b>10.50 EUR</b>
Seasonal salad, dessert, bottle of still water 0.5 lt	
Minced red meat lasagna, parmesan	
<b>Grilled Chicken Fillet</b>	<b>10.50 EUR</b>
Seasonal salad, bread, dessert, bottle of still water 0.5 lt	
Grilled chicken fillet, vegetables	
<b>Beef schnitzel in sauce</b>	<b>10.50 EUR</b>
Seasonal salad, bread, dessert, bottle of still water 0.5 lt	
Beef schnitzel in sauce, side dish mashed potatoes	
<b>Pork chops</b>	<b>14.50 EUR</b>
Seasonal salad, bread, dessert or fruit, bottle of still water 0.5 lt	
Grilled pork chops, side dish fries, vegetables	
<b>Grilled Squid</b>	<b>16.00 EUR</b>
Seasonal salad, bread, dessert or fruit, bottle of still water 0.5 lt, glass of wine 0.2 lt	
Fried squid, side of fried potatoes, vegetables, gravy	
<b>Hake Fillet</b>	<b>16.00 EUR</b>
Seasonal salad, bread, dessert, bottle of still water 0.5 lt, glass of wine 0.2 lt	
Fillet with Swiss chard and cherry tomatoes	
<b>Grilled Fish</b>	<b>17.00 EUR</b>
Seasonal salad, bread, dessert or fruit, bottle of still water 0.5 lt, glass of wine 0.2 lt	
Fresh Adriatic Sea Blue grilled fish (mullet fish, salpa, mackerel), Side potato salad	
<b>Mixed meat</b>	<b>17.50 EUR</b>
Seasonal salad, bread, dessert, bottle of still water 0.5 lt, glass of wine 0.2 lt	
Fresh minced meat (cevapcici, burger, chicken, pork skewers, barbecue sausages), side dish fries, grilled vegetables	
<b>Adriatic seafood risotto</b>	<b>18.00 EUR</b>
Seasonal salad, bread, dessert, bottle of still water 0.5 lt, glass of wine 0.2 lt	
Creamy risotto of four kinds of seafood with rice	





## MAIN MENUS







# Menu I.:

# 25.00 EUR

## ***Appetizers***

- Soup of the day
- Cold platter (selection of cold cuts, prosciutto, cheese, olives)
- Seasonal salad
- Welcome drink

## ***Main (choose up to two main plus vegetarian)***

- Grilled chicken breast with gorgonzola sauce (tagliatelle with zucchini)
- Pork skewers with vegetables (chard on Dubrovnik style and french fries)
- Stuffed peppers (mashed potatoes) Dubrovnik style, Mussaka
- Mixed meat with grilled vegetables or baked potatoes
- Rib eye steak with grilled vegetables
- Croatian Seafood pasta and/or risotto (spaghetti, rice), Mussel bouzzara
- Paštica Dubrovnik style (slow cooked stew beef with homemade potato gnocchi)
- Grilled calamari
- Tuna steak
- Grilled seabass or sea bream with boiled potatoes and chard on Dubrovnik style with Mediterranean spices from the home made garden
- Seafood pasta
- Vegetarian food

## ***Deserts***

- Selection of dry/biscuit cakes
- Seasonal fruit
- Crepes

## ***Drinks***

- Wine (Rukatac, white; Plavac mali, red/Putnikovići Pelješac)
- Juice, water (still and sparkling)
- Coffee / instant or italian

## ***Options***

- |                                    |           |
|------------------------------------|-----------|
| • Soup of the day                  | -2,00 EUR |
| • Cold platter                     | -3,00 EUR |
| • Octopus salad                    | 7,00 EUR  |
| • Marinated anchovies with arugula | 4,00 EUR  |
| • Lamb chops with mint sauce       | 7,00 EUR  |







## Menu II. :

38,00 EUR

### ***Appetizers***

- Soup of the day
- Cold platter (selection of cold cuts, prosciutto, cheese, olives with marinated anchovies)
- French, greek or caprese salad
- Octopus salad
- Prosciutto Ham With Melon
- Welcome drink

### ***Main (choose up to two main plus vegetarian)***

- **Veal risotto**
- **Grilled meat veal skewer with vegetables (grilled potato slices and / or grilled vegetables )**
- **Sea bass / sea bream fillet (dill sauce, swiss chard and/or mixed steam vegetables)**
- **Veal ribs with mixed vegetables**
- **Grilled Tuna steak with cooked vegetables dalmatian style**
- **Lamb chops with mint sauce**
- **Croatian-style cuttlefish risotto**
- **Vegetarian menu**
- **Beef Stroganoff**
- **Rumpsteak with baby potatoes dalmatian style and green beans**
- **Grilled salmon with cooked vegetables dalmatian style**
- Brudetto (stew of adriatic sea fish and shells) served with polenta and mediterian spices from home made garden.

### ***Deserts***

- Cakes / Dubrovacka Rozata / Creme caramel / Pana cota
- Seasonal fruit
- Wine (Rukatac, white; Plavac mali, red)
- Juice, water (still and sparkling)
- Coffee / instant or italian

### ***Options***

- |                                    |                  |
|------------------------------------|------------------|
| • Soup of the day                  | <b>-2,00 EUR</b> |
| • Cold platter                     | <b>-3,00 EUR</b> |
| • Octopus salad                    | <b>7,00 EUR</b>  |
| • Marinated anchovies with arugula | <b>4,00 EUR</b>  |
| • Lamb chops with mint sauce       | <b>7,00 EUR</b>  |
| • Ice cold oysters from Mali Ston  | <b>10,00 EUR</b> |



## Menu III. :

## 56,00 EUR

### *Appetizers*

- Cold platter (prosciutto, hard cheese, marinated prawns and anchovies with arugula)
- Soup (vegetables / meat / fish)
- Fish pâté with salted crackers
- Rosbif – cold (arugula, parmesan, olive oil, lemon)
- Octopus salad
- Prosciutto Ham With Melon
- Shrimp or prawns cocktail
- Oysters on ice (3 per person)

### *Main (choose up to two main plus vegetarian)*

- **Carpaccio of tuna / swordfish (arugula, lamb's salad, parmesan, olive oil, lemon)**
- **Rosbif – warm (mashed potatoes and carrots, stewed spinach)**
- **Scampi buzara (Fresh Adriatic shrimps in red tomato wine sauce)**
- **Brodet / Fish stew of fresh Adriatic sea fish (scorpion fish, piper gurnard, conger) (polenta with Mediterranean herbs)**
- **Grilled beef steak**
- **Vegetarian menu**

### *Deserts*

- Quality wine (Benkovac Rose, Terra vinea white, Crvik red) / bottles 0.75 l / 0.2 l per person
- Cakes (Dubrovacka Rozata, Creme caramel, Pana cota with berries)
- Daily fruit strudel with ice cream and vanilla sauce
- Fruit salad
- Juice, water (still and sparkling)
- Coffee / italian
- Ice cream / portion

### *Options*

- |                                    |                  |
|------------------------------------|------------------|
| • Soup of the day                  | <b>-2,00 EUR</b> |
| • Cold platter                     | <b>-3,00 EUR</b> |
| • Octopus salad                    | <b>7,00 EUR</b>  |
| • Marinated anchovies with arugula | <b>4,00 EUR</b>  |
| • Lamb chops with mint sauce       | <b>7,00 EUR</b>  |
| • Ice cold oysters from Mali Ston  | <b>10,00 EUR</b> |
| • Superior wine                    | <b>12,00 EUR</b> |
- (Rose Philadelphia Mili, Korta Katarina pošip, white; Vukas Mato, dingač, red):  
bottle 0.75 / 0.2 l per person

Additional payment for American serving service: 12 EUR / PERSON / HOUR



DORMITORIJ Ltd.  
Don Frana Bulića 4  
20000 DUBROVNIK  
W: [www.dormitory.hr](http://www.dormitory.hr)  
E: [office@dormitory.hr](mailto:office@dormitory.hr)  
T: +385 20 326 320

