

FULL DAY SERVICE

Prices for full day service according to the number of guests:

Guests number	BREAKFAST	LUNCH	DINNER	TOTAL
up to 6	140 €	180 €	180 €	500 €
from 7 to 10	160 €	220 €	220 €	600 €
from 11 to 14	180 €	260 €	260 €	700 €

(price table applicable for services rendered 3 days or longer)

Full day service includes:

Chef + delivery of groceries + preparation of food on the site + setting the table + food service + cleaning up of all places connected with food preparation and service, garbage collection.

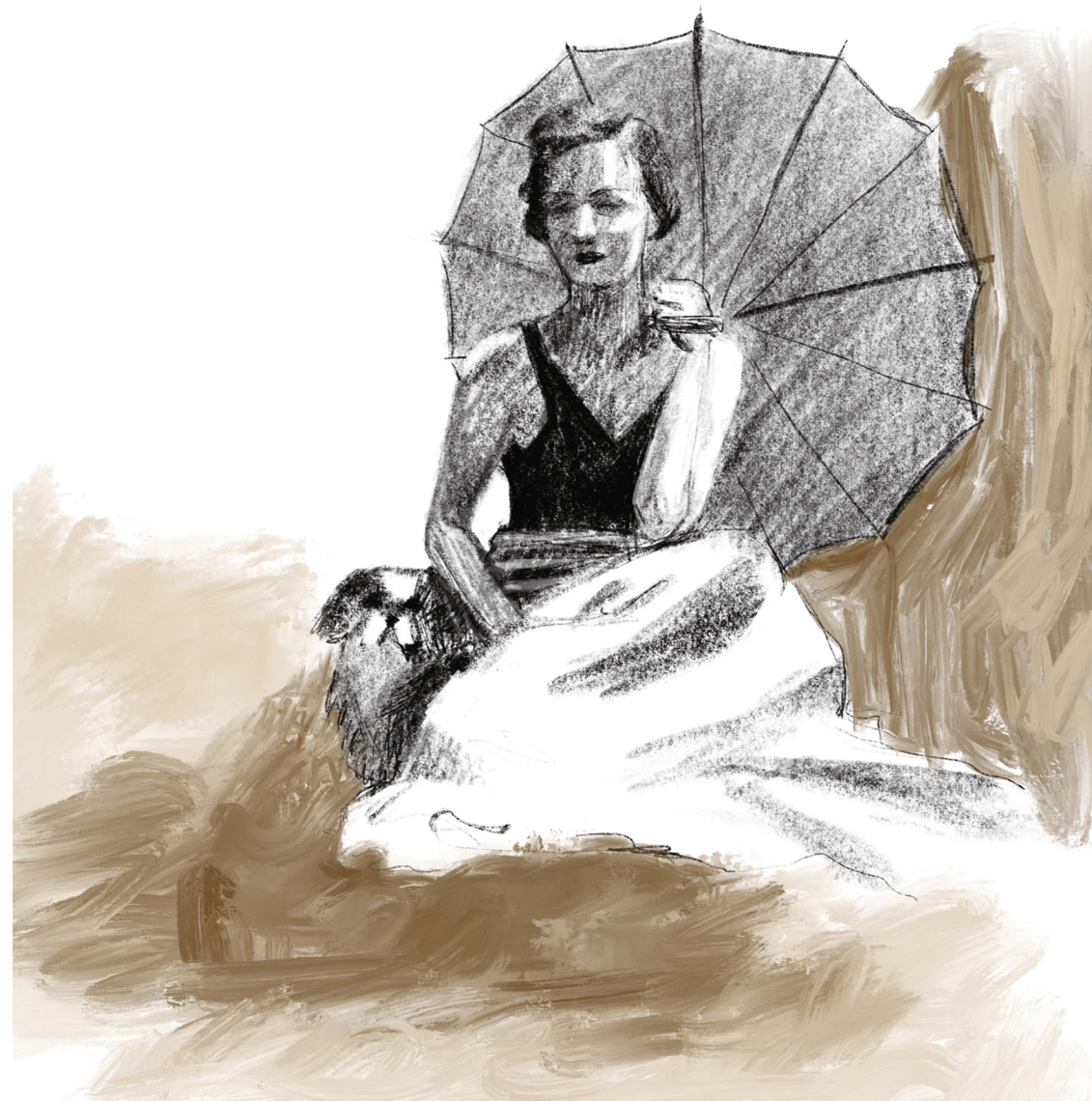
Prices displayed in the chart include chef services only.
All groceries are paid in addition.

For groups larger than 7 persons waiter service charge is added, at 50 euros per sitting.

Breakfast selections are tailored to your preference and items are chosen from our breakfast list.

All other meals will be tailored according to your wishes and items not listed on the menus can be arranged.

Cancellation of one of the meals can be 48 h in advance, otherwise the client pays 50% of the price for the service.



BBQ/GRILL

MEAT BBQ

Bruschetta with bacon, tomatoes, mozzarella and basil, olive oil sauce

GRILLED MEAT -

aged beef rump steak, pork neck skewers, chicken thighs, homemade sausage, čevapčići

GRILLED VEGETABLES WITH PARSLEY AND LEMON SAUCE / CRISPY POTATOES WITH ROSEMARY AND GARLIC

Cherry tomatoes, arugula, sweet onion salad with balsamic vinaigrette

CHOCOLATE CAROB CAKE WITH VANILLA ICE CREAM

70€
per person

FINE DINING

five-course menu

MEAT MENU

Prosciutto wrapped dates with mozzarella and basil pesto
Tomato Watermelon Gazpacho with Greek yogurt, garlic, olive oil dressing
Roast beef sandwich with cherry tomato chutney and Mustard Aioli
Ossobuco with root vegetables in red wine sauce/ Parsnip purée Choco carob cake with vanilla ice cream
95€ per person

FISH MENU

Zucchini carpaccio with ricotta cheese, basil and toasted pine nuts
Tuna tartare with avocado, garlic bread and microgreens
Grilled octopus with arugula, row crispy fennel and cherry tomato confit
Sea Bream file with zucchini, potatoes pure and garlic, parsley, lemon sauce
Lavander aromatized semifreddo
95€ per person

BBQ/FISH

TUNA PATE BRUSCHETTA WITH SEA FENNEL AND CAPERS

Grilled 1.st class fish and Dalmatian prawns with parsley, garlic and lemon sauce

Grilled vegetables with garlic and parsley sauce / Potato salad with sweet onion and dill dressing

Mixed lettuce salad with balsamic vinaigrette

Fresh fruit cup with ice cream

70€
per person



TRADITIONAL MEAT MENU

Cold platter (Dalmatian Prosciutto, local cheese selection, sea fennel, sour onions, black olive tapenade)

Braised lamb with peas in tomato and red wine sauce / Boiled potatoes
Tomatoes, cucumber, paprika and sweet onion salad with olive oil

Vinaigrette Rozata
(Dubrovnik Crème Brûlée)

70€ per person

FISH MENU II

Chickpea salad with dry tomatoes, anchovies, prawns, goat cheese, sweet onion and aceto reduction

Dalmatian Brodetto
(tick fish and tomato stew) with creamy sage polenta

Lettuce, arugula and scallion salad with olive oil and balsamic vinaigrette

Local orange cake with walnuts and chocolate

70€ per person

FISH MENU I

Tuna pate bruschetta with sea fennel and capers Grill octopus with potato and fennel cream, smoked paprika and garlic confit dressing

Cherry tomato and arugula salad with pine nuts and balsamic vinaigrette

Caramelized apricots with vanilla ice cream and toasted almonds

70€ per person

FISH MENU III

Tuna tartare with tartar sauce, garlic bread and microgreens

Sea Bream filet with crush zucchini, chard and potatoes, parsley and garlic sauce

Cherry tomatoes, cucumber and scallion's salad with balsamic

Vinaigrette Rozata
(Dubrovnik Creme brûlée)

70€ per person

Menus prices include: Chef, groceries, delivery, preparation of food on the site, setting the table, food service, cleaning up of all places connected with food preparation and service, garbage collection. Guests can choose one menu per sitting.

WILD FISH and BARBEQUE

We provide you with the service of grilling
or preparing locally caught wild fish

or steaks.

Selection of sidedishes based on the season
and what is available

** The price depends on ingredients
and amount of people.*

Every menu is served with an "amuse bouche" at the start of the dinner.
This is a small plate consisting of something fresh and in season following the
type of chosen menu.

It is important that the group decides on ONE menu with SAME dishes since it
is difficult to prepare and source the ingredients as we are not a restaurant, with
the exception of vegetarian and vegan people.

It is important to notify us about certain preferences or allergies ahead of time to
accommodate the menu.

Our service provides:

Sourcing the ingredients from local farms, forests and fishermen.

Transportation of ingredients and material.

Preparation of mise en place before and during the dinner.

Consumption of time and travel expenses.

Cooking and serving the guests at the dinner.



Villa Paulina

FISH MENU

COLD STARTER OPTION #1

Fresh seafood salad (octopus, calamari, cuttlefish, prawn)

COLD STARTER OPTION #2

White fish ceviche with foccacia bruschetta

WARM STARTER OPTION #1

Black cuttlefish ink risotto with local shellfish and confit tomatoes

WARM STARTER OPTION #2

Prawn pappardelle with cherry tomato sauce and burrata pesto cream

MAIN DISH

Locally caught seabass fillet served with mangold, drunk raisins and lemon gel



FOR DESSERT YOU CAN CHOOSE BETWEEN:

- Coffe Tiramisu
- Poached peaches with almond crumble, ice cream and cremeinglese.
- Homemade 48hr fermented foccacia bread(served with every menu).

95€ /
per person



MEAT MENU

COLD STARTER OPTION #1

Beef steak tartare served with foccacia bruschetta

COLD STARTER OPTION #2

Burrata with local salad vegetables and wild garlic pesto

WARM STARTER OPTION #1

This dish is a chef's choice depending what is available from the fresh ingredients on the day of the dinner.

WARM STARTER OPTION #2

Veal cheek pasta with dried cherry tomatoes and burrata cream

MAIN DISH OPTION #1

Slow cooked sous vide veal cheek roll on creamy potato foam and glazed carrots

MAIN DISH OPTION #2

Confit duck with "mlinci"(dried flatbread) and bitter orange gel

FOR DESSERT YOU CAN CHOOSE BETWEEN:

- Coffe Tiramisu.
- Poached peaches with almond crumble, icecream and cremeinglese
- Homemade 48hr fermented foccacia bread (served with every menu).

95€ /
per person



TRADITIONAL MENU

COLD STARTER

Local octopus salad with fresh and pickled vegetables

WARM STARTER

Cuttlefish ragu with peas and broad beans served with mascarpone and pecorino palenta.

MAIN DISH

Stuffed calamari baked with white wine potatoes and pearl onions.

DESSERT

Carob chocolate cake and orange gel.

* *Homemade 48hr fermented foccacia bread*

95€ /
per person

CHARCUTERIE BOARD

A platter of local produce, including cheeses, smoked meats, bread and fresh and pickled vegetables

The price depends on ingredients and amount of people

VEGETARIAN MENU

Cold starter

Burrata with local salad vegetables and wood garlic pesto

Warm starter option #1

Fresh lentil or chickpea falafel with lemon/wild herbs dip

Warm starter option #2

Cherry tomato pasta with mozzarella and wild garlic pesto

Main dish

Safran risotto with pecorino and mushroom duxell

For dessert you can choose between:

- 1-Coffe Tiramisu
- 2-Poached peaches with almond crumble, icecream and cremeinglese
- These dishes can be made vegan.

70€ /
per person

