



VERANDA

WE SERVE MEMORIES

Dopustite nam da vas povedemo kroz okuse,
mirise i boje Hrvatske i susjedne Hercegovine.
Konoba Veranda nudi obiteljsku atmosferu, domaću kuhinju,
a kao glavni začin koristimo ljubav prema hrani.

Želimo služiti uspomene, izazvati emocije i probuditi zanimanje
za povijest hrvatske, hercegovačke i mediteranske gastronomije.





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Let us take you through the journey of tastes, aromas and colors of Croatia and neighboring Herzegovina. Tavern Veranda offers a family atmosphere, homemade cuisine, and as the main spice we use love for food.

We want to serve memories, create emotions and awaken interest for the history of Croatian, Herzegovinian and Mediterranean gastronomy.





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Dobrodošli u Dubrovnik

Žabe za početak 85,00kn *
Pašticada konkretno 150,00kn *

Dobrodošli u Dalmaciju

Daj nam malo pršuta, ali samo ako je domaći 85,00kn
Teleći rižot 135,00kn

Dobrodošli na Pag

Sir, sir i samo sir 90,00kn
Ragu od janjetine s raviolima 160,00kn *

Dobrodošli u Istru

Fuži s kozicama i svježim tartufima 150,00kn *

Dobrodošli u Zagorje

Smotana patkica s povrćem 75,00kn

Dobrodošli u Slavoniju

Slavonac u Kini (buncek i bao bun pecivo) 70,00kn

Dobrodošli u Hercegovinu

Juha od raštike 50,00kn *
Uštipci i kajmak 45,00kn *

Cijene su izražene u kunama. Posluživanje alkohola osobama mlađima od 18 godina strogo je zabranjeno. Napojnica nije uključena u cijenu. PDV je uključen u cijenu. Ukoliko ste alergični na određene namirnice, molimo Vas recite ih osoblju koje Vas poslužuje.

*Alergije

KIN
VOT
JE



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Welcome to Dubrovnik

Let's take frogs to start 85,00kn *
(frogs in tempura)

Pašticada for something concrete 150,00kn *
(piece of beef, cooked several hours, plums, apples,
pancetta, deep rich sauce served with homemade gnocchi)

Welcome to Dalmatia

Prosciutto 85,00kn
(two years old, smoked, delicacy, thinly sliced, smells like Dalmatia)

Veal risotto 135,00kn
(long hours cooked veal, passion and love we would say about this dish
we cook stock from veal bones and rooster, take your time to absorb every bite)

Welcome to Pag

Cheese, cheese and only cheese 90,00kn
(Island Pag is famous for his cheese and sheep, try you won't be sorry)

Lamb ragout with ravioli 160,00kn *
(Cheese ravioli, mouth melting lamb and sticky sauce)

Welcome to Istria

Fuži with prawns and fresh truffles 150,00kn *
(Fuži are typical Istrian past, white sauce,
prawns and freshly grated truffles, heaven)

Welcome to Zagorje

Duck spring rolls 75,00kn
(duck meat, vegetables, chili sauce)

Welcome to Slavonija

Bao buns with smoked pork 70,00kn

Welcome to Herzegovina

Collard soup 50,00kn *
(green like emerald, served with creamy cheese and walnuts)

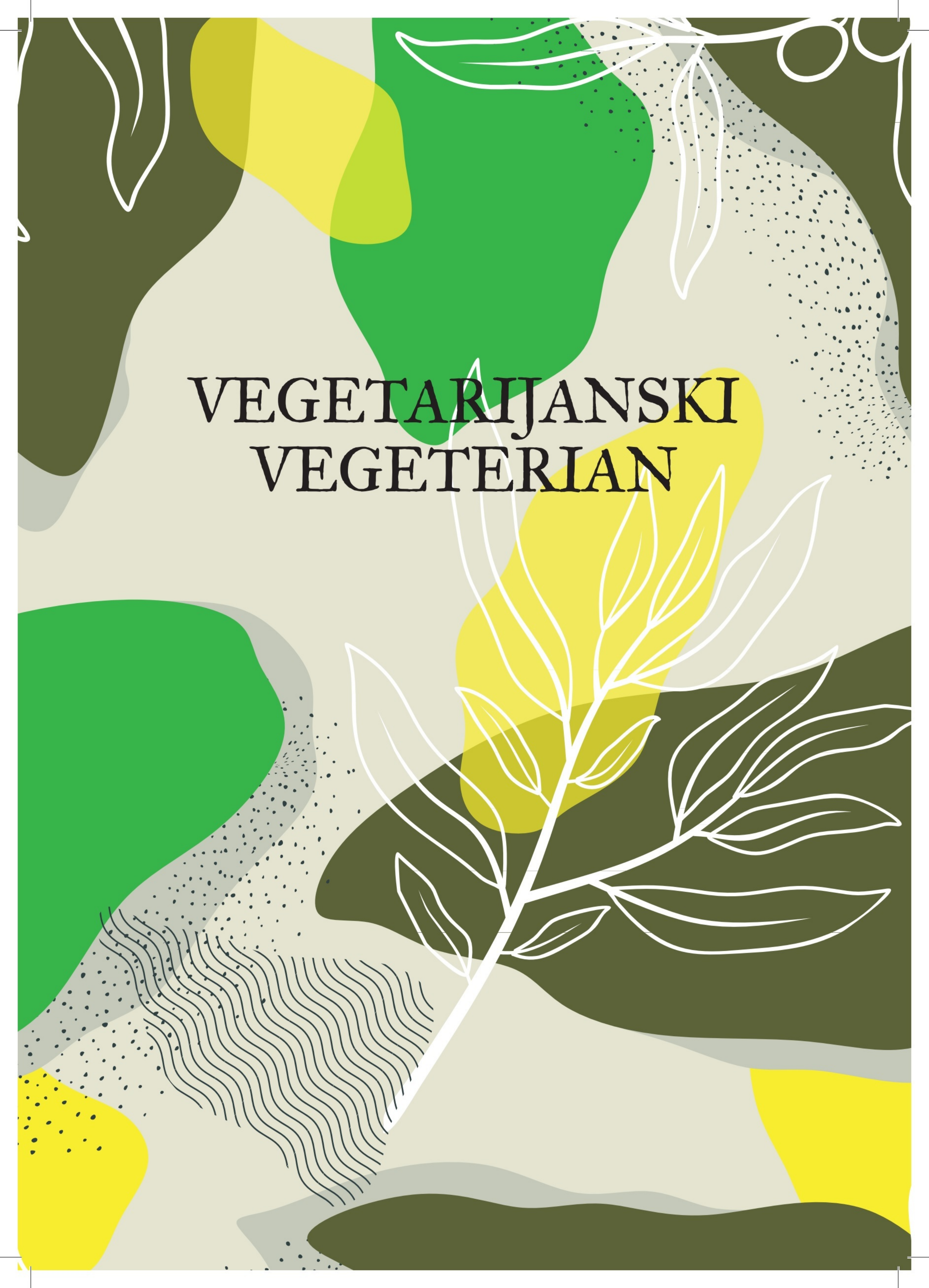
Poore men dish 45,00kn *
(dough fried in deep oil,
typical dish for Herzegovina area)

Article 10., Paragraph 3 of the Hospitality Industry Law ("NN" 85\15 and 121\16)
It is prohibited to serve or allow drinking of alcoholic beverages and/or beverages containing alcohol
in a catering facility to person under 18 years of age. All prices are in Croatian kuna (HRK).

Tip is not included.

*Allergies

POORE MEN

An abstract botanical illustration featuring a central white branch with several elongated, pointed leaves. The background is composed of large, overlapping organic shapes in shades of green, yellow, and grey. Some of these shapes have a stippled or dotted texture. The overall style is modern and minimalist, with a focus on natural forms and colors.

VEGETARIJANSKI VEGETERIAN



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Juha od raštike / Colard soup

*(smaragdno zelena boja, okrepju za poželjeti nudi ova juha,
služimo s uljem od oraha i orasima)
(emerald green colour, we serve it with walnuts and creamy cheese - optional)*

50,00kn

Sir, sir i samo sir Cheese, cheese and only cheese

90,00kn

Uštipci i kajmak / Poor men dish

*(fried dough with kajmak -creamy cheese as a option,
typical for Herzegovina)*

45,00kn

Grill povrće / Grill vegetables

70,00kn

Anicin sataraš

*(sataraš is a dish based on tomatoes, it includes paprika,
rice and potatoes and an egg as option)*

90,00kn

Spring role / Spring rolls

(vegetables spring rolls with chili sauce)

75,00kn

Fuži s tartufima / Fuži with truffles

*(fuži are pasta typical for Istria, as well as truffles, we use cream for sauce,
but we can make it on olive oil and white wine)*

150,00kn

Vegetarijanski rižoto Vegetarian risotto

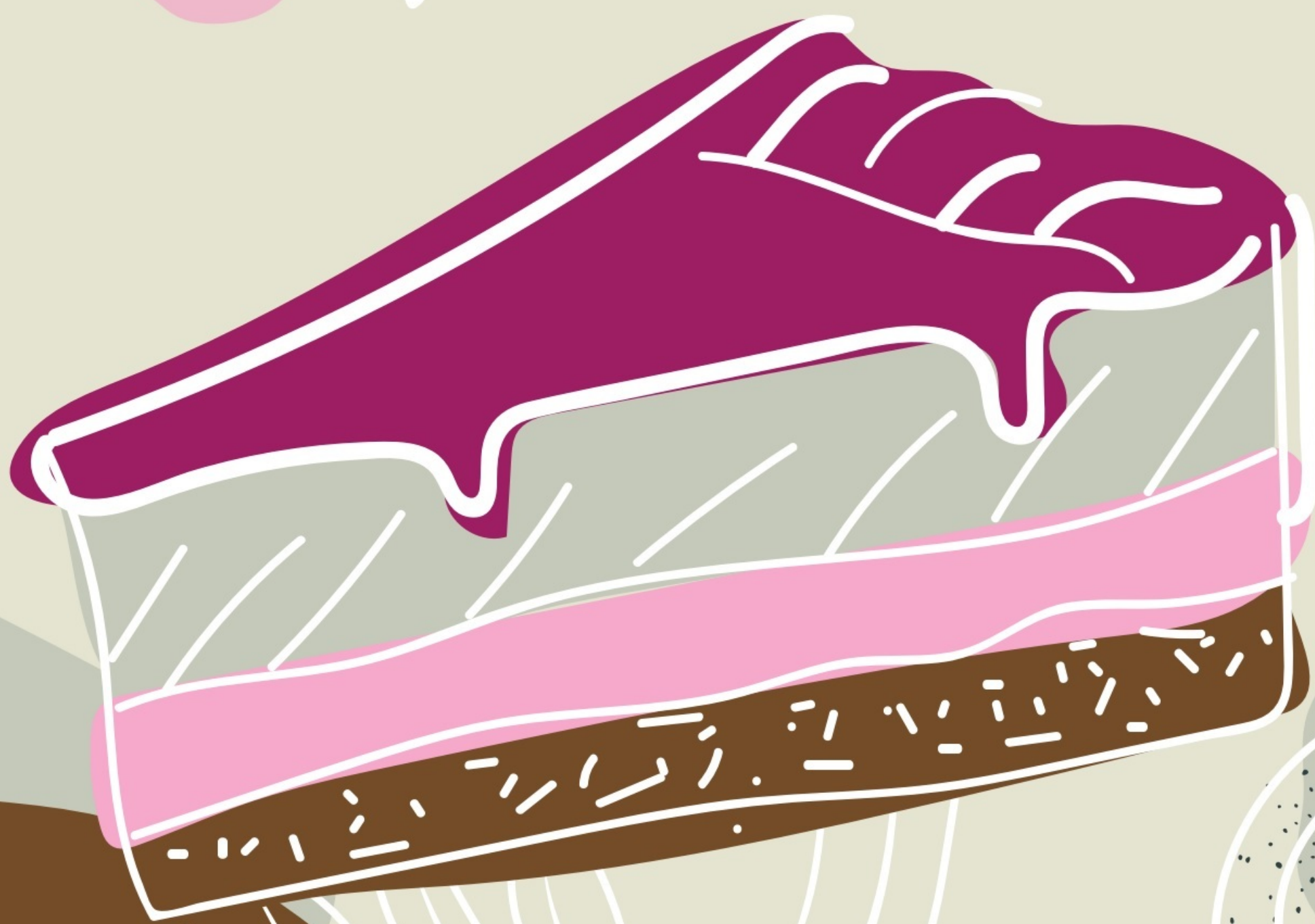
85,00kn

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SLATKO ZA KRAJ SWEET TOOTH





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Iz Dubrovnika / From Dubrovnik

Čokolada i naranča
Chocolate and orange
40,00kn

Iz Dalmacije / From Dalmatia

ImoČka torta
Cake from ImoČki.
40,00kn

Iz Istre i Paga / From Istria and Pag

Sir s tartufima i medom/
Cheese with honey and truffles
45,00kn

Iz Slavonije / From Slavonija

Jabuka rumena
Apple
40,00kn

Iz Hercegovine / From Herzegovina

Smokva i maslina
Fig and olive
(u sezoni/seasonal)
40,00kn

Kolač dana / Cake of the day

40,00kn

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