BanjeBeach
restaurant - lounge - club
DUBROVNIK

CHAMPAGNES/ŠAMPANJCI

	0,15l	
Moët & Chandon, Brut 0,75l	180,00kn / 23,89€	970,00kn / 128,74€
Moët & Chandon, Ice Imperial 0,75l	200,00kn / 26,54€	990,00kn / 131,40€
Moët & Chandon, Ice Imperial Rosé 0,75l	220,00kn / 29,20€	1100,00kn / 25,22€
Moët & Chandon, Nectar Impérial 0,75l		990,00kn / 131,40€
Moët & Chandon, Rosé Impérial 0,75l		1100,00kn / 146,00€
Veuve Clicquot, Brut 0,75l		1050,00kn / 139,36€
Veuve Clicquot, Rich 0,75l		1290,00kn / 171,21€
Veuve Clicquot, Rosé 0,75l		1200,00kn / 159,27€
Dom Pérignon, Blanc 0,75l		2950,00kn / 391,53€
Dom Pérignon, Rosé 0,75l		6900,00kn / 915,79€
Moet & Chandon, Magnum 1,50l		1800,00kn / 238,90€
Moet & Chandon, Ice Imperial Magnum 1,50l		1900,00kn / 252,17€
Moet & Chandon, Rosé Magnum 1,50l		2200,00kn / 291,99€
Moet & Chandon, Ice Imperial Rosé Magnum 1,50l		2700,00kn / 358,35€
Dom Perignon, Blanc Magnum 1,50l		5900,00kn / 783,06€
Moet & Chandon, Jeroboam 3,0l		6300,00kn / 836,15€
Moet & Chandon, Swarovski 3,0l		9900,00kn / 1313,96€
Moet & Chandon, Methusalem 6,0l		11500,00kn / 1526,31€
Moet & Chandon, Balthazar 12,0l		19000,00kn / 2521,73€

RED WINES/CRNA VINA

	0,15l	
Plavac EW 0,75l pelješac peninsula, dry / pelješac, suho	45,00kn / 5,97€	190,00kn / 25,22€
Merlot, Korlat 0,75l dalmatia region, semi- dry / dalmacija, polusuho	65,00kn / 8,63€	290,00kn / 38,49€
Syrah, Korlat 0,75l dalmatia region,semi-dry / dalmacija,polusuho	65,00kn / 8,63€	290,00kn / 38,49€
Cabernet Sauvignon, Korlat 0,75l dalmatia region,dry / dalmacija, suho	65,00kn / 8,63€	290,00kn / 38,49€
Pinot Noir, Iuris 0,75l slavonija region, dry / slavonija, suho		290,00kn / 38,49€
Plavac, Edivo 0,75l pelješac peninsula, dry / pelješac, suho		310,00kn / 41,14€
Zlatan Plavac, Plenković 0,75l island of hvar, dry / hvar, suho		320,00kn / 42,47€
Postup, Donja Banda 0,75l peljesac peninsula, dry / pelješac, suho		320,00kn / 42,47€
Cabernet Sauvignon, Festigia 0,75l istrian region, dry / istra, suho		330,00kn / 43,80€
Dingač, Skaramuča 0,75l pelješac peninsula, dry / pelješac, suho		360,00kn / 47,78€
Dingač, Edivo 0,75l pelješac peninsula, dry / pelješac, suho		420,00kn / 55,74€
Mali Majstor, Stina 0,75l island of brac, dry / otok brač, suho		460,00kn / 61,05€
Plavac, Korta Katarina 0,75l pelješac peninsula, dry / pelješac, suho		480,00kn / 63,71€
Plavac, Grgić 0,75l pelješac peninsula, dry / pelješac, suho		610,00kn / 80,96€
Opus One 0,75l california, dry / kalifornija, suho		7500,00kn / 995,42€

WHITE WINES/BIJELA VINA

	0,15l	
Graševina EW 0,75l krizevci region, dry / križevci, suho	45,00kn / 5,97€	190,00kn / 25,22€
Chardonnay, Daruvar 0,75l slavonija region, dry / slavonija, suho		220,00kn / 29,20€
Sauvignon, Daruvar 0,75l slavonija region, semi-dry / slavonija, polusuho		220,00kn / 29,20€
Pošip, Kunjas 0,75l dubrovnik region, dry / dubrovačka regija, suho		230,00kn / 30,53€
Cuvee Blanc, Miljas 0,75l konavle, dry / konavle, suho		250,00kn / 33,18€
Malvazija, Festigia 0,75l istrian region, semy dry / istarska regija, polusuho		270,00kn / 35,84€
Pinot Grigio, Iuris 0,75l slavonija region, dry / slavonija, suho		290,00kn / 38,49€
Sauvignon, Galić 0,75l slavonija region, dry / slavonija, suho		290,00kn / 38,49€
Pošip, Čara 0,75l island of korcula, dry / otok korčula, suho		290,00kn / 38,49€
Malvasija, Miljas 0,75l konavle region, dry / konavle, suho	65,00kn / 8,63€	320,00kn / 42,47€
Chardonnay, Galiot 0,75l konavle region, dry / konavle, suho		340,00kn / 45,13€
Malvazija, Kozlović 0,75l istria region, dry / istra, suho	70,00kn / 9,29€	340,00kn / 45,13€
Q , Edivo 0,75l peljesac peninsula, cuvee / pelješac, cuvee		350,00kn / 46,45€
Pošip, Stina 0,75l dalmatia region, dry / dalmacija, suho	85,00kn / 11,28€	420,00kn / 55,74€
Pošip, Korta Katarina 0,75l peljesac peninsula, dry / pelješac, suho		430,00kn / 57,07€
Pošip, Grgić 0,75l peljesac peninsula, dry / pelješac, suho		460,00kn / 61,05€

ROSE WINES/ROSE VINA

	0,15l	
Rosé, Benkovac 0,75l dalmatia region, dry / dalmacija, suho	49,00kn / 6,50€	240,00kn / 31,85€
Rosé, Miljas 0,75l konavle region, dry / konavle, suho		290,00kn / 38,49€
Rosé, La Chic, Volarević 0,75l peljesac region, dry / pelješac, suho		310,00kn / 41,14€
Rosé, Marrenon Petula 0,75l luberon, france / luberon, francuska	75,00kn / 9,95€	360,00kn / 47,78€
Rosé, Marrenon Petula 1,5l lubéron, france / lubéron, francuska		660,00kn / 87,60€
Rosé, Marrenon Petula 3,0l lubéron, france / lubéron, francuska		1190,00kn / 157,94€

SPARKLING WINES/PJENUŠCI

Villa Sandi, il Fresco 0,75l	450,00kn / 59,73€
Villa Sandi, Rosé 0,75l	450,00kn / 59,73€
Villa Sandi, il Fresco 1,5l	890,00kn / 118,12€
Villa Sandi, il Fresco 3,0l	1590,00kn / 211,03€

SWEET & PORT WINES / SLATKA & PORT VINA

Muškat Momjanski, Kozlović 0,50l Istarska regija / Istrian region,sweet	55,00kn / 7,30€	260,00kn / 34,51€
Osborne Porto Tawny, 10yo 0,75l Dolina Douro, slatko / Douro valley, sweet	75,00kn / 9,95€	360,00kn / 47,78€

Coca-Cola

GOOD TIMES

Friends, wine, food and true beach feeling

N°12 2022

Banje beach was built in 1913. In the beginning beach was intended to be vacation spot for Austrian soldiers. Because of that even today in documents from that time can be called as Austrian beach.

One part of beach has been separated for common people of the City, but only in exclusive terms. East side of military bathing resort could be used only by woman till 11 o'clock, and from noon till 8 o'clock in the evening was aimed for man use. After World War II beach was opened for public.

It assumes that appearance of beach Banje had been changed at least five to six times during history. Development and expand of beach were followed by building near hotels like Excelsior, Argentina and Belvedere. Increase of population and visitors of Dubrovnik is also reason for beach expand.

In 2003 Banje Beach Club started with his work. During the years it has earned a reputation for attracting a crowd of hipsters, models, locals and chic visitors like Nick Nolte, Tara Reid, Monica Bellucci, Ulf Ekberg, Kevin Spacey, Michel Platini, Rio Ferdinand …. The club perfectly blends the need for relaxation and fun during the day with the urge to enjoy a vibrant and cosmopolitan party mood by night.

According to the election of website Skyscanner, the most famous beach in Dubrovnik entered the top five beaches in the world that stand out for their beauty. Banje Beach night club were included in Marie Claire magazine publication "Beach Clubs" like one of the of the world's best clubs on the beach.

Kupalište Banje sagrađeno je davne 1913. godine. U početku to je bila plaža namjenjena za odmor autrijskim vojnicima te se zbog toga i dan danas često u dokumentima iz tog doba ističe kao Austrijska plaža. Jedan dio plaže bio je odvojen za pučane Grada, ali isključivo pod posebnim uvjetima. S istočne strane od vojnog kupališta do 11 sati mogle su se samo kupati žene, a od podne do osam sati naveče mogli su se kupati samo muškarci. Poslije drugog svjetskog rata plaža je otvorena za javnost.

Prepostavlja se da se izgled plaže Banje mijenjao najmanje pet do šest puta tijekom povjesti. Razvoj i širenje plaže svakako je pratila izgradnja obližnjih hotela kao što su Excelsior, Argentina i Belvedere. Zbog gradnje hotela ali i zbog povećanja broja građana te posjetitelja Dubrovnika, plaža se s godinama sve više širila.

Od 2003. na plaži Banje postoji Banje Beach Club, poznat kao prestižno mjesto koje je sa svojom izvrsnom reputacijom postalo omiljeno okupljalište lokalnog stanovništva tako i inozemnih gostiju te niza poznatih osoba kao što su Nick Nolte, Tara Reid, Monica Bellucci, Ulf Ekberg, Kevin Spacey, Rio Ferdinand.... Klub savršeno spaja potrebu za opuštanjem i zabavom tijekom dana sa željom za uživanjem u kozmopolitskim zabavama tijekom noći.

Prema izboru web stranice Skyscanner, najpoznatija dubrovačka plaža ušla je među prvih pet svjetskih plaža koje se ističu po svojoj ljepoti, a časopis Marie Claire je u svojoj publikaciji „Beach Clubs" uvrstio Banje Beach noćni klub na listu najboljih svjetskih klubova na plaži.

BANJEBEACH
restaurant - lounge - club
DUBROVNIK

APPETIZERS/PREDJELA

oysters, 1 piece — 18,00 kn / 2,39 €
delicious fresh oysters from peljesac peninsula
kamenice, 1kom
svježe kamenice sa poluotoka pelješca

mussels „buzzara“ style — 110,00 kn / 14,60 €
fresh mussels, white wine, bread crumbs, spices
mušule na buzaru
svježe mušule, bijelo vino, krušne mrvice, začini

octopus salad — 150,00 kn / 19,91 €
octopus, tomatoes, onions, capers
salata od hobotnice
hobotnica, rajčica, luk, kapare

dalmatian prosciuto with melon — 120,00 kn / 15,93 €
organically smoked ham from dinara area
dalmatinski pršut s dinjom
organski uzgojen pršut sa dinarskog kraja

tuna tartar — 135,00 kn / 17,92 €
fresh adriatic tuna, capers, lemon juice, olive oil, mustard, honey
tartar od tune
svježa tuna, kapare, limunov sok, maslinovo ulje, senf, med

burrata — 140,00 kn / 18,58 €
burrata cheese wrapped in prosciuto, steamed vegetables, balsamic vinegar and basil sauce
burrata
burrata sir zamotan u pršut, poširano povrće, balsamic vineger i umak od bosiljka

dalmatian plate for two persons — 310,00 kn / 41,14 €
dalmatian prosciuto, cheese, octopus salad, anchovies, olives
dalmatinska plata za dvije osobe
dalmatinski pršut, sir, hobotnica na salatu, inćuni, masline

SALADS/SALATE

caprese — 105,00 kn / 13,94 €
mozzarela, tomato, fresh basil
caprese
mozzarela, rajčica, svježi bosiljak

chicken ceasar salad — 120,00 kn / 15,93 €
chicken breast, lettuce, croutons, parmesan cheese and ceasar sauce
cezar salata s piletinom
pileća prsa, salata, pečeni kruh, parmezan i cezar umak

beef filet salad — 160,00 kn / 21,24 €
arugula, radicchio, salad, tomatoes, beef filet, wallnuts, fresh cheese
salata s biftekom
rikula, radić, salata, rajčica, biftek, orasi, mladi sir

tuna salad — 145,00 kn / 19,24 €
tuna, arugula, lollo rosso, cherry tomatoes, olives
salata s tunom
tuna, rikula, lollo rosso, cherry rajčice, masline

SOUPS / JUHE

soup of the day / juha dana — 42,00 kn / 5,57 €

KIDS MENU / DJEČJI MENU

mini burger — 82,00 kn / 10,88 €
mini burger with french fries
mini burger
mini burger sa pomfritom

chicken fingers — 98,00 kn / 13,01 €
fried pieces of chicken breast, french fries, ketchup
pileći prstići
pohovani komadići piletine, pomfrit, kečap

BEEFBURGER

BURGERS / BURGERI

banje beach beefburger — 128,00 kn / 16,99 €
minced beef, lettuce, pickles, tomato, cheese, bacon, french fries
banje beach beefburger
mljevena junetina, salata, kiseli krastavci, rajčica, sir, slanina, pomfrit

fish burger — 128,00 kn / 16,99 €
tuna, cod, prawns, anchovies, bread crumbs, onions, gherkins, salad, tartar sauce, french fries
riblji burger
tuna, bakalar, kozice, inćuni, krušne mrvice, luk, kiseli krastavci, salata, tartar umak, pomfrit

PIZZA

quattro formaggi — 110,00 kn / 14,60 €
four kinds of cheese, tartar sauce / četiri vrste sira, tartar umak

dalmatina — 110,00 kn / 14,60 €
tomato sauce, cheese, prosciuto, arugula / umak od rajčice sir, pršut, rikula

picante — 125,00 kn / 16,59 €
tomato sauce, cheese, ham, bacon, salami, mushrooms, hot peppers /
umak od rajčice, sir, šunka, panceta, kulen, gljive, ljuti peperoni

prawns & mussels — 125,00 kn / 16,59 €
tomato sauce, cheese, garlic, arugula, prawns, mussels/
umak od rajčice, sir, češnjak, rikula, kozice, dagnje

istriana — 165,00 kn / 21,90 €
burrata, bacon, cherry tomatoes, arugula, black truffles /
burrata sir, slanina, cherry rajčica, rikula, tartufi

RISOTTO/RIŽOTO

seafood risotto — 135,00 kn / 17,92 €
mussels, shrimp, prawns, calamari, white wine
rižoto s morskim plodovim
mušule, škampi, kozice, lignji, bijelo vino

risotto with black tiger shrimp — 145,00 kn / 19,24 €
black tiger shrimp, white wine, dalmatian herbs
rižoto s tigrastim škampima
tigrasti škampi, bijelo vino, dalmatinski začini

truffles risotto — 155,00 kn / 20,57 €
smoked ham, arugula, pine nuts, cream sauce, black trufles
rižoto s tartufima
pršut, rikula, pinjoli, vrhnje, tartufi

PASTA / TJESTENINA

daily pasta / dnevna pasta — 110,00 kn / 14,60 €
penne arabiata — 125,00 kn / 16,59 €
penne, tomato sauce, tabasco sauce
penne arabiata
penne, umak od rajčice, tabasco umak

linguine bolognese — 125,00 kn / 16,59 €
linguine, minced beef, herbs
linguine bolognese
linguine, mljevena junetina, začini

spaghetti vongole — 140,00 kn / 18,58 €
spaghetti in white clam sauce, olive oil, garlic , white wine
spaghetti s vongolama
spaghetti u umaku od vongola, maslinovo ulje, češnjak, bijelo vino

seafood linguine — 148,00 kn / 19,64 €
linguine, mussels, prawns, shrimp, calamari, tomato sauce, white wine
linguine s morskim plodovima
linguine, mušule, kozice, škampi, lignji, umak od rajčice, bijelo vino

rigatonne all' argentina — 155,00 kn / 20,57 €
rigatonne, beef filet slices, zucchini, tomato sauce, dalmatian herbs
rigatonne all' argentina
rigatonne, listići junećeg bifteka, tikvice, tomato sauce, dalmatinski začini

*pasta dishes are available as gluten free / paste su dostupne s tjesteninom bez glutena / 20,00kn extra charge!

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FISH / RIBA

calamari — 140,00 kn / 18,58 €
adriatic calamari grilled
lignji
jadranski lignji na žaru

poached cod — 170,00 kn / 22,56 €
zucchini and carrot noodles, spring onion, baby corn, kale leaves, cabbage and ginger sauce
poširani bakalar
rezanci od tikvica i mrkve, mladi luk, listići kelja, mini kukuruz, umak od kupusa i đumbira

sea bass fillet — 180,00 kn / 23,89€
fresh sea bass with swiss chard and potatoes
filet brancina
svježi brancin s blitvom i krumpirom

adriatic tuna steak — 195,00 kn / 25,88 €
tuna steak wrapped in bacon, served over pea and carrot puree, soy sauce, wasabi and sour ginger
odrezak jadranske tune
odrezak tune umotan u slaninu, serviran s pireom od graška i mrkve, soja umak, wasabi i đumbir

seafood platter for two persons — 560,00 kn / 74,32 €
sea bass, shrimp, calamari, mussels, swiss chard and potatoes
riblja plata za dvije osobe
brancin, škampi, lignji, mušule, blitva i krumpir

daily high quality fish — 560,00 kn / 74,32 €
svježa oborita riba

fresh shrimp — 680,00 kn / 90,25 €
svježi škampi

fresh lobster — 760,00 kn / 100,87 €
svježi jastog

It is forbidden to serve or sell alcoholic beverages to persons under 18 years of age.
Notice on how to submit a writen complaints is visible near the bar desk.
Prices in Euro are expressed at the fixed conversion rate of kuna to euro: 1 euro = 7.53450 kuna
VAT and service are included in the price. Tip is not included in the price.

Zabranjeno je točenje, usluživanje i konzumiranje alkoholnih pića osobama mlađim od 18 godina.
Obavijest o načinu podnošenja prigovora potrošača nalazi se na vidnom mjestu kraj šanka.
Cijene u Euru iskazane su po fiksnom tečaju konverzije kune u euro: 1 euro = 7,53450 kuna
PDV i usluga su uključeni u cijenu. Napojnica nije uključena u cijenu.

FROM THE GRILL/S GRILA

fajita wrap — 108,00 kn / 14,33 €
spicy bbq chicken and beef in tortilla wrap, cheese, lettuce, sour cream, sweet chilli
fajita
pikantna piletina i junetina umotana u tortilju, sir, zelena salata, kiselo vrhnje, chilli u slatkom umaku

fish and chips — 108,00 kn / 14,33 €
fried fish chunks in tempura with french fries and tartar sauce
riba i krumpirići
komadi ribe prženi u tempuri s pomfritom i tartarom

mediterranean chicken — 145,00 kn / 19,24 €
chicken breast with grilled vegetable
mediteranska piletina
pileća prsa s povrćem na žaru

sirloin steak — 180,00 kn / 23,89 €
dry aged beef, served with grilled vegetables, potato and cellery pure aromatized with truffles
rumpsteak sa žara
suho odležani ramstek sa grilanim povrćem, pireom od krumpira i celera aromatiziran s tartufima

lamb chops — 190,00 kn / 25,22 €
marinated in dalmatian herbs, served with hashed brown potatoes with chopped bacon
janjeći kotleti
marinirani s dalmatinskim travama, servirani s restanim krumpirom i komadićima slanine

filet mignon — 310,00 kn / 41,14 €
marinated beef filet, hashed brown potatoes with chopped bacon
biftek
marinirani juneći file serviran s restanim krumpirom i komadićima slanine

meat platter for two persons — 510,00 kn / 67,69 €
sirloin steak, chicken breast, burger, sausage and french fries
mesna plata za dvije osobe
ramstek, pileća prsa, pljeskavica, kobasica i pomfrit

SWEET/SLATKO

ice cream, 1 scoop / sladoled, 1 kugla — 16,00 kn / 2,12 €

fruit cup / voćni kup — 48,00 kn / 6,37 €

banana split — 48,00 kn / 6,37 €

crepes, marmelade or chocolate — 48,00 kn / 6,37 €
palaćinke, marmelada ili čokolada

fruit plate / voćna plata — 140,00 kn / 18,58 €

cheese plate / plata sa sirom — 115,00 kn / 15,26 €

BOOK DINNER AT OUR RESTAURANT

Dear guests, some of our dishes (fish, shells and food that contains gluten and egg)
can cause allergies so please inform us before You order the food.
Origins of the ingredients used in our menu are from Croatia and the European Union.

Cjenjeni gosti, neka od naših jela (riba, školjke, kao i jela koja sadrže gluten i jaje)
mogu izazvati alergiju, te Vas molimo da isto prijavite prije nego izvršite narudžbu.
Namirnice korištene u našim jelima su kontroliranog podrijetla iz Hrvatske i Europske Unije.