

DALMATIAN AND MEDITERRANEAN FINE DINING

SESAME

Family tradition since 1880



Dear noble guest,

We are pleased that you have chosen our restaurant where quality of ingredients is top priority. Our main concern is your satisfaction and experience of the taste.

Each dish is prepared respectfully by our Head Chef Marina Žibert, Paris Cordon Blue trained chef.

Step in the Sesame experience!

Couvert

Hladna predjela

CARPACCIO OD LOSOSA I PANNA 
COTTA OD KOROMAČA

SIROVA ENERGIJA 
Sirovo organsko povrće s humusom i pestom od bosiljka

PEČENE KOZICE S KREMOM OD GRAŠKA 

GOVEĐI CARPACCIO 
Pire od pasternjaka, parmezan, rikula, kiseli lučići

SIROVA ENERGIJA JADRANA 
Brancin, kavijar, kamenice

SALATA A LA CHEF 
Medium – rare goveđi file, rikula, parmezan, sladoled od senfa



Topla predjela

DOMAĆI RAVIOLI A LA SESAME
Goveđi rep, klinčići, cimet, zvezdani anis

DOMAĆI RAVIOLI S BLITVOM I KOZJIM SIROM 
Umak od rajčice


SOUFFLE A LA CHEF
Kozji sir, pršut

RIŽOTO S JASTOGOM 
Jastog, konjak, rajčica



RIŽOTO SESAME  
Cikla, krema od luka

MORSKI RIŽOTO 
Sipa, lignje, kozice, mušule, rajčica, vino

Juhe

RIBLJA JUHA 
Komadi ribe, kozice, rajčice

JUHA OD ORGANSKOG POVRĆA I JANJETINE 

JUHA OD RAJČICE  
Organske rajčice, ulje od bosiljka

JUHA OD ORGANSKOG POVRĆA 
Tost s češnjakom

GAZPACHO OD KRSTAVACA S FETA SIROM  

Riblja jela

GREGADA (ZA DVOJE)

Svježa jadranska riba, jastog, škampi, kozice, krumpir, rajčice, vino

BRANCIN A LA CHEF

File brancina s koricom od krušnih mrvica, paškim sirom, pire od cvjetače

LOSOS A LA SESAME

File lososa, pečeni celer i koromač, granny smith jabuka

VREĆICA IZNENAĐENJA

File orade, kozice, organsko sezonsko povrće

TUNA TRIS

Tuna na tri načina: tartar, confit i pečena, ratatouille

Mesna jela

JANJEĆA KOLJENICA

Janjetina sous vide, organsko sezonsko povrće

BIFTEK SESAME

Goveđi file, pire krumpir, organsko sezonsko povrće, tartufi

GOVEĐA PRSA (BLACK ANGUS) **SA KREMOM OD KAMENICA**

Pire od mrkve, organsko sezonsko povrće

JANJETINA A LA CHEF

Sous vide janjetina na dva načina (36h),
pire od graška, organsko sezonsko povrće

TELEĆI OBRAZ S DIMLJENIM **PIREOM OD KRUMPIRA**

Burgeri

GOVEĐI BURGER SA SEZONSKOM SALATOM

Goveđi ramstek, pečeni sir, salata, luk, rajčica

PRIME BURGER SA SEZONSKOM SALATOM

Black Angus Creekstone burger, slanina, cheddar sir, pirjane gljive, karamelizirani luk, salata, rajčica, kiseli krastavci, bbq umak, majoneza, kečap

JANJEĆI BURGER SA SEZONSKOM SALATOM

Janjeći burger, rajčica, krastavac, feta sir, rikula, umak od majoneze, tzatzijija i jogurta

Vegetarianski meni

MENU 1

ČILI GAZPACHO

Organsko povrće, vinski ocat, čili, bosiljak

~

POVRTNI RIŽOTO

~

DESERT

MENU 2

POVRTNA JUHA

Organsko sezonsko povrće

~

HRSKAVI ŠTAPIĆI PALENTE S BABA GANOUCHOM

~

DESERT

MENU 3

SALATA OD CIKLE

Sirova i pečena cikla, lješnjak, rikula

~

PATLIDŽAN A LA CHEF

Dimljeni patlidžan, humus,
organsko sezonsko povrće

~

DESERT

Plate za jednu osobu

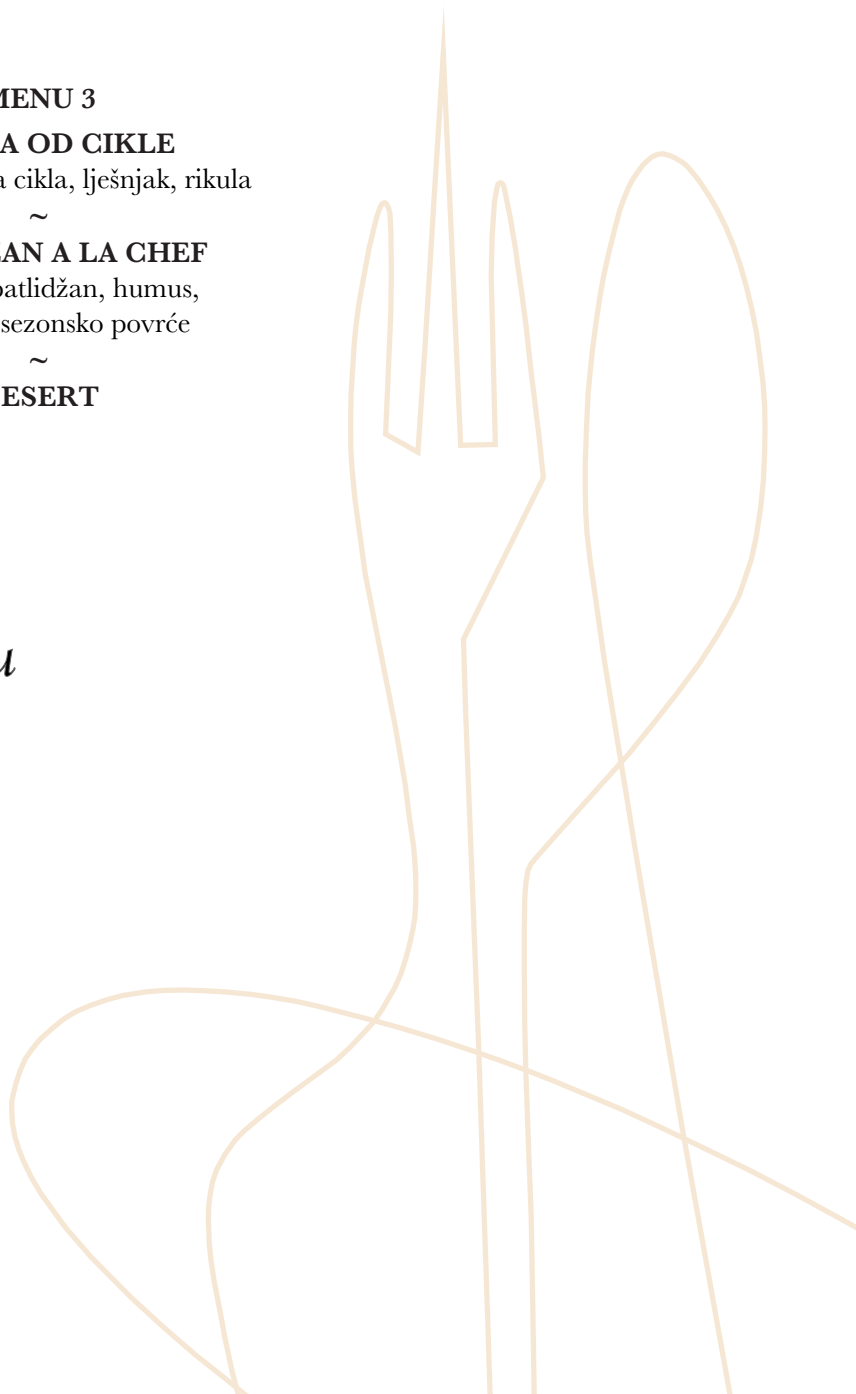
IZBOR SIREVA

MIJEŠANA PLATA A LA CHEF

DNEVNI DESERT



vegetarians / vegetarijanci
gluten free



“All four elements were happening in equal measure - the cuisine, the wine, the service, and the overall ambience. It taught me that dining could happen at a spiritual level.”

Charlie Trotter



Couvert

Cold appetizers

SALMON CARPACCIO WITH FENNEL PANNA COTTA 🌾

RAW ENERGY 🌾

Raw organic vegetables with hummus and basil pesto

BAKED PRAWNS WITH GREEN PEA CREAM 🌾

BEEF CARPACCIO 🌾

Mashed parsnips, parmesan, arugula, pickled onion

RAW ADRIATIC ENERGY 🌾

Sea bass, caviar, oysters

SALAD A LA CHEF 🌾

Medium – rare beef fillet, arugula, parmesan, mustard ice cream

Hot appetizers

HOMEMADE RAVIOLI A LA SESAME

Ox tail, cloves, cinnamon, star anise

HOMEMADE RAVIOLI WITH SWISS CHARD AND GOAT CHEESE 🌿

Tomato sauce

SOUFFLE A LA CHEF

Goat cheese, prosciutto

LOBSTER RISOTTO 🌾

Lobster, cognac, tomatoes

RISOTTO SESAME 🌾 🌿

Beetroot, onion cream

SEA RISOTTO 🌾

Cuttlefish, calamari, shrimp, mussels, tomatoes, wine

Soups

FISH SOUP 🌾

Fish, prawns, tomatoes

ORGANIC VEGETABLES AND LAMB SOUP 🌾

TOMATO SOUP 🌾 🌿

Organic tomatoes, basil oil

ORGANIC VEGETABLES SOUP 🌿

Garlic bread

CUCUMBER GAZPACHO WITH FETA CHEESE 🌾 🌿



Fish dishes

SEA FOOD HEAVEN – GREGADA (FOR TWO) 🌾

Fresh Adriatic fish, lobster, prawns, shrimp, potatoes, tomatoes, wine

SEA BASS A LA CHEF

Sea bass fillet with crust of breadcrumbs, cheese from island Pag, mashed cauliflower

SALMON A LA SESAME 🌾

Salmon fillet, baked celery and fennel, granny smith apple

EN PAPILOTE SURPRISE 🌾

Seabream fillet, prawns, organic seasonal vegetables

TUNA TRIS 🌾

Tuna presented on three ways: tartare, confit and baked, ratatouille

Meat dishes

LAMB SHANK 🌾

Lamb sous vide, organic seasonal vegetables

BEEFSTEAK SESAME 🌾

Beef fillet, mashed potato, seasonal organic vegetables, truffles

BEEF BRISKET (BLACK ANGUS) WITH OYSTER CREAM 🌾

Carrot puree, organic seasonal vegetables

LAMB A LA CHEF

Sous vide lamb presented in two ways (36h), organic seasonal vegetables

VEAL CHEEK WITH SMOKED POTATOES PUREE 🌾

Burgers

BEEF BURGER WITH SEASONAL SALAD

Beef rump steak, baked cheese, lettuce, onion, tomatoes

PRIME BURGER WITH SEASONAL SALAD

Black Angus Creekstone burger, bacon, cheddar cheese, sautéed mushrooms, caramelized onion, lettuce, tomato, pickle, bbq sauce, mayo, ketchup

GOING GREEK WITH SEASONAL SALAD

Lamb burger, tomato, cucumber, feta cheese, rocket salad, mayo – tzatziki – yogurt sauce

Vegetarian menu

MENU 1

CHILI GAZPACHO

Organic vegetables, vinegar, chili, basil

~

VEGETABLES RISOTTO

~

DESSERT

MENU 2

VEGETABLE SOUP

Organic seasonal vegetables

~

CRISPY POLENTA STICKS WITH BABA GANOUSH

~

DESSERT

MENU 3

BEETROOT SALAD

Baked and raw beetroot, hazelnuts, arugula

~

Eggplant a la Chef

Smoked eggplant, hummus,
organic seasonal vegetables

~

DESSERT

Platter for one

SELECTION OF CHEESES

MIXED PLATTER A LA CHEF

DAILY DESSERT:



vegetarians / vegetarijanci
gluten free



Cijenjeni gosti, neka od naših jela (školjke, rakovi, ribe i jela koja sadrže gluten i jaja) mogu izazvati alergije, stoga vas molimo da nas pravovremeno obavijestite o tome. Porijeklo namirnica je iz Republike Hrvatske i država Europske unije.

Some of our dishes (shellfish, fish and ingredients containing gluten and eggs) may trigger allergies so please inform us of any potential issues on time. The origin of ingredients: Republic of Croatia and the eu.

Cijene su izražene u kunama. PDV je uključen u cijene.
Prices are listed in croatian kuna (kn). v.a.t. (pdv) is included in the listed prices.

Zabranjeno usluživanje i konzumiranje alkohola osobama mladima od 18 godina.
It is not permitted to sell alcoholic drinks or tobacco products to minors (those under the age of 18).

Sesame d.o.o.
Dante Alighieri 2.
20000 Dubrovnik

OIB: 76064857300

T: +385 20 412 910
E: info@sesame.hr
www.sesame.hr