

NATALI GARDEN

sharing plates • wine • cocktails

At Palace Natali, dining is not only about food – it is about gathering.

*A table becomes a place of connection, where flavours are shared,
stories unfold, and time slows down*






Trpeza – more than a table; a place of gathering, sharing, and togetherness.

*Ćakula – a warm, unhurried conversation that lingers longer
than expected.*











All our plates are designed for sharing and moments spent together.

SMALL BITES

- | | |
|--|------|
|  HOMEMADE BREAD olive oil, salt | 5 € |
|   PICKLED VEGETABLES marinated vegetables, olive oil | 8 € |
|   OLIVES & CHEESE selection of olives, hard cow and sheep cheese | 16 € |
| ANCHOVIES & BUTTER toasted bread, capers, orange | 13 € |





FROM THE GARDEN

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|---|------|
|   FENNEL orange, toasted almonds, olive oil | 14 € |
|  ROASTED CABBAGE tahini, soy, capers, pine nuts | 14 € |
|   AUBERGINE tomato, burrata, basil | 16 € |



-  gluten-free dish
-  vegan dish
-  vegetarian dish






FOR THE TABLE

| | | |
|---|--|-------------|
| | RICOTTA & PROSCIUTTO | 18 € |
| | melon, pistachios, crostini, reduced balsamic vinegar | |
| | LAMB KOFTE | 22 € |
| | yoghurt, mint, couscous, fresh cucumber, pickled onion | |
| | CARPACCIO | 22 € |
| | prawns, lemon, olive oil | |
|  | SQUID | 22 € |
| | tomato relish, Trieste-style sauce | |
| | CRISPY CHICKEN | 16 € |
| | honey, mustard, cucumber relish, spicy parsley mayonnaise | |
|  | GOAT CHEESE | 15 € |
| | thyme, honey, caramelised pear, toasted walnuts, toasted bread | |
|   | POTATOES | 9 € |
| | aioli, rosemary | |

SWEET

| | | |
|---|--|-------------|
|  | CHOCOLATE SOUFFLÉ | 12 € |
| | ice cream, crumble | |
|  | COCONUT PANNA COTTA | 12 € |
| | passion fruit coulis, berries, coconut crumble | |

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The above prices are expressed in euros, with all taxes included. In case you do not get a bill for services rendered, you are not bound to pay for them. Couvert is included. Dear guests, some of our dishes (including fish, shellfish, and those containing gluten or eggs) may cause allergies. Please inform us before placing your order. For any additional information regarding allergens in food or drinks, please speak to our waiting staff.

NOTICE OF FILING A WRITTEN COMPLAINT

According to Article 10, Consumer Protection Act (Nar. nov., br. 41/14.) we inform our consumers that the objection to the quality of our services can be delivered in writing to attention Hotel Manager, to the following address:

Hotel More d.o.o., Kardinala Stepinca 33, 20000 Dubrovnik, Croatia

The answer to your complaint will be provided in writing no later than 15 days from receiving the complaint. Please be sure to specify your name and the address for submission of replies.

