

OYSTER & SUSHI BAR BOTA

Menu



BOTA ŠARE

RESTAURANTS
OYSTER & SUSHI BARS
DUBROVNIK | SPLIT
ZAGREB | MALI STON



Od Pustijerne bb | Dubrovnik, Old City
+385 20 324 034 | sales2@bota-sare.hr

www.bota-sare.hr

We hope to stay connected:



PO KOMADU / PER PIECE

KAMENICE po komadu / OYSTERS per piece



SVJEŽA KAMENICA /
FRESH OYSTER **18 kn**

KAMENICA U TEMPURI /
TEMPURA OYSTER **20 kn**

Kamenica pohana u tempuri,
sweet chili umak /
oyster in tempura,
sweet chili sauce

SASHIMI po komadu / per piece



SASHIMI TUNA / TUNA **23 kn**

SASHIMI TORO **29 kn**

Panceta od tune / fresh pancetta of tuna

SASHIMI LOSOS / SALMON **21 kn**

SASHIMI GOF / AMBERJACK **24 kn**

NIGIRI po komadu / per piece



NIGIRI LOSOS / SALMON **23 kn**

NIGIRI TUNA / TUNA **25 kn**

NIGIRI GOF /
GREATER AMBERJACK **25 kn**

NIGIRI AVOKADO / AVOCADO **22 kn**

NIGIRI TORO **28 kn**

Panceta od tune / tuna pancetta

NIGIRI Á LA BOTA **29 kn**

Losos, philadelphia krem sir, mladi luk,
bosiljak / salmon, philadelphia cream
cheese, spring onions, basil

NIGIRI HOT TUNA **27 kn**

Flambirana tuna / lightly seared tuna

NIGIRI HOT SAKE **26 kn**

Flambirani losos, miso umak, papar,
mladi luk / lightly seared salmon, miso
sauce, papper, spring onions

PO PORCIJI / PORTION

HOSOMAKI

HOSOMAKI LOSOS /
HOSOMAKI SALMON 39 kn

HOSOMAKI TUNA /
HOSOMAKI TUNA 43 kn

HOSOMAKI GOF /
HOSOMAKI AMBERJACK 40 kn

HOSOMAKI KAPA /
HOSOMAKI KAPPA 36 kn

Hosomaki s krastavcem /
hosomaki with cucumber

HOSOMAKI AVOKADO /
HOSOMAKI AVOCADO 42 kn



URAMAKI

MANGO ROLL 56 kn

Kozica u tempuri, mango, majoneza,
krastavac / prawn in tempura, mango,
mayonnaise, cucumber



PHILADELPHIA ROLL 56 kn

Kozica u tempuri, avokado, philadelphia krem
sir, krastavac, mix sezam / prawn in tempura,
avocado, philadelphia cream cheese,
cucumber, mix sesame seeds



OYSTER ROLL 59 kn

Kamenica u tempuri, krastavac, avokado,
sezam / oyster in tempura, cucumber, avocado,
sesame





TIGER ROLL

56 kn

Tikvica i paprika u tempuri, losos, sweet miso, unagi umak / zucchini and pepper in tempura, salmon, sweet miso, unagi sauce



RAINBOW ROLL

58 kn

Škamp u tempuri, avokado, krastavac, tuna, gof, losos / shrimp in tempura, avocado, cucumber, tuna, greater amberjack, salmon



SPICY TUNA ROLL

56 kn

Tuna u spicy umaku, krastavac, spicy majoneza, sezam, mladi luk / tuna in spicy sauce, cucumber, spicy mayonnaise, sesame seeds, spring onions



SALMON SKIN ROLL

54 kn

Koža lososa, krastavac, avokado, flambirani losos, unagi umak, papar / salmon skin, cucumber, avocado, lightly seared salmon, unagi sauce, papper

FUTOMAKI

AGEMAKI FANTAZIJA / AGEMAKY FANTASY

86 kn

Tri vrste ribe (losos, tuna i gofi), paprika, panko tempura, sweet miso, unagi umak / three species of fish (tuna, salmon and amberjack), paprika, panko in tempura, sweet miso, unagi sauce



FUTOMAKI SPRING ROLL

85 kn

Škamp u tempuri, losos, mladi luk, bosiljak, wasabi sezam, sojin papir / tempura shrimp, salmon, onion, wasabi sesame, soy paper



SPECIJALNA ROLA „BOTA“ / SPECIAL ROLL „BOTA“

97 kn

Škamp u tempuri, avokado, krastavac, umotano u tunu / shrimp in tempura, avocado, cucumber, wrapped in fresh tuna



CARPACCIO & TARTARS



**CARPACCIO „BOTA“ GOF /
AMBERJACK
CARPACCIO „BOTA“ 95 kn**

Gof, maslinovo ulje, limun, sol, papar /
greater amberjack, olive oil, lemon, salt,
pepper

**GOF S PRŠUTOM /
AMBERJACK WITH
SMOKED HAM 105 kn**

Gof, pršut, maslinovo ulje, limun, sol, papar /
greater amberjack, smoked ham, olive oil,
lemon, salt, pepper

CARPACCIO „BOTA“ TUNA 95 kn

Tuna, maslinovo ulje, limun, sol, papar /
tuna, olive oil, lemon, salt, pepper

**CARPACCIO „BOTA“ LOSOS /
SALMON CARPACCIO
„BOTA“ 90 kn**

Losos, maslinovo ulje, limun, sol, papar /
salmon, olive oil, lemon, salt, pepper



**CARPACCIO ŠKAMP /
CARPACCIO SHRIMP 195 kn**

Škamp, maslinovo ulje, papar,
limunov sok /
shrimp, olive oil, pepper, lemon juice



**TARTAR OD TUNE Á LA BOTA/
TUNA TARTARE Á LA BOTA 98 kn**

Tuna, slane srdele, kapari, češnjak, kapula,
tabasko, maslinovo ulje, sol, papar / tuna
anchovies, capers, garlic, onion, tabasco, olive
oil, salt, black pepper



**TARTAR OD JADRANSKIH KOZICA Á LA
BOTA / ADRIATIC SHRIMP TARTARE Á
LA BOTA 92 kn**

Kozice, tikvice, maslinovo ulje, limun,
philadelphia krem sir, senf / shrimps, zucchini,
olive oil, lemon, philadelphia cream cheese,
mustard

GLAVNA JELA / MAIN DISHES

GAMBORI U TEMPURI / TIGER PRAWN TEMPURA **138 kn**

Gambori u tempuri, sweet chili sauce / tiger prawns in tempura, sweet chili sauce



TERIYAKI STEAK **115 kn**

Biftek 100g., teriyaki umak, riža, mladi luk / beef steak 100g., teriyaki sauce, rice, spring onions



TERIYAKI PILETINA / TERIYAKI CHICKEN **105 kn**

Piletina 150g., teriyaki umak, riža, sezam, mladi luk / chicken 150g., teriyaki sauce, rice, sesame, spring onions

TERIYAKI TUNA STEAK **120 kn**

Tuna 100g., teriyaki umak, riža, mladi luk / tuna 100g., teriyaki sauce, rice, spring onions

VEGETERIJANSKA PLITICA „BOTA“ / VEGETARIAN PLATE „BOTA“ **148 kn**

Maki kappa, nigiri avokado, povrće u tempuri, uramaki vegy roll / maki kappa, nigiri avocado, vegetable in tempura, uramaki vegy roll

SPRING ROLLS **78 kn**

Krastavac, paprika, tikvice, piletina, philadelphia krem sir, majoneza - u kokosovom tijestu, pohovano s pankom / cucumber, paprika, zucchini, chicken, philadelphia cream cheese, mayonnaise - in coconut pastry and panko bread crumbs



SPRING ROLLS „BOTA“ **92 kn**

File tune punjen smjesom od kremastog sira, maslina, pršuta, mladog luka, papra i soli, prženo u panko mrvicama i servirano s wasabi majonezom / tuna fillet filled with a mixture of cream cheese, olives, smoked ham, spring onions, pepper, salt, fried in panko bread crumbs, served with wasabi mayonnaise





**SASHIMI TUNA „BOTA“ /
SASHIMI TUNA „BOTA“ STYLE 90 kn**
Flambirana tuna s paprom /
lightly seared tuna with black pepper

BOTA DELICIJE / BOTA DELICACIES



**SASHIMI PLITICA /
SASHIMI PLATE 220 kn**
4 sashimi tuna
4 losos / salmon
4 gof / amberjack

**NIGIRI PLITICA /
NIGIRI PLATE 240 kn**
3 nigiri tuna
3 losos / salmon
3 nigiri avokado
3 gof / amberjack

DESERTI / DESSERTS



**ČOKOLADNA TORTA /
COCHOLATE CAKE 42 kn**

**SEZONSKO VOĆE /
SEASONAL FRUIT 40 kn**

**KOLAČ OD SIRA /
CHEESE CAKE 42 kn**



**KOLAČ OD DATULJA /
DATES CAKE 42 kn**

**Svaki naš specijalitet serviramo s đumbirom i wasabijem.
We serve every speciality with ginger and wasabi.**

We recommend our Bowa Restaurant on Šipan Island

Close your eyes and think of Mediterranean. Imagine the bluest sea, and beautiful untouched islands with old olive, fig, cypress and orange trees... Imagine the sunlight on your face and the smells, the sounds... Imagine the secured bays, secret beaches, the forest... Open your eyes. Welcome to Šipan, the largest of islands near Dubrovnik, a place where Mediterranean culture shaped lives and culture since the Roman times. This Dubrovnik island hides its exciting history, and it can't wait for you to hear its legends. But, among its many secret treasures there's one particular well-hidden pearl.

A couple of miles across the water loom and massive mountains of the Croatian mainland, you'll find a little paradise on earth. The crystal blue sea will make you feel whole again, and the fresh breeze will remind you what's life really about. If you're looking for an escape from the noise, bustle and crowds of the city, you will find your serenity here. This is BOWA Restaurant, a secret garden of delights for all senses and a small world of its own.

CHEF RECOMMENDS

We are passionate about creating the essential Mediterranean food that's just as good for your body as it is for your taste buds.

We will serve you the daily catch of fresh fish; hand-picked vegetables; fruit from our garden; home-made Šipan island olive oil. The menu is a nostalgic tribute to the days when we spent summers with our grandparents.

How to reach Bowa: For detailed information, please visit our web site: www.bowa-dubrovnik.com

Booking can be made by phone +385 91 6366 111
or via email: info@bowa-dubrovnik.com



OYSTER EXPERIENCE - MALI STON BAY

Experience the magic of a day trip to the nearby Mali Ston bay – a protected ecosystem which is the last natural home to the queen of oysters, *Ostrea Edulis*.

We offer day trips to Mali Ston bay (a one hour drive from Dubrovnik) where our family has grown oysters for generations and have run our family restaurant Bota Šare since 1980. Whilst sailing in a boat, enjoy the untouched natural beauty of Mali Ston bay.

The entire experience also has an educational aspect since we gladly share our knowledge and experience about the process of cultivating oysters.

Learn how the oysters are farmed in traditional way and how to open them in the midst of an oyster farm. Enjoy tasting them directly from the sea, together with authentic white wine and sweet delicacies.

www.bota-sare.hr • maliston@bota-sare.hr • t: +385 20 754 482



FOR THOSE WHO WANT MORE:

RENT A PRIVATE ISLET OF BANJE LOCATED IN THE MALI STON BAY

This ultimate summer experience comes with a private Chef, grill, server and an abundance of fresh seafood. Experience the sea air that washes over the protected ecosystem which is the last natural home to the queen of oysters, *Ostrea Edulis*.

For more details and reservations, please consult our staff.

Ako niste dobili račun niste ga obvezni platiti.

Osobama mlađim od 18 godina zabranjeno je usluživanje i konzumacija alkohola i pića koja sadrže alkohol.

Neki od sastojaka (riba, jaja, rakovi, školjke) naših jela mogu izazvati alergijske reakcije.

U slučaju alergije na hranu molimo obavjestite konobara prije narudžbe.

Porijeklo naših namirnica je iz Republike Hrvatske i EU.

PDV je uračunat u cijenu.

Napojnica nije uračunata u cijenu.

If you haven't got the services rendered you are not obligated to pay it.

Persons under the age of 18 are prohibited from serving and consumption of alcohol and drinks that contain alcohol.

Some of the ingredients (fish, eggs, shellfish) in our food can cause allergic reactions.

In the case of food allergies please inform the waiter before ordering.

VAT is included in the prices.

Service is not included in price.



EXTREME FISHING BOTA DUBROVNIK



We organize fishing for beginners and professionals:

Short fishing trips
All-day fishing
Multi-day fishing
Multi-day extreme fishing
Yacht tracking (following yachts and fishing when agreed)

**We set off from Dubrovnik, Cavtat,
the Elaphite Islands and Pelješac.**

- max. number of guests: 6

The rate for all-day fishing is € 1,500.
The usual departure is at 9 a.m., returning at 6 p.m.
Other rates available on request.

The rate includes everything you need for Extreme Fishing:
an experienced two-member crew, fuel, lunch on board,
beverages, bait and tools. The crew will be happy to instruct you and
share the secrets of this unique fishing method.

www.extremefishing-botadubrovnik.com

For more information, please consult our restaurant staff.



Mala Bota d.o.o

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