



T H E I M P E R I A L

BAR AND LOUNGE

WELCOME

HISTORY

When Baron Viktor Kalcheberg wanted to provide his steamship passengers with a place to stay in Dubrovnik, the Venetian architect Ludwig Tischler was commissioned to design a hotel and The Imperial was opened two years later in 1897.

HOSPITALITY

The Imperial brought modernity to the area but also embraced its traditions of hospitality. It quickly established itself as the venue where important social events took place; the hotel with a soul soon became the soul of the city. Indeed it is known to locals as “the hotel which remembers”.

MIXOLOGY

1897 was also the year the Shaw Book of Cocktails was published. Using this as an inspiration, our drinks are a nod to a bygone era, with all of our cocktails directly related to those available in the 19th century. Through our menu we will take you back. Back to times long gone, tales long forgotten, a time of luxury, simplicity, elegance and individuality.



IMPERIAL APERITIVO

Served from 6pm till 8pm

Please enjoy our selection of savory bites,
together with an aperitif of your choice
from the following:

*Negroni, Aperol/Italicus Spritz,
Americano, Sparkling Wine.*

Nachos Chips with Pico de Gallo

Prosciutto and Cheese Skewer

Cherry Tomato & Mini Mozzarella Bruschetta

Smoked Salmon, Cucumber and
Cream Cheese Mini Bruschetta

Salted Almonds with Rosemary
and Olive Oil

Marinated Olives

Spicy Mini Peppers Stuffed with Smoked Tofu

Price per person

135 Kn



SIGNATURE COCKTAILS

OLD GROG

The origin of the name “grog”, for rum diluted with water, is attributed to Admiral Edward Vernon. He was known for wearing coats made of grogram cloth, earning him the nickname of Old Grog, which in turn came to mean diluted rum. The use of citrus juice helped to avoid scurvy.

Havana 7yo, Falernum, fresh lime, sugar syrup, Angostura.

84 Kn

DRAKE

In 1586, Sir Francis Drake's ships sailed towards Havana. It was known that the locals had remedies for various tropical illnesses, so a small boarding party went ashore and came back with ingredients for an effective medicine: aguardiente de caña mixed with lime, sugarcane juice and mint.

Called El Draque at the time, it came to be known as the Mojito.

Cachaça, mint, sugar cane syrup, fresh lime, sparkling water.

85 Kn

DITTO, COCK-TAIL

The first written reference to a cocktail appeared in March 1798. London's Morning Post & Gazetteer published a satirical report on politicians' pub debts including the Prime Minister, Mr Pitt: two petit vers of L'huile de Venus,

Ditto, one of perfect amour, Ditto, cock-tail. A cock-tail was a simple mix of Gin and ginger syrup. Here is our homage to the original.

Beefeater, ginger shrub, fresh mint, fresh lime, sugar cane syrup.

89 Kn

MILK PUNCH

First mentioned by William Sacherell in 1688, made popular by the playwright Aphra Ben, recorded by Benjamin Franklin and issued a Royal warrant by Queen Victoria. Always versatile, always good.

When history repeats itself, it's for a good reason.

Milk washed Havana 3yo, lemon, vanilla, cinnamon, star anise, sugar, pomegranate tea.

94 Kn



IMPERIAL CLASSIC COCKTAILS

MILANO - TORINO

Campari, sweet vermouth

65 Kn

BIJOU

Beefeater, sweet vermouth, Chartreuse green, Campari

69 Kn

MARTINI

Beefeater, dry vermouth, orange bitters

72 Kn

RUM COBBLER

Havana 7yo, sugar syrup, Chartreuse green, fresh pink grape, fresh lemon, lavender bitters

76 Kn

IMPERIAL FIZZ

Cointreau, Maraschino, egg white, cream, honey blossom bitters, fresh lime, sugar syrup, Champagne

92 Kn



WHISKEY COCKTAILS

OLD FASHIONED

Rittenhouse straight rye, orange bitters,
sugar cube

72 Kn

WHISKY FIX

Wild Turkey 101, Galliano, Martini Bianco,
popcorn syrup, lemon

73 Kn

WHISKY SMASH

Wild Turkey 101, sugar cane syrup, fresh lime,
fresh mint, bitters

75 Kn

NEW YORK SOUR

Wild Turkey 101, fresh lemon, sugar syrup, egg white,
orange bitters, red wine

78 Kn

MANHATTAN

Rittenhouse straight rye, sweet vermouth,
Angostura bitters

80 Kn



BRANDY COCKTAILS

BRANDY DAISY

Martell VS, Chartreuse yellow, fresh lemon,
sugar syrup, sparkling water

82 Kn

BRANDY CRUSTA

Martell VS, Cointreau, Maraschino, fresh lemon,
sugar syrup, cardamom bitters

87 Kn

CORPSE REVIVER

Martell VS, Calvados, sweet vermouth

93 Kn

CHAMPAGNE COCKTAIL

Martell VS, sugar cube, Champagne

155 Kn



CHAMPAGNE

VINA NA ČAŠE

By the glass 150ml

Tomac Millenium	119 Kn
Pommery Brut Royal	129 Kn

NA BOCE

By the bottle 750ml

Millenium, Tomac	510 Kn
Pommery Brut Royal	590 Kn
Pommery Brut Rose	825 Kn
Moet & Chandon Brut Imperial	1355 Kn
Bollinger	1695 Kn
Pommery Louise 1998	2490 Kn
Dom Perignon	4000 Kn
Louis Roederer Cristal 2002	6215 Kn



WINES

VINA NA ČAŠE

BIJELO VINO WHITE WINE

By the glass 150ml

Pinot Sivi, Lagradi	71 Kn
Mala Nevina, Saints Hills	87 Kn
Malvazija, Metković	92 Kn

ROSÉ

By the glass 150ml

Opolo Nobile, Tomić	82 Kn
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CRNO VINO RED WINE

By the glass 150ml

Parac, Dubrovački Podrumi	77 Kn
Pinot Crni, Galić	97 Kn
Dingač, Matuško	127 Kn



GIN & TONIC

Create your perfect Gin & Tonic by mixing your choice of gin, herbs, spices, fruit and mixer (*standard measures are 30ml*)

Beefeater	43 Kn
Heyman's Old Tom	57 Kn
Old Pilot's	59 Kn
Bombay Sapphire	59 Kn
Hendricks	62 Kn
Ophir	64 Kn
Thomas Dakin	66 Kn
Bols Genever	69 Kn
Sipsmith	72 Kn
Bathtub	74 Kn
Monkey 47	76 Kn
Beefeater 24	78 Kn
Copperhead	88 Kn

Herbs & Spices: *Cassia, hibiscus, rose pepper, Persian roses, star anise, cardamom, liquorice, kumquat, cubeb pepper, juniper berries*

Fruit: *Strawberry, apple, lemon, lime, grapefruit, pink grapefruit*

TONIC & GINGER BEER

Schweppes Tonic	29 Kn
Thomas Henry Tonic	29 Kn
Fever Tree Mediterranean Tonic	36 Kn
Fever Tree Light Tonic	38 Kn
Fentimans Tonic	40 Kn
Fentimans Ginger Beer	55 Kn



VODKA

(*standard measures are 30ml*)

WHEAT

Absolut Blue	54 Kn
Ketel One	59 Kn
Grey Goose	88 Kn
Absolut Elyx	95 Kn

RYE

Wyborova	43 Kn
Belvedere	69 Kn

WHEAT/RYE

Stolichnaya	49 Kn
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WHISKY / WHISKEY

(standard measures are 30ml)



BOURBON

Wild Turkey 101	46 Kn
Rittenhouse Straight Rye	52 Kn
Knob Creek	54 Kn
Basil Haydens	69 Kn
Blanton's Original	110 Kn

JAPANESE

Akashi blended	59 Kn
Nikka from the barrel	69 Kn
Yoichi	135 Kn

IRISH

Bushmills Original	60 Kn
Bushmills 10yo	95 Kn

HIGHLAND

Dalwhinie 15yo	59 Kn
Oban 14yo	75 Kn

LOWLAND

Glenkinchie 10yo	135 Kn
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SPEYSIDE

Glenlivet Founders Reserve	105 Kn
Balvenie 14yo Caribbean Oak	115 Kn

ISLAY

Lagavulin 16yo	90 Kn
Ardbeg Uigeadail	115 Kn

ISLAND

Talisker 10	130 Kn
Highland Park 18yo	170 Kn

CAMPBELTOWN

SpringBank 15yo	105 Kn
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BLENDED

Ballantine	43 Kn
Chivas Regal 12yo	100 Kn



SPIRITS

TEQUILA & MEZCAL

(standard measures are 30ml)

Olmecca Blanco	55 Kn
Olmecca Reposado	65 Kn
San Cosme	80 Kn

RAKIJA

(standard measures are 30ml)

Grappa	35 Kn
Dunja / Quince	35 Kn
Medovina / Honey	35 Kn
Biska	35 Kn
Šljivovica / Plum	35 Kn

COGNAC & BRANDY

(standard measures are 30ml)

Janneau Grand Armagnac VSOP	50 Kn
Domaine Dupont VSOP	53 Kn
Metaxa Amfora 7	55 Kn
Martell VS	75 Kn
Hennessy VS	90 Kn
Martell VSOP	95 Kn
Courvoisier VSOP	100 Kn
Remy Martin VSOP	110 Kn
Remy Martin XO	205 Kn
Hennessy XO	210 Kn
Hennessy Paradise	375 Kn



RUM

(standard measures are 30ml)

CUBA

Havana Club 3yo	43 Kn
Havana Club 7yo	59 Kn

CARIBBEAN

Kraken Black Spice	45 Kn
Rumbollion	59 Kn

DOMINICAN REPUBLIC

Metusalem 23yo	82 Kn
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GUATEMALA

Zacapa 23yo	125 Kn
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CACHACA

Ypioca Ouro	45 Kn
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LIQUEURS

(standard measures are 30ml)

Pelinkovac Antique	35 Kn
Amaro Montenegro	37 Kn
Galliano	40 Kn
Aperol	40 Kn
Kahlua	45 Kn
Sambuca Ramazzotti	45 Kn
Amaretto di Saronno	45 Kn
Ricard	45 Kn
Campari	45 Kn
Fernet Branca	45 Kn
Baileys	45 Kn
Grand Marnier	45 Kn
Cointreau	45 Kn
Chartreuse green	50 Kn
Chartreuse yellow	50 Kn
Italicus	70 Kn



KAVA I ČAJ COFFEE AND TEA

Espresso	20 Kn
Dupli espresso / Double espresso	28 Kn
Američka kava / American coffee	22 Kn
Bijela kava / Caffè latte	22 Kn
Cappuccino	23 Kn
Vruća čokolada / Hot chocolate	23 Kn
Čaj / Tea	21 Kn
<i>Izaberite Vašu najdražu vrstu čaja</i>	
<i>Choose your Tea selection</i>	



PIVO / BEER

(standard bottles are 330ml)

Ožujsko	30 Kn
Heineken	40 Kn
DBC Lager	47 Kn
DBC Milk Stout	47 Kn
Zmajsko IPA Pozoj	47 Kn
Zmajsko Porter	47 Kn

WATER

Prirodna mineralna voda Natural mineral water 330ml	24 Kn
Gazirana mineralna voda Sparkling mineral water 250ml	24 Kn

SOFT DRINKS

Coca-Cola 250ml	28 Kn
Coca-Cola Zero 250ml	28 Kn
Fanta 250ml	28 Kn
Sprite 250ml	28 Kn
Bitter Lemon 250ml	28 Kn
Red Bull 250ml	40 Kn
Nestea 250ml	28 Kn
Fruit juice / Voćni sok 200ml	28 Kn
<i>Pitajte vašeg konobara za izbor voćnih napitaka Ask your waiter for a choice of fruit juices</i>	



LAGANA JELA / LIGHT SNACKS

Food is served from 11am until 10.30pm

Ljuti Popečci od Tikvica, Tzatziki Umak Spicy zucchini fritters, tzatziki sauce	35 Kn
Proletne Rolice od Povrća, Slako-Ljuti Umak od Šljiva Vegetable spring roll, spicy plum jam	45 Kn
Brusketa s Mariniranim Inćunima Lemon marinated anchovies, bruschetta	50 Kn
Brusketa s Mini Rajčicama i Pestom od Bosiljka, Parmezanom i Namazom od Balzamika Cherry Tomato & Basil Bruschetta, Parmesan and Balsamic Spread	60 Kn
Selekcija Domaćih Suhih Kobasica Trio of homemade sausages	60 Kn
Prženi Lignji u Tempuri Calamari rings in tempura	60 Kn
Sendvič od Dimljenog Lososa i Avokada Smoked Salmon & Avocado Double Decker	75 Kn
Pileća Krilca u Mediteranskom Bilju i BBQ Umaku Chicken wings in Mediterranean herbs and BBQ sauce	65 Kn
Izbor Lokalnih Sireva Local cheese platter	120 Kn
Pržene Kozice u Tempuri Prawns in Tempura	120 Kn



SALATE / SENDVIČI / BURGERI SALADS / SANDWICHES / BURGERS

Food is served from 11am until 10.30pm

Caesar Salata

Classic Caesar salad

90 Kn

*S Listićima Parmezana i Zapečenim Kockicama Kruha
With Parmesan Flakes and Bread Croutons*

S Pečenim Pilećim Prsima

Classic Caesar salad with grilled chicken breast

100 Kn

S Dimljenim Lososom

Classic Caesar salad with smoked salmon

110 Kn

S Gamborima

Classic Caesar salad with prawns

120 Kn

Club Sendvič

Club sandwich

90 Kn

Goveđi Burger

Beef burger

125 Kn



NEŠTO SLATKO SOMETHING SWEET

Food is served from 11am until 10.30pm

Trilogija od Suhih Smokava

Trio of dry figs

35 Kn

Mousse od Gorke Naranče

Bitter orange mousse

40 Kn

Rozata

Crème caramel

45 Kn

Sacher Torta

Sacher cake

55 Kn

Torta od Skorupa

Dubrovnik cream cake

60 Kn

Imperial Torta

Imperial cake

65 Kn



AFTERNOON TEA

Afternoon Tea is served from 3pm until 7pm

SWEET

Mini raspberry scones with sweet cream

Selection of macaroons

Chocolate cake

FINGER SANDWICHES

Cucumber & cream cheese sandwich

Smoked Salmon, butter sandwich

Ham & Dijon mustard sandwich

79 Kn

UPGRADE TO IMPERIAL AFTERNOON TEA

with a glass of sparkling wine

115 Kn

Sve su cijene izražene u Kunama. Molimo obratite se svom poslužitelju ako imate posebnih prehrambenih potreba ili alergije na hranu. Postupak prigovora nalazi se na šanku. PDV je uključen u cijenu. Zabranjeno usluživanje i konzumiranje alkoholnih proizvoda osobama mlađim od 18.

All prices are in Kuna. Please speak to your server if you have special dietary needs or food allergies.

Complaints procedure can be found at the bar. VAT is included in the price. Service and consumption of alcohol is forbidden for all under the age of 18.