THE
SPOT
RESTAURANT
THE CHEDI LUŠTICA BAY

# LEAF & BITE

**Harvest Salad** | 220g (GF) (V) — **€ 18**
Lettuce, roasted onions, carrots, tomatoes, squash, and chickpeas
Feta cheese, quail eggs, toasted seeds, citrus vinaigrette

**Beetroot & Orange Salad** | 220g (V) (GF) (LF) — **€ 16**
Roasted beetroot, orange segments, tofu, fresh arugula
Candied walnuts, agave-balsamic emulsion

**Tuna** | 200g (GF) (LF) — **€ 20**
Seared tuna, spinach and parsley emulsion, tomato concassé
Anchovy mayonnaise, crispy dried olives, preserved egg yolk

**Spiced** | 200g (GF) (LF) — **€ 28**
Dry-aged lamb tartare, crispy potato, pickled kohlrabi and cucumber
Black garlic aioli, fermented tomato and spicy red pepper dressing

**Broad Bean & Prosciutto** | 180g (LS) — **€ 19**
Warm tart with locally sourced broad beans sautéed with shallots
Prosciutto espuma, soft goat cheese mousse, pear jelly

# SOUPS

**Bouillabaisse** | 220g (LS) (GF) (LF)
Locally sourced sea bass soup
Grilled shrimp skewers, poached clams
Fresh fennel salad, basil powder
**€ 17**

**Root Potage** | 220g (LS) (V)
Creamy parsnip potage
Potato croquette
Leek crisps, chilli oil
**€ 13**

# PASTA & RISOTTO

**Fisherman's** | 250g (LS) — **€ 27**
Spinach linguine, sautéed locally sourced
Shrimp and clams, crispy aubergine
Tomato sauce with capers and anchovies

**The Adriatic** | 250g (GF) — **€ 25**
Roasted tomato risotto with basil butter
And deep-fried baby prawns
Grana Padano tuile and dried cherry tomatoes

**Forest** | 250g — **€ 26**
Potato gnocchi with winter black truffle
Overnight cooked oxtail tail
Forest mushroom crisps, porcini foam

**Nonna's Way** | 300g (GF) (V) — **€ 23**
Lasagne with gluten-free pancakes
Tomato béchamel sauce, aubergine, courgette
Roasted pumpkin, onion, garlic, Grana Padano crust

# BURGERS

**The Chedi Burger** | 300g
Beef burger patty, melted cheddar, onion confit
Sun-dried tomatoes, lettuce, pickled cucumber
Burger sauce, house-made brioche bun, French fries
€ 22

**Tuna Burger** | 300g
Grilled tuna steak, marinated cucumber and carrot
House-made kimchi, garlic mayonnaise
Tomato bun, French fries
€ 24

# FROM THE SEA

**Meagre** | 350g
Poached meagre roulade, house-made tortellini
Stuffed with mussels and ricotta, sage crisp
Black olive oil, Beurre Blanc
€ 33

**Sea Bream** | 350g (LS)
Pan-fried sea bream, crusted potato, leek crisp
Locally sourced carob and root emulsion
Preserved lemon
€ 31

# FROM THE LAND

**12 Hours** | 380g
Overnight cooked veal cheeks, pickled carrot
Charred cauliflower purée, onion crisps
Brioche bread with pork pancetta flakes
€ 35

**The Land** | 380g (LS)
Slow-cooked locally sourced pork fillet, butternut squash purée
Glazed walnuts, bacon and organic coffee quenelle
Jus with mustard grains
€ 30

# FROM THE GARDEN

**Roots** | 300g (V) (LF) € 26
Confit celery 'scallops', glazed courgette
Roasted carrot purée
Crumbled chestnuts, garlic chips, vegan jus, parsley oil

# FLAME GRILL

Flame-grilled choice of fish and meat

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| Tuna steak \| 220g | € 32 |
| Sea Bass fillet \| 200g (LS) | € 39 |
| Chicken fillet \| 280g | € 23 |
| 7 days aged Montenegrin fillet mignon \| 250g (LS) | € 42 |
| UMI Black Angus Rib Eye BMS 5 \| 300g | € 69 |

Flame grill Vegan

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|---|---|
| Vegan fillet mignon, beetroot jus \| 220g (V) (LF) | € 26 |

Served with a choice of

**Creamy Polenta** | 180g
With soft cheese and Mediterranean herbs
or
**Potato Purée & Kajmak** | 180g
Potato purée with locally sourced kajmak cheese
or
**Grilled Organic Vegetables** | 180g
Courgette, cherry tomatoes, aubergine, mushrooms, peppers
or
**Garden Salad** | 180g
Lettuce, spinach, cherry tomatoes, radish

At The Chedi Luštica Bay, we are dedicated to making a positive impact on the environment and local community.
By sourcing products locally, we ensure they have been obtained from sustainable sources.

(GF) GLUTEN FREE (V) VEGETARIAN (LF) LACTOSE FREE (V) VEGAN (LS) LOCALLY SOURCED

All prices are quoted in euros, inclusive of VAT and subject to a 10% service charge.