

# THE SPOT RESTAURANT

THE CHEDI LUŠTICA BAY

## LUNCH

### SALADS & APPETIZERS

#### Scallops | 200g

€ 29

Seared scallops, quail egg, parsnip purée, twice cooked pork belly  
Chestnut crumbs, cucumber

(GF) (LF)

#### Panzanella | 250g

€ 17

Cherry tomatoes, avocado, cucumber, garlic chips, pickled onion  
Fried eggplant, tomato and fresh basil dressing  
Toasted rye bread

(LF) (V)

Add: Ciliegine Mozzarella

€ 3.5

#### Cordillera Salad | 200g

€ 19

Lettuce, baked onions, carrots, tomatoes, squash, chickpeas  
Feta cheese, quail eggs, toasted seeds, citrus vinegar

(GF) (V)

*All time favorites*

#### Caesar | 300g

€ 22

Romaine lettuce, pancetta, croutons, tomatoes chips  
Anchovies, garlic, parmesan chips, grilled chicken breast  
Lemon juice, Dijon mustard, olive oil, egg, Worcestershire sauce

#### Mezza (for two) | 480g

€ 28

Local selected Mangulica prosciutto  
Lovcen smoked prosciutto, pork sausage, dry beef  
Selection of Montenegrin cheeses, marinated olives, ajvar

(GF)

#### Composition | 200g

€ 23

Dry aged beef tartar, cured egg yolk, shallot and capers  
Smoked cream cheese, pickled onion  
Rye breadcrumbs, chives oil, herb salad, mini baguette

### PASTA & RISOTTO

#### Fisherman's | 300g

€ 33

Creamy black risotto with yellow peppers, sautéed calamari  
Watercress pesto, parsley chips

(GF)

*All time favorites*

#### Carbonara | 250g

€ 22

House-made fettuccelle pasta, cream of egg yolk, Guanciale crisp  
Pecorino Romano cheese and black pepper, crispy egg

#### Forest | 250g

€ 26

Porcini and Grana Padano house-made gnocchi  
Overnight cooked ox tail, mushroom chips, porcini powder

#### Nonna's Way | 300g

€ 19

Lasagne with gluten free pancakes, basil bechamel  
Organic vegetables ratatouille, Parmigiano Reggiano crust

(GF) (V)

### SOUP

#### Bouillabaisse | 220g

€ 18

Fish soup, poached mussels, glazed potato  
Soft fennel with orange

(GF) (LF)

#### Pumpkin | 200g

€ 14

Creamy pumpkin soup, caramelized pumpkin seed foam

(GF) (LF) (V)

# SNACKS

*All time favorites*

## The Spot Burger | 450g

€ 25

Beef burger patty, cheddar cheese, mayonnaise  
Onion jam, dry tomatoes, gherkins, lettuce, crispy pancetta  
Homemade brioche bun, French Fries

## Tuna Burger | 450g

€ 28

Grilled tuna steak, purple cabbage and carrot, Kimchi mayonnaise  
Fresh cucumber, homemade brioche bun, French fries

## Beyond Burger® | 350g

€ 26

Grilled vegan patty made from plants\*  
Grilled zucchini, avocado mash, arugula salad, homemade bun with chia seeds, French fries  
\*(mixture of peas, rice, mung beans, canola oil, coconut oil)



# FISH & MEAT ENTREES

## Smoked | 350g

€ 37

House-made ravioli pasta with monkfish, smoked monkfish medallion  
Glazed zucchini, chanterelles, porcini sauce, tomato chips

## Pork Belly | 380g

€ 29

Slow cooked pork belly, crispy skin  
Cherry gel, apple and cinnamon cream, potato and olive oil purée

## Red Mullet | 380g

€ 32

Grilled Red Mullet, calamari stuffed with green beans  
Sautéed potato with onion and herbs



## Lamb | 420g

€ 35

Overnight cooked lamb shank  
Scallion cooked in milk, pickled carrot, chives, crispy onion  
Fried baby potato, beetroot and lamb juice

## FLAME GRILL

Flame grill choice of meat and fish

### Tuna Steak | 220g

€ 29

### Sea Bass Fillet | 200g

€ 32

### Chicken Fillet | 280g

€ 21

### Montenegrin Fillet Mignon | 250g

€ 39

### Jack Creek Black Angus Ribeye | 300g

€ 106

### Vegan Fillet Mignon, beetroot jus | 220g

€ 25



### Served with a choice of

Creamy polenta with Mediterranean herbs

or

Potato and olive oil purée

or

Grilled organic vegetables

or

Fried baby potato

or

Garden salad

(Lettuce, spinach, cherry tomatoes, radish)

At The Chedi Lustica Bay, we are dedicated to making a positive impact on the environment and local community.  
By sourcing products locally, we ensure our meat and fish are sustainable and ethically acquired.



Gluten Free



Lactose Free



Vegetarian



Vegan

All prices in Euro inclusive of VAT. subject to 10% service charge.