

THE  
**SPOT**  
RESTAURANT

THE CHEDI LUŠTICA BAY

LUNCH

SALAD

**Peach** | 250g

€ 15

Thyme infused and grilled peach  
Goat cheese, brioche and pine honey crumbs, toasted pine nuts



**Guac 'n' Gourd Salad** | 300g

€ 16

Roasted pumpkin, avocado, chickpeas, toasted seeds  
Organic spinach, pickled onion, soaked cranberry, avocado and basil dressing



**Lorenzo and Vincenzo** | 350g

€ 19.5

Cherry tomatoes, plum tomatoes, burrata cheese  
Spiced with spring onion, wild oregano  
Chilly and extra virgin olive oil



**októpus** | 300g

€ 29

Grilled octopus, dry cherry tomatoes, peppers, garlic jam  
Pickled onion, olives, green leaf salad, arugula, feta cheese



SHARE

*Appetizers for two*

**Mr. Njegoš** | 650g

€ 26

Locally selected prosciutto and sausage  
Kajmak and smoked cheese  
Crispy sardines, traditional corn cake, marinated olives, ajvar



**Fresh & Flavorful** | 400g

€ 32

Raw tuna ceviche, leche de tigre sauce  
Salsa (tomato, cucumber, olives, fennel, shallots, chive)  
Organic lemon and elderflower sorbet



**Foie Gras** | 250g

€ 37

House-made Foie Gras terrine  
Apple chutney, fresh cranberries



SOUP

**Tomato Çorbasi** | 250g

€ 13.5

Chilled cherry tomato soup, pomegranate  
Yogurt ice cream, carrot sponge



**For my Nona** | 250g

€ 19

Broad beans and summer green peas soup  
House-made cottage cheese with sage  
Duck prosciutto flakes, brioche bread

**Bisque** | 250g

€ 33

Creamy lobster bisque  
Kataifi shrimp, kale ravioli stuffed with root vegetables

# FLAKY BREAD

## In Every Dish... | 450g € 15

Flaky bread, pork ham, pickles, in-house honey and mustard cheese  
Lettuce leaves, parmesan shavings

## ... A Symphony of Flavours | 450g € 16

Flaky bread, sea bream rillettes, anchovies, lemon mayonnaise  
Lettuce leaves, onion jam, dry cherry tomato, fresh chives

# BURGER

## The Burger | 450g € 26

Smash double beef burger patty, cheddar cheese, mayonnaise  
Onions marmalade, dry tomatoes, gherkins, lettuce, crispy pancetta  
House made brioche bun, French fries

## Tuna Burger | 450g € 28

Grilled tuna steak, avocado mash, onion, dry tomatoes, arugula salad  
Kimchi mayonnaise, house-made brioche bun, French fries

## Beyond Burger® | 350g € 26.5

Grilled vegan patty made from plants\*  
Spicy cherry tomatoes and oregano ketchup  
Caramelized onion and arugula salad, vegan cheese, French fries  
(mixture of peas, rice, mung beans, canola oil, coconut oil)



# PASTA & RISOTTO

## Paccheri | 300g € 16

House-made paccheri pasta, garden vegetables creamy sauce  
Crispy potato, asparagus, pumpkin, zucchini, basil oil, Mediterranean herbs



## Nonna's Way | 300g € 21

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



## Basil | 250g € 26

House-made basil gnocchi, Comte cheese sauce  
Toasted pine nuts, parmesan crisp, tomato tuile



## Aquatic Pasta | 300g € 27

Shrimps, sea bass, clams, rosemary and black pepper fettucine  
Six hour stewed vegetable sauce

## Summer Green | 300g € 28

Creamy rosemary and green pea risotto  
House-made kimchi, grilled octopus' kebab  
Sea urchin, corn powder



## Lo Mein Noodles | 300g € 12.5

Stir fried rice noodles, capsicum, carrot, shallots, spring onion, garlic  
Baby spinach, edamame beans, soy sauce, Chinese wine

Add: Chicken € 8

Salmon € 10

Explore more Asian delights



# FLAME GRILL

Flame grill choice of fish and meat

Tuna Steak | 220g € 28

Sea Bass Fillet | 200g € 35

Turbot Fillet | 200g € 36

Octopus | 200g € 37

Chicken Fillet | 280g € 21

Montenegrin Fillet Mignon | 250g € 39

“UMI” Black Angus Rib Eye BMS 5 | 300g € 67

Uruguay

Vegan Fillet Mignon, beetroot jus | 220g (V) € 27

Served with a choice of

Grilled Vegetables

*Grilled organic vegetables*

or

Potato Mille-Feuille

*Pepper and corn powder*

or

Garden salad

*Lettuce, spinach, cherry tomatoes, radish, spring onion*

or

Creamy Polenta

*Corn cream with soft cheese and Mediterranean herbs*

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



Locally Sourced



Spiciness

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