

## DINNER

### APPETIZERS

- |   |      |  |      |
|---|------|--|------|
| <b>All That Tomatoes</b>   280g (V)   | € 22 | <b>Japrak</b>   150g (LF)  | € 29 |
| Lightly pickled cherry tomatoes, basil ice cream<br>Mozzarella and extra virgin olive oil cream<br>Brioche crumbs, balsamic gel |      | Langoustine tartare, pickled carrot, chives, orzo pasta<br>Langoustine mayonnaise, kale cabbage, tomato consommé |      |
| <b>Zesty Raw</b>   200g (GF) (LF)   | € 24 | <b>Figs of Flair</b>   200g  | € 17 |
| Raw tuna, organic lemon and elderflower sorbet<br>Salsa (tomato, cucumber, olives, fennel, shallots, chive)                     |      | Figs, kajmak powder, honeycomb<br>Priganica and crispy prosciutto  |      |
| <b>From the Oven</b>   150g   | € 27 | <b>Composition</b>   200g  | € 25 |
| Warm scallops and mussels<br>Porto wine and veal leg reduction, garlic chips<br>Porcini cream, flavoured ciabatta               |      | Beef tartare, shallots, chives, Dijon, smoked cream cheese<br>Olive crisps, roast red pepper and garlic jam      |      |

### SOUP

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|--|--------|---|------|
| <b>Tomato Çorbasi</b>   250g (V)   | € 13.5 | <b>Basil</b>   250g (V)   | € 26 |
| Chilled cherry tomato soup, pomegranate<br>Yogurt ice cream, carrot sponge   |        | Home-made basil gnocchi, comté cheese sauce<br>Toasted pine nuts, parmesan crisp, tomato tuile  |      |
| <b>For my Nona</b>   250g  | € 19   | <b>Layers</b>   350g  | € 36 |
| Broad beans and summer green peas soup<br>House-made cottage cheese with sage<br>Duck prosciutto flakes, brioche bread |        | Lobster, shrimps, sea bass, olive oil and yellow egg pasta<br><b>Sauces...</b><br>Roast tomato and carrot, white asparagus and pepper<br>Green peas and ricotta |      |
| <b>Bisque</b>   250g   | € 33   | <b>Summer Green</b>   300g (GF)   | € 28 |
| Creamy lobster bisque<br>Kadaif shrimp, kale ravioli stuffed with root vegetables                                      |        | Creamy rosemary and green pea risotto<br>House-made kimchi, grilled octopus' kebab, sea urchin, corn powder   |      |

### FROM THE SEA

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|--|------|---|------|
| <b>Mr. Turbot</b>   350g (GF)  | € 37 | <b>Rolled and Fried</b>   300g  | € 47 |
| Turbot fillet, prawn butter sauce, mint oil<br>Broccoli and potato mousseline                                  |      | Pan fried dentex, tomato and fennel sauce<br>Spinach cannelloni stuffed with potato and thyme, mushroom carpaccio |      |
| <b>From my Mother</b>   220g   | € 38 | <b>Whispers of the Sea Echoes of the Earth</b>   320g (GF)  | € 62 |
| Grilled sea bass fillet, clams, gnudi pasta, cherry tomatoes confit<br>Tomato and five spices sauce, basil oil |      | Slow cooked Chilean sea bass<br>Green peas and spinach hollandaise sauce, asparagus salad                         |      |

### FROM THE LAND

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|---|------|--|------|
| <b>12 Hours</b>   400g  | € 32 | <b>Botanical</b>   350g (V) (LF)   | € 22 |
| Lamb terrine, garlic and walnut confit, potato crispy gnocchi   |      | Organic vegetable layers (eggplant, zucchini, Swiss chard, porcini mushrooms, pumpkin, onion, garlic), shortcrust<br>Roast tomato and carrot, white asparagus and pepper, green peas |      |
| <b>From the North</b>   350g (GF)   | € 34 |  |      |
| Veal fillet and mushroom dust, crispy porcini<br>Creamy polenta with Mediterranean herbs, forest mushroom sauce |      |  |      |

FLAME GRILL		Flame grill choice of sea food and meat	
<b>Tuna Steak</b>   220g	€ 28	<b>Served with a choice of</b>  <b>Grilled Vegetables</b> <i>Grilled organic vegetables</i> or <b>Potato Mille-Feuille</b> <i>Pepper and corn powder</i> or <b>Garden salad</b> <i>Lettuce, spinach, cherry tomatoes, radish, spring onion</i> or <b>Creamy Polenta</b> <i>Corn cream with soft cheese and Mediterranean herbs</i>	
<b>Sea Bass Fillet</b>   200g	€ 35		
<b>Turbot Fillet</b>   200g	€ 36		
<b>Octopus</b>   200g	€ 37		
<b>Montenegrin Fillet Mignon</b>   250g	€ 39		
<b>“UMI” Black Angus Rib Eye BMS 5</b>   300g	€ 67		
<b>Uruguay</b>			
<b>Wagyu Ribeye Japan mbs9 Kiwano</b>   500g	€ 390		
<b>Vegan Fillet Mignon, beetroot jus</b>   220g	€ 27		

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.

(GF) Gluten Free (LF) Lactose Free (V) Vegetarian (V) Vegan

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