



## DINNER

### APPETIZERS

- Peach** | 250g (V) € 15  
Thyme infused and grilled peach  
Goat cheese, brioche and pine honey crumbs, toasted pine nuts
- októpús** | 300g (GF) € 29  
Grilled octopus, dry cherry tomatoes, peppers, garlic jam  
Pickled onion, olives, green leaf salad, arugula, feta cheese
- Guac 'n' Gourd Salad** | 300g (V) (GF) (LF) € 16  
Roasted pumpkin, avocado, chickpeas, toasted seeds  
Organic spinach, pickled onion, soaked cranberry  
Avocado and basil dressing
- Lorenzo and Vincenzo** | 350g (V) (GF) € 19.5  
Cherry tomatoes, plum tomatoes, burrata cheese  
Spiced with spring onion, wild oregano  
Chilly and extra virgin olive oil

### SHARE (appertizers for two)

- Mr. Njegoš** | 650g (LS) € 26  
Locally selected prosciutto and sausage  
Kajmak and smoked cheese, crispy sardines  
Traditional corn cake, marinated olives, ajvar
- Fresh & Flavorful** | 400g (GF) (LF) (LS) € 32  
Raw tuna ceviche, leche de tigre sauce  
Salsa (tomato, cucumber, olives, fennel, shallots, chive)  
Organic lemon and elderflower sorbet
- For my Nona** | 250g € 19  
Broad beans and summer green peas soup  
House-made cottage cheese with sage  
Duck prosciutto flakes, brioche bread
- Foie Gras** | 250g (GF) (LF) € 37  
House-made Foie Gras terrine  
Apple chutney, fresh cranberries
- Tomato Çorbasi** | 250g (V) € 13.5  
Chilled cherry tomato soup, pomegranate  
Yogurt ice cream, carrot sponge
- Bisque** | 250g € 33  
Creamy lobster bisque  
Kataifi shrimp, kale ravioli stuffed with root vegetables seeds

### MAIN DISHES

- Paccheri** | 300g (V) (LF) € 16  
House-made paccheri pasta, garden vegetables creamy sauce  
Crispy potato, asparagus, pumpkin, zucchini  
Basil oil, Mediterranean herbs
- Aquatic Pasta** | 300g € 27  
Shrimps, sea bass, clams, rosmery and black pepper fettucine  
Six hour stewed vegetable sauce
- Nonna's Way** | 300g (V) (GF) € 21  
Lasagne with gluten free pancakes, basil bechamel  
Summer vegetables ratatouille, Parmigiano Reggiano crust
- Summer Green** | 300g (GF) € 28  
Creamy rosemary and green pea risotto  
House-made kimchi, grilled octopus' kebab  
Sea urchin, corn powder
- Basil** | 250g (V) € 26  
House-made basil gnocchi, Comte cheese sauce  
Toasted pine nuts, parmesan crisp, tomato tuile

### FLAME GRILL

Flame grill choice of sea food and meat

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| <b>Tuna Steak</b>   220g € 28                            | <b>Served with a choice of</b><br><br>Grilled Vegetables<br><i>Grilled organic vegetables</i><br>or<br><b>Potato Mille-Feuille</b><br><i>Pepper and corn powder</i><br>or<br><b>Garden salad</b><br><i>Lettuce, spinach, cherry tomatoes, radish, spring onion</i><br>or<br><b>Creamy Polenta</b><br><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>Chicken Fillet</b>   280g € 21                        |   |
| <b>Montenegrin Fillet Mignon</b>   250g € 39             |   |
| <b>“UMI” Black Angus Rib Eye BMS 5</b>   300g € 67       |   |
| <b>Uruguay</b>   |   |
| <b>Vegan Fillet Mignon, beetroot jus</b>   220g (V) € 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 (LS) Locally Sourced

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