



# DINING EXPERIENCE MENU

Kindly choose a preferred meal from the below selection

## APPETISERS

**Scallops** GF LF

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

**Panzanella** LF V

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

Add: Ciliegine Mozzarella

**Cordillera Salad** GF V

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

**Bouillabaisse** GF LF

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

**Caesar**

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)** GF

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

**Composition**

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

**Pumpkin** GF LF V

Creamy pumpkin soup, caramelized pumpkin seed foam

## MAIN DISHES

**Fisherman’s** GF

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

**Forest**

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

**Smoked**

House-made ravioli pasta with monkfish, glazed zucchini  
Smoked monkfish medallion, chanterelles  
Porcini sauce, tomato chips

**Pork Belly**

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

**From the Garden** V

Glazed pumpkin, risotto with green beans pure  
Chanterelles, pickled onion

**Carbonara**

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

**Nonna’s Way** GF V

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

**Red Mullet** GF

Sautéed potato with onion, grilled red mullet  
Calamari stuffed with green beans and herbs

**Lamb**

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

## FLAME GRILL

Flame grill choice of sea food and meat

**Tuna Steak**

**Sea Bass Fillet**

**Chicken Fillet**

**Montenegrin Fillet Mignon**

**Vegan Fillet Mignon, beetroot jus** V

**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.