

## DINING EXPERIENCE MENU

Kindly choose a preferred meal from the below selection

### APPETISERS

#### Peach (V)

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

#### Guac 'n' Gourd Salad (V) (GF) (LF)

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

#### Lorenzo and Vincenzo (V) (GF)

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

#### Foie Gras (GF) (LF)

House-made Foie Gras terrine  
Apple chutney, fresh cranberries

#### For my Nona

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

#### októpús (GF)

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

#### Mr. Njeguš (LS)

Locally selected prosciutto and sausage  
Kajmak and smoked cheese, crispy sardines  
Traditional corn cake, marinated olives, ajvar

#### Fresh & Flavorful (GF) (LF) (LS)

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

#### Tomato Çorbası (V)

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

#### Bisque

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

### MAIN DISHES

#### Paccheri (V) (LF)

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

#### Nonna's Way (V) (GF)

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

#### Basil (V)

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

#### Aquatic Pasta

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

#### Summer Green (GF)

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

### FLAME GRILL

Flame grill choice of sea food and meat

Tuna Steak

Sea Bass Fillet

Turbot Fillet

Octopus

Chicken Fillet

Montenegrin Fillet Mignon

“UMI” Black Angus Rib Eye BMS 5

Uruguay

Vegan Fillet Mignon, beetroot jus (V)

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

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