

DINING EXPERIENCE MENU

Kindly choose a preferred meal from the below selection

APPETIZERS

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)

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

For my Nona

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

októpus (GF)

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

Mr. Njegos (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 Çorbasi (V)

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

Bisque

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

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

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.