

MENU

APPETIZERS

ENTREES

250g € 17 250g Panzanella € 26 **Forest** Porcini and Grana Padano house-made gnocchi Cherry tomatoes, avocado, cucumber, garlic chips Pickled onion, fried eggplant Overnight cooked ox tail, mushroom chips Tomato and fresh basil dressing Porcini powder Toasted rye bread (LF) (V) 200g 300g Nonna's Way € 19 Cordillera Salad Lettuce, baked onions, carrots, tomatoes, squash Lasagne with gluten free pancakes, basil bechamel Chickpeas, Feta cheese, quail eggs Organic vegetables ratatouille, Parmigiano Reggiano crust Toasted seeds citrus vinegar (GF)(V)(GF)(V)450g € 25 The Spot Burger 200g Vegan Cordillera € 17 Beef burger patty, cheddar cheese, mayonnaise Lettuce, baked onions, carrots, tomatoes, squash Onion jam, dry tomatoes, gherkins, lettuce Chickpeas, toasted seeds citrus vinegar Crispy pancetta, homemade brioche bun, French Fries (GF) (LF) (V) 450g € 27 Tuna Burger 200g € 20 Tuna Grilled tuna steak, dry tomatoes, arugula, fresh cucumber Pepper-seared tuna with egg and garlic emulsion Kimchi mayonnaise, homemade brioche bun, French fries Marinated anchovy, pickled onion, cherry tomatoes Olive crumbs (LF) 350g € 26 Beyond Burger® Grilled vegan patty made from plants* Grilled zucchini, avocado mash, arugula salad 450g € 28 Mezza (for two) Homemade bun with chia seeds, French fries Local selected Mangulica prosciutto *(mixture of peas, rice, mung beans, canola oil, coconut oil) Lovćen smoked prosciutto, pork sausage, dry beef Selection of Montenegrin cheeses Marinated olives, ajvar 220g € 25 **Smoked** (GF) (LS) Grilled and smoked Beyond Fillet Mignon, beetroot jus Served with a choice of: Fried baby potatoes or

> 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 fruits and vegetables have been obtained from sustainable sources.

Garden Salad (Lettuce, spinach, cherry tomatoes, radish)

(V) Vegetarian (LF) Lactose Free (V) Vegan (LS) Locally Sourced