

MENU

APPETIZERS			ENTREES		
Panzanella Cherry tomatoes, avocado, cucumber, garlic chips Pickled onion, fried eggplant Tomato and fresh basil dressing, toasted rye bread (IF) (Y)	250g	€ 17	Forest Porcini and Grana Padano house-made gnocchi Overnight cooked ox tail, mushroom chips Porcini powder	250g	€ 26
Cordillera Salad Lettuce, baked onions, carrots, tomatoes, squash Chickpeas, Feta cheese, quail eggs Toasted seeds citrus vinegar GF V	200g	€ 19	Nonna's Way Lasagne with gluten free pancakes, basil bechamel Organic vegetables ratatouille, Parmigiano Reggiano crust	300g	€ 19
Vegan Cordillera Lettuce, baked onions, carrots, tomatoes, squash Chickpeas, toasted seeds citrus vinegar GF LF Y	200g	€ 7	The Spot Burger Beef burger patty, cheddar cheese, mayonnaise Onion jam, dry tomatoes, gherkins, lettuce Crispy pancetta, homemade brioche bun, French Fries	450g	€ 25
Caesar Romaine lettuce, pancetta, croutons, tomatoes chips Anchovies, garlic, parmesan chips Grilled chicken breast, Lemon juice Dijon mustard, olive oil, egg, Worcestershire sauce	300g	€ 22	Tuna Burger Grilled tuna steak, purple cabbage and carrot Kimchi mayonnaise, fresh cucumber Homemade brioche bun, French fries	450g	€ 28
Mezza (for two) Local selected Mangulica prosciutto Lovcen smoked prosciutto, pork sausage, dry beef Selection of Montenegrin cheeses Marinated olives, ajvar	480g	€ 28	Beyond Burger® Grilled vegan patty made from plants* Grilled zucchini, avocado mash, arugula salad Homemade bun with chia seeds, French fries *(mixture of peas, rice, mung beans, canola oil, coconut oil)	350g	€ 26
(GF)			Smoked Grilled and smoked Beyond Fillet Mignon, beetroot jus	220g	€ 25
			Served with a choice of: Fried baby potatoes		

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.





(LF) Lactose Free



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

GF LF (Y)