



DINING EXPERIENCE MENU

Kindly choose a preferred meal from the below selection

APPETISERS

Scallops ^{GF} ^{LF}

Seared 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

Add: Ciliegine Mozzarella

Cordillera Salad ^{GF} ^V

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

Leek

Leek soup with organic potato, chicken skin
Mustard and ricotta dumpling, parsley oil

Tuna ^{GF} ^{LF}

Pepper-seared tuna with egg and garlic emulsion
Marinated anchovy, pickled onion, cherry tomatoes, olive crumbs

Mezza (for two) ^{GF} ^{LS}

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 ^{LS}

Creamy pumpkin soup, caramelized pumpkin seed foam

MAIN DISHES

Tomato ^{GF}

Dried cherry tomato risotto, rooster sauce
Rosemary infused cheese, corn breaded Adriatic baby shrimps

Forest

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

Smoked ^{GF}

Monkfish medallions, sautéed spinach
Truffle mushrooms ragout, mushrooms chips

Veal

Slow cooked veal filet
Mushroom and truffle pie, glazed beetroot and veal jus

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}

Grilled Red Mullet, calamari stuffed with green beans
Sautéed potato with onion and herbs

Lamb ^{LS}

Overnight cooked lamb shank
Scallion cooked in milk, pickled carrot, chives, crispy onion
Potato mouselline with Dijon, beetroot and lamb juice

FLAME GRILL

Flame grill choice of sea food and meat

Tuna Steak

Sea Bass Fillet ^{LS}

Chicken Fillet

Montenegrin Fillet Mignon ^{LS}

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

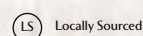
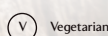
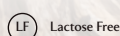
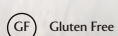
Fried baby potato

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.



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