

DINNER

APPETISERS

Scallops | 200g (GF) (LF) (343 kcal)

Searred scallops, quail egg, twice cooked pork belly
Chestnut crumbs, marinated cucumber, parsnip purée

€ 29

Panzanella | 250g (LF) (V) (239 kcal)

Cherry tomatoes, avocado, cucumber, garlic chips
Pickled onion, fried eggplant, tomato and fresh basil dressing
Toasted rye bread

€ 17

Add: **CilieGINE Mozzarella** (127 kcal)

€ 3.5

Cordillera Salad | 200g (GF) (V) (402 kcal)

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

€ 19

SOUP

Leek | 200g (538 kcal)

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

€ 14

Pumpkin | 220g (GF) (LF) (V) (LS) (116 kcal)

Creamy pumpkin soup, caramelized pumpkin seed foam

€ 14

FROM THE SEA

Smoked | 350g (GF) (494 kcal)

Monkfish medallions, sautéed spinach
Truffle mushrooms ragout, mushrooms chips

€ 29

Red Mullet | 380g (GF) (472 kcal)

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

€ 32

FROM THE GARDEN

From the Garden | 350g (V) (345 kcal)

Glazed pumpkin, risotto with green beans pure
Chanterelles, pickled onion

€ 23

Mezza (for two) | 450g (GF) (LS) (1111 kcal)

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

€ 28

Composition | 200g (489 kcal)

Dry aged beef tartar, cured egg yolk, shallot and capers
Smoked cream cheese, pickled onion, rye breadcrumbs
Chives oil, herb salad, mini baguette

€ 23

Tuna | 200g (GF) (LF) (424 kcal)

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

€ 20

PASTA & RISOTTO

Tomato | 300g (GF) (679 kcal)

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

€ 21

Forest | 250g (654 kcal)

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

€ 26

Nonna's Way | 300g (GF) (V) (903 kcal)

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

€ 19

Noodles | 300g (V) (161 kcal)

Stir fried rice noodles, bell pepper, zucchini, spring onion
Carrot, chili paste, soy dipping sauce

€ 10

Add: **Chicken** (165 kcal)

€ 8

Salmon (139 kcal)

€ 10

FROM THE LAND

Veal | 380g (588 kcal)

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

€ 27

Lamb | 420g (LS) (734 kcal)

Overnight cooked lamb shank
Scallion cooked in milk, pickled carrot, chives, crispy onion
Fried baby potato, beetroot and lamb jus

€ 35

FLAME GRILL

Flame grill choice of sea food and meat

Tuna Steak | 220g (269 kcal)

€ 29

Sea Bass Fillet | 200g (LS) (248 kcal)

€ 32

Chicken Fillet | 280g (538 kcal)

€ 21

Montenegrin Fillet Mignon | 250g (LS) (693 kcal)

€ 39

Vegan Fillet Mignon, beetroot jus | 220g (V) (254 kcal)

€ 25

Served with a choice of

Creamy polenta with Mediterranean herbs (309 kcal)

or

Potato and olive oil purée (260 kcal)

or

Grilled organic vegetables (117 kcal)

or

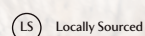
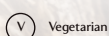
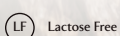
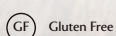
Fried baby potato (203 kcal)

or

Garden Salad (113 kcal)

(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.