

THE SPOT

RESTAURANT

THE CHEDI LUŠTICA BAY

LUNCH

SALADS & APPETIZERS

Cordillera Salad | 200g € 19

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

GF V (402 kcal)

Panzanella | 250g € 17

Cherry tomatoes, avocado, cucumber, garlic chips, pickled onion
Fried eggplant, tomato and fresh basil dressing, toasted rye bread

LF V (239 kcal)

Add: Ciliegine Mozzarella (127 kcal) € 3.5

Tuna | 200g € 20

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

GF LF (424 kcal)

Scallops | 200g € 29

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

GF LF (343 kcal)

Composition | 200g € 23

Dry aged beef tartar, cured egg yolk, shallot and capers
Smoked cream cheese, pickled onion

Rye breadcrumbs, chives oil, herb salad, mini baguette
(489 kcal)

Mezza (for two) | 450g € 28

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

GF LS (1111 kcal)

PASTA & RISOTTO

Asian Noodles | 300g € 10

Stir fried rice noodles, bell pepper, zucchini
Spring onion, carrot, chili paste, soy dipping sauce
(161 kcal)

Add: Chicken (165 kcal) € 8

Salmon (139 kcal) € 10

Explore more Asian delights.



All time favorites

Carbonara | 250g € 22

House-made fettuccelle pasta, cream of egg yolk, Guanciale crisp
Pecorino Romano cheese and black pepper, crispy egg
(594 kcal)

Tomato | 300g € 21

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

GF (679 kcal)

Forest | 250g € 26

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

Nonna's Way | 300g € 19

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

GF V (903 kcal)

SOUP

Soup of The Day | 200g
For today's culinary surprise
Kindly inquire with your server

€ 10

Leek | 200g
Leek soup with organic potato, chicken skin
Mustard and ricotta dumpling, parsley oil
(538 kcal)

€ 14

Pumpkin | 200g
Creamy pumpkin soup, caramelized pumpkin seed foam
(116 kcal)

€ 14

GF LF Y LS

BURGERS

All time favorites

The Spot Burger | 450g
Beef burger patty, cheddar cheese, mayonnaise
Onion jam, dry tomatoes, gherkins, lettuce, crispy pancetta
Homemade brioche bun, French fries
(1065 kcal)

€ 25

Tuna Burger | 450g
Grilled tuna steak, dry tomatoes, arugula, fresh cucumber
Kimchi mayonnaise, homemade brioche bun, French fries
(774 kcal)

€ 27

Beyond Burger® | 350g
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)
(545 kcal)

€ 26

LF Y

FISH & MEAT ENTREES

Smoked | 350g
Monkfish medallions, sautéed spinach
Truffle mushrooms ragout, mushrooms chips
(494 kcal)

€ 29

GF

Veal | 380g
Slow cooked veal filet
Mushroom and truffle pie, glazed beetroot and veal jus
(588 kcal)

€ 27

(588 kcal)

Red Mullet | 380g
Grilled Red Mullet, calamari stuffed with green beans
Sautéed potato with onion and herbs
(472 kcal)

€ 32

GF

Lamb | 420g
Overnight cooked lamb shank
Scallion cooked in milk, pickled carrot, chives, crispy onion
Fried baby potato, beetroot and lamb jus
(734 kcal)

€ 35

LS

Gourmet Highlight

From My Mother | 380g
Slow cooked veal cheek, broad beans and green beans purée
Pickled radish, veal and red wine sauce
(754 kcal)

€ 22

GF

FLAME GRILL

Flame grill choice of meat and fish

Tuna Steak | 220g (269 kcal) € 29

Sea Bass Fillet | 200g (248 kcal) € 32

Chicken Fillet | 280g (538 kcal) € 21

Montenegrin Fillet Mignon | 250g (693 kcal) € 39

Vegan Fillet Mignon, beetroot jus | 220g (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.

GF Gluten Free LF Lactose Free V Vegetarian Y Vegan LS Locally Sourced Spiciness

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