



## LUNCH

### SALADS & APPETIZERS

**Cordillera Salad** | 200g € 18

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



*Seasonal* **Mushroom and Spinach** | 250g € 16

Grilled portobello mushrooms, baby spinach, sliced almonds  
Raisins soaked in raspberry vinegar, candied walnuts, lime and agave dressing

Add: Soft goat cheese € 3



**Mr. Njegoš** | 450g € 27

Locally selected Lovćen smoked prosciutto, pork sausage, čvarci, beef prosciutto  
Selection of Montenegrin cow cheeses and kajmak, marinated olives, ajvar, proja corn bread



**Carpaccio** | 200g € 21

Roasted beef carpaccio, crispy shallots, capers, quail egg, thyme brioche crumbs  
Smoky aioli, toasted pine nuts, arugula and green peas salad

**Tartare** | 200g € 20

Tuna tartare, compressed cucumber, basil mayonnaise, wild onion  
Olive tuile, smoked tomato consommé

### SOUP

**Consommé** | 220g € 15

Beef consommé and tartare  
Tortellini with root vegetables  
Bay leaf foam



*Seasonal* **Forest Soup** | 200g € 13

Porcini creamy soup  
Truffles ricotta gnocchi, portobello crisp

### BURGERS

**The Burger** | 450g € 27

Smash double beef burger patty, cheddar cheese  
Mayonnaise, onions marmalade  
Dry tomatoes, gherkins, lettuce, crispy pancetta  
House-made brioche bun, French fries

**Beyond Burger®** | 350g € 28

Grilled vegan patty made from plants\*  
Spicy cherry tomatoes and oregano ketchup  
Caramelized onion and arugula salad, vegan cheese, French fries  
(mixture of peas, rice, mung beans, canola oil, coconut oil)



# PASTA & RISOTTO



Seasonal **Earth & Ocean** | 250g

€ 27

Sea bass and porcini ravioli  
Mussels' emulsion, olive tuile, herbs salad

**Greenish** | 300g

€ 28

Broad beans and peas risotto  
Sautéed Adriatic shrimps and clams  
Grana Padano crisps



**Forest** | 250g

€ 26

Black truffle and cow cheese gnocchi, overnight cooked ox tail  
Forest mushroom chips, porcini creamy foam

**Nonna's Way** | 300g

€ 22

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



## FROM THE SEA

**Monkfish** | 350g

€ 32

Grilled monkfish medallions, smoked mussels  
Kale and prosciutto, herb and root blend sauce, leek crisps



**Spiced** | 400g

€ 29

Deep fried calamary, chili-infused bell peppers  
Polenta with Mediterranean herbs, fresh arugula salad

## FROM THE LAND

**12 Hours** | 380g

€ 33

Overnight cooked veal cheeks, pickled carrots, cauliflower purée, onion crisps  
Brioche bread glazed with veal leg reduction and pancetta flakes



Seasonal **Veal** | 350g

€ 35

Veal fillet glazed, porcini and portobello purée, poached leek  
Truffle and veal jus



## FLAME GRILL

Flame grill choice of meat and fish

**Tuna Steak** | 220g

€ 30

**Sea Bass Fillet** | 200g

€ 37

**Chicken Fillet** | 280g

€ 20

**Montenegrin Fillet Mignon** | 250g (LS)

€ 41

**Vegan Fillet Mignon, beetroot jus** | 220g (V) (LF) € 26

Served with a choice of

Creamy polenta with Mediterranean herbs

or

Potato and truffle puree

or

Grilled organic vegetables

or

Rustic potato fries

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.



Gluten Free



Lactose Free



Vegetarian



Vegan



Locally Sourced

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