

THE  
**SPOT**  
RESTAURANT

THE CHEDI LUŠTICA BAY

## LUNCH MENU

### APPETISERS

#### Croquette | 200g

Tuna croquette, olive powder, dry cherry tomato cream, chilli oil  
€ 16

#### Composition | 200g

Seared beef carpaccio, quail eggs, smoked cream cheese  
Dijon pudding, mushrooms textures, brioche bread  
€ 18

#### From the North | 450g (for two persons) <sup>GF</sup>

Local selected dry meats, Mangulica prosciutto, sausage, beef prosciutto  
Selection of Montenegrin cow cheeses, goat cheese, marinated olives, ajvar  
€ 22

#### Cordillera | 200g <sup>GF</sup> <sup>V</sup>

Lettuce, baked onions, carrots, tomatoes, squash, chickpeas  
Feta cheese, quail eggs, toasted seeds, citrus vinegar  
€ 16

#### Vegan Cordillera | 200g <sup>GF</sup> <sup>V</sup> <sup>LF</sup> <sup>Y</sup>

Lettuce, baked onions, carrots, tomatoes, squash, chickpeas  
Toasted seeds, citrus vinegar  
€ 14

#### All That Tomatoes | 200g <sup>V</sup>

Lightly pickled cherry tomatoes, brioche crunch  
Mozzarella and extra virgin olive oil cream, basil oil  
€ 16

### SNACKS

#### The Spot Burger | 450g

Beef burger patties, homemade mayonnaise, crispy  
Pancetta, lettuce, caramelized onions, dry tomatoes, pickles  
Cheddar cheese, homemade brioche bun, French fries  
€ 19

#### Beyond Burger® | 350g <sup>V</sup>

Grilled vegan patty made from plants\*, cucumber shave  
Mushroom fricassee, vegan cheese spread, French fries  
*\*(mixture of peas, rice, mung beans, canola oil, coconut oil)*  
€ 22

### SOUP

#### Corn | 200g <sup>V</sup>

Creamy roasted corn soup, feta cheese mouse  
Herbs salad, fried corn, salted egg yolk  
€ 12

#### Bouillabaisse | 220g <sup>GF</sup> <sup>LF</sup>

Fish soup made of three types of fish, fresh fennel salad  
Parsley, orange segment, grilled red mullet  
€ 18

## PASTA & RISOTTO

### 12 Months | 250g

Creamy risotto with Parmigiano Reggiano and Mixed green beans cream, sautéed sea bass and Shrimps, marinated asparagus  
€ 24

### Forest | 250g

Porcini gnocchi, overnight cooked ox tail Mushroom chips, porcini powder  
€ 25

### Nonna's Way | 250g

Lasagne with gluten free pancakes, vegetables Ratatouille, spinach bechamel, vegan cheese crust  
€ 21

## ENTRÉES

### When the Sea meets the Land | 300g

Pan fried monkfish with pancetta, zucchini carpaccio Ricotta dumplings, chicken jus  
€ 26

### Buzara | 280g

Grilled sea bass fillet, clams, gnudi pasta Cherry tomatoes confit, tomato and five spices sauce, basil oil  
€ 27

### From My Mother | 380g

Slow-cooked veal cheek, broad beans and Green beans purée, pickled radish, veal and red wine sauce  
€ 33

### Steak | 250g

Plant-Base vegan mignon steak\*, served with garden salad, beetroot sauce  
*\*(mixture of peas, rice, mung beans, canola oil, coconut oil)*  
€ 25

## FLAME GRILL

Flame grill choice of sea food and meat

Tuna Steak | 200g € 27

Sea Bass Fillet | 200g € 28

Chicken Fillet | 300g € 18

Montenegrin Fillet Mignon | 250g € 32

Jack Creek Black Angus Ribeye | 300g € 79

Wagyu Ribeye Japan mbs9 Kiwano | 300g € 230

Served with a choice of:

Creamy polenta with Mediterranean herbs

or

Potato and olive oil purée

or

Sautéed shallots and potato

or

Grilled seasonal vegetables

or

Salad

*(Lettuce, cherry tomato, fennel, arugula)*

At The Chedi Luštica 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



VEGETARIAN



LACTOSE FREE



VEGAN

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