

THE SPOT

RESTAURANT

THE CHEDI LUŠTICA BAY

LUNCH

APPETISERS

Croquette | 200g € 16
Tuna croquette, olive powder, dry cherry tomato cream
Chilli oil

Composition | 200g € 18
Seared beef carpaccio, quail eggs, smoked cream cheese
Dijon pudding, mushrooms textures, brioche bread

From the North | 450g (for two persons) (GF) € 20
Local selected dry meats, Mangulica prosciutto, sausage
Beef prosciutto, selection of Montenegrin cow cheeses
Goat cheese, marinated olives, ajvar

Cordillera Salad | 200g (GF) (V) € 15
Lettuce, baked onions, carrots, tomatoes, squash, chickpeas
Feta cheese, quail eggs, toasted seeds, citrus vinegar

All That Tomatoes | 200g (V) € 16
Lightly pickled tomatoes, brioche crunch
Mozzarella and extra virgin olive oil cream, basil oil

SNACKS

The Spot Burger | 450g € 19
Beef burger patties, homemade mayonnaise, crispy
Pacetta, lettuce, caramelized onions, dry tomatoes, pickles
Cheddar cheese, homemade brioche bun, French fries

Beyond Burger® | 350g (V) € 22
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)

SOUP

Corn | 200g (V) € 12
Creamy roasted corn soup, feta cheese mouse
Herbs salad, fried corn, salted egg yolk

Bouillabaisse | 220g (LF) € 18
Fish soup made of three types of fish, fresh fennel
Salad, parsley, orange segment, grilled red mullet

PASTA & RISOTTO

12 Months | 250g (GF) € 24
Creamy risotto with Parmigiano Reggiano and
Mixed green beans cream, sautéed sea bass and
Shrimps, marinated asparagus

Forest | 250g € 25
Porcini gnocchi, overnight cooked ox tail
Mushroom chips, porcini powder

Nonna's Way | 250g (GF) (LF) (V) € 18
Lasagne with gluten free pancakes, vegetables
Ratatouille, spinach bechamel, vegan cheese crust

(GF) GLUTEN FREE

(V) VEGETARIAN

(LF) LACTOSE FREE

(V) VEGAN

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

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— THE CHEDI LUŠTICA BAY —

FISH & MEAT ENTRÉES

When the Sea meets the Land | 300g € 26

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

Buzara | 280g € 27

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

From My Mother | 380g  € 30

Slow-cooked veal cheek, broad beans and
Green beans purée, pickled radish, veal and
Red wine sauce

Steak | 250g  € 25

Plant-Base vegan mignon steak, salad (lettuce, cherry
Tomatoes, fennel, arugula), beetroot sauce

FLAME GRILL

Flame grill choice of sea food and meat

Sea Bass Fillet | 200g € 26

Tuna Steak | 200g € 27

Chicken Fillet | 300g € 16

Montenegrin Fillet Mignon | 250g € 29

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 tomatoes, fennel, arugula)

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