



# DINNER MENU

## APPETISERS

### Croquette | 200g

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

### From the Oven | 150g

Warm scallops, vongole sauce, salmon roe, fresh zucchini  
€ 26

### 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>V</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

## 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 <sup>GF</sup>

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

### Ravioli | 250g

Ravioli stuffed with duck leg confit Duck jus and ricotta sauce, toasted hazelnut  
€ 26

### Nonna's Way | 250g <sup>GF</sup> <sup>V</sup> <sup>LF</sup> <sup>V</sup>

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

### Seaside | 350g

Pan fried Dover sole, prawn butter Shallots and potato salad, creamy sea food sauce, chives oil  
€ 29

### From My Mother | 380g <sup>GF</sup>

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

### Steak | 250g <sup>V</sup> <sup>LF</sup> <sup>V</sup>

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   300	€ 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.

<sup>GF</sup> GLUTEN FREE   <sup>V</sup> VEGETARIAN   <sup>LF</sup> LACTOSE FREE   <sup>V</sup> VEGAN

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