

# DINNER MENU

## SALAD

### THE BEETROOT | 250g Ⓥ Ⓥ

Baked mini beetroot, lettuce, candied walnut, hummus spread, crispy filo, fresh dill, apple dressing  
€ 10

### PEACH AND HALLOUMI | 250g ⓐ Ⓥ

Baby spinach, grilled peach, grilled halloumi cheese, lemon dressing with extra virgin olive oil, fresh mint  
€ 13

Add: Prosciutto

€ 3,5

### BURRATA | 300g ⓐ Ⓥ

Burrata, fresh salad, cherry tomatoes and onion ragout, peach textures  
€ 15

## APPETISER

### ALL THAT TOMATO | 200g

Lightly pickled tomatoes, basil ice cream, mozzarella and extra virgin olive oil cream, tomato sponge, balsamic foam  
€ 16

### CEVICHE TUNA | 180g ⓐ Ⓛ

Tuna, leche de tigre sauce, salsa (shallot, chive, tomato, cucumber, fennel, caper), lime fluid gel, watermelon sorbet  
€ 18

### MONTENEGRIN PLATTER FOR TWO | 450g ⓐ

Local selected mangulica prosciutto, goat kulen, sausage, beef prosciutto, selection of Montenegrin cheeses, marinated olives, ajvar  
€ 20

### FOIE GRAS | 150g

Foie Gras, Porto gel enriched with lavender, hazelnut biscuit, apple Parisienne, apple chips  
€ 25

### FROM THE OVEN | 150g

Warm St. Jacques scallops, mussels, porto wine and veal jus reduction, garlic chips, flavoured ciabatta  
€ 26

## SOUP

### CHILLY AND SWEET | 200g

Strawberries, tomato, green and red peppers, cucumber, strawberry confit  
Mangulica prosciutto, garlic and thyme croutons  
€ 11

### BISQUE | 220g

Creamy lobster bisque, preserved cherry, tomatoes, shrimp, fried mussels  
Vongole, leek crisps, basil powder  
€ 25

## PASTA & RISOTTO

### BASIL | 250g Ⓥ

Homemade basil gnocchi, cow cheese sauce  
Toasted pine nuts, tomato chips  
€ 18

### NONNA'S WAY | 250g ⓐ Ⓥ

Lasagne with gluten free pancakes, summer vegetables ratatouille  
Basil bechamel, Parmigiano Reggiano cheese crust  
€ 18

### RAW | 250g

Creamy risotto with reduced beetroot juice  
Smoked raw Adriatic shrimps, orange cream, spicy crisp  
€ 25

## ENTREE

## FISH

### BUZARA | 280g

Grilled Sea Bass, clams, gnudi pasta, cherry tomatoes confit  
Tomato and five spices sauce, basil oil  
€ 26

### MR. TURBOT | 350g

Turbot fillet, glazed asparagus, red peppers croquettes, cherry dust  
White wine Beurre blanc, infused with wild cherry tea, potato purée  
€ 30

## MEAT

### FROM THE NORTH | 350g

Pork loin, pan fried veal sweetbread, garlic infused walnuts, summer green  
Peas purée, apple and tarragon juice  
€ 25

### ROLLED | 350g

Rolled lamb saddle, dried apricot gel, Jerusalem artichoke, kale  
Olive tapenade mousseline  
€ 30

## FLAME GRILL

Choice of sea food and meat

SHRIMPS | 300g € 23

TUNA STEAK | 250g € 26

OCTOPUS STEAK | 200g € 29

WHOLE SEA BASS | 500g € 49

PLANT-BASED FILLET MIGNON € 25  
BEETROOT GLAZE | 250g Ⓥ

CHICKEN FILLET | 300g € 16

MONTENEGRIN FILLET MIGNON | 250g € 29

LAMB CHOP | 400g € 45

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 purre  
or  
Grilled summer vegetables