

# THE SPOT

## RESTAURANT

THE CHEDI LUŠTICA BAY

## DINNER

### APPETISERS

#### Croquette | 200g

Tuna croquettes, olive powder, dry cherry tomato cream  
Chilli oil

#### From the Oven | 150g

Warm scallops, vongole sauce, salmon rose  
Fresh zucchini

#### Composition | 200g

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

#### From the North | 450g (for two persons) GF

Local selected dry meats, Mangulica prosciutto, sausage  
Beef prosciutto, selection of Montenegrin cow cheeses  
Goat cheese, marinated olives, ajvar

#### Cordillera Salad | 200g GF V

Lettuce, baked onions, carrots, tomatoes, squash and  
Chickpeas Feta cheese, quail eggs, toasted seeds  
Citrus vinegar

#### All That Tomatoes | 200g V

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

### PASTA & RISOTTO

#### 12 Months | 250g GF

Creamy risotto with Parmigiano Reggiano and mixed  
Green beans cream, sautéed sea bass and shrimps  
Marinated asparagus

#### Forest | 250g

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

#### Ravioli | 250g

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

#### Nonna's Way | 250g LF GF V

Lasagne with gluten free pancakes, vegetables ratatouille  
Spinach bechamel, vegan cheese crust

### SOUP

€ 16

#### Corn | 200g V

Creamy roasted corn soup, feta cheese mouse  
Herbs salad, fried corn, salt cured egg yolk

€ 12

€ 26

#### Bouillabaisse | 220g LF

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

€ 18

€ 18

### FISH & MEAT ENTRÉES

€ 20

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

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

€ 26

€ 15

#### Buzara | 280g

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

€ 27

€ 16

#### Seaside | 350g

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

€ 29

#### From My Mother | 380g GF

Slow-cooked veal cheek, broad beans and green beans purée  
Pickled radish, veal and red wine sauce

€ 30

€ 24

#### Steak | 250g V

Plant-Base vegan mignon steak, salad (lettuce, cherry tomatoes  
Fennel, arugula), beetroot sauce

€ 25

€ 25

€ 26

€ 18

### 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 | 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

Seasonal Salad

(Lettuce, cherry tomatoes, fennel, arugula)

GF GLUTEN FREE

V VEGETARIAN

LF LACTOSE FREE

V VEGAN

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