

## DINING EXPERIENCE MENU

### Soup of The Day



Kindly choose a preferred meal from the below selection

#### Cordillera Salad | 200g

Lettuce, baked onions, carrots, tomatoes, squash, chickpeas, feta cheese, quail eggs, toasted seeds, citrus vinegar

#### All That Tomatoes | 200g

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

#### Composition | 200g

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

#### 12 Months | 250g

Creamy risotto with Parmigiano Reggiano and mixed green beans cream, sautéed sea bass and shrimps, marinated asparagus

#### Buzara | 280g

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

#### Nonna's Way | 250gg

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

#### Steak | 250g

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

## FLAME GRILL

Flame grill choice of sea food and meat

#### Sea Bass Fillet | 200g

#### Chicken Fillet | 300g

#### Montenegrin Fillet Mignon | 250g

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.