



LUNCH

Adriatic produce, seasonal flavours and The Chedi classics, crafted for a relaxed lunch by the bay.

THE SPOT SIGNATURES

Adriatic Sea Bass Buzara (LS) (NF) 270g € 42
Locally sourced sea bass fillet, clams, gnudi pasta
Cherry tomato confit, buzara and five-spice sauce
Basil oil

Tuna & Sea Bass Crudo (GF) (LF) (NF) 150g € 28
Adriatic tuna and sea bass, summer salsa, elderflower
Vinegar, carrot, burnt leek and strawberry sorbet

Mr Njegos Board (LS) (NF) 200g € 31
Local pork prosciutto and sausage, beef prosciutto
Cvarci, proja, local cow's cheeses, marinated olives and
Ajvar

The Spot Burger 320g € 26
Beef patty, melted cheddar, onion confit, sun-dried
Tomatoes, lettuce, pickled cucumber, burger sauce
House-made brioche bun and French fries

STARTERS

Tuna & Sea Bass Crudo (GF) (LF) (NF) 150g € 28
Adriatic tuna and sea bass, summer salsa, elderflower
Vinegar, carrot, burnt leek and strawberry sorbet

Dry-Aged Lamb Tartare (GF) (LF) (NF) (LS) 150g € 31
Locally sourced dry-aged lamb, pickled shallots
Granny Smith apple, black garlic aioli, fermented tomato
Spicy red pepper dressing

Mr Njegos Board (LS) (NF) 200g € 31
Local pork prosciutto and sausage, beef prosciutto
Cvarci, proja, local cow's cheeses, marinated olives and
Ajvar

All That Tomatoes (V) (NF) 150g € 24
Lightly pickled cherry tomatoes, basil ice cream
Mozzarella and extra virgin olive oil cream
Brioche crumbs, balsamic gel

SALADS

Garden Salad (V) (LF) (GF) (NF) 160g € 15
Lettuce, spinach, cherry tomatoes
Radish and spring onion

Caesar Salad 160g € 18
Crispy romaine lettuce, anchovies
Flavoured ciabatta, pancetta, aged Grana Padano and
Caesar dressing with smoked paprika

Niçoise Salad (GF) (LF) 160g € 22
Seared tuna, quail eggs, cherry tomatoes, green beans
Baby potatoes, olives, mixed leaves and Dijon vinaigrette

Luštica Melon Salad (V) (LF) (GF) (LS) 160g € 23
Locally sourced compressed melon, rocket and watercress
Caramelised walnuts, marinated cucumber
Almond and plum "rakija" ice cream
Citrus and mustard dressing

Enhance your salad: smoked salmon 70g € 10 and pan-seared
chicken breast 70g € 8

SOUPS & ASIAN

Bouillabaisse (GF) (LF) (LS) 220g € 26
Locally sourced sea bass soup, preserved cherry tomatoes
Shrimps, fried mussels, clams, basil powder

Local Corn Soup (LS) (NF) 200g € 17
Lightly burnt local corn soup, crispy brioche
Chicken rilletes and corn salsa

Thai Beef Salad (GF) (LF) 180g € 26
Grilled beef fillet in Thai chilli-lime dressing, cucumbers
Peppers, toasted peanuts, fresh mint and coriander

The Spot Fried Rice (LF) 250g € 27
Jasmine rice, salmon, egg, bell pepper, courgette
Spring onion, chicken, edamame, chilli, soy sauce
Sesame oil, fresh coriander, lime

THE SPOT

RESTAURANT

THE CHEDI LUŠTICA BAY

PASTA, RISOTTO & BURGERS

Basil Gnocchi (V) 250g € 25

House-made basil gnocchi, *Comté* cheese sauce
Toasted pine nuts, Parmesan crisp and tomato chips

Green & Creamy Risotto (GF) (NF) 250g € 29

Creamy asparagus risotto with aged beef tartare
Locally sourced cow's cheese crisp and cured egg yolk

Adriatic Mussels Penne (GF) (NF) (LS) 250g € 28

Locally sourced mussels and shrimps, gluten-free penne
Rosemary oil, crispy black olives, Adriatic tomato sauce

Tuna Burger 320g € 28

Grilled tuna steak, marinated cucumber and carrot
House-made kimchi, garlic mayonnaise, tomato bun and French fries

MAINS

Slow-Baked Montenegrin Veal (GF) (NF) (LS) 270g € 38

Overnight-baked locally sourced veal fillet
Pickled onion, chive oil, veal sauce

Roasted Salmon (GF) (NF) 270g € 34

Roasted salmon fillet, grilled asparagus, lemon sauce

John Dory & Mussels (GF) (LF) 270g € 36

Grilled John Dory fillet, poached mussels
Garlic and cherry confit, roots and carob sauce

Root's Garden (V) (GF) (LF) (NF) 270g € 28

Confit celery "scallops", glazed courgette
Roasted carrot purée, crumbled chestnuts, garlic chips
Vegan jus, parsley oil

FLAME GRILL

Prepared over flame and designed to be paired with one of our seasonal sides.

Tuna Steak | 200g € 34

Sea Bass Fillet | 160g € 41

Dry-Aged Fillet Mignon | 220g € 52

"UMI" Rib Eye BMS 5 | 220g € 82

Chicken Breast | 200g € 27

Lamb Chop | 200g € 62

SIDES

Sides € 7 each.

Baked red pepper with organic garlic

Mashed potato

Creamy polenta with soft cheese and Adriatic herbs

Garden salad with cherry tomatoes, radish and spring onion

Honey and thyme glazed carrots

French Fries

Rice

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 they have been obtained from sustainable sources.

(GF) GLUTEN FREE (V) VEGETARIAN (LF) LACTOSE FREE (V) VEGAN (LS) LOCALLY SOURCED (NF) NUTS FREE

All prices are quoted in euros, inclusive of VAT and subject to a 10% service charge.