

DINNER

A refined evening selection from The Spot: local produce, Adriatic flavours and signature dishes.

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
- Slow-Baked Montenegrin Veal

GF

NF

LS

270g

€ 38
- Overnight-baked locally sourced veal fillet
Pickled onion, chive oil, veal sauce

- John Dory & Mussels

GF

LF

270g

€ 36
- Grilled John Dory fillet, poached mussels
Garlic and cherry confit, roots and carob sauce

- “UMI” Rib Eye BMS 5

GF

NF

220g

€ 82
- Premium flame-grilled rib eye, selected for richness,
marbling and depth of flavour

SALADS

- Garden Salad

Y

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

Y

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

PASTA & RISOTTO

- Basil Gnocchi

Y

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

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

STARTERS & SOUPS

- 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

150g

€ 31
- Locally sourced dry-aged lamb, pickled shallots
Granny Smith apple, black garlic aioli, fermented tomato
Spicy red pepper dressing
- Mr Njegoš 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

Y

NF

150g

€ 24
- Lightly pickled cherry tomatoes, basil ice cream
Mozzarella and extra virgin olive oil cream
Brioche crumbs, balsamic gel

- 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 rillettes and corn salsa

MAINS

- 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
- 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

Y

LF

GF

NF

270g

€ 28
- Confit celery “scallops”, glazed courgette
Roasted carrot purée, crumbled chestnuts, garlic chips
Vegan jus, parsley oil

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

Y

 VEGETARIAN

LF

 LACTOSE FREE

Y

 VEGAN

LS

 LOCALLY SOURCED

NF

 NUTS FREE

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