



The menu from Chef Mihailo Stoich

Soups and Snacks

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| SPRING SALAD | 300 GR | 6,50 € |
| Fresh salad lettuce with cherry tomatoes, seasonal strawberries and fresh coriander. Dressed with olive oil and balsamic. | | |
| SEA SALAD BY ORIGINAL RECIPE | 300 GR | 12,00 € |
| Cuttlefish, squid, clam, mussel and octopus on arugula leaves with fresh lime juice and local olive oil. | | |
| HOMEMADE TAGLIATELLE | 250 GR | 6,80 € |
| Homemade tagliatelle with young spinach, goat cheese and pine nuts | | |
| ASPARAGUS WITH CHEESE | 200 GR | 7,80 € |
| Grilled asparagus with fried cheese, extra virgin olive oil, fresh oregano and fresh lemon juice. | | |
| VEGETABLE POTTAGE | 300 GR | 4,80 € |
| Potage with creamy asparagus, pepper and pine nuts | | |




Main courses

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| CHICKEN | 350 GR | 7,80 € |
| Grilled chicken breast on risotto with spring zucchini and spinach. | | |
| BEEFSTEAK | 350 GR | 18,50 € |
| Grilled and served with mashed potatoes, with truffle aroma and pepper sauce. | | |
| TRADITIONAL MONTENEGRIAN CHEVAPI | 350 GR | 9,50 € |
| Served with roasted peppers, spicy potatoes and onions. | | |
| SEA BASS | 300 GR | 16,00 € |
| Sea bass fillet on saffron risotto with fresh lemon sauce sause. | | |
| FRIED SQUID | 350 GR | 14,50 € |
| The traditional delicacy of Montenegro with fragrant pepper and black risotto. | | |



Desserts

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| MILFEY WITH STRAWBERRIES | 180 GR | 3,80 € |
| CHOCOLATE BROWNIE WITH VANILLA ICE-CREAM | 180 GR | 3,80 € |
| TIRAMISU | 180 GR | 3,80 € |
| SEASONAL STRAWBERRIES | 300 GR | 3,80 € |
| with whipped cream, or ice-cream, or melted chocolate on your choice. | | |


Mihajilo Stojic