

Starters

Montenegrin Cheese Selection - 18€

Assorted imported cheeses, cured meats, dried fruits, and grissini.

250g

(3, 4, 5)

Beef Carpaccio - 18€

Arugula, Parmesan cheese, and aioli sauce.

180g

(2, 4, 5, 10, 11, 19) · gluten free · raw

Salmon Gravlax - 17€

Crispy tartine bread, fresh onion, and arugula.

150g

(1, 2, 3, 4, 9, 10, 11, 16)

Gourmet Hummus - 13€

Fried chickpeas, olive oil, oven-dried dates and raisins, cumin.

150g

(2, 5, 15) · gluten free

Baba Ghanoush - 14€

Roasted eggplant, strained yogurt, dried rose petals, and chocolate.

180g

(4, 5) · gluten free · raw

Turquoise - 13€

Salted yogurt, fresh herbs, and roasted pumpkin seeds.

150g

(2, 4, 5) · gluten free

Salads

Natural Herbs Quinoa Salad – 15.5€

Seasonal greens, artichoke hearts, quinoa, sun-dried tomatoes, walnuts, cherry tomatoes, and lemon dressing.

200g

(2, 4, 5, 11) · raw

Caesar Salad – 13€

Romaine lettuce, Caesar dressing, Parmesan cheese, crispy croutons, and cherry tomatoes.

220g

Add Chicken +2€

Add Shrimp +6€

(1, 2, 3, 4, 10, 11, 16, 18)

Buttergo Salad – 13€

Fresh basil, tomatoes, red onion, cucumber, and feta cheese.

250g

(1, 4, 5)

Vegan Salad – 16.5€

Iceberg lettuce, cherry tomatoes, chickpeas, lentils, cucumber, quinoa, avocado, walnuts, apple cider vinegar, and olive oil dressing.

250g

(5) · vegan

Pastas

Five Cheese Tortellini – 16€

Italian cheeses, cream sauce, mushrooms, and fresh basil.

260g

(1, 2, 3, 4, 5, 6, 17)

Rigatoni Pomodoro – 14€

Slow-cooked tomato sauce, black olives, and pesto.

250g

(1, 2, 3, 4) · vegetarian

Tagliatelle with Lemon Ricotta – 18€

Porcini mushrooms, walnuts, cream sauce, and Parmesan.

280g

(4, 5, 17)

Seafood Risotto – 19€

Mixed seafood and Parmesan.

300g

(3, 4, 17)

Hot Starters

Luvanya – 19.5€

Shrimp, cherry tomatoes, garlic, and sriracha sauce.

300g

(2, 4, 7) · gluten free

Crete Burek – 13€

Oven-baked beef, dried onion, raisins, and garlic lemon yogurt.

250g

(1, 2, 3, 4, 13, 19)

Chard Rolls with Beef – 12€

Served with mint-infused cream sauce.

200g

(4, 19) · gluten free

Crispy Zucchini – 11€

Tempura zucchini, mint yogurt, and coriander sauce.

240g

(1, 2, 13, 14) · vegetarian

Main Courses

Ćevapi - 16€

Mint yogurt, fried bread, and roasted vegetables.

300g

(1, 3, 4, 5, 19)

Toscana Chicken - 14.5€

Mashed potatoes, baby vegetables, and saffron cream sauce.

280g

(2, 4, 13, 14, 15, 18)

Oven-Baked Salmon - 29.5€

Pea purée, fennel confit, and orange sauce.

300g

(2, 3, 4, 13, 15, 16)

Preveza Sea Bass - 32€

Sweet potatoes, baby spinach, and Preveza lemon sauce.

340g

(2, 4, 11, 15, 16)

Filet Mignon - 31.5€

Pea purée, sautéed mini vegetables, and demi-glace sauce.

290g

(2, 4, 5, 15, 19)

Chef's Table

Surf & Turf Storm - 35€

Beef loin, sautéed shrimp, and sriracha sauce.

400g

(2, 4, 7, 8, 12, 19) · gluten free

Swiss Chard Wrapped Salmon - 30.5€

Sweet potato purée, fennel confit, lime zest, and glaze sauce.

300g

(1, 2, 4, 15, 16) · gluten free

Grilled Smoked Entrecôte – 30€

Saffron risotto, arugula, and molasses sauce.

320g

(4, 5, 6, 13, 15, 17, 19)

Lamb Confit – 29€

Citrus risotto and molasses demi-glace.

340g

(4, 5, 6, 9, 15, 17, 19)

Desserts

Belgian Chocolate Soufflé – 11€

Warm chocolate soufflé with a rich molten center, served fresh from the oven.

140g

(3, 4, 5, 9, 15)

Tiramisu – 10€

Classic Italian tiramisu with espresso, mascarpone, and a soft cocoa finish.

160g

(3, 4, 5, 9, 15)

Cheesecake (San Sebastian or Lemon) – 8€

Creamy baked cheesecake with a delicate biscuit base.

190g

(3, 4, 5, 9, 15)

Tangy Cream Delight – 8.5€

A light and balanced sweet creation by our chef.

200g

(1, 3, 4, 15) · gluten free

Crème Brûlée – 8€

Heavy cream, egg yolks, sugar, and vanilla.

160g

(1, 3, 4)

Fruit Plate – 8€

Seasonal fruit selection.

300g

Vegan – 13€

Dates, avocado, cacao, and coconut oil.

190g

(1, 3, 4, 5, 9, 15) · vegan

Allergen Information

- 1 – Gluten
- 2 – Sulphur dioxide
- 3 – Egg
- 4 – Milk and dairy products
- 5 – Nuts
- 6 – Corn and corn products
- 7 – Crustaceans
- 8 – Molluscs
- 9 – Sesame and sesame products
- 10 – Soy and soy products
- 11 – Mustard and mustard products
- 12 – Lupin products
- 13 – Celery and celery products
- 14 – Dishes prepared with local or regional ingredients
- 15 – Honey and honey products
- 16 – Fish and fish products
- 17 – Mushrooms
- 18 – Poultry
- 19 – Red meat and red meat products

If you have any allergies or dietary requirements, please inform our team. We will be pleased to assist you.