



VIVID BLUE

SERENITY RESORT

DINNER MENU

STARTERS and SALADS

Local meze for two 300g **N** 19

Local Dry Meat and Cheese Assortment, Olives, Fruit Jam

Beef Tartare with Brioche 150g **WH E MS** 18

Egg Yolk, Dijon Mustard, Shalots, Gherkins, Baby Capar

Sea Bream Tartare with Truffle 150g **F WH CH** 15

Shrimps Tempura with Detox Salad 350g **SH WH CH** 18

Cucumber, Baby Spinach, Sesame, Orange, Apple, Lime , Soya Sauce, Pancko

Burrata 150g **WH** 15

Cherry tomato, Bread Chips, Herb Oil

SOUPS AND POTAGES

Potage of the day 220ml **GF** 5

Beetroot, Carrot, Cauliflower

Bourride fish soup with aioli 220ml **CH F** 6

Sea bream, Shrimps, Onion, Garlic, Pepper, Fennel, Ali Oil

HOMEMADE PASTA and RISOTTO

Sepia Tagliatelle with Seafood 300g **SH** 19

Shrimps, Squids, Shellfish, Sepia Ink, Homemade Pesto

Ricotta Ravioli 250g **WH ML E** 16

Tomato Jam, Walnuts, Red Onion, Shallots, Gherkins

Risotto with Forest Mushrooms 250g **ML** 16

Ceps, Girolles, Onion, Garlic, Parmigiano

Asparagus and Truffle Risotto 250g **ML** 19

Tofu, Parmigiano, Fresh Herbs, Wine

Paella with Seafood 320g **SH SO2** 19

Shrimps, Squids, Mussels, Sepia, Onion, Garlic, Mayonnaise, Saffran, Ali Oil with Sepia INK

MAIN COURSE

Sea Bream Fillet 280g **WH E F** 23

Egg, Anchovy, Parsley, Garlic, Panco

Turbot with Grenoble Sauce and Creamy Polenta 350g **WH E F** 24

Gherkins, Cucumber, Baby Capar, Butter, Lemon Juice

Beef Tenderloin with Ceps and Mille-Feuille Potato 350g **GF SO2 ML** 26

Wild Mushrooms Pure, Potato, Cream, Red Wine Sauce

Pork Tomahawk 450g **GF SO2 ML** 19

Sauteed Vegetables, Anchovy Red Wine Sauce

Aubergine Schnitzel 250g **GF CH V** 13

Tempura, Wasabi Mayo, Peas

Selection of Premium Dry Aged Steaks

Rib Eye 100g	GF	8
T-Bone 100g	GF	7.5
Tomahawk 100g	GF	9.5

Mash Potato **ML**, *Grilled Vegetables, Mushroom Fricassee* **ML**, *Red Wine Sauce* **SO2**

Adriatic Sea Catch of the Day

Grilled Fish 100g	GF F	7.5
Ocean Dream (Fish in Salt Crust) 100g	GF F	8.5
Grilled Octopus 100g	GF SH	10
Grilled Shrimps 100g	GF SH	8
Grilled Squids 100g	GF SH	6
Buzara Style Mussels (Red or White)	SH SO2	15

Young Potato, Baby Spinach, Seasonal Vegetables, Garlic Cream Sauce **ML**

DESERTS

Lemon Meringue Tart	5.5
Ice Cream Bowl	4.5
Seasonal Fruits	5.5
Desert of the Day	5.5

ALLERGENS

E - Eggs **SO2** - Sulfite Wine **MS** - Mustard **GF** - Gluten Free **ML** - Milk

WH - Whet **SE** - Sesame **CH** - Chilly **SH** - Shellfish **F** - Fish **N** - Nuts