























murano RESTAURANT

SMALL PLATES TO SHARE

Spicy roasted chili peppers	 	2pcs	6.00 €
Marinated roasted red peppers	 	2pcs	9.00 €
Traditional Lebanese hummus, mashed chickpeas blended with tahini, lemon juice and garlic	 	200g	9.00 €
Baba ghanoush, roasted eggplant, olive oil, lemon juice, tahini and garlic	 	200g	9.00 €
Fried baby potatoes with <i>kajmak</i>		200g	8.00 €
French Ratatouille, eggplant, zucchini, squash, tomatoes, bell peppers, garlic and herbs		150g	9.00 €
Grilled halloumi cheese, served with arugula, pears, pomegranate, pine nuts and molasses		220g	9.00 €



APPETIZERS & SALADS

Fattoush salad, lettuce, cucumber, tomatoes, radishes, crispy Lavash bread, pomegranate dressing		320g	15.00 €
Greek salad, feta, olives, peppers, tomatoes, cucumber, oil and vinegar dressing	 	320g	15.00 €
Grilled Octopus Salad, fresh vegetables, olives and roasted peppers	 	230g	25.00 €
Black tiger prawn carpaccio, prawn oil, pickled cucumbers	 	180g	22.00 €
Tuna crudo, served with avocado, capers, onions, citrus sauce, bay leaf oil	 	200g	19.00 €
Fresh burrata with confit cherry tomatoes and crostini		290g	22.00 €
Traditional Montenegrin <i>Japraci</i> , served with potato aligot, crème fraiche with chives		280g	18.00 €






SOUPS

Traditional Montenegrin fish soup	 	250g	12.00 €
Creamy sweet corn soup with lemon		250g	9.00 €






PASTA & RISOTTO

Homemade linguini tossed in creamy porcini sauce, Montenegrin Njegusi prosciutto and whipped ricotta	250g	23.00 €
Tagliatelle with squid ink, cherry tomatoes ragout and smoked prawns		250g 25.00 €
Asparagus risotto, green peas, pistachio and pickled lemon		250g 22.00 €

MAIN DISHES

Chicken Parmigiana served with creamy Alfredo orzo	350g	22.00 €
Smoked octopus, zucchini, peppers, asparagus and salsa verde	 	280g 28.00 €
Sea bream fillet served with ratatouille vegetables and olive tapenade		300g 29.00 €
Chicken and mushrooms ballotine, served with mashed potatoes, grilled mushrooms and red wine jus		320g 26.00 €
Seared salmon served with fregola salad, tartare sauce with salmon roe		300g 30.00 €

For two to share

Whole baked sea bass served with sautéed vegetables and Mediterranean marinade	 	1100g	70.00 €
Whole baked turbot served with sautéed vegetables and Mediterranean marinade	 	1100g	90.00 €
Lamb shoulder served with baked vegetables, saffron couscous and lamb jus		1250g	80.00 €

SMOKED FROM THE GRILL

Chicken breast	180g	18.00 €	Pepper sauce	50g	3.00 €
Australian Angus ribeye	300g	80.00 €	Veal jus	50g	3.00 €
Local fillet mignon	250g	38.00 €	Mushroom sauce	50g	3.00 €
Local veal flank steak	220g	25.00 €	Salsa verde	50g	3.00 €

SIDE DISHES

Polenta	 	150g	8.00 €	Grilled vegetables		150g	8.00 €
Asparagus		150g	12.00 €	French fries		150g	8.00 €
Potato purée	 	150g	8.00 €	Potato purée with truffle flavor	 	150g	9.00 €

BREAD BASKET

A selection of white, brown, pita and crispy lavash bread	250g	4.00 €
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 **Gluten free**  **Vegan**  **Vegetarian**  **Pescatarian**  **Nut free**  **Locally sourced**
Prices in Euro, inclusive of VAT, subject to 10% service charge. Cover charge of €2.50 per person applies.

