



MURANO
RESTAURANT

MENU





SOMETHING TO BEGIN

ADRIATIC OYSTERS | 1 pc 🍷 6.00 €
Fresh oysters

BEETROOT SALAD | 200g 🍷 20.00 €
Baked beetroot | Parmesan cream | fresh pomegranate | cashew nuts | croutons | mixed green salad

CALAMARI & PROSCIUTTO SALAD | 200g 🍷🌱 23.00 €
Hazelnut spread | mixed green salad | *Lovćen* prosciutto | cherry tomatoes | melon | crispy calamari

BURRATA | 220g 🍷🌱 24.00 €
Fresh arugula | basil | grapes | cherry tomatoes | radish | pistachio | balsamic dressing

SEA BASS TARTAR | 180g 🍷🌱 25.00 €
Sea bass tartar | fresh apples | cucumbers | smoked mussels mayonnaise | phyllo dough roll with avocado mousse

OCTOPUS CARPACCIO | 160g 🍷🌱🌱 26.00 €
Smoked octopus | roasted peppers | lemon aioli | fried capers | ricotta al forno | pickled lemon

DUCK RILLETTES | 220g 28.00 €
Duck rillettes confit | fennel relish | blackberry wine reduction | toasted sourdough bread

BEEF TARTAR | 220g 🌱 29.00 €
Aged fillet mignon tartar | homemade nettle bread

ARS ITALICA CAVIAR | 180g 🍷 190.00 €
Siberian Sturgeon royal caviar 30g | homemade blini | homemade thyme crackers | crème fraiche | egg white | shallot



BOWLFUL BLISS

GAZPACHO | 230g 🍷 13.00 €
Cucumber and avocado gazpacho | spicy prawn tartar | rye bread crumble

FISH SOUP | 230g 🍷🌱🌱 15.00 €
Traditional local fish soup



ITALIAN INSPIRATION

LEEK & ASPARAGUS RISOTTO | 250g 🍷🌱 22.00 €
Leek risotto | fresh asparagus

ORZO | 220g 🍷 22.00 €
Orzo pasta | roasted eggplant sauce | crispy eggplant | crispy tomato | pine nuts | chilli oil

CANNELLONI | 200g 🍷 25.00 €
Mushroom and goat milk ricotta filling | nutmeg sauce | fresh truffles

LINGUINE | 250g 🍷 28.00 €
Mussels, clams and scallops *buzara* | homemade linguine | fresh herbs



MURANO MAINS

COD ROULADE | 260g 🍷🌱 33.00 €
Cod roulade filled with prawn farce | cauliflower purée | zucchini | garlic hollandaise sauce

LAMB | 250g 🍷🌱🌱 33.00 €
Slow-cooked lamb shoulder | glazed vegetables | aromatic lamb jus

SEA BASS | 260g 🍷🌱🌱 39.00 €
Crispy butterfly sea bass | fresh vegetable salad | Mediterranean salsa

SOLE | 400g 🍷🌱 45.00 €
Pan-fried sole | potato pearls with lemon and asparagus | beurre blanc

DENTEX | 500g 🍷🌱 50.00 €
Grilled dentex fillet | warm potato salad | leek and lime sauce

BEEF TAGLIATA | 300g 🌱 50.00 €
Filet mignon tagliata | pommes aligot | asparagus | mushrooms | veal jus

Gluten free Vegan Vegetarian Pescatarian Signature dish Our recommendation Locally sourced

Prices in Euro, inclusive of VAT, subject to 10% service charge





SOMETHING TO SHARE

OCTOPUS FOR TWO 700g 🌱 🌱	84.00 €
Roasted summer vegetables smoked octopus	
BEEF WELLINGTON FOR TWO 750g 🍷	92.00 €
Beef Wellington pancetta potato purée grilled asparagus perigourdine sauce	
SEA BREAM FOR TWO 1200g 🌱 🌱	94.00 €
Baked sea bream sautéed potatoes with Swiss chard and cherry tomatoes garlic & parsley marinade	
LOBSTER FOR TWO 800g 🍷	220.00 €
Grilled lobster tail homemade linguine with lobster	



CREATE YOUR OWN

Choose your favourite cut of meat or fish and combine it with one side dish and one sauce included in the price

Salmon fillet 180g	29.00 €
Sea bream fillet 180g	34.00 €
Octopus 160g	34.00 €
7 Days Aged Montenegrin Filet Mignon 250g	50.00 €
Australian "Jacks Creek" Black Angus Ribeye 280g	110.00 €
Lobster 1000g	190.00 €



WHAT TO PAIR IT WITH

ADD THE SIDE 120g 🌱 🌱	8.00 €
Warm potato salad Fried baby potatoes Mediterranean polenta Sautéed mushrooms Grilled vegetables Potato purée	
CHOOSE YOUR SAUCE	3.50 €
Pepper and bourbon sauce Mushroom sauce Veal jus	
Additional:	
Asparagus 150g	12.00 €
Fresh summer truffles 3g	12.00 €



SOMETHING SWEET TO FINISH

COCOA CARAMEL 200g	10.00 €
Almond chocolate cake caramel fleur de sel coffee and white chocolate whipped ganache salted caramel ice cream	
THE BEST OF SUMMER 200g 🌱 🌱	13.00 €
Mascarpone crème brûlée yoghurt snow blueberry and yoghurt ice cream	
CITRUS FUSION 200g	13.00 €
Zesty lemon curd meringue shards fresh berries raspberry basil sorbet	
PINEAPPLE CEVICHE 150g 🌱 🌱	14.00 €
Mango and lemongrass tiger's milk fresh pineapple coconut lime sorbet	



Gluten free



Vegan



Vegetarian



Pescatarian



Nut free



Signature dish



Our recommendation



Locally sourced

Prices in Euro, inclusive of VAT, subject to 10% service charge



murano

RESTAURANT

murano@regenthotels.com

+382 32 660 660

www.regenthotels.com/portomontenegro

