

MURANO

RESTAURANT



• SMALL PLATES •

Honey-Glazed Carrots with orange, fresh chilli, thyme & crushed hazelnuts

200g | 8.00 €  

Ratatouille made from sautéed summer vegetables, capers, olives & fresh herbs

180g | 8.00 €  

Durmitor Kajmak & Potatoes with garlic confit & fresh truffle

220g | 12.00 €  

Stuffed Mushrooms with goat cheese and wild mushroom filling, cured egg yolk & thyme crackers

220g | 14.00 € 

Mediterranean Halloumi Platter with eggplant spread, pine nuts, grilled peaches & pomegranate molasses

250g | 16.00 €  

 **Montenegrin Japraci** is wrapped in pancetta served with cheesy mashed potato, crème fraîche & chives

280g | 18.00 € 

• PASTA & RISOTTO •

Carrot & Orange Risotto with stracciatella, orange suprême & toasted pistachios

240g | 20.00 €  

Mediterranean Prawn Orzo with roasted cherry tomatoes & black olive crumbs

250g | 24.00 € 

Seafood Linguine with buzara sauce, Adriatic mussels, prawns & octopus

250g | 26.00 € 

 **Truffle & Leek Rigatoni** with creamy wild mushroom sauce, fresh summer truffle & crispy onion


240g | 26.00 € 

• APPETIZERS •


Heirloom Tomato & Anchovy Salad with cherry tomatoes, red onion, olives, capers & extra virgin olive oil

240g | 16.00 € 


Summer Greens & Berries with cucumber, avocado, peppers, feta & honey vinaigrette

240g | 18.00 €  

 **Bay-Leaf Tuna Crudo** with avocado mousse, crispy capers, red onion & citrus sauce

180g | 19.00 € 

Adriatic Garlic Prawns poached in chilli garlic butter served with roasted peppers & sun-dried tomatoes

220g | 23.00 €  

Montenegrin Beef Tartare made from local beef fillet served with cured egg yolk, Durmitor kajmak & crispy homemade hash browns

200g | 23.00 € 

Buffalo Milk Burrata with confit cherry tomatoes, basil sauce & crispy garlic crostini (serves 2)


420g | 36.00 €  

• SEASONAL SOUPS •

Creamy Sweet Corn Soup with confit cherry tomatoes, crème fraîche & prosciutto crisps

250g | 9.00 €

Adriatic Fish Soup a cherished local recipe from the Montenegrin coast

250g | 12.00 €   

• SIGNATURE MAINS •

Adriatic Sea Bream fillet with ratatouille vegetables & olive tapenade

350g | 35.00 €   

Grilled Salmon Fillet served with glazed carrots, asparagus, Choron sauce, and cauliflower–lemon purée

350g | 29.00 €  

Smoked Octopus Verde served with spinach polenta, zucchini, and sauce vierge

280g | 33.00 €  

Prawn-Stuffed Calamari served with a shellfish bisque and crispy lemon gnudi

330g | 26.00 € 


 **Lamb Confit Shoulder** pressed and crisped served with glazed vegetables, port wine onion jam, and rich lamb jus

350g | 38.00 €  


Crispy Chicken Parmigiana served with Mediterranean Alfredo orzo, lemon, and fresh herbs

350g | 24.00 € 

BEST ENJOYED TOGETHER

 **Butterfly Adriatic Sea Bass** served with sautéed vegetables, Mediterranean polenta, garlic and parsley mardinada

800g | 76.00 €  

 **Baked Monkfish** served with brown butter, capers and herb sauce, spinach brown rice and glazed vegetables

800g | 82.00 €  

• FROM THE GRILL •

Choose your preferred cut of meat accompanied by one side and one sauce of your choice, all included in the price mentioned below

CHICKEN BREAST | 180g  18.00 €

VEAL FLANK STEAK | 220g  28.00 €

FILET MIGNON | 250g  40.00 €

VEAL CHOP | 280g 44.00 €

AUSTRALIAN ANGUS RIBEYE | 300g 88.00 €

• EXTRA SIDES •

RATATOUILLE VEGETABLES | 150g   8.00 €

POLENTA | 150g 8.00 €

MASHED POTATO | 150g 8.00 €

TRUFFLE MASHED POTATO | 150g 8.00 €

GRILLED VEGETABLES | 150g  8.00 €

FRENCH FRIES | 150g   8.00 €

YOUR CHOICE OF SAUCE

PEPPER SAUCE 3.00 €

VEAL JUS 3.00 €

MUSHROOM SAUCE 3.00 €

 Gluten free  Vegan  Vegetarian  Pescatarian  Locally sourced  Chef Recommends

Prices include VAT and are subject to a 10% service charge. A cover charge of €2.50 per person applies.

