



MURANO
RESTAURANT

MENU





SOMETHING TO BEGIN

ADRIATIC OYSTERS | 1 pc 🍷 6.00 €
Fresh oysters

SUMMER SALAD | 230g 🍷 15.00 €
Fresh tomato | cucumber | mixed greens | peach | goat cheese shavings | citrus dressing

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

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

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



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

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

MUSHROOM RISOTTO | 300g 🍷 🌱 22.00 €
Forest mushroom risotto | truffle oil

CHICKEN AND GRANA PADANO RISOTTO | 300g 🍷 23.00 €
Creamy Grana Padano risotto | confit chicken leg | roasted cherry tomato sauce

CANNELLONI | 200g 🍷 25.00 €
Mushroom and goat milk ricotta filling | nutmeg sauce | sautéed mushrooms

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

LOBSTER TAGLIATELLE | 250g 🍷 40.00 €
Homemade tagliatelle | lobster sauce | lobster meat



MURANO MAINS

ROULADE | 250g 22.00 €
Chicken roulade filled with spinach, garlic, and herbs | potato gratin | lemon 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 🍷 🌱 40.00 €
Pan-fried sole | potato pearls with lemon and asparagus | beurre blanc

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

SEA BREAM FOR TWO | 1200g 88.00 €
Baked sea bream | sautéed potatoes with Swiss chard and cherry tomatoes | garlic & parsley marinade



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

Chicken fillet 250g	22.00 €
Salmon fillet 180g	29.00 €
Sea bream fillet 180g	34.00 €
Octopus 160g	34.00 €
Dentex 180g	38.00 €
7 Days Aged Montenegrin Filet Mignon 250g	50.00 €
Australian "Jacks Creek" Black Angus Ribeye 280g	95.00 €



WHAT TO PAIR IT WITH

ADD THE SIDE | 120g 8.00 €

- Potato fries
- Fried baby potatoes
- Mediterranean polenta
- Sautéed mushrooms
- Grilled vegetables
- Potato purée

CHOOSE YOUR SAUCE 3.50 €

- Pepper and bourbon sauce
- Mushroom sauce
- Veal jus



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



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Nut free



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