

MURANO

RESTAURANT



SOMETHING TO BEGIN

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

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

TUNA SALAD | 300g 24.00 €
Seared Tuna | olives | soft boiled egg |
avocado | cherry tomatoes | mixed green salad |
home made potato chips



BOWLFUL BLISS

FISH SOUP | 230g 15.00 €
Traditional local fish soup

TOMATO SOUP | 230g 12.00 €
Roasted tomato soup | black olive crumbs |
cream cheese



ITALIAN INSPIRATION

MUSHROOM RISOTTO | 300g 22.00 €
Wild mushroom risotto | truffle oil

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



MURANO MAINS

STEAK FRITES | 300g 28.00 €
Grilled veal flank steak | potato fries |
poached egg | pepper and bourbon sauce

CHICKEN 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

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



GRILLED & SMOKED

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 €

7 Days Aged Montenegrin
Filet Mignon | 250g 50.00 €

Australian "Jacks Creek" Black
Angus Ribeye | 280g 110.00 €



WHAT TO PAIR IT WITH

ADD THE SIDE | 120g 8.00 €

Potato fries

Fried baby potatoes

Mediterranean polenta

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

PINEAPPLE CEVICHE | 150g 14.00 €
Mango and lemongrass tiger's milk | fresh pineapple | coconut
lime sorbet

ASK YOUR WAITER FOR OUR GOURMET CORNER DESSERTS
SELECTION

Gluten free Vegan Vegetarian Pescatarian

Signature dish Our recommendation Locally sourced

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