



M E N U

(MENU SERVED FROM 12.00PM - 10.00PM)

At The Spot we try our utmost best to source the best local Montenegrin ingredients from the mountains to the sea which are sustainable, supports local farmers and artisan producers, carefully prepared for your enjoyment. We believe in great ingredients that are treated with the respect and simplicity they deserve when creating our dishes.

U The Spotu se trudimo da pružimo najbolje lokalne crnogorske sastojke od planine do mora koji su održivi, podržavaju lokalne poljoprivrednike i zanatske proizvođače, pažljivo pripremljeni za Vaše uživanje. Verujemo u sjajne sastojke koji se tretiraju s poštovanjem i jednostavnošću kakvu zaslužuju prilikom kreiranja naših jela.



APPETIZERS & SALADS

PREDJELA I SALATE

LUSTICA BAY BURRATA (N) (D) 200g 16
Local Burrata cheese, basil, sundried tomatoes, pepper pesto, balsamic syrup

LUŠTICA BAY BURATA
Domaća burata, bosiljak, sušeni paradajz, pesto od paprika, balsamik dressing

CAESAR SALAD (G) (D) 300g 8
Romaine lettuce, croutons, pancetta, creamy dressing and parmesan shavings

Add: prawns 60g 5,5e | chicken 100g 4,5e | salmon 100gr 5,5e

CESAR SALATA
Rimska salata, krutoni, pančeta, kremasti dressing i parmesan
Dodatak: gambori 60g 5,5e | pileтина 100gr 4,5e | losos 100g 7e

HEARTY OXTAIL SOUP 300g 9
Potato, carrots, celeriac, fresh parsley

SUPA OD GOVEDJEG REPA
Krompir, šargarepa, celer, svježi peršun

MONTENEGRIN PLATTER FOR 2 (G) 450g 16
Local prosciutto, local cheese, Njeguska sasuage and pancetta with grilled bread, local olives and ajvar

CRNOGORSKA PLATA
Njeguški pršut, domaći sirevi, Njeguška kobasica, pančeta i domaći grilovani hljeb, domaće masline i ajvar

LOCAL MADE GRILLED HALLOUMI CHEESE (D) 300g 11
Local halloumi cheese, prosciutto, fresh pears, pomegranate, and rocket leaves

DOMAĆI GRILOVANI HALUMI SIR
Grilovani halumi sir, pršut, lubenica, dinja, salata od rukole

SPOT SEAFOOD CAKES (G) 250g 13
Herb salad, saffron and dill

SPOT TORTA OD MORSKIH PLODOVA
Salata sa svežim začinskim biljem, šafranom i mirođijom

HOMEMADE BURGERS

BURGERI KUĆE

PRIME BEEF BURGER (G) (D) 400g 17
Cheddar cheese, bacon, brioche bun, French fries & local pickles

BURGER KUĆE
Čeder sir, slanina, briosh zemička, pomfrit i domaći kiselii krastavci

PORTOBELLO MUSHROOM BURGER (G) (N) (D) 350g 13
Large portobello mushroom with mozzarella, beef tomatoes, brioche bun, French fries & local pickles

BURGER OD PORTOBELLO PEČURKE
Velika portobello pečurka sa mocarelom, paradajzom, brioš hlebom, pomfritom i domaćim kiselim krastavcima



PASTA & RISOTTO

PASTE I RIŽOTA

PORCINI MUSHROOM RISOTTO (D) 300g 16
Wild Montenegrin porcini, shaved grana Padano cheese

RIŽOTO SA VRGANJEM
Divlji vrganj, ribani parmezan Grana Padano

TAGLIATELLE (D) (G) 350g 20
Beef tenderloin, wild mushrooms, Lustica stilton gratin

TALJATELE
Biftek, divlje pečurke, topljeni Stilton sir sa Luštice

SEAFOOD PENNE (SF) (G) 350g 18
Fish fillets, shrimp, calamari, tomato sauce and herbs

PENE SA MORSKIM PLODOVIMA
Fileti svježe ribe, gambori, lignje, sos od paradajza i začinsko bilje

BASIL SPAGHETTI (D) (G) 350g 15
Local burrata, cherry tomatoes, zucchini, volcanos olive oil

ŠPAGETE SA PESTOM
Domaća burata, čeri paradajz, tikvice, maslinovo ulje

FROM THE LAND

JELA SA KOPNA

MONTENEGRIN LAMB SHANK, milk braised (D) 400g 19
Winter vegetable puree, roasted vegetables, lamb jus

CRNOGORSKA JAGNJEČA KOLJENICA U MLIJEKU
Pire od sezonskog povrća, grilovano povrće, sos od jagnječeg mesa

ROAST SOUS-VIDE CHICKEN BREAST (D) 350g 17
Pumpkin and wild rocket risotto, grated parmesan

PEČENE I SUVIDIRANE PILEĆE GRUDI
Rižoto od bundeve i rukole, rendani parmezan

ORGANIC GRBALJ PORK TOMAHAWK (D) 400g 20
potato puree, spring onions, bourguignons sauce, swiss chard

SVINJSKI TOMAHAWK IZ GRBLJA
Pire od krompira, mladi luk, bourguignons sos, blitva

THAI GREEN VEGETABLE CURRY 400g 14
Baby bok-choy, baby corn, steamed jasmine rice

ZELENI THAI KARI SA POVRĆEM
Baby bok choy, baby kukuruz, povrće i jasmiri riža

BLACK ANGUS FILLET MIGNON (D) 350g 23
Beef tenderloin with portobello mushroom, onion, cherry tomatoes, natural jus, shallot butter

FILE MINJON
Crni angus biftek sa portobello pečurkama, grilovanim crvenim lukom, čeri paradajzom, demi-glasom i sotiranim shallotom na puteru.

GOATS CHEESE CROTON (D) 350g 15
tomato sauce, chickpeas, sundried tomatoes, roast squash pumpkin, basil

KRUTON SA KOZIJIM SIROM
Sos od paradajza, leblebije, sušeni paradajz, pečena bundeva, bosiljak

SIDE DISHES

PRILOZI

FRENCH FRIES I POMFRIT

SPICY POTATO WEDGES I LJUTI KROMPIRIČI

CREAMED MASHED POTATOES
KREMASTI PIRE OD KROMPIRA

GRILLED VEGETABLES, LOCAL OLIVE OIL & MALDON SALT
GRILOVANO POVRĆE, DOMAĆE MASLINOVO ULJE & MALDON SO

AROMATIC JASMINE RICE
AROMATIZOVANA JASMIN RIŽA

Specialty of the day

Chef's suggestion. Please ask your waiter!

Specijalitet dana

Predlog glavnog kuvara. Molimo vas pitajte konobara!



FROM THE SEA

JELA IZ MORA

BEER BATTERED COD FILLET (D) 350g 18
Cod fillet deep fried in butter bear, lemon and tartar sauce, French fries

FILE BAKALARA U PIVU I PUTERU
File bakalara paniran sa pivom i puterom, sa kriškama limuna, tartar sosom i pomfritom

MONKFISH SCAMPI (D) 400g 18
Monkfish tail, pea puree, lemon and chive mayonnaise, sweet chili sauce

HRSKAVI REP OD GRDOBE
Hrskava grdoba sa pireom od graška, kriškama limuna, majonezom od vlašca i sweet chili sosom

THAI COCONUT RED PRAWN CURRY (SF) 450g 18
Tiger prawns, bok-choy, baby corn, steamed jasmine rice

CRVENI THAI KARI SA GAMBORIMA
Tigrasti gambori sa bok-choy, baby kukuruzom, povrćem i Jasmin rižom

PAN FRIED GURNARD 350g 23
Potato fondant, courgettes, sauce vierge

PRŽENI KOKOT
Krompir, tikvica, sos vierge

DESSERT

DEZERTI



MONTENEGRIN WILD HONEY YOGURT PANNA COTTA (D) (G) 250g 8
green apple sorbet, pomegranate, mint oil

PANAKOTA SA DOMAĆIM MEDNIM JOGURTOM
Zeleni sorbe od jabuke, nar, ulje od nane

CLASSIC TIRAMISU (D) (G) 250g 8
Mascarpone, lady fingers, amaretto & espresso

KLASIČNI TIRAMISU
Mascarpone sir, piškote, amareto i espresso

WARM CARAMEL PECAN NUT TART (D) (N) (G) 300g 8
Lusticia dairy ice cream, local honeycomb

TART SA KAMELOM I LJEŠNICIMA
Karamel lješnik tart sa Luštica bay sladoledom i hrskavim saćem od meda

WARM CHOCOLATE FONDANT (D) (N) (G) 250g 8
Vanilla and hazelnut praline custard

TOPLI FONDANT OD ČOKOLADE
Vanila i lješnik praline

SEASONAL FRUIT PLATE (D) 300g 8
Honey yoghurt

SEZONSKO VOĆE
Preliveno jogurtom od meda