



MarAllure



Josip Babic

CHEF

Croatian

A Croatian culinary maestro, Chef Josip, brings exceptional skill and creativity to Marallure's kitchen. His education and certifications reflect a strong commitment to the highest standards of fine dining. Modest yet remarkably hardworking and inventive, Chef Josip's dedication and reliability make him an invaluable part of the team, crafting delicious and distinctive meals for every guest.

DAY 1

LUNCH

Octopus salad
Olive oil
Homemade gnocchi
Shrimp tails
Panna Cotta
Mango Sauce

DINNER

Fish soup
Rice, carrot, parsley
Lobster pasta
White wine, tomatoes, lemon
Ferrero Cake
Toasted Hazelnut

DAY 2

LUNCH

Beefsteak Salad
Lamb salad, Cherry Tomatoes,
Grana Padano, Basil Pesto
Duck Breast
Wild Mushroom risotto
Mango sorbet

DINNER

Tomato burrata salad
Basil
Beef Steak
Rattatuille, Sweet Potato cream, Soy Sauce
Apple Strudel
Vanilla Ice Cream

DAY 3

LUNCH

Cauliflower Leek Soup
Croutons
Aged RibEye Steak
Celery Cream, Truffle Gratin Potato
Chocolate Cake
Vanilla Ice Cream

DINNER

Roasted scallops
Lemon, cream
Sea Bass fillet
Swiss chard, grilled cherry tomatoes
Orange Brownie
Chocolate Ganache

DAY 4

LUNCH

Octopus carpaccio
Balsamic Caviar
Dentex fillet
Rosemary roasted potatoes, aragula
Creme Brulle
White Chocolate, Rosemary

DINNER

Beetroot salad
Basil Pesto, pine nuts, orange, feta cheese
Grilled Octopus Tails
Quinoa salad, Lemon
Tress Leches
Caramel

DAY 5

LUNCH

Tuna tartare
Lime, avocado, soya sauce
John Dory Fillet
Potato salad, vegetables
Cheesecake
Cow Milk Curd

DINNER

Cesar Salad
Marinated Prawns, Croutons, Grana Padano
Tuna Steak
Basil risotto, asparagus
Tiramisu
Coffee, Cookies

DAY 6

LUNCH

Mediterranean salad
Cherry tomatoes, cucumber, feta cheese
Octopus Stew
Red wine, homemade pasta
Lava cake
Vanilla ice cream

DINNER

Schrimp risotto
Sun dry tomatoes, white wine
Fillet of Brill
Cous cous salad, bean cream
Panna Cotta
Raspberry sauce

DAY 7

LUNCH

Dalmatian plate
Prosciutto, local cheese, olives
Dalmatian Pasticada
Beef, Homemade sweet potato gnocchi
Caramel Chocolate Brownie
Vanilla Ice Cream

DINNER

Beef Tenderloin Carpaccio
Parmesan, Pickled Red Onion
Slow Roasted Veal
Baby Carrot, Rosemary, Roasted Potato
Selection of Cheese
Dry Fruits, Fig Jam, Crackers

