

MYNE



Nikola Vidovic

CHEF

Croatian

Chef Nikola is a passionate and creative chef with a strong background in Mediterranean and Italian cuisine. With extensive experience working in high-quality restaurants, he has developed excellent skills in seafood preparation, fresh local ingredients, pasta, risottos, grill, sauté, and refined cold starters. Currently serving as Chef on board MYNE, Nikola is dedicated to creating personalised culinary experiences for charter guests, combining creativity, attention to detail, and a deep understanding of Mediterranean flavours. He is adaptable to different guest preferences and dietary requirements, while maintaining high standards of quality, presentation, and hygiene. His professional approach, versatility, and passion for gastronomy make him a valuable part of the MYNE crew, ensuring memorable dining experiences throughout each charter.

TOUCH ADRIATIC

Cold Starters

White Fish Carpaccio

Tuna Tartare

White Fish Ceviche

Shrimp Bruschetta with Genovese Pesto

Homemade Tuna Pâté

Hot Starters

Shrimp and Zucchini Risotto

Beef Tenderloin and Mushroom Risotto

Tagliatelle with Shrimp and Bisque

Fuži Pasta with Prosciutto and Truffles

Main Courses

Beef Tenderloin with Mashed Potatoes,
Flavoured with Basil and Nutmeg

Rib-Eye Steak with Mediterranean-Style Potatoes

Pork Tenderloin Roll Filled with Pancetta and Mushrooms,
Served with Celeriac Purée

Desserts

Lemon Panna Cotta

Wild Berry Panna Cotta