

TOUCH ADRIATIC

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# SAMPLE MENU

ANA VI ~ ADMIRAL



Chef Marino was born in 1989 in Split, Croatia. He was studying for a dentist technician but his passion for cooking was stronger, and he decided to change his life path and follow his dreams. Marino started to build his chef carrier in Berlin, Germany in 2012 in Italian fine dining restaurants and five- star hotels. In 2017, Marino opened his street food restaurant in his hometown of Split. In 2019 Marino started to work on passenger deluxe and superior ships as a Head Chef. His specialty is modern Mediterranean cuisine, Spanish avant-garde and Asian cuisine. During your stay on M/Y Anavi, you will enjoy magnificent food and his good sense of humor.

## Chef **MARINO DIKIC**

Nationality Croatian

## DAY 1

### LUNCH

First course

Chicken praline, hazelnut cream and  
apple meringue

Main course

Lamb shank „popsicle form“ with  
glaze and smooth green peas  
mousse

Dessert

Milk chocolate chantilly entremet

### DINNER

First course

Lobster cappuccino

Main course

Flounder soufflé in mango taco with  
butternut squash steak

Dessert

Fake egg

(passion fruit and white chocolate)

## DAY 2

### LUNCH

First course

Mangel risotto with bone marrow

Main course

Coffee braised beef cheeks with  
potato espuma and bread dust

Dessert

Coconut and strawberry entremet

### DINNER

First course

Fritters with smoked mackerel

Main course

Monkfish mosaic, millefeuille potato  
and fermented cucumber spaghetti

Dessert

White chocolate mousse with lemon  
sponge and lavender foam

## DAY 3

### LUNCH

First course

Pasta colored stripes design with  
champagne sabayon

Main course

Quai flan with fennel and tomato  
panna cotta

Dessert

Deconstructed cheesecake with  
whipped gin & tonic

### DINNER

First course

Fake stone (red mullet carpaccio)

Main course

Steamed sea bass roll, gorgonzola  
and beetroot bavarois with truffle  
& carrots soup

Dessert

Cornflakes panna cotta

## DAY 4

### LUNCH

First course

Garlic and coffee risotto

Main course

Oxtail braised with crispy polenta

Dessert

Dark chocolate mousse

### DINNER

First course

Red mullet carpaccio in rose tea

Main course

Sea bream confit with purple carrot  
and mint emulsion

Dessert

Cheesecake sphere with crumble

## DAY 5

### LUNCH

First course

Celery, apple and ginger soup

Main course

Crispy lamb shoulder with aubergine  
and anchovies cream

Dessert

Ruby and strawberry entremet

### DINNER

First course

Cold butterfly flower spaghetti with  
capelunga

Main course

Red snapper (sous vide with celery  
pockets and wild mushrooms soup)

Dessert

Lemon, mint and amarena  
pannacotta

## DAY 6

### LUNCH

First course

Black squid carbonara

Main course

Beef fillet with veal and millefoglie  
beetroot

Dessert

Bavarois cream (Vanilla and Tonka)

### DINNER

First course

Cone salad with shellfish, scallops and prawns

Main course

Baked swordfish with fish meringue and cauliflower  
cream and edible sand

Dessert

Mango entremet



## DAY 7

### LUNCH

First course

Ceviche in mandarin tea with  
swordfish and garden salad

Main course

Duck breast and confit legs with  
poached pear

Dessert

Apple tart

### DINNER

First course

Vitello Tonnato

Main course

Poached salmon in squid veal and  
butternut flan

Dessert

Deconstructed pavlova

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*We invite you to discover fascinating Croatia with us!*