



TOUCH ADRIATIC

www.touchadriatic.com

SAMPLE MENU

ARGO ~ ICY 55



With a culinary degree specialized in Seafood, Fish, Italian, French, Mediterranean, Japanese, Fusion, and Middle Eastern cuisine, Ivan is a confident and competent chef with extensive experience in both private and charter settings. Having cruised the Mediterranean and Adriatic Seas for high-profile clients, he is adept at providing unrivalled gastronomic experiences. His culinary expertise is complemented by a series of awards, including recognition in Italian & French cuisine from Villeroy & Boch, Mediterranean & Greek culinary accolades, and Seafood & Sushi expertise. He excels in creating menus tailored to dietary restrictions, including low carb, sugar-free, diabetic, and allergy adjustments, as well as specialty desserts and baking arts. His background in Croatian fish restaurants underscores his commitment to healthy, fresh, and nutritional meals. A natural leader with a pulse on culinary trends, he excels in communication, organization, and teamwork, delivering exceptional dining experiences with a focus on locally sourced ingredients and customizable menus.

Chef IVAN IVCEVIC

Nationality Croatian

DAY 1

LUNCH

WHITE FISH SOUP, TOP QUALITY WHITE FISH, RICE, OLIVE OIL

SEAFOOD MIXED PLATTER, GRILLED WHITE FISH, TUNA, LOBSTER, SCAMPI, CALAMARI, PRAWNS

BOILED SWISS CHARD, OLIVE OIL, GARLIC

ROŽADA- CREME CARAMEL, ROSE LIQUEUR

DINNER

OYSTERS' GRATIN

BISTECCA ALLA FIORENTINA, BLACK TRUFFLE AND GARLIC HOLLANDAISE, BAKED POTATOES
WITH ROSEMARY AND GRILLED ZUCCHINI

RASPBERRY CHEESECAKE

DAY 2

LUNCH

FRESH TUNA AND AVOCADO TARTARE

GRILLED SEABASS FILET WITH POTATO PURÉE AND TOMATO FOAM

CARROT CAKE WITH WALNUTS & MASCARPONE

DINNER

SASHIMI CLASSICS PLATTER, TUNA, SALMON, LOCAL WHITE FISH

NIGIRI LOCAL FISH, SHRIMPS, RICE, AVOCADO

SPICY TUNA ROLL, RICE TUNA, ARUGULA, SIRACHA, AVOCADO, SESAME

CALIFORNIA ROLL, RICE, AVOCADO, SALMON, CRUNCHY TOPPING

STRAWBERRY SORBET

DAY 3

LUNCH

ADRIATIC LOBSTER SALAD

SCAMPI VELOUTÉ SOUP

SEABASS FILLET WITH BROCCOLI PURÉE

SEMIFREDDO WITH ALMONDS

DINNER

FRESH OYSTERS SERVED ON THE ICE WITH LEMON

GREGADA FISHERMAN'S STEW FROM HVAR, TOP QUALITY WHITE FISH TRADITIONALLY COOKED IN POT WITH POTATOES, CAPERS, ONION, PARSLEY IN WHITE WINE

SELECTION OF ICE CREAM AND SORBET

DAY 4

LUNCH

SCAMPI CRUDO WITH SUMMER BLACK TRUFFLES

SPAGHETTI WITH WHITE CLAM SAUCE

CHOCOLATE SPHERE FILLED WITH VANILLA ICE CREAM WITH HOT CARAMEL TOPPING

DINNER

OCTOPUS CARPACCIO

GRILLED LOBSTER TAIL WITH OLIVE OIL AND LEMON

LEMON AND MERINGUE TART

DAY 5

LUNCH

CAPPUCCINO LOBSTER SOUP, ADRIATIC LOBSTER CREAM SOUP, WHIPPED CREAM
WILD SEA BASS BAKED IN ROCK SALT WITH BOILED POTATOES, PARSLEY, OLIVE OIL
LAVA CAKE WITH VANILLA ICE CREAM

DINNER

DALMATIAN PROSCIUTTO, GOAT MILK CHEESE, ISLAND OF PAG SHEEP MILK CHEESE, OLIVES,
CAPERS, PICKLED ONIONS, CHERRY TOMATOES
LAMB, VEAL OR OCTOPUS (AT THE REQUEST OF THE GUEST) UNDER THE BELL
PREPARED ON TRADITIONAL DALMATIAN WAY WITH VEGETABLES
TOMATO, CUCUMBER, LETTUCE SALAD
SELECTION OF ICE CREAM AND SORBET

DAY 6

LUNCH

DALMATIAN CEVICHE, TOP QUALITY FRESH WHITE FISH, RED ONION, LIME, CILANTRO,
CHERRY GEL, MANGO, ORANGE SEGMENT, EXTRA VIRGIN OLIVE OIL

CUTTLEFISH BLACK RISOTTO, AGED RICE, ADRIATIC CUTTLEFISH, PARMIGGIANO ESPUMA

SIMPLE GREEN SALAD

SELECTION OF ICE CREAM AND SORBET

DINNER

SALMOREJO (COLD TOMATO SPANISH SOUP)

LOBSTER SPAGHETTI WITH CHERRY TOMATO

GRILLED SEA BASS FILLET WITH ASPARAGUS

PIPIRRANA SPANISH SUMMER SALAD

LIME CHEESECAKE

DAY 7

LUNCH

LANGOUSTINE & RED SNAPPER CARPACCIO

GRILLED WHOLE SEA BASS WITH VEGETABLES

GREEK SALAD

CHOCOLATE MOUSSE CAKE

DINNER

GAZPACHO ANDALUZ

SPAGHETTI WITH LOBSTER AND CHERRY TOMATOES

TIRAMISU

ARGO ~ ICY 55



We invite you to discover fascinating Croatia with us!