



ARAGO



Zoran Miljevic

CHEF

Croatian

With over 13 years of culinary experience in some of Croatia and Italy's finest kitchens, Chef Zoran brings a world-class dining experience to the guests of ARAGO. His impressive career includes time at Michelin-starred restaurants such as Mano and Nebo in Croatia, where he honed his skills as Junior Sous Chef and Chef de Partie. He also broadened his expertise with time spent working in distinguished restaurants across Italy.

A graduate of the Italian Culinary Institute, Chef Zoran holds a Master in Italian Cuisine and infuses every dish with authenticity, creativity, and refined technique. Fluent in English and Italian, Zoran combines culinary excellence with a warm, personal touch to create unforgettable dining at sea.

DAY 1

LUNCH

Savoury cannoli stuffed with beef
tartare / hazelnut mayo / capers / red wine reduction

Lamb rack / lamb jus / mediterranean potato

Apple cake / zabaione

DINNER

Scallops / caramelized fennel,
cardamom / citrus, butter sauce

Langoustine buzara / homemade linguine

Choux pastry / white chocolate mousse / candied oranges

DAY 2

LUNCH

Beef carpaccio rolls / pomegranate, rocket salad, Veli Jože
cheese / parsley mayo / aceto emulsion

Duck breast / mashed potatoes / brown butter

Strawberry / chantilly / Italian meringue

DINNER

Octopus salad / white aioli / brioche

Gregada fish stew

Panna cotta / puff pastry / caramel sauce

DAY 3

LUNCH

Roast beef / rice chips / horseradish
mayo / seasonal salad / roasted pepper

Potato gnocchi / beef ragu/ parmigiano cream

Tiramisu

DINNER

Tempura fish / tempura vegetable / basil mayo

Prawns and zucchini risotto / mentha / prawn bisque

Rum cake / vanilla pastry cream / red fruits

DAY 4

LUNCH

Green gazpacho (fennel, peas, cucumber) / Adriatic
crumble / ricotta cheese

Meat agnolotti / butter and sage / Veli Jože cheese cream

Cheese selection / fruit jams / fresh fruit

DINNER

Fish carpaccio / apple / almond
cream fraise / citrus emulsion / mizuna

Cuttlefish and chickpea risotto / salted anchovies /
mediterranean crumble

Cheesecake

DAY 5

LUNCH

Poultry cappelletti / poultry soup / saffron

Steak tagliata / sweet potato / carrot

Lemon tart

DINNER

Caponata / squid / basil pesto

Lobster culurgiones / lobster sauce / fennel oil

Pancakes / walnut / mascarpone

DAY 6

LUNCH

Savoury crackers / meat pâté / dried tomatoes /
sweet and sour red onion

Pašticada meat stew/ roman gnocchi

Custard pie

DINNER

Oysters / citrus emulsion

Fish fillet / fava beans, olives, zucchini / beurre blanc

Fruit salad

DAY 7

LUNCH

Vegetable flan / mornay sauce / crispy bacon

White ragu risotto / carrot cream / meat sauce reduction

Almond semifreddo

DINNER

Raw langoustine / leche de tigre/ ginger / sea asparagus

Brudet – fish stew / polenta with cheese and brown butter

Vanilla ice cream / warm strawberry sauce