



Insieme



DRAŽEN PUĐA

CHEF

Bosnian

An enthusiastic professional chef with nearly 20 years of experience, Dražen offers guests an unforgettable culinary journey. With extensive restaurant experience, Dražen decided to venture into the yachting industry, and he has exceeded expectations! Since 2018, he has been delighting guests with delicious menus aboard yachts, taking great pride and joy in his role. Dražen serves only the freshest, highest-quality ingredients, carefully selected from local markets, expertly prepared, and served to ensure guests receive the finest dining experience possible. Always positive and smiling, combined with his exceptional culinary skills, Dražen is a person you'll always be delighted to encounter.

Cold starters

Burrata cheese garnished with tomato, basil, red onion, rocket, caper and pesto Genovese

Octopus carpaccio garnished with adriatic shrimps, local black olives, rocket, tomato and Parmigiano cheese

Tuna tartar garnished with baked beet, onion, basil, white pepper and soya sauce

Marinated red prawns garnished with red mullet filets, black caviar, cherry tomatoes, and fricassee salad and bread croutons

Hot starters

PASTA

Linguini with clams in fish sauce garnished with garlic, wild thyme, artichokes, rocket and cherry tomatoes

Macaroni in mediterranean sauce garnished with sea bass, shrimps, sea urchin meat, and roe

Yellow ravioli filled with spinach, truffles and quail egg in sauce made of red onion, butter, water and diced tomatoes

RISOTTOS

Black risotto mixed with cuttlefish, squid, local olives and Parmigiano cheese

Mushroom risotto

Risotto with boletus, truffles and shrimps

MEAT

Beefsteak in red wine sauce garnished with butter puree and foie gras

Veal medallions in crab and lobster shell sauce garnished with vegetables

FISH

Tuna steak in mediterranean sauce garnished with baked aubergine, chard, cherry tomatoes

Bullet tuna filet in sauce made of chanterelle, sea algae and cucumbers garnished with spinach

Desserts

Apple, pear, raisin and walnut tarts with vanilla ice cream

Lemon tart with fresh fruit (depending on the season) and pistachio ice cream

