

IVA



Lazar Grkovic

CHEF

Serbian

I'm Chef Lazar, and I believe that great food is one of the most memorable parts of any holiday. I enjoy creating fresh, flavourful dishes inspired by Mediterranean cuisine and international favourites, always adapting my menus to your tastes, dietary preferences, and the finest seasonal ingredients available. My goal is for every meal to be relaxed, beautifully presented, and something you'll look forward to throughout your charter.

Breakfast

Continental breakfast with a selection of freshly baked pastries

Eggs cooked to your preference
(fried, scrambled, poached, boiled, or omelette)

Freshly made seasonal fruit smoothies

Oatmeal and creamy porridge with a variety of toppings

Homemade granola with Greek yoghurt and fresh berries

Homemade pork sausages and crispy bacon

Selection of cheeses and cured meats

Grilled cheese with hummus and avocado

Grilled zucchini with smoked salmon and cream cheese

Homemade focaccia with basil pesto, Italian mortadella, fresh mozzarella, rocket, and cherry tomatoes

American pancakes with maple syrup and fresh fruit

Frittata with seasonal vegetables and fresh herbs

French omelette with prawns, Parmesan, and cherry tomatoes

Traditional English breakfast

Croissant with smoked salmon, cream cheese, and fresh herbs

Crispy baguette with homemade tuna pâté, basil pesto, and crisp green salad

Lunch

Burrata with basil pesto, cherry tomatoes, and freshly baked focaccia

Fresh fish carpaccio with citrus dressing and extra virgin olive oil

Octopus salad with citrus, capers, and olives

Salt cod na bijelo (traditional Dalmatian-style salt cod)

Traditional Dalmatian Gregada fish stew with potatoes and olive oil

Sea bass fillet with Swiss chard and potatoes

Salmon fillet with asparagus and fennel

Panko and sesame-crusted tuna steak with Mediterranean vegetables and grape salsa

Grilled squid with Swiss chard and potatoes

Black cuttlefish risotto with cuttlefish ragù

Butter-poached prawns served with red and green gazpacho

Eggplant Parmigiana (vegan option available)

Linguine in a creamy prawn bisque with sautéed prawns

Grilled chicken breast stuffed with mozzarella and sun-dried tomatoes, served with celeriac purée and crispy Parmesan tuile

Dinner

Creamy prawn soup
Saffron risotto with prawns
Traditional fish soup with Adriatic fish
Dalmatian Pašticada with homemade gnocchi
White fish Brudet served with creamy polenta
Veal cutlets with truffle mashed potatoes and demi-glace sauce
Beef tenderloin with peppercorn sauce and potato gratin
Tuna tartare
Sicilian caponata
Tempura popcorn prawns with spicy creamy dipping sauce

Desserts

Baked cheesecake with passion fruit
Mango panna cotta
Chocolate brownie with strawberry jam and vanilla ice cream
Classic tiramisu
Mille-feuille with white chocolate mousse and fresh raspberries
Chocolate soufflé







Wishing You a Memorable Dining Experience