

A whole roasted fish, likely sea bream, is the centerpiece of the dish, served on a rustic blue ceramic plate. The fish is accompanied by a vibrant medley of fresh vegetables, including cherry tomatoes and leafy greens, garnished with a drizzle of olive oil and a scattering of yellow cheese shavings. A small, light blue ceramic bowl containing a dark, rich sauce sits in the upper left corner. The background is a dark, textured surface, possibly a wooden table, with a few more cherry tomatoes and a slice of bread visible in the foreground.

TOUCH ADRIATIC

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# SAMPLE MENU

MISS KATARINA ~ FERRETTI 880

Davor brings over 20 years of extensive experience gained from working in upscale restaurants and aboard luxury motor yachts. Proficient in modern, Asian, and Greek cuisine, Davor's culinary repertoire is as diverse as it is refined. He enjoys expressing his sense of aesthetics through the presentation and composition of dishes in every meal. Known for his organization and creativity, Davor delights in crafting new dishes to create memorable charter experiences for clients. Fluent in English, he ensures seamless communication, allowing clients to easily convey their preferences to him.

## Chef **DAVOR GENERALIC**

Nationality Croatian

## DAILY BREAKFAST OPTIONS

Coffee, selection of tea,

Milk, yogurt, fruit yogurt

Orange, grape, lemon squeezed juice, smoothies

Mixed cereals, cornflakes, oat meals

Butter, jams, marmalade, Nutella, pâté, honey

Choice of eggs

Selection of cheese, prosciutto, salami

Crispy roasted bacon, sausages

French toast, pancakes, waffles, croissant

Seasonal fresh fruits

Cherry tomatoes, salads, avocado, buffalo mozzarella

## DAY 1

### LUNCH

Tomato soup with sweet corn, basil and croutons  
Tomato, basil and mozzarella bruschette  
Dalmatian style octopus salad

### DINNER

Vitello tonnato  
Rib eye steak, rosemary baked potatoes  
Chocolate cake

## DAY 2

### LUNCH

Mediterranean style fish soup  
Fresh langoustine risotto, arugula  
Fresh seasonal fruit

### DINNER

Beef tartare, seasoned butter, toasted bread  
Flet mignon, pumpkin puree, soy glazed asparagus

## DAY 3

### LUNCH

Burrata salad with, grilled apricot and pine nuts  
Buffalo style chicken wings, fries  
Homemade ice cream

### DINNER

Ricotta and spinach ravioli  
Sea bass "a la chef", zucchini, anchovies, and black olives

## DAY 4

### LUNCH

Baked feta cheese with tomatoes and paprika  
Chicken and pork souvlaki, tzatziki  
Greek salad

### DINNER

Adriatic prawn and truffle tartar, spice mayo  
Cuttlefish "black risotto"  
Tiramisu

## DAY 5

### LUNCH

Mussel "buzara style"  
Bavette pasta with clams, white wine, and garlic sauce  
Cheesecake

### DINNER

Creamy roasted cauliflower soup, parmesan baked bread  
Honey and rosemary lamb chops, celery puree



## DAY 6

### LUNCH

Tuna tartar, toasted bread, butter  
Grilled fish plate with mixed vegetables  
Chocolate mousse

### DINNER

Beef steak tagliata, rocket and salsa verde  
“Pljukanci” pasta with truffles and prosciutto

## DAY 7

### LUNCH

Aubergine parmigiana  
Creamy lemon parmesan chicken, rice, salad  
Lava cake

### DINNER

Seared scallops with capers and lemon  
Stuffed calamari al forno, potatoes, mix salad

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