

# MENU PROPOSALS – July 2017

## *MENU 1*

Mussels “buzara” – mussels in white wine and garlic sauce

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Grilled fresh fish, grilled vegetables with olive oil and fresh herbs; salad

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Traditional Brač almond cake (almonds, oranges and chocolate)

## *MENU 2*

Dalmatian smoked ham “*pršut*”; black olives tapenade; grilled bread with olive oil

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A selection of grilled meat, roasted vegetables and potatoes with rosemary; salad

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Dark chocolate soufflé

## *MENU 3*

Broad bean and mint pâté with parmesan cheese;

Young sheep cheese with tomatoes, mix of herbs and local olive oil

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Local lamb roasted in fireplace under “peka” (traditional iron bell); roasted potatoes with rosemary;

*\*\*Peka can be made with other meat as well, like veal or chicken and potatoes, or it can be mixed peka with lamb, pork and veal\*\**

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Fresh figs pie

## *MENU 4*

Pumpkin soup

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Dalmatian “*paštica*” – traditional festive dish - marinated and pot roasted beef in rich sauce with prunes, served with homemade gnocchi; salad

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“Paradižet” – Dalmatian floating islands (meringues in vanilla custard sauce)

### **MENU 5**

Black risotto with cuttlefish

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*“Frigadura”* – fried calamari, fried prawns & fried fish; two dips and salads

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Cheeses and fruits

### **MENU 6**

Roasted zucchini with prawns

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Grilled beefsteak on rucola (rocket salad) with aceto balsamico;

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Light roulade with peaches and almonds

### **MENU 7**

Spaghetti with traditional tomato sauce *“šalša”*

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Roasted chicken with mediterranean spices and roasted vegetables; salad

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Homemade apple strudel

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Price of these and similar menus on request.

More exclusive ingredients can also be arranged few days in advance (lobsters, oysters, truffles etc) with extra charge. Any prices quoted include purchasing of the best seasonal groceries, cooking and serving of the meals. The waiter sets the table in the villa, brings and serves the food and takes away the dishes.

These are example menus. [Guests can choose different combinations of starters, main dishes and desserts](#), at least one day in advance. We try to be flexible as much as possible, however we cannot prepare different menus for each person, but [guests should decide as a group](#). We reserve the right to adapt ordered menus according to daily availability of fresh ingredients (especially fish and sea food).

Meals are payable on site in cash to the villa manager or chef. We are not able to accept credit card payments for the chef service!

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