



Mudra
ART CUISINE

Starters

TUNA CRUDO 120 g | P, D

Tuna, local burrata from Podgorica, raspberries, cherry tomatoes,
extra virgin olive oil & fresh herbs
29.00

SEABASS CEVICHE 100 g | P

Seabass, kiwi, avocado & cherries
25.00

ADRIATIC PRAWN CARPACCIO 150 g | P, LS

Adriatic prawns, Berba olive oil, yuzu juice and sake-infused prawn head consommé
31.00

GRILLED SQUID 120 g | P, D

Squid, truffles, Parmigiano cream, yoghurt foam and Chardonnay
22.00

Soup

LOBSTER BISQUE 200 g | P, D, A

Poached lobster tail with curry Chantilly
21.00

Main courses

BEEF TENDERLOIN 300 g | D, A

Grilled beef tenderloin, peppercorn sauce and crispy potatoes
55.00

MONKFISH & PRAWN BUZARA 300 g | LS, P, G

Slow-cooked with Chardonnay, baby potatoes and green beans
36.00

48-HOUR AGED GROUPE 250 g | LS, P

Grouper fish, star anise-infused fish-bone demi-glace
43.00

SEABASS 250 g | P, D, LS

Seabass fillet, Boka Bay oyster sauce, horseradish crème fraîche and Swiss chard
38.00

FISH OF THE DAY | P, LS

Local Fishermen's Catch of the Day
Seabass, seabream, amberjack or grouper, prepared as soup, carpaccio or grilled
86.00

LOBSTER | P, LS

Prepared according to the chef's recommendation
184.00

Pasta & Risotto

PRAWN LINGUINE 220 g | G, A, P, LS, D

Local prawns, bisque cappuccino and salmon caviar
31.00

TRUFFLE ORZO 250 g | G, D

Truffle shavings, Parmigiano and prosciutto cotto
28.00

CHICKEN RISOTTO 250 g | D

Carnaroli rice, slow-braised chicken wings with sauce poulette
24.00

Vegan Dishes

MISO CABBAGE 200 g | V

Slow-Baked Miso-glazed cabbage with tofu
18.00

GREEN MARKET SELECTION 200 g | V

Chef's Kotor Green Market seasonal selection
25.00

Side Dishes

FRENCH FRIES 80 g | V

8.00

BABY POTATOES 80 g | VG

9.00

GREEN VEGETABLES 80 g | VG

Seasonal green vegetables with lemon curd
9.00

Desserts

HOT CHOCOLATE 120 g | D, G

70% smoked chocolate ganache, smoked chocolate ice cream and crumble
12.00

PEACH PARFAIT 120 g | D

Lime marshmallow, fresh fruit and peach sauce
13.00

FLOATING ISLANDS 120 g | D

Light meringue and crème anglaise
8.00



P | Pescatarian
N | Nuts
A | Alcohol
G | Gluten
D | Dairy
LS | Locally sourced
V | Vegan
VG | Vegetarian

All prices are in € inclusive of VAT,
and subject to a 10% service charge.