



Mudra

ART CUISINE

Starters

TUNA CRUDO 120 g | P, D

Yellowfin tuna crudo with artisanal burrata from Podgorica, fresh raspberries, heritage cherry tomatoes, extra virgin olive oil and garden herbs
27.00

ADRIATIC FISH SELECTION 180 g | P, D, E

A crisp selection of the day's Adriatic catch, including red mullet, sardines and small sea bream, served with house tartare sauce and pickled seaweed
25.00

GRILLED ADRIATIC PRAWNS 150 g | P, LS

Grilled Adriatic prawns, with sweet and sour aloe vera and seasonal vegetables from the Kotor's Green Market
31.00

HEIRLOOM TOMATO CARPACCIO 150 g | D

Heirloom tomatoes with fresh local cheese, anchovy paste and green olive tapenade
22.00

CHARGRILLED SQUID 120 g | P, D

Chargrilled squid with black truffle, Parmigiano cream, yogurt espuma and Chardonnay reduction
27.00

Soup

LOBSTER BISQUE 200 g | P, D, A

Traditional lobster bisque with poached lobster tail and delicate curry Chantilly cream
21.00

Main courses

BEEF TENDERLOIN 300 g | D, A

Chargrilled beef tenderloin with green peppercorn sauce and crispy potatoes
55.00

SLOW-BRAISED MOUNTAIN LAMB 300 g | D, G

Slow-braised mountain lamb served with traditional kajmak
39.00

HERB-CRUSTED GROUPER 250 g | D, LS, P, G

Pan-roasted grouper with a fragrant herb crust, grilled artichokes and white wine velouté
43.00

SEA BASS FILLET 250 g | P, D, LS

Pan-seared sea bass fillet with Boka Bay oyster sauce, horseradish crème fraîche and Swiss chard
38.00

CATCH OF THE DAY | P, LS

The finest Adriatic catch, including sea bass, sea bream, amberjack or grouper, served grilled, as carpaccio or as a traditional fish soup
86.00

WHOLE LOBSTER | P

Whole lobster prepared according to the Chef's daily inspiration
184.00

Pasta & Risotto

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

Linguine with Adriatic prawns, lobster bisque espuma and salmon caviar
31.00

TRUFFLE ORZO 250 g | G, D

Creamy orzo with black truffle, Parmigiano Reggiano and Prosciutto Cotto
28.00

CHICKEN RISOTTO 250 g | D

Carnaroli risotto with slow-braised chicken, finished with Sauce Poulette
24.00

Vegan Dishes

MISO CABBAGE 200 g | V

Charred cabbage glazed with white miso and finished with seasonal herbs
18.00

GREEN MARKET SELECTION 200 g | V

A seasonal selection of vegetables from the Kotor Green Market, prepared according to the Chef's inspiration
25.00

Side Dishes

FRENCH FRIES 80 g | V

Golden hand-cut French fries
8.00

BABY POTATOES 80 g | VG

Roasted baby potatoes with aromatic herbs
9.00

GREEN VEGETABLES 80 g | VG

Lightly sautéed seasonal green vegetables
9.00

Desserts

WARM CHOCOLATE FONDANT 120 g | D, G

Warm chocolate fondant with a molten centre
12.00

PEACH PARFAIT 120 g | D

Silky peach parfait with seasonal fruit
13.00

"LA PERVERSION" 120 g | D

A contemporary interpretation of the classic Paris-Brest, finished with pistachio cream by Chef E.D.
8.00



P | Pescatarian
N | Nuts
E | Eggs
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.