

One&Only

PORTONOVİ

Montenegro

SABIA

ITALIAN FOOD BY THE SEA

Nourish your soul with extraordinary Italian flavours. With an elegant menu that blends Italian time-honoured culinary traditions with modern twists, as well as an al fresco terrace, this is dining that engages all five senses.

M E N U

APPETISER

INSALATA DI FINOCCHI | 100 g | VV
fennel salad, fresh orange, citrus dressing

MAIN COURSE

BRASATO DI MANZO | 250 g | A
slow-cooked beef, Barolo wine, truffle mashed potatoes

Or

MEDITERRANEAN SEA BREAM ISOLANA | 220 g | S
datterino tomatoes, taggiasca olives, basil,
parsley, fregola risotto

DESSERT

PISTACHIO TIRAMISU | 110 g | N
mascarpone cream, pistachio, ladyfingers,
orange zest, almond coffee

EUR 150 per person

ALCOHOL (A), NUTS (N), PORK (P), SEAFOOD OR SHELLFISH (S), VEGAN (VV)

Please notify our service colleagues if you have any known food allergies or intolerance.
Our food is prepared in an environment where peanuts/nuts and other allergens are handled.
Currently, there is no separate concerned allergen-free preparation area.

ALL PRICES ARE IN EURO AND SUBJECT TO 10% SERVICE CHARGE

M E N U

FIRST COURSE

PANZANELLA SALAD | 100 g | V, GF
celery sticks, cherry tomatoes, cucumber, red onion,
tofu foam, white balsamic dressing

SECOND COURSE

VITELLO TONNATO E INSALATA AI FRUTTI DI
BOSCO | 120 g | GF, S
slow-cooked veal loin, capers, tuna-anchovy sauce,
berry salad

MAIN COURSE

COSTOLETTE DI AGNELLO ALLA SCOTTADITO | 250 g | N
roasted lamb rack, hazelnuts, rosemary jus, glazed baby broccoli
Or

RISOTTO ALLA MILANESE CON GAMBERI E
STRACCIATELLA | 220 g | S, GF
saffron carnaroli risotto, red shrimps, stracciatella cheese

DESSERT

RUM BABA | 110 g | A
vanilla cream, pineapple

EUR 250 per person

ALCOHOL (A), GLUTEN FREE (GF), NUTS (N), SEAFOOD OR SHELLFISH (S), VEGETARIAN (V)

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M E N U

FIRST COURSE

BITES | 60 g | S

polenta and cod fish mantecato, fried polenta, lemon
mayonnaise, black caviar

MIDDLE COURSE

TARTARA DI MANZO | 70 g | N, GF

wagyu beef tartare, truffle carpaccio, aged parmesan fondue,
lemon zest, shallot, Maldon salt

SECOND COURSE

TONNO ROSSO TONNATO | 80 g | S

seared yellowfin tuna loin, capers, tuna-anchovy sauce, dried
mullet bottarga

PALATE CLEANSER

AMALFI LEMON SORBET | 30 g | GF, VV

MAIN COURSE

FILETTO ROSSINI | 240 g | N

slow-cooked beef fillet, pan-fried duck liver, truffle carpaccio,
brioche bread, baby spinach, truffle jus

Or

ROMBO AL LIMONE | 250 g | S

turbot fillet, Amalfi lemon, roasted celeriac, Oscietra caviar

DESSERT

MONTEBIANCO | 120 g | N, GF

Italian meringue, glazed chestnut, mascarpone mousse

EUR 350 per person

GLUTEN FREE (GF), NUTS (N), SEAFOOD OR SHELLFISH (S), VEGAN (VV)

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MONTENEGRIN STEAKHOUSE

Enjoy the easy atmosphere of La Veranda's relaxed buffet and à la carte menu, influenced by Montenegrin cuisine and home cooking styles. Local ingredients shine through time-honoured recipes, enhanced with creative flair.

M E N U

APPETISER

HEIRLOOM TOMATO SALAD | 100 g | VV

farmhouse tomatoes, confit cherry tomatoes, tomato broth

MAIN COURSE

NJEGUŠKI STEAK | 220 g | P

beef tenderloin, Njeguški cheese crust, Njeguški prosciutto, potato and kajmak gratin

Or

ADRIATIC SEA BASS | 220 g | S

olive and tomato relish, burnt orange mousse, grilled vegetables

DESSERT

CALLEBAUT CHOCOLATE TRIO | 110 g

callebaut chocolate mousse, mud sponge

EUR 150 per person

PORK (P), SEAFOOD OR SHELLFISH (S), VEGAN (VV)

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M E N U

FIRST COURSE

ANCIENT GRAINS | 100 g | DF, GF
celery, orange, pickled raisins, nettle pesto

SECOND COURSE

ROAST BEEF | 120 g
quail eggs, frisée lettuce, pickled capers, Njeguški cheese
chips, confit cherry tomatoes

MAIN COURSE

BLACK ANGUS RIBEYE | 220 g
glazed carrots, baby broccoli, truffle mashed potatoes, demi-glace sauce

Or

GRILLED OCTOPUS | 220 g | S
glazed carrots, baby broccoli, saffron béarnaise, celery purée

DESSERT

HAZELNUT CHOUX | 110 g | N
hazelnut paste, roasted hazelnuts, pastry cream

EUR 250 per person

DAIRY FREE (DF), GLUTEN FREE (GF), NUTS (N), SEAFOOD OR SHELLFISH (S)

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FIRST COURSE

WAGYU BITES | 50 g | DF, GF

truffle sauce, fresh truffles, foie gras mousse, apricot compote

MIDDLE COURSE

OSCIETRA CAVIAR | 30 G | A, S

porcini foam, crispy shallots, champagne blini

SECOND COURSE

GOAT CHEESE & ESPRESSO FIGS | 80 g | GF, VV

creamy goat cheese, espresso figs, basil sorbet, vanilla, black pepper

PALATE CLEANSER

LIME SORBET | 30 g | GF, VV

MAIN COURSE

DUCK | 240 g | GF

glazed root vegetables, blood orange, duck jus

Or

DOVER SOLE MEDITERRANEAN STYLE | 240 g | GF, S

beurre monté, glazed root vegetables, burnt orange relish

DESSERT

NUTTY DELIGHT | 110 g | N

hazelnut sponge, praline crunch, milk chocolate mousse

EUR 350 per person

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TAPASAKE

JAPANESE-MEDITERRANEAN

The beating heart of One&Only Portonovi, Tapasake is Montenegro's most exclusive waterfront destination, combining inspiring flavours with captivating style and world-renowned service. With panoramic views of the bay and the Adriatic Sea beyond, experience the chic Tapasake lifestyle alongside eclectic mixology and contemporary Japanese-Mediterranean cuisine.

TAPASAKE

M E N U

SILVER

BITES

SPICY EDAMAME | 50 g | DF, N, V

spicy edamame

CRISPY RICE BEEF TARTARE | 50 g | DF, S

crispy rice, beef tartare

APPETISERS

SEABASS CARPACCIO | 60 g | DF, GF

thinly sliced seabass

ROCKET SALAD WITH VANILLA MISO DRESSING | 60 g | GF

rocket salad, vanilla miso dressing

SUSHI SELECTION

SALMON VOLCANO ROLL | 60 g | DF, S

salmon roll

VEGETABLE FUTOMAKI | 60 g | VV

mixed vegetables

SEABASS NIGIRI | 25 g | DF, GF

2 pieces

MAIN

TENDERLOIN WITH WASABI BUTTER SAUCE | 100 g | DF

beef tenderloin, wasabi butter sauce

SEABASS WITH HERB SALSA | 100 g | DF, GF, S

seabass fillet, herb salsa

DESSERT

JAPANESE CHEESECAKE | 80 g | V

light Japanese cheesecake

EUR 150 per person

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TAPASAKE

GOLD

M E N U

BITES

EDAMAME WITH HONEY AND TRUFFLE | 50 g | VV

edamame, honey, truffle

CRISPY RICE TUNA TARTARE | 60 g | DF

crispy rice, tuna tartare

APPETISERS

SEABASS WITH CITRUS DRESSING | 60 g

seabass fillet, citrus dressing

ROCKET SALAD WITH TRUFFLE MISO DRESSING | 60 g | DF, S

rocket salad, miso, truffle

SUSHI SELECTION

TUNA FIRECRACKER ROLL | 60 g | DF, GF, S

tuna roll

SHRIMP TEMPURA ROLL | 60 g | DF, GF, S

shrimp tempura

SALMON NIGIRI | 25 g | DF, GF, S

2 pieces

EEL NIGIRI | 25 g | A, DF, S

2 pieces

MAIN

SEABASS WITH YASAI DRESSING | 100 g | S

seabass fillet, yasai dressing

AUSTRALIAN STRIPLOIN WITH TERIYAKI AND TRUFFLE |

100 g | DF

striploin, teriyaki sauce, truffle

DESSERT

CHOCOLATE BOMBA | 70 g

chocolate dessert

EUR 250 per person

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TAPASAKE

PLATINUM

M E N U

(all dishes are served with caviar or truffle)

BITES

EDAMAME WITH HONEY AND TRUFFLE | 50 g | VV

edamame, honey, truffle

LOBSTER BRIOCHE | 60 g | S

lobster, brioche

APPETISERS

SPINACH SALAD WITH SHRIMP AND TRUFFLE | 60 g | S

spinach, shrimp, truffle

SALMON CRUDO | 60 g | DF, S

fresh salmon

SCALLOPS WITH FOIE GRAS AND VANILLA MISO | 50 g | DF, S

scallops, foie gras, vanilla miso

SUSHI SELECTION

SHRIMP AND KING CRAB ROLL | 60 g | DF, SF

shrimp, king crab

WAGYU ROLL WITH TUNA, HAMACHI AND FOIE GRAS | 60 g | DF, S

wagyu, tuna, hamachi, foie gras

WAGYU NIGIRI | 25 g | DF, S

2 pieces

SALMON NIGIRI | 25 g | DF, S, A

2 pieces

MAIN

WAGYU WITH POTATO GRATIN AND TRUFFLE CREAM | 90 g | DF

wagyu beef, potato gratin, truffle cream

CHILEAN SEABASS WITH SMOKED DASHI CREAM | 90 g

seabass fillet, smoked dashi cream

DESSERT

HAZELNUT ROCHER | 90 g | N

hazelnut, chocolate

EUR 395 per person

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