



CROATIAN CATAMARAN

FLORAMYE

SAMPLE MEAL OVERVIEW



CHEF IGOR

Igor expresses his culinary creativity through Mediterranean cuisine, particularly Dalmatian dishes, blending flavours and techniques from a range of culinary traditions, including Italian, Lebanese, Spanish, Turkish, and continental. He especially enjoys working with old recipes where simplicity beautifully complements the taste of quality, natural ingredients sourced from both land and sea.

He takes immense pride in plating dishes to ensure guests have a memorable first impression. However, Igor also cherishes the tradition of serving certain recipes “family style,” appreciating the stories behind these time-honoured dishes.

In his spare time, Igor runs his own industrial design studio in Zagreb, specializing in the design and creation of industrial-style home lighting and furniture, many of which have been showcased in exhibitions. His latest creative endeavour involves designing sunglasses.



SIGNATURE DISH

Floramye's signature dish - seafood Pasticada - is a "sea" interpretation of a traditional Dalmatian dish, which is originally a meat dish in ragù.



APPETIZERS

Tuna saur
Salmon quiche
Octopuss carpaccio
Tuna/langoustine/beef tatar
Vitello tonato
Spicy octopuss tacos
Marinated red mullet
St.Pietro and truffle carpaccio
Monkfish and shrimps cheviche



SOUPS

COLD CUCUMBER
ADRIATIC FISH
BOULLABAISSE
CREAMY SHRIMP AND LANGOUSTINE
PUMPKIN
GAZPACHO
SALMON AND FENNEL



SALADS

BLACK RICE AND CARROTS SALAD

STEAK TAGLIATA

WARM/COLD CHICKEN SALAD

POACHED PEACHES AND PINE NUTS
SALAD

CESAR SALAD

OCTOPUSS SALAD

CAPONATA



PASTA & RISOTTOS

PUMPKIN AND BURATTA RISOTTO

SHRIMP PACCHERI

VEAL RISOTTO

CALAMARI AND ARUGULA RISOTTO

BEEFSTEAK AND TRUFFLE GNOCCHI

LINGUINI CON VONGOLE

TORTELLON SEABASS

PEAR WILLIAMS AND PANCETTA RISOTTO



FISH & SEAFOOD

PAŠTICADA "FLORAMYE"-(SWORDFISH IN RED VINE SAUCE)

TUNA WELLINGTON

CUTTLEFISH AND CALAMARI GOULASH

MONKFISH PICATTA

OCTOPUSS RAGU

TUNA TATAKI

SEABASS UNDER SALT CRUST

PAGAR "AL FORNO"

ST.PIETRO AND MONKFISH "GREGADA"

LANGOUSTINE/LOBSTER "BUZARA"

SEAFOOD BRODETTO



MEAT

VEAL SALTIMBOCCA

DUCK CONFIT

LAMB SOUS-VIDE

LAMB CHOPS IN WINE-CHATEAU

BEEF TENDERLOIN IN SELECTION OF
SAUCES

DARK BEER AND THYME GOULASH



VEGETARIAN/VEGAN

MUSHROOM ORSOTTO

PARMIGIANNA

CAULIFLOWER STEAK

VEGAN GREEK MOUSAKKA

ZUCHINNI WITH CHICKPEAS AND QUINOA

TAHINNI BROCCOLLI



DESSERTS

Citrus posset

Almond and hazelnut

semmifreddo

Poached pears and panna
cotta

Mojito mousse with
blueberries

Crostata Floramye (dry
figs, carob, mascarpone)

Splitska torta

Tiramisu

Lemon tart

Chocolate and almond cake

