

SAMPLE MENU



# MarAllure

CUSTOM BUILT



## Josip Babic

CHEF

Croatian

A Croatian culinary maestro, Chef Josip, brings exceptional skill and creativity to Marallure's kitchen. His education and certifications reflect a strong commitment to the highest standards of fine dining. Modest yet remarkably hardworking and inventive, Chef Josip's dedication and reliability make him an invaluable part of the team, crafting delicious and distinctive meals for every guest.

## DAY 1

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### LUNCH

Octopus salad  
Olive oil  
Homemade gnocchi  
Shrimp tails  
Panna Cotta  
Mango Sauce

### DINNER

Fish soup  
Rice, carrot, parsley  
Lobster pasta  
White wine, tomatoes, lemon  
Ferrero Cake  
Toasted Hazelnut

## DAY 2

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### LUNCH

Beefsteak Salad  
Lamb salad, Cherry Tomatoes,  
Grana Padano, Basil Pesto  
Duck Breast  
Wild Mushroom risotto  
Mango sorbet

### DINNER

Tomato burrata salad  
Basil  
Beef Steak  
Rattatuille, Sweet Potato cream, Soy Sauce  
Apple Strudel  
Vanilla Ice Cream

## DAY 3

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### LUNCH

Cauliflower Leek Soup  
Croutons  
Aged RibEye Steak  
Celery Cream, Truffle Gratin Potato  
Chocolate Cake  
Vanilla Ice Cream

### DINNER

Roasted scallops  
Lemon, cream  
Sea Bass fillet  
Swiss chard, grilled cherry tomatoes  
Orange Brownie  
Chocolate Ganache

## DAY 4

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### LUNCH

Octopus carpaccio  
Balsamic Caviar  
Dentex fillet  
Rosemary roasted potatoes, aragula  
Creme Brulle  
White Chocolate, Rosemary

### DINNER

Beetroot salad  
Basil Pesto, pine nuts, orange, feta cheese  
Grilled Octopus Tails  
Quinoa salad, Lemon  
Tress Leches  
Caramel

## DAY 5

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### LUNCH

Tuna tartare  
Lime, avocado, soya sauce  
John Dory Fillet  
Potato salad, vegetables  
Cheesecake  
Cow Milk Curd

### DINNER

Cesar Salad  
Marinated Prawns, Croutons, Grana Padano  
Tuna Steak  
Basil risotto, asparagus  
Tiramisu  
Coffee, Cookies

## DAY 6

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### LUNCH

Mediterranean salad  
Cherry tomatoes, cucumber, feta cheese  
Octopus Stew  
Red wine, homemade pasta  
Lava cake  
Vanilla ice cream

### DINNER

Shrimp risotto  
Sun dry tomatoes, white wine  
Fillet of Brill  
Cous cous salad, bean cream  
Panna Cotta  
Raspberry sauce

## DAY 7

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### LUNCH

Dalmatian plate  
Prosciutto, local cheese, olives  
Dalmatian Pasticada  
Beef, Homemade sweet potato gnocchi  
Caramel Chocolate Brownie  
Vanilla Ice Cream

### DINNER

Beef Tenderloin Carpaccio  
Parmesan, Pickled Red Onion  
Slow Roasted Veal  
Baby Carrot, Rosemary, Roasted Potato  
Selection of Cheese  
Dry Fruits, Fig Jam, Crackers

SAMPLE MENU MARALLURE Custom Built

