



SAMPLE MENU

San LiMi

I am Chef Josip Mioč, started my culinary journey 12 years ago in search of developing my own style of cooking working all around the world in top restaurants, hotels and all sort of luxury vessels.

Through my gastronomy journey, I found a way to put Mediterranean style in a „modern suit“ so that guests can experience full Mediterranean taste and aromas with a little international culinary touch and my passion on the plate.

Chef Josip Mioč

Nationality Croatian



BREAKFAST MENU

with freshly Baked Bread by Chef Josip

SERVED AT THE TABLE

Various granola, Cold selection of cheeses and salami, Cut fresh fruit, Various berries, Selection of local jams, Butter, Various vegetables (according to your wish), Fresh baked pastries, Various yoghurts, Fresh made fruit juices

A LA CARTE

Boiled eggs,
Omelettes,
Scramble eggs,
Crepes,
American pancakes

KIDSCORNER

Various pasta with
Tomato sauce,
Bolognese sauce,
Aglio Al olio
Also
Various types of bread
crumb fried meat:
French fries

DAY 1

LAUNCH

Prawns and zucchini risotto

Greek salad

DINNER

Tuna tartare with guacamole and black olive powder

Seabass file with sautéed leek and peas, couliflower
cream and fish reduction

Lemon cream, fresh berries and crumble

DAY 2

LAUNCH

Gazpacho with tomato, cucumber and chive

Salmon, cous-cous, spinach, asparagus

DINNER

Mushroom risotto

Veal file, sautéed leek and potato, jus

Tiramisu

DAY 3

LAUNCH

Beef tagliat

Chicken taquitos

Cous-cous salad

DINNER

Salad with cherry, asparagus, feta , agilo-peperoncino

Beefsteak, mushroom rague, jus

Lemon sorbet

DAY 4

LAUNCH

Salmon Buddha bowl

DINNER

Zucchini -spinach soup, garlic cream, croutons

Beef cheeks, cafe de Paris potato

Raw cake

DAY 5

LAUNCH

Selection of Croatian cheeses

Veal risotto

Salad

DINNER

Pan fried Tuna Tataki, avocado creamed onion jam,
sundried cherry tomatoes

Lobster tail, blue potatoes salad, bisque

Chocolate sponge, vanilla ice cream, blueberry coulis

DAY 6

LAUNCH

Spanish Ribeye steak, potato cream, lamb lettuce, jus

DINNER

Pan fried Foie Gras, beluga lentil ragout ,marinated
peach, raspberry sauce

Dentex file, spinach,citrus beurre blanc

Lemon tart

DAY 7

LAUNCH

Seafood pasta

Greek Salad

DINNER

Ravioli stuffed with Istrian cheese Skuta, grana Padano, black Truffle sauce

Txogitxu Ribeye steak, burned shallot, sauteed baby vegetables, Roquefort chesse, jus

Caramelised peach, honey crumble, vanilla ice cream

Or anything on request...



“Mastering the art of culinary excellence through passion, precision, and creativity.”

NOEL

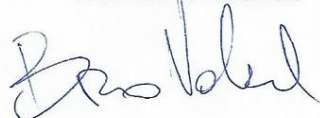
This is to confirm that Mr. Josip Mioč have spent a stage with the team at Noel restaurant between first till the trity of January.

Josip have proven to be creativ, a fast learner and a person which has expanded love to the job. He was making the tasks done and with high precision and on a required level.

I would look forward to repeating this in the future.

All the best

Bruno Vokal
Head chef of Noel restaurant



C.A.

The twenty-fifth of February 2022

This is to confirm that Mr. Josip Mioč have spent a stage with the team at Cap Aureo between the seventeen till the twenty-fifth of February

Josip have proven to be efficient, a fast learner and a person with a clear passion to the job

I would look forward to repeating this in the future

All the best

Jeffrey J Vella
Cap Aureo Concept Curator and Chef

Sent via mail



RESTAURANT

RE; JOSIP MIOČ

To whom it may concern;

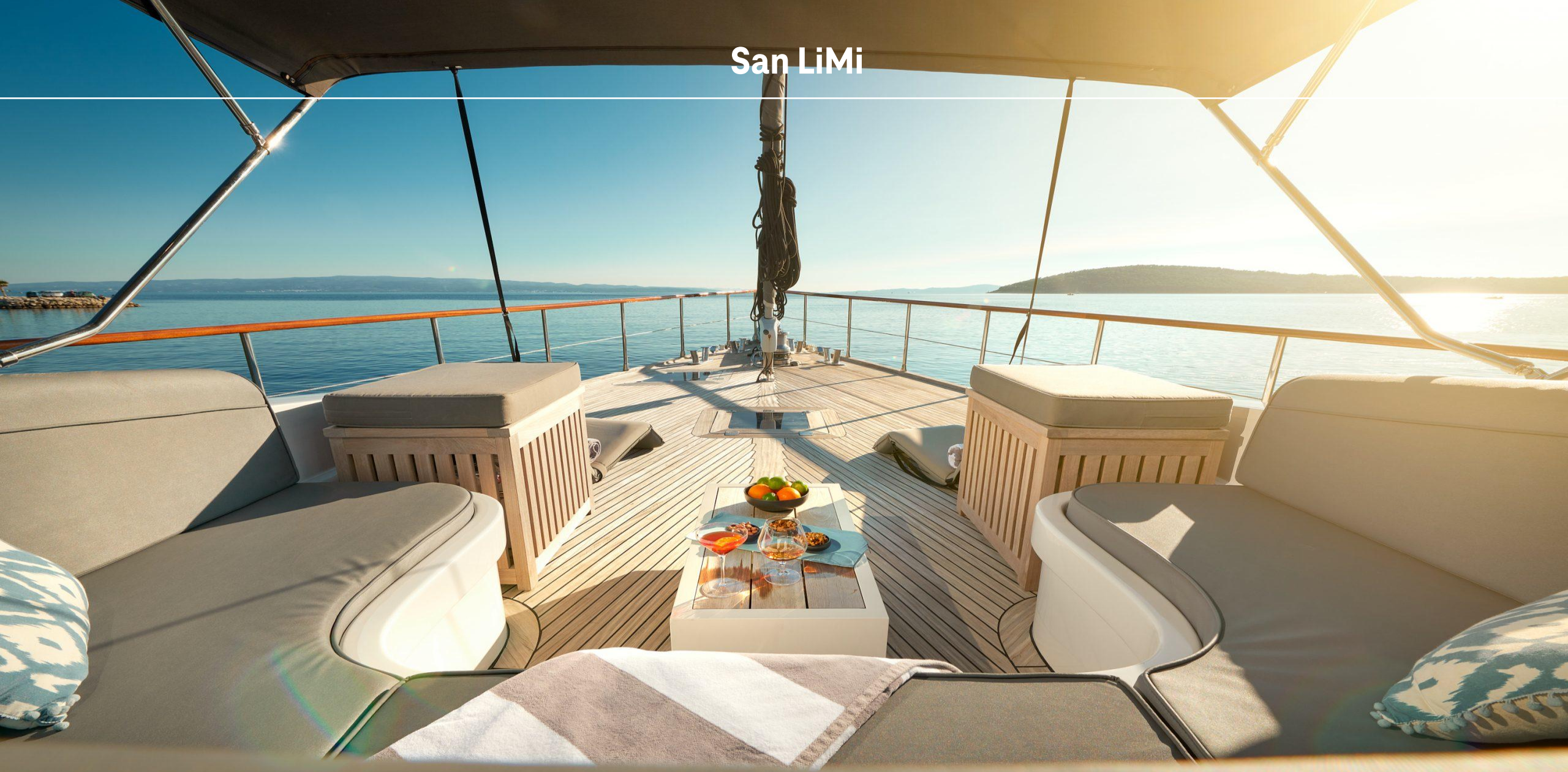
I belive Josip Mioč is a very talented young chef with plenty of potential for this industry. Whilst Josip was working here in Mano2, he always followed instructions without any complaints and was an esset to the team.

Throughout my career I have seen many stagiers come through the Mano 2 and belive Josip is very skilful and capable and will succeed in this industry.

Sincerely,

Hrvoje Kroflin
Chef / partner – Mano 2

San LiMi



The art of sailing & food