



TOUCH ADRIATIC

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SAMPLE MENU

ANAVI ~ ADMIRAL



Chef Marino was born in 1989 in Split, Croatia. He was studying for a dentist technician but his passion for cooking was stronger, and he decided to change his life path and follow his dreams. Marino started to build his chef carrier in Berlin, Germany in 2012 in Italian fine dining restaurants and five- star hotels. In 2017, Marino opened his street food restaurant in his hometown of Split. In 2019 Marino started to work on passenger deluxe and superior ships as a Head Chef. His specialty is modern Mediterranean cuisine, Spanish avant-garde and Asian cuisine. During your stay on M/Y Anavi, you will enjoy magnificent food and his good sense of humor.

Chef MARINO DIKIC

Nationality Croatian

DAY 1

LUNCH

First course

Chicken praline, hazelnut cream and
apple meringue

Main course

Lamb shank „popsicle form“ with
glaze and smooth green peas
mousse

Dessert

Milk chocolate chantilly entremet

DINNER

First course

Lobster cappuccino

Main course

Flounder souffle in mangel taco with
butternut squash steak

Dessert

Fake egg

(passion fruit and white chocolate)

DAY 2

LUNCH

First course

Mangel risotto with bone marrow

Main course

Coffee braised beef cheeks with
potato espuma and bread dust

Dessert

Coconut and strawberry entremet

DINNER

First course

Fritters with smoked mackerel

Main course

Monkfish mosaic, millefeuille potato
and fermented cucumber spaghetti

Dessert

White chocolate mousse with lemon
sponge and lavender foam

DAY 3

LUNCH

First course

Pasta colored stripes design with
champagne sabayon

Main course

Quai flan with fennel and tomato
panna cotta

Dessert

Deconstructed cheesecake with
whipped gin & tonic

DINNER

First course

Fake stone (red mullet carpaccio)

Main course

Steamed sea bass roll, gorgonzola
and beetroot bavarois with truffle
& carrots soup

Dessert

Cornflakes panna cotta

DAY 4

LUNCH

First course

Garlic and coffee risotto

Main course

Oxtail braised with crispy polenta

Dessert

Dark chocolate mousse

DINNER

First course

Red mullet carpaccio in rose tea

Main course

Sea bream confit with purple carrot
and mint emulsion

Dessert

Cheesecake sphere with crumble

DAY 5

LUNCH

First course

Celery, apple and ginger soup

Main course

Crispy lamb shoulder with aubergine
and anchovies cream

Dessert

Ruby and strawberry entremet

DINNER

First course

Cold butterfly flower spaghetti with
capelunga

Main course

Red snapper (sous vide with celery
pockets and wild mushrooms soup)

Dessert

Lemon, mint and amarena
pannacotta

DAY 6

LUNCH

First course

Black squid carbonara

Main course

Beef fillet with veal and millefoglie
beetroot

Dessert

Bavarois cream (Vanilla and Tonka)

DINNER

First course

Cone salad with shellfish, scallops and prawns

Main course

Baked swordfish with fish meringue and cauliflower
cream and edible sand

Dessert

Mango entremet

DAY 7

LUNCH

First course

Ceviche in mandarin tea with
swordfish and garden salad

Main course

Duck breast and confit legs with
poached pear

Dessert

Apple tart

DINNER

First course

Vitello Tonnato

Main course

Poached salmon in squid veal and
butternut flan

Dessert

Deconstructed pavlova

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We invite you to discover fascinating Croatia with us!