



NAVETTA 26

# FRIEND'S BOAT

7-DAY CHARTER SAMPLE MENU BY CHEF DRAŽENA PERKOV



# BREAKFAST

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Selection of breads  
Freshly squeezed orange juice  
Cereals & Yogurt  
Ham & Cheese platter  
Fruit platter

Eggs cooked all ways  
Hollandaise, mushrooms, bacon,  
beans, tomatoes  
Pancakes & Waffles  
Porridge

Additional dessert options available  
throughout the day

Fresh fruit salad ice cream & sorbet  
Crepes



# DAY 1

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## LUNCH

Pumpkin and Shrimp Bisque

Sea bass fillet with 'hrusta' crust  
and celery cream sauce

Tiramisu

## DINNER

Crispy Zucchini fritters with Feta cheese  
and a dollop of sour cream

Chicken Saltimbocca alla Romana with  
prosciutto served with scallions and parsley  
adorned sweet potatoes

Chocolate and pistachio gâteau



# DAY 2

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## LUNCH

Shrimps in tempura with wok Julienne vegetables, served with tartar sauce dollop

Mediterranean Calamari Stew with creamy polenta sider

Vanilla Mascarpone cream topped with fruit and roasted almonds

## DINNER

Crab tartar with olive oil emulsion

Home-made gnocchi with Dalmatian prosciutto and sage

Caprese cake (gluten free)



# DAY 3

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## LUNCH

Beef bouillon with home-made pasta piccola- 'cancarele'

Dalmatian 'pašticača'- braised beef dish in a fragrant sweet and sour sauce, served with gnocchi

Dalmatian crème brûlée 'rožata'

## DINNER

Selection of smoked and marinated Dalmatian fish

Smooth shrimp bisque

Rustic summer berries tart



# DAY 4

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## LUNCH

Motar and samphire (salicornia) pasta

Pan seared pork medallions with sage pesto and marinated vegetables

Chocolate mousse

## DINNER

Smoked sea bream salad completed with fresh cucumbers, radish and couscous

Roasted lamb marinated in Dalmatian herbs with baby potatoes and carrots

Apple cinnamon strudel served with ice cream



# DAY 5

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## LUNCH

Fish soup

Sea bream fillet with chilly and garlic oil,  
baby spinach and sweet potato cream sauce

French lemon cream mini tart

## DINNER

Pilchards filled with roasted tomatoes, served  
with olive oil, garlic, and parsley garnish

Black squid risotto

'Krempite'- Croatian Mille-Feuille with vanilla  
pastry cream



# DAY 6

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## LUNCH

Octopus salad completed with potatoes, capers, cherry tomatoes, black olives and scallions

Fish fillet en papillote with potatoes and Chardonnay and lemon sauce

Raspberries Charlotte cake

## DINNER

Prawns and zucchini tagliatelle

Lamb chops with caramelized carrots and onion

Chocolate tart with orange juice garnished in orange zest





# DAY 7

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## LUNCH

'Komiška pogača'-traditional pastry with anchovies and tomato

Roasted veal served with baked potatoes, grilled zucchini and aubergine, garnished with garlic and parsley

Peach crumble topped with ice cream

## DINNER

A selection of pates (tuna fish, white fish) with motar, olive oil and bread chips

Oven baked Sea bass with gratinated fennel and black olives tapenade

Cherry pie



