



SAMPLE MENU

MISS KATARINA ~ FERRETTI 880

Davor brings over 20 years of extensive experience gained from working in upscale restaurants and aboard luxury motor yachts. Proficient in modern, Asian, and Greek cuisine, Davor's culinary repertoire is as diverse as it is refined. He enjoys expressing his sense of aesthetics through the presentation and composition of dishes in every meal. Known for his organization and creativity, Davor delights in crafting new dishes to create memorable charter experiences for clients. Fluent in English, he ensures seamless communication, allowing clients to easily convey their preferences to him.

Chef **DAVOR GENERALIC**

Nationality Croatian

DAILY BREAKFAST OPTIONS

Coffee, selection of tea,

Milk, yogurt, fruit yogurt

Orange, grape, lemon squeezed juice, smoothies

Mixed cereals, cornflakes, oat meals

Butter, jams, marmalade, Nutella, pâté, honey

Choice of eggs

Selection of cheese, prosciutto, salami

Crispy roasted bacon, sausages

French toast, pancakes, waffles, croissant

Seasonal fresh fruits

Cherry tomatoes, salads, avocado, buffalo mozzarella

DAY 1

LUNCH

Tomato soup with sweet corn, basil and croutons
Tomato, basil and mozzarella bruschette
Dalmatian style octopus salad

DINNER

Vitello tonnato
Rib eye steak, rosemary baked potatoes
Chocolate cake

DAY 2

LUNCH

Mediterranean style fish soup
Fresh langoustine risotto, arugula
Fresh seasonal fruit

DINNER

Beef tartare, seasoned butter, toasted bread
Flet mignon, pumpkin puree, soy glazed asparagus

DAY 3

LUNCH

Burrata salad with, grilled apricot and pine nuts
Buffalo style chicken wings, fries
Homemade ice cream

DINNER

Ricotta and spinach ravioli
Sea bass "a la chef", zucchini, anchovies, and black olives

DAY 4

LUNCH

Baked feta cheese with tomatoes and paprika
Chicken and pork souvlaki, tzatziki
Greek salad

DINNER

Adriatic prawn and truffle tartar, spice mayo
Cuttlefish "black risotto"
Tiramisu

DAY 5

LUNCH

Mussel "buzara style"
Bavette pasta with clams, white wine, and garlic sauce
Cheesecake

DINNER

Creamy roasted cauliflower soup, parmesan baked bread
Honey and rosemary lamb chops, celery puree

DAY 6

LUNCH

Tuna tartar, toasted bread, butter
Grilled fish plate with mixed vegetables
Chocolate mousse

DINNER

Beef steak tagliata, rocket and salsa verde
“Pljukanci” pasta with truffles and prosciutto

DAY 7

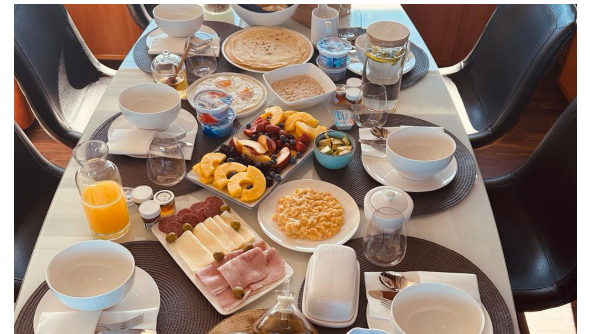
LUNCH

Aubergine parmigiana
Creamy lemon parmesan chicken, rice, salad
Lava cake

DINNER

Seared scallops with capers and lemon
Stuffed calamari al forno, potatoes, mix salad

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We invite you to discover fascinating Croatia with us!