

Nenad is talented Croatian culinary artist aboard AGAVE. With extensive experience working in various esteemed restaurants, Nenad brings his passion for cooking. He specializes in Mediterranean cuisine, ensuring a delightful and authentic dining experience. Nenad thrives in a collaborative environment and values continuous learning and growth, demonstrating his dedication to culinary excellence. Enjoy his innovative and flavourful dishes, crafted to perfection just for you.

Chef NENAD CILI

Nationality Croatian

LUNCH

Marinated fish with capers
Sea bass fillet with Swiss chard and potatoes with dalmatian herbs

DESSERT

Fruits

DINNER

Cucumber and yogurt gazpacho
Pasta with prawns

DESSERT

Ice cream

LUNCH

Salmon salad with dill dressing Shrimps Buzara style – traditional Croatian

DESSERT

Panna cotta

DINNER

Bruschetta
Stuffed pork fillet, celery cream and asparagus

DESSERT

Pancakes

LUNCH

Beetroot risotto with Feta cheese Stuffed squid and potatoes with olives

DESSERT

Lemon tart

DINNER

Dalmatian plate
Beefsteak with Parisienne potatoes and pods

LUNCH

Soparnik
Octopus salad
Monkfish on wine with gnocchi

DESSERT

Brownie

DINNER

Ravioli with cheese and sage sauce
Dalmatian pašticada
(Marinated and slow cooking beef with gnocchi)

DESSERT

Lava cake with ice cream

LUNCH

Mussels Buzara style with white wine Grilled salmon with vegetables

DESSERT

Fruits

DINNER

Shrimp tartare with wasabi Adriatic white fish in paper

DESSERT

Cheesecake

LUNCH

Rosted Scallops
Veal medallions, mushroom sauce and rosti potatoes

DESSERT

Tiramisu

DINNER

Pawns in tempura with jasmine rice and sweet chili Rib eye steak with couscous and marinated vegetables

DESSERT

Cream Brulé

LUNCH

Seafood risotto Grilled shrimps

DESSERT

Apple pie

DINNER

Greek salad Brodetto- mix fish, shellfish, crabs

DESSERT

Strawberry with mascarpone cream