



KARIZMA

MENU SAMPLE

Meet the Chef



MARKO STANČIĆ

PROFESSIONAL BACKGROUND:

Our chef, Marko, is a humble soul in the turmoil of culinary minds, an expert in hospitality. From the very start, thrown into the fire of cuisine through Italy, Switzerland, and across oceanic vessels. Completely dedicated to each ingredient, extracting the finest aromas for your palate. Be assured that the dishes you taste are prepared with utmost love, and with every bite, you'll crave more.

PERSONAL INTERESTS:

Marko loves his work and that it's the only way to endure the heat, early mornings, stress, and responsibility. But when the workday ends, he's a true hedonist. He enjoys peace, fishing, and spending time with his family and his faithful friends.

LANGUAGES SPOKEN:

English, Serbian, Croatian, Macedonian, Bulgarian

SIGNATURE DISH:

Slow-roasted lamb and veal, Risotto with cuttlefish ink, and Pasta "Pomodoro Fresco" with homemade tomatoes and onions. You will be surprised how modern traditional dishes can look.

STARTERS

- 1 Marinated Zucchini on Whole Grain Bread (vegetarian, gluten-free)
- 2 Grilled Cow Cheese Wrapped in Dalmatian Prosciutto
- 3 Carpaccio (various types)
- 4 Burrata with Assorted Colorful Toppings
- 5 Hero Rolls (various types)
- 6 Arugula Salad with Cherry Tomatoes and Pine Nuts



MAIN COURSES

- 1 Turkey Breast Stuffed with Mushroom Puree
- 2 Slow-roasted Veal
- 3 Slow-roasted Lamb
- 4 Crispy Chicken Fillet with Butter and Pesto Sauce
- 5 Beef Tenderloin Tagliata (various variations)
- 6 Stuffed Zucchini and Tomatoes (vegetarian, gluten-free)
- 7 BBQ Ribs with Herbed Potatoes



DESSERTS

- 1 Classic Sour Cherry Pie with Vanilla Ice Cream, Honey Drizzle, and Lemon Zest
- 2 Cheesecake (various types with seasonal fruit)
- 3 Chocolate Soufflé
- 4 Sponge cream cake
- 5 Tiramisu
- 6 Creme Brulee



Locally Sourced and Prepared to Perfection

with Passion

Treat yourself to exceptional dining experiences meticulously crafted by our renowned chefs using only the finest ingredients.

Menus are customized to accommodate distinguished guests' unique preferences, dietary needs, and tastes. Whether you desire lavish gourmet dishes or prefer health-conscious alternatives, the chefs aboard Karizma ensure that every dining experience is a personalized delight.

Bon Appetit!