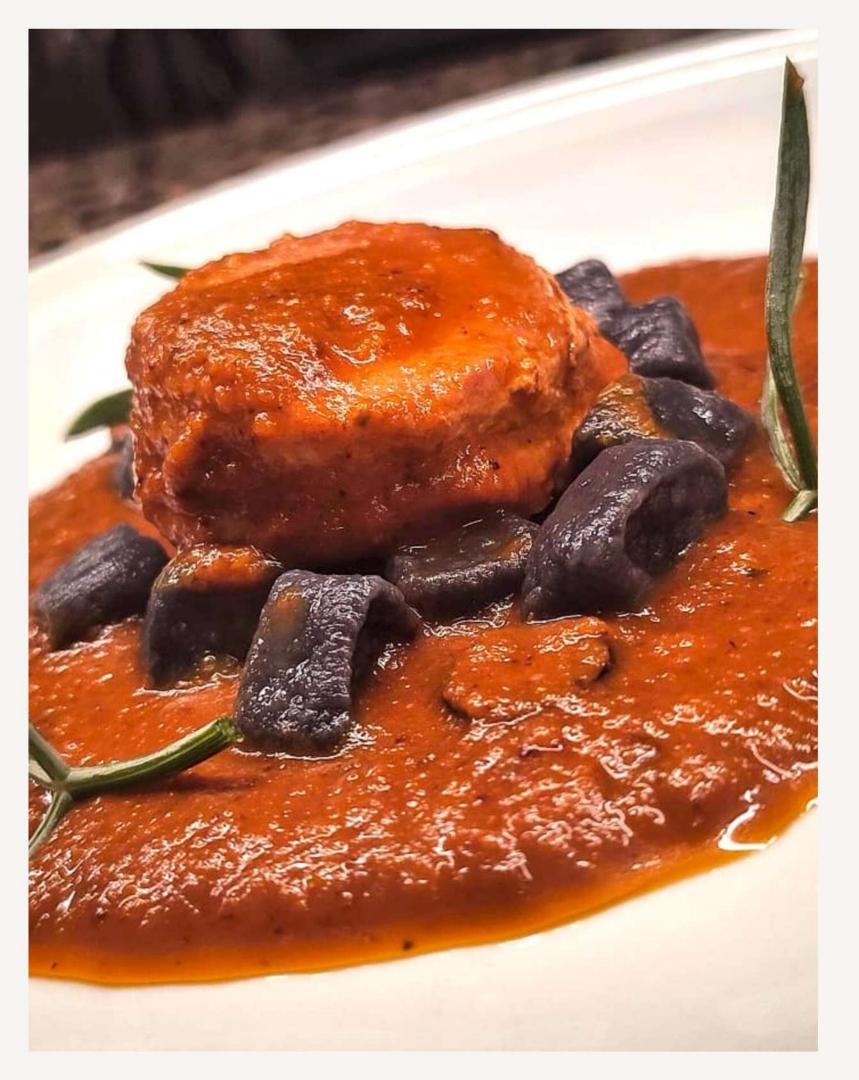




CHEF IGOR

Igor expresses his culinary creativity through Mediterranean cuisine, particularly Dalmatian dishes, blending flavours and techniques from a range of culinary traditions, including Italian, Lebanese, Spanish, Turkish, and continental. He especially enjoys working with old recipes where simplicity beautifully complements the taste of quality, natural ingredients sourced from both land and sea.

He takes immense pride in plating dishes to ensure guests have a memorable first impression. However, Igor also cherishes the tradition of serving certain recipes "family style," appreciating the stories behind these time-honoured dishes.



SIGNATURE DISH

Floramye's signature dish - seafood Pasticada - is a "sea" interpretation of a traditional Dalmatian dish, which is originally a meat dish in ragù.

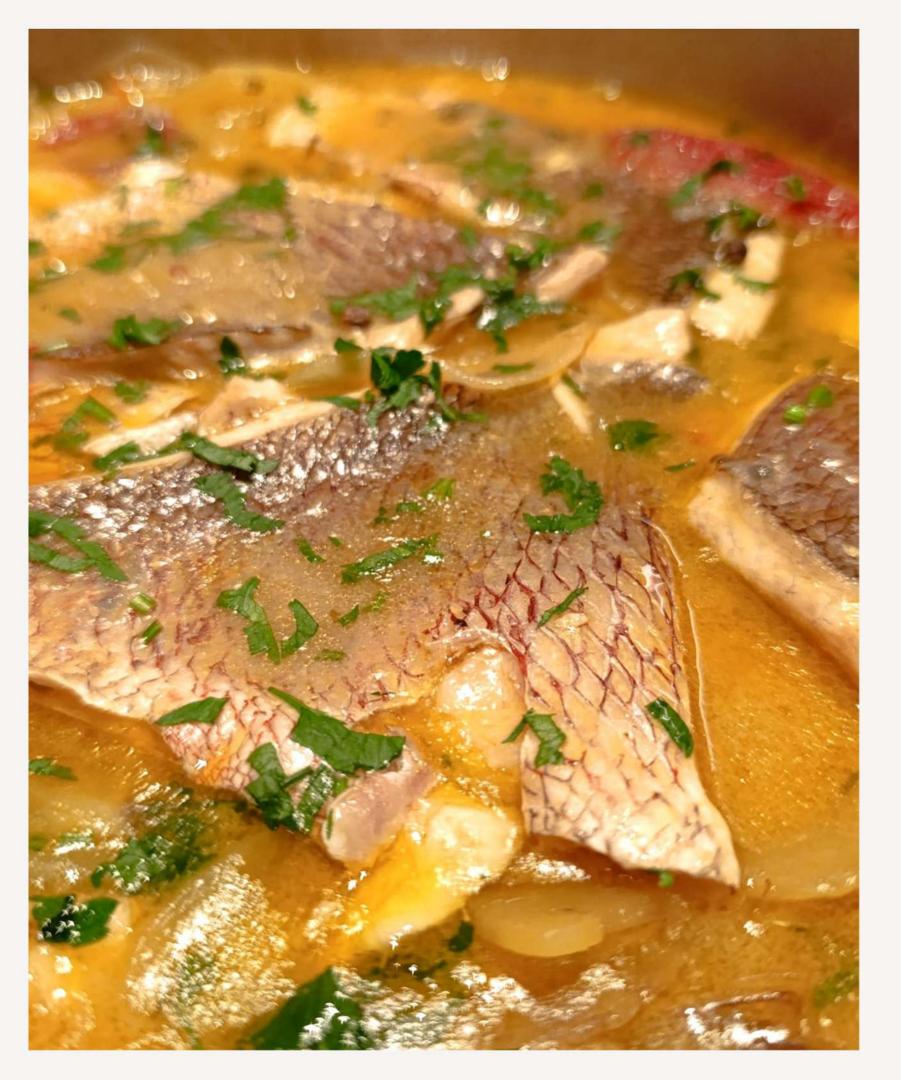






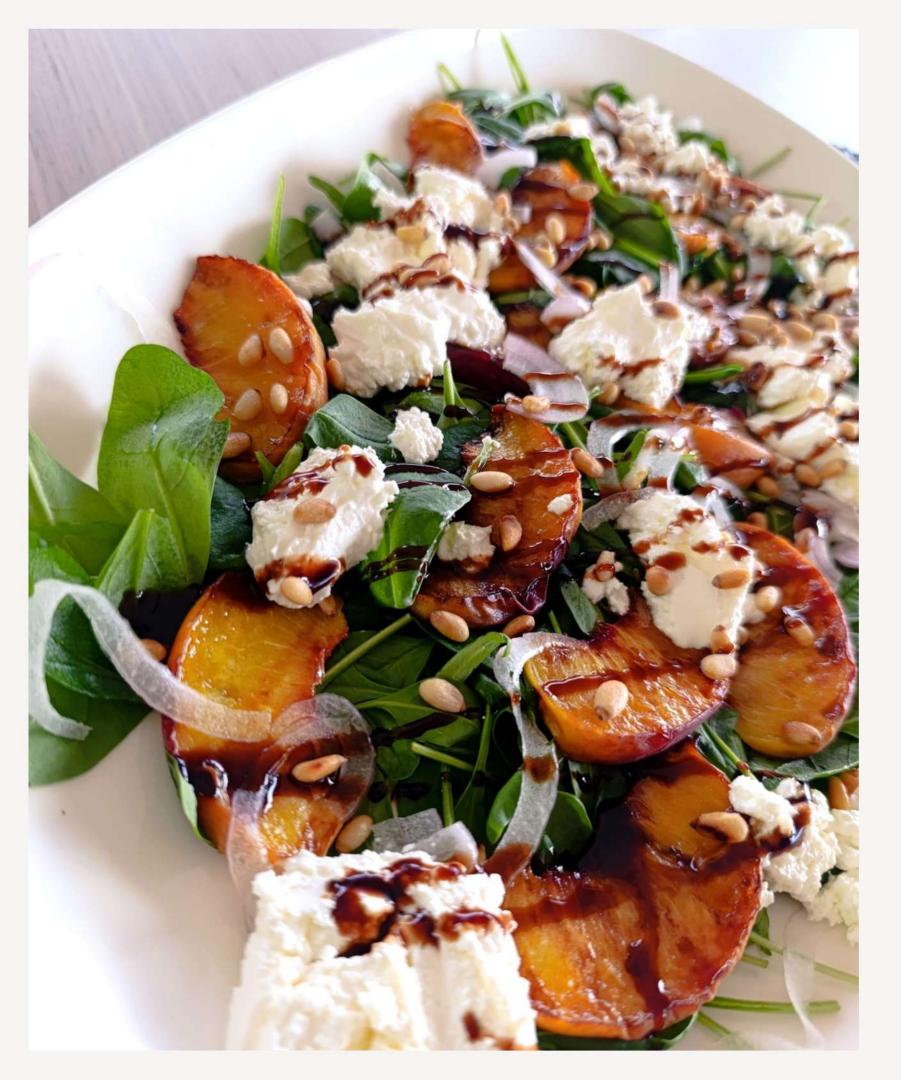
APPETIZERS

Tuna na saur (marinated tuna)
Salmon quiche
Octopus carpaccio
Tuna/langoustine/beef tartare
Vitello tonnato
Spicy octopus tacos
Marinated red mullet
St.Pietro and truffle carpaccio
Monkfish and shrimps ceviche



SOUPS

COLD CUCUMBER
ADRIATIC FISH SOUP
BOUILLABAISSE
CREAMY SHRIMP AND LANGOUSTINE
PUMPKIN
GAZPACHO
SALMON AND FENNEL



SALADS

BLACK RICE AND CARROTS SALAD
STEAK TAGLIATA
WARM/COLD CHICKEN SALAD
POACHED PEACHES AND PINE NUTS
CESAR SALAD
OCTOPUS SALAD
CAPONATA



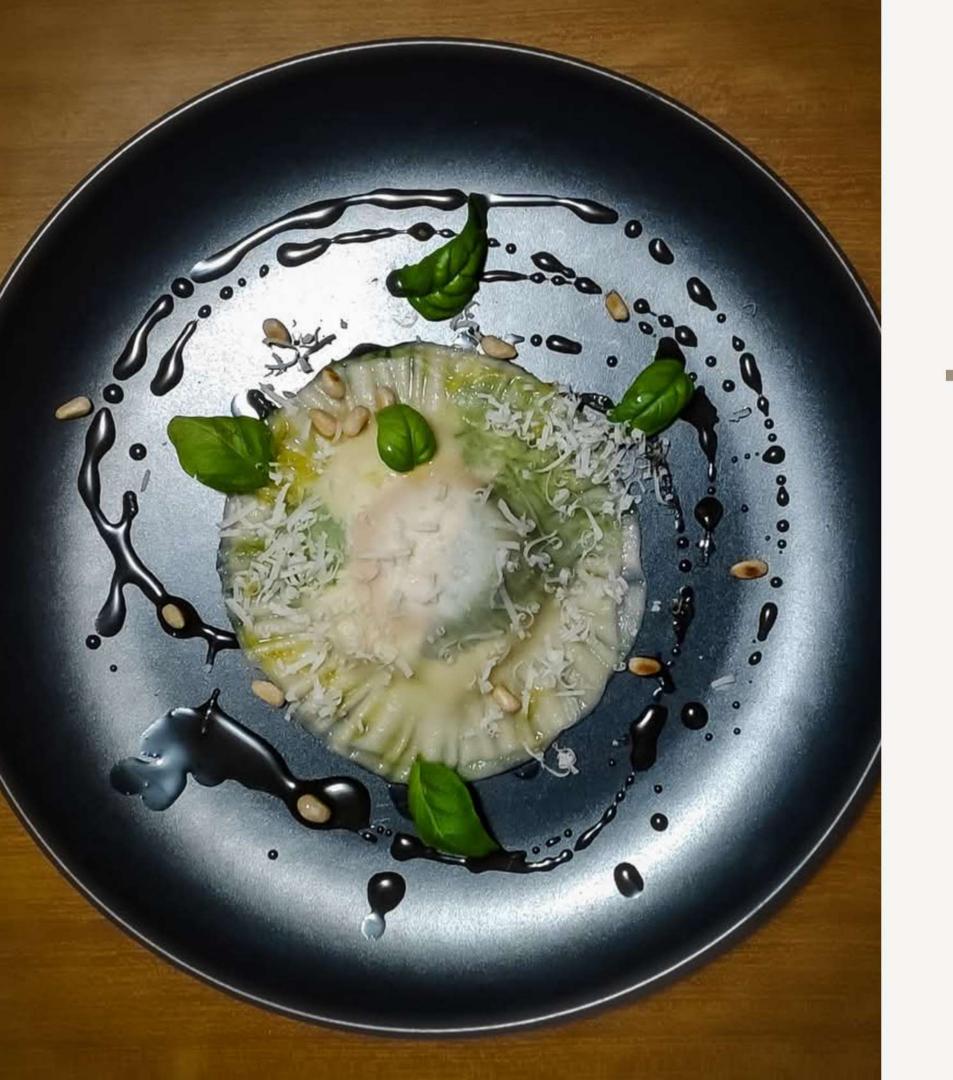
PASTA & RISOTTOS

PUMPKIN AND BURATTA RISOTTO
SHRIMP PACCHERI
VEAL RISOTTO
CALAMARI AND ARUGULA RISOTTO
BEEFSTEAK AND TRUFFLE GNOCCHI
LINGUINI CON VONGOLE
TORTELLONI SEABASS
PEAR WILLIAMS AND PANCETTA RISOTTO



FISH & SEAFOOD

PAŠTICADA "FLORAMYE"- (SWORDFISH IN RED WINE SAUCE)
TUNA WELLINGTON
CUTTLEFISH AND CALAMARI GOULASH
MONKFISH PICATTA
OCTOPUS RAGU
TUNA TATAKI
SEABASS UNDER SALT CRUST
PAGAR "AL FORNO"
ST. PIETRO & MONKFISH "GREGADA"
LANGOUSTINE/LOBSTER "BUZARA"
SEAFOOD BRODETTO



MEAT

VEAL SALTIMBOCCA
DUCK CONFIT
LAMB SOUS-VIDE
LAMB CHOPS IN WINE-CHATEAU
BEEF TENDERLOIN IN SELECTION OF
SAUCES
DARK BEER AMD THYME GOULASH



VEGETARIAN/VEGAN

MUSHROOM ORSOTTO
PARMIGIANNA
CAULIFLOWER STEAK
VEGAN GREEK MOUSSAKA
ZUCCHINI WITH CHICKPEAS AND QUINOA
TAHINI BROCCOLI









DESSERTS

Citrus posset
Almond and hazelnut
Semifreddo
Poached pears and panna
cotta
Mojito mousse with
blueberries
Crostata Floramye (dry figs,
carob, mascarpone)
Split's tart
Tiramisu
Lemon tart
Chocolate and almond cake