



CROATIAN CATAMARAN

FLORAMYE

SAMPLE MEAL OVERVIEW



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 AND 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