



# ANIMA MARIS

SAMPLE MENU

SEASON 2026



# MEET THE *Chef*

## NOVAK DOBROVIĆ

### PROFESSIONAL BACKGROUND:

A passionate chef with more than a decade of culinary experience, Novak has honed his craft across Europe. He spent two years in Germany, working in Düsseldorf and Hannover, followed by three years at a fine dining restaurant in Porto Montenegro, one of the world's most prestigious marinas. Now in his third season aboard Anima Maris, he continues to bring creativity, discipline, and dedication to the galley.

Educated at the Culinary High School in Podgorica, he describes himself as an idealist, always striving for perfection in every dish. His diverse background and relentless pursuit of excellence shine through in every plate that leaves his kitchen.

### PERSONAL INTERESTS:

In his free time, Novak enjoys quality moments with his family. In his younger years, he practiced judo, a discipline that shaped his focus and determination.

### LANGUAGES SPOKEN:

Croatian (native), English (professional), German (basic)





# AUTHENTIC CUISINE





# A TASTE OF PERFECTION

Dining on **Anima Maris** is more than a meal. It is a celebration of taste and craftsmanship. The onboard chef creates dishes inspired by Mediterranean traditions, using the freshest local ingredients. Every plate reflects care, creativity, and a passion for sharing good food in a beautiful setting.

*Bon Appétit!*





# WELCOME SNACKS *Bon appetit!*



- 1 Octopus Carpaccio
- 2 Beef Carpaccio
- 3 Tuna Carpaccio
- 4 Beef Tartare
- 5 Tuna Tartare
- 6 Bruschetta
- 7 Caprese Salad
- 8 Selection of Croatian Cheeses
- 9 Selection of Croatian Cold Cuts
- 10 Octopus Salad





# BREAKFAST *Bon appétit!*



**1** Eggs - Benedict | Guacamole-topped | Full English | Sunny-SideUp | Omelette | Scrambled

**2** Assorted Croissants

**3** American Pancakes & Crêpes

**4** French Toast

**5** Avocado Toast

**6** Monte Cristo Panini

**7** Smoked Salmon

**8** Seasonal Fresh Fruit

**9** Bacon & Sausages

**10** Waffles & Smoothies





# STARTERS

*Bon appetit!*



1 Vitello Tonnato

2 Adriatic Tuna & Seafood Plate

3 Pasta cooked à la minute at the table: Alfredo |  
Cacio e Pepe | Aglio e Olio

4 Adriatic Buzara (shellfish in white wine & garlic)

5 White-Fish Carpaccio Selection

6 Prawn Ragout with Saffron

7 Aubergine Parmigiana

8 Istrian Gnocchi alla Noona

9 Wide Daily Selection of Pastas

10 Wide Daily Selection of Risotti





# MAIN COURSES *Bon appetit!*



- 1 Paštica – Dalmatian slow-braised beef in prune & red-wine sauce
- 2 Meat or Octopus “Peka” – Baked Under the Bell, traditional style
- 3 Hvar Gregada – Fishermen’s white-fish stew with potatoes
- 4 Šporki Makaroni alla Dubrovnik – UNESCO-listed ragù pasta
- 5 Fritto Misto – Lightly fried Adriatic seafood





# MAIN COURSES *Bon appetit!*



- 6 Beef Steak in Olive Oil with Istrian Truffles
- 7 “Fish Rhapsody” – Your choice of catch (in forno, grilled, salt-baked, parchment, buzara, or ragù)
- 8 Brodet – Cuttlefish & calamari stew with polenta
- 9 Lamb Chops with Potato-Truffle Cream
- 10 Parma-Wrapped Pork Fillet





# DESSERTS

*Bon appétit!*



- 1 Lemon Tart
- 2 Chocolate Soufflé
- 3 Tiramisu
- 4 Panna Cotta
- 5 Cheesecake
- 6 Crème Brûlée
- 7 Double Pistachio & Peach Biscuit
- 8 Chef's Signature Apple Brooch
- 9 Chocolate Mousse
- 10 Sorbet Selection







## CREATED WITH CARE *& Passion*

Enjoy dining experiences created by our chefs with care and love, using the best local ingredients.

Menus are designed to reflect each guest's wishes, dietary needs and personal tastes.

From rich gourmet dishes to lighter healthy choices, every dining moment is made to feel  
**unique, personal and special.**