

miwa
restaurant

Dinner menu

Sharing plates

Plate	Price
Asparagus (N)(V)(G) <i>Seared asparagus, white bean cream, hazelnuts (250g)</i>	14
Miwa Roasties (V)(N)(G) <i>Roasted potatoes, apple, walnuts, apple dressing (255g)</i>	14
Citrusy Fennel (V)(G) <i>Oranges, fennel, arugula, fresh herbs, orange dressing (250g)</i>	14
Summer Burrata (G) <i>Burrata, roasted carrots, orange, vinaigrette (280g)</i>	16
Cured Adriatic Fish (G) <i>Adriatic white fish, citrus, fresh herbs, citrus vinaigrette (230g)</i>	20
Scallops (G) <i>Seared scallops, celery sauce, black truffle (190g)</i>	20
Tiradito Tuna (G) <i>Salted tuna, citrus & chili dressing, veggie chips (180g)</i>	20
Smokey Tartar (G) <i>Beef tartar, smoked chili salsa, herbal yoghurt (150g)</i>	18
Caviar <i>Caviar served with sweet potato mousse, herbed cream, smoked fish mousse & toasted rustic bread (110g)</i>	135
Olive Tapenade (G) <i>Olives, dried figs, whipped feta, toasted rustic bread (120g)</i>	14

All prices are listed in euros (€)

(G) Gluten Free (V) Vegan (S) Shellfish and shells (N) Contains nuts

Main course

Plate	Price
Adriatic White Fish <i>Herb-crusted fillet, lemon & potato purée, orange, olive oil, spinach (320g)</i>	35
Adriatic Oily Fish (G) <i>Mackerel fillet, black rice, green peas, mint, olive oil (310g)</i>	30
Ravioli (s) <i>Lobster ravioli, cabbage, lime (280g)</i>	25
Aubergine (v) <i>Roasted aubergine, sweet potato, walnuts, pomegranate (290g)</i>	29
Risotto (v) <i>Arborio rice, fennel, orange, lemon (220g)</i>	22
Beef <i>Beef fillet, spinach, cauliflower, potato, truffle, fig, red wine (350g)</i>	35
Lamb <i>Roast lamb, green peas, mint, parsley, smashed potatoes (300g)</i>	32

All prices are listed in euros (€)

(G) Gluten Free (V) Vegan (S) Shellfish and shells (N) Contains nuts

miwa

restaurant

Dobrota bb, Kotor 85330, Montenegro
+382 67 026 111
info@miwarestaurant.com