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**FORZA**  
TERRA

restaurant  
**• LA BISTECCA •**

MENI • MENU

Our cuisine at La Bistecca harmonizes with the seasons and the rich bounty of the Adriatic coast. We honor carefully sourced local ingredients—pristine fish, seafood, and fresh produce—by treating them with absolute precision and respect.

Our philosophy is rooted in balance. By thoughtfully considering every element, we let each distinct flavor speak for itself, creating dishes that are refined, intentional, and full of character.

Guided by our heritage and a modern perspective, the menu evolves to capture the finest ingredients of the moment. On every plate, you will find simplicity, true craftsmanship, and a quiet devotion to detail.



MILK



EGGS



GLUTEN



FISH



CRUSTACEANS



PORK



SESAME



SOYA



MUSTARD



NUTS



MOLLUSCS



SULPHITES

## Hladne delicije iz mora i sa pašnjaka Cold delicacies from the sea and pastures

Sashimi od jadranskog brancina, limunov sok, domaći paradajz, zelena jabuka 🍷🍷 150gr ..... 26,00€  
Adriatic seabass sashimi, lemon juice, local tomato, green apple

Tataki od jadranske tune, lagani soja dresing, wasabi, đumbir, mladi grašak 🍷🍷 150gr..... 26,00€  
Adriatic tuna tataki, light soy dressing, wasabi, ginger, young peas

Karpaćo od svježih jadranskih škampa, nar i citrus dressing, maslinovo ulje 🍷 . 150gr..... 29,00€  
Carpaccio of fresh Adriatic scampi, pomegranate and citrus dressing, olive oil

Tartar od jadranske tune • Adriatic tuna tartar 🍷🍷 ..... 150gr..... 26,00€  
emulzija divljih citrusa i maslinovog ulja, tost krambl  
wild citrus and olive oil emulsion, and toast crumble

Tartar bifteka, koštana srž, žumance, domaći hljeb 🍷🍷 🍷 ..... 130gr..... 26,00€  
Beef tartare, bone marrow, egg yolk, house bread

Vitello tonnato, slatki čeri paradajz, mlada salata, kapari..... 150gr..... 24,00€  
Vitello tonnato, sweet cherry tomatoes, baby lettuce, capers

Crnogorski tanjir • Montenegrin plate 🍷🍷 🍷 ..... 200gr..... 24,00€  
Njeguški pršut, domaći Kolašinski sir, marinirane masline, kiseli krastavci, rustični hleb  
Njeguški prosciutto, homemade Kolašin cheese, marinated olives, pickles, rustic bread

Tartar od povrća iz naše bašte, humus, svježe začinsko bilje, maslinovo ulje 🍷 150gr.....16,00€  
Garden vegetable tartare, hummus, fresh herbs, olive oil

### KUVER • COUVERT

Hleb-selekcija, maslinovo ulje-selekcija, 'amuse bouche' šefa kuhinje.....80gr.....4,00€  
Bread-selection, Olive Oil - selection, Chefs 'amuse bouche'

## Tople delicije iz mora i sa pašnjaka

### Warm delicacies from the sea and pastures

Kremasti rižoto od mediteranskih gambora, svježih lignji i artičoka 🌿 🍷 .....250gr..... 29,00€  
Creamy risotto with Mediterranean prawns, fresh squid and artichokes

Kremasti crni rižoto od jadranske sipe i hobotnice 🌿 🍷 .....250gr..... 29,00€  
Creamy black risotto with Adriatic cuttlefish and octopus

Tagliatelle alle vongole 🍷 🍷 🍷 .....250gr..... 34,00€  
Vongole, bijeli luk, Malvazija, peršun, maslinovo ulje  
Clams, garlic, Malvasia, parsley, olive oil

Gambori u kremastom sosu od maslaca i bijelog luka, mladi spanać 🌿 🍷 .....250gr..... 32,00€  
Prawns in creamy butter garlic sauce, baby spinach

Rižoto od bifteka, Aglio e Olio pepperoncini 🍷 .....250gr..... 28,00€  
Beef risotto, Aglio e Olio pepperoncini

Svježa istarska pašta, bijeli tartuf, žumance, parmezan 🍷 🍷 🍷 .....250gr..... 28,00€  
Fresh Istrian pasta, white truffle, egg yolk, parmesan

Mediteranske kapesante u crnoj kori od tartufa na kremi od krompira 🍷 ..... 200gr..... 32,00€  
Mediterranean scallops in black truffle crust on potato cream

Kraljevski gambor u maslinovom ulju, 🌿 ..... 300gr..... 35,00€  
burata, poširana breskva, pesto bosiljak  
King prawn in olive oil, burrata, poached peach, basil pesto

Zapečena gušćja jetra, brioche, 🍷 🍷 .....150gr..... 36,00€  
marmelada od kajsije i tostiranog papra, demi-glacé  
Pan-seared Foie Gras, brioche, apricot & toasted black pepper marmalade, demi-glacé

## Svježe salate iz našeg vrta i mediteranski klasici

### Fresh salads from our garden and Mediterranean classics

Forza salata • Forza salad 🍷🍴 ..... 200gr ..... 14,00€  
mix zelenih salata, orasi, sušene ribizle, kozji sir, suvo grožđe, čeri, maslinovo ulje, limun, šipak  
lettuce mix, walnuts, dried currants, goat cheese, raisins, cherry tomato, olive oil, lemon, pomegranate

Grčka salata • Greek salad ..... 300gr ..... 14,00€  
krastavac, paradajz, feta sir, origano, masline  
cucumber, tomato, feta cheese, oregano, olives

Nicoise salata • Nicoise salad 🍷 ..... 300gr ..... 25,00€  
jadranska tuna, boranija, paradajz, kuvano jaje, masline, kapar, crveni luk  
Adriatic tuna, green beans, tomato, boiled egg, olives, capers, red onion

Naš put do Cezar salate • Our way to Caesar salad 🍷🍴🍴 ..... 300gr ..... 18,00€  
Listovi rimske salate, naš tajni preliv, Parmezan čips  
Romaine lettuce leaves, our secret dressing, Parmesan crisps

- dodajte mediteranske kozice sa žara za • add grilled Mediterranean prawns for ..... 5,00€  
- Dodajte pileća prsa hranjena kukuruzom za • add corn-fed chicken breast for ..... 5,00€

Bokeljška salata • Bokeljška salad ..... 200gr ..... 12,00€  
srce zelene salate, rotkvica, mladi luk, vinsko sirće  
green lettuce heart, red radish, spring onion, wine vinegar

Mix zelenih salata, mango, gambori, dresing od kokosa 🍷 ..... 200gr ..... 24,00€  
Lettuce mix, mango, prawns, coconut dressing

## Supe • Soups

Kremasta supa od jadranske ribe, krompir, povrće, začinsko bilje 🍷🍴 ..... 300ml ..... 12,00€  
Creamy Adriatic fish chowder, potato, vegetables, herbs

Pileća bistra supa sa korjenastim povrćem ..... 300ml ..... 7,00€  
Chicken clear soup with root vegetables

Hladna supa od graška, limete i kokosa 🍷 ..... 300ml ..... 9,00€  
Cold peas soup with lime and coconut

## Glavno jelo • Main dish

Poširani file jadranskog brancina, lagani povrtni ragu, 🌱 .....280gr..... 36,00€  
provansalski sos, korica limete

Poached Adriatic seabass fillet, light vegetable ragout, Provençal sauce, lime zest

Wellington od lososa, šitake, blitva, šparoge, bearnaise sos 🌱 🍷 ..... 300gr..... 46,00€

Salmon Wellington, shiitake, chard, asparagus, béarnaise sauce

Stek od jadranske tune, brokoli, sotirani šampinjoni, 🌱 🍷 .....250gr..... 36,00€  
maslinovo ulje, sos od limunske trave

Adriatic tuna steak, broccoli, sautéed mushrooms, olive oil, lemongrass sauce

Sporo pečeni biftek, krem od krompira sa tartufom, 🌱 🍷 .....250gr ..... 36,00€  
hrskavi luk, redukcija cassisa

Slow-cooked beef steak, truffle potato cream, crispy onion, cassis reduction

Teleća taljata, topli krem od kajmaka, hrskavi uštipci, mladi grašak 🌱 🍷 .....250gr..... 28,00€

Veal tagliata, warm kajmak cream, crispy fritters, young peas

Hrskavi file pilećih prsa, sotirana artičoka, paradajz concassé 🌱 🍷 ..... 300gr..... 25,00€

Crispy chicken breast fillet, sautéed artichoke, tomato concassé

**Selekcija specijaliteta od ribe i plodova mora  
iz našeg Jadrana**  
**A curated selection of fish and seafood specialities  
from the Adriatic Sea**

Svježi dnevni ulov ribe – brancin, orada, list 🐟	500gr.....	36,00€
Fresh daily catch – seabass, seabream, sole		(portion)
Lignje na žaru 🦑	.....250gr.....	26,00€
Grilled squid		
Gambori na žaru 🦐	.....300gr.....	28,00€
Grilled prawns		
Gambori na buzari (crvena ili bijela) 🦐	.....300gr.....	28,00€
Prawns in 'buzara' sauce (red or white)		
Hobotnica na žaru 🦑	.....300gr.....	28,00€
Grilled octopus		
Školjke 🦪	.....250gr.....	29,00€
Shellfish		

**Riba i plodovi mora • Fish and seafood**  
**Pečena na roštilju, rerni ili pečena u soli**  
**Grilled, oven-baked or baked in salt**

Riba prve klase 🐟	.....100gr.....	9,50€
Grilled first class fish (seabass, seabream, sole fish)		
Jastog pripremljen na buzari ili vatri 🦞	.....100gr.....	18,00€
Lobster prepared in 'buzara sauce' or grilled over an open flame		

*\*sva riba servira se uz krompir i blitvu ili grilovano povrće  
\*fish is served with potatoes, Swiss chard or grilled vegetables*

## Izbor vrhunskih komada mesa

### Selection of premium cuts

T-bone steak .....	100gr .....	14,00€
T-bone steak		
Ribeye .....	300gr .....	80,00€
Ribeye		
Wagyu beef A5 .....	200gr .....	230,00€
Wagyu beef A5		

*\*odabrani komadi mesa serviraju se uz pečeni krompir, pomfrit, pire ili grilovano povrće*  
*\*premium meat cuts are served with roasted potato, French fries, mashed potato, or grilled vegetables*

## Naši domaći slatki završeci

### Our homemade sweet endings

Topli čokoladni fondant, sladoled od jagode, šumsko voće 🍷 🍷 🍷 .....	150gr .....	10,00€
Warm chocolate fondant, strawberry ice cream, forest berries		
Naš tiramisu • Our tiramisu 🍷 🍷 🍷 .....	150gr .....	10,00€
mascarpone krema, espresso, kakao prah mascarpone cream, espresso, cocoa powder		
Miks sezonskog voća .....	200gr .....	9,00€
Seasonal fruit mix		
Domaća torta 🍷 🍷 🍷 .....	200gr .....	8,00€
Homemade cake		
Selekcija domaćih sladoleda (kugla) 🍷 .....	60gr .....	3,00€
Selection of homemade ice cream (scoop)		

## Sirevi Cheese

Selekcija odabranih crnogorskih sireva, med sa planine, orašasti plodovi 🍯... 150gr.....15,00€  
Selection of Montenegrin cheeses, mountain honey, nuts

Selekcija italijanskih sireva, džem od voća, domaći hljeb 🍞..... 150gr.....19,00€  
Selection of Italian cheeses, fruit jam, homemade bread

## Chef's special menu creations

Tri slijeda – izbor šefa kuhinje..... 600gr..... 80,00€  
Three courses – curated by the chef

Pet slijedova – degustacioni meni ..... 900gr..... 120,00€  
Five-course tasting menu

Sedam slijedova – potpuni gastronomski doživljaj ..... 1000gr..... 150,00€  
Seven-course gastronomic experience

Odabirom ovih menija, Vi se prepuštate našem šefu kuhinje i Forza timu koji će, koristeći najsvježije sastojke, kreirati jedinstveno enogastronomsko iskustvo u našem restoranu.

By choosing these menus, you entrust yourself to our Chef and the Forza team who, using the freshest ingredients, will create a unique enogastronomic experience in our restaurant.





[www.forzagroup.me](http://www.forzagroup.me)

  forzahotels