

PERLA SQUARE PORTONOVÌ



WEL CO ME

All meals in our offer are made from fresh, highest quality ingredients with perfect balance of tastes and aromas.

Our excellent chefs prepare meals with a great culinary skill, lot of inspiration, innovation and even more love, because our wish is that you enjoy each bite and meal prepared just for you. Delicious, nicely served and decorated food, cozy atmosphere as well as friendly and professional staff are more than enough guarantees to spend pleasant moments in our restaurant!

Bon appetit!

Breakfast at Perla

breakfast is served from 08:00 until 11:30 AM

BUFFET

18.00

Let's get Started

PROSCIUTTO	100g	14.00
BEEF PROSCIUTTO	100g	14.00
DRIED CHEESE	100g	8.00
CHEESE FROM OIL	100g	11.00
MELON WITH PROSCIUTTO ✂	200g	12.00
melon, prosciutto, honey		
MONTENEGRIN PLATE	280g	22.00
prosciutto, beef prosciutto, sausage, oil cheese, smoked cheese, olives		
CHEESE PLATE	280g	18.00
gorgonzola, mozzarella, parmesan, smoked cheese, olives		
GRILLED VEGETABLES WITH CHEESE ✂	250g	8.00
zucchini, eggplant, pepper, onion, tomatoes, feta cheese		

Carpaccio

TUNA	150g	11.00
SWORD	150g	11.00
OCTOPUS	150g	16.00
BEEF	150g	13.00
SEA DANCE	280g	19.00
tuna, octopus, swordfish, parmesan, olives, lemon		

Bruschetti

BRUSCHETTI MALTESE	180g	8.00
tomato, grilled bread, garlic		
BRUSCHETTI LOSOS	180g	12.00
prosciutto, grilled bread, mozzarella, pesto genovese		

Healthy soup

FISH SOUP (ALIOTA)	200g	6.00
sea bream, sea bass, vegetables, tomato sauce		
VEGETABLE STEW ✂	200g	5.00
VEAL RAGÙ MAGIC ON A PLATE	200g	6.00
veal, carrots, celery		

The real smell of Risotto ✂

BLACK RISOTTO	320g	14.00
cuttlefish, rice, black ink, onions, parmesan, butter		
RISOTTO WITH SHRIMPS AND SAFFRON	320g	15.00
shrimp, rice, saffron, onion, butter, parmesan		
RICE WITH CHICKEN	320g	12.00
chicken, rice, mushrooms, parmesan, butter		

Next Stop, Pasta! ✂ - gluten-free paste if desired

SPAGHETTI POMODORO	300g	10.00
spaghetti, cherry tomato, parmesan		
SPAGHETTI WITH NORWEGIAN SALMON	400g	16.00
spaghetti, salmon, butter, caper, garlic, parmesan		
TAGLIATELLE - STEAK AND MUSHROOMS	400g	20.00
tagliatelle, beef steak, cooking cream, king bolete mushrooms, parmesan		
PENNE WITH CHICKEN	400g	13.00
penne, chicken, champignons, mustard, butter, parmesan		
SPAGHETTI AL NERO DI SEPIA	400g	17.00
spaghetti, cuttlefish, cuttlefish ink, parmesan, butter		
BLACK MAGIC OF TAGLIATELLE WITH PRAWNS	400g	17.00
black tagliatelle, prawns, cherry tomatoes, garlic, lemon		
SPAGHETTI ARAGOSTA	500g	38.00
spaghetti, lobster, cherry tomato, lemon juice, white wine, garlic, parmesan		

Fisherman's favorite

TUNA STEAK WITH POTATO SALAD ✂	300g	24.00
tuna, potatoes, onions, rocket, cherry tomatoes, lemons		
SWORDFISH ✂	300g	24.00
swordfish, rocket, potatoes, onions, cherry tomatoes, dressing, lemon		
SALMON WITH ASPARAGUS ✂	300g	26.00
salmon, asparagus, salad mix, lemon		
OCTOPUS ✂	300g	35.00
octopus, potatoes, rocket, cherry tomato, red onion, lemon		
OCTOPUS IN THE HEART OF SEA BASS	300g	32.00
sea bass, octopus, gnocchi, chard, parmesan, lemon		
KING PRAWNS ✂	300g	32.00
king prawn, grilled vegetables, lemon		
"PERLA" LOBSTER	500g	130.00
lobster, grilled vegetables, potatoes, lemon		



The Meat ✂

The Dry Ager is the masterpiece of our restaurant and its ability to age the meat provides a theatrical touch of excellence reserved only for you, to provide the most tender and tastiest meat available.

*With time, meat develops a richer, nuttier and beefier flavor;
as well as a more tender and buttery texture.*

premium class - meat aged 41 days

TOMAHAWK STEAK	min 1400g	100 g	12.80
T-BONE STEAK	min 1000 g		
RIBEYE STEAK - with bones	min 1000g		
BEEF STEAK	min 250g		
SIRLOIN STEAK - with bones	min 700g		
BABY STEAK	min 250g		

Steak side dish: grilled vegetables, baked potatoes

BEEF STEAK WITH TRUFFLES		320g	36.00
beef steak, black truffles, cauliflower and celery puree			

Prepared in Jospier oven

Sauces and side dishes		100g	5.00
Gorgonzola Pepper Champignons French fries			

LAMB HEAVEN ON A PLATE		280g	22.00
lamb cutlet, baked potatoes with rosemary and parmesan, mixed salad			

VEAL BAJADERA		280g	26.00
veal, mashed potato, mixed salad			

Burgers

PERLA BURGER		320g	14.00
beef, lettuce, tomato, cucumber, onion, bacon, egg, cheese, french fries, sauce			

TEXAS BURGER		320g	12.00
fried chicken, lettuce, tomato, cucumber, cheese, french fries, sauce			

Chicken moments

CHICKEN NUGGETS	280g	12.00
pieces of crispy chicken, french fries, tartar sauce		
CHICKEN ROLLED WITH BACON ✘	280g	14.00
chicken, bacon, puree, mixed salad		

Tasty salads

AVE CESARE	250g	11.00
chicken, lettuce, bacon, croutons, parmesan, dressing sauce		
BLUEFIN ✘	250g	14.00
tuna, lettuce, rocket, cherry tomato, capers, sesame, parmesan, dressing sauce		
ITALIAN BEEF STEAK ✘	250g	16.00
beefsteak, lettuce, rocket, cherry tomato, boiled egg, pine nuts, gorgonzola, dressing sauce		
GREECE ✘	220g	9.00
tomato, cucumber, paprika, onion, feta cheese, olives		
CAPRESE	220g	9.00
tomato, mozzarella, pesto sauce		
RUKOLA ✘	180g	8.00
rocket, cherry tomato, parmesan, dressing sauce		
DOMESTIC OLIVES ✘	100g	7.00

The Sweet treat

TIRAMISU	200g	6.00
PANNA COTTA	200g	6.00
PERLA CHEESE CAKE	200g	7.00
PERLA CREPES	250g	7.00
mascarpone, forest fruit sauce, banana		
PANCAKES	200g	5.00
• side dishes of your choice		
ICE CREAM	scoop 60g	1.70
• vanilla, dark chocolate		

All our meals labeled with ✘ are gluten free

Caffe

ESPRESSO	7g	2.20
ESPRESSO WITH MILK	7g	2.50
CAPPUCCINO	7g	3.00
CAFFE LATE	0.20l	3.50
NESCAFE	10g	3.50
IRISH COFFEE whiskey, espresso, whipped cream	0.20l	6.00
ICE COFFEE ice cream, espresso, whipped cream	0.30l	5.00
COLD CHOCOLATE cocoa, ice cream, whipped cream	0.30l	5.00
HOT CHOCOLATE	0.18l	4.00
COCOA	0.20l	3.00
MILK	0.20l	2.50
TEA	0.20l	2.50

Soft Drinks

FRUIT JUICES Orange, Apple, Strawberry, Peach, Blueberry, Iced Tea	0.25l	3.20
SODAS Coca Cola, Fanta, Sprite, Schweppes (tonic, bitter lemon), Cockta	0.25l	3.20
THOMAS HENRY	0.25l	6.00
RED BULL	0.25l	5.00
FRESHLY SQUEEZED JUICES Orange, Lemon, Apple, Grapefruit	0.20l	5.00
JUICES 100% Imuno (apple, orange, carrot, ginger) Super Detox (orange, carrot, beet, apple, ginger)	0.20l	7.00
SMOOTHIE P1 - Orange, raspberry, blueberry, yogurt, cereal, almonds, honey, ice P2 - Avocado, banana, soy milk, cereals, pistachios, ice P3 - Banana, blueberry, soy milk, cereals, almonds, ice	0.30l	9.00
WATER Still, sparkling	0.25l	0.75l 2.50 5.00
Evian	0.33l	0.75l 5.00 10.00

Beer

DOMESTIC BEER	0.33l	4.00
Nikšičko		
FOREIGN BEER	0.25l	5.50
DRAFT BEER	0.40l	4.00
Nikšičko		

Alcoholic Beverage

BRANDY	0.03l	4.00
Grape, Plum 5yrs, Pears, Quince, Apricot		
GIN	0.03l	4.00
Gordon's London Dry	0.03l	5.00
Hendrik's		
VODKA	0.03l	5.00
Belvedere	0.03l	6.00
Grey Goose		
TEQUILA	0.03l	4.00
BACARDI RUM	0.03l	4.00

Cognac

V.S	0.03l	7.00
Martell, Courvoisier, Hennessy, Rémy Martin		
V.S.O.P	0.03l	9.00
Martell, Courvoisier, Hennessy, Rémy Martin		
X.O.	0.03l	20.00
Martell, Courvoisier, Hennessy, Rémy Martin		

Whiskey

JAMESON	0.03l	5.00
JACK DANIEL'S		
No.7	0.03l	6.00
Single Barrel	0.03l	8.00
BALLANTINE'S	0.03l	10.00
17		
JOHNNIE WALKER		
Black label	0.03l	7.00
Gold label	0.03l	11.00
CHIVAS		
Regal	0.03l	7.00
Royal	0.03l	20.00

Aperitifs

JAGER MEISTER	0.03l	4.50
AMARO RAMAZZOTTI	0.03l	4.50
AMARO MONTENEGRO	0.03l	4.50
MARTINI Bianco, Rosso	0.03l	4.50
CAMPARI	0.03l	4.50
BAILEYS	0.03l	4.50

Coctail

APEROL SPRITZ Aperol, prosecco and sparkling water	0.30l	8.00
MARTINI Gin, martini dry, green olives	0.30l	8.00
MOJITO Lime, rum, sour water, mint, brown sugar	0.30l	8.00
TEQUILA SUNRISE Tequila, orange juice and rosehip	0.30l	8.00
MOSCOW MULE Lime, vodka, thomas henry ginger spicy, mint	0.30l	8.00
BIKINI MARTINI Gin, Blue Curacao, Archers	0.30l	8.00
HUGO Prosecco, sparkling water, syrup called, mint, lime	0.30l	8.00

Red & Rose Wine

SELECTION OF DOMESTIC RED WINES

Vranac Procorde (Plantaže)	0.187l	6.00
Vranac Procorde (Plantaže)	0.75l	24.00
Vranac Barrique (Plantaže)	0.75l	40.00
Vladika Vranac 80%, Cabernet Sauvignon 10%, Merlot 10% (Plantaže)	0.75l	34.00
Merlot (Plantaže)	0.75l	22.00
Cabernet (Plantaže)	0.75l	22.00
Epoha Cabernet Sauvignon 65%, Merlot 35% (Plantaže)	0.75l	28.00
Kraljevski Vranac (Plantaže)	0.75l	220.00
Premijer (Plantaže)	0.75l	180.00
Stari Podrum (Plantaže)	0.75l	130.00
Other Montenegrin wineries (ask for an offer)	0.75l	45.00

SELECTION OF REGIONAL & PREMIUM RED WINE

Tikveš Terroir Bela Voda (Macedonia)	0.75l	50.00
Jokić Cuvee Cabernet Sauvignon, Merlot, Syraz (Croatia)	0.75l	65.00
Tvrdoš (Bosnia and Herzegovina)	0.75l	50.00
Triumf Noir Aleksandrović (Serbia)	0.75l	60.00

Altesino, Bruello Di Montalcino, Toscana, Sangiovese Grosso (Italy)	0.75l	130.00
Montepulciano d Abruzzo Marina Cvetić (Italy)	0.75l	100.00
Cabernet Sauvignon IGT Marina Cvetić (Italy)	0.75l	220.00
Chateau Laroque Grand Cru, Bordo Red Blend (France)	0.75l	180.00
Louis Latour, Chambertin Grand Cru, Heritiers, Pinot Noir (France)	0.75l	840.00
M.Chapoutier, Le Pavillon, Ermitage, Syrah (France)	0.75l	800.00
M.Chapoutier, PIE VI, Chateauneuf Du Pape (France)	0.75l	130.00

GLASS OF RED WINE 0.157l 6.50

- *Perla Monte, Plantaže (Montenegro) - Vranac, Merlot, Petit Verbot*

SELECTION OF DOMESTIC ROSE & SWEET WINE

Crnogorski Rose (Plantaže)	0.187l	6.00
Rose Reggina (Plantaže)	0.75l	28.00
Medun (Plantaže)	0.50l	34.00
Other Montenegrin wineries (ask for an offer)	0.75l	45.00

SELECTION OF REGIONAL & PREMIUM ROSE WINE

Rose Trijumf, Aleksandrović (Serbia)	0.75l	55.00
Rose Cuvee Krauthaker (Croatia)	0.75l	55.00
Tramari Rose Di Primitivo, San Marzano IGT, Puglia (Italy)	0.75l	55.00

GLASS OF ROSE WINE 0.157l 6.50

- *Perla Monte, Plantaže (Montenegro) - Cabernet, Sauvignon*

White & Sparkling Wine

SELECTION OF DOMESTIC WHITE WINE

Chardonnay (Plantaže)	0.187l	6.50
Malvazija (Plantaže)	0.187l	7.00
ProAnima Pinot Blanc (Plantaže)	0.75l	24.00
Chardonnay Barrique (Plantaže)	0.75l	35.00
Sauvignon (Plantaže)	0.75l	22.00
Chardonnay (Plantaže)	0.75l	22.00
Malvazija (Plantaže)	0.75l	27.00
NOTA Pinot Blanc 80%, Sauvignon 20% (Plantaže)	0.75l	46.00
Other Montenegrin wineries (ask for an offer)	0.75l	45.00

SELECTION OF REGIONAL & PREMIUM WHITE WINE

Tikveš Terroir Bela Voda (Chardonnay, Grenache Blanc) (Macedonia)	0.75l	50.00
Pošip Grgić (Croatia)	0.75l	105.00
Malvazija Kabola (Croatia)	0.75l	50.00
Žilavka, Carsko Grand Cru, Vukoje (Bosnia and Herzegovina)	0.75l	90.00
Trijumf Gold Aleksandrović (Sauvignon, Pinot, Riesling) (Serbia)	0.75l	50.00
Chardonnay Kovačević (Serbia)	0.75l	50.00
Chardonnay Marina Cvetić (Italy)	0.75l	140.00
Pinot Grigio Conti Formentini (Italy)	0.75l	60.00
Pouilly Fuisse, Chardonnay (France)	0.75l	90.00
Chablis 1 ER CRU, Chardonnay (France)	0.75l	105.00
Louis Latour, Corton-Charlemagne Grand Cru, Chardonnay (France)	0.75l	480.00
M.Chapoutier, Invitare Blanc, Condrieu, Viognier (France)	0.75l	180.00

SELECTION OF DOMESTIC SPARKLING WINE

VAL Chardonnay, Krstač (Plantaže)	0.75l	28.00
VAL ROSE Cabernet Sauvignon, Grenache (Plantaže)	0.75l	40.00

SELECTION OF PREMIUM SPARKLING WINE

Mioneto Prosecco Brut, Treviso doc (Italy)	0.20l	10.00
Cava Brut Nature, Gran Baron (Spain)	0.75l	50.00
Prosecco doc Extra Dry Salvaterra, Glera (Italy)	1.50l	120.00
Moet & Chandon Imperial, Brut (France)	0.75l	140.00
Dom Perignon, Vintage, Brut (France)	0.75l	340.00
Dom Perignon "Oenotheque", Brut (France)	0.75l	900.00

GLASS OF WHITE WINE

0.157l **6.50**

- *Perla Monte, Plantaže (Montenegro) - Chardonnay, Moscato Bianco, Pinot Blanc*

PRICES ARE IN EURO (€) AND INCLUDE VAT

PERLA SQUARE PORTONOVİ
operates under Perla Group Montenegro



www.perla.me