



**MAYABAY**

THAI - JAPANESE

PORTO MONTENEGRO

2023



# SADRŽAJ CONTENTS

20-23	Knedle na pari / <i>Steamed Dumplings</i>
24-29	Suši / <i>Sushi</i>
30-31	Gunkan sushi & Temaki Ručna Rolnica / <i>Hand-Roll</i>
32-33	Rolnica / Roll Hosomaki
34-35	Rolnica / Roll Uramaki
36-39	Prolećne rolnice, Apetajzeri / <i>Spring Rolls, Appetisers</i>
40-43	Japanske Tempure / <i>Japanese Tempura</i>
44-47	Tajlandski Sašimi Novi Stil / <i>Thai Sashimi New Style</i>
48-51	Ceviche Nikkei by MayaBay
52-55	Salate / <i>Salads</i>
56-59	Supe / <i>Soups</i>
60-63	Kari / <i>Curries</i>
64-67	Robata / Japanski roštilj / <i>Japanese Barbecue</i>
68-75	Specijaliteti / <i>Specialities</i>
76-81	Garnirunzi / <i>Garnishes</i>
82-91	Deserti / <i>Desserts</i>
92-99	MayaBay

# Knedle na Pari

## Steamed Dumplings (3 pcs)

<b>PHAK CRYSTAL 20GR</b> 	9 €	p. 22
Kristali bojeni hlorofilom, nadjev od pečuraka, aroma tartufa (vegetarijanske) <i>Chlorophyll coloured crystals, mushroom stuffing and truffle flavouring (vegetarian)</i>		
<b>SHUI JAO CRYSTAL HAR GAU 20GR</b>	12 €	p. 22
Narandžasti kristali obojeni sokom od šargarepe, nadjev od dimljenih Jakobovih kapica <i>Orange crystals coloured with carrot juice, smoked scallop stuffing</i>		
<b>CRYSTAL HOMARD 20GR</b>	15 €	p. 22
Crni kristali obojeni mastilom od sipe, nadjev od jastoga <i>Black crystals, coloured with squid ink, lobster stuffing</i>		
<b>KUNG CRYSTAL HAR GAU 20GR</b>	12 €	p. 22
Providni kristali, nadjev od gambora, Tajlandski bosiljak <i>Transparent crystals, shrimp stuffing, Thai basil perfume</i>		
<b>PLA CRYSTAL 20GR</b> 	12 €	p. 22
Ljubičasti kristali obojeni sokom od cvekle, nadjev od lososa u kariju, ikra od lososa <i>Purple crystals coloured with beetroot juice, curry-flavoured salmon stuffing, salmon roe</i>		
<b>CRYSTAL CAVIAR</b>	66 €	p. 22
Caviar Ossetra 12gr.		

# Suši / Sushi

<b>NIGIRI 2 pcs</b>		p. 26
<b>RED MAGURO</b> : Crvena tuna / <i>Red Tuna</i>	9 €	
<b>SHAKE</b> : Losos / <i>Salmon</i>	8 €	
<b>SUZUKI</b> : Brancin / <i>Sea bass</i>	9 €	
<b>HOTATE</b> : Jakobove kapice / <i>Scallops</i>	8 €	
<b>O'TORO</b> : Tuna Ventresca/stomak / <i>Tuna Ventresca</i>	11 €	
<b>AMAEBI</b> : Sirovi slatki škampi / <i>Sweet Shrimps</i>	8 €	
<b>HAMACHI</b> : Žutorep / <i>Yellowtail</i>	12 €	
<b>GRILL NIGIRI 2 pcs</b>		p. 27
<b>FILET DE BŒUF</b> : Govedina na žaru / <i>Grilled Beef</i>	9 €	
<b>SUZUKI</b> : Brancin na žaru / <i>Grilled Sea bass</i>	9 €	
<b>TAKO</b> : Kuvana hobotnica / <i>Cooked Octopus</i>	8 €	
<b>EBI</b> : Kuvani škampi / <i>Cooked Shrimps</i>	9 €	
<b>RED MAGURO</b> : Crvena tuna na žaru / <i>Grilled Red Tuna</i>	8 €	
<b>AMAEBI</b> : Škampi na žaru / <i>Grilled Shrimps</i>	8 €	
<b>HAMACHI</b> : Žutorep na žaru / <i>Grilled Yellowtail</i>	15 €	
<b>SHAKE</b> : Losos na žaru / <i>Grilled Salmon</i>	8 €	
<b>UNAGI</b> : Morska jegulja na žaru / <i>Grilled Sea Eel</i>	10 €	
<b>HOTATE</b> : Jakobove kapice na žaru / <i>Grilled Scallops</i>	9 €	
<b>O'TORO</b> : Tuna Ventresca na žaru / <i>Grilled Tuna Ventresca</i>	10 €	
<b>SASHIMI 6 pcs</b>		p. 28
<b>SHAKE</b> : Losos / <i>Salmon</i>	19 €	
<b>HAMACHI</b> : Žutorep / <i>Yellowtail</i>	23 €	
<b>O'TORO (3 pcs)</b> : Tuna Ventresca / <i>Tuna Ventresca</i>	18 €	
<b>AMAEBI (4 pcs)</b> : Sirovi slatki škampi / <i>Sweet Shrimps</i>	15 €	
<b>HOTATE</b> : Jakobove kapice / <i>Scallops</i>	17 €	
<b>RED MAGURO (3 pcs)</b> : Crvena tuna / <i>Red Tuna</i>	16 €	
<b>SUZUKI</b> : Brancin / <i>Sea bass</i>	18 €	
<b>GRILL ABURI SASHIMI 6 pcs</b>		p. 29
<b>FILET DE BŒUF ABURI SASHIMI STYLE</b>	20 €	
Goveđi file na žaru / <i>Grilled Beef fillet</i>		
<b>HAMACHI</b> : Žutorep na žaru / <i>Grilled Yellowtail</i>	25 €	
<b>RED MAGURO (3 pcs)</b> :	16 €	
Crvena tuna na žaru / <i>Grilled Red Tuna</i>		
<b>UNAGI</b> : Morska jegulja na žaru / <i>Grilled Sea Eel</i>	24 €	
<b>SHAKE</b> : Losos na žaru / <i>Grilled Salmon</i>	20 €	
<b>TAKO</b> : Hobotnica / <i>Octopus</i>	24 €	
<b>O'TORO (3 pcs)</b> : Tuna Ventresca / <i>Tuna Ventresca</i>	18 €	

**GUNKAN SUSHI** 2 pcs

<b>HOTATE TARTARE, TOBIKO</b>	11 €
Jakobova kapica, Tobiko - ikra / <i>Scallop tartare with tobiko</i>	
<b>KANI : Kraba / Crab</b>	15 €
<b>SHAKE, AVOCADO</b>	11 €
Losos avokado / <i>Salmon, avocado</i>	
<b>RED MAGURO, AVOCADO</b>	12 €
Crvena Tuna, avokado / <i>Red tuna, avocado</i>	
<b>IKURA : Ikra lososa / Salmon roe</b>	16 €
<b>SPICY RED MAGURO</b> 🍷🍷	11 €
Pikantna crvena tuna / <i>Spicy red tuna</i>	
<b>SPICY SHAKE</b> 🍷🍷	10 €
Pikantni losos / <i>Spicy salmon</i>	
<b>O'TORO : Tuna Ventresca/stomak / Tuna Ventresca/belly</b>	14 €
<b>RED MAGURO : Crvena tuna / Red Tuna</b>	12 €
<b>CAVIAR : Caviar Ossetra 12gr.</b>	32 €

**TEMAKI HAND ROLL** 1 pc

<b>RED MAGURO AVOCADO</b>	13 €
Crvena tuna, avokado / <i>Red Tuna with avocado</i>	
<b>SHAKE AVOCADO</b>	12 €
Losos, avokado / <i>Salmon with avocado</i>	
<b>IKURA : Ikra lososa / Salmon roe</b>	18 €
<b>HOTATE TARTARE</b>	12 €
Jakobove kapice / <i>Scallop tartare</i>	
<b>SPICY RED MAGURO</b> 🍷🍷	15 €
Pikantna crvena tuna / <i>Spicy red tuna</i>	
<b>SPICY SHAKE</b> 🍷🍷	14 €
Pikantni losos / <i>Spicy salmon</i>	
<b>VEGETABLE : Povrće / Vegetables</b> 🌿	10 €
<b>UNAGI : Morska jegulja / Sea eel</b>	25 €
<b>CALIFORNIA / KALIFORNIJA</b>	14 €
Kraba, avokado, krastavac / <i>Crab, avocado, cucumber</i>	

p. 30

p. 31

**HOSOMAKI** 6 pcs

<b>RED MAGURO</b>	20 €
Crvena tuna / <i>Red Tuna</i>	
<b>SHAKE AVOCADO MAKI</b>	16 €
Losos, avokado / <i>Salmon, avocado</i>	
<b>RED MAGURO AVOCADO MAKI</b>	18 €
Crvena tuna, avokado / <i>Red tuna, avocado</i>	
<b>UNAGI MAKI</b>	22 €
Morska jegulja / <i>Sea eel</i>	
<b>AVOCADO</b> 🌿	11 €
Avokado / <i>Avocado</i>	
<b>EBI MAKI</b>	18 €
Škampi, avokado, mango / <i>Shrimps with avocado and mango</i>	

**HOSOMAKI TEMPURA** 5 pcs

<b>VEGETABLE MAKI, RED MAGURO TARTARE</b> 🍷	18 €
Rolnica sa povrćem u tempuri, tartar od crvene tuna <i>Vegetable tempura maki, red tuna tartare</i>	
<b>VEGETABLE MAKI, BEEF TARTARE</b>	18 €
Rolnica sa povrćem u tempuri, goveđi tartar <i>Vegetable tempura maki, beef tartare</i>	
<b>CRUNCHY ROLL</b>	18 €
Losos u tempuri / <i>Salmon tempura</i>	

p. 32

p. 32

<b>URAMAKI</b> 8 pcs	
<b>THE 180</b> 	32 €
Crvena tuna, krastavac, marinirana rotkvica, O'Toro Kizami Wasabi	
<i>Red tuna, cucumber, marinated radish, O'Toro Kizami wasabi</i>	
<b>MAYABAY ROLL</b>	39 €
Pečurke, goveđi file začinjen tartufima	
<i>Truffle-flavoured beef fillet and mushroom rolls</i>	
<b>UNAGI ROLL</b>	28 €
Morska jegulja, špargla u tempuri, avokado, tobiko, halapenjo	
<i>Sea eel, asparagus tempura, avocado, tobiko and jalapenos</i>	
<b>SPICY SALMON ROLL</b>  	22 €
Pikantni losos / <i>Spicy salmon</i>	
<b>SPICY RED TUNA</b>  	24 €
Pikantna crvena tuna / <i>Spicy red tuna</i>	
<b>HAMACHI ROLL</b>	34 €
Žutorep, avokado, tobiko / <i>Yellowtail, avocado and tobiko wasabi</i>	
<b>HOMARD ROLL</b>	34 €
Jastog, avokado, mango / <i>Lobster, avocado and fresh mango</i>	
<b>VEGETABLE ROLL</b> : Povrće rolna / <i>Vegetable rolls</i> 	19 €
<b>BRYAN ROLL</b>	23 €
Losos i brancin, krem sir, krastavac avokado	
<i>Grilled salmon and sea bass, cream cheese, cucumber, avocado</i>	
<b>TIGER ROLL</b>	25 €
Škampi u tempuri, avokado, krem sir, prženi luk	
<i>Prawn tempura, avocado, cream cheese, fried onion</i>	
<b>CALIFORNIA ROLL</b>	24 €
Kraba, avokado, krastavac / <i>Crab, avocado and cucumber</i>	
<b>SHAKE ABURI ROLL</b>	24 €
Losos na žaru, avokado, krem sir, mango	
<i>Grilled salmon, avocado, cream cheese, mango</i>	
<b>GAMBERO ROSSO ROLL TOBIKO YUZU</b>	25 €
Gambero rosso škampi, avokado, mrkva, vlašac, yuzzu tobiko, pomorandžina kora, limeta	
<i>Gambero Rosso Shrimps, avocado, carrot, chives, yuzu tobiko, orange zest and lime</i>	
<b>RAINBOW ROLL</b>	30 €
Kraba, avokado, krastavac, riba i tobiko ikra	
<i>Crab meat, avocado, cucumber, fish and Tobiko</i>	
<b>MANGO ROLL</b>	26 €
Crvena tuna, losos, avokado, vlasac / <i>Red tuna, salmon, avocado and chives</i>	
<b>GREEN ROLL</b>	22 €
Losos, avokado, kopar / <i>Salmon, avocado, dill and chives</i>	
<b>URAMAKI TEMPURA</b> 8 pcs	
<b>ROCK'N ROLL</b>	22 €
Škampi, avokado i krastavci u tempuri	
<i>Shrimp, avocado and cucumber tempura roll</i>	
<b>GOLDEN RUSH</b>	22 €
Rolna Kalifornija u tempuri / <i>California roll tempura</i>	

p. 34

p. 34

# Prolećne rolnice, Apetajzeri


## Spring Rolls, Appetisers

<b>PO PIA THOT 3 PCS</b>	
Izbor proljećnih rolnica / <i>Selection of spring rolls:</i>	
Povrće	7 €
<i>Vegetable</i>	
Piletina	8 €
<i>Chicken</i>	
Škampi	10€
<i>Shrimp</i>	

p. 38

# Japanske Tempure

Japanese Tempura

<b>YASAI / 8 PCS</b>  Povrće tempura <i>Vegetables in tempura</i>	20 €	p. 42
<b>MORIAWASE / 10 PCS</b> Kozice, povrće tempura <i>Mixed Tempura</i>	26 €	p. 42
<b>EBI TEMPURA / 5 PCS</b> Kozice tempura <i>Prawns in tempura</i>	25 €	p. 42
<b>ROCK SCAMPI / 3 PCS</b> Škampi tempura <i>Scampi in tempura</i>	26 €	p. 43

# Seviče Nikei / Ceviche Nikkei Thai Sašimi / Thai Sashimi

Novi Stil / New Style

<b>SALMON THAI SASHIMI / 7 PCS</b> Sašimi od lososa, ponzu sos <i>Salmon sashimi, ponzu sauce</i>	22 €	p. 46
<b>YELLOWTAIL THAI SASHIMI AND LIME / 7 PCS</b> Sašimi od žutorepa, začinjjen đumbirom u sosu od limete <i>Yellowtail sashimi, flavoured with a ginger and lime sauce</i>	30 €	p. 46
<b>BEEF FILET THAI SASHIMI TRUFFLE FLAVOURED 7 PCS</b> Goveđi sašimi sa soja sosom začinjenim tartufima <i>Beef sashimi, truffle flavored soy sauce</i>	22 €	p. 47
<b>RED TUNA THAI SASHIMI AND MIX PEPPER / 7 PCS</b> Tuna sašimi u korici od bibera, sa avokado kremom <i>Pepper crusted tuna sashimi with avocado cream</i>	24 €	p. 47
<b>RED TUNA AND PINEAPPLE CEVICHE NIKKEI 125GR</b> Seviče od crvene tuna i svježeg ananasa <i>Red tuna and fresh pineapple ceviche</i>	24 €	p. 50
<b>SEA BASS AND PASSION FRUIT CEVICHE NIKKEI 125GR</b> Seviče od brancina i marakuje, sa čipsom od lotosovog cvijeta <i>Sea bass and passion fruit ceviche with lotus flower crisps</i>	23 €	p. 50
<b>SALMON AND ZUCCHINI CEVICHE NIKKEI 125GR</b> Seviče od lososa i tikvica <i>Salmon and courgette ceviche</i>	21 €	p. 51
<b>YELLOWTAIL AND MANGO CEVICHE NIKKEI 125GR</b> Seviče od žutorepa sa mangom <i>Yellowtail and mango ceviche</i>	28 €	p. 51


# Salate

## Salads

<b>YAM WOON SEN NUA 200GR</b>  Pikantna salata od govedine <i>Spicy beef salad</i>	18 €	p. 54
<b>YAM SAPPAROD 210GR</b>  Salata od sjeckanih kozica i ananasa na žaru <i>Dice grilled prawn and pineapple salad</i>	19 €	p. 54
<b>YAM KAI 160GR</b> Salata od poširane sjeckane piletine sa tajlandskim bujonom, kukuruzom i kokosom <i>Poached shredded chicken salad with Thai broth, sweetcorn and coconut</i>	15 €	p. 55
<b>YAM PLA MUK 220GR</b> Salata od hobotnice sa krastavcima, šargarepom, celerom i ribljim sosom <i>Octopus salad, cucumber, carrot, celery, fish sauce</i>	18 €	p. 55

# Suppe

## Soups (1 portion)

<b>TOM KHA</b> <b>Phak</b> (povrće / <i>vegetable</i> ) 200gr <b>Kaï</b> (piletina / <i>chicken</i> ) 200gr <b>Kung</b> (škampi / <i>prawn</i> ) 200gr <b>Mix</b> (povrće, piletina, škampi / <i>vegetable, chicken, prawn</i> ) 200gr	14 €	p. 58
<b>MISO SUPA / SOUP 140GR</b>	7 €	p. 58
<b>TOM YAM KUNG 220GR</b>  Pikantna supa od škampa <i>Spicy shrimp soup</i>	15 €	p. 59

# Kari

## Curries (1 portion)

<b>KAENG DANG KUNG YANG 415GR</b> 	27 €	p. 62
Crveni kari sa škampima na žaru <i>Grilled prawn red curry</i>		
<b>PHAD DANG HOMARD AU BASILIC 270GR</b>  	49 €	p. 62
Panang kari od jastoga sa listovima limuna i bosiljkom <i>Panang lobster curry with lemon leaves and basil</i>		
<b>KAENG KWIEN PHAK 310GR</b>  	25 €	p. 63
Kari od zelenog povrća (vegetarijanski) <i>Vegetable green curry (vegetarian)</i>		
<b>MASSAMANN 480GR</b> 	34 €	p. 63
Kari sa „Chiang Mai“ jagnjećom koljenicom - za dijeljenje <i>“Chiang mai” lamb shank curry - For sharing</i>		

# Robata

## Japanски roštilj / Japanese barbecue (1 portion)

<b>YAKITORI (5 PCS) 200gr</b>	19 €	p. 66
Pileći ražnjići iz slobodnog uzgoja u domaćem yakitori sosu <i>Free-range chicken skewers in a homemade yakitori sauce</i>		
<b>LAMB CUTLET 500GR</b>	35 €	p. 66
Robata jagnjeći kotleti <i>Robata lamb chops</i>		
<b>KADOU YANG 300GR</b>	39 €	p. 67
Teleći kotlet na žaru sa sosom od pečenog susama <i>Grilled veal chop with roasted sesame sauce</i>		
<b>HO MOK PLA YANG 250GR</b>	25 €	p. 67
Losos mariniran u listu trešnje <i>Salmon marinated in cherry wood and leaf</i>		



# Specijaliteti

## Specialities

<b>PAD THAI 220GR</b>		
<b>Kung</b> (škampi / <i>shrimp</i> ) 300gr	25 €	p. 70
<b>Kai</b> (piletina / <i>chicken</i> ) 300gr	23 €	
<b>Tow Hoo</b> (tofu) 290gr	22 €	
<b>Homard</b> (jastog / <i>lobster</i> ) 295gr	48 €	
<b>Nua</b> (goveđi file / <i>beef fillet</i> ) 300gr	28 €	
Prženi pirinčani rezanci / <i>Stir-fried rice noodles</i>		
<b>PLA YANG BAITONG 260GR</b> 	34 €	p. 71
Marinirana orada u listovima banane, sa začinskim biljem i karijem <i>Sea bream in banana leaves, flavoured with herbs and curry</i>		
<b>HOMARD PRICK PRAO 270GR</b>	49 €	p. 72
Sotirani jastog u prick prao sosu <i>Sautéed lobster prick prao sauce</i>		
<b>LARMES DU TIGRE 180GR</b> 	36 €	p. 73
Tanke kriške rozbratnog odreska <i>Thin slices of beef sirloin</i>		
<b>BLACK COD WITH PASSION FRUIT 180GR</b>	79 €	p. 74
Crni bakalar mariniran u misou sa marakujom <i>Miso marinated black cod and passion fruit</i>		
<b>NUA PACK KAPAW</b>	32 €	p. 75
Sotirani goveđi file <i>Sauteed beef filet</i>		

# Prilozi

## Garnishes (1 portion)

<b>KHAO 100GR</b> 	7 €	p.78
Običan pareni bijeli tajlandski pirinač <i>Plain steamed white thai rice</i>		
<b>KHAO NIAO YANG 125GR</b> 	7 €	p. 78
Lepljivi grilovani pirinač (bez glutena) <i>Grilled sticky rice (gluten free)</i>		
<b>MANE BOT 130GR</b> 	8 €	p. 79
Mus od slatkog krompira grilovanog na Robata način <i>Robata style grilled sweet potato mousseline</i>		
<b>MI PHAD HED 150GR</b>	10 €	p. 79
Sotirani rezanci sa pečurkama <i>Sautéed noodles with mushrooms</i>		
<b>KHAO PHAD SAPPAROD 150GR</b>	9 €	p. 80
Prženi pirinač sa ananasom i grožđem <i>Fried rice with pineapple and grapes</i>		
<b>ROTI 120GR</b>	7 €	p. 80
Tajlandski hleb <i>Thai bread</i>		
<b>PHAD PHAK RUAM 140GR</b> 	10 €	p. 81
Miješano glazirano povrće u soja sosu <i>Glazed mixed vegetables in soy sauce</i>		
<b>YAM AVOCADO 150GR</b> 	14 €	p. 81
Avokado i listovi salate sa limetom <i>Avocado and mixed leaf salad with lime</i>		

# Deserti

## Desserts

<b>ROLLMAKI RASPBERRY PISTACHIO 110GR</b> Rolat od malina i pistača <i>Rolled raspberry and pistachio cake</i>	17 €	p. 84
<b>PO PIA THOT 120GR</b> Slatke prolječne rolnice punjene marakujom, čokoladnim ganašom, mango sosom <i>Sweet spring rolls filled with a passion fruit and chocolate ganache, mango sauce</i>	18 €	p. 85
<b>MAYA SIGNATURE (ZA DIJELJENJE - TO SHARE) 115GR</b> Desertne praline od trešnjinog cvijeta i malina <i>Cherry blossom and raspberry praline dessert</i>	27 €	p. 86
<b>MAMUANG 100GR</b> Svježi mango / <i>Fresh mango</i>	19 €	p. 87
<b>DOMAĆI SLADOLED (2 KUGLICE) ICE CREAM (2 SCOOPS)</b> Ručno pravljene sladoledi i sorbeti, ukusi po izboru <i>Artisanal ice creams and sorbets, selection of flavours</i>	8 €	p. 87
<b>MAYA KUGLA / SPHÈRE 2023 160GR</b> Kugla od bijele čokolade, ledeni parfe od kokosa i limete, sos od kokosa i limete i hrskavi ekspanzirani pirinač sa pralinom od badema i kokosa <i>White chocolate sphere, coconut-lime ice parfait, coconut-lime sauce and crispy puffed rice with almond-coconut praline</i>	22 €	p. 88
<b>INTENZIVNA ČOKOLADA / INTENSELY CHOCOLATE 140GR</b> Sufle od 70 % čokolade / <i>70% organic chocolate soufflé</i>	18 €	p. 89
<b>ŠEĆERNA VUNA / CANDY FLOSS 75GR</b> Obična, ili čokoladna slatka šećerna vuna <i>Plain or chocolate drizzled candyfloss</i>	10 €	p. 89
<b>MOCHIS 45GR (1 mochi)</b> Sladoled i pirinčana pasta / <i>Ice cream and rice paste</i>	6 €	p. 90

# MayaBay

<b>MAYABAY</b> .....	p. 92-93
<b>THAI &amp; JAPANSKI</b> .....	p. 94-95
<b>MAYA DUBAI</b> .....	p. 96-97

 vegetarijanska jela / *vegetarian dish*     lagano pikantno / *slightly spicy*      ljuto / *spicy*



# KNEDLE NA PARI

STEAMED DUMPLINGS

#### PHAK CRYSTAL

Kristali bojeni hlorofilom, nadjev od pečuraka,  
aroma tartufa (vegetarijanske)

*Chlorophyll coloured crystals, mushroom  
stuffing and truffle flavouring (vegetarian)*

#### SHUI JAO CRYSTAL HAR GAU

Narandžasti kristali obojeni sokom od šargarepe,  
nadjev od dimljenih Jakobovih kapica

*Orange crystals, coloured with carrot juice,  
smoked scallop stuffing*

#### CRISTAL HOMARD

Crni kristali obojeni mastilom od sipe,  
nadjev od jastoga

*Black crystals, coloured with squid ink,  
lobster stuffing*

#### KUNG CRYSTAL HAR GAU

Providni kristali, nadjev od gambora,  
Tajlandski bosiljak

*Transparent crystals, shrimp stuffing,  
Thai basil perfume*

#### PLA CRYSTAL

Ljubičasti kristali obojeni sokom od cvekle,  
nadjev od lososa u kariju, ikra od lososa

*Purple crystals, coloured with beetroot juice,  
curry-flavoured salmon stuffing, salmon roe*

#### CRYSTAL CAVIAR

*Caviar Ossetra 12 gr.*





Japanska kuhinja je zaista svjetski poznata po balansu delikatesa i svježini sastojaka.

U osnovi, sastoji se od ribe, povrća, morskih algi, pirinča ili rezanaca, ova kuhinja je raznovrsna, ukusna i precizna i predstavlja suštinski dio azijske kulture.

Najtipičnija jela su suši i sašimi, Udon i soba rezanci, jela sa terijaki sosom ili tipična tempura koju naš kuvar nudi u širokom spektru ukusa i boja.

*Japanese cuisine is indeed world known for its balance of delicacy and freshness of its ingredients.*

*Essentially consisting of fish, vegetables, seaweed, rice or noodles, this cuisine is varied, flavoursome and precise, and is an essential part of the Asian culture.*

*The most typical dishes are sushi and sashimi, Udon and soba noodles, dishes with teriyaki sauce or the typical tempura that our Chef offers in a wide range of flavours and colours.*

SUŠI, ROLNICA

RUČNA ROLNICA (TEMAKI)

SUSHI, ROLL,  
HAND-ROLL

# SUŠI SUSHI

## NIGIRI 2 pcs

RED MAGURO : Crvena tuna / *Red Tuna*

SHAKE : Losos / *Salmon*

SUZUKI : Brancin / *Sea bass*

HOTATE : Jakobove kapice / *Scallops*

O'TORO : Tuna Ventresca/stomak / *Tuna ventresca*

AMAEBI : Sirovi slatki škampi / *Sweet shrimps*

HAMACHI : Žutorep / *Yellowtail*



## GRILL NIGIRI 2 pcs

FILET DE BŒUF : Govedina na žaru / *Grilled beef fillet*

SUZUKI : Brancin na žaru / *Grilled Sea bass*

TAKO : Kuvana hobotnica / *Cooked Octopus*

EBI : Kuvani škampi / *Cooked Shrimps*

RED MAGURO : Crvena tuna na žaru / *Grilled Red Tuna*

AMAEBI : Škampi na žaru / *Grilled shrimps*

HAMACHI : Žutorep na žaru / *Grilled Yellowtail*

SHAKE : Losos na žaru / *Grilled Salmon*

UNAGI : Morska jegulja na žaru / *Grilled Sea Eel*

HOTATE : Jakobove kapice na žaru / *Grilled Scallops*

O'TORO : Tuna Ventresca na žaru / *Grilled Tuna ventresca*



# SUŠI SUSHI

## SASHIMI 6 pcs

SHAKE : Losos / *Salmon*

HAMACHI : Žutorep / *Yellowtail*

O'TORO (3 pcs) : Tuna Ventresca / *Tuna ventresca*

AMAEBI (4 pcs) : Sirovi slatki škampi / *Sweet Shrimps*

HOTATE : Jakobove kapice / *Scallops*

RED MAGURO (3 pcs) : Crvena tuna / *Red Tuna*

SUZUKI : Brancin / *Sea bass*



## GRILL ABURI SASHIMI 6 pcs

FILET DE BŒUF ABURI SASHIMI STYLE

Govedi file na žaru / *Grilled Beef fillet*

HAMACHI : Žutorep na žaru / *Grilled Yellowtail*

RED MAGURO (3 pcs) : Crvena tuna na žaru

*Grilled Red Tuna*

UNAGI : Morska jegulja na žaru / *Grilled Sea Eel*

SHAKE : Losos na žaru / *Grilled Salmon*

TAKO : Hobotnica / *Octopus*

O'TORO (3 pcs) : Tuna Ventresca / *Tuna ventresca*



# RUČNA ROLNICA HAND-ROLL

## GUNKAN SUSHI 2 pcs

### HOTATE TARTARE, TOBIKO

Jakobova kapica, Tobiko - ikra / *Scallop tartare with tobiko*

### KANI

Kraba / *Crab*

### SHAKE OR RED MAGURO, AVOCADO

Losos ili crvena tuna, avokado / *Salmon or red tuna, avocado*

### IKURA

Ikra lososa / *Salmon roe*

### SPICY RED MAGURO OR SPICY SHAKE

Pikantna crvena tuna ili pikantni losos

*Spicy red tuna or spicy salmon*

### O'TORO

Tuna Ventresca (stomak) / *Tuna ventresca*

### RED MAGURO

Crvena tuna / *Red Tuna*

### CAVIAR

Caviar Ossetra



## TEMAKI HAND ROLL 2 pcs

### RED MAGURO AVOCADO

### OR SHAKE AVOCADO

Crvena tuna ili losos sa avokadom

*Red tuna or salmon with avocado*

### IKURA

Ikra lososa

*Salmon roe*

### HOTATE TARTARE

Jakobove kapice

*Scallop tartare*

### SPICY RED MAGURO OR SPICY SHAKE

Pikantna crvena tuna ili pikantni losos

*Spicy red tuna or spicy salmon*

### VEGETABLE

Povrće / *Vegetables*

### UNAGI

Morska jegulja / *Sea eel*

### CALIFORNIA

Kraba, avokado, krastavac

*Crab, avocado, cucumber*





# ROLNICA ROLL

## HOSOMAKI 6 pcs

### RED MAGURO

Crvena tuna  
*Red Tuna*

### SHAKE OR RED MAGURO AVOCADO MAKI

Losos ili crvena tuna, avokado  
*Salmon or red tuna, avocado*

### UNAGI MAKI

Morska jegulja / *Sea eel*

### AVOCADO MAKI

Avokado / *Avocado*

### EBI MAKI

Škampi avokado, mango  
*Shrimps with avocado and mango*

## HOSOMAKI TEMPURA 5 pcs

### VEGETABLE MAKI, RED MAGURO TARTARE

Rolnica sa povrćem u tempuri, tartar od crvene tuna  
*Vegetable tempura maki, red tuna tartare*

### VEGETABLE MAKI, BEEF TARTARE

Rolnica sa povrćem u tempuri, goveđi tartar  
*Vegetable tempura maki, beef tartare*

### CRUNCHY ROLL

Losos u tempuri / *Salmon tempura*



## URAMAKI 8 pcs

### LE 180

Crvena tuna, krastavac, marinirana rotkvica, O'Toro  
Kizami Wasabi  
*Red tuna, cucumber, marinated radish, O'Toro  
Kizami wasabi*

### MAYA-BAY ROLL

Pečurke, goveđi file začinjen tartufima  
*Truffle-flavoured beef fillet and mushroom rolls*

### UNAGI ROLL

Morska jegulja, špargla u tempuri, avokado,  
tobiko, halapenjo  
*Sea eel, asparagus tempura, avocado,  
tobiko and jalapenos*

### SPICY RED TUNA OR SPICY SALMON ROLL

Pikantna crvena tuna ili pikantni losos  
*Spicy red tuna or spicy salmon*

### HAMACHI ROLL

Žutorep, avokado, tobiko wasabi  
*Yellowtail, avocado and tobiko wasabi*

### HOMARD ROLL

Jastog, avokado, mango  
*Lobster, avocado and fresh mango*

### VEGETABLE ROLL

Povrčna rolna / Vegetable roll

### BRYAN ROLL

Losos i brancin  
*Grilled salmon and sea bass, cream cheese,  
cucumber, avocado*

### TIGER ROLL

Škampi u tempuri  
*Prawn tempura, avocado,  
cream cheese, fried onion*

### CALIFORNIA ROLL

Kraba, avokado, krastavac  
*Crab, avocado, cucumber*

### SHAKE ABURI ROLL

Losos na žaru  
*Grilled salmon, avocado, cream cheese, mango*

### GAMBERO ROSSO ROLL TOBIKO YUZU

Gambero rosso škampi, avokado, mrkva, vlašac,  
yuzu tobiko, pomorandžina kora, limeta  
*Gambero Rosso Shrimps, avocado, carrot, chives,  
yuzu tobiko, orange zest and lime*

### RAINBOW ROLL

Kraba, riba i tobiko ikra  
*Crab meat, avocado, cucumber, fish and Tobiko*

### MANGO ROLL

Crvena tuna, losos  
*Tuna, salmon, avocado and chives*

### GREEN ROLL

Losos, avokado  
*Salmon, avocado, dill and chives*

## URAMAKI TEMPURA 8 pcs

### ROCK'N ROLL

Škampi, avokado i krastavci u tempuri  
*Shrimp, avocado and cucumber tempura roll*

### GOLDEN RUSH

Rolna Kalifornija u tempuri  
*California roll tempura*





PROLJEĆNE ROLNICE

SPRING ROLLS

APETAJZERI

APPETISERS

# PREDJELA

Otkrijte neke od velikih klasika azijske kuhinje.

Na Tajlandu se sva ova jela služe i jedu u isto vrijeme. Preporučujemo da naručite tanjir odabranih predjela, koji može biti predjelo, ali se takođe mogu jesti i tokom obroka.

Iako se ovaj izbor uglavnom sastoji od azijskih jela, recepti su redizajnirani tradicionalnim tajlandskim znanjem, kako bi pružili zadovoljstvo svim vašim čulima.

*Discover some of the great classics of Asian cooking.*

*In Thailand, all these dishes are served and eaten at the same time. We recommend ordering a selection of these appetisers, which can be used as a starter but may also be eaten throughout the meal.*

*Although this selection is generally made up of Asian dishes, the recipes have been redesigned with traditional Thai knowhow to enhance the pleasure of your taste buds.*

# Po Pia Thot

## SELEKCIJA PROLJEĆNIH ROLNICA - GOVEĐE, PILEĆE I POVRĆNE

Asortiman hrskavih zlatnih proljećnih rolnica: od piletine iz slobodnog uzgoja, govedine ili povrća. Služe se uz gusti slatko-kiseli sos, sa savršeno izbalansiranom kombinacijom šećera, sirćeta i čilija.

## SELECTION OF BEEF, CHICKEN AND VEGETABLE SPRING ROLLS

Assortment of crispy golden spring rolls: free-range chicken, beef or vegetables. They are served with a thick sweet and sour sauce made from a perfectly balanced combination of sugar, vinegar and chilli.



Tempure su vrsta fritula - polpeta, veoma ukusnih i laganih, izuzetno popularnih u Japanu.

Tempure svoje porijeklo duguju Portugalcima koji su se iskrkali na japansku obalu u šesnaestom vijeku i kuvali hranu u tijestu tokom svog vjerskog posta.

Inspirisani ovim metodom kuvanja Japanci su napravili tempuru, koristeći recept finiji od originalnog jela. Tempura, uz lagano prženje, zahvaljujući svom tečnom tijestu, omogućava osnovnim namirnicama da zadrže sav svoj ukus i boju.

Za pravljenje tempure mogu se koristiti različite količine sastojaka, i može se poslužiti i kao desert.

*Tempura are an assortment of fritters, both very tasty and digestible, extremely popular in Japan.*

*Tempura owes its origin to the Portuguese who landed on the Japanese coast in the sixteenth century and used to cook food in batter during their religious fast.*

*The Japanese were inspired by this method of cooking to create a tempura using a recipe finer than the original dish. Tempura with light frying thanks to its fluid batter allows the staple food to retain all its flavour and colour.*

*A very diverse amount of ingredients can be used to make tempura that can also be served as a dessert.*

JAPANESE TEMPURA

# JAPANSKE TEMPURA



## Yasai 7 Povrće

7 vrsta povrća u tempuri  
*7 Vegetables in tempura*

## Ebi Tempura

Ebi Tempura : 5 kozica u tempuri  
*Ebi Tempura: 5 prawns in tempura*



## Moriawase

Miješana tempura  
4 kozice / 5 vrsta povrća  
*Mixed tempura*  
4 prawn / 5 vegetable

## Rock Škampi

### ŠKAMPU U TEMPURI

Nevjerovatan recept našeg šefa kuhinje, sa izraženim kontrastom tekstura koji kombinuje dekadenciju norveškog jastoga sa hrskavošću tempure! Nježno meso diskretno ušuškano u kori tempure: zagrizite i rastopite se od slasti! Ova ukusna tempura se servira sa ukusno začinjnim majonezom, intenzivnog ukusa.

### SCAMPI IN TEMPURA

*A to-die-for recipe from our Chef with a marked contrast of textures combining the tenderness of the langoustine with the crunchiness of the tempura! The delicate flesh is discreetly nestled under the crust of the tempura: take a bite and let your heart melt!*

*This tasty tempura is served with a delicately spiced mayonnaise, with an intense flavour.*





# TAJLANDSKI

# SAŠIMI

NOVI STIL

# THAI SASHIMI

NEW STYLE

Daizen-Shoku, kuvar cara, izmislio je sašimi 710. godine. Tokom Edo perioda, od 1600. godine, sašimi je postao veoma popularan kao svakodnevno jelo u Japanu. Sašimi, što bukvalno znači „izrezbareno tijelo“, tradicionalno je jelo u japanskoj kuhinji, koje se sastoji od tanko isječene sirove ribe.

Sašimi takođe može biti vegetarijanski, ili rijetko napravljen od sirovog mesa. Pored svježine i vrste ribe, kvalitet zavisi i od načina na koji se sječe. U teoriji je lako pripremiti, ali u praksi to predstavlja veliku umjetnost.

Jedinstven ukus sašimija i način na koji se topi u ustima, čini ga veoma popularnom poslasticom kod svih - ne samo kod ljubitelja ribe. Ovdje je jedno od najboljih jela japanske kuhinje doživjelo renesansu kroz umjetnost tajlandske kuhinje...

*Daizen-Shoku, chef to the Emperor, invented sashimi in 710. During the Edo period, since 1600, sashimi became popular as an everyday dish in Japan. Sashimi, which literally means “carved body”, is a traditional dish in Japanese cuisine consisting of thinly sliced raw fish.*

*Sashimi can also be vegetarian, or more rarely made using raw meat. In addition to its freshness, the type of fish and how it is cut will determine the quality. In theory it is easy to prepare, but in practice it is a great art.*

*The unique taste of sashimi and the way it melts in the mouth, makes it a very popular delicacy with everyone - not just fish lovers. Here one of the finest dishes in Japanese cuisine is revisited through the art of Thai cuisine...*

## Tajlandski Losos Sašimi

### LOSOS SAŠIMI, PONZU SOS

Naš sašimi, kultno jelo azijske kuhinje, obogaćen je japanskim ukusima. Tanke šnite lososa marinirane su u našem domaćem Ponzu sosu

### SALMON SASHIMI, PONZU SAUCE

*An iconic dish of Asian cuisine, our sashimi is enhanced with Japanese flavours. Thin slices of salmon are marinated in our home-made Ponzu-based sauce.*



## Tajlandski Žutorep Sašimi

### ŽUTOREP SAŠIMI, LIMETA

Žutorep je simbol moći i brzine. Riba isječena na sašimi je prezentuje se u obliku zvijezde posuta tostiranim susamom i limetom. Voda od đumbira i Ponzu soja dressing, ukus marinade uzdižu na novi nivo.

### YELLOWTAIL SASHIMI, LIME

*The yellowtail fish is a symbol of power and speed. The fish once sliced into sashimi is presented in a star shape and sprinkled with toasted sesame seeds and lime. A ginger water and Ponzu soya vinaigrette delicately enhance the flavour of the marinade.*



## Tajlandski Govedeći Sašimi aromom tartufa

### SAŠIMI GOVEDEĆI FILE, SOJA SOS SA AROMOM TARTUFA

Tanke šnite junećeg filea, začinjene miješanim biberom u zrnu i pečene na roštilju u tradicionalnom japanskom stilu, spajajući sve u ukusan recept. Omamljujuća mješavina tartufa i soja sosa, daje jedinstven ukus mesu. Služi se sa Yuzu Kosho pastom, mješavinom Yuzua i čilijas.

### BEEF FILLET SASHIMI, TRUFFLE-FLAVOURED SOY SAUCE

*Thin slices of beef fillet seasoned with mixed peppercorns and grilled in traditional Japanese style, bringing everything together for a delicious recipe. A beautiful blend of truffle and soy sauce infuses a unique taste to the meat. It is served with Yuzu Kosho paste, a mixture of Yuzu and chillies.*



## Tajlandski Tungevine Sašimi bibera

### AŠIMI OD TUNA U KORICI OD BIBERA, SA KREMOM OD AVOKADA

Ovo je elegantan sašimi recept našeg kuvara. Meso tune, do pola prekriveno koricom bibera, samo zapečeno za uživanje, uz poštovanje ove plemenite ribe. Sašimi ukusno začinjen, elegantno omekšan glatkim kremom od avokada.

### PEPPER CRUSTED RED TUNA SASHIMI WITH AVOCADO CREAM

*This is an elegant sashimi recipe from our Chef. The red tuna flesh, half covered with a pepper crust, is just seared for an optimal enjoyment, respectful of this noble fish. A deliciously flavoured sashimi, elegantly softened by a smooth cream of avocado.*





Eksplodivan susret peruanske i japanske kulture.

Nikei je naziv dat ljudima koji su migrirali iz Japana u Peru u 19. vijeku. U nedostatku svojih tradicionalnih sastojaka, stvorili su novi kulinarski stil, prilagođavajući svoje recepte lokalnim proizvodima. Ovaj neočekivani susret proizveo je ono što danas čini harmoničan spoj širokog spektra originalnih ukusa.

Seviče, peruansko jelo napravljeno od mariniranih kockica sirove ribe, savršeno se uklapa u japanske uticaje. Dašak svježine ovom jelu daje marinada od limete, đumbira, celera, bijelog luka, crvenog luka i korijandera. Inspirisan ovim jelom, naš kuvar je osmislio četiri recepta, svaki neobičan, ali nevjerovatan!

*An explosive meeting between Peruvian and Japanese cultures.*

*Nikkei is the name given to people who migrated from Japan to Peru in the 19<sup>th</sup> century. Lacking their traditional ingredients, they created a new culinary style by adapting their recipes to local products. This unexpected encounter produced what is today a harmonious blend of original and eclectic flavours.*

*Ceviche, a Peruvian dish made of marinated raw fish cubes, lends itself perfectly to Japanese influences. A marinade made from lime, ginger, celery, garlic, red onion and coriander adds a touch of freshness to this dish. Our chef has drawn inspiration from this dish to create four recipes, each offbeat yet amazing!*

SEVICHE NIKKEI  
BY MAYABAY

SEVIČE  
NIKEI  
OD MAYABAY



## Seviče Nikei od Tuna i ananasa

### SEVIČE OD TUNA I SVJEZEG ANANASA

Ovo svježje i oštro otkriće mariniranog sevičea od tuna, delikatno začinjenog bosiljkom, stvara eksploziju ukusa i tekstura u ustima. Pikantni i voćni ukus ananasa sublimira tuna. Ovaj seviče se servira u hrskavoj pšeničnoj tortilji, lagano posutoj vlašcem.

### RED TUNA AND FRESH PINEAPPLE CEVICHE

*This fresh and tangy discovery of marinated red tuna ceviche, delicately flavoured with basil, creates an explosion of flavours and textures in the mouth. The spicy and fruity pineapple sublimes the tuna. This ceviche is served in a crispy wheat tortilla, topped with a light sprinkle of chives.*



## Seviče Nikei od Brancina i marakuje

### SEVIČE OD BRANCINA I MARAKUJE

Snažan recept u kome marakuja ističe delikatan ukus sirove ribe. Dodavanje ovog voća bogatog vitaminima u seviče marinadu, oduševiće vaše nepce, u potrazi za novim i egzotičnim ukusima. Čips sa cvijetom lotosa je elegantan dodatak ovom jelu.

### SEA BASS AND PASSION FRUIT CEVICHE

*A peppery recipe where the passion fruit highlights the delicate flavour of the raw fish. The addition of this vitamin-laden fruit to the ceviche marinade will delight your taste buds in the quest for new and exotic flavours. Lotus flower crisps are an elegant complement to this dish.*



## Seviče Nikei od Lososa i tikvika

### SEVIČE OD LOSOSA I TIKVICA

Uspješna i nedvosmislena kombinacija lososa i tikvica u sevičeu, predstavlja iznenađenje! Priprema podiže i otkriva sve ukuse sastojaka i formira oštru verziju ovog jela. Note korijandera ističu cjelokupno jelo.

### SALMON AND COURGETTE CEVICHE

*The successful and unequivocal combination of salmon and courgette in a ceviche will surprise you! The preparation lifts and reveals all the flavours of the ingredients, for a tangy version of this dish. Coriander notes enhance the overall dish.*



## Seviče Nikei od Žutorepa i manga

### SEVIČE OD ŽUTOREPA I MANGA

Žutorep, delikatno kivan u marinadi od limuna i začina, graciozno se miješa sa toplim i glatkim ukusima manga čineći lijepo zaokruženo jelo. Tortilja od pšenice i kukuruza daje hrskavu notu ovoj kiselo slatkoj kombinaciji.

### YELLOWTAIL AND MANGO CEVICHE

*Yellowtail, delicately cooked in a marinade made of lemon and spices, graciously blends with the warm and smooth flavours of mango for a beautifully rounded dish. The wheat and corn tortilla adds a crunchy note to this sour and sweet combination.*





# SALATE

## SALADS

Salate su suštinski dio tajlandske kuhinje.

One su jedno od najpopularnijih jela kod Tajlandana. Lagane, zdrave i veoma ukusne, mogu se servirati na razne načine: slatke, slane i ponekad kisele.

Šef kuhinje nudi različite vrste salata koje će vas oduševiti svojom svježinom i jednostavnošću, a svako jelo je uzbudljivije od sljedećeg.

*Salads are an essential part of Thai cuisine.*

*They are one of the most popular dishes among Thai people. Light, healthy and very tasty, they can be served in various ways: sweet, salty and sometimes sour.*

*The Chef offers different varieties of salads that will delight you with their freshness and simplicity, each dish more exiting than the next.*

## Yam Woon Sen Nua

### SALATA OD ZAČINJENE OVEDINE

Klasično MAYABAY jelo. Salata puna svježine sa tipičnom mješavinom ukusa i tekstura, zahvaljujući fino mljevenoj govedini na žaru. Nešto jače začinjen i tipično tajlandski sos pojačava ukus sjeckanog povrća i govedine, i čini harmoničnu pratinju ovoj salati sa Phuketa.

### SPICY BEEF SALAD

*A classic MAYABAY dish. A salad full of freshness with a typical mixture of flavours and textures thanks to the finely minced and grilled beef. A slightly spicier and typically Thai sauce enhances the taste of the chopped vegetables and beef, harmoniously accompanying this salad from Phuket.*



## Yam Sapparod

### SALATA OD GRILOVANIH KOZICA I ANANASA

Ova salata od svježeg ananasa je savršen primjer egzotične kuhinje u kojoj se u savršenoj harmoniji spajaju snaga tajlandskih začina i osvježavajućeg voća. Specijalitet Phuketa ovdje je dobio malu izmjenu, tako što smo, sušene kozice koje se obično koriste, zamijenili ukusnim škampima na žaru.

### DICE GRILLED PRAWN AND PINEAPPLE SALAD

*This fresh pineapple salad is the perfect example of exotic cuisine in which blend harmoniously the power of Thai spices and the refreshing fruit. A Phuket specialty, here, we have slightly modified this recipe by replacing the dried prawns usually used by tasty grilled prawns.*



## Yam Kai

### POŠIRANA SALATA OD PILETINE SA TAJLANDSKIM BUJONOM, KUKURUZOM I KOKOSOM

Jedna od najautentičnijih tajlandskih salata, čuveni tradicionalni Yam Kai sa piletinom! Pileća prsa se lagano kuvaju u tajlandskom kokosovom mlijeku, aromatizovanom listovima pandana sa blagim ukusom bilja i domaćim tamarinda sosom. Suptilna i delikatna, ova salata je puna svježine zahvaljujući sitno sjeckanom začinskom bilju, kokosu na žaru i hrskavim zrnima kukuruza.

### POACHED SHREDDED CHICKEN SALAD WITH THAI BROTH, SWEETCORN AND COCONUT

*One of the most authentic Thai salads, the famous traditional Yam Kai with chicken! Chicken breasts are gently cooked in a Thai stock of coconut milk flavoured by pandan leaves with their mild herb flavour and a home-made tamarind sauce. Subtle and delicate, this salad is full of freshness thanks to the finely chopped herbs, grilled coconut and crunchy sweetcorn kernels.*



## Yam Pla Muk

### SALADE DE POULPE

Aussi fraîche et colorée visuellement que gustativement ! Cette salade de poulpe est un grand classique de la cuisine thaï. Elle vous apportera couleurs et fraîcheur avec ses légumes croquants tels que le concombre, la carotte et le céleri, et un maximum de saveurs grâce au poulpe préalablement poché dans son bouillon, servie avec sa délicieuse sauce poisson.

### OCTOPUS SALAD

*Fresh and colourful both in visuals and flavours! This octopus salad, a great classic of Thai cuisine, brings together colours and freshness thanks to crunchy vegetables such as cucumber, carrot and celery, and an abundance of flavours thanks to octopus poached in a broth,*





Balans ukusa, tekstura i boja...

Prava vježba u jednostavnosti, tajna je u izboru proizvoda i svježini sastojaka.

Poznate po svojim dijetanim i digestivnim benefitima, tajlandske supe su veoma hranljive.

Neke su glatke i kremaste; druge su jednostavne ukusne i začinjene čorbe. Suprotno onome što bi se moglo pomisliti, ova jela se uvijek jedu štapićima.

*The balance of flavours textures and colours...*

*A true exercise in simplicity, the secret is in the selection of the products and the freshness of the ingredients.*

*Known for their digestive and dietary benefits, Thai soups are highly nutritious.*

*Some are smooth and creamy; others are a simple tasty and spicy broth. Contrary to what one might think, these dishes are always eaten with chopsticks.*

# SUPE

SOUPS

## Tom Kha(Phak, Kai, Kung, Mix)

ČOBA OD KOKOŠA (OD  
POVRĆA, PILETINE, KOZICA ILI  
MIJEŠANA)

Ova kremasta supa od kokosovog mlijeka, obogaćena galangalom i limunskom travom je okosnica tajlandske kuhinje. Izaberite jednu od ovih hranjivih i veoma ukusnih supa u skladu sa vašom inspiracijom: povrćna, pileća, od kozica ili miješana.

### COCONUT SOUP (VEGETABLE, CHICKEN, PRAWN OR MIX)

*This creamy coconut milk soup enhanced with galangal and lemongrass is a staple of Thai cuisine. Choose, one of these nutritious and very flavoursome soups according to your inspiration: vegetable, chicken, prawn or mixed.*



## Miso Supa

### REVIDIRANA MISO SUPA

Miso supa, zajedno sa pirinčom, predstavlja jedan od bitnih elemenata tradicionalne japanske kuhinje. Glavni sastojak je miso, fermentisana i slana pasta od soje. Ova supa, puna ukusa, je svakako najveći reprezent i klasik azijske kuhinje i zadovoljava vaše energetske nutritivne potrebe.

### REVISITED MISO SOUP

*Miso soup, along with rice, is one of the essential elements of a traditional Japanese cuisine. The main ingredient is miso, fermented and salted soya bean paste. This soup full of flavours is certainly the most emblematic and the most classic of Asian cuisine to bring you energy and well-being.*



## Tom Yam Kung

### LJUTA ČORBA OD ŠKAMPA

Ova začinjena supa od škampa i limunske trave je najkarakterističnija i najpopularnija na Tajlandu, i to ne samo kod Tajlandana. Specifični sastojci i ukusi su je determinisali kao jedan od specijaliteta tajlandske kuhinje sa jedinstvenom mješavinom „začinjenog“, „ljutog“ i „osvježavajućeg“, uz dodatak galangala.

### SPICY SHRIMP SOUP

*This spicy shrimp and lemongrass soup is the most characteristic and most popular in Thailand not only with Thai people. Specific ingredients and flavours have established it as one of the specialities of Thai cuisine with its unique mixture of “spicy”, “hot” and “refreshing”, with the addition of galangal.*





# KARI

## CURRIES

Kari paste su koncentrat ukusa i mirisa. Njihovi recepti su evoluirali tokom vremena i na njih su uticale različite civilizacije.

Kari paste se tradicionalno pripremaju u avanu da bi se dobila suptilna mješavina začina i bilja.

Odabrali smo da ponudimo osam varijanti tradicionalnih tajlandskih karija i da ih poslužimo uz jednu određenu hranu kao što su piletina, govedina, jastog, kraba, iverak ili samo svježe povrće.

*Curry pastes are a concentrate of flavours and fragrances. Their recipes have evolved throughout time and have been influenced by different civilizations.*

*Curry pastes are traditionally prepared in a mortar to obtain a subtle blend of spices and herbs.*

*We have chosen to offer eight varieties of traditional Thai curries and to serve them with one particular food item such as chicken, beef, lobster, crab, turbot or just fresh vegetables.*

## Kaeng Dang Kung Yang

### CRVENI KARI SA GRILOVANIM KOZICAMA

Crveni kari sa aromatičnim začinima, pojačan lagano pečenim i dimljenim kozicama. Naći ćete se na plaži Maya Bay, malom raj u zemlji, potpuno netaknutom i mističnom, gdje ćete zaneseni uživati u ovom jelu

### GRILLED PRAWN RED CURRY

*A red curry with fragrant scents of spices enhanced with lightly grilled and smoked prawns. You will be transported to the Maya Bay beach, a small paradise on earth, totally unspoiled and mythical, where one can enjoy the fascination whilst enjoying this dish.*



## Phad Dang Jastogom i Bosiljkom

### PANANG KARI SA LISTIĆIMA LIMUNA I BOSILJKOM

Šef kuhinje je osmislio ukusno jelo, kombinaciju finog mesa jastoga sa snagom karija. Cijeli jastog, isječen na komade i pržen, sjedinjen sa tradicionalnom kari pastom. Hrskavo i topi se u ustima, ovo jelo je začinjeno svježim listovima limuna i bosiljkom.

### PANANG LOBSTER CURRY WITH LEMON LEAVES AND BASIL

*The Chef has created a delicious dish combining the finesse of lobster meat with the power of curry. A whole lobster, cut into pieces and fried is incorporated in a traditional curry paste. Melt in the mouth and crispy, this dish is flavoured with both fresh lemon leaves and basil.*



## Kaeng Kwien Phak

### ZELENI VEGETARIJANSKI KARI

Izuzetno zdravo, zeleno i sa puno povrća! Zeleni kari je glavni sastojak vegetarijanske tajlandske kuhinje. Ovaj ukusni glatki kari čini egzotično povrće kao što je Makreu Puang grašak patlidžan, kupus Pack Choy, vodeni spanać Rau Muong i vodeni kesten Pi-T'si.

### GREEN VEGETARIAN CURRY

*Extremely healthy and green with lots of vegetables! Green curry is the main ingredient in vegetarian Thai cuisine. Exotic vegetables such as Makreu Puang pea eggplant, Pack Choy cabbage, Rau Muong water spinach and Pi-T'si water chestnuts produce this delicious smooth curry.*



## Kang Massamann Lamb Shank

### KANG MASSAMAN

Masaman je blag i mirisan kari, koji vodi porijeklo iz južnog Tajlanda. Svilenkasta jagnjeća koljenica, nakon laganog ključanja, kuva se u masaman kariju sa sokom od tamarinda i lovorovim listom. Kikiriki se dodaje kako bi se dobio kremast i hrskav sos

### KANG MASSAMAN

*Massaman is a mild and fragrant curry native to southern Thailand. The very tender Lamb Shank, after slowly simmering, is cooked in a massaman curry with tamarind juice and bay leaves. Peanuts are added to produce a creamy and crunchy sauce.*





U japanskoj kuhinji, Robotayaki, često skraćeno Robata, odnosi se na autentičan način kuvanja, sličan roštilju, u kojem se hrana kuva na različitim izvorima toplote.

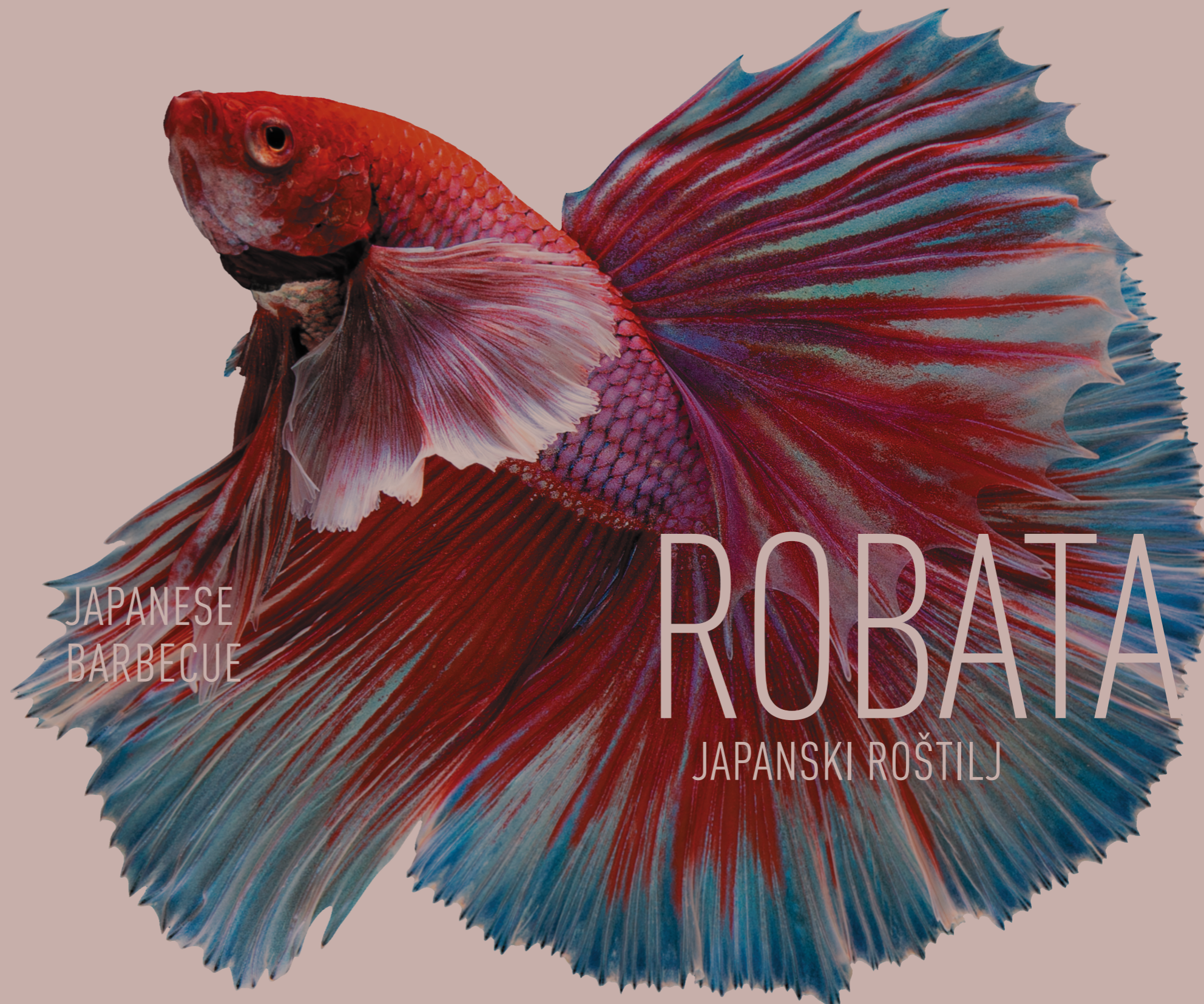
Porijeklo Robotayakija je prvobitno bilo inspirisano ugljem koji se koristio tokom ceremonije čaja u kućama, a zatim su ga preuzeli stari ribari ostrva Hokaido na sjeveru Japana, koji su ovaj metod kuvanja koristili na čamcima za kuvanje i borbu sa hladnoćom tokom svojih dugih putovanja.

Ova tradicionalna metoda kuvanja, koja daje prednost mesu sa roštilja, omogućava savršeno i zdravo pečenje mesa i ribe, dopuštajući sporim pečenjem na roštilju uzdizanje ukusa na sasvim novi nivo.

*In Japanese cuisine, Robotayaki, often abbreviated as Robata, referring to an authentic method of cooking, similar to a barbecue, in which foods are cooked over various heat sources.*

*The origin of the Robotayaki was initially inspired by the coals used during the tea ceremony in the houses and then taken up by the old fishermen of the island of Hokkaido in the north of Japan, who used this method of cooking on the boats to cook and fight the cold during their long journeys.*

*This traditional method of cooking, which gives priority to grilled meats, makes it possible to cook meat and fish perfectly and healthily by allowing them to slowly grill and exalt their flavours.*



JAPANESE  
BARBECUE

ROBATA  
JAPANSKI ROŠTILJ

## Yakitori (5pcs)

### PILEĆI RAŽNJIĆI OD PILETINE IZ SLOBODNOG UZGOJA, U DOMAĆEM YAKITORI SOSU

Yakitori na japanskom doslovno znači „ptica na žaru“. Ovo je izraz za ražnjiće - svaki komad mesa, veličine zalogaja, pečen na roštilju. Tradicionalno na bazi piletine, iako postoji mnogo varijacija, ove brošete su izuzetno popularne u Aziji. Japanski začini se sastoje od marinade od mirina, sakea i soja sosa koji daju lijep ukus karamele.

### FREE-RANGE CHICKEN SKEWERS, IN A HOMEMADE YAKITORI SAUCE

Yakitori literally means “grilled bird” in Japanese. This term refers to skewers, each bite-sized piece cooked on a grill. Traditionally chicken based, although there are many variations, these brochettes are extremely popular in Asia. The Japanese seasoning consists of a marinade of mirin, sake and soy sauce that add a nice caramel flavour.



## Lamb Cutlet

### PILEĆI RAŽNJIĆI OD PILETINE IZ SLOBODNOG UZGOJA, U DOMAĆEM YAKITORI SOSU

Yakitori na japanskom doslovno znači „ptica na žaru“. Ovo je izraz za ražnjiće - svaki komad mesa, veličine zalogaja, pečen na roštilju. Tradicionalno na bazi piletine, iako postoji mnogo varijacija, ove brošete su izuzetno popularne u Aziji. Japa.

### ROBATA LAMB CHOPS

Sourced from a local producer in Montenegro, the lamb chops are refined and grilled. Marinated in a subtle mixture of yakitori sauce and Japanese barbecue sauce, its delicate coloring is obtained with beet juice.

To complement this delicious dish, a slight zest of lemon brings a tangy kick!



## Kadou Khang

### TELEĆI KOTLET NA ŽARU SA LIMUNSKOM TRAVOM

Za ljubitelje mesa, ovo je teleći kotlet odličnog ukusa! Meso se peče na roštilju na Robata način, kako bi se sačuvao poseban ukus. Pečene sjemenke susama sublimiraju sočno meso i daju mu neodoljivu boju čilibara, oslobađajući ukusne arome.

### GRILLED VEAL CHOP WITH LEMONGRASS

For meat lovers, this is a great tasting veal chop! The meat is grilled Robata style to preserve this special taste of fireside-cooking. Roasted sesame seeds sublimate the juicy meat and give it a mouth-watering amber colour, releasing delicious aromas.



## Ho Mok Pla Yang

### LOSOS MARINIRAN U LISTU TREŠNJE

Najprije mariniran u delikatno mirisnom Krachai kari sosu, prožetom listovima bosiljka, losos je zatim umotan u list trešnje i polako pečen na roštilju da bi dobio suptilan karamelizovan ukus. Krachai je vrsta tajlandskog đumbira mekšeg ukusa i posebno je pogodan za isticanje delikatnih nota ukusa lososa.

### SALMON MARINATED IN CHERRY WOOD AND LEAF

First marinated in a delicately fragrant Krachai curry sauce and infused with basil leaves, salmon is then wrapped in a cherry wood leaf and slowly cooked over the grill to give it a subtle caramelised taste. Krachai is a kind of Thai ginger with a softer taste and is particularly suitable for highlighting the delicate flavours of salmon.





# SPECIALITIES

## SPECIALITIES

Iako je tajlandska kuhinja poznata kao jedna od najzačinjenijih, uspjeli smo da ublažimo začine svakog jela, tako da se ukupni ukusi ovih specijaliteta mogu više vrednovati.

Šef kuhinje je napravio selekciju jela koja smatra zaista reprezentativnim za tajlandsku kuhinju.

Bićete zadivljeni delikatesima, uvijek pripremljenim na tradicionalan način, dostojnim azijskih i evropskih kulinarskih uticaja.

*Although Thai cuisine is renowned for being one of the spiciest, we were able to moderate the spice of each dish so that the overall flavours of these specialities can be more appreciated.*

*The Chef has chosen a selection of dishes he considers truly representative of Thai cuisine.*

*You will be amazed by the delicacy of the food, always prepared according to tradition, and worthy of Asian and European culinary influences.*

# Pad Thai (Kung, Kai, Tow Hoo, Homard, Nua)

REZANCI OD PIRINČA PRŽENI U VOKU (ŠKAMPI, PILETINA, TOFU, JASTOG ILI GOVEDI FILE)

Pad Thai je jelo tajlandske kuhinje koje ne smijete propustiti. Nudimo vam nekoliko varijanti: sa škampima, piletinom iz slobodnog uzgoja, tofuom, goveđim fileom ili čak jastogom. Različite pripreme obuhvataju sotiranje, začinjavanje domaćim tamarind sosom uz dodatak kikirikija, soje i limete, kako biste začinili najpopularniji tradicionalni tajlandski recept po svom ukusu.

**WOK-FRIED RICE NOODLES  
(SHRIMP, CHICKEN, TOFU, LOBSTER  
OR BEEF FILLET)**

*Pad Thai is a "must eat" of Thai cuisine. We offer you several options: with shrimp, free range chicken, tofu, beef fillet or even lobster. The various preparations are sauteed, seasoned with home-made tamarind sauce and accompanied by peanuts, soy and lime to flavour the most popular of traditional Thai recipes to your own taste.*



# Pla Yang Baitong

MARINIRANA ORADA U LISTOVIMA BANANA, ZAČINJENA BILJEM I KARIJEM

Šef kuhinje vam nudi sopstvenu viziju kari paste koja se sporo kuva, kako bi dobila konzistenciju. Ova pasta, koja oplemenjuje ribu, obogaćena je začinskim biljem kao što je šiso, koje daje podjednako lijepu kako aromu tako i ukus, sa primjesama korijandera, cimeta i anisa, pa čak i bosiljka. Orada, gustog mesa, čvrstog i ukusnog, pripremljena umotana u list banane za garantovan užitak.

**MARINATED SEA BREAM IN BANANA  
LEAVES, FLAVOURED WITH HERBS  
AND CURRY**

*The Chef offers you his own take on curry paste that is slow cooked to give it its consistency. This paste, which enhances the fish, is mixed with herbs such as Shiso, which gives off an aroma as nice as it tastes with hints of coriander, cinnamon and aniseed, and even basil. The sea bream, with a dense flesh that is firm and tasty, is cooked wrapped in a banana leaf for a guaranteed change of scene.*



# Homard Prick Prao

## JASTOG U PRICK PRAO SOSU

Prepustite se egzotičnoj tajlandskoj kuhinji, na raskršću uticaja, uz jela bogatog ukusa. Savršen balans začina i ukusa koji odiše Azijom, jastog pržen u začinjenom prick prao sosu. Male slamnate pečurke uz sjeckano hrskavo povrće, predstavljaju pravu gozbu za čula.

## LOBSTER IN PRICK PRAO SAUCE

*Indulge in exotic Thai cuisine, at the crossroads of influences and with richly flavoured dishes. A perfect balance of spices and flavours redolent of Asia, the lobster is fried in a spicy prik prao sauce. Small straw mushrooms accompanied by chopped crunchy vegetables offer a true feast for the taste buds.*



# Larmes du Tigre

## TANKE KRIŠKE ROZBRATNOG ODRESKA

Kriške govedine predstavljaju prugasto krzno tigra, a vodeni spanać džunglu u kojoj živi. Da bi predstavio suze, sladunjavi soja sos oblaže ovo odlično klasično jelo. Proizvedeno od francuskog mesa mariniranog u začinjenom sosu prije pečenja. Vodeni spanać je tropska biljka od koje se, zbog svog delikatnog ukusa, koriste samo stabljike i listovi.

## THIN SLICES OF BEEF SIRLOIN

The slices of beef represent the striped fur of the Tiger, and the water spinach the jungle in which it lives. To represent the tears, a slightly sweet soy sauce coats this great classic dish. Made from French Sirloin marinated in a spicy sauce prior to griddling. The water spinach is a tropical plant of which only the stems and leaves are used for their delicate flavours.



# Black Cod and Passion Fruit

## RIBA MARINIRAN U MISO-U I MARAKUJI

*Specijalitet MayaBay-a!*

I klasičnija i ništa manje ukusna verzija sa marakujom. Inspirisan tradicionalnim japanskim jelom zvanom Gindara Kasuzuke, ovaj file crnog bakalara sa veoma nježnim i izuzetno finim bijelim mesom, mariniran je bobicama marakuje, koje mu daju prelijepu i delikatno slatku ravnotežu.

## FISH MARINATED IN MISO AND PASSION FRUIT

*A MayaBay signature dish!*

*A more classical and no less delicious version with passion fruit. Inspired by a traditional Japanese dish called Gindara Kasuzuke, this fillet of black cod with a very tender and exceptional fine white flesh, is marinated with passion fruit berries giving it a beautiful and delicately sweet balance.*



# Nua Pack Kapaw

## SOTIRANI GOVEDI FILE SA TAJLANDSKIM BOSILJKOM

oj je crn Tanke kriške govedeg mesa mariniraju se prije pečenja na roštilju. Ova priprema daje mesu veoma nježnu teksturu. Kriške se zatim prže u voku sa povrćem i tajlandskim bosiljkom, osnovnim sastojkom ovog jela. Pravo uživanje u karakterističnom jelu, bogatog ukusa.

## SAUTÉED FILLET OF BEEF WITH THAI BASIL

*The thin slices of beef tenderloin are marinated before being grilled. This preparation gives the meat a very tender texture. The slices are then fried in a wok with vegetables and Thai basil, essential ingredient of this dish. A pure delight for a typical dish, rich in taste.*



Kompletan obrok na Tajlandu obično uključuje supu, kari ili začinjenu salatu i prilog.

Kari se u većini slučajeva služi sa mirisnim ili običnim pirinčem. Kao alternativu pirinču mi nudimo širok izbor garnirunga.

Prženi rezanci, muslin od slatkog krompira ili povrće prženo u voku, pretvaraju se u veoma egzotična jela kada se pripremaju uz tradicionalne sosove i autentično znanje.

*A complete meal in Thailand usually includes a soup, a curry or a spicy salad and a side dish.*

*The curry in most cases is served with fragrant or plain rice. We offer you a wide selection of garnishes as an alternative to rice.*

*Stir-fried noodles, sweet potato mousseline or wokfried vegetables are transformed into very exotic dishes when cooked with traditional sauces and authentic know-how.*



# PRILOZI

## GARNISHES

## Khao

### OBIČAN BIJELI TAJLANDSKI PIRINAČ KUVAN NA PARI

Glavni sastojak tajlandske kuhinje, tajlandski pirinač, odlikuje se delikatnim ukusom. Na Tajlandu se obrok bez pirinča ne smatra potpunim. „Kin Khao“ prije nego što se sjedne za sto znači „vrijeme je da se jede pirinač“...

#### PLAIN STEAMED WHITE THAI RICE

*The main ingredient in Thai cuisine, Thai rice is distinguished by its delicate taste. In Thailand a meal without rice is not considered complete. “Kin Khao” before being seated at the table means “it is time to eat rice”...*



## Khao Niao Yang

### LJEPLJIVI PIRINAČ NA PARI (BEZ GLUTENA)

Ljepljivi pirinač je suvi pirinač sa ukusom orašastih plodova. Ovo je glavna sorta pirinča koja se jede u Laosu i sjeveroistočnom Tajlandu. Pirinač se natapa preko noći, nakon čega se kuva na pari u malim posudama od bambusa. Kokosovo mlijeko se dodaje prije pečenja pirinča u listu banane.

#### STEAMED STICKY RICE (GLUTEN-FREE)

*Sticky rice is a dry nutty flavour tacky rice. This is the main variety of rice eaten in Laos and northeastern Thailand. The rice is soaked overnight before being steamed in small bamboo containers. Coconut milk is added before grilling the rice in a banana leaf.*



## Mane

### Bot

#### MUSLIN OD SLATKOG KROMPIRA

Slatki krompir je kulinarska eureka za svaki recept! Tekstura i slatki ukusi donose dašak egzotike i originalnosti. Slatki krompir se peče u rerni prije nego što će biti prezentovan kao šareni muslin. Slano-slatkog je i delikatnog ukusa.

#### SWEET POTATO MOUSSELINE

*Sweet potatoes are a culinary discovery for each recipe! Texture and sweet flavours bring a touch of exoticism and originality. The sweet potato is baked in the oven before being presented as a colourful mousseline. It is salty-sweet and delicate in flavour.*



## Mi Phad

### Hed

#### REZANCA SA PEČURKAMA

Rezanci prženi u voku sa ukusnim pečurkama, deglazirani domaćim proizvodom od soja sosa.

Klasičan, ali apsolutno ukusan prilog.

#### NOODLE WITH MUSHROOMS

Wok stir-fried noodles with delicious mushrooms, deglazed with an in-house preparation made from soy sauce.

A classic but absolutely tasty side dish.





# Khao Phad Sapparod

## PRŽENI PIRINAČ SA ANANASOM I GROŽĐEM

Prilog koji je simbol tajlandske kuhinje sa svježim, voćnim ukusom. Ananas daje neočekivano nježnu notu pirinču, dok sultanije i suvo grožđe daju teksturu.

## FRIED RICE WITH PINEAPPLE AND GRAPES

*A side dish emblematic of Thai cuisine with a fresh and fruity taste. The pineapple gives an unexpected gentle touch to the rice while the sultanas and raisins ensure it has bite.*



# Roti

## TAJLANDSKI HLEB

Pečeni hleb se obično služi kao desert ili užina, uz prilog. Ovaj beskvasni hleb prije se kuva u tiganju, nego što se peče; otkrivamo vam novu vrstu hleba, pečenog po narudžbini.

## THAI BREAD

*Roast bread is usually served as a dessert or snack with a side dish. This unleavened bread is cooked in a frying pan before being baked; you will discover a new variety of bread baked to order.*



# Phad Phak Ruam

## GLAZIRANO MIJEŠANO POVRĆE U SOJA SOSU

Šarena mješavina povrća prženog u voku u domaćem sosu. Idealno za vegetarijance, ova selekcija povrća se priprema sa soja sosom.

## GLAZED MIXED VEGETABLES IN SOY SAUCE

*A colourful mixed of sautéed wok-fried vegetables in a homemade sauce. Ideal for vegetarians, this vegetable assortment is prepared with soy sauce.*



# Yam Avocado

## SALATA OD AVOKADA I MIJEŠANIH LISTOVA SALATE SA LIMETOM

U ovoj svježoj i šarenoj tajlandskoj salati, koja dodaje dašak ljeta svim godišnjim dobima, pronaći ćete ukus Azije. Sladunjavi avokado i mješavina nježnih klica salate, sa blagom aromom anisa, paradajza i limete, ulja i sjemena susama. Lagana salata sa azijskim začinima, koji ovoj salati daju boju i ukus.

## AVOCADO AND MIXED LEAF SALAD WITH LIME

*A taste of Asia when trying this fresh and colourful Thai salad, that adds a touch of summer in all seasons. The sweetness of avocado, and a mixture of tender salad shoots with slight aniseed flavour, tomato and lime, oil and sesame seeds. A light salad with Asian flavours that add colour and taste to this salad.*





# DESERTI

## DESSERTS

Naš poslastičar nudi tradicionalne recepte deserata tajlandske kuhinje, uz mnoštvo svojih ličnih. Ovdje se mogu naći tipični ukusi, azijski začini se miješaju sa svježim voćem, pored slatkiša u čokoladi...

Za ljubitelje čokolade, vrijedi probati klasike kuće, na primjer čokoladne rolnice ili snažan čokoladni sufle.

Ovaj meni smo isplanirali u duhu laganije ishrane, smanjenjem šećera i povećanjem prirodnih ukusa. Dostupni su i recepti bez glutena i laktoze.

Najbolji način da završite svoje gastronomsku bajku u MayaBay je jednostavno uživanje u jednom od njegovih deserata.

*Our Pastry Chef offers traditional Thai dessert recipes plus a selection of his more personal desserts. Typical flavours can be found here, Asian spices blend with fresh fruit, in addition to candyfloss dressed in chocolate...*

*For lovers of chocolate, it is worth trying the House classics for example the chocolate-passion rolls or the more full-bodied chocolate soufflé.*

*We have planned this menu in a spirit of lightness by reducing sugar and increasing the natural flavours. Gluten and lactose free recipes are also available.*

*The best way to end your gastronomic journey to MayaBay is simply enjoying one of its desserts.*

# Rollmaki Raspberry Pistache



## KOLAČ OD MALINA I PISTAČA

Za tornado ukusa koji kombinuju uživanje i lakoću zalogaja, prepustite se čarima ovog kolača sa osnovom od japanskog keksa. Njegov kremasti sos od pistača i malina će uskovitlati vaša čula i kulminirati eksplozijom senzacija, zahvaljujući čipsu od malina.

### ROLLED RASPBERRY AND PISTACHIO CAKE

*For a whirlwind of flavours combining indulgence with lightness, dig into this rollcake with a Japanese biscuit base. Its creamy pistachio and raspberry sauce will swirl your senses culminating in an explosion of sensations thanks to the raspberry crispy.*

# Po Pia Thot

## SLATKE PROLJEĆNE ROLNICE PUNJENE MARAKUJOM I ČOKOLADNIM GANAŠOM, MANGO SOS

Ovaj recept, posvećen ljubiteljima čokolade, podiže tradicionalnu proljećnu rolnicu na nove nivoe, koji su iznenađujući i ukusni! Punjene su ganašom od čokolade sa marakujom, koji ima suptilnu i izuzetnu mješavinu ukusa. Umacite ih do mile volje u ukusni svježi sos od manga!

### SWEET SPRING ROLLS FILLED WITH A PASSION FRUIT AND CHOCOLATE GANACHE, MANGO SAUCE

*This recipe, dedicated to chocolate lovers, takes the traditional spring roll to new levels that are surprising as well as delicious! They are filled with a ganache made from passion fruit chocolate, for a subtle and exquisite blend of flavours. Dip them to your heart's content in the delicious fresh mango sauce!*



# Maya Signature

## MAYA SPECIJALITET DESERT OD TREŠNJINOG CVIJETA, PISTAČA I MALINA (ZA DVOJE)

Ovaj desert u bojama MayaBay-a je poziv na dijeljenje i druženje. Ispod tankog sloja čokolade, ganaš sa ukusom čaja od trešnjinog cvijeta, kombinuje se sa želeom od maline i kremastom, gracioznom pralinom od pistača, koja se zatim pažljivo polaže na hrskavu podlogu od ekspaniranog pirinča. Teksture i ukusi se elegantno prepliću i daju ukusan i savršeno izbalansiran desert, zahvaljujući finoći trešnjinog cvijeta i svježini maline.

## CHERRY BLOSSOM, PISTACHIO AND RASPBERRY PRALINE DESSERT (FOR TWO)

*This dessert of the colours of MayaBay is an invitation to sharing and conviviality. Under a thin layer of chocolate, a ganache flavoured with cherry blossom tea is combined with a raspberry jelly and a creamy flowing pistachio praline, which is then delicately laid on a crispy base of puffed rice pralines. The textures and flavours intertwine elegantly for a delicious and perfectly balanced dessert thanks to the fineness of cherry blossom and the freshness of raspberry.*



# Mamuang

## SVJEŽI MANGO

Jednostavnost nekad može biti dokaz velike sofisticiranosti, a ovaj svježi desert od manga je prava potvrda toga. Tamno kremasto, slatko, žuto meso manga, učiniće ovaj desert egzotičnim i laganim završetkom vašeg obroka.

## FRESH MANGO

*Simplicity is sometimes the proof of great sophistication, confirmed by this fresh mango dessert. The dark creamy, sweet yellow flesh of the mango, will make this dessert an exotic and light conclusion to your meal.*



# Domaći sladoled

## DOMAĆI SLADOLEDI I SORBETI, IZBOR UKUSA

Predloženi sladoledi i sorbeti su napravljeni po italijanskim tradicionalnim receptima, od svježih i prirodnih proizvoda. Nudimo vam autentičnu i široku paletu predivnih ukusa.

## ARTISANAL ICE CREAMS AND SORBETS, SELECTION OF FLAVOURS

*The ice creams and sorbets proposed are made in the Italian tradition with fresh and natural products. We offer you an authentic and delicious range of flavours.*



# Maya Sphère 2023

## 2023 KOKOS-LIME MAYA BIJELA KUGLA

Svake godine, MayaBay-ov vodeći desert krasi novi gurmanski izgled. Interpretacija za 2023. je svježije i oštro. Razbijte nježnu školjku od bijele čokolade i otkrijte parfem od kokosa i limete. Preljite ga ukusnim prelivom od kokosa i limete i probajte hrskavi galet od pirinča sa pralinom od badema i kokosa i uživajte u predivnoj mješavini ukusa i tekstura. Prepustite se čistom zadovoljstvu kultnog recepta, kako egzotičnog tako i prominentnog.

## 2023 COCONUT-LIME MAYA WHITE SPHERE

*Every year, MayaBay's flagship dessert adorns a new gourmet look. The 2023 interpretation is fresh and tangy. Break its delicate white chocolate shell and uncover a coconut and lime parfait. Top it with the delicious coconut and lime sauce and taste the crispy puffed rice with almond-coconut praline for a delicious blend of flavours and textures. Indulge in the pure pleasure of an iconic recipe, both exotic and distinguished.*



# Intensément Chocolat

## INTENZIVNA ČOKOLADA SUFLE OD 70% ORGANSKE ČOKOLADE

Organski Grand Cru čokoladni sufle, osnovni desert za sve ljubitelje čokolade. Odlučili smo da radimo sa 70% organskom čokoladom sa božanstvenom proljećnom aromom kakao zrna, koja se pri zagrijavanju pojačava. Čokolada koja je lagana, glatka i moćna od prvog zalogaja, sa naletom ukusa na nepcu, gotovo nepristojnog intenziteta.

## 70% ORGANIC CHOCOLATE SOUFFLÉ

*An organic Grand Cru chocolate soufflé, the essential dessert for all chocolate lovers. We chose to work with a 70% organic chocolate with a divine spring cocoa bean aroma that is enhanced when heated. A chocolate that is light, smooth and powerful from the very first bite, with a burst of flavours on the*



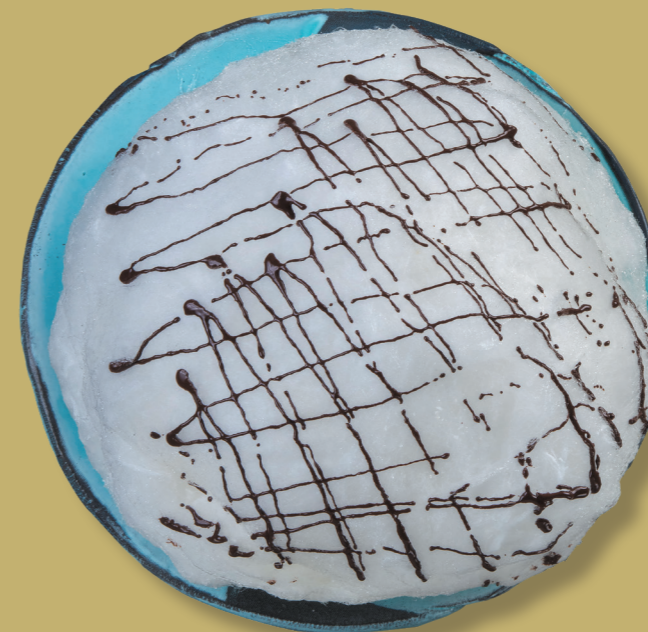
# Šećerna vuna

## OBIČNA ILI ČOKOLADNA ŠEĆERNA VUNA

Istorija slatkiša je počela davne 1897. godine, kada su Vilijam Morison, zubar i Džon C. Vorton, američki poslastičar, izmislili mašinu koja je proizvodila centrifugiranu šećernu pređu od granuliranog šećera, koja je jednom omotana oko štapića, postala šećerna vuna. Čokoladni preliv po želji, za ovaj potpuno hedonistički i gurmanski desert.

## PLAIN OR CHOCOLATE DRIZZLED CANDYFLOSS

*The history of candyfloss began in 1897, when William Morrison, a dentist, and John C. Wharton, American confectioner, invented a machine that produced spun sugar from granulated sugar, which once wrapped around a stick, became candyfloss. Chocolate drizzle upon request for this totally indulgent and gourmet dessert.*



# Mochi

1p

**SLADOLED I PIRINČANA PASTA**  
Mochi, koji u stvari potiče iz Kine, je ljepljivi proizvod od pirinča koji prati mnoga azijska jela. Kremasto punjenje u fondanu!

Ovaj divni slatkiš, koji je posebna poslastica na kraju obroka, dostupan je u različitim ukusima (po izboru 3 ili 5).

**ICE CREAM AND RICE PASTE**  
*Mochi, which originated in China, is a sticky rice preparation that accompanies many Asian dishes. A creamy centre in a fondant coating!*  
*This wonderful sweet, which is a special treat at the end of the meal, is available in different flavours (a choice of 3 or 5).*





# MAYA BAY

## THAI - JAPANESE

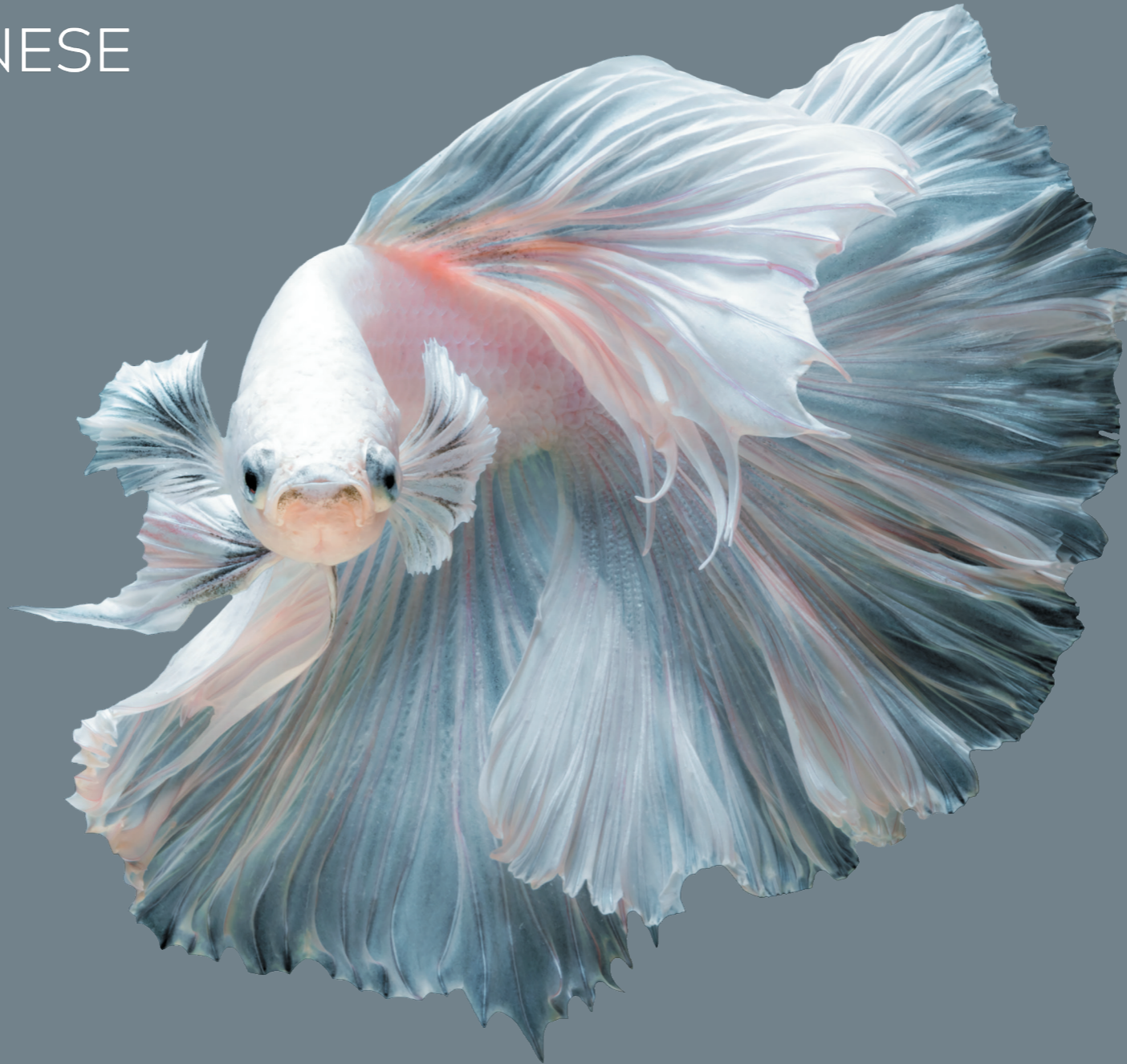
Drawing inspiration from the dreamy island destination in Thailand, the first MayaBay restaurant opened in the Principality of Monaco in 2005 and quickly ranked as one of the most famous restaurants in on the French Riviera, proposing exceptional dishes from a blend of Asian cultures, with a focus on the Thai and Japanese cuisines.

The Thai side of MayaBay will heighten all your senses in the same way as if you were on the paradisaical island of the same name. A soft and warm musical ambience with an elegant and refined décor, reminiscent of Asia both traditional and contemporary, the harmony of materials, the subtle flavours of its delicate and refined cuisine, makes MayaBay is an invitation of enchantment.

On the Japanese side, your eyes will appreciate the meticulous presentation of the dishes, your palate will be delighted by the Asian flavours, your sense of smell will detect the aromas from distant destinations, your sense of touch will perceive the desire to travel through the handling of traditional chopsticks and finally, your sense of sound will be stimulated by the Zen atmosphere, especially created for a quintessential tasting experience; enjoy traditional dishes that are sometimes revisited and satisfy your need for an Asian experience.

Defined by its unique interpretation of Thai and Japanese cuisines, MayaBay Porto Montenegro provides a memorable experience through its wide selection of tantalizing dishes and exotic interiors. Perfectly nestled in a luxury waterfront community, a vibrant nautical village and a state-of-the-art superyacht marina, MayaBay Porto Montenegro brings a refined perspective towards Asian dining.

If you're seeking a premium, high-end and conceptual dining experience, MayaBay is the ultimate choice.



Inspirisan snenom ostrvskom destinacijom na Tajlandu, prvi restoran MayaBay otvoren je u Kneževini Monako 2005. godine i vrlo brzo se uzdigao na nivo jednog od najpoznatijih restorana na francuskoj rivijeri, nudeći izuzetna jela iz mješavine azijskih kultura, sa fokusom na tajlandsku i japansku kuhinju.

Tajlandska strana MayaBay-a će uzdići sva vaša čula baš kao da ste na istoimenom rajskom ostrvu. Mek i topao muzički ambijent sa elegantnim i sofisticiranim dekorom, koji podsjeća na tradicionalnu i savremenu Aziju, harmonija materijala, suptilni ukusi delikatne i prefinjene kuhinje, čine MayaBay pozivnicom za put u čaroliju.

Na japanskoj strani, vaše oči će se naslađivati pedantnom prezentacijom jela, vaše nepce će oduševiti ples azijskih ukusa, vaše čulo mirisa će obradovati omamljujuće arome dalekog istoka, koje će tradicionalni štapići za jelo pred vama učiniti opipljivim i konačno, zen atmosfera, posebno osmišljena za suštinsko iskustvo degustacije, zadovoljiće i vaše čulo sluha; uživajte u tradicionalnim jelima koja se ponekad inoviraju i obogatite svoja iskustva nezaboravnim doživljajem azijske kuhinje.

Definisan svojom jedinstvenom interpretacijom tajlandske i japanske kuhinje, MayaBay Porto Montenegro pruža nezaboravno iskustvo kroz širok izbor primamljivih jela i egzotičnih enterijera. Savršeno smješten na luksuznoj obali, u živopisnom nautičkom selu i vrhunskoj marini za superjahte, MayaBay Porto Montenegro predstavlja prefinjenu perspektivu ka azijskoj kuhinji.

Ukoliko tražite superiorno, vrhunsko i konceptualno iskustvo u objedovanju, MayaBay je pravi izbor za vas.



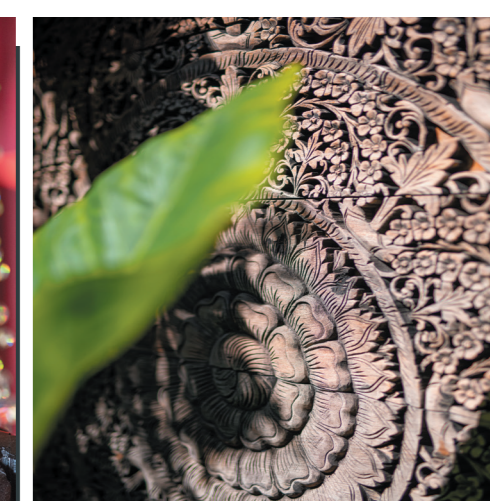
Vaše oči će uživati u pažnji posvećenoj detaljima prilikom prezentacije jela, vaše nepce će oduševiti azijski ukusi, vaše čulo mirisa će detektovati mirise drugih mjesta, čulom dodira ćete razumjeti potrebu da doživite drugu zemlju korišćenjem tradicionalnih štapića za jelo i konačno, vaš sluh će uživati u zen atmosferi, naročito osmišljenoj za istinsko iskustvo degustacije; uživajte u tradicionalnim jelima koja se ponekad redizajniraju i zadovoljite potrebu da doživite Aziju.

*Your eyes will appreciate the attention to detail in the presentation of the dishes, your palate will be delighted by the Asian flavours, your sense of smell will detect scents from elsewhere, your sense of touch will understand the need to experience another country when using traditional chopsticks and finally, your ears will enjoy the zen atmosphere especially created for a quintessential tasting experience; enjoy traditional dishes that are sometimes revisited and satisfy your need for an Asian experience.*



U tajlandskom restoranu MayaBay ugodićete svim svojim čulima, kao da ste na istoimenom rajskom ostrvu. Mek i topao muzički ambijent sa elegantnim i prefinjenim dekorom, koji podsjeća na Aziju i tradicionalnu i savremenu, sklad upotrijebljenih materijala, suptilni ukusi dekadentne i prefinjene kuhinje, čini MayaBay pozivnicom za buđenje osjećaja za čuda.

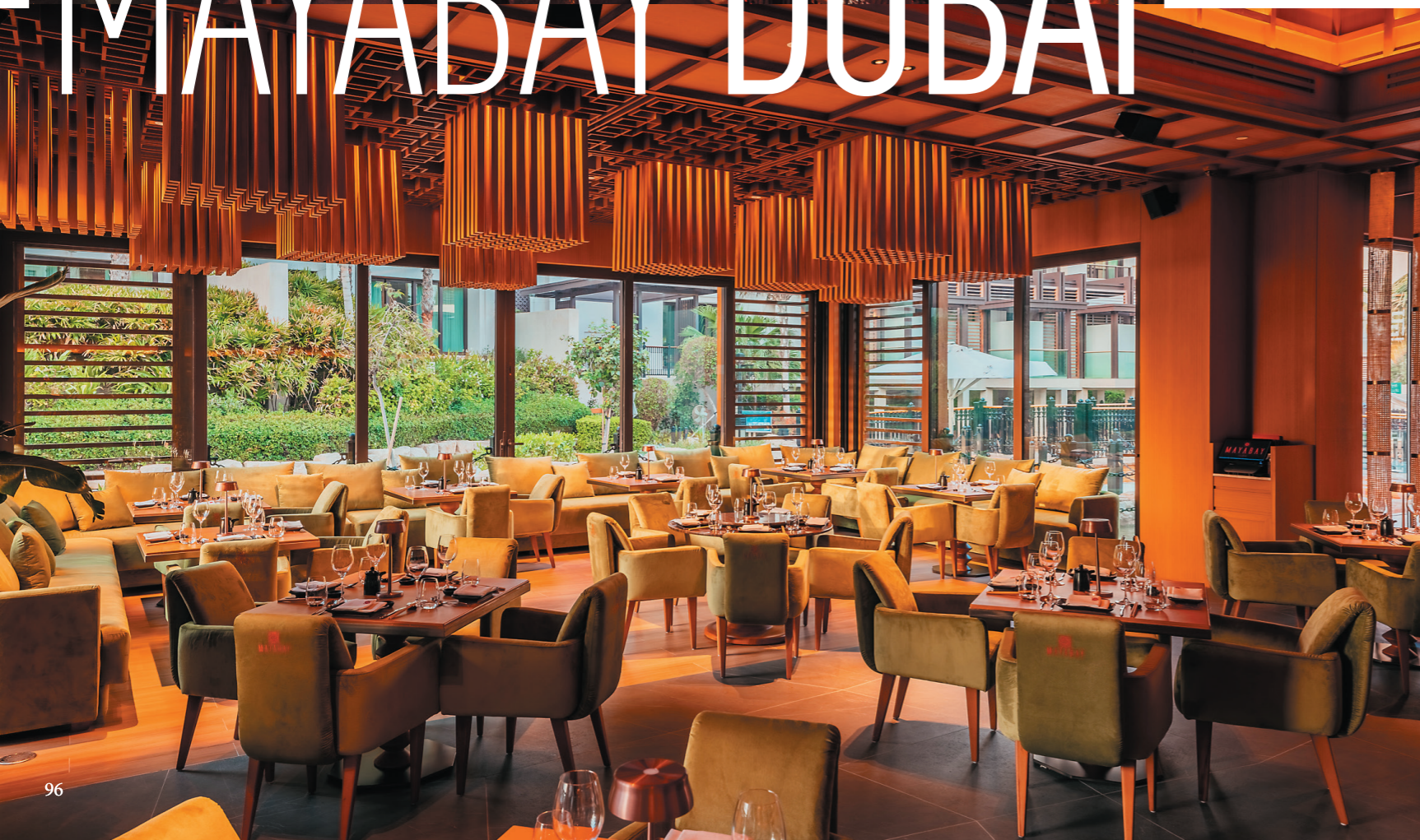
*At MayaBay Thai restaurant, heighten all your senses in the same way as if you were on the Paradisiac Island of the same name. A soft and warm musical ambiance with elegant and refined décor, reminiscent of Asia both traditional and contemporary, the harmony its materials used, subtle flavours with a delicious and refined cuisine, makes MayaBay an invitation to awaken your sense of wonder.*







# MAYABAY DUBAI



Možete uživati u nevjerovatnom pogledu na kulturni hotel Burj Al Arab kroz velike prozore i sa prostrane terase.

Sa dekorom koji je istovremeno topao i sofisticiran, dajući prednost prirodnim materijalima, arhitekta Sylvestre Murigneux kreirao je enterijer po mjeri, ukrašen drvenim panelima, kamenom i bojama koji podsjećaju na atmosferu u monegaškoj kneževini.

Jelovnik se sastoji od specijaliteta sa korijenom u tradicionalnoj azijskoj kuhinji MAYABAY-a, od tepanjakija do dim suma sa kavijarom, od tajlandskog sašimija do nezaobilaznih tigrovih suza ili Maya hrskave patke... Iznenađiće vas i ukusna laoska kuhinja. Savršeno lociran u srcu živahnog noćnog života Dubajja, u blizini utočišta za kornjače u laguni Jumeirah Al Nassem, ovaj novi restoran postaće vaše omiljeno mjesto u Dubajju i videćete kako je duša MAYABAY-a MONACO došla u Emirate.

*You can admire the view over the iconic Burj Al Arab hotel through the large windows and from the spacious terrace.*

*With decor that is both warm and sophisticated, giving preference to natural materials, the architect Sylvestre Murigneux has created a tailor-made interior, adorned with wooden panels, stone and colours reminiscent of the atmosphere at the Monegasque establishment.*

*The menu is composed of specialties anchored in MAYABAY's traditional Asian cuisine, from Teppanyaki to Dim Sum with caviar, from Thai Sashimi to the unmissable Crying Tiger or Maya Crispy Duck... It will also surprise you with delicious Laotian cuisine.*

*Perfectly located in the heart of lively Dubai nightlife, near the Jumeirah Al Nassem Lagoon Turtle Sanctuary, this new establishment will become your favourite place to eat in Dubai and will see the soul of the MAYABAY MONACO travel to the Emirates.*

► [www.mayabay.mc](http://www.mayabay.mc)





MAYABAY

THAI-JAPANESE

Porto Montenegro, Obala bb, Tivat 85320, Montenegro  
Réservation : +382 69 352 221 - [www.mayabayrestaurant.com/portomontenegro](http://www.mayabayrestaurant.com/portomontenegro)

Designed by: [www.colibri.mc](http://www.colibri.mc) • Photography: Pascal Lattes - Fabio Galatioto - 241 Production