



Homemade prosciutto and cheese in oil made in the hinterlands of Boka.



Salted sardines sprinkled with homemade olive oil, caper and onion.



Local herbs and asparagus salad with eggs and homemade olive oil.



Octopus salad, spiced with garlic, parsley, tomato concuss, with homemade olive oil and lemon juice dressing.



Mussel salad with rucola and ginger pesto, potato and cherry tomatoes.



Shrimp cream soup made with fish stock cooked from different kinds of sea fish and shrimps caught in nets, sprinkled with mint leaves and parsley.



Saffron and shrimp risotto with parmesan and Mediterranean spices.



First class white fish, sized 1-3kg, rolled into a crust made of salt and egg whites, baked in the oven.



Grilled red scorpion-fish, garnished with chard and boiled potatoes, topped with homemade olive oil and sprinkled with Mediterranean spices.



Gilt-head brim garnished with grilled vegetables.



Cleaned and grilled tails of large shrimps, garnished with chard and boiled potatoes, sprinkled with homemade olive oil.



Grilled kebabs made of monkfish tail and cleaned shrimps, sprinkled with Mediterranean spices and garnished with rice.



Peter's Fish in corn crust, fried in olive oil with cooked fresh asparagus, local herbs from the hinterlands of Boka, with a touch of homemade olive oil.



Arms of octopus rolled in polenta, fried and served on rucola leaves with salsa made with tomatoes, onions, garlic, Mediterranean spices and parmesan cheese.



Grilled sea bass fillets, rolled and served on black rice, with white truffle and shrimp sauce.



Courgette, shrimp and saffron spaghetti, garnished with mint leaves.



Sourdough strudel with apples, walnuts and raisins, served with vanilla ice-cream and baked almonds.



Boka's cake - pastry filled with almonds, eggs, flour and maraschino liqueur, topped with caramelized orange juice.