



Serbish

meat • fish

The best way to get to know Serbia is to get to know its cuisine.

The language of a national cuisine is like the language of color or music that easily adopts and sticks in a memory. We will tell you a fascinating story about a beautiful country at the heart of the Balkan Peninsula. For many centuries Serbia absorbed traditions of the strict Muslim East and lush Austro-Hungarian West never losing its Slavic identity. We are ready to share with you the hospitality, generosity, and centuries-old traditions of this amazing country and Serbian traditional cuisine will serve only as an excuse to invite you to be our guests!

Simple Rules

We hope that you will have a good time at our restaurant and sincerely wish you to do so! However to make it possible we kindly ask you to follow a few simple rules of our restaurant:

1. Kitchen working hours:
Mon-Thu, Sun 12:00 – 23:00, Fri-Sat 12:00 – 01:00.
2. If you have a food allergy please inform us in advance.
3. Dining rooms of our restaurant are non-smoking, including the smoking of electronic cigarettes.
4. If you decide to bring your children to our restaurant with you make sure that they behave like adults as we don't have a kids play room. Considering the security of our little guests we kindly request not to leave kids without supervision on a journey around our small Serbia.
5. No pets allowed inside restaurant.
6. Loud ringtones and loud phone conversations may interrupt your lively conversations and digestion. Let's respect each other and put the phones in silent mode during while postponing important phone calls for the afternoon.
7. Please do not move or rearrange furniture by yourself. You can always ask a member of our staff for a help.
8. Companies of 4 people or more will be charged with 10% service fee.

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📍 Pestelya, 8/36
☎️ (812) 904 38 44
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| Bruschetta

A serving of 3 bruschettas.

- 🍀 BRYNDZA, GRILLED PAPRIKA AND ARUGULA 240
- 🍀 TOMATOES AND BASIL 240
- 🍀 BLACK AND GREEN OLIVES PÂTÉ 240
- HOME-MADE AJVAR WITH PROSHUTTO 240

| Cold starters

- GREEK OLIVE PLATTER 330
Black classic, green and Kalamata olives.
 - SERBIAN DELICATESSEN PLATE 680
Various types of jerky.
 - SERBIAN PLATE 540
Proja with bacon, proja with spinach and cheese, prebranac, grilled marinated paprika, kaymak, ajvar.
 - 🍀 CHEESE PLATE 650
Various types of farm cheese served with figs, walnuts and honey.
 - DALMATIAN PLATE 870
Salmon carpaccio, squid, tuna tartare and bruschetta with black and green olives pâté.
 - SERBIAN-STYLE TARTARE | Belgrade | 550
18 secret ingredients. Served with toasts and butter, the same way this tartare is served in Serbia.
 - 🔥 BEEF TARTARE 550
Beef tenderloin, red onion, capers, Worcestershire sauce, mustard, Tabasco, chicken egg yolk.
 - TUNA TARTARE | Dalmatia | 550
Tuna fillet, chives, cognac, olive oil, salt, pepper.
 - BEEF CARPACCIO 490
Beef tenderloin rolls, covered with honey-mustard glaze, with arugula, parmesan and truffle oil.
- ## | Hot appetiser
- 🍀 POHOVANI CHEESE 380
Breaded cheese, served with tartar sauce.

| Chorba

Thick, rich Serbian and Dalmatian soups.

- VEAL CHORBA 350
Rich veal broth, vegetables and truffle oil.
- FISH CHORBA 350
Rich fish broth with aromatic cod, vegetables and paprika.
- SEASONAL SOUP 300
Cooked with seasonal ingredients.

| Salads

- 🍀 BURRATA SALAD WITH TOMATOES 750
Burrata cheese, pink tomatoes, arugula, white balsamic, balsamic cream.
- 🔥 TENDER SQUID SALAD WITH VEGETABLE SALSA 570
Squid, zucchini, mini corn, leek, red onion, romaine lettuce, paprika, cider.
- TUNA SALAD WITH PINK TOMATOES 570
Seared tuna, pink tomatoes, leeks, Romaine lettuce.
- SALAD WITH ROAST BEEF AND RASPBERRY DRESSING 570
Roasted beef, mix salad, pickled cucumbers, red onions, paprika, cherry tomatoes, raspberry sauce dressing.
- OCTOPUS SALAD 790
Octopus «a la Luštica», tomato concassé, fresh cucumbers, capers, sun-dried tomatoes, pickled onions, boiled potatoes, parsley, fragrant olive oil dressing.
- 🍀 SERBIAN SALAD 380
🔥 Tomatoes, cucumbers, paprika, onions, olive oil, beneath the “cloud” of Serbian bryndza. Decorated with hot pepper and chopped parsley.
- SALAD WITH CHICKEN LIVER AND PORTO SAUCE 450
Chicken liver with mix salad, quail eggs, cherry tomatoes and potatoes. Seasoned with port sauce.
- SALAD WITH PINK TOMATOES 450
Pink tomatoes, baked and pickled bell pepper, arugula, red onion and greens.

All prices are in rubles, including VAT. This menu is an advertising material.

🍀 Vegetarian dish 🔥 Spicy dish

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| Hot dishes

Serbian specialties.

KARADORĐE'S SCHNITZEL 590

Pork or chicken fillet roll with a kaymak cheese. Served with tartar sauce and a slice of lemon.

PODVARAK WITH PORK NECK 540

Traditionally baked marinated cabbage and pork neck steak.

LAMB UNDER THE "SAČ" 1200

Stewed lamb from an old Dalmatian region recipe. Simmered for 6-8 hours and served with potatoes.

VEAL CHEEKS WITH VEGETABLES AND CAULIFLOWER CREAM 670

Slow cooked veal cheeks with grilled vegetables and cauliflower cream.

| Grilled main dishes

By request any pljeskavica can be served in a form of a burger.

PLJESKAVICA 470

The main part of the pljeskavica is a thick cutlet made from 100% beef. Served on a plate with sprouts of bread, kaymak, fresh vegetables and lettuce leaves.

PLJESKAVICA FROM YOUTH 470

Prior to roasting on the grill onion is added to the cutlet. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves.

PLJESKAVICA "A LA ČAČAK" 540

Classic pljeskavica. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves, ajvar sauce.

GOURMET PLJESKAVICA 540

Prior to roasting on the grill Gouda cheese and bacon are added to the cutlet. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves.

🔥 PLJESKAVICA MERAKLIJA 560

Gouda cheese, bacon, chilli pepper, dried hot paprika, garlic and onions are added to the classic pljeskavica. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves.

CHEVAPI 520

Skinless sausages made from 100% home-made minced beef. Served on a plate with unicorn bread, fresh vegetables and lettuce leaves.

CHEVAPI WITH KAYMAK 540

Skinless sausages made from 100% home-made minced beef. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves.

CHEVAPI IN BACON 580

Skinless sausages made from 100% home-made minced beef covered with bacon. Served on a plate with somun bread, fresh vegetables and lettuce leaves.

CHICKEN RAZHNICHI IN BACON 540

Grilled pieces of chicken fillet covered with bacon. Served on a plate with somun bread, fresh vegetables and lettuce leaves.

🔥 LESKOVAČKI UŠTIK 530

Small cutlets made from 100% minced beef with Gouda cheese, bacon, garlic, spicy pepper. Served on a plate with somun bread, fresh vegetables and lettuce leaves.

GRILLED STEAK 890

Served with a mixed salad and sauce of your choice.

| Fish and Seafood

MUSSELS ON WHITE BUZAR 540

Traditional Dalmatian region cooked mussels in white wine, olive oil, with garlic and parsley.

SEAFOOD ON WHITE BUZAR 2900

Traditional Dalmatian region cooked mussels, squid, tuna and shrimps in white wine, olive oil, with garlic and parsley.

GRILLED SQUID WITH FRIED CORN 580

Squid, corn, white balsamic sauce, lime.

DALMATIAN TILAPIA 520

Baked tilapia fillet with a creamy sauce, parmesan and spinach.

SEAFOOD PLATE 2900

Grilled octopus, shrimps and squid.

GRILLED TROUT 690

Grilled trout served with a traditional Dalmatian garnish of boiled potatoes and a mixed salad, with balsamic vinegar dressing. Sauce made of olive oil, garlic and parsley.

GRILLED MACKEREL 690

Grilled mackerel with roasted bell pepper, fresh spinach and cherry tomatoes.

OCTOPUS UNDER THE "SAČ" 1750

Stewed octopus in its own juice, cooked according to the traditional recipe of the Adriatic coast. Served with stone potato.




GRILLED TUNA STEAK 890

Grilled tuna fillet, sprinkled with aromatic oil. Served with caponata and arugula salad.

CODFISH WITH BLACK COUSCOUS AND CAULIFLOWER 780




Classically fried codfish back fillet with cauliflower creme, couscous with cuttlefish ink.



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| Garnishes

FRENCH FRIES	160
MASHED POTATOES	160
STONE POTATOES	200
GRILLED VEGETABLES	320

| Home-made bread

SOMUN Traditional Bosnian bread, crispy and crunchy outside, soft and airy inside.	80
“FLOWER” BREAD Home-made Serbian bread, made with a cottage cheese and cream. The taste is bright and gentle.	100
SOMUN, FRIED ON OLIVE OIL With fragrant herbs.	120
BREAD BASKET Somun, “FLOWER” bread, somun fried on olive oil, kaymak, ajvar.	320

| Home-made desserts

CHOCOLATE SALAMI WITH PRUNES Served with homemade carrot and orange jam.	320
TIRAMISU Made with Baileys or Cointreau (your choice) right before being served to your table.	350
SERBIAN APPLE PIE Traditional home-made pie as cooked by Serbian moms. Served with a scoop of ice cream.	300
HVAR CHEESE PIE WITH FIG AND SAGE SAUCE Cheese pie with fig on a thin crust of oatmeal from an old Hvar island recipe, poured with sage sauce.	300
ŠNENOKLE WITH CANDIED NUTS Traditional Balkan dessert with beaten egg whites and custard.	240
ICE CREAM A wide variety.	80





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| Sparkling wine

	125 / 750 ml	
PROSECCO / ARNACES TENUTE / GLERA/ Italy, Friuli-Venezia Giulia.	360 / 2100	
CAVA. CUVÉE NOIRE. BRUT / MONT MARCAL / MACABEO, XARELLO, PARELLADA / Cava, Spain.	1900	
LANSON BLACK LABEL / LANSON / PINOT NOIR, CHARDONNAY, PINOT MEUNIER / France, Champagne.	9500	
LEON LAUNOIS, CUVÉE RESERVEE / CHARLES MIGNON / PINOT NOIR, CHARDONNAY, PINOT MEUNIE / France, Champagne, Côte de Blancs.	6250	
KOVACEVIC BRUT / KOVACEVIC / CHARDONNAY, RIESLING / Serbia, Fruska Gora.	5600	
TRIJUMF BRUT/ ALEKSANDROVIC/ CHARDONNAY/ Serbia, Vinci Topola.	6400	

| Rose wine

	125 / 750 ml	
I AM PINOT GRIGIO / CRAMELE RECAS / Romania, Dobrudja, Vrancea.	320 / 1900	
VARIJANTA / ALEKSANDROVIC / MUSCAT HAMBURG / Serbia, Vinci Topola.	4600	
KOVACEVIC ROSETTO / KOVACEVIC / MERLOT, CABERNET SAUVIGNON / Serbia, Fruska Gora.	2900	

| White wine

	125 / 750 ml	
SAUVIGNONASSE / SIMCIC MARJAN / FRIULANO / Slovenia, Goriska Brda.	4400	
ORPHELINE / KOVACEVIC / SAUVIGNON BLANC / Serbia, Fruska Gora.	360 / 2100	
CUVÉE PIQUANT / KOVACEVIC / MUSCAT OTTONEL, TRAMINER, SAUVIGNON BLANC / Serbia, Fruska Gora.	2900	
CHARDONNAY / KOVACEVIC / Serbia, Fruska Gora.	560 / 3300	
SAUVIGNON BLANC / KOVACEVIC / Serbia, Fruska Gora.	3700	

SAUVIGNON BLANC / PAPANUDA / Romania, Transylvania, Recaş.	1600	
QUANTUM / DOMAINE BOYAR / CHARDONNAY / Bulgaria, Thracian Valley.	320 / 1900	
WOVEN STONE / OHAU WINES / SAUVIGNON BLANC / New Zealand, Ohau.	2400	
TRIJUMF / ALEKSANDROVIĆ / SAUVIGNON BLANC, PINOT BLANC, RIESLING / Serbia, Vinci Topola.	6400	
RIESLING / PUKLAVEC & FRIENDS / SEMI-DRY / Slovenia, South Styria.	2100	
BEL / MILAN NESTAREC / GRUNER VELTLINER, MULLER THURGAU, WELSCHRIESLING / 1L. Czech, Moravian Zizkov.	4700	
LUGANA / COMPAGNOLA / TREBBIANO / Italy, Veneto.	2400	
GAVI / LA SCOLCA / CORTESE / Italy, Piemont, Gavi.	4200	
RETSINA DEUS / CAVINO / SAVATYANO / Greece, Peloponnesus.	1400	
RIBOLLA / SIMCIC MARJAN / RIBOLLA GIALLA / Slovenia, Goriska Brda.	4200	
TEMA / ALEKSANDROVIĆ / CHARDONNAY, SAUVIGNON BLANC / Serbia, Vinci Topola.	4600	
SAUVIGNON BLANC / VIRTUS / Serbia, Vitezevo.	3300	
HARIZMA / ALEKSANDROVIĆ / CHARDONNAY / Serbia, Vinci Topola.	5900	
CREDO WHITE / VIRTUS / SAUVIGNON BLANC, PINOT GRIGIO, GEWURZTRAMINER / Serbia, Vitezevo.	5400	
GEWURZTRAMINER / PAUL BLANCK / France, Alsace.	4500	
GRUNER VELTLINER / SUTTER / Lower Austria, Weinviertel.	2900	
CHARDONNAY SELEKCIJA / SIMCIC MARJAN / CHARDONNAY / Slovenia, Goriska Brda.	6600	
RIESLING / LANDHAUS MAYER / Austria, Lower Austria.	2400	



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 Red wine	125 / 750 ml	NEMEA / CAVINO / AGIORGITIKO	1800
		Greece, Peloponnese	
SELENE BARRIQUE / CRAMELE RECAS / SYRA	3400	CHATEAU LE MONGE / DOMAINES FABRE / CABERNET SAUVIGNON, MERLOT, CABERNET FRANC	3200
Romania, Transylvania, Banat		France, Bordeaux, Medoc	
PRESTIGE BOURGOGNE / HENRI DE VILLAMONT / PINOT NOIR	3900	QUANTUM / DOMAINE BOYAR / SYRAH & CABERNET SAUVIGNON	320 / 1900
France, Bourgogne		Bulgaria, Thracian Valley	
BLAUFRANKISCH / HANS IGLER	3400	PINOT NOIR / PAPANUDA	1600
Austria, Burgenland		Romania, Transylvania, Recea	
AURELIUS / KOVACEVIC / CABERNET SAUVIGNON, MERLOT	560 / 3300	 Port wine	60 / 750 ml
Serbia, Fruska Gora			
AURELIUS S EDITION / KOVACEVIC / CABERNET SAUVIGNON, MERLOT	6500	FINE RUBY PORTO / KOPKE /	280 / 3500
Serbia, Fruska Gora		Portugal, Douro.	
ORPHELINE RED / KOVACEVIC / CABERNET SAUVIGNON, MERLOT, PINOT NOIR	360 / 2100	TAWNY RESERVE PORTO / KOPKE /	320 / 3750
Serbia, Fruska Gora		Portugal, Douro.	
L. B.V. 2012 PORTO / KOPKE /	380 / 4750	 Sherry	60 / 750 ml
Portugal, Douro.			
C. ZARDINI AMARONE DELLA VALPOLICELLA CLASSICO RISERVA CAMPAGNOLA	8000	MANZANILLA / ALEXANDRO /	260 / 3250
Italy, Veneto, Valpolicella, Valigatori		Spain, Andalusia, Jerez San Lucar de Barrameda.	
RIPASSO VALPOLICELLA CAMPAGNOLA / CORVINA VERONESE, RONDINELLA	3800	OLOROSO / ALEXANDRO /	280 / 3500
Italy, Veneto, Valpolicella, Valigatori		Spain, Andalusia, Jerez de la Frontera.	
NACH / MILAN NESTAREC / ZWEIGELT, PINOT NOIR / 1L.	4700	PEDRO XIMENEZ EL CANDADO / VALDESPINO /	360 / 4500
Czech, Moravian Zizkov.		Spain, Andalusia, Jerez.	
CREDO RED / VIRTUS / PROKUPAC, CABERNET SAUVIGNON, MARSELAN, PINOT NOIR	5400	 Vermouth	60 / 750 ml
Serbia, Vitezevo			
TRIJUMF NOIR / ALEKSANDROVIĆ / PINO NOIR	6800	GUERRA DRY / GUERRA /	280 / 3500
Serbia, Vinci Topola		France, Savoy.	
RECIOTO DELLA VALPOLICELLA CLASSIC / CAMPAGNOLA	4100	GUERRA RESERVA BLANCO SWEET / GUERRA /	290 / 4600
Italy, Veneto, Valpolicella, Valigatori		Spain, Byerso.	
		GUERRA RESERVA RED SWEET / GUERRA /	290 / 4600
		Spain, Byerso.	
		BERMET / KOVACEVIC /	350 / 4300
		Serbia, Fruska Gora.	
		GRIOTTINI APERITIF /	350 / 5600
		France, Burgundy.	

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| Ракии Србији / Serbian Rakia

STARA SOKOLOVA QUINCE LUX Quince.	40 ml	750
STARA SOKOLOVA APRICOT LUX Apricot.		680
STARA SOKOLOVA PLUM 12 Y.O. Plum.		850
STARA SOKOLOVA PLUM BRANDY 7 Y.O. Plum.		480
STARA SOKOLOVA WILLIAMS Pear.		360
STARA SOKOLOVA APRICOT Apricot.		360
STARA SOKOLOVA PLUM Plum.		360
STARA SOKOLOVA QUINCE Quince.		380
TAKOVO WILLIAMS Pear.		330
TAKOVO PLUM Plum.		280
ALEKSANDROVIĆ GRAPE Grape.		300
PREMIER PLUM Plum.		580
PREMIER GRAPE MUSKAT Grape.		580
PREMIER WILLIAMS Pear.		720
PREMIER APRICOT Apricot.		720

| О-де-ви Францији /

France Eau De Vie	40 ml
G.D. KIRSCH DE FOUGEROLLES AOC Cherry.	480
G.E MASSENEZ GINGEMBRE Ginger.	490
G.E MASSENEZ VIEILLE PRUNE Plum.	480
G.E MASSENEZ POIRE WILLIAMS V.E.P. Pear.	590
CHRISTIAN DROUIN BLANCHE DE NORMANDIE Apple.	450

| Ракии Чехии / Czech Rakia

R. JELINEK PORTEROVICA BEER Distillate of a dark "Porter" beer.	40 ml	300
R. JELINEK APPLE Apple.		320
R. JELINEK WILLIAMS Pear.		350
R. JELINEK GOLD PLUM Plum.		390
R. JELINEK CHERRY Cherry.		360
R. JELINEK WHITE PLUM 5 Y.O. 5 year old kosher and white..		480
R. JELINEK GOLD PLUM 5 Y.O. 5 year old kosher and gold.		520

| Специальные Ракии / Special Rakia

STARA SOKOLOVA TRAVKA Plum rakia aged in oak barrels and infused with 21 herbs.	40 ml	370
STARA SOKOLOVA KLEKA Plum rakia infused with juniper berries.		390
R. JELINEK BOHEMIA HONEY 3 year old white Slivovitz infused with linden honey.		320
STARA SOKOLOVA MEDOVINA Plum rakia infused with mountain honey.		350




| Шнапсы Австрии /

Austrian Schnapps	40 ml
BAUER PLUM Plum.	300
BAUER WILLIAMS Pear.	300
BAUER APRICOT Apricot.	300
BAUER CHERRY Cherry.	300
BAUER HIMBER GEIST Raspberry.	300
BAUER HASELNUSS Hazelnut.	300

| Шнапсы Германии / German Schnapps




German Schnapps	40 ml
KAMMER-KIRSCH KIRSCHWASSER Cherry.	280
KAMMER-KIRSCH WILLIAMS BIRNENBRAND Pear.	280
KAMMER-KIRSCH OBSTBRAND Apple and pear.	280



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 Граппа / Grappa	40 ml	 Ром / Rum	40 ml
“PORT WOOD FINISH” SIBONA RISERVA	420	BEACH HOUSE MAURITIUS SPICED	320
“MADEIRA WOOD FINISH” SIBONA RISERVA	420	BEACH HOUSE WHITE SPICED	300
“TENNESSEE WHISKEY FINISH” SIBONA RISERVA	420	ANGOSTURA RESERVA	280
SIBONA DI MOSCATO	380	STROH	260
IL PIRUS DI NONINO	650	ZACAPA 23 Y.O.	580
 Водка / Vodka	40 ml	 Американский виски / American whiskey	40 ml
ЦАРСКАЯ ЗОЛОТАЯ	250	MAKER'S MARK	440
BELUGA NOBLE	300	JACK DANIEL'S	370
BELUGA GOLD LINE	420	 Ирландский виски / Irish whiskey	40 ml
CHEMERISOV. HISTORICAL VODKA. MALT.	380	DUBLIN LIBERTIES OAK DEVIL	360
 Джин / Gin	40 ml	JAMESON	280
NAPUE	380	 Купажированный Шотландский Виски / Blended scotch whisky	40 ml
KOSKUE	460	DEWAR'S 12 Y.O.	490
HENDRICK'S	480	DEWAR'S WHITE LABEL	280
SLOVACKA BOROVIČKA	280	 Односолодовый Шотландский Виски / Single malt scotch whisky	40 ml
 Текила / Tequila	40 ml	BALVENIE DOUBLE WOOD 12 Y.O.	600
LEGENDA DEL MILAGRO SILVER	290	GIRVAN PATENT STILL N°4 APPS	380
LEGENDA DEL MILAGRO REPOSADO	360		
MEZCAL MONTELOBOS	480		





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| Коньяк / Cognac 40 ml

ROULLET V.S. 390

ROULLET V.S.O.P. GRAND CHAMPAGNE 480

CAMUS IL DE RE V.S.O.P. 480

JANNEAU NAPOLEON 550
GRAND ARMAGNAC

| Бренди / Brandy 40 ml

METAXA 5* 280

SOKO V.S.O.P. 350

| Кальвадос / Calvados 40 ml

MENORVAL PRESTIGE 320

MENORVAL PAYS'D AUGE V.S.O.P. 380

MENORVAL TRES VIEUX X.O. 460

| Биттеры / Bitter 40 ml

LUHACOVICKA 260

PRADED 250

BECHEROVKA 280

CAMPARI 260

FERNET CITRUS 260

JAGERMEISTER 290

RIGA BLACK BALSAM 250

RIGA BLACK BALSAM CHERRY 280

| Ликеры / Liqueur 40 ml

CHARTREUSE JAUNE 380

JOSEPH CARTRON 280

CAROLANS IRISH CREAM 250

LIMONCHELLO 280

| Разливное Пиво /

Draft Beer 400 ml

WEIHENSTEPHANER / LAGER / 320
Germany.

JAWS CITRAIZEN / GERMAN ALE / 300
Russia.

BARBE RUBY / FRUIT ALE BEER / 440
Belgium.

RIEGELE / KELLERBIER / 340
Germany.

JAWS OATMEAL / STOUT / 300
Russia.

GUEST BEER / FIX PRICE / ???

Please ask our staff about available beer variety and price.

| Бутылочное Пиво /

Bottled Beer 330 ml

KABINET BREWERY. 390
В ассортименте. Serbia.

Serbian craft brewery Kabinet was established in 2013. It is located in Nemenikućama on the sunny slope of Kosmaja mountain. The main goal of the company is production of the best unpasteurized beer from selected ingredients.

LAV / LAGER / 280
Serbia.

CLAUSTHALER CLASSIC / 290
NON-ALCOHOLIC BEER PREMIUM /
Germany.



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Author's cocktails

| **RED COMRAD** 160 ml 360
SPICY, BERRY, HOT COCKTAIL. COMRADE THAT
WON'T LET YOU FREEZE!

| **SHUMADIAN TEA** 60 ml 280
NATIONAL WARMING DRINK BASED ON RAKIA AND
CARAMEL. LEGEND CLAIM THAT IT CURES ALL
DISEASES.

| **KUVANO WINE** 160 ml 350
SERBIAN GLUHWEIN FLAVORED WITH SPICES,
RAKIA AND HIBISCUS.

| **KLEKA BEVERAGE** 180 ml 520
THICK, SPICY COCKTAIL WITH JUNIPER PLUM
BRANDY, CHERRY BRANDY, A TOUCH OF CZECH
FERNET AND MASHED SEA BUCKTHORN.

| **SOKO BY GRANDPA** 80 ml 580
SERBIAN GRAPE BRANDY WITH HERBAL
IMMERSION IN HONEY, HOPS AND SPICES, SERVED
WITH CHERRY SOAKED IN RAKIA. (A STRONG
COCKTAIL FOR THE GOOD OLD CLASSIC LOVERS)

| **APRICOT KERNEL** 80 ml 500
MONO FLAVOR COCKTAIL WITH APRICOT RAKIA,
GARNISHED WITH FRIED SALTED CHICKPEAS. (FOR
SWEET AND STRONG LOVERS)

| **NAPUE & TONIC** 180 ml 500
(twist on the classic)
VARIATION OF GIN AND TONIC WITH FINNISH
GIN, FRESH CRANBERRIES AND ROSEMARY.

| **HOUSE OF THE HIMBEER SUN** 150 ml 550
AIRY, SWEET AND SOUR COCKTAIL OF RASPBERRY
GEIST, FRAGRANT MAURITIAN RUM
AND COWBERRY.

| **CELEBRATORY CZECH** 150 ml 550
HOLIDAY COCKTAIL ON A PEAR PALENKA WITH
THE SCENT OF LIME AND HONEY. FRAGRANT,
PLAYFUL AND VERY DECEIVING.

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| Кофе / Coffee Goppion JBM

ESPRESSO / ЭСПРЕССО	130
Arabica 100%.	
AMERICANO / АМЕРИКАНО	160
CAPPUCCINO / КАПУЧИНО	180
LATTE / ЛАТТЕ	210
RAF / РАФ	240
DOPIO / ДОПИО	180
ESPRESSO, AMERICANO DECAFFEINATED	160

| Чай / Tea 700 ml

HERMANN TEE

Premium German tea.

ЗЕЛЕНЫЕ ЧАИ / GREEN TEA

УТРЕННИЙ АРОМАТ “MORNING FLAVOUR”	290
ГРУША И ГРАНАТ “BIRNE-GRANAT”	290
КИТАЙСКИЙ ЖАСМИН “CHINA JASMINE TEA”	290
КИТАЙСКИЙ ПОРОХ ХРАМ НЕБА “CHINA GUNPOWDER TEMPLE OF HEAVEN”	290
МОЛОЧНЫЙ УЛУН “MILK OOLONG”	290

ЧЕРНЫЕ ЧАИ / BLACK TEA

АССАМ ХАРМУТТИ “ASSAM HARMUTTY”	290
КИТАЙСКИЙ ПУ-ЭР “CHINA PU ERH (GamFeiCha)”	290
ЦЕЙЛОН С ТИМЬЯНОМ “THYME TEA PREMIUM”	290
ПРЕМИУМ ЭРЛ ГРЕЙ “EARL GREY PREMIUM”	290
ИРЛАНДСКИЙ ВИСКИ “IRISH WHISKY CREAM”	290

ТРАВЯНЫЕ И ФРУКТОВЫЕ ЧАИ / HERBAL AND FRUIT TEAS

БАБУШКИН САД “GRANNY’S GARDEN”	290
ИМБИРЬ ЛИМОН “GINGER LEMON”	290
ВЕЧЕРНИЙ ТРАВЯНОЙ МИКС “EVENING HERBAL MIX”	290
АЮРВЕДА АНТИ-СТРЕСС “AYURVEDA ANTI STRESS”	290
ВАНИЛЬНЫЙ РОЙБУШ “ROOIBOS VANILLA”	290

| Вода / Water

НЕГАЗИРОВАННАЯ / STILL

AQUA VIVA 0.25 Сербия / Serbia.	220
AQUA VIVA 0.75 Сербия / Serbia.	390

ГАЗИРОВАННАЯ / SPARKLING

KNJAZ MILOŠ 0.25 Сербия / Serbia.	220
KNJAZ MILOŠ 0.75 Сербия / Serbia.	390

| Соки и безалкогольные напитки / Juices and soft drinks

МОРС 0.25 / 1 Fruit-berry drink. В ассортименте.	140 / 560
ДОМАШНИЙ ЛИМОНАД 0.2 / 0.6 Homemade lemonade. В ассортименте.	190 / 600
PEPSI / MIRINDA / 7UP / TONIC 0.25	200
СОК YOGA В АССОРТИМЕНТЕ 0.2 Juice Yoga in assortment.	200
СВЕЖЕВЫЖАТЫЙ АПЕЛЬСИНОВЫЙ СОК 0.2 Fresh orange juice.	280
СВЕЖЕВЫЖАТЫЙ ГРЕЙПФРУТОВЫЙ СОК 0.2 Fresh grapefruit juice.	290
СОК “GRANNY’S SECRET” 0.7 СЕРБИЯ. В АССОРТ. Juice “Granny’s Secret” Serbia. A wide variety.	750