



Restoran Brazda....

Doručak

Bife doručak

Švedski sto u restoranu Brazda.

650,00 rsd

Slasna kombinacija

3 pržena jaja na oko servirana sa prženom pančeto.

480,00 rsd

Klasik sa stilom

3 pržena jaja na oko zapečena sa sirom i šunkom.

520,00 rsd

Zdrava kombinacija

3 pečena jaja na oko servirana sa hrskavim povrćem.

480,00 rsd

Grčki delikatesni omlet

Grčki omlet sa tri jaja, ukusnim feta sirom, čeri paradajzom, grčkim maslinama i origanom.

520,00 rsd

Omlet sa povrćem

Omlet sa tri jaja, tikvicama, šampinjonima, paprikom, mladim lukom i paradajzom.

480,00 rsd

Avokado delikates

Ukusan omlet sa tri jaja, seckanim avokadom, svežim mladim lukom i mladim sirom.

680,00 rsd

Srpski doručak

Tradicionalna kajgana od dva jajeta obogaćena prazilukom, kiselim mlekom, grilovanom slaninom, toplim somunom i ajvarom.

650,00 rsd

Doručak Tamiš

Mladi beli sir, paradajz, pršuta, jaje na oko, hrskava slanina i američka palačinka sa slatkim od jagoda.

750,00 rsd

Engleski doručak

Dva jaja na oko, hrskava slanina, pečeni paradajz, roštiljska kobasica, krompir i pasulj u paradajz sosu.

650,00 rsd

Proteinski doručak

Pet belanaca, tikvice, paprika, brokoli, pileći file i italijanski parmezan.

650,00 rsd





Breakfast

Buffet breakfast 650,00 rsd

Welcome to buffet breakfast.

Tasty combination 480,00 rsd

3 fried eggs served with crispy bacon.

Classic with style 520,00 rsd

3 fried eggs with cheese and ham, baked to perfection.

Healthy combination 480,00 rsd

3 fried eggs served with crispy vegetables.

Greek delicacy omelette 520,00 rsd

Greek omelette with three eggs, tasty feta cheese, cherry tomatoes, Greek olives, and oregano.

Vegetable omelette 480,00 rsd

Omelette with three eggs, zucchini, mushrooms, bell peppers, spring onions, and tomatoes.

Avocado delight 680,00 rsd

Delicious omelette with three eggs, chopped avocado, fresh spring onions, and fresh cheese.

Serbian breakfast 650,00 rsd

Traditional scrambled eggs with two eggs enriched with leeks, soured milk, grilled bacon, warm flatbread, and ajvar.

Tamiš breakfast 750,00 rsd

Fresh white cheese, tomatoes, prosciutto, sunny-side-up egg, crispy bacon, and an American pancake with strawberry jam.

English breakfast 650,00 rsd

Two sunny-side-up eggs, crispy bacon, roasted tomatoes, grilled sausage, potatoes, and beans in tomato sauce.

Protein breakfast 650,00 rsd

Five egg whites, zucchini, bell pepper, broccoli, chicken fillet, and Italian parmesan.

Hrskava granola sa voćem

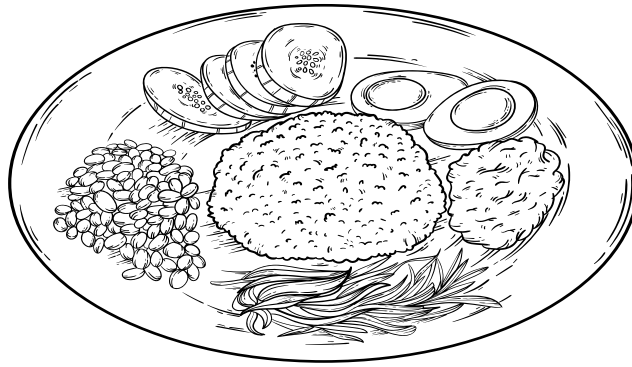
Sveže voće, jogurt i hrskavi musli za zdrav i energetski doručak.

480,00 rsd

Američke palačinke sa javorovim sirupom

Tri sočne američke palačinke prelivene kanadskim javorovim sirupom i puterom.

550,00 rsd



À la carte

—◆◆ Tradicionalni ukusi Banata ◆◆—

Banatska daska za dve osobe

Ukusna kombinacija kulena u kati, domaće kobasice, svinjske pršute, svinjske pečenice, hrskavih čvaraka, sjeničkog sira, mladog sira, kajmaka i ajvara.

1.850,00 rsd

Domaća supa

Bistra supa sa domaćim rezancima, šargarepom i junećim mesom.

350,00 rsd

Pohovane pihtije

Stilizovane domaće hrskave pihtije sa krompir pireom i dzemom od šljiva.

980,00 rsd

Pileća bečka šnicla

Hrskavi sočni pileći file, serviran sa kremastim pire krompirom i kompotom od višanja.

950,00 rsd

Crunchy granola with fruit

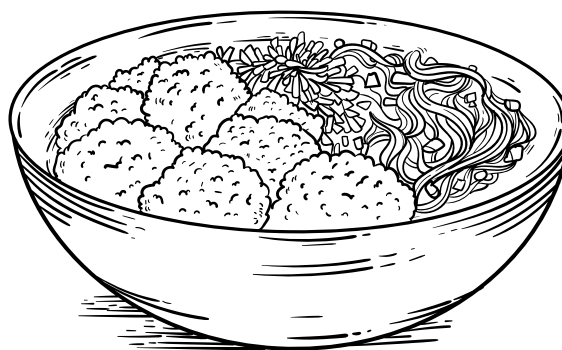
480,00 rsd

Fresh fruit, yogurt, and crunchy muesli for a healthy and energetic breakfast.

American pancakes with maple syrup

550,00 rsd

Three fluffy American pancakes drizzled with Canadian maple syrup and butter.



À la carte

◆◆ Traditional Banat flavors ◆◆

Banat platter for two

1.850,00 rsd

A delicious combination of spicy salami, homemade sausages, pork ham, smoked pork loin, crispy cracklings, domestic fill-fat cheese, fresh cheese, clotted cream, and ajvar.

Homemade soup

350,00 rsd

Clear soup with homemade noodles, carrots, and beef.

Breaded aspic

980,00 rsd

Homemade stylized crispy aspic with mashed potatoes and plum jam.

Chicken Viennese schnitzel

950,00 rsd

Crispy juicy chicken fillet served with creamy mashed potatoes and cherry compote.

Rinflajš

Kuvana juneća kolenica s povrćem, sosom od paradajza i sosom od rena - tradicionalni favorit.

1.350,00 rsd

Banatski stek

Rolovani svinjski file u slanini, punjen šunkom i sirom, poslužen uz gratinirani krompir, sotirano povrće i sos od pečuraka - neodoljiv delikates.

1.650,00 rsd

Jagnjetina na naš način

Sporo dinstana jagnjetina s mladim krompirima i kiselim mlekom - autentičan banatski doživljaj.

2.100,00 rsd

Karađorđeva šnicla

Svinjski file punjen kajmakom, uz hrskav pomfrit i tartar sos.

1.350,00 rsd

Mešano meso za dve osobe

Ćevapi, leskovački uštipci, miks kobasica, pileći file, grilovana slanina i povrće, krompir, zapečeni somun, salsa od paradajza, kajmak.

2.450,00 rsd

Domaći kolač dana

Svaki dan vam donosimo novi ukusan domaći kolač kao završetak ovog autentičnog iskustva.

450,00 rsd



Predjela



Ukusi namazi

Topli štapići sa aromatičnim belim lukom i origanom, praćeni namazom od ajvara i čvarcima, rikotom i pestom.

720,00 rsd

Tatar biftek

Sitno seckan sveži juneći biftek serviran sa puterom i tost hlebom.

2.450,00 rsd

Burata

Punjena mlada italijanska mocarela, servirana na rukoli i sočnom čeri paradajzu, prelivena sa aćetom i pesto sosom.

1.050,00 rsd



Rindfleisch

Cooked beef knuckle with vegetables, tomato sauce, and horseradish sauce - a traditional favorite.

1.350,00 rsd

Banat steak

Pork tenderloin rolled in bacon, stuffed with ham and cheese, served with au gratin potatoes, sautéed vegetables, and mushroom sauce - an irresistible delicacy.

1.650,00 rsd

Lamb in our style

Slow-cooked lamb with spring potatoes and soured milk - an authentic Banat experience.

2.100,00 rsd

Karađorđe's schnitzel

Pork tenderloin stuffed with clotted cream, with crispy fries and tartar sauce.

1.350,00 rsd

Mixed meat for two

Kebabs, Leskovac meatballs, mixed sausages, chicken fillet, grilled bacon, grilled vegetables, potato wedges, baked flatbread, tomato salsa, and clotted cream.

2.450,00 rsd

Homemade cake of the day

Every day we bring you a new delicious homemade cake to complete this authentic experience.

450,00 rsd



Appetizers



Delicious spreads

Warm breadsticks with aromatic garlic and oregano, accompanied by ajvar and cracklings, ricotta, and pesto.

720,00 rsd

Tatar beefsteak

Finely chopped fresh beefsteak served with butter and toast.

2.450,00 rsd

Burata

Stuffed fresh Italian mozzarella, served on arugula and juicy cherry tomatoes, drizzled with balsamic vinegar and pesto sauce.

1.050,00 rsd

Losos rolnice

Hrskave rolnice punjene sa norveškim lososom i povrćem, servirane sa slatko ljutim sosom i wasabi majonezom.

950,00 rsd

Grilovani miročki sir

Serviran na salati od rukole i preliven sosom od višanja.

1.150,00 rsd

Paleta sireva

Kombinacija švajcarskog ementalera, francuskog kamambera, dimljenog i kozijeg sira, uparen sa krekerima, suvim voćem i medoma.

1.250,00 rsd



Sendviči i tortilje



Klub sendvič

Tostirani hleb sa pilećim fileom, jajetom, slaninom, zelenom salatom, sočnim paradajzom, majonezom, kečapom i pomfritom.

850,00 rsd

Sendvič sa pršutom

Sveža pečena lepinja, premazana puterom, tanko sečena pršuta, mocarela i sočan paradajz.

750,00 rsd

Sendvič sa piletinom

Sveža pečena lepinja, premazana Cezar dresingom, punjena pohovanom piletinom, hrskavom ajzberg salatom i mocarelom.

750,00 rsd

Cezar wrap

Tortilja sa pilećim fileom, slaninom, ajzberg salatom, Cezar dresingom, pomfritom, kečapom i majonezom.

950,00 rsd

Wrap sa lososom

Tortilja sa sotiranim povrćem, ajzberg salatom, norveškim lososom, terijaki sosom, pomfritom, kečapom.

1.050,00 rsd

BBQ rebra wrap

Svinjska rebra u BBQ sosu sa Koleslav salatom, kiselim krastavcima, krompirom, kečapom i majonezom.

1.050,00 rsd



Salmon rolls 950,00 rsd

Crispy rolls filled with Norwegian salmon and vegetables, served with sweet and spicy sauce and wasabi mayonnaise.

Grilled Miroč cheese 1.150,00 rsd

Served on arugula salad and drizzled with cherry sauce.

Cheese platter 1.250,00 rsd

Combination of Swiss Emmental, French Camembert, smoked and goat cheese, paired with crackers, dried fruits, and honey.

◆◆ Sandwiches and wraps ◆◆

Club sandwich 850,00 rsd

Toasted bread with chicken fillet, egg, bacon, lettuce, juicy tomatoes, mayonnaise, ketchup, and French fries.

Prosciutto sandwich 750,00 rsd

Freshly baked focaccia, spread with butter, thinly sliced prosciutto, mozzarella, and juicy tomatoes.

Chicken sandwich 750,00 rsd

Freshly baked focaccia, spread with Caesar dressing, filled with breaded chicken, crispy iceberg lettuce, and mozzarella.

Caesar wrap 950,00 rsd

Tortilla with chicken fillet, bacon, iceberg lettuce, Caesar dressing, fries, ketchup, and mayonnaise.

Salmon wrap 1.050,00 rsd

Tortilla with sautéed vegetables, iceberg lettuce, Norwegian salmon, teriyaki sauce, fries and ketchup.

BBQ ribs wrap 1.050,00 rsd

Pork ribs in BBQ sauce with Coleslaw, pickles, potato wedges, ketchup, and mayonnaise.

Obrok salate

Cezar salata

950,00 rsd

Pileći file, hrskava slanina, ajzberg salata, bogati Cezar dresing, sočni čeri paradajz, hrskavi krutoni i italijanski parmezan.

Salata sa ćuretinom i lešnicima

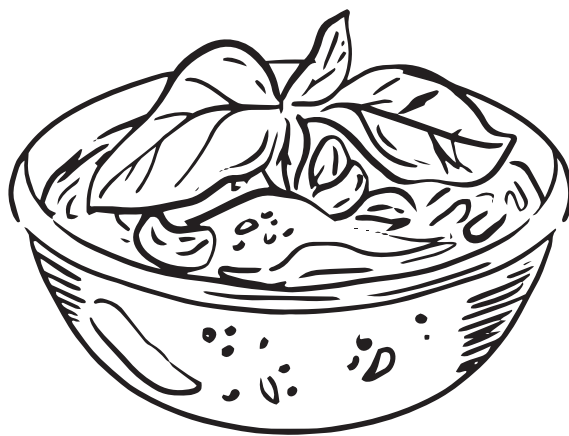
950,00 rsd

Panirani ćureći file u lešniku serviran na miksu zelenih salata, tanko sečenim crvenim paprikama, hrskavim rotkvicama preliven dresingom od senfa i meda.

Salata od pečene cvekle

780,00 rsd

Kriške pečene cvekle se savršeno uparaju sa rukolom, kozjim sirom, obogaćene dresingom od italijanskog ačeta i orasima.



Supe i čorbe

Paradajz kremasta supa

350,00 rsd

Klasična paradajz čorba obogaćena hrskavim krutonima i nežnim uljem od svežeg bosiljka.

Teleća čorba sa zapečenim hlebom i kajmakom

400,00 rsd

Ukusna teleća čorba sa hrskavim zapečenim hlebom i kajmakom.



Meal salads

Caesar salad

950,00 rsd

Chicken fillet, crispy bacon, iceberg lettuce, rich Caesar dressing, juicy cherry tomatoes, crunchy croutons, and Italian parmesan.

Turkey and hazelnut salad

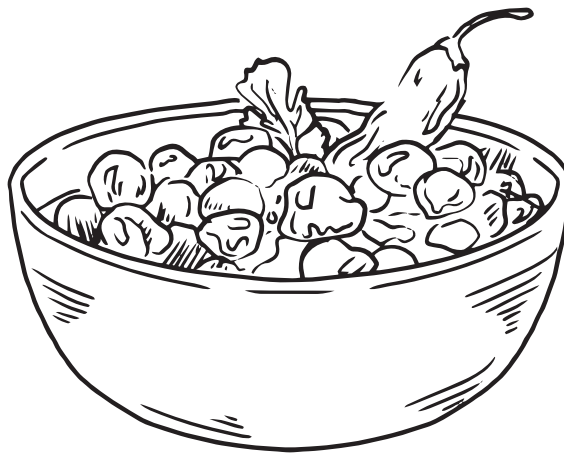
950,00 rsd

Breaded turkey fillet in hazelnuts served on a mix of green salads, thinly sliced red peppers, crispy radishes, drizzled with mustard and honey dressing.

Roasted beetroot salad

780,00 rsd

Slices of roasted beetroot perfectly paired with arugula, goat cheese, and walnuts. All enriched with Italian balsamic dressing.



Soups

Tomato cream soup

350,00 rsd

Classic tomato soup enriched with crispy croutons and gentle basil oil.

Veal soup with baked bread and clotted cream

400,00 rsd

Delicious veal soup with crispy baked bread and clotted cream.

Domaće paste

Pravimo ih sami

Karbonara

Klasična i sočna kombinacija slanine, jaja i neutralne pavlake.

950,00 rsd

Bolonjeze

Pasta obložena bogatim bolonjeze sosom sa junećim mesom i paradajzom.

950,00 rsd

Frutti di Mare

Morski plodovi (školjke i škampji), kremasti paradajz sos.

1.150,00 rsd

Pasta sa piletinom i pesto sosom

Ukusna pasta sa sočnom piletinom i osvežavajućim pesto sosom.

950,00 rsd

Pasta sa ćuretinom i vrganjima

Kombinacija testenine, sočne ćuretine i aromatičnih vrganja.

1.150,00 rsd

Pasta sa biftekom i tartufima

Savršena kombinacija sočnog bifteka i kremastog sosa obogaćenog crnim tartufima.

1.450,00 rsd

Njoke sa piletinom i spanaćem

Kremaste njoke servirane sa pilećim fileom, sušenim paradajzom, parmezanom i kremastim sosom.

1.100,00 rsd



Homemade pasta

We make it ourselves

Carbonara

Classic and succulent combination of bacon, eggs, and cream.

950,00 rsd

Bolognese

Pasta coated in a rich Bolognese sauce with minced beef and tomatoes.

950,00 rsd

Frutti di Mare

Seafood (clams and shrimp) with creamy tomato sauce.

1.150,00 rsd

Pasta with chicken and pesto sauce

Delicious pasta with juicy chicken and refreshing pesto sauce.

950,00 rsd

Pasta with turkey and porcini mushrooms

Combination of pasta, succulent turkey, and aromatic porcini mushrooms.

1.150,00 rsd

Pasta with beef and truffles

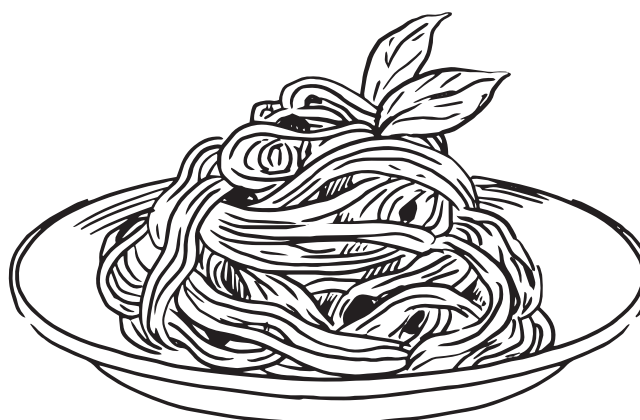
Perfect combination of juicy beef and creamy sauce enriched with black truffles.

1.450,00 rsd

Gnocchi with chicken and spinach

Creamy gnocchi served with chicken fillet, dried tomatoes, parmesan, and creamy sauce.

1.100,00 rsd



—◆◆— **Rižoto** —◆◆—

Rižoto sa šumskim vrganjima

1.280,00 rsd

Uživajte u bogatstvu srpskih šuma, iz kojih biramo najkvalitetnije vrganje koje uparujemo sa kremastim rižotom.

Šafran rižoto

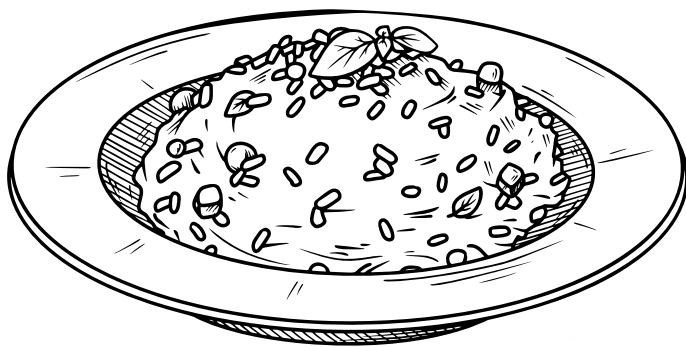
880,00 rsd

Osvežavajući rižoto sa povrćem, obogaćen šafranom.

Rižoto sa piletinom i gorgonzolom

1.050,00 rsd

Sočan pileći file se savršeno uklapa sa gorgonzolom i hrskavim čipsom od parmezana.



—◆◆— **Pice** —◆◆—

Margharita

850,00 rsd

Paradajz, mocarela i bosiljak na hrskavoj korici.

Capricciosa

990,00 rsd

Šunka, mocarela sir sa pečurkama i maslinama.

Prosciutto con Burrata

1.650,00 rsd

Pelat, Italijanska mocarela, pršuta, čeri paradajz, redukovani aceto, parmezan, rukola i burata.



—◆◆— Risotto —◆◆—

Risotto with forest porcini mushrooms 1.280,00 rsd

Enjoy the richness of Serbian forests, where we select the highest quality porcini mushrooms, paired with creamy risotto.

Saffron risotto 880,00 rsd

Refreshing risotto with vegetables, enriched with saffron.

Risotto with chicken and gorgonzola 1.050,00 rsd

Succulent chicken fillet perfectly complements gorgonzola and crispy parmesan chips in this risotto.



—◆◆— Pizza —◆◆—

Margharita 850,00 rsd

Tomatoes, mozzarella, and basil on a crispy crust.

Capricciosa 990,00 rsd

Ham, mushrooms, and olives.

Prosciutto con burrata 1.650,00 rsd

Pelati, Italian mozzarella, prosciutto, cherry tomatoes, reduced balsamic vinegar, parmesan, arugula, and burrata.

Prosciutto Arugula

Delikatni pršut savršeno se slaže sa rukolom i parmezanom.

1.450,00 rsd

Diavolo

Za one koji vole pikantno, sa pikantnom kobasicom, paradajzom i mocarelom.

1.090,00 rsd

Grčka pica

Za vegetarijance, sa mediteranskim maslinama, ljubičastim lukom, čeri paradajzom, mocarelom, kremastom fetom i origanom.

920,00 rsd

Quattro Formaggi

Četiri sira - gorgonzola, parmezan, mocarela i ementaler.

1.280,00 rsd

Tamiš Pica

Tradicionalni ukusi naše regije, sa kulenom, čvarcima, suvom svinjskom pečenicom, slaninom, mocarelom i paradajzom.

1.350,00 rsd

Garlic Bread

Hrskavi hleb bogato premazan aromatičnim uljem od belog luka.

250,00 rsd



Dry Aged Steaks



Dry Age Tomahawk steak 100g

Sa ponosom predstavljamo suvo odležani Tomahawk stek, savršeno pripremljen na žaru kako bi pružio najbolje arome.

1.150,00 rsd

Dry Age T-Bone 100g

Nepogrešiv T-Bone steak, suvo odležan i pažljivo pripremljen na žaru.

850,00 rsd

Dry Age Ribeye 100g

Ribeye steak sa zreлим ukusima koji dolaze sa suvim odležavanjem mesa, pripremljen na vrhunski način.

850,00 rsd



Prosciutto arugula

Delicate prosciutto perfectly complements arugula and parmesan.

1.450,00 rsd

Diavolo

For those who love spicy food, with spicy sausage, tomatoes, and mozzarella.

1.090,00 rsd

Greek pizza

For vegetarians, with Mediterranean olives, red onions, cherry tomatoes, mozzarella, creamy feta, and oregano.

920,00 rsd

Quattro formaggi

Four cheeses - gorgonzola, parmesan, mozzarella, and emmental.

1.280,00 rsd

Tamiš pizza

Traditional flavors of our region, with kulen sausage, cracklings, smoked pork loin, bacon, mozzarella, and tomatoes.

1.350,00 rsd

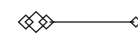
Garlick bread

Crispy bread generously spread with aromatic garlic oil.

250,00 rsd



Dry Aged Steaks



Dry Age Tomahawk steak 100g

We proudly present the dry-aged Tomahawk steak, perfectly grilled to deliver the best aromas.

1.150,00 rsd

Dry Age T-Bone 100g

Impeccable T-Bone steak, dry-aged and carefully grilled.

850,00 rsd

Dry Age Ribeye 100g

Ribeye steak with matured flavors from dry-aged meat, expertly prepared.

850,00 rsd



Glavna jela



Miks telećih kobasica

1.550,00 rsd

Ručno pravljene teleće kobasice. Miks zacinjelih i pikantnih kobasica savršeno se uparuju sa senfom i kriškama krompira.

Grilovani pileći file

880,00 rsd

Sočan pileći file serviran na blago grilovanom povrću.

Piletina parmeđana

1.350,00 rsd

Pohovani pileći file u panko prezli zapečen sa paradajz sosom i mocarelom, serviran uz njoke u sosu od sira.

Teleća plećka

1.350,00 rsd

Sporo dinstana mlada teleća plećka servirana na mlincima.

BBQ rebra

1.650,00 rsd

Svinjska rebra prelivena aromatičnim BBQ sosom, poslužena uz pire krompir.

Biftek u ulju

2.450,00 rsd

Tanko sečeni biftek pripremljen u aromatizovanom ulju, servirane s grilovanim povrćem.

Gulaš od divljači

1.700,00 rsd

Sporo kuvani gulaš od divljači serviran sa njokama.

Ćuretina trikolore

1.350,00 rsd

Ćureći file punjen sušenim paradajzom, rikotom i spanaćem u korici od čili čipsa na pireu od krompira.

Punjena pljeskavica

1.450,00 rsd

Uživajte u sočnoj pljeskavici punjenoj dimljenim sirom, od našeg ćevap mesa, serviranoj sa hrskavim lukom i lučenom slatkom paprikom, na mekanom somunu.

Ćevapi

1.250,00 rsd

Naši tradicionalni ćevapi, servirani sa kajmakom, prilogom od hrskavih krompirića i osvežavajućim šopskom salatam.





◆ —◆◆ Main dishes —◆◆

Mix of veal sausages

1.550,00 rsd

Seasoned and spicy handmade veal sausages paired with mustard and potato slices.

Grilled chicken breast

880,00 rsd

Juicy chicken breast served on lightly grilled vegetables.

Chicken parmesan

1.350,00 rsd

Breaded chicken fillet in panko breadcrumbs baked with tomato sauce and mozzarella, served with gnocchi in cheese sauce.

Veal shoulder

1.350,00 rsd

Slow-cooked young veal shoulder served on mashed potatoes.

BBQ ribs

1.650,00 rsd

Pork ribs covered in aromatic BBQ sauce, served with mashed potatoes.

Beef tenderloin

2.450,00 rsd

Thinly sliced beef steak prepared in flavored oil, served with grilled vegetables.

Venison stew

1.700,00 rsd

Slow-cooked wild game goulash served with gnocchi.

Tricolor turkey

1.350,00 rsd

Turkey filet stuffed with dried tomatoes, ricotta, and spinach in a chili chip crust on a potato puree.

Stuffed "pljeskavica"

1.450,00 rsd

Enjoy a juicy stuffed burger with smoked cheese, made from our kebab meat, served with crispy onions and caramelized sweet pepper, on soft flatbread.

Kebabs

1.250,00 rsd

Our traditional kebabs, served with clotted cream, crispy fries, and refreshing Shopska salad.

Norveški losos

Grilovani losos, uparen sa kremastim rižotom od šafrana i povrća.

1.850,00 rsd

Pržene lignje

Sočne pržene lignje, servirane na pirinču sa maslinama i kaprom, obogaćene prelivom od belog luka i osvežavajućim tzatziki dresingom.

1.650,00 rsd

Klasik burger

Juneće meso, sveži paradajz, hrskavi kiseli krastavci, sočni ljubičasti luk, senf, BBQ sos, hrskava ajsberg salata i pomfrit.

1.350,00 rsd

Tamiš burger

Grilovani juneći burger serviran sa kamember sirom, džemom od luka, burger sosom, rukolom, krompirom i uljem od tartufa.

1.450,00 rsd

Vege burger

Veganski burger sa humusom obogaćenim šitake pečurkama, sočnim paradajzom, kiselim krastavcem, kečapom i naravno, ukusnim pomfritom.

1.350,00 rsd

Festival ukusa za dvoje

3 brusketa sa paradajzom, biftek taljata sa parmezanom i rukolom prelive kremom od aceta, čuretina trikolore servirana na grilovanom povrću, karađorđeva šnicla sa gratiniranim krompirom.

4.350,00 rsd

Gozba za četvoro

4 brusketa sa pršutom, pohovane pihitije sa džemom od šljiva, 2 vrste kobasica, banatski stek rolovan u slanini, gratinirani krompir, wedges krompir, sporo dinstana jagnjetina, kajmak, pire krompir, svinjska rebra u BBQ sosu, grilovano povrće, ajvar, hleb sa belim lukom.

6.850,00 rsd



Prilozi



Pomfrit

300,00 rsd

Kriške krompira

300,00 rsd

Sotirano povrće

300,00 rsd

Pirinač

300,00 rsd

Grilovano povrće

300,00 rsd

Gratinirani krompir

300,00 rsd

Pire krompir sa tartufima

400,00 rsd

Norwegian salmon

Grilled salmon paired with creamy saffron risotto and vegetables.

1.850,00 rsd

Fried balamari

Juicy fried calamari served on rice with olives and capers, enriched with garlic sauce and refreshing tzatziki dressing.

1.650,00 rsd

Classic burger

Simply delicious - beef, fresh tomatoes, crispy pickles, juicy purple onions, mustard, BBQ sauce, crisp iceberg lettuce, and fries.

1.350,00 rsd

Tamiš burger

Grilled beef burger served with Camembert cheese, onion jam, burger sauce, arugula, potato wedges, and truffle oil.

1.450,00 rsd

Vege burger

Vegan delight - vegan burger with shiitake mushroom-enriched hummus, juicy tomatoes, pickles, ketchup, and of course, tasty fries.

1.350,00 rsd

Taste festival for two

3 bruschettas with tomatoes, beef tartare with parmesan and arugula drizzled with balsamic reduction, Tricolor turkey served on grilled vegetables, Karađorđeva schnitzel with gratin potatoes.

4.350,00 rsd

Quattro delicacies

4 bruschettas with prosciutto, breaded aspic with plum jam, 2 types of sausages, Banat steak rolled in bacon, gratin potatoes, potato wedges, slow-cooked lamb, clotted cream, mashed potatoes, pork ribs in BBQ sauce, grilled vegetables, ajvar, garlic bread.

6.850,00 rsd

Side dishes

French fries

300,00 rsd

Potato wedges

300,00 rsd

Sautéed vegetables

300,00 rsd

Rice

300,00 rsd

Grilled vegetables

300,00 rsd

Au gratin potatoes

300,00 rsd

Mashed potatoes with truffles

400,00 rsd



Salate



Šopska salata

Klasična šopska salata sa paradajzom, krastavcem, crnim lukom i feta sirom.

350,00 rsd

Srpska salata

Tradicionalna srpska salata sa bogatim ukusom domaćih sastojaka, uključujući paradajz, krastavac, papriku i luk.

300,00 rsd

Kupus salata

Osvežavajuća salata od kupusa.

250,00 rsd

Kiseli kupus

Zdrava kisela kupus salata.

250,00 rsd

Grčka salata

Tradicionalna grčka salata sa krastavcima, paradajzom, feta sirom i maslinama, obogaćena mediteranskim dresingom.

350,00 rsd

Koleslav salata

Klasična Koleslav salata sa hrskavim kupusom i šargarepom u kremastom dresingu.

250,00 rsd

Paradajz salata

Jednostavna, a ukusna paradajz salata sa svežim paradajzom, lukom i začinima.

250,00 rsd

Paradajz sa sirom

Paradajz uparen sa kremastim sirom i začinima.

300,00 rsd

Krastavac salata

Osvežavajuća krastavac salata.

250,00 rsd

Miks zelenih salata

Paleta različitih svežih zelenih salata.

350,00 rsd

Rukola čeri parmezan

Ukusna kombinacija rukole, čeri paradajza i parmezana.

400,00 rsd

Lučena ljuta paprika

Salata sa ljutom paprikom, koja donosi pikantan ukus uz osveženje.

150,00 rsd

Lučena slatka paprika

Osvežavajuća salata od slatke paprike.

300,00 rsd

Moravska salata

Paradajz i pečena paprika sa belim lukom.

300,00 rsd





Salads



Shopska salad	350,00 rsd
<small>Shopska salad, full of juicy tomatoes, cucumbers, red onions, and feta cheese.</small>	
Serbian salad	300,00 rsd
<small>Traditional Serbian salad with the rich taste of local ingredients, including tomatoes, cucumbers, peppers, and onions.</small>	
Cabbage salad	250,00 rsd
<small>Refreshing cabbage salad.</small>	
Sauerkraut salad	250,00 rsd
<small>Healthy sauerkraut salad.</small>	
Greek salad	350,00 rsd
<small>Traditional Greek salad with cucumbers, tomatoes, feta cheese, and olives, enriched with Mediterranean dressing.</small>	
Coleslaw salad	250,00 rsd
<small>Classic Coleslaw salad with crispy cabbage and carrots in creamy dressing.</small>	
Tomato salad	250,00 rsd
<small>Tomato salad with fresh tomatoes, onions, and spices.</small>	
Tomato with cheese	300,00 rsd
<small>Tomatoes paired with creamy cheese and spices.</small>	
Cucumber salad	250,00 rsd
<small>Refreshing cucumber salad.</small>	
Mixed green salad	350,00 rsd
<small>A variety of different fresh green salads.</small>	
Arugula cherry parmesan	400,00 rsd
<small>A tasty combination of arugula, cherry tomatoes, and parmesan.</small>	
Garlic roasted chili peppers	150,00 rsd
<small>Salad with hot peppers, bringing a spicy taste with refreshment.</small>	
Garlic roasted peppers	300,00 rsd
<small>Refreshing salad with sweet peppers.</small>	
Morava salad	300,00 rsd
<small>Tomatoes and roasted peppers with garlic.</small>	

Dečiji jelovnik

Ćevapčići

4 ćevapa sa pomfritom i kečapom.

650,00 rsd

Pileći štapići

Pohovani pileći štapići sa pomfritom i kečapom.

650,00 rsd

Bolonjez

Špagete sa kremastim sosom od junetine i paradajza.

500,00 rsd

Hamburger

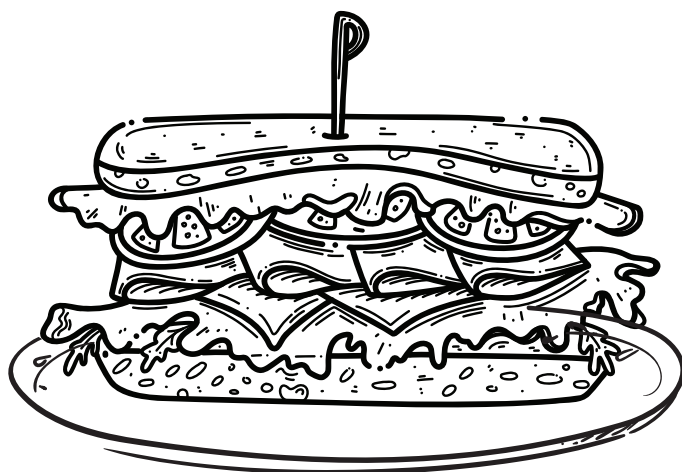
Mini burger sa burger sosom, paradajzom, kiselim krastavcem i pomfritom.

650,00 rsd

Sendvič

Mini sendviči sa praškom šunkom i sirom, serviran sa pomfritom i kečapom.

500,00 rsd



Children's menu

Kebabs

4 kebabs with fries and ketchup.

650,00 rsd

Chicken fingers

Breaded chicken fingers with fries and ketchup.

650,00 rsd

Bolognese

Spaghetti with creamy beef and tomato sauce.

500,00 rsd

Hamburger

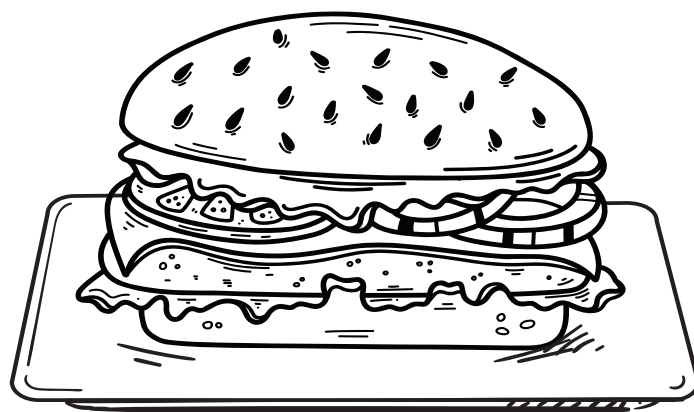
Mini burger with burger sauce, tomatoes, pickles, and fries.

650,00 rsd

Sandwich

Mini sandwiches with smoked ham and cheese, served with fries and ketchup.

500,00 rsd



Deserti

—❖❖— Kolači —❖❖—

Lešnik kolač

490,00 rsd

Harmonija ukusa s ganašom od lešnika obloženim kremastim musom od lešnika i laganom biskvitnom korom.

Pistač i višnja krofna delikates

490,00 rsd

Ovaj šarmantni kolač u obliku krofne spaja ukus pistača i sočnih višanja. Ispunjen je musom od pistača i kremom od višanja za savršeno zadovoljstvo.

Egzotični miks delikatesa

450,00 rsd

Ovaj kremasti desert obuhvata neodoljivu kombinaciju pirea od ananasa, manga, marakuje, banane, pomorandže i osvežavajuće limunaste note.

Pečeni cheesecake sa šumskim voćem

450,00 rsd

Uživajte u ukusnom pečenom kolaču od sira prelivenom sočnim šumskim voćem i posut seckanim pistačima.

Čokoladni biskvit kolač sa slanom karamelom

490,00 rsd

Kolač obložen slanom karamelom i preliven kremastim ganašom od tamne čokolade.

Mlečni čokoladni kolač sa pomorandžom

400,00 rsd

Kolač od mlečne čokolade izbalansiran sa kremastim musom i želeom od pomorandže.

Tiramisu

490,00 rsd

Mekane piškote natopljene espressom, slojevi kremastog mascarpone sira i kakao praha, zajedno stvaraju savršenu harmoniju.

Panakota

490,00 rsd

Kremasta panakota sa ukusom jagode.

Čokoladni lava kolač sa gelatom od vanile

490,00 rsd

Ova poslastica krije toplu čokoladu koja teče poput lave. Uz gelato od vanile, svaki zalogaj je prava rapsodija ukusa.





Desserts

—◆◆— Cakes —◆◆—

Hazelnut cake

490,00 rsd

Enjoy the harmony of flavors with hazelnut ganache coated with creamy hazelnut mousse and light biscuit layer.

Pistachio and cherry donut delight

490,00 rsd

Donut-shaped cake combines the taste of pistachios and juicy cherries. It is filled with pistachio mousse and cherry cream for perfect satisfaction.

Exotic mix delight

450,00 rsd

This creamy dessert includes an irresistible combination of pineapple, mango, passion fruit, banana, orange and refreshing lemony notes.

Baked cheesecake with mix berries

450,00 rsd

Delicious baked cheesecake topped with juicy mix berries and sprinkled with chopped pistachios. This is a real treat for cheese lovers.

Chocolate biscuit cake with salted caramel

490,00 rsd

Cake covered in salted caramel and topped with creamy dark chocolate ganache.

Milk chocolate cake with orange

400,00 rsd

Cake enriched with delicate orange jelly, perfectly balanced with creamy milk chocolate mousse.

Tiramisu

490,00 rsd

Soft biscuits infused with espresso, layers of creamy mascarpone cheese and cocoa powder, create a perfect harmony.

Panna cotta

490,00 rsd

The silky structure of panna cotta, enriched with fresh sour touches of strawberries, creates a perfect symphony of sweet and refreshing.

Chocolate lava cake and vanilla gelato

490,00 rsd

Every bite is a true rhapsody of flavors. Warm chocolate that flows like lava together with vanilla gelato.

Topla pita od jabuka sa gelatom od cimeta

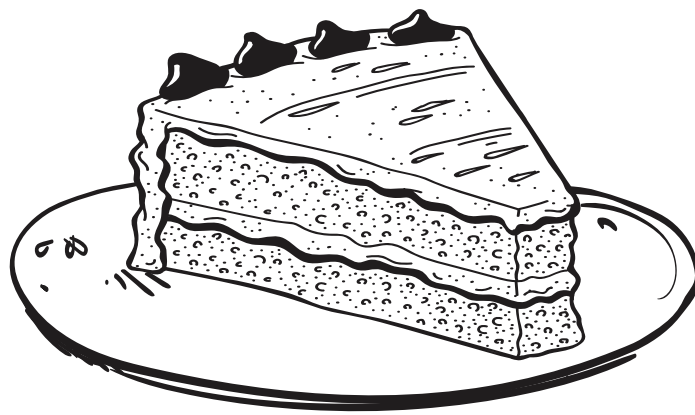
450,00 rsd

Krhka kora omotava mekanu unutrašnjost, a sve se nadopunjuje osvežavajućim sladoledom od cimeta.

Tamiš simfonija

490,00 rsd

Ovaj kolač je prava simfonija različitih ukusa i tekstura. U sebi sadrži lesnik, čokoladu, miso pastu, karamel, slane čokoladne mrvice, crni susam, hrskave pirinčane nudle i nar.



—◆◆— Torte —◆◆—

Reforma torta

450,00 rsd

Torta prožeta ukusima čokolade i oraha, oduševljava svojom jedinstvenom kombinacijom.

Čoko malina

450,00 rsd

Torta sa osvežavajućom kombinacijom maline i crne čokolade.

Voćni tart

450,00 rsd

Sveže voće servirano na kremastom filu od vanile i hrskavoj kori.

Lešnik puter

450,00 rsd

Sočne kore obogaćene seckanim lešnicima sa kremastim filom od putera.



Warm apple pie with cinnamon gelato

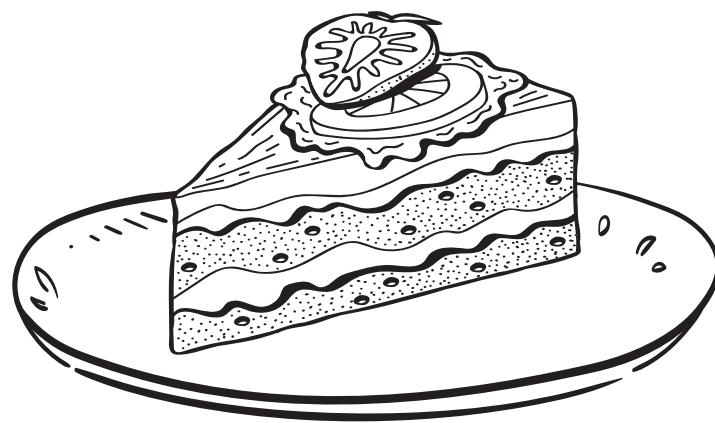
450,00 rsd

The crisp crust wraps around the soft interior, all complemented by refreshing cinnamon gelato.

Tamiš simphony

490,00 rsd

This cake is a true symphony of different flavors and textures. It contains hazelnut, chocolate, miso paste, caramel, salted chocolate crumbs, black sesame, crispy rice noodles, and pomegranate.



Cake slice

Reform cake

450,00 rsd

The cake, imbued with the flavors of chocolate and walnut, delights with its unique combination.

Choco mousse cake with raspberries

450,00 rsd

This cake with rich chocolate mousse comes with an exceptionally tasty raspberry cream and a juicy chocolate biscuit base soaked in delicate syrup.

Fruit tart

450,00 rsd

Fresh fruit served on creamy vanilla filling and crispy crust.

Hazelnuts butter cake

450,00 rsd

Juicy hazelnut crusts enriched with creamy butter filling.

◆◆◆ **Gelato** ◆◆◆

Tamiš cheesecake gelato	150,00 rsd
Pistač gelato	150,00 rsd
Lešnik gelato	150,00 rsd
Kinder bueno gelato	150,00 rsd
Dolcelatte gelato	150,00 rsd
Cimet gelato	150,00 rsd
Višnja jogurt gelato	150,00 rsd
Malaga gelato	150,00 rsd
Čokoladni gelato	150,00 rsd
Vanila Madagaskar gelato	150,00 rsd

◆◆◆ **Sorbe** ◆◆◆

Malina sorbe	150,00 rsd
Jagoda sorbe	150,00 rsd
Mango sorbe	150,00 rsd
Ananas sorbe	150,00 rsd



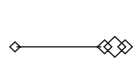


◊—◊—◊ **Gelato** ◊—◊—◊

Tamiš cheesecake gelato	150,00 rsd
Pistachio gelato	150,00 rsd
Hazelnut gelato	150,00 rsd
Kinder bueno gelato	150,00 rsd
Dolcelatte gelato	150,00 rsd
Cinnamon gelato	150,00 rsd
Cherry yogurt gelato	150,00 rsd
Malaga gelato	150,00 rsd
Chocolate gelato	150,00 rsd
Vanilla Madagascar gelato	150,00 rsd

◊—◊—◊ **Sorbets** ◊—◊—◊

Raspberry sorbet	150,00 rsd
Strawberry sorbet	150,00 rsd
Mango sorbet	150,00 rsd
Pineapple sorbet	150,00 rsd



Palačinke i vafl

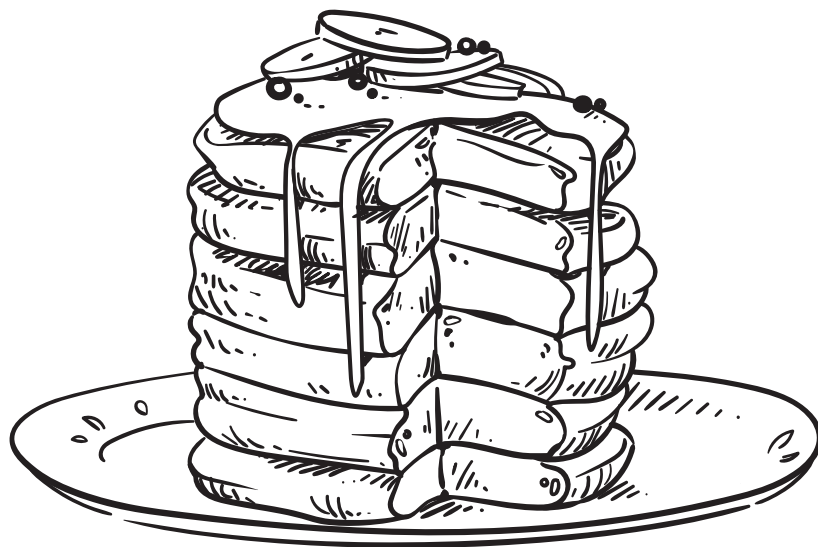


Nutela-plazma-banana	450,00 rsd
Raffaello	450,00 rsd
Čokolada-malina-vanila krem	450,00 rsd
Javorova simfonija u vašem vaflu	450,00 rsd
Vafl sa čokoladnim ganašem i šumskim voćem	450,00 rsd
Vafl sa karamelom, malinama i čokoladnim kuglicama	450,00 rsd



—◆◆— Crepes and waffles —◆◆—

Nutella-plama-banana	450,00 rsd
Raffaello crepes	450,00 rsd
Chocolate, raspberry, and banilla cream crepes	450,00 rsd
Maple symphony in your waffle	450,00 rsd
Waffle with chocolate ganache and forest fruits	450,00 rsd
Waffle with caramel, raspberries, and chocolate balls	450,00 rsd



Karta pića

◊—◊◊◊ Drinks ◊◊◊—◊



Aperitivi ✦ Aperitive

0,04 l

Campari	390,00 rsd
Aperol	350,00 rsd
Ramazzotti Amaro	360,00 rsd
Gorki List	290,00 rsd
Jagermeister	390,00 rsd
Martini Bianco	310,00 rsd
Martini ExtraDry	310,00 rsd
Martini Rosso	310,00 rsd

Rakija ✦ Brandy

0,04 l

Salaški San Šljiva Plum	350,00 rsd
Salaški San Vilijamovka Pear	490,00 rsd
Salaški San Dunja Quince	480,00 rsd
Salaški San Kajsija Apricot	350,00 rsd
Salaški San Dunja Barik Quince Barrique	570,00 rsd
Vinjak 5 Years Old	440,00 rsd
Vinjak XO	1.350,00 rsd

Vodka

0,04 l

Absolut Blue	320,00 rsd
Belvedere	980,00 rsd
Grey Goose	980,00 rsd
Beluga	980,00 rsd

Gin

0,04 l

Bombay Sapphire	490,00 rsd
Hendrick's	650,00 rsd
Monkey 47	980,00 rsd

Tequila

0,04 l

Olmecca Blanco	410,00 rsd
Olmecca Gold	410,00 rsd





Rum

0,04 l

Havana Club 3	390,00 rsd
Havana Club 7	590,00 rsd
Zacapa 23 Years Old	1.800,00 rsd

Scotch whiskey

0,04 l

Johnnie Walker Red Label	390,00 rsd
Johnnie Walker Black Label	800,00 rsd
Johnnie Walker Blue Label	3.300,00 rsd
Ballantine's	390,00 rsd
Ballantine's 12 Years Old	800,00 rsd
Chivas Regal 12 Years Old	800,00 rsd
Chivas Regal 18 Years Old	1.300,00 rsd
Chivas Royal Salute	2.900,00 rsd

Irish whiskey

0,04 l

Jameson Triple Distilled	460,00 rsd
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Jameson Black Barrel	920,00 rsd
Bushmills	480,00 rsd
Bushmills Black Bush	670,00 rsd

Single malt whiskey

0,04 l

Glenfiddich 12 Years Old	990,00 rsd
Aberlour 12 Years Old	1.100,00 rsd
Scapa Glansa	1.450,00 rsd
Glenfiddich 18 Years Old	1.950,00 rsd

USA bourbon & Tennessee whiskey

0,04 l

Jack Daniel's No 7	590,00 rsd
Gentleman Jack	840,00 rsd
Jack Daniel's Single Barrel	1.150,00 rsd
Jim Beam Black	490,00 rsd
Maker's Mark	950,00 rsd
Woodford Reserve	1.100,00 rsd



Japanese whiskey

0,04 l

Nikka From The Barrel	1.600,00 rsd
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Konjak ✦ Cognac

0,04 l

Courvoisier VS Cognac	620,00 rsd
Hennessy VSOP	1.200,00 rsd
Hennessy XO	3.300,00 rsd
Martell VS	620,00 rsd
Martell VSOP	800,00 rsd
Martell XO	2.600,00 rsd
Remy Martin VSOP	800,00 rsd
Remy Matrín XO	2.600,00 rsd

Likeri ✦ Liquor

0,04 l

Archers	250,00 rsd
Kahlua	360,00 rsd
Amaretto Disaronno	390,00 rsd
Cointreau	390,00 rsd
Baileys	390,00 rsd
Southern Comfort	390,00 rsd

Pivo Beer

Zaječarsko 0,33 l	280,00 rsd
Laško 0,33 l	295,00 rsd
Heineken 0,25 l	360,00 rsd
Heineken 0,25 l bezalkoholni alcohol-free	360,00 rsd
Točeno Birra Moretti 0,4 l	350,00 rsd
Točeni Heineken 0,35 l	390,00 rsd
Točeni Heineken 0,5 l	460,00 rsd
Kapuziner 0,5 l	550,00 rsd
Somersby 0,33 l jabuka, kruška apple, pear	460,00 rsd

Voda Water

Rosa 0,33 l negazirana still water	190,00 rsd
Romerquelle 0,33 l gazirana sparkling water	230,00 rsd
Romerquelle 0,33 l kajsija apricot	260,00 rsd
Romerquelle lemongrass 0,33 l	260,00 rsd
Rosa 0,75 l negazirana still water	350,00 rsd
Romerquelle 0,75 l	350,00 rsd
Acqua panna 0,25 l	390,00 rsd
Acqua panna 0,75 l	490,00 rsd
San Pelegrino 0,25 l	390,00 rsd
San Pelegrino 0,75 l	490,00 rsd



Sveže ceđeni sokovi

Fresh squeezed juices

Limunada Lemonade	275,00 rsd
Limunana Limeade	285,00 rsd
Ceđena pomorandža Fresh orange juice	430,00 rsd
Ceđeni grejp Fresh grapefruit juice	430,00 rsd
Vitaminski mix grejp, limun, pomorandža grapefruit, lime, orange	450,00 rsd

Bezalkoholna pića

Juice & soda

Cedevita 0,2 l	210,00 rsd
Next breskva 0,2 l peach	250,00 rsd
Next jabuka 0,2 l apple	250,00 rsd
Next šumsko voće 0,2 l forest fruit	250,00 rsd
Next pomorandža 0,2 l orange	250,00 rsd
Next jagoda 0,2 l strawberry	250,00 rsd
Ledeni čaj Ice tea	250,00 rsd
Coca-cola 0,25 l	250,00 rsd
Coca-cola Zero 0,25 l	250,00 rsd

Fanta 0,25 l	250,00 rsd
Sprite 0,25 l	250,00 rsd
Schweppes Bitter Lemon 0,25 l	250,00 rsd
Schweppes Tonic Water 0,25 l	250,00 rsd
Schweppes Tangerine 0,25 l	250,00 rsd
Ultra Energy 0,25 l	250,00 rsd
Red Bull 0,25 l	490,00 rsd

Kafa ☞ Coffee

Espresso	190,00 rsd
Espresso sa mlekom with milk	220,00 rsd
Espresso sa sojinim mlekom with soy milk	255,00 rsd
Capuccino	240,00 rsd
Capuccino sa sojinim mlekom with soy milk	295,00 rsd
Caffe Latte	255,00 rsd
Caffe Latte sa sojinim ili bademovim mlekom with soy or almond milk	295,00 rsd
Nescafe	240,00 rsd
Nescafe sa sojinim ili bademovim mlekom with soy or almond milk	295,00 rsd
Domaća kafa	210,00 rsd
Ice caffee	370,00 rsd
Topla čokolada Hot chocolate	295,00 rsd
Šlag dodatak Extra cream	60,00 rsd

