



Restoran Brazda...

Doručak

Bife doručak

Švedski sto u restoranu Brazda.

750,00 rsd

Slasna kombinacija

3 pržena jaja na oko servirana sa prženom pancetom.

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

Welcome to buffet breakfast.

750,00 rsd

Tasty combination

3 fried eggs served with crispy bacon.

480,00 rsd

Classic with style

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

520,00 rsd

Healthy combination

3 fried eggs served with crispy vegetables.

480,00 rsd

Greek delicacy omelette

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

520,00 rsd

Vegetable omelette

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

480,00 rsd

Avocado delight

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

680,00 rsd

Serbian breakfast

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

650,00 rsd

Tamiš breakfast

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

750,00 rsd

English breakfast

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

650,00 rsd

Protein breakfast

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

650,00 rsd

Hrskava granola sa voćem

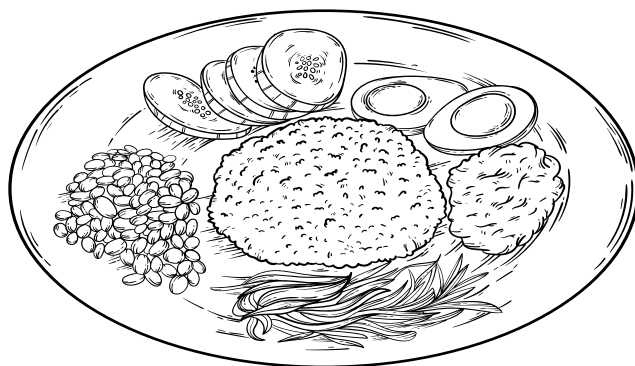
480,00 rsd

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

Američke palačinke sa javorovim sirupom

550,00 rsd

Tri sočne američke palačinke prelivene
kanadskim javorovim sirupom i puterom.



À la carte

—◆◆ Tradicionalni ukusi Banata ◆◆—

Banatska daska za dve osobe

1.850,00 rsd

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

Domaća supa

350,00 rsd

Bistra supa sa domaćim rezancima,
šargarepom i junećim mesom.

Pohovane pihtije

980,00 rsd

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

Pileća bečka šnicla

950,00 rsd

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



Crunchy granola with fruit

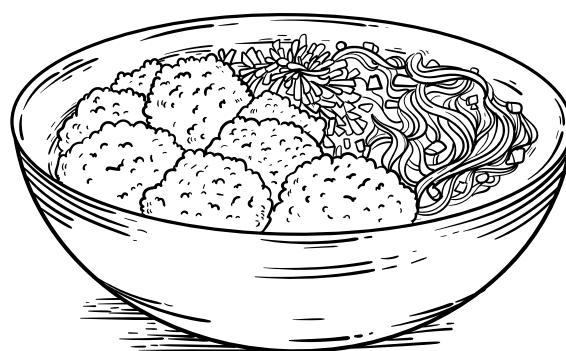
480,00 rsd

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

Čevapi, 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



Ukusni namazi

Topli štapići sa aromatičnim belim lukom i origanom, praćeni namazom od ajvara i čvaraka, 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

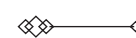
Homemade cake of the day

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

Aranćini

Hrskave posne loptice od pirinča i tartufa, na kremi od praziluka.

850,00 rsd

Grilovani miročki sir

Serviran na miks zelenih salata sa ačeto dresingom, suvim grožđem i orasima.

1.150,00 rsd

Paleta sireva

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

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 pohovanim 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



Arancini 850,00 rsd

Crunchy vegan rice and truffle balls on a leek cream.

Grilled Miroč cheese 1.150,00 rsd

Served on a mix of salads with aceto dressing, raisins, and walnuts.

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

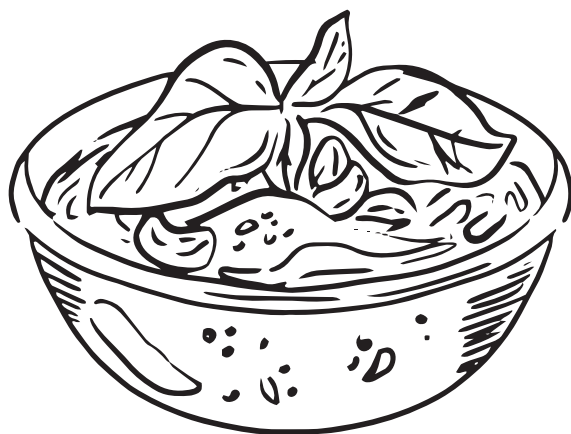
950,00 rsd

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

Salata sa mariniranim lososom

980,00 rsd

Kockice lososa na miksu zelenih salata, sa hrskavim povrćem i soja sosom.



—◆◆— 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

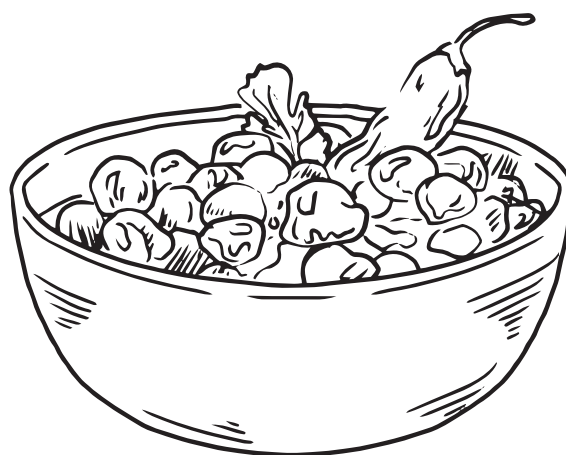
950,00 rsd

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

Salad with marinated salmon

980,00 rsd

Salmon cubes on a mix of green salads with crispy vegetables and soy sauce 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 škampi), 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

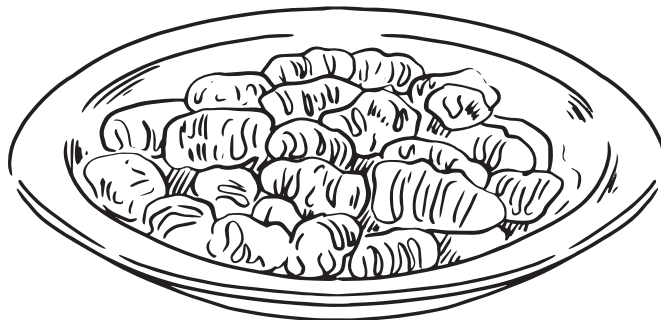
Savršena kombinacija sočnog bifteka i kremastog sosa obogaćenog crnim tartufima.

1.450,00 rsd

Njoke sa piletinom i spanaćem

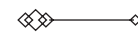
Kremaste njoke servirane sa pilećim fileom, sušenim paradajzom, parmezanom i kremastim sosom.

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

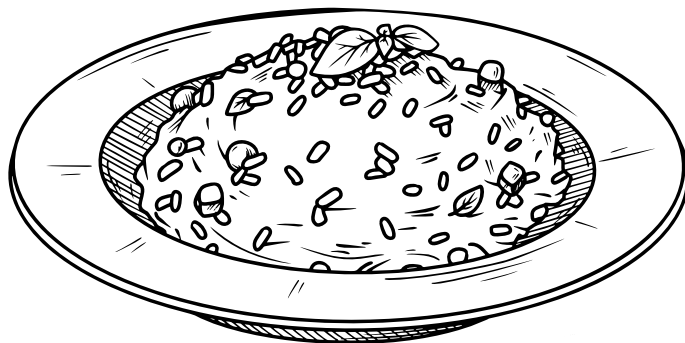
880,00 rsd

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 —◆◆—

Margarita

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, parmezanom i čerijem.

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

850,00 rsd



Prosciutto arugula

Delicate prosciutto perfectly complements arugula, parmesan and cherry tomatoes.

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 začinjjenih 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, serviran s grilovanim povrćem.

Gulaš od divljači

1.700,00 rsd

Sporo kuvani gulaš od divljači serviran sa njokama.

Ćureće scaloppine

1.350,00 rsd

Ćureći file u sosu od pršute i belog vina serviran sa gratiniranim krompirom.

Punjena pljeskavica

1.450,00 rsd

Uživajte u sočnoj pljeskavici punjenoj dimljenim sirom, od našeg čevap 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 osvežavajućom 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.

Turkey scaloppine

1.350,00 rsd

Turkey breast in a prosciutto and white wine sauce, served with gratin potatoes.

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.

Losos Terijaki	1.850,00 rsd
Grilovani losos sa terijaki sosom, basmati pirinčem i povrćem iz voka.	
Pržene Lignje	1.650,00 rsd
Hrskave lignje uvaljane u tempuru, servirane sa pomfritom i tartar sosom.	
Dimljena Pastrmka	1.550,00 rsd
Fileti dimljene pastrmke servirane sa blitvom i krompirom.	
Klasik burger	1.350,00 rsd
Juneće meso, sveži paradajz, hrskavi kiseli krastavci, sočni ljubičasti luk, senf, BBQ sos, hrskava ajsberg salata i pomfrit.	
Tamiš burger	1.450,00 rsd
Grilovani juneći burger serviran sa kamember sirom, džemom od luka, burger sosom, rukolom, krompirom i uljem od tartufa.	
Vege burger	1.350,00 rsd
Veganski burger sa humusom obogaćenim šitake pečurkama, sočnim paradajzom, kiselim krastavcem, kečapom i naravno, ukusnim pomfritom.	
Festival ukusa za dvoje	4.350,00 rsd
3 brusketa sa paradajzom, biftek taljata sa parmezanom i rukolom preliiven kremom od aceta, ćuretina sa sosom od pršute servirana na grilovanom povrću, karađorđeva šnicla sa gratiniranim krompirom.	
Gozba za četvoro	6.850,00 rsd
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.	
 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



Teriyaki salmon 1.850,00 rsd

Grilled salmon with teriyaki sauce, basmati rice, and wok vegetables.

Fried calamari 1.650,00 rsd

Crispy calamari coated in tempura batter, served with French fries and tartar sauce.

Smoked trout 1.550,00 rsd

Fillets of smoked trout served with Swiss chard and potatoes.

Classic burger 1.350,00 rsd

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

Tamiš burger 1.450,00 rsd

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

Vege burger 1.350,00 rsd

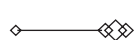
Vegan delight - vegan burger with shiitake mushroom-enriched hummus, juicy tomatoes, pickles, ketchup, and of course, tasty fries.

Taste festival for two 4.350,00 rsd

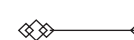
3 bruschettas with tomatoes, beef tartare with parmesan and arugula drizzled with balsamic reduction, Turkey with a prosciutto sauce served on grilled vegetables, Karadorđeva schnitzel with gratin potatoes.

Quattro delicacies 6.850,00 rsd

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.



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

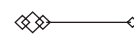
Paradajz i pečena paprika sa belim lukom.

300,00 rsd





Salads



Shopska salad

350,00 rsd

Shopska salad, full of juicy tomatoes, cucumbers, red onions, and feta cheese.

Serbian salad

300,00 rsd

Traditional Serbian salad with the rich taste of local ingredients, including tomatoes, cucumbers, peppers, and onions.

Cabbage salad

250,00 rsd

Refreshing cabbage salad.

Sauerkraut salad

250,00 rsd

Healthy sauerkraut salad.

Greek salad

350,00 rsd

Traditional Greek salad with cucumbers, tomatoes, feta cheese, and olives, enriched with Mediterranean dressing.

Coleslaw salad

250,00 rsd

Classic Coleslaw salad with crispy cabbage and carrots in creamy dressing.

Tomato salad

250,00 rsd

Tomato salad with fresh tomatoes, onions, and spices.

Tomato with cheese

300,00 rsd

Tomatoes paired with creamy cheese and spices.

Cucumber salad

250,00 rsd

Refreshing cucumber salad.

Mixed green salad

350,00 rsd

A variety of different fresh green salads.

Arugula cherry parmesan

400,00 rsd

A tasty combination of arugula, cherry tomatoes, and parmesan.

Garlic roasted chili peppers

150,00 rsd

Salad with hot peppers, bringing a spicy taste with refreshment.

Garlic roasted peppers

300,00 rsd

Refreshing salad with sweet peppers.

Morava salad

300,00 rsd

Tomatoes and roasted peppers with garlic.

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

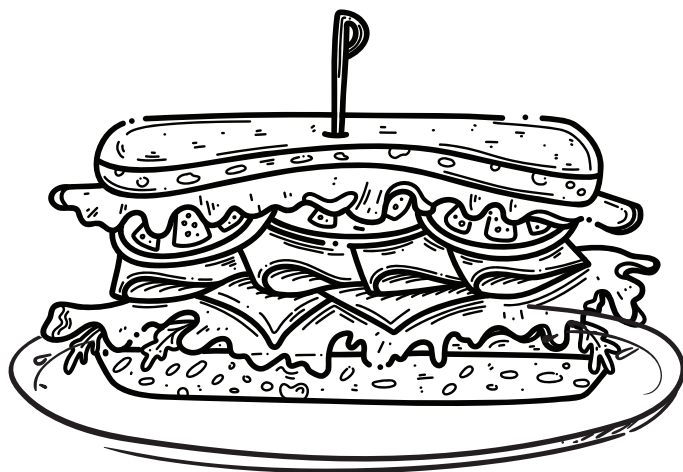
Mini burger sa burger sosom, paradajzom, kiselim krastavcem i pomfritom.

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

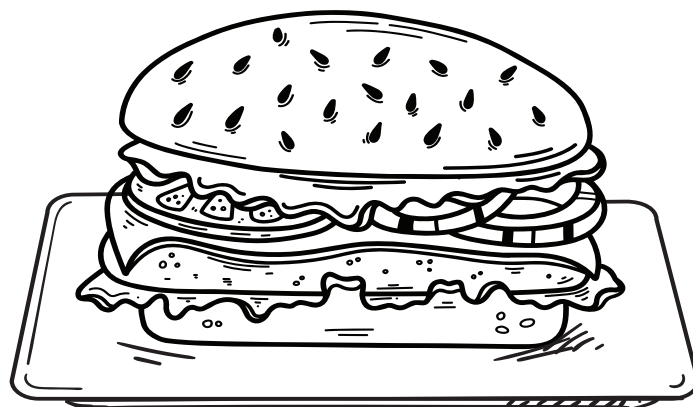
Mini burger with burger sauce, tomatoes, pickles, and fries.

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.

Bueno čoko kolač

490,00 rsd

Bogati ukus čoko kolača sa punjenjem od lešnika

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 posutim seckanim pistačima.

Čokoladni biskvit kolač sa slanom karamelom

490,00 rsd

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

Mrvljena pita sa jabukama

400,00 rsd

Ukusna pita sa slatkim punjenjem od jabuka, prekrivena hrskavim mrvicama

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.

Bueno Chocolate Cake

490,00 rsd

Rich chocolate cake with a creamy hazelnut filling.

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.

Crumbled Apple Pie

400,00 rsd

Delightful sweet apple filling pie with a buttery crumb topping.

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 bundeve sa gelatom od cimeta

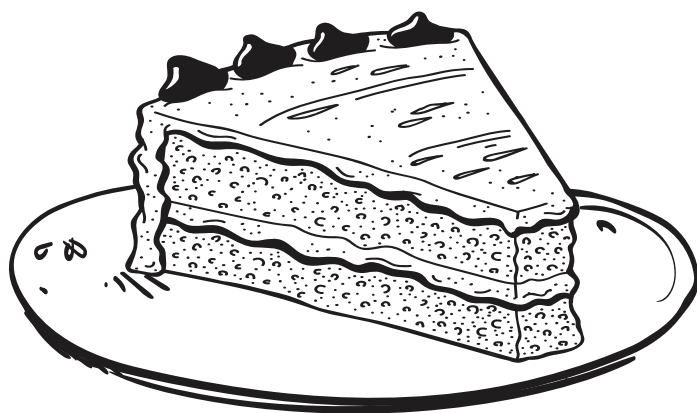
450,00 rsd

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 lešnik, 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 pumpkin pie with cinnamon gelato

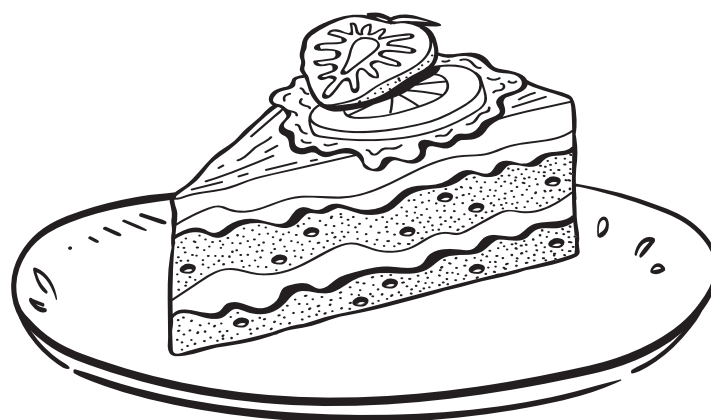
450,00 rsd

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.

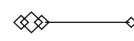
Hazelnuts butter cake

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
Nutela gelato	150,00 rsd



Sorbe

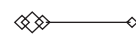


Malina sorbe	150,00 rsd
Jagoda sorbe	150,00 rsd
Mango sorbe	150,00 rsd
Ananas sorbe	150,00 rsd





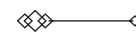
Gelato



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
Nutella 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 vaflī —◆◆—

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-plazma-banana 450,00 rsd

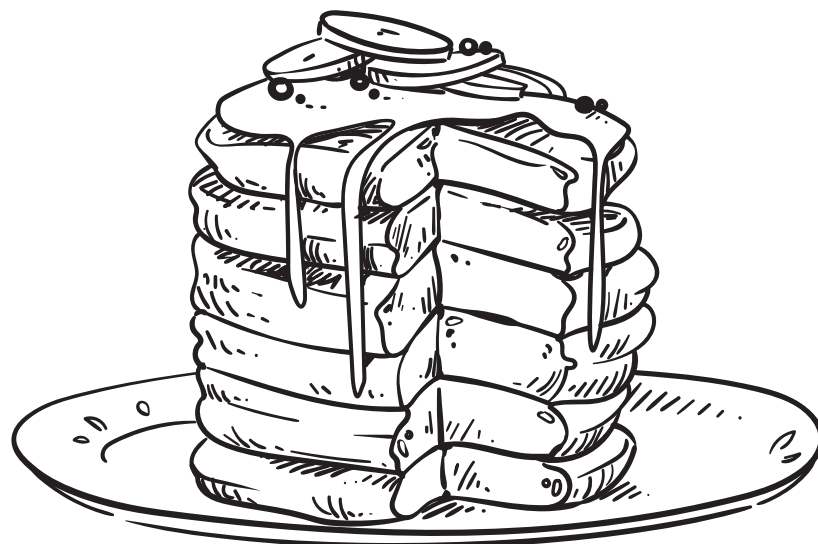
Raffaello crepes 450,00 rsd

Chocolate, raspberry, and
vanilla 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

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

Kahlúa

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

Bezalkoholna pića

Juice & soda

Cedevita 0,2 l	210,00 rsd
Next breskva 0,2 l	250,00 rsd
peach	
Next jabuka 0,2 l	250,00 rsd
apple	
Next šumsko voće 0,2 l	250,00 rsd
forest fruit	
Next pomorandža 0,2 l	250,00 rsd
orange	
Next jagoda 0,2 l	250,00 rsd
strawberry	
Ledeni čaj	250,00 rsd
Ice tea	
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 coffee	370,00 rsd
Topla čokolada Hot chocolate	295,00 rsd
Šlag dodatak Extra cream	60,00 rsd

