

Josper grilled steaks GRASS FED

Ribeye with baked pumpkin and artichoke cream...**1470P**
Grass fed ribeye, pumpkin, artichoke, shiitake mushrooms 270 g

Striploin with green aioli and ratatouille salad.....**900P**
Grass fed striploin, aioli with sweet herbs, baked vegetable salad 300 g

Flank with asparagus and broccoli sauce,**760P**
stewed vegetables
Marbled Flank, broccoli, asparagus, pespod, leek 240 g

Skirt with fried Romano salad, crispy polenta**560P**
Marbled skirt, Romano salad, Sesame sauce, corn polenta 320 g

Asian style tri-tip with rice and pickles**530P**
Marbled rump, asian BBQ, stuffed chinese rice, pickles 310 g

Denver in miso marinade sauce.....**690P**
with pak choi salad and shiitakes
Neck fillet, miso marinade, Chinese rice, pak choi, shiitake, zucchini squash,
Chinese adžika sauce 360 g

Premium steaks from «Miratorg» company GRAIN FED

DRY AGEING

Dry ageing - a process of meat ageing, at controlled temperature and moisture, at least 28 days, this process forms an unique and unbelievable taste.

Porterhouse 100 g (raw) **730P**

T-bone 100 g (raw) **700P**

Shortloin / Club steak 100 g (raw) **650P**

Tomahawk steak / Ribeye on the bone 100 g (raw) **750P**

CLASSIC

Ribeye 350 g (raw) **2900P**

Striploin / New York steak 300 g (raw) **1850P**

Filet Mignon 250 g (raw) **2500P**

Chateaubriand 100 g (raw) **990P**

◀ Snacks ▶

Parma ham 60 g**450P**
Italian prosciutto Parma ham

Bresaola 60 r.....**550P**
Cured beef ham, our own production

Green and black olives 50/50/50 g.....**300P**
Green olives, black olives, Kalamata olives

Chinese cucumbers 225 g**300P**
Fresh cucumber with light asian soy sauce marinade, chilli, sesame oil, coriander, garlic and cashew nuts.

Eggplants with tomatoes and garlic 170 g.....**300P**
Fried eggplants with sweet and sour sauce, sweet chillis, pickled tomatoes, coriander and garlic.

Spanish baked pepper 200 g.....**370P**
Pepper with garlic and olive oil, rosemary and thyme

Salmon tartar 100 g**490P**
Chopped salmon fillet stuffed with onion, spices, olive oil. Served on tapioca chips.

Marbled beef tartar sauce 135 g.....**550P**
Chopped fresh beef tenderloin stuffed with caperberries, nut sauce and sesame, pickled cucumbers, spices and mustard. Served on Tapioca chips

Marbled beef carpaccio 140 g.....**550P**
Sliced marbled beef. Cured tomatoes, salad mix,caperberries, basil, mustard, parmesan.

Burrata with fresh tomatoes sauce 125/60 g**550P**
Fresh tender Italian cheese with creamy sauce.

Asian style beef tataki 175 g**450P**
Medium rare beef fillet with ponzu sauce

Cheese platter 150/70 g**750P**
Cheese: Brie, Grana Padano, Gorgonzola; served with honey and dried apricots.

Tuna tataki 160 g**450P**
Tuna, ponzu sauce, seagrass, pear with sesame seeds, cucumber and bunching onion.

Lightly Salted Norwegian Salmon 175 g.....**550P**
With squash pancakes and cream-cheese mousse

Vegetable saute with cream-cheese mousse 230 g.....**350P**
Light vegetable dish. Eggplants, tomatoes, sweet pepper, potherbs, garlic, olive oil, cream-cheese mousse.

Fresh vegetables 600 g (for two persons)**550P**
Romano salad, carrots, Baku tomatoes, fennel, cauliflower, radish, cucumber, celery, potherbs, red onion.

▶ Salads ▶

Greek salad 330 g**520P**
Fresh vegetables, brynza cheese, green and black olives.

Caesar salad with chicken 180/80 g**490P**
Romano salad, Baku tomatoes, eggs, parmesan, josper grilled chicken, garlic bread.

Caesar salad with shrimps 180/60 g**750P**
Romano salad, Baku tomatoes, eggs, parmesan, josper grilled shrimps, garlic bread.

Baku tomato salad 250 g**390P**
Baku tomatoes, sweet red onion, balsamic glaze.

Baked beet salad with brynza 300 g**350P**
Beet baked in honey, brynza cheese, chard, pomegranate, red onion, pine nuts, balsamic glaze.

Roastbeef salad 220 g**600P**
Medium fillet, baked pepper, grilled squash, parmesan cured tomatoes, salad mix. Dijon mustard dressing honey and teriyaki sauce

Avocado and shrimps salad 290 g.....**750P**
Shrimps, avocado, cucumbers, iceberg salad, Yoghurt dressing

Classic coleslaw 190 g**350P**
Cabbage and carrot, dressed, with special coleslaw sauce.

Coleslaw with crab 190/60 g**750P**
Cabbage, carrots, seasoned with special coleslaw sauce, crab.

Russian salad with beef tongue 170 g**350P**
Boiled potatoes, green peas, carrot, quail eggs fresh cucumber and pickle, beef tongue, homemade mayo

Vegetable salad 300 g.....**380P**
Tomatoes, cucumbers, sweet onion, radish, potherbs, Choice of dressings: sour-cream, olive oil

Warm salad of rabbit liver 220 g**580P**
Rabbit liver in cream and wine sauce, mixed salad, radish, parmesan.

Warm salad of oyster mushrooms and spinach 120 g**350P**
Fresh spinach, fried oyster mushrooms, nut sauce and sesame.

◀ Soups ▶

Borsch 350/50 g.....	400P
<i>Beef broth, beet, carrot, onion, cabbage, potatoes, beef, sour cream and pothebs.</i>	
Veal breast soup 600 g.....	490P
<i>Veal breast, broth, potatoes, leek, turnip, celery, carrot. Flavoured with garlic and coriander.</i>	
Wild mushrooms cream soup 350 g.....	390P
<i>Mushroom mix: oyster mushrooms, champignon, chanterelle, porcini mushrooms, creams. Served with toast.</i>	
Pumpkin cream soup with chicken pate 300/70 g.....	360P
<i>Chicken broth, pumpkin, onion, carrot. Served with toast and chicken pate</i>	
Chicken soup with homemade noodles 300 g.....	350P
<i>Chicken thigh, carrot, egg noodles, onion.</i>	
Solyanka with meat 330/50 g.....	400P
<i>Beef broth, meat mix, pickles, olives, lemon. Served with sour cream.</i>	
Lamb chorba soup 450 g.....	430P
<i>Rich broth, rack of lamb, potatoes, carrot, sweet pepper, pothebs.</i>	
Tom-Jang Soup 500 g.....	400P
<i>Pan-Asian hot and sour soup with shrimps, coconut oil, shallots, galanga and champignons.</i>	

◀ Meat Course ▶

Lamb chucker baked in oven 1000 g (for two person).....	1700P
<i>with vegetables and herbs</i>	
Josper grilled rack of lamb 250 g (raw).....	750P
<i>Rack of lamb with garlic and rosemary with demi glace sauce and cubed potatoes</i>	
Lamb shin hotpot 600 g.....	750P
<i>Lamb shin stewed with tomatoes, sweet pepper and potato.</i>	
Pork ribs BBQ 230/230/50 g.....	490P
<i>Pork ribs stewed with BBQ sauce. Served with fried potatoes</i>	
Veal cheeks with potato Gnocchi 330 g.....	750P
<i>Veal cheeks stewed in red wine with bacon and cream.</i>	
Beef stroganoff 200/150 g.....	600P
<i>Marbled beef, sour cream, wild mushrooms, champignon, porcini mushrooms, chanterelle and oyster mushrooms, mustard. Served with mashed potatoes.</i>	
Homemade pelmeni 220/100/50 g.....	350P
<i>With beef and pork. Bouillon and sour cream served separately.</i>	
Cabbage rolls with tomato 260/50 g.....	400P
<i>Cabbage leaves, rice, beef, pork. Bouillon served separately.</i>	
Beef Bourguignon 400 g.....	490P
<i>Beef, bacon, onion, potatoes, tomatoes, red wine.</i>	
Beef tongue with hot hummus 320 g.....	590P
«Ćevapi» Serbian Sausages 250/120/80 g.....	480P
<i>Beef sausages, tzatziki sauce, baked potatoes, tomato sauce.</i>	
Oxtail ragout 600 g.....	650P
<i>Oxtails, beans, potatoes, celery, carrot.</i>	

Burgers

◀ Classic ▶

Served with French fries

Beef burger, BBQ sauce, iceberg salad, white onion, Cheddar Cheese, bacon, pink tomatoes, pickles jalapeno, egg 380/100/50 g

650 P

◀ Burger 45/60 ▶

Grilled marbled beef, corn salad, coleslaw, cheddar cheese

Passion fruit mayonnaise. 450/100/50 g

680 P

◀ Fish and sea foods ▶

Glass salmon steak and teriyaki sauce 150/85 g.....	950P
Alder wood smoked Dorado 250 g.....	750P
XXL Halibut steak 330 g.....	1400P
<i>halibut fillet with garlic confit, tomatoes, caperberries, chilli pepper.</i>	
Calamari risotto with cuttlefish ink 300 g.....	600P
<i>Baby calamari, squash, risotto, asparagus, and broccoli sauce.</i>	
Grilled Argentinian wild shrimps price for 100 g (raw).....	350P
Scallops with mashed cauliflower 50/230 g.....	650P

◀ Poultry dishes ▶

Turkey fillet with lemon sauce.....	450P
<i>and caperberries 250 g</i>	
Josper grilled chicken.....	480P
<i>with garlic confit and herbs 350 g</i>	
Confit duck leg.....	530P
<i>with pear stewed in wine 280 g</i>	
Stewed duck (meal for 2) with asian BBQ.....	1250P
<i>grilled vegetables</i>	
<i>1/2 duck, grilled onion, pumpkin, corn, mango chutney 800/440 g</i>	
Massaman curry with chicken and rice 300/150 g.....	450P
<i>Leg fillet, massaman curry paste with cocoma milk and cream.</i>	

◀ Pasta ▶

Ravioli with cuttlefish ink and shrimp 200 g.....	400P
<i>Broccoli, caramelised carrots, shrimps, asparagus sauce.</i>	
Cappelatti with chicken fillet.....	490P
<i>cream sauce and truffles 250 g</i>	
<i>Buckwheat pasta in cream sauce, josper grilled chicken, truffles, parmesan.</i>	
Buckwheat noodles.....	400P
<i>with marbled beef and grilled vegetables 380 g</i>	
<i>Buckwheat noodles, marbled beef, carrot, bunching onions, chilli pepper, shiitake mushrooms, beansprouts, shallots, Hoisin sauce.</i>	

◀ Sauces ▶

Made from green pepper with cognac 50 g.....	100P
Made from wild mushrooms 50 g.....	100P
BBQ 50 g.....	100P
Berries with port wine 50 g.....	100P
Our special adjika sauce 50 g.....	100P
Kimchee 50 g.....	100P

◀ Side dishes ▶

French fries 100 g.....	280P
Mashed potatoes 200 g.....	250P
Grilled vegetables 230 g.....	370P
Wild mushrooms mix with potatoes 250 g.....	350P
Grilled asparagus 80 g.....	550P
Creamed spinach 150 g.....	550P