



CAFE

LAVASH

• MEZZE •

HUMMUS (B;G) home made mashed chickpeas with olive oil, tahini and lemon	300
HUMMUS WITH LAMB (B;G) hummus with braised lamb and roasted pine nuts	550
TABBOULEH (A) freshly chopped parsley, tomatoes, burghul, lemon juice, spring onions, olive oil	350
AVOCADO LABENEH (B;F) avocado, arabic yogurt, mint leaves, garlic, olive oil, cucumber	490
MOUTABEL (B;F) grilled eggplant mash with tahini, parsley, lemon juice and olive oil	390
BEETROOT LABENEH (F) roast beetroot spread with greek yogurt	250
AJVAR home made roasted red pepper puree	350
MUHAMARA (A;B;G) roasted red pepper and roasted ground walnut dip with pomegranate molasses	450
GAVUR DAGI (G) cold entree made of grilled eggplant, tomatoes, onions and cucumber seasoned with salt, pepper, walnuts and pomegranate syrup	490

• SALADS •

LAVASH SALAD (B;F) crispy sticks from carrot, celery, asparagus, cucumber, fresh pepper, kalamata olives and fennel, with aromatic dressing from greek yogurt, chives and truffle oil	550
SHOPSKA SALAD (F) tomato, cucumber, onion, feta cheese	290
FATTOUSH (A) lettuce mix, mint leaves, crispy lebanese bread, pomegranate molasses, sumac, cucumber, tomato, fresh pepper mix, cider vinegar	550
CHOBAN SALAD (F) traditional azerbaijan salad with tomato, cucumber, red onion, fresh mint leaves and lamb cheese	350
ZALOUK (F) lettuce mix, mint leaves, crispy lebanese bread, pomegranate molasses, sumac, cucumber, tomato, fresh pepper mix, cider vinegar	490

• APPETIZER •

LIBANESSE SALAD (M) rucicola, red onion, cherry tomatoes, smoked agged sirloin, marinated dry figs, seasoned with honey, safran, sumac	1.200
TUNA TARTARE (B;G) refreshing mix from fresh tuna fillet cubes, dry dates, pickles, red onion, with lemon juice, garlic, dijon mustard, chives and cumin	1.300
SERBIAN MEZZE (F) selection of smoked and cured locally produced meats, pork (prosciutto, kulen) and beef (prosciutto, sujuk), with white cheese and kaymak (unripened cheese)	790
LEBANESE TARTARE KIBBEH NAYYEH (A;B;G) young beef fillet cubes with burghul, mint leaves and white truffle oil	1.250
SMOKED BEEF PROSCIUTTO (F) smoked beef prosciutto with serbian grilled cheese and caramelized figs	890
EGGPLANT (B;F;G) grilled eggplant with mash from fresh dates, rucicola, feta cheese, cherry tomatoes and pomegranate molasses	690

• HOT APPETIZER •

KHARCHO (A;B;F;G) traditional Georgian spicy shingles, with walnuts, rice with fresh herbs and butter	450
LENTIL POTTAGE (A;F) creamy pottage from red lentil, potato, spinach and celery with butter, cumin, turmeric and fresh parsley	380
FALAFEL (A;B;G;F) fried chickpeas and green pea patties, with tahini - greek yogurt dip	550

TOMATO SOUP (A;F)

tomato soup is a popular Turkish dish and its main ingredient is cooked tomato. All the other ingredients are cooked in the tomato sauce: red lentils, red onions, potatoes, carrots, mint, ground black pepper and cheese

300

ZUCCHINI LABNEH (B;F)

fried zucchini, labneh- greek yoghurt, garlic, tahini, fresh parsley, olive oil and lemon juice

490

CALAMARI (A;B;D)

crispy fried calamari in harissa tempura with mayonnaise and olive salsa

1.200

CHICKEN LIVER (A)

sautéed chicken liver with caramelized onions, pomegranate molasses, crispy croutons and fresh pomegranate seeds

750

• BREADS •

LAVASH (A;F)

cumin and zaatar, sesame

250

NAAN (A;F)

with garlic

120

PITA BREAD (A)

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120

• PIDE/TURSKA PIZZAS •

DEVELI (A)

ground young beef, tomatoes, green chili peppers, parsley

590

KHACHAPURI (A;D;F)

georgian bread filled with young cheese from pirot in Serbia, mozzarella and eggs

590

BIRSEN ALCLER (A;F;G)

grilled courgettes, tomatoes, walnuts, goats cheese

590

CHEESE (A;F)

cheddar, mozzarella, young cheese from pirot in serbia, tomato sauce

590

AYRAN (F)

traditional turkish yogurt drink

150

PIDA LAVASH (A;F)

rosted mutton, ras el hanut spice, bewaz salad with greek yogurt and hot butter

850

BI BACILI (A;D;F)

chopped ramstek with young pirot cheese, egg, butter, tomato, paprika

590

BASTRUMA (A;B;F)

beef ham, cherry tomatoes, goat cheese, garlic, rocket, butter

590

LANMADZUN (A;B)

spicy dish made of mutton, garlic, tomatoes, fresh peppers, chilli peppers, onion, persley, salt, pepper flakes, isot, pull pepper and olive oil

590

• GRILL •

SHRIMPS (B;F)

grilled marinated shrimps, dip from butter with lemon butter saffron sauce

1.900

HARA SEABASS (B;G)

lebanese specialty, grilled seabass fillets with harra salsa from red pepper, red onions, roasted walnuts with fresh coriander

1.900

LAMB CHOPS (A;B)

grilled and marinated lamb chops with mashed chickpeas and sumac

2.400

BEEFSTEAK

grilled fillet steak

1.900

LAMB STEAK (B;F)

grilled lamb fillet, hummus with spinach, goats cheese and garlic

2.500

• KEBABS I CEVAPI •

SARAJEVSKI CEVAP (A)

mix of ground young beef and ground lamb shaped into fingers with onions and pitta bread

490

HOME MADE GRILLED SAUSAGES (A)

half-smoked home made sausage from mixed meats, with onions and pitta bread

580

PERSIAN KEBAB - KOOBIDEH (A;F)

from ground young beef, sumac and onion with bewaz salad

890

FISTIK KEBAB (A;G)

kebab as it is originally prepared in Turkey, with chopped instead of minced meat, mutton, beef, salt and ground pepper served on bread with bulgur pilaf and bewaz salad

1.490

CHICKEN KEBAB - CHICKEN TAOUK (A;B;F)

marinated chunks of chicken fillet, turmeric, ginger, lemon juice, yogurt, with grilled cherry tomato and red onion

850

ARABIAN KEBAB (A;B)

marinated sirloin steak, bewaz salad

990

CHICKEN TIKKA (A;B;F)

marinated chicken skewers with yogurt and fresh mint

790

ADANA KEBAB (A;G)

Turkish special kebab is made of beef, mutton, pull pepper, pepper flakes, salt, served with bread with bulgur pilaf and bewaz salad

750

• SPECIALITIES •

BUTTER CHICKEN - MURGH MAKHANI (A;F;M)

grilled pieces of chicken in rich butter and tomato cream

1.600

YOUNG WHEAT "RISOTTO" - LABNEH FREEKEH

(A;F) creamy wheat 'risotto' with wild mushrooms, soft cream cheese, yogurt and parmesan

790

GOA SHRIMP CURRY - INDIAN SPECIALITY

(A) traditional coconut and kokum shrimp curry with tomatoes, red chillies and dried plums

1.600

BIRYANI (A;F)

indian traditional dish from chicken, basmati rice, garam masala and ghee butter

850

PERSIAN GOULASH - FESEJAN (G)

tender chicken with walnuts, pomegranate molasses, cinnamon, nutmeg and turmeric

890

"DUKKAH" SHRIMPS (F;G)

grilled shrimps with crispy crust from minced pistachio with sumac, cumin and arabian dukkah tarator sauce ...

1.650

SAGANAKI (A;B;F)

shrimps in tomato salsa made in mediteranian way

1.200

PERSIAN LAMB KNEE (A;G)

traditional way of preparing lamb knees, with onion, cinnamon, tumerics, nutmeg, served with rice and rose petals

2.100

NIKKEI SEABASS (A;F)

marinated aromatic seabass served on creamy risotto ...

1.800

• SIDE DISHES •

STEAMED LONG-GRAIN BASMATI RICE (A) 150

BATATA HARRA (B)
spicy lebanese duck-fat-roasted potatoes

290

GRILLED VEGETABLES

courgettes, red pepper, button mushrooms, eggplant, tomato

490

MASHED POTATOES WITH OLIVES (F)

mashed potatoes with olives and fresh coriander

290

KUS KUS WITH VEGETABLES (A;B) 290

• DESSERTS •

SOFT DATE CAKE (A;D;F;G)

in hot coconut soup

350

FRUIT PLATE

seasonal fruit selection

300

WALNUT BAKLAVA (A;G)

home made baklava with walnuts

300

PISTACHIO BAKLAVA (A;F;G)

turkish baklava with pistachios and "dondurma" vanilla ice cream

550

TUFAHIJE (F;G)

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350

RANGINAK (A;F;G)

iranian almond-filled halva with dates

350

KUNEFE (A;F;G)

Traditional Turkish dessert made od kadayif, mozzarella cheese, pistachios and sweet surup

520

COVER CHARGE (A;F;G)

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100

WEEKEND COVER CHARGE (A;F;G)

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250

All prices are in RSD and include VAT.
A-cereals; B-garlic; D-eggs; F-dairy products; G-nuts; M-honey

