



Serbish

meat • fish

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

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

Simple Rules

We hope that you will have a good time at our restaurant, we sincerely wish you this! However, for that to be possible, we kindly ask you to follow a few simple rules of our restaurant:

1. Kitchen working hours:
Mon-Thu, Sun 12:00 – 23:00, Fri-Sat 12:00 – 01:00.
2. If you have an allergy of some product, please inform us in advance.
3. Dining rooms of our restaurant are non-smoking, including the smoking of electronic cigarettes.
4. If you decide to bring your children visit our restaurant, make sure that they behave like adults, since we do not have a children's room. Considering the security of our little guests, we kindly request not to leave them alone without supervision on a journey through the halls of our small Serbia.
5. We do not allow pets on the premises.
6. Loud ringtone of a mobile phone and loud conversations on neighboring tables are interfering with your live conversations and food digestion. Let us respect each other, and set the phones on silent mode during the meal in our restaurant, while postponing important phone conversations for the afternoon.
7. Please do not change the arrangement of furniture in our rooms by yourself, but ask our service staff about such possibility.
8. For companies of 4 people or more, we will add a service charge of 10%.



Fusion menu | from Belgrade to Beijing

PATE FROM SMOKED MACKEREL WITH GLASS LEEK	340
CORN SOUP WITH MASCARPONE CHEESE	320
SALAD WITH MARINATED RAPANA AND ROMAINE LETTUCE ON GRILL	750
SALAD WITH SMOKED PORK NECK AND TARTUFFE OIL Zucchini, radish, cucumber, cherry tomatoes, leek and mix salad	420
BEEF TATAKI WITH GLAZED PRUNES SAUCE AND CELERY ROOT CREAM	780
SCALLOP WITH MARINATED CUCUMBER ON GRILL, LEMON MARMALADE AND TARTUFFE-FIGS DRESSING	980
SQUID ON GRILL WITH FRIED CORN	620
LANGOUSTINE ON GRILL WITH ROCKET SALAD AND BALSAMIC CREAM	1100
CATFISH ON GRILL WITH APPLE CHUTNEY AND BABY CORN	650
CRÈME BRULEE WITH CRUSTY PLUM AND HALVA	260

| Bruschetta

A serving of 3 bruschetta

- 🍀 BRYNDZA, GRILLED PAPRIKA AND ARUGULA 240
- 🍀 TOMATOES AND BASIL 240
- 🍀 PÂTÉ FROM BLACK AND GREEN OLIVES KAYMAK, ROAST BEEF AND SUN-DRIED TOMATOES 240

| Cold starters

- GREEK OLIVE PLATTER 330
Wine olive, black classic, green
- SERBIAN DELICATESSEN PLATE 680
Pork brisket, pork neck, pork salami and prosciutto. Served with horseradish sauce.
- SERBIAN PLATE 490
Proja with becon, proja with spinach and cheese, prebranac, grilled marinated paprika, kaymak, ajvar
- 🍀 CHEESE PLATE 650
Black truffle pecorino, goat cheese, gorgonzola, grana padano, flower honey
- DALMATIAN PLATE 780
Salmon and octopus carpaccio, tuna tartare and bruschetta with pâté from black and green olives
- SERBIAN-STYLE TARTARE | Belgrade | 520
18 secret ingredients. Served with toast and butter, according to how this tartare is eaten in Serbia.
- 🔥 BEEF TARTARE 490
Beef tenderloin, red onion, capers, Worcestershire sauce, mustard, Tabasco, chicken egg yolk
- SEAFOOD SASHIMI WITH HERB DRESSING 890
Langoustine, scallop, tuna, parsley, mint, thyme, sun-dried tomatoes
- TUNA TARTARE | Dalmatia | 520
Tuna fillet, chives, cognac, olive oil, salt, pepper.
- BEEF CARPACCIO 490
Beef tenderloin rolls, covered with honey-mustard glaze, with arugula, parmesan and truffle oil

| Hot appetizer

- 🍀 POHOVANI CHEESE 320
Breaded cheese, served with tartar sauce
- 🍀 POHOVANA PAPRIKA 340
Breaded paprika, served with tartar sauce

| Chorba

Thick, appetizing Serbian and Dalmatian soups

- SERBIAN CHORBA OF THE DAY 330
Please ask your waiter
- DALMATIAN CHORBA OF THE DAY 330
Please ask your waiter

| Salads

- 🍀 BURRATA SALAD WITH TOMATOES 750
Burrata cheese, pink tomatoes, arugula, white balsamic, balsamic cream
- 🔥 TENDER SQUID SALAD WITH VEGETABLE SALSA 480
Squid, zucchini, mini corn, leek, red onion, romaine lettuce, paprika, cider
- SALAD WITH ROAST BEEF AND RASPBERRY DRESSING 520
Roast beef, mix salad, pickled cucumbers, red onions, paprika, cherry tomatoes, dressing based on raspberry sauce
- OCTOPUS SALAD 740
Salad based on octopus «a la Luštica», tomato concasse, fresh cucumbers, capers, sun-dried tomatoes, pickled onions, boiled potatoes, parsley, dressed with fragrant olive oil
- 🍀 SERBIAN SALAD 380
🔥 Tomatoes, cucumbers, paprika, onions, olive oil, under the «cloud» of Serbian bryndza. Decorated with hot pepper and chopped parsley
- SALAD WITH CHICKEN LIVER AND PORT SAUCE 400
Salad based on chicken liver with mix salad, quail eggs, cherry tomatoes and potatoes. Seasoned with port sauce

| Hot dishes

Serbian specialties

KARAĐORĐE'S SCHNITZEL 570

Breaded roll of pork or chicken with cheese kaymak inside.
Served with tartar sauce and lemon slice

TURKEY WITH THE «MLINCI» NOODLES 590

The turkey fillet is baked with homemade «mlinci», noodles with three kinds of cheese and demi-glace sauce

LAMB UNDER THE «SAČ» 890

Stewed lamb according to the old recipe of the Dalmatia region. It is simmered for 6-8 hours and is served with potatoes

| Grilled main dishes

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

PLJESKAVICA 450

The basis of a pljeskavica is a dense cutlet made from 100% beef. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves

PLJESKAVICA FROM YOUTH 450

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

PLJESKAVICA «A LA ČAČAK» 520

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

GOURMET PLJESKAVICA 520

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

PLJESKAVICA MERAKLIJA 540

In cutlet for classic pljeskavica is added Gouda cheese and bacon, chili pepper, dried hot paprika, garlic and onions. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves

CHEVAPI 500

Sausages without casing from 100% homemade ground beef meat. Served on a plate with somun bread, fresh vegetables and lettuce leaves

CHEVAPI WITH KAYMAK 540

Sausages without casing from 100% homemade ground beef meat. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves

CHEVAPI IN BACON 560

Sausages without casing from 100% homemade ground beef meat. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves

CHICKEN RAZHNICHI IN BACON 480

Pieces of chicken fillet wrapped in bacon and fried on a grill. Served on a plate with somun bread, kaymak, fresh vegetables and lettuce leaves

LESKOVAČKI UŠTIPAK 520

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

GRILLED STEAK 890

Served with mixed salad and sauce of your choice

| Fish and Seafood

MUSSELS ON WHITE BUZAR 520

Mussels, prepared in a traditional way for the Dalmatian region, in white wine, with garlic and parsley, with the addition of breadcrumbs

MUSSELS ON RED BUZAR 520

The method of preparation is the same as that of mussels on a white buzar, with the addition of tomato concasse

SEAFOOD PLATE 1950

Octopus, Langoustin and Squid on grill

DORADO ON GRILL 790

WITH VEGETABLE SLICES
Dorado, zucchini, cucumber, thyme

GRILLED TROUT 660

Trout fried on the grill. Served with a traditional Dalmatian garnish of boiled potatoes with a mix salad, dressed with balsamic vinegar. Sauce for fish consists of olive oil, garlic and parsley

GRILLED TUNA STEAK 780

Tuna fillet, breaded with black pepper and grilled to medium-rare, poured with fragrant oil and lemon. Served with a mix salad

📍 Pestelya, 8/36
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| Garnishes

FRENCH FRIES	160
MASHED POTATOES	160
POTATOE	200
GRILLED VEGETABLES	250

| Home-made bread

SOMUN Traditional Bosnian bread, crispy and crunchy outside, soft and airy inside	70
«FLOWER» BREAD Home-made Serbian bread, prepared with the addition of cottage cheese and cream. The taste is bright and gentle	80
SOMUN, FRIED ON OLIVE OIL With fragrant herbs	120
BREAD BASKET Somun, «FLOWER» bread, somun fried on olive oil, kaymak, ajvar	290

| Homemade desserts

BELGRADE CHOCOLATE BISCUIT WITH GANACHE Served with passion fruit sauce and a scoop of ice cream	320
TIRAMISU Prepared with Baileys or Cointreau (your choice) right before being served to your table	350
SERBIAN APPLE PIE Traditional homemade pie, as it is made by Serbian moms. Served with a scoop of ice cream	280
HVAR CHEESE PIE WITH FIG AND SAGE SAUCE Cheese pie with fig, on a thin crust of oatmeal, made as per old recipe of the Hvar island, and poured with sauce made of sage	300
ICE CREAM Chocolate Pistachio Vanilla Bourbon Seasonal	80

WE ARE GIVING GIFTS FOR WARM WORDS

We are taking care that you feel comfortable at our restaurant, and that is why your opinion is important for us. We will be happy to treat you with any of our desserts, coffee or tea, for your review on any of the following restaurant sites. Just show your review to the waiter and get your compliment!

[Tripadvisor.ru](https://www.tripadvisor.ru) / [restoclub.ru](https://www.restoclub.ru) / [restoran.ru](https://www.restoran.ru) / [restoring.ru](https://www.restoring.ru)

