



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

HOMEMADE SOUSAGE WITH ICED CUCUMBER	370
Beef tails, cucumber, parsley dressing, dill oil, mix of herbs	
FRESH CUCUMBER SOUP WITH NATURAL YOGURT AND PINE NUTS	300
LANGOUSTINE SALAT WITH ROCKET SALAD AND FARMER'S CARROT	780
BURNED TUNA SALAD WITH ROSE TOMATOES	570
OCTOPUS ON GRILL WITH TOMATOES KOULIS	1270
LAMB TENDERLOIN WITH PAPRIKA RIZOTTO	980
SQUID ON GRILL WITH FRIED CORN	580
TENDER HONEY KAYMAK WITH CRISPS FROM HALVA	340



Cocktail offer Autumn-winter

SHUMADIAN TEA 6cl	280
National warming drink based on raki and caramel. If you believe the legends, remedy for all diseases.	
RED COMRADE 16cl	350
Spicy and berry hot cocktail - a friend who will not let you freeze.	
RIOT RAKI 16cl	450
Hot mix of whiskey and plum brandy, with a bit of orange flavor.	
BITTER SWEET (NOT FOR KIDS) 16cl	450
Good old hot chocolate for sweet teeth over 18. Garnished with marshmallow.	
SWEET HOME TAIGA 14cl	420
Dense immersion in the bowels of berry taiga.	
BOHEMIAN SPLENDOR 12cl	580
Conductor to the state of peace and bliss. Dry, strong and no less mysterious.	
LYTO - PRYANO 10cl	450
In translation means: Hot and spicy. Annotations are superfluous.	
BRUNE-TINI 12cl	470
Tight, silky cocktail with hints of fruit and honey.	

| 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 MERAKLIIJA 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
☎️ (812) 904 38 44
WIFI Serbish Soulfood

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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)



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 Ракии Сербии / Serbian Rakia	40 мл	 Ракии Болгарии / Bolgaria Rakia	40 мл
STARA SOKOLOVA QUINCE LUX Айвовая	750	KEXLIBAR GRAPE Виноградная	280
STARA SOKOLOVA APRICOT LUX Абрикосовая	680	63 BURGAS GRAPE Виноградная	350
STARA SOKOLOVA PLUM 12 Y.O. Сливовая	850	 Ракии Чехии / Czech Rakia	40 мл
STARA SOKOLOVA WILLIAMS. Грушевая	350	R. JELINEK PORTEROVICA BEER Дистиллят на основе темного пива «Портер»	290
STARA SOKOLOVA APRICOT. Абрикосовая	350	R. JELINEK APPLE Яблочная	320
STARA SOKOLOVA PLUM Сливовая	350	R. JELINEK WILLIAMS Грушевая	350
STARA SOKOLOVA QUINCE Айвовая	370	R. JELINEK WHITE PLUM Сливовая	290
TAKOVO WILLIAMS Грушевая	320	R. JELINEK GOLD PLUM Сливовая	390
TAKOVO PLUM Сливовая	250	R. JELINEK APRICOT Абрикосовая	320
ALEKSANDROVIĆ GRAPE Виноградная	250	R. JELINEK CHERRY Вишневая.	320
PREMIER PLUM Сливовая	580	R. JELINEK WHITE PLUM 5 Y.O. Кошерная белая 5 лет	480
PREMIER GRAPE MUSKAT Виноградная	580	R. JELINEK GOLD PLUM 5 Y.O. Кошерная золотая 5 лет	520
PREMIER WILLIAMS Грушевая	720	 Специальные Ракии / Special Rakia	40 мл
PREMIER APRICOT Абрикосовая	720	STARA SOKOLOVA TRAVKA Сливовая ракия выдержанная в дубовых бочках, настоянная на 21 виде трав	370
PREMIER QUINCE Айвовая	950	STARA SOKOLOVA KLEKA Сливовая ракия настоянная на можжевельнике	390
 Ракии Черногории / Montenegro Rakia	40 мл	R. JELINEK BOHEMIA HONEY Белая сливовица 3-х летней выдержки, настоянная на липовом меде	290
13 JULI PLANTAŽE GRAPE Виноградная	250	STARA SOKOLOVA MEDOVINA Сливовая ракия настоянная на горном меде	350
KRUNA 13 JULI GRAPE Виноградная	350	 Шнапсы Австрии / Austrian Schnapps	40 мл
 Ракии Боснии / Bosnia Rakia	40 мл	BAUER PLUM Сливовый	300
ZLATNA DUNJA QUINCE Айвовая	350	BAUER WILLIAMS Грушевый	300
 О-де-ви Франции / France Eau De Vie	40 мл	BAUER APRICOT Абрикосовый	300
G.E MASSENEZ GINGEMBRE Имбирный	490	BAUER CHERRY Вишневый	300
G.E MASSENEZ VIEILLE PRUNE Сливовый	480	BAUER HIMBER GEIST Малиновый	300
G.E MASSENEZ FRAMBOISE SAUVAGE Малиновый	530	BAUER HASELNUSS Ореховый	300
G.E MASSENEZ POIRE WILLIAMS V.E.P. Грушевый	550		
CHRISTIAN DROUIN BLANCHE DE NORMANDIE Яблочный	450		

 Граппа / Grappa	40 мл	 Ром / Rum	40 мл
VILLA DALLA ROVERE DI PROSECCO	270	BEACH HOUSE MAURITIUS SPICED	300
«PORT WOOD FINISH» SIBONA RISERVA	420	BEACH HOUSE WHITE SPICED	300
«MADEIRA WOOD FINISH» SIBONA RISERVA	420	ANGOSTURA RESERVA	260
«SHERRY WOOD FINISH» SIBONA RISERVA	420	DOORLY'S 5 Y.O.	280
«TENNESEE WHISKEY FINISH» SIBONA RISERVA	420	STROH	260
SIBONA DI MOSCATO	380	ZACAPA 23 Y.O.	600
IL PROSECCO DI NONINO UE MONOVITIGNO	550	 Американский виски / American whiskey	40 мл
 Водка / Vodka	40 мл	BULLEIT RYE	370
ЦАРСКАЯ ЗОЛОТАЯ	200	JACK DANIEL'S	370
ЦАРСКОЕ СЕЛО	300	WILD TURKEY	380
BELUGA NOBLE	300	 Ирландский виски / Irish whiskey	40 мл
 Джин / Gin	40 мл	DUBLIN LIBERTIES OAK DEVIL	320
BEEFEATER	280	JAMESON	280
TANQUERAY No 10	500	KNAPPOGUE CASTLE 12 Y.O.	520
SLOVACKA BOROVIČKA	250	 Купажированный Шотландский Виски / Blended scotch whisky	40 мл
 Текила / Tequila	40 мл	DEWAR'S 12 Y.O.	490
ESPOLON BLANCO	260	DEWAR'S WHITE LABEL	280
ESPOLON REPOSADO	360	JW GOLD LABEL RESERVE	580
		 Односолодовый Шотландский Виски / Single malt scotch whisky	40 мл
		GLENMORANGIE HIGHLAND 10 Y.O.	580
		LOCH LOMOND HIGHLAND	340
		LOCH LOMOND SINGLE GRAIN	300

| **Коньяк / Cognac** 40 мл

ROULLET V.S. 390

ROULLET V.S.O.P. GRAND CHAMPAGNE 480

| **Арманьяк / Armagnac** 40 мл

JANNEAU NAPOLEON 550

GRAND ARMAGNAC

| **Бренди / Brandy** 40 мл

METAXA 5* 280

SOKO V.S.O.P. 350

| **Кальвадос / Calvados** 40 мл

MENORVAL PRESTIGE 320

MENORVAL PAYS'D AUGE V.S.O.P. 380

MENORVAL TRES VIEUX X.O. 460

| **Биттеры / Bitter** 40 мл

LUHACOVICKA 250

PRADED 250

BECHEROVKA 250

CAMPARI 250

AMARO MONTENEGRO 250

FERNET 250

FERNET CITRUS 250

QUINTESENTIA AMARO NONINO 360

JAGERMEISTER 250

| **Ликеры / Liqueur** 40 мл

LIMONCHELLO 270

PLUM LIQUEUR 250

BAILEYS 260

GRIOTTE LIQUEUR 260

| **Разливное Пиво /**

Draft Beer 400 мл

WEIHENSTEPHAN / LAGER / 280

Germany

KONA HANAIEI / IPA / 340

Hawaii

BARBE RUBY / FRUIT ALE / 350

Belgium

GRISSETTE / BLANCHE / 340

Belgium

CORNISH ORCHARDS / 320

GOLD CIDER /

Britain

| **Бутылочное Пиво /**

Bottled Beer 330 мл

WANNA BE LEE / 380

BEER WITH GINGER/

Serbia

RUFARO / APA / 380

Serbia

BRRKAAA / APA / 380

Serbia

OLGA / BALTIC PORTER / 380

Serbia

CLAUSTHALER CLASSIC / 250

NON-ALCOHOLIC BEER PREMIUM /

German

Author's cocktails

| **ALEX BASIL** 120 мл 380

ALEKSANDROVIC GRAPE, LYME,
CHERRY TOMATO, BASIL, SUGAR SYRUP,
CHIPS SERBIAN CHEESE

| **SOUR CHERRY** 150 мл 490

R.JELINEK CHERRY, CHERRY BRANDY, LEMON
JUICE, ROSE SYRUP, GRAPEFRUIT

| **R.J HONEY BREAKFAST** 180 мл 600

BOHEMIA HONEY, ESPRESSO, SUGAR SYRUP,
LEMON JUICE, CHEESE FOAM

| **KLEKA BEVERAGE** 250 мл 520

"STARA SOKOLOVA" KLEKA, CHERRY BRANDY,"
FERNET" CITRUS, LEMON JUICE,
BUCKTHORN MIX, SODA

| **TERAZIJE** 120 мл 360

STROH, BAUER HASELNUSS, GUERRA RESERVA
RED, TAKOVO WILLIAMS

| **NEGOZH** 150 мл 490

R. JELINEK APPLE, BAUER HASELNUSS, LEMON
JUICE, SUGAR SYRUP, RUKKOLA

| **Ruby Cobler** 250 мл 490

JAVLKOVICE, СИРОП РОЗЫ, ПИВО
BARBE RUBY, ЛАЙМ, ЗЕЛЁНОЕ ЯБЛОКО,
ЕЖЕВИКА

| Кофе / Coffee ILLY

ESPRESSO / ЭСПРЕССО Арабика 100%	130
AMERICANO / АМЕРИКАНО	160
CAPPUCCINO / КАПУЧИНО	180
LATTE / ЛАТТЕ	210
RAF / РАФ	240
DOPIO / ДОПИО	180
ESPRESSO, AMERICANO DECAFFEINATED	160
MONO ARABICA COFFEE Brazil, ethiopia, guatemala, colombia, costa rica, india	150

| Чай / Tea

700 мл

HERMANN TEE

Немецкий премиальный чайный бренд.

ЗЕЛЕНЫЕ ЧАИ / GREEN TEA

УТРЕННИЙ АРОМАТ «MORNING FLAVOUR»	290
ГРУША И ГРАНАТ «BIRNE-GRANAT»	290
КИТАЙСКИЙ ЖАСМИН «CHINA JASMINE TEA»	290
КИТАЙСКИЙ ПОРОХ ХРАМ НЕБА «CHINA GUNPOWDER TEMPLE OF HEAVEN»	290
МОЛОЧНЫЙ УЛУН «MILK OOLONG»	290

ЧЕРНЫЕ ЧАИ / BLACK TEA

АССАМ ХАРМУТТИ «ASSAM HARMUTTY»	290
КИТАЙСКИЙ ПУ-ЭР «CHINA PU ERH (GamFeiCha)»	290
ЦЕЙЛОН С ТИМЬЯНОМ «THYME TEA PREMIUM»	290
ПРЕМИУМ ЭРЛ ГРЕЙ «EARL GREY PREMIUM»	290
ИРЛАНДСКИЙ ВИСКИ «IRISH WHISKY CREAM»	290

ТРАВЯНЫЕ И ФРУКТОВЫЕ ЧАИ / HERBAL AND FRUIT TEAS

БАБУШКИН САД «GRANNY'S GARDEN»	290
РОМАШКА «CHAMOMILE»	290
ИМБИРЬ ЛИМОН «GINGER LEMON»	290
ВЕЧЕРНИЙ ТРАВЯНОЙ МИКС «EVENING HERBAL MIX»	290
АЮРВЕДА АНТИ-СТРЕСС «AYURVEDA ANTI STRESS»	290
ВАНИЛЬНЫЙ РОЙБУШ «ROOIBOS VANILLA»	290

| Вода / Water

НЕГАЗИРОВАННАЯ / STILL

SELTERS NATURELL 0.275 Германия / Germany	220
SELTERS NATURELL 0.8 Германия / Germany	390

ГАЗИРОВАННАЯ / SPARKLING

SELTERS CLASSIC 0.275 Германия / Germany	220
SELTERS CLASSIC 0.8 Германия / Germany	390

| Соки и безалкогольные напитки / Juices and soft drinks

МОРС 0.25 / 1 Fruit-berry drink. В ассортименте	140 / 560
ДОМАШНИЙ ЛИМОНАД 0.2 / 1 Homemade lemonade. В ассортименте	190 / 600
PEPSI / MIRINDA / 7UP / EVERVESS 0.25	150
СОК PAGO В АССОРТИМЕНТЕ 0.25 Juice Pago in assortment	160
СВЕЖЕВЫЖАТЫЙ АПЕЛЬСИНОВЫЙ СОК 0.2 Fresh orange juice	250
СВЕЖЕВЫЖАТЫЙ ГРЕЙПФРУТОВЫЙ СОК 0.2 Fresh grapefruit juice	280