



CAFE

# LAVASH

## • MEZZE •

<b>HUMMUS (G)</b> Home Made Mashed Chickpeas with Olive Oil, Tahini and Lemon.....	<b>300</b>
<b>HUMMUS WITH LAMB (G)</b> Hummus with Braised Lamb and Roasted Pine Nuts .....	<b>550</b>
<b>TABBOULEH (A)</b> Freshly Chopped Parsley, Tomatoes, Burghul, Lemon Juice, Spring Onions, Olive Oil .....	<b>300</b>
<b>AVOCADO LABENEH (F)</b> Avocado, Arabic Yogurt, Mint Leaves, Garlic, Olive Oil, Cucumber .....	<b>490</b>
<b>MOUTABEL (F;B)</b> Grilled Eggplant Mash with Tahini, Parsley, Lemon Juice and Olive Oil.....	<b>350</b>
<b>BEETROOT LABENEH (F)</b> Roast Beetroot Spread with Greek Yogurt .....	<b>250</b>
<b>MOUSSAKA (G;B)</b> Grilled Eggplant Strips with Chickpeas, Tomato Relish, Lemon Juice, Olive Oil and Garlic .....	<b>300</b>
<b>AJVAR</b> Home Made Roasted Red Pepper Puree .....	<b>350</b>
<b>MUHAMARA (A;B;G)</b> Roasted Red Pepper and Roasted Ground Walnut Dip with Pomegranate Molasses .....	<b>450</b>
<b>GAVUR DAGI (C)</b> Cold entree made of grilled eggplant, tomatoes, onions and cucumber. It is seasoned with salt, pepper, walnuts and pomegranate syrup.....	<b>450</b>

## • SALADS •

<b>LAVASH SALAD (B;F)</b> Crispy Sticks from Carrot, Celery, Asparagus, Cucumber, Fresh Pepper, Kalamata Olives and Fennel, with Aromatic Dressing from Greek Yogurt, Chives and Truffle Oil.....	<b>550</b>
<b>SHOPSKA SALAD (F)</b> Tomato, Cucumber, Onion, Feta Cheese.....	<b>290</b>
<b>FATTOUSH (A)</b> Lettuce Mix, Mint Leaves, Crispy Lebanese Bread, Pomegranate Molasses, Sumac, Cucumber, Tomato, Fresh Pepper Mix, Cider Vinegar.....	<b>550</b>
<b>ZUCCHINI LABNEH (B;F)</b> Buckwheat sausages, labneh-Greek yoghurt, garlic, sesame paste, fresh parsley, olive oil and lemon juice.....	<b>490</b>

## • APPETIZER •

<b>LIBANESE SALAD</b> Ruccola, red onion, cherry tomatoes, caramelized onion, smoked agged sirloin, marinated dry figs, seasoned with honey, safran and sumak.....	<b>990</b>
<b>TUNA TARTARE (B;G)</b> Refreshing Mix from Fresh Tuna Fillet Cubes, Dry Dates, Pickles, Red Onion, with Lemon Juice, Garlic, Dijon Mustard, Chives and Cumin .....	<b>1.300</b>
<b>SERBIAN MEZZE (F)</b> Selection of Smoked and Cured Locally Produced Meats, Pork (Prosciutto, Kulen) and Beef (Prosciutto, Sujuk), with White Cheese and Kaymak (Unripened Cheese) .....	<b>790</b>
<b>LEBANESE TARTARE KIBBEH NAYYEH (A;B;G)</b> Young Beef Fillet Cubes with Burghul, Mint Leaves and White Truffle Oil.....	<b>1.250</b>
<b>SMOKED BEEF PROSCIUTTO (F)</b> Smoked Beef Prosciutto with Serbian Grilled Cheese and Caramelized Figs.....	<b>890</b>

## • HOT APPETIZER •

<b>KHARCHO(A;G;F;B)</b> .....	<b>450</b>
<b>LENTIL POTTAGE (A;F)</b> Creamy Pottage from Red Lentil, Potato, Spinach and Celery, with Butter, Cumin, Turmeric and Fresh Parsley .....	<b>380</b>
<b>FALAFEL (A;B;G;F)</b> Fried Chickpeas and Green Pea Patties, with Tahini - Greek Yogurt Dip .....	<b>550</b>
<b>CALAMARI (A;B)</b> Crispy Fried Calamari in Harissa Tempura with Mayonnaise and Olive Salsa .....	<b>1.200</b>

<b>CHICKEN LIVER (A)</b> Sautéed Chicken Liver with Caramelized Onions, Pomegranate Molasses, Crispy Croutons and Fresh Pomegranate Seeds .....	<b>750</b>
<b>EGGPLANT (B;G;F)</b> Grilled Eggplant with Mash from Fresh Dates, Arugula, Feta Cheese, Cherry Tomatoes and Pomegranate Molasses .....	<b>600</b>
<b>TOMATO SOUP (A)</b> 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 and ground black pepper.....	<b>300</b>

## • BREADS •

<b>LAVASH (A;F)</b> Cumin and Zaatar, Sesame.....	<b>250</b>
<b>NAAN (A;F)</b> with Garlic .....	<b>120</b>
<b>PITA BREAD (A)</b> .....	<b>120</b>

## • PIDE/TURSKE PIZZAS •

<b>DEVELI (A)</b> Ground Young Beef, Tomatoes, Green Chili Peppers, Parsley .....	<b>590</b>
<b>KHACHAPURI (A;F;D)</b> Georgian Bread Filled with Young Cheese from Pirot in Serbia, Mozzarella and Eggs .....	<b>590</b>
<b>BIRSEN ALCLER (A;G;F)</b> Grilled Courgettes, Tomatoes, Walnuts, Goats Cheese.....	<b>590</b>
<b>CHEESE (A;F)</b> Cheddar, Mozzarella, Young Cheese from Pirot in Serbia, Tomato Sauce .....	<b>590</b>
<b>AYRAN (F)</b> Traditional Turkish Yogurt Drink .....	<b>150</b>
<b>BAFRA (A)</b> Chopped lamb, onion, tomato and fresh parsley, butter, isot spice, ale pepper .....	<b>590</b>
<b>BI BACILI (A;D;F)</b> Chopped ramstek with young Pirot cheese, egg, butter, tomato, paprika.....	<b>590</b>
<b>BASTRUMA (B;F)</b> Beef ham, cherry tomatoes, goat cheese, garlic, rocket, butter.....	<b>590</b>
<b>LANMADZUN (B)</b> Spicy dish made of mutton, garlic, tomatoes, fresh peppers, chilli peppers, onion, persley, salt, pepper flakes, isot, pull pepper and olive oil.....	<b>590</b>

## • GRILL •

<b>SHRIMPS (B;F)</b> Grilled Marinated Shrimps, Dip from Butter with Lemon Butter Saffron Sauce.....	<b>1.600</b>
<b>HARA SEABASS (B;G)</b> Lebanese Specialty, Grilled seabass Fillets with Harra Salsa from Red Pepper, Red Onions, Roasted Walnuts with Fresh Coriander.....	<b>2.700</b>
<b>LAMB CHOPS (A;B)</b> Grilled and Marinated Lamb Chops with Mashed Chickpeas and Sumac .....	<b>2.400</b>
<b>BEEFSTEAK</b> Grilled Fillet Steak .....	<b>1.900</b>
<b>LAMB STEAK (B;F)</b> Grilled Lamb Fillet, Hummus with Spinach, Goats Cheese and Dates .....	<b>2.500</b>

## • KEBABS I CEVAPI •

<b>SARAJEVSKI CEVAP (A)</b> Mix of Ground Young Beef and Ground Lamb Shaped into Fingers, with Onions, Pitta Bread .....	<b>450</b>
<b>HOME MADE GRILLED SAUSAGES (A)</b> Half-Smoked Home Made Sausage from Mixed Meats, with Onions, Pitta Bread .....	<b>580</b>
<b>PAZARSKI CEVAP (A)</b> Ground Veal Shaped into Fingers, Onions, Pitta Bread .....	<b>450</b>
<b>LAMB KEBAB (A;F)</b> Specialty of Rajasthan, Marinated Lamb Skewers .....	<b>850</b>
<b>PERSIAN KEBAB - KOOBIDEH</b> From Ground Young Beef, with Cumin, Sumac and Onion with Biwaz Salad .....	<b>850</b>
<b>FISTIK KEBAB (A;G)</b> 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 bawas salad.....	<b>1.300</b>

<b>CHICKEN KEBAB - CHICKEN TAOUK (A;B;F)</b> Marinated Chunks of Chicken Fillet, Turmeric, Ginger, Lemon Juice, Yogurt, with Grilled Cherry Tomato and Red Onion .....	<b>850</b>
<b>ARABIAN KEBAB (A;B)</b> Marinated Sirloin Steak, Biwaz Salad.....	<b>990</b>
<b>CHICKEN TIKKA (A;B;F)</b> Marinated Chicken Skewers with Yogurt and Fresh Mint .....	<b>790</b>
<b>ADANA KEBAB (A)</b> Turkis special kebab is made of beef, mutton, pull pepper, pepper flakes, salt, served with bread with bulgur pilaf and bawas salad.....	<b>580</b>

## • SPECIALITIES •

<b>BUTTER CHICKEN - MURGH MAKHANI (A;F)</b> Grilled Pieces of Chicken in Rich Butter and Tomato Cream with Dried Plums.....	<b>1.600</b>
<b>YOUNG WHEAT "RISOTTO" - LABNEH FREEKEH (A;F)</b> Creamy Wheat 'Risotto' with Wild Mushrooms, Soft Cream Cheese, Yogurt and Parmesan.....	<b>750</b>
<b>GOAN SHRIMP CURRY - INDIAN SPECIALITY (A)</b> Traditional Coconut and Kokum Shrimp Curry with Tomatoes, Red Chillies.....	<b>1.600</b>
<b>BIRYANI (A;F)</b> Indian Traditional Dish from Chicken, Basmati Rice, Garam Masala and Ghee Butter .....	<b>790</b>
<b>PERSIAN GOULASH - FESEJAN (G)</b> Tender Chicken with Walnuts, Pomegranate Molasses, Cinnamon, Nutmeg and Turmeric .....	<b>890</b>
<b>"DUKKAH" SHRIMPS (G;F)</b> Grilled Shrimps with Crispy Crust from Minced Pistachio with Sumac, Cumin and Arabian Dukkah Tarator Sauce .....	<b>1.600</b>
<b>KARIDAS DUVEČ - TURKISH SPECIALITY (B)</b> Shrimp with paprika, tomato, hot peppers and garlic, stuffed with pepper-turkey hot pepper.....	<b>950</b>
<b>PERSIAN LAMB KNEE (A)</b> Traditional way of preparing lamb knees, with onion, cinnamon, tumerics, walnuts, served with rice and rose petals.....	<b>2.300</b>

## • SIDE DISHES •

<b>STEAMED LONG-GRAIN BASMATI RICE (A)</b> .....	<b>150</b>
<b>BATATA HARRA (B)</b> Spicy Lebanese Duck-Fat-Roasted Potatoes.....	<b>290</b>
<b>GRILLED VEGETABLES</b> Courgettes, Red Pepper, Button Mushrooms, Eggplant, Tomato.....	<b>490</b>
<b>MASHED POTATOES WITH OLIVES (F)</b> Mashed Potatoes with Olives and Fresh Coriander .....	<b>290</b>
<b>KUS KUS WITH VEGETABLES (A;B)</b> .....	<b>290</b>

## • DESSERTS •

<b>PANNA COTTA (F)</b> Greek Yogurt, Sumac, Berry Soup.....	<b>350</b>
<b>SOFT DATE CAKE (D;G;F)</b> in Hot Coconut Soup .....	<b>350</b>
<b>FRUIT PLATE</b> Seasonal Fruit Selection .....	<b>300</b>
<b>WALNUT BAKLAVA (A;G)</b> Home Made Baklava with Walnuts .....	<b>300</b>
<b>PISTACHIO BAKLAVA (A;F)</b> Turkish Baklava with Pistachios and "Dondurma" Vanilla Ice Cream.....	<b>550</b>
<b>TUFAHIJE (G)</b> .....	<b>350</b>
<b>RANGINAK</b> Iranian Almond-Filled Halva with Dates .....	<b>350</b>
<b>KUNEFEE (A;F;G)</b> Traditional Turkish dessert made od kadayif, mozzarella cheese, pistachios and sweet surup. ....	<b>520</b>
<b>COVER CHARGE (A;G;F)</b> .....	<b>100</b>
<b>WEEKEND COVER CHARGE (A;G;F)</b> .....	<b>250</b>

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



## • COFFEE & TEA •

Espresso	150
Double espresso	300
Espresso with milk	170
Espresso with whipped cream	190
Cappuccino	180
Latte macchiato	220
Nescafe	200
Nescafe with whipped cream	220
Ice coffee	350
Irish coffee	380
Domestic coffee	150
Tea	220
Lavash Tea	300

## • MINERAL WATERS •

Rosa	330 ml/160
Rosa	750 ml/260
Jana	330 ml/160
Jana	750 ml/260
Knjaz Miloš	250 ml/160
Knjaz Miloš	750 ml/260
Romerquelle Lemon Grass	330 ml/240
Romerquelle	330 ml/240
Romerquelle	750 ml/420

## • FRESHLY SQUEEZED JUICE •

Orange juice	300 ml/350
Lavash mix	200 ml/350
Lemonade	300 ml/250

## • JUICES •

Blueberry	200 ml/230
Peach	200 ml/230
Apple	200 ml/230
Strawberry	200 ml/230
Orange juice	200 ml/230
Pineapple	200 ml/230

## • ICE TEA •

Fuze Tea peach, hibiskus	250 ml/230
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## • SODAS •

Coca-Cola	250 ml/230
Zero Coca-Cola	250 ml/230
Fanta Orange	250 ml/230
Sprite	250 ml/230
Tonic	250 ml/230
Bitter Lemon	250 ml/230
Cockta	275 ml/230
Ginger Ale	200 ml/490
Ginger Beer	200 ml/490

## • ENERGY DRINKS •

Red Bull	250 ml/450
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## • CIDER •

Somersby Apple	330 ml/350
Somersby Pear	330 ml/350

## • DRAFT BEER •

Stella Artois	250 ml/290
Stella Artois	500 ml/380

## • CRAFT BEER •

Duchessa	330 ml/490
Reale	330 ml/490
My Antonia	330 ml/490
Cortigiana	750 ml/1.600

## • BOTTLED BEER •

Heineken	250 ml/330
Amstel	330 ml/290
Nikšićko Dark	330 ml/290
Beck's	330 ml/290
Tuborg	330 ml/290
Budweiser	330 ml/290
Guinness	330 ml/690
Corona	350 ml/530
Leffe	330 ml/390
Erdinger	330 ml/380
Jelen	330 ml/290
Hoegaarden	330 ml/420
Staropramen	330 ml/290

## • APERITIF •

Martini Bianco	040 ml/350
Martini Rosso	040 ml/350
Martini Dry	040 ml/350
Gorki list	040 ml/350
Ramazotti	040 ml/350
Jagermeister	040 ml/350
Campari	040 ml/350
Aperol	040 ml/350
Absinthe	040 ml/350
Sambuca	040 ml/350
Ramazotti Rosato	040 ml/350
Lillet Blanc	040 ml/350

## • LIQUEURS •

Kahlua	040 ml/350
Amaretto	040 ml/350
Bailey's	040 ml/380
Southern Comfort	040 ml/370
Monogram, Cherry	040 ml/350

## • DOMESTIC SCHNAPPS •

Rajal, Quince	040 ml/290
Milinčić, Apricot	040 ml/290
Kruna, Grape	040 ml/290
Stara rakija, Plum Brandy with Honey	040 ml/320
13. jul, Plantaže, Peach	040 ml/310
Rajal, Apricot	040 ml/290

## • PREMIUM DOMESTIC SCHNAPPS •

Gorda, 7 Y.O.	040 ml/370
Bojkovčanka 10 Y.O.	040 ml/590
Monogram, Pear	040 ml/380
Monogram, Quince	040 ml/450
Monogram, Kantarion	040 ml/380
Rossi, Biska	040 ml/380

## • VODKA •

Absolut	040 ml/350
Belvedere	040 ml/870
Grey Goose	040 ml/860
Absolut Elyx	040 ml/790

## • GIN •

Beefeater	040 ml/370
Bombay Sapphire	040 ml/390
Hendrick's	040 ml/490
Tanqueray 10 y.o.	040 ml/550
Monkey 47	040 ml/790

## • TEQUILA •

Olmecca Blanco	040 ml/350
Olmecca Gold	040 ml/350
Patron Silver	040 ml/890

## • RUM •

Malibu	040 ml/350
Havana Club 3 y.o.	040 ml/350
Havana Club 7 y.o.	040 ml/590
Havana Especial	040 ml/350
Matusalem Gran Reserva 15 y.o.	040 ml/790

## • IRISH WHISKY •

Jameson Original	040 ml/420
Jameson Black Barrel	040 ml/750
Bushmills Black Bush	040 ml/650

## • SCOTCH WHISKY BLENDED •

Chivas Extra	040 ml/650
Johnnie Walker Red Label	040 ml/420
Ballantine's Finest	040 ml/380
Ballantine's Hard Fired	040 ml/490
Chivas Regal 18 y.o.	040 ml/1.190

## • PREMIUM SCOTCH WHISKY •

Chivas Regal 12 y.o.	040 ml/580
Chivas Royal Salute 21 y.o.	040 ml/2.200
Johnnie Walker Black Label	040 ml/650

## • SINGLE MALT WHISKY •

Aberlour 12 y.o.	040 ml/690
The Glenlivet Fonuder's Reserve	040 ml/690
Glenmorangie Original	040 ml/790
Talisker	040 ml/750
Lagavulin	040 ml/1.150
Ballantine's 12 y.o.	040 ml/690

## • BOURBON •

Four Roses	040 ml/490
Four Roses Single Barrel	040 ml/690
Jack Daniel's	040 ml/550

## • COGNAC & BRANDY •

Remy Martin v.s.o.p.	040 ml/700
Martell v.s.	040 ml/620
Martell x.o.	040 ml/1.990
Hennessy x.o.	040 ml/2.690



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