



C A F E

# LAVASH

## • MEZZE •

<b>HUMMUS (B;G)</b> home made mashed chickpeas with olive oil, tahini and lemon .....	<b>300</b>
<b>HUMMUS WITH LAMB (B;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>350</b>
<b>AVOCADO LABENEH (B;F)</b> avocado, arabic yogurt, mint leaves, garlic, olive oil, cucumber.....	<b>490</b>
<b>MOUTABEL (B;F)</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 (B;G)</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 (G)</b> cold entree made of grilled eggplant, tomatoes, onions and cucumber 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> fried zucchini, labneh- greek yoghurt, garlic, tahini, fresh parsley, olive oil and lemon juice.....	<b>490</b>

## • APPETIZER •

<b>LIBANESE SALAD (M)</b> ruccola, red onion, cherry tomatoes, smoked agged sirloin, marinated dry figs, seasoned with honey, safran, sumac .....	<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;B;F;G)</b> traditional Georgian spicy shingles, with walnuts, rice with fresh herbs and butter.....	<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;D)</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;F;G)</b> grilled eggplant with mash from fresh dates, ruccola, feta cheese, cherry tomatoes and pomegranate molasses .....	<b>600</b>
<b>TOMATO SOUP (A;F)</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, ground black pepper and cheese.....	<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;D;F)</b> georgian bread filled with young cheese from pirot in Serbia, mozzarella and eggs.....	<b>590</b>
<b>BIRSEN ALCLER (A;F;G)</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>PIDA LAVASH (A;F)</b> rosted mutton, ras el hanut spice, bewaz salad with greek yogurt and hot butter.....	<b>850</b>
<b>BI BAGILI (A;D;F)</b> chopped ramstek with young pirot cheese, egg, butter, tomato, paprika.....	<b>590</b>
<b>BASTRUMA (A;B;F)</b> beef ham, cherry tomatoes, goat cheese, garlic, rocket, butter.....	<b>590</b>
<b>LANMADZUN (A;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>1.600</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 garlic .....	<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 and pitta bread .....	<b>490</b>
<b>HOME MADE GRILLED SAUSAGES (A)</b> half-smoked home made sausage from mixed meats, with onions and pitta bread .....	<b>580</b>
<b>LAMB KEBAB (A;F)</b> specialty of Rajasthan, marinated lamb skewers .....	<b>850</b>
<b>PERSIAN KEBAB - KOOBIDEH (A;F)</b> from ground young beef, sumac and onion with bewaz 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 bewaz 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, bewaz 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;G)</b> Turkish special kebab is made of beef, mutton, pull pepper, pepper flakes, salt, served with bread with bulgur pilaf and bewaz salad. ....	<b>690</b>

## • SPECIALITIES •

<b>BUTTER CHICKEN - MURGH MAKHANI (A;F;M)</b> grilled pieces of chicken in rich butter and tomato cream.....	<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>790</b>
<b>GOA SHRIMP CURRY - INDIAN SPECIALITY (A)</b> traditional coconut and kokum shrimp curry with tomatoes, red chillies and dried plums.....	<b>1.600</b>
<b>BIRYANI (A;F)</b> indian traditional dish from chicken, basmati rice, garam masala and ghee butter .....	<b>850</b>
<b>PERSIAN GOULASH - FESEJAN (G)</b> tender chicken with walnuts, pomegranate molasses, cinnamon, nutmeg and turmeric.....	<b>890</b>
<b>"DUKKAH" SHRIMPS (F;G)</b> grilled shrimps with crispy crust from minced pistachio with sumac, cumin and arabian dukkah tarator sauce .....	<b>1.650</b>
<b>SAGANAKI (A;B;F)</b> shrimps in tomato salsa made in mediteranian way .....	<b>1.200</b>
<b>PERSIAN LAMB KNEE (A;G)</b> traditional way of preparing lamb knees, with onion, cinnamon, tumerics, nutmeg, served with rice and rose petals.....	<b>2.100</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 (A;D;F;G)</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;G)</b> turkish baklava with pistachios and "dondurma" vanilla ice cream .....	<b>550</b>
<b>TUFAHIJE (F;G)</b> .....	<b>350</b>
<b>RANGINAK (A;F;G)</b> iranian almond-filled halva with dates .....	<b>350</b>
<b>KUNEFE (A;F;G)</b> Traditional Turkish dessert made od kadayif, mozzarella cheese, pistachios and sweet surup.....	<b>520</b>
<b>COVER CHARGE (A;F;G)</b> .....	<b>100</b>
<b>WEEKEND COVER CHARGE (A;F;G)</b> .....	<b>250</b>

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



## • COFFEE & TEA •

Espresso.....	160
Double espresso.....	320
Espresso with milk.....	190
Espresso with whipped cream.....	210
Cappuccino.....	210
Latte macchiato.....	230
Nescafe.....	210
Nescafe with whipped cream.....	250
Ice coffee.....	350
Irish coffee.....	380
Domestic coffee.....	160
Tea.....	230
Lavash Tea.....	300

## • MINERAL WATERS •

Aqua Viva.....	330 ml/160
Aqua Viva.....	750 ml/260
Knjaz Miloš.....	250 ml/160
Knjaz Miloš.....	750 ml/260
Romerquelle Lemon Grass.....	330 ml/280

## • FRESHLY SQUEEZED JUICE •

Orange juice.....	300 ml/350
Lavash mix.....	200 ml/350
Lemonade.....	300 ml/270

## • JUICES •

Gusto blueberry.....	200 ml/240
Gusto peach.....	200 ml/240
Gusto apple.....	200 ml/240
Gusto strawberry.....	200 ml/240
Gusto orange juice.....	200 ml/240
Gusto pineapple.....	200 ml/240
Gusto apricot.....	200 ml/240

## • ICE TEA •

Fuze Tea peach, hibiskus.....	250 ml/240
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## • SODAS •

Coca-Cola.....	250 ml/240
Zero Coca-Cola.....	250 ml/240
Zero Coca-Cola Ginger.....	250 ml/280
Fanta Orange.....	250 ml/240
Sprite.....	250 ml/240
Tonic.....	250 ml/240
Bitter Lemon.....	250 ml/240
Cockta.....	275 ml/240
Schweppes Spritz Aperitivo.....	250 ml/280
Schweppes Spritz Jazzy Ginger.....	250 ml/280
Ginger Ale.....	200 ml/590
Ginger Beer.....	200 ml/590

## • REMIX •

Orange.....	330 ml/240
Limonade.....	330 ml/240
Pear.....	330 ml/240

## • ENERGY DRINKS •

Guarana.....	250 ml/250
Guarana No Sleep.....	330 ml/350
Red Bull.....	250 ml/450

## • 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/590
Reale.....	330 ml/590
My Antonia.....	330 ml/590
Cortigiana.....	750 ml/1.600

## • BOTTLED BEER •

Heineken.....	250 ml/330
Amstel.....	330 ml/290
Nikšićko Dark.....	330 ml/310
Tuborg.....	330 ml/290
Budweiser.....	330 ml/290
Corona.....	350 ml/530
Erdinger.....	330 ml/380
Jelen.....	330 ml/290
Staropramen.....	330 ml/320

## • 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.....	040ml/350

## • LIQUEURS •

Kahlua.....	040 ml/350
Amaretto.....	040 ml/350
Bailey's.....	040 ml/380
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, Plum 7 Y.O.....	040 ml/370
Gorda, Quince.....	040 ml/390
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/890
Absolut Elyx.....	040 ml/850

## • 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
Plymouth.....	040 ml/590

## • TEQUILA •

Olmecca Blanco.....	040 ml/350
Olmecca Gold.....	040 ml/350
Patron Silver.....	040 ml/950
Avion.....	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
Havana Club Seleccion de Maestros.....	040 ml/890

## • 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/600
Chivas Royal Salute 21 y.o.....	040 ml/2.200
Johnnie Walker Black Label.....	040 ml/650
Ballantine's 12 y.o.....	040 ml/690

## • 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

## • BOURBON •

Four Roses.....	040 ml/490
Four Roses Single Barrel.....	040 ml/720
Jack Daniel's.....	040 ml/550

## • COGNAC & BRANDY •

Remy Martin v.s.o.p.....	040 ml/750
Martell v.s.....	040 ml/620
Martell x.o.....	040 ml/2.250
Hennessy x.o.....	040 ml/2.690

