

PARK NOVI

RESTAURANTS

Park Novi Restaurants is the first multi-brand restaurant in Serbia, standing out because of its varieties in the menu and including six different brands. We are trying to create a unique experience by merging different brands and concepts in one, thus offering diversity and innovation in food, atmosphere and opportunities. The concept indulges a wide spectrum of guests, from families to business people, by allowing them to enjoy in some quality gastronomic specialities, or simply a casual friendly gathering. Within Park Novi Restaurants, you can try international variety of meals and taste the fusion of Argentinian, Italian and Serbian cuisine



ASADO

MEAT & WINE

BREAKFAST

Served until 12 pm (on weekends until 11:45 am)

Park Breakfast

790

3 fried eggs with bacon, kaymak cream cheese, spicy sausage, ajvar, and roasted tomato with a delicate caramelized crust – together, they make a perfect start to the day.

Eggs Florentine with grilled oyster mushrooms

790

2 poached eggs, served on toasted bread, with smoked pork neck, blanched spinach, grilled oyster mushrooms, and garlic spread, topped with creamy hollandaise sauce and sprinkled with pine nuts, offering a perfect blend of flavors and textures.

Ham and Cheese Omelette

550

Creamy omelette made with 3 eggs, ham, and mozzarella cheese, served with a refreshing mix of green salads, kaymak cream cheese, and juicy cherry tomatoes.

Argentinian Omelette

750

A true gourmet delight with hints of Argentine cuisine. A juicy 3-egg omelette with melted cheddar cheese and kulen sausage, served with a refreshing mix of green salads, kaymak cream cheese, guacamole, and sweet corn.

Italian Omelette

650

A true symphony of Mediterranean flavors that combines simplicity and elegance of Italian cuisine. A 3-egg omelette filled with juicy mortadella and creamy mozzarella, with tomatoes and aromatic olives, served with a mix of green salads and kaymak cream cheese.

Pinsa Breakfast

850

Light and crispy texture of Pinsa dough, topped with a rich spinach sauce, mozzarella, creamy scrambled eggs, bacon, kaymak cream cheese, and juicy cherry tomatoes.

Homemade Breakfast

990

2 fried eggs, dry-cured pork neck, and roast served in perfect balance with creamy urda cheese, with refreshing tomatoes and cucumbers for a mild, natural freshness, while the cheese-filled pie and yogurt provide the warmth of homemade cooking.

Mediterranean Breakfast

890

Soft croissant and homemade cheese-filled pie, served with 1 fried egg, a mix of green salads, and bacon, with a fruit combination of apricot, apple, grapefruit, and pineapple jams that provide a true Mediterranean charm.

Cheese-Filled Pie

850

Homemade cheese-filled pie with delicate layers of dough and rich creamy cheese. Served with refreshing tomatoes, cucumbers, and a mix of green salads, the dish has natural freshness, while a glass of yogurt completes this simple yet perfect meal that smells of love and traditional homemade cooking.

Stacked Breakfast for Two

1950

Breakfast served on three-tiered plates.

Experience a true gourmet pleasure with breakfast served on three-tiered plates. The first plate offers fresh tomatoes, cucumbers, olives, and a refreshing mix of green salads. The second offers an abundance of cold cuts – prosciutto, dry-cured pork neck, and spicy sausage served with mozzarella, kaymak cream cheese, and eggs. The third plate features crispy croissants, mini Greek yogurt with granola and fresh fruits, along with sweet apricot jam. This breakfast offers a perfect balance of salty and sweet, the perfect start to your day, made for two.

Avocado and Salmon Croissant

1100

Grilled croissant filled with rich guacamole, fresh arugula, and juicy cherry tomatoes, complemented by an aromatic salmon fillet. A poached egg adds creamy texture, while cipollini onions, roasted sesame, parmesan, and teriyaki glaze create an irresistible combination of sweet and salty flavors.

Bologna Croissant

790

Grilled croissant filled with rich kaymak cream cheese, perfectly combined with juicy mortadella and eggs, served with a refreshing salad, pickles, and strong parmesan for added flavor. This breakfast offers the perfect balance of salty and creamy with a pleasant tanginess that complements the flavors and makes every bite unforgettable.

Scrambled Eggs and Prosciutto Croissant

850

Creamy scrambled eggs made with 2 eggs on a grilled croissant, enriched with fresh arugula, thin layers of prosciutto, cherry tomatoes, kaymak cream cheese, and soft mozzarella burrata that adds richness in texture, while pine nuts add a delightful crunch and subtle nutty notes to every bite.

Tiramisu Overnight Oats

590

A sweet, healthier version of Tiramisu, that brings the perfect blend of oats, chia seeds, and coconut milk, complemented by LOFT coffee blend and cocoa powder. Ideal for those who want to enjoy a sweet start to the day without an ounce of guilt.

Greek Yogurt with Fruit and Granola

790

Creamy Greek yogurt, rich and thick, topped with crunchy granola for perfect contrast. Refreshing cherries, juicy apples, sweet peaches, and tropical pineapples bring vivid colors and natural freshness to this breakfast. A perfect balance of healthy ingredients and delicious satisfaction, perfect for starting the day.

*** ADD-ONS:**

Kaymak 50g	220	Mozzarella Cheese 50g	170	Prosciutto 30g	190
Ajvar 50g	190	Cheddar Cheese 50g	170	Chorizo Sausage 80g	240
Bacon 30g	180	Kaymak Cream		Kulen sausage 50g	190
Vegetables 100g	160	Cheese 50g	170	Baby Spinach 40g	130

Neapolitan Dough **Crostini**

Served until 12 pm

Crostini are a classic Italian breakfast specialty, made from the finest Neapolitan dough, elegant in appearance with the highest quality ingredients combined into a symphony of flavors.

Prosciutto Crostini

790

Grilled Neapolitan dough bread, kaymak cream cheese, taleggio cheese, prosciutto, dried figs, balsamic cream sauce, and microgreens

Coppa Crostini

690

Grilled Neapolitan dough bread, garlic spread, dry-cured pork neck, onion jam, mustard, parmesan, cherry tomatoes, and microgreens

APPETIZERS

Our recommendation is to share the appetizers as a starter before the main dishes.

- Cheese Platter for Two**     
- 1900
- A selection of five types of cheese, served with marinated olives, apricot jam, sweetened cherries, dried figs, fresh apples, and honey with pistachios
- Antipasto Rustico**   
- 2400
- A selection of cold cuts and cheeses with kaymak cream, marinated olives, and homemade Neapolitan dough bread
- Taleggio con Pistaccio**    
- 1050
- Italian cheese with white mold, drizzled with honey, balsamic cream sauce, and fresh pistachios, served with toasted Neapolitan dough bread
- French Pâté**     
- 1150
- Homemade pâté, hand-made from pork shoulder and chicken liver, with herbs and brandy, served with onion jam, pickles, and sweetened apricot
- Meat Croquettes**    
- 850
- Croquettes made from slowly roasted and shredded veal on celery purée, with smoked paprika cream, mustard caviar, and freshly grated parmesan
- Spicy Shrimp**    
- 1100
- Baked shrimp, glazed with fermented hot peppers, Cajun pepper, garlic spread, and Argentine cabbage salad
- Beef Tartare**     
- 2100
- Finely chopped beef steak with truffle cream, marinated cucumbers, parmesan, roasted crispy onions, dehydrated egg yolk, and homemade buttered bread.

Neapolitan Dough **Focaccia**

Focaccia is one of the most famous and beloved Italian breads. It originates from Liguria but is now popular worldwide due to its simple preparation process and irresistible taste. This bread is characterized by its crispy crust and soft, fluffy structure.

Classic Focaccia

550

Classic Italian focaccia made from Neapolitan dough with olives and garlic

Gorgonzola Focaccia

650

Italian focaccia made from Neapolitan dough with honey, gorgonzola, and pistachios

Tomato Focaccia

630

Italian focaccia made from Neapolitan dough with cream cheese, marinated cherry tomatoes with olive oil, and fresh basil

Bruschetta with Neapolitan dough

Bruschetta with Prosciutto and Tomato

650

Bruschetta made from Neapolitan dough with kaymak cream spread, cherry tomatoes, prosciutto, and fresh basil

Bruschetta with forest mushrooms

680

Bruschetta made from Neapolitan dough with truffle cream spread, marinated mixed forest mushrooms, and freshly grated parmesan

SOUPS and BROTHS

Tomato Cream Soup (there is a vegan option)

390

Cream soup made from a blend of local tomatoes and Italian San Marzano tomatoes, enriched with aromatic oil and crispy croutons made from Neapolitan dough

Mushroom Cream Soup

650

Cream soup with five types of mushrooms, crispy fried onions, and mushroom-flavored oil, with addition of microgreens

Argentinian Carbonada Criolla (meat soup)

650

Authentic, spicy Argentine soup that combines tender meat chunks with vegetables, cream cheese, fried corn, and spicy seasonings

MAIN DISHES

Served from 12 pm

New York Strip

3900

The name of this dish became popular in the 19th century, when restaurants in New York specialized in serving quality meat, and this steak became a favorite among customers. Given New York's reputation as a culinary hub, the name easily became synonymous with a high-quality, juicy steak.

Juicy grilled sirloin with a rich red wine sauce, served with roasted broccoli, aromatic potatoes, and a mildly sweet onion jam

Cuello de Cerdo Asado

1450

Slow-roasted pork neck, served with creamy celery purée, aromatic potatoes, caramelized cipollini onions, and a spicy pepper sauce that complements the richness of the flavors in every bite

Costillas a la Argentina

1690

Slow-roasted, juicy pressed deboned pork ribs, served with creamy mashed potatoes, grilled corn, caramelized cipollini onions, and gravy that perfectly complements each bite

A Fuego Lento

1550

Juicy beef shank cooked over low heat, perfectly flavorful, served with creamy mashed potatoes, roasted carrots, parsnip, caramelized black onions, and an aromatic red wine sauce that rounds off the entire flavor harmony

Gourmet Delicacy

1690

Juicy grilled hamburger patty enriched with crispy bacon, melted cheese, ham, creamy kaymak, and onion jam that adds a unique sweetness, served on soft grilled pita bread, topped with gravy and accompanied by fries for a complete gourmet experience

Pollo alla Griglia

1290

Grilled chicken fillet, served with mashed potatoes, sweet roasted carrots, aromatic parsnip, caramelized black onions, and topped with a creamy gorgonzola sauce that adds richness to the flavor

Muslo de Pollo    	1290
Juicy and crispy grilled chicken thigh-leg, served with grilled broccoli, creamy mashed potatoes, smoked paprika cream, refreshing teriyaki glaze, and gravy that completes and adds perfect balance to the flavors	
Rollito de Pollo   	1490
Tender chicken fillet, perfectly rolled in aromatic prosciutto, filled with ham, cheese, and sun-dried tomatoes, served with delicate pea purée, aromatic potatoes, and a rich gorgonzola sauce that complements each bite	
Guisantes Drumstick   	1290
A dish perfectly designed for true lovers of authentic, home-style flavors - juicy grilled chicken thigh-leg, served with creamy celery purée, green pea stew with bacon, and aromatic potatoes	
Beef Steak with Pepper Sauce   	3300
Juicy grilled steak, served with asparagus, mashed potatoes, and pepper sauce that brings the perfect balance of spices and flavors, creating an exceptional gastronomic experience	
Beef Steak with Gorgonzola Sauce   	3400
Perfectly grilled steak, served with asparagus, mashed potatoes, and gorgonzola sauce that enhances creaminess and richness of flavor, creating the perfect combination for lovers of top-notch dishes	
Beef Steak with Mushroom Sauce    	3350
Grilled steak prepared to perfection, served with asparagus, creamy mashed potatoes, and mushroom sauce, which enriches the dish with its deep aroma, providing a full and sophisticated harmony of flavors	



ASADO

MEAT & WINE

ASADO is an Argentinian type of meat preparation, on grill or an open flame. It is not only a food preparation technique, but a social event and part of Argentinian culture. Asado is a middle part of Argentinian way of living, and is mostly practised at family gatherings, holidays and special occasions.

Argentinian Asado, mixed with Serbian national cuisine, makes a new fusion of tastes that will leave everyone amazed.

Asado is more than a meal. It is the opportunity for family and friends gathering, conversation, common experience and enjoying in delicious food.

ASADO GRILL

ASADO for 2 to 3 people (mix)

3900

Argentinian Asado with 6 types of meat:

Chorizo sausage, slow-roasted pork neck, deboned pork ribs, beef skewer, chicken fillet, chicken thigh-leg, grilled cheese, Cajun spiced potatoes, cipollini onions, grilled corn, vegetable couscous, and gravy sauce

ASADO for 4 to 6 people (mix)

14700

Argentine Asado with 8 types of meat:

Sirloin (high-quality tender beef with the spine), rib-eye, steak, slow-roasted pork neck, Chorizo sausage, boneless pork ribs, beef skewer, chicken thigh-leg, grilled cheese, Cajun spiced potatoes, cipollini onions, grilled corn, vegetable couscous, and gravy sauce

ASADO GAUCHO MAIN DISHES

A gaucha was a nomadic horseman, skilled at herding and living in the villages of Uruguay, Argentina and south of Brazil. Living a nomadic life, the only valuable things to them their horses and long, sharp swords/knives, called FACON, that were used to cut meat.

As they didn't have conditions to store meat, everything they caught was cooked immediately over an open flame. During this time, Asado technique was created. Gauchos are still an integral part of the ranches they inhabited in the first place.

Asado Swords Mix for 3-4 people (all three swords served together) 5500

Meat grilled on Argentine swords:

Parilla chicken, Chorizo sausage (fresh spicy sausage), and Argentine kebab, served with aromatic potatoes, grilled corn, cipollini onions, vegetable couscous, and meat gravy

Additional Swords (without sides and salads):

Argentine kebab	1450
Parilla chicken	1200
Chorizo sausage	1700

ASADO MEAT DISHES OF YOUR CHOICE

Create your own combination of meat, sides, sauces,
and salads for your perfect **ASADO moment**.

MEATS

Beef tenderloin 250g	2800
Parilla chicken 300g	690
Rib eye 100g	730
Sirloin 100g	790
Pork neck 180g	790
Veal ribeye 180g	850

SAUCES

Mushroom sauce	410
Red wine sauce	390
Meat gravy	350
Demi-glace sauce	350
White wine sauce	350
Gorgonzola sauce	390

SIDES

Grilled vegetables	430
Grilled zucchini	390
Grilled oyster mushrooms	710
Corn	320
Couscous with vegetables	320
Mashed potatoes	350
Aromatic potatoes	320
Mediterranean-style potatoes	350
Grilled Argentine cheese pie	390
Rice with vegetables	390
Grilled broccoli	350
Cajun potatoes	320
Asparagus	550
Green pea purée	320
Celery purée	320

SIDE DISH SALADS

Roasted Hot Peppers	550
Roasted hot peppers, olive oil, garlic, parsley	
Shopska Salad 	450
Tomato, bell pepper, onion, cucumber, urda cheese	
Argentine Cabbage Salad 	450
Cabbage, sesame, sweet corn, olive oil	
Couscous Salad 	450
Couscous, arugula, cherry tomatoes, sweet corn, olive oil	
Salad with Arugula, Cherry Tomatoes, Parmesan & Pine Nuts 	510
Arugula, cherry tomatoes, parmesan, pine nuts, olive oil	
Mixed Green Salad	450
Mixed greens, arugula, baby spinach, aromatic oil	

BURGERS

Classic Burger    	1150
Brioche bun, beef patty, hamburger sauce, lettuce, tomato, onions, fries, and aioli sauce	
Smokey Burger    	1350
Brioche bun, beef patty, hamburger sauce, lettuce, tomato, onion jam, crispy onions, cheddar cheese, BBQ sauce, fries, and aioli sauce	
Italian Style Burger    	1190
Brioche bun, beef patty, arugula, tomato, onion, cottage cheese spread, mozzarella cheese, fries, and aioli sauce	
Truffle Burger    	1350
Brioche bun, beef patty, truffle cream, lettuce, marinated mushrooms, crispy onions, mozzarella, fries, and aioli sauce	
Jalapeño Cheeseburger    	1290
Brioche bun, beef patty, hamburger sauce, lettuce, cheddar cheese, jalapeño peppers, fries, and aioli sauce	
Chicken Burger    	1150
Brioche bun, Caesar dressing, lettuce, chicken leg and thigh, red onions, tomato, mozzarella, fries, and aioli sauce	

PASTE

HOMEMADE pasta made with the finest ingredients:

Rigatoni – A pasta originating from the Italian word rigato meaning “striped”. It is associated with southern and central Italian cuisine, especially Sicily, and its structure and shape make it ideal for binding sauces and grated cheese.

Tagliatelle – Long, flat, ribbon-shaped traditional Italian pasta. Typically about 6mm wide with a porous and rough texture, making it perfect for rich sauces, usually made from beef, veal, or pork.

Gnocchi – Small rolls of dough, traditional Italian pasta dating back to Roman times. They were introduced to Europe by Roman legions during the empire’s expansion. Boiled in salted water and topped with various sauces.

Tortelloni – A type of stuffed pasta common in northern Italy, similar to tortellini but larger and filled with cheese. Traditionally filled with ricotta, parmesan, fresh herbs, or vegetables like parsley or spinach, eggs, and nutmeg.

Rigatoni Spezzatino

1290

Traditional Italian pasta with ragù made from red wine braised shredded beef, cipollini onions, crispy onions, and freshly grated parmesan

Rigatoni Verde con Burrata Mozzarella

1100

Vegetarian pasta with asparagus, pea and fresh basil sauce, creamy burrata mozzarella, and roasted pine nuts

Tagliatelle al Pollo

1200

Fresh tagliatelle pasta with gorgonzola sauce, baby spinach, chicken fillet, and crispy roasted almonds

Tagliatelle alla Carbonara

1100

Traditional fresh pasta with a sauce of parmesan, egg, olive oil, crispy bacon, and a subtle hint of garlic

Gnocchi Tartufo

1350

Homemade gnocchi stuffed with cheese and truffles, on a mushroom purée, topped with a velouté taleggio cheese sauce, and sprinkled with roasted pine nuts

Tortelloni Burrata con Pancetta

1450

Fresh pasta filled with mozzarella burrata, in a San Marzano tomato, basil, and parmesan sauce with crispy bacon

Tortelloni Pomodori Secchi

1350

Fresh pasta filled with sun-dried tomatoes and ricotta cheese in a parmesan cream, baby spinach, and butter

RISOTTO

Risotto Verde

950

Vegetarian risotto with mixed vegetables, asparagus, pea cream, crispy falafel crumbs, and Greek yogurt cream with dill and garlic

Risotto al Pollo

1190

Risotto with chicken and mixed vegetables, baby spinach, parmesan, and teriyaki glaze

Risotto allo Zafferano e Pesce

1900

Saffron risotto with seafood (anchovies, salmon, shrimp, mussels)

Risotto with beef tenderloin and oyster mushrooms

1790

Risotto with grilled pleurotus mushrooms, steak, champignon mushrooms, pickled onions, and parmesan

MEAL SALADS

Caesar Salad

1250

Lolla rossa, lolla bionda, chicken fillet, cherry tomatoes, Caesar dressing, bacon, parmesan, croutons

Steak Salad

1950

Grilled steak, mixed greens, couscous, cipollini onions, cherry tomatoes, peppers, corn, garlic dressing, sesame, crispy onions

Salmon Salad

1800

Grilled salmon fillet, mixed greens, cucumber, cipollini onions, cherry tomatoes, asparagus, guacamole, almonds, and Greek yogurt dressing with dill

Falafel Salad

1200

Fried falafel, mixed greens, marinated mushroom mix, sweet potato, cherry tomatoes, smoked paprika cream, corn, garlic dressing

FISH DISHES

Salmon Fillet

2100

Baked salmon fillet with grilled Argentine cheese pie, broccoli, and a velouté sauce with mussels

Baked Perch Fillet

2100

Perch fillet on a pea purée, with asparagus, butter, roasted potatoes, and a white wine sauce



Pinsa

Welcome to the Pinsa world, where tradition, the quality of ingredients and special preparation of dough give you a one-of-a-kind gastronomic experience.

PINSA pizza originates from Rome and represents a traditional method of pizza preparation, whose secret is a crispy crust and a unique texture on the inside. For PINSA pizza, we use four superb types of flour, that goes through the process of fermentation from 48 to 72 hours. This long process contributes to the complexity of the dough and its light, but crispy texture. Pinsa pizza is considered to be lighter than the classic one.

PINSA PIZZA

Served from 12 pm

Pinsa Margherita   1150

Pinsa dough, tomato sauce, mozzarella, basil

Pinsa Beef Prosciutto    1390

Pinsa dough, truffle spread, mozzarella, mixed marinated mushrooms, arugula, beef prosciutto, cherry tomatoes, parmesan

Pinsa Capricciosa     1240

Pinsa dough, tomato sauce, mozzarella, ham, mushrooms, olives

Pinsa Mortadella Pistacchi    1450

Pinsa dough, pistachio cream, mozzarella, cottage cheese spread, mortadella, pistachios

Pinsa Pepperoni   1350

Pinsa dough, tomato sauce, mozzarella, kulen sausage, jalapeño peppers, cottage cheese spread

Pinsa Prosciutto   1450

Pinsa dough, tomato sauce, mozzarella, arugula, prosciutto, cherry tomatoes, parmesan

Pinsa Fiorentina Bianco al Pollo     1390

Pinsa dough, cottage cheese spread, taleggio cheese, chicken fillet, roasted almonds, honey, basil

Pinsa Falafel     1380

Pinsa dough, tomato sauce, mozzarella, peppers, mushrooms, falafel, olives, arugula, smoked paprika spread

Pinsa Argentina   1350

Pinsa dough, tomato sauce, mozzarella, cheddar cheese, beef ragù, peppers, hot peppers, corn

Pinsa Mushrooms    1290

Pinsa dough, tomato sauce, truffle cream, mozzarella, 5 types of mushrooms, parmesan

Pinsa with Apricots    1050

Pinsa dough, sweet cream, apricot jam, apricot compote, coconut flakes, roasted almonds, lime

PIZZA NAPOLETANA

Served from 12 pm

Authentic Napolitana pizza is specific because of the softness, elasticity and airy dough texture. Only the specific "00" type of flour is used and it goes a shorter fermentation of 48 hours.

Napoletana Margherita

 1050

Neapolitan dough, tomato sauce, mozzarella, basil

Napoletana Capricciosa

 1190

Neapolitan dough, tomato sauce, mozzarella, ham, mushrooms, olives

Napoletana Hungarian

 1300

Neapolitan dough, tomato sauce, mozzarella, ham, kulen sausage, mushrooms, chili peppers

Napoletana Beef Prosciutto

 1390

Neapolitan dough, tomato sauce, mozzarella, arugula, cherry tomatoes, beef prosciutto

Napoletana Quattro Formaggi

 1350

Neapolitan dough, tomato sauce, mozzarella, taleggio, gorgonzola, parmesan, sun-dried tomatoes, arugula

Napoletana Frutti di Mare

 1550

Neapolitan dough, tomato sauce, mozzarella, prawns, salmon, mussels, anchovies, capers, lemon, dill, cipollini onions, olives

Napoletana Bianca Salsiccia

 1250

Neapolitan dough, fresh cheese spread, mozzarella, burrata, roasted onions, bacon, kulen sausage, pepper, basil

Napoletana House Special

 1390

Thick Neapolitan dough without the crust, cheese sauce, mozzarella, kulen sausage, prosciutto, ham, bacon, pepper, and a scoop of kaymak

PINSA SANDWICHES

Served until 7 pm

Pinsa sandwiches are innovative, because they use crispy and airy pinsa dough, as a replacement for regular bread. This concept combines tasty pinsa dough structure with various ingredients, creating a unique sandwich experience.

Chicken Sandwich

790

Pinsa dough, chicken fillet, spinach sauce, mozzarella, garlic sauce, mixed salad, fries, tomatoes

Italian Sandwich

950

Pinsa dough, pistachio spread, mortadella, mozzarella, ricotta cheese, mixed salad, garlic sauce, fries

Beef Prosciutto & Truffle Sandwich

1250

Pinsa dough, truffle spread, beef prosciutto, taleggio cheese, arugula, peppers, onion rings, marinated mushrooms, garlic sauce, fries

Tuna Sandwich

890

Pinsa dough, tuna, tomato sauce, mozzarella, corn, olives, crispy onions, arugula, fries, garlic sauce

Prosciutto Sandwich

950

Pinsa dough, tomato sauce, prosciutto, parmesan, arugula, mozzarella, sun-dried tomatoes, fries, garlic sauce

Pepperoni Sandwich

950

Pinsa dough, tomato sauce, kulen sausage, jalapeño peppers, mozzarella, urda cheese cream, garlic sauce, tomatoes, mixed salad, fries

Vegetarian Sandwich

950

Pinsa dough, sweet potato spread, mixed salad, mozzarella, cipollini onions, falafel, tomatoes, garlic sauce, cooking cream, fries

TORTILLAS

(*On Fridays and Saturdays, they are served until 7 pm)

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| Caesar Wrap      | 1100 |
| Grilled tortilla with Caesar spread, mixed salad, tomatoes, bacon, grilled chicken fillet, parmesan, Greek yogurt sauce, and fries | |
| Salmon Wrap      | 1250 |
| Grilled tortilla with garlic spread, mixed salad, tomatoes, crispy onions, salmon fillet, teriyaki sauce, Greek yogurt sauce, and fries | |
| Falafel Wrap (Vegan)   | 1100 |
| Grilled tortilla with guacamole spread, mixed salad, tomatoes, peppers, crispy onions, falafel, ketchup, and fries | |

LOFT KIDS MENU

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| Breaded Chicken Sticks   | 520 |
| Chicken sticks with fries and ketchup | |
| Kids Burger   | 750 |
| Brioche bun, beef patty, burger sauce, salad, tomatoes, fries, and ketchup | |
| Grilled Chicken Fille     | 750 |
| Chicken fillet with mashed potatoes and cheese sauce | |
| Pasta Marinara   | 690 |
| Fresh pasta with tomato sauce and parmesan cheese | |

MANDARINA cake shop lollipop

Chocolate lollipops in different shapes, made from white or milk chocolate

ALLERGENS: 

- | | |
|-------------------|-----|
| LIZA WHITE blue | 200 |
| LIZA WHITE orange | 180 |
| LIZA WHITE yellow | 150 |
| LIZA MILK blue | 200 |
| LIZA MILK orange | 180 |
| LIZA MILK yellow | 150 |

ALLERGENS



Gluten



Celery



Crustacean



Mustard



Eggs



Sesame



Fish



Honey



Peanut



Sulphites



Soy



Shellfish and other mollusks



Milk and milk products



Mushrooms



Tree nuts



MANDARINA

CAKE SHOP

High quality and tasteful cakes, from Belgrade brand Mandarina, can only be described as a sweet little magic. The smell and taste of fresh ingredients and Belgian chocolate is captivating, therefore every true sweet tooth should come and try at least one of these masterpieces.

CAKES

Stella del Mandarino 590

White Callebaut chocolate mousse, pistachio mousse, raspberry jam, soft and moist vanilla biscuit

ALLERGENS: gluten, eggs, milk, soy lecithin, pistachio, raspberry, gelatine

Creamy Nougat 590

Soft biscuit with hazelnut, milk Callebaut chocolate mousse, hazelnut cream with crunchy French biscuit, chocolate cream on top

ALLERGENS: gluten, eggs, milk, lactose, soy lecithin, hazelnut, gelatine

Gotham Twist 590

Bubbly dark Callebaut chocolate mousse with 70% of cocoa, crunchy hazelnut praline and a soft hazelnut biscuit

ALLERGENS: gluten, eggs, milk, lactose, soy lecithin, hazelnut

Mango cheesecake 590

Soft biscuit with hazelnuts and almonds, refreshing mango - lime yoghurt mousse, exotic mango strawberry insert

ALLERGENS: gluten, eggs, milk, strawberry, hazelnut, almond, lime, lemon, gelatine

Bella 590

White chocolate and hazelnut mousse, raspberry insert

ALLERGENS: gluten, eggs, milk, soy lecithin, hazelnut, raspberry, gelatin

Fantasia Verde 590

Pistachio mousse, strawberry insert, vanilla crust covered with milk chocolate

ALLERGENS: gluten, eggs, milk, pistachio, strawberry, soy lecithin, gelatin

Harmonia 590

Dark chocolate mousse, apricot and passion fruit insert, topped with chocolate glaze

ALLERGENS: gluten, eggs, milk, gelatin, soy lecithin

Kan

Limited

590

Dark chocolate mousse with the home-made raspberry jam, and a chocolate brownie biscuit.

GLUTEN FREE

ALLERGENS: eggs, gelatine, lactose, berry fruit

VeGe Cake

Limited

590

Soft almond and raspberry biscuit, with raspberry cream and dark chocolate ganache. Crunchy coconut cookie and almonds on top

ALLERGENS: gluten, almond, raspberry, lemon, soy lecithin

The product contains coconut oil, sesame oil and sunflower oil

NEDELJNI SPECIJAL

Limited

590

**Consult our staff about the weekly special*

COOKIES

BACI DI DAMA 100g	490
Crunchy almond cookie with a dark chocolate filling	
ALLERGENS: gluten, almond, milk, soy lecithin	
CANTUCCI CHOCO 90g	490
Traditional Italian cookie with roasted pistachios and chocolate	
ALLERGENS: gluten, pistachio, eggs, soy lecithin, milk	
CANTUCCI 90g	490
Traditional Italian cookie with roasted almonds	
ALLERGENS: eggs, almond, gluten	
GERMAN 100g	490
Traditional German crunchy cookie with almonds and hazelnut	
ALLERGENS: gluten, hazelnut, almond, milk	
CLASSIC 100g	490
Crunchy chocolate cookie with almonds and dark chocolate with 70% of cocoa	
ALLERGENS: eggs, gluten, almond, soy lecithin, milk	
PARMESAN BREADSTICKS 100g	590
Salty breadsticks with parmesan and sesame	
ALLERGENS: gluten, eggs, milk, parmesan, cayenne pepper paprika, sesame	

CHOCO LAB

BUILDING BLOCKS 120g

850

Mini white chocolate cake cubes and figurines, Ruby chocolate, milk chocolate, dark chocolate and dark chocolate with gianduja and hazelnut
ALLERGENS: milk, soy lecithin, hazelnut

CHOCO CHIPS 120g

650

White chocolate with dried raspberry; Milk chocolate with hazelnuts; Dark chocolate with almonds; Gold chocolate with salted almonds; Ruby chocolate with roasted pistachios

ALLERGENS: milk, lactose, soy lecithin, hazelnut, almond, pistachio, raspberry

CHOCO CHIPS SUGAR FREE 120g

790

Dark sugar free chocolate with roasted almonds; Milk sugar free chocolate with roasted hazelnuts; White sugar free chocolate with salted pistachios and freeze-dried raspberries

ALLERGENS: milk, soy lecithin, freeze-dried raspberry, pistachio, almonds, hazelnut

CHOCO PRUNES 130g

590

Dried plum covered with dark chocolate with 60% of cocoa

ALLERGENS: soy lecithin

ASANTI chocolate 100g

790

Milk chocolate with roasted hazelnuts

ALLERGENS: milk, soy lecithin, hazelnut

GOTHAM chocolate 110g

900

Dark chocolate filled with hazelnut cream, with roasted hazelnuts on top

ALLERGENS: soy lecithin, milk, hazelnut, gluten, lactose, milk protein

KASTANI chocolate 125g	790
White chocolate with dehydrated raspberry and salted roasted pistachios ALLERGENS: soy lecithin, milk, raspberry, pistachio	
PEANUT VALLEY chocolate 110g	900
Milk chocolate filled with vanilla cream and salted peanuts ALLERGENS: peanuts, soy lecithin, milk	
RUBY PISTACHIO chocolate 110g	900
Ruby chocolate filled with pistachio cream and sprinkled with dehydrated raspberry ALLERGENS: milk, lactose, soy lecithin, raspberry, pistachio	
SALTY CARAMEL chocolate 110g	900
Gold chocolate filled with calamansi caramel and sprinkled with salted almonds ALLERGENS: almond, soy lecithin, milk, lactose	
JUST RUBY chocolate 120g	720
Ruby chocolate cubes ALLERGENS: milk, soy lecithin	
LARANA chocolate 130g	590
Candied orange partly covered with dark chocolate ALLERGENS: soy lecithin	
MANDARINAS KRC 120g	690
Dark, milk, white gold and ruby chocolate bits with crunchy French biscuit ALLERGENS: milk, soy lecithin, lactose, gluten	

PISTOLES CHOCOLAT 6pcs 150g

1950

Dark and white chocolate filled with gianduja ganache, crunchy French biscuit and almonds; Milk and white chocolate filled with milk ganache, passion fruit, dipteryx odorata, apricot jam and hazelnuts; White chocolate filled with dark chocolate ganache, with raspberry jam and pistachios

ALLERGENS: lactose, gluten, raspberry, pistachios, soy lecithin, honey, hazelnut, almond, gelatine

PRALINES SMALL BOX 15pcs

1950

A selection of hand-made and hand-painted pralines, in 5 different tastes

ALLERGENS: soy lecithin, milk, raspberry, pistachio, lactose, lemon, lime, gluten, hazelnut

PRALINES LARGE BOX 30pcs

3590

A selection of hand-made and hand-painted pralines, in 6 different tastes

ALLERGENS: soy lecithin, milk, raspberry, pistachio, lactose, lemon, lime, gluten, hazelnut, coconut

WE ALSO OFFER YOU WHOLE CAKES FROM MANDARINA CAKE SHOP BRAND



CRNA OVCA A

CRNA OVCA

Ice cream shop

Crna Ovca has definitely won the hearts of ice cream fans. It offers you creamy, slow-melting ice cream with intense flavour. By being less cold and sweet than a regular ice cream, you can eat it during the whole year.



270 rsd



440 rsd



640 rsd



Scan the QR cod,
take a look at our offer
and pick a favourite.

PARK HIOVI

RESTAURANTS

BEVERAGE MENU

COFFEE

LOFT COFFEE, the premium quality coffee made of the best Arabica coffee beans, is part of our speciality coffee selection. Choose between several coffee beans, and our barista will take care of making you the perfect beverage.

Enjoy in the first multi-brand restaurant, with the best coffee in town.

COFFEE BEANS TO CHOOSE FROM

LOFT Premium bland

*Brasil 60%, Colombia 30%,
Ethiopia 10%

*Medium - dark roast

Italian blend

*Brasil 60 %, India 30 %,
Cameron 10 %

*Dark roast

Brasil / India

*Brasil 70% / India 30%

*Medium - dark roast

Specialty

*Consult our staff for
availability

*All coffees +80 rsd

Ristretto	205
Espresso	205
Americano	220
Doppio	360
Macchiato	265
Cortado	390
Flat white	285
Cappuccino	295
Doppio cappuccino	385
Latte	330
Mocha	340
Freddo espresso	290
Freddo	330

Cold brew 250ml 380

Cold brew implies a special coffee preparation, in order to extract the finest flavours from the grain itself. The beans are ground coarsely or extra coarsely, and then immersed in a room temperature water to sit for at least 12 hours. In this way, the finest aromas and oils and extracted from the grains.

Additions:

Milk 0,05 / 0,1 / 0,2l	75/85/95
Soy milk 0,05 / 0,1 / 0,2l	85/95/110
Almond milk 0,05 / 0,1 / 0,2l	120/130/145

COFFEE CREATIONS

Affogato	375
Espresso, ice cream, cocoa	
Cold brew tonic	360
Cold brew, tonic, lemon	
Romano	255
Italian roast, lemon, lemon zest	
Romano coffee, simple but refreshing beverage, combines the strong coffee aroma with refreshing lemon flavours.	
Collagen coffee	390
Italian blend, milk, Crux collagen	

COFFEE WITH FLAVOURS:

Latte / Freddo

Hazelnut	355
Vanilla	355
Choco cookie	355
Salted caramel	355

Protein 20g 250

Proteins are one of the three important macronutrients needed by the body for normal functioning. They are found throughout the body – in muscles, bones, skin, hair, and practically every other part of the body or tissue. They are key to numerous physiological processes, including muscle building, tissue regeneration, and enzyme and hormone production.

HOT CHOCOLATE

Dark hot chocolate	360
White hot chocolate	360

Crux Collagen 10g 250

Almost 1/3 of the total proteins in the body are collagen. Its fibrous structure is used to create connective tissue and is the main component of bones, skin, muscles, tendons, and cartilage. It is also part of numerous organs, blood vessels, and intestinal lining. The primary role of collagen is to provide structure, strength, and support to the entire body.

ADD-ONS:

Plazma	105
Forest fruit	105
Ice cream	140
Raspberry	105

TEA

Mint, herbal	260
Camomile, herbal	260
Hibiscus, herbal	260
Peach-apple, fruit	260
Black currant, fruit	260
Alibaba, fruit	260
Moonlight Mango, white	260
Mao Feng, green	260
Ginger, green	260
Bourbon Vanilla, black	260
Dublin cream, black	260
Lovers' tea, black	260
Rooibos caramel, herbal	260
Mate cool and fresh, herbal	260

PREMIUM TEA:

Long Jing, green	330
Nai Xiang Vu Long, Ulong	330
PU erh Imperial, Pu er	330
Matcha, green	410
Matcha latte	485
Mixture of the highest quality green tea and milk cream	

ICE TEA:

Passion ice tea	370
Passion fruit purée, lemon zest syrup, lemon, black tea	
Peach ice tea	370
Peach purée, lemon zest syrup, lemon, black tea	
Mango Raspberry	370
Mango purée, raspberry syrup, lemon, black tea	
Strawberry Ice tea	370
Strawberry puree, elderflower syrup, lemon, black tea	

WATER:

Rosa 0,33l	255
Rosa Sparkling water 0,33l	255
Rosa 0,75l	395
Rosa Sparkling water 0,75l	395
Romerquelle 0,33l	280
Romerquelle 0,33l	295
lemon grass	

SOFT DRINKS

Coca Cola 0,25l	290
Coca Cola zero 0,25l	290
Fanta 0,25l	290
Sprite 0,25l	290
Schweppes 0,25l	290
Bitter lemon, tonic	
Three Cents Tonic 0,2	395
Ginger beer, aegean, lemon, pink grape	

NON-CARBONATED DRINKS

Next 0,2l	370
Apple, peach, wild berries, orange, strawberry	
Fuze Tea 0,25l	360
Loft Berry 0,2l	455
Home-made juice, 100% fruit Raspberry, strawberry, blueberry	

ENERGY DRINKS

Ultra energy 0,25l	370
Red bull 0,25l	520

FRESHLY SQUEEZED FRUIT 0,3l

Orange	455
Apple	415
Grapefruit	455
Pineapple	640
Pomegranate	690

*Consult our staff on availability

HOMEMADE SODA 0,4l

Ginger Soda	360
Ginger, lemon, soda	

Cranberry Apple Soda	360
Lemon, herb syrup, cranberries and apples, soda	

Raspberry Soda	360
Raspberry syrup, lemon, soda	

Add-ons:

Lemon 0,0l	90
Ginger 0,0l	90

CREATIVE LEMONADES

Lemonade 0,3l	280
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Gingerade 0,3l	295
Lemon, mint, ginger	

Detox lemonade 1l	570
Lemon, ginger, forest fruit, orange, grapefruit, mint	

Passion lemonade 0,3l	360
Passion fruit purée, lemon, mint	

Raspberry lemonade 0,3l	360
Lemon, raspberry syrup, mint	

Rose Infusion Lemonade 0,3	360
Herb syrup, cranberries and apples, lemon, mint	

SMOOTHIES 0,3l

Tropic	490
Pineapple, kiwi, orange	

Antistress	490
Wild berries, orange, banana	

Mint	490
Apple, pineapple, banana, mint	

Power	490
Banana, pineapple, orange, raspberry	

FRUIT MIXES 0,3l

Health	475
Orange, lemon, ginger	

Fresh	475
Orange, apple, mint	

Detox	475
Beet, carrot, grapefruit, ginger, apple	

Loft Mix	475
Lemon, ginger, grapefruit, honey syrup	

Vitamin C	475
Grapefruit, orange, lemon, honey syrup	

Pine - Apple	475
Apple, pineapple, lemon	

Oaza Zdravlja	475
Orange, apple, carrot, ginger	

Ananar	630
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Pomegranate, pineapple
*Consult our staff on availability

SHAKES 0,4l

Plazma shake	485
Plazma, milk, sweet cream	

Capri shake	485
Milk, strawberry purée, vanilla ice cream, sweet cream, choco sauce	

Bananica shake	485
Choco Bananica, milk, Plazma biscuits, chocolate syrup, sweet cream	

Protein Load	485
Whey protein, raspberry, milk, banana, honey syrup	

BEER

BOTTLED BEER

Heineken 0,25l Lager – Pale ; 5% ABV ; 19 IBU	395
Corona 0,355l Mexican lager ; 4,6% ABV ; 18 IBU	570
Stella artois 0,33l Pilsner ; 5% ABV ; 24 IBU	430
Akira 0,33l (Craft) Red IPA 6,5%, ABV, 50% IBU	455
LOFT Cura 0,33l (Craft) Zbir, Pale ale 5,6% ABV	430
Salto Stout 0,33l (Craft) Salto, Stout-oatmeal ; 5,5% ABV ; 24 IBU	455

DRAFT BEER 0,5l / 0,3l

Heineken	485 / 395
Birra Moretti	445 / 355
Kronenbourg Blanc	495 / 405
LOFT Cura (Craft)	485 / 405
Monthly special	495 / 405

CRAFT BEER

Craft breweries emphasize the traditional brewing methods, carefully choosing the ingredients without artificial additives, to create a high quality beer with certain aromas. Craft beers are known for being of higher quality than commercial ones.

LOFT CURA

The work of beer masters and passionate lovers of this creative activity. The recipe for this beer was carefully crafted from the highest quality natural ingredients, to obtain beer with an extremely interesting character. Although it sounds feminine, don't be fooled, it wasn't named after gender. Designed to meet the needs of everyone who tries it, this ingenious lady will give you satisfaction at any time of the day.

DESTILLATES AND FINE SPIRITS 0,03l

BRANDIES

Stara pesma plum brandy 18 Y.O.	1790
Zlatni tok plum brandy 5 Y.O.	610
Stara pesma plum brandy 7 Y.O.	490
Deda Jovina plum brandy 5 Y.O.	360
Jelički Dukat plum brandy	560
Skaska plum brandy	410
Bojkovčanka plum brandy	420
Zarić plum brandy	390
Stara pesma quince brandy 5 Y.O.	420
Stara pesma quince brandy with honey	340
Zarić quince brandy	370
Zarić apricot brandy	360
Stara pesma apricot brandy	370
Zlatna apricot brandy	340
Zarić Williams pear brandy	360
Stara pesma Williams pear brandy	370
Zlatna Williams pear brandy	340
Baraba Loza grape brandy	330
Akademaska raspberry	340

VODKA

Absolut vodka	355
Absolut Elyx	520
Ostoya	380
Grey Goose	570
Finlandia	355

GIN

Beefeather	355
Beefeather 24	390
Beefeather pink	390
Monkey 47	590
Plymouth	460
Malfy	460
Hendrick's	430
The Botanist	540
Ginovic Floral	370
Ginovic Herbal	370
Bombay Sapphire	355

COGNAC & BRANDY

Martell V.S.	440
Martell V.S.O.P.	590
Martell Cordon Bleu	1290
Martell X.O.	1790
Ararat 10 Y.O.	510
Ararat 20 Y.O.	890
Hennesy V.S.	470
Hennesy X.O.	1670
Remy Martin V.S.O.P.	630
Vinjak 5 V.S.O.P.	390
Vinjak X.O.	610
Pisco Control Desde	330
Grappa di Bolgheri Sassicaia	1210

TEQUILA & MISCAL

Olmecca Blanco	340
Olmecca Gold	340
Avion Silver Tequila	590
Clase Azul plata	1930
Patron Reposado	710
Mescal Casamigos	1090
El Jimador Blanco	340
El Jimador Reposado	340

LIQUEURS & BITTERS

Kahlua	345
Carolans	360
Amaro Ramazzoti	310
Fernet Branca	360
Amaro Montenegro	320
Drambuie	420
Chambord	410
Amaretto Disaronno	360
Jagermeister	330
Campari	360
Aperol	360
Pelinkovac Gorki List	320
Martini Fierro	290
Martini Rosso	290
Tubi	510

RUM

Havana Club 3 Y.O.	360
Havana Club 7 Y.O.	390
Havana Especial	390
Bumbu The Original	420
Bumbu X.O.	460
Zacapa X.O.	1950
Sailor Jerry	360
Dictador 12 Y.O.	490
Bacardi Carta Blanca	360
Bacardi Ocho	490

Swanky

cocktails

Welcome to Swanky Cocktails, where art, innovation and creativity make unforgettable experience with every sip. Our exclusive cocktail list is a true masterpiece, while our cocktail masters mix various unusual ingredients with love and precision.

Swanky Cocktails does not represent only the drinks, but rather an adventure into the world of flavours, accompanied by a great presentation, enchanting your vision before you taste it and undergo the explosion of creativity. This is the experience which will inspire you to explore all the secrets of our unique Swanky Cocktails list. Cheers!



TUBI 60 is an alcoholic drink based in citrus fruit, with over 100 of different herbs, spices, flowers and tree extracts. It brings joy and takes away hangover.

CLASSICS

TUBI SPRITZ	840
Tubi, simple syrup, soda	
TUBI FIZZ	840
Tubi, passion fruit purée, lemon zest syrup, lemon, soda	
CAMPARI SOUR	840
Campari, lemon, simple syrup, egg white	
NEGRONI	840
Beefeater, Campari, Martini Rosso	
APEROL SPRITZ	840
Aperol, orange, Prosecco, soda	
RUSTY NAIL	1190
Talisker, Drambuie, Orange bitter	
PISCO SOUR	840
Pisco, lemon, sugar syrup, egg white	
TOM COLLINS	840
Plymouth, lemon, sugar syrup, soda	
MOJITO	840
Lime, homemade mint syrup, mint, Bumbu the Original, soda, fruit of choice - raspberry/wild berries	
RASPBERRY MULE	840
Absolut, raspberry, ginger syrup, lime, soda	
SIDECAR	840
Ararat 10 Y.O. , Triple sec, limun	
MANHATTAN	840
Four Roses single barrel, Martini Rosso, Angostura bitter, Orange bitter	

CLASSICS

DAIQUIRI	840
Havana 7 Y.O., lime, sugar syrup	
OLD FASHIONED	840
Four Roses single barrel, Angostura bitters, Orange bitters, sugar syrup	
SAZERAC	840
Knob Creek, Absinthe, Angostura bitters, sugar syrup	
GIMLET	840
Hendricks, lime, sugar syrup	
HUGO SPRITZ	840
Prosecco, lime, elderflower syrup, soda, mint	
MARGARITA	840
Avion Silver, Saline solution, triple sec, lime	
BEE'Z KNEEZ	840
Ginovic Floral, lemon, honey syrup	
WHISKEY SOUR	840
Monkey Shoulder, lemon, egg white, sugar syrup	
FRENCH 75	840
Ginovic Herbal, Prosecco, lemon, sugar syrup	
RUM OLD FASHIONED	840
Bumbu the Original, sugar syrup, Angostura bitters, Orange bitters	
VIRGIN MOJITO – Non-alcoholic	840
Lime, mint syrup, mint, soda, fruit of choice – raspberry/wild berries	
BERRY KICK – Non-alcoholic	840
Wild berries, lemon, honey syrup, Berry Cordial, tonic	

EXPERIENCE SWANKY

LADY IN WHITE

1190

Chambord, Raspberry liqueur, Pepper Cordial, Angostura bitters, tonic, lime

Meet the Lady in White – A cocktail that brings delight and satisfaction in every sip. This sophisticated combination of liqueurs and spicy cordial is a true masterpiece of flavor. The freshness of lime juice highlights the complexity of the ingredients, while its appearance captivates with elegance and uniqueness. The addition of Angostura makes this cocktail a perfect blend of sweet, fruity, spicy, and refreshing. Dive into a flavor adventure with the Lady in White and experience a harmony that will win over your palate.

TIMELESS ELIXIR

1190

Peach purée, Amaretto, bourbon, mint, lemon, Chai syrup

Open the mystery box and in one glass, you can find the elegance that will leave you breathless. With the fog rising, you discover a glass that tells a story of style and curiosity. The perfect combination of peach purée, almond liqueur, refreshing lemon and a home-made chai syrup, this cocktail does not only intrigue, but also invite you on a journey of flavours.

SWANKY MONKEY

1190

Monkey 47, Campari, Martini Rosso, lemon, egg white, raspberry syrup

An intriguing cocktail that awakens the palate with the sophisticated bitterness of Campari, the exotic fruity notes of Monkey 47 gin, the warmth and complexity of Martini Rosso vermouth, a refreshing hint of fresh lemon acidity, the smoothness of egg whites, and the rounded sweetness of raspberry syrup. This exclusive blend of ingredients provides an unforgettable pleasure through the fusion of different aromas and flavors. Swanky Monkey – a cocktail that takes the palate on a journey through the world of sophisticated indulgence.

BARREL CHARISMA

1190

Beefeater 24, Martini Rosso, Campari

This is Negroni which aged in barrique for 21 days, thus containing depth and complexity. During the ageing, the barrel becomes the alchemist, flooding the drink with its richness of flavour, adding a scent of warmth, complexity and a unique characteristic that makes this cocktail so irresistible and standing out. Enjoy every moment of this exquisite cocktail, that will lead your palate to an unforgettable journey into the world of flavours.

PRISMATIC POTION

1190

Lemon, sugar syrup, Beefeater, Berry Cordial, Campari pineapple bubbles, mint

The magic in a glass, that will lead everyone into through an unforgettable experience. With a refreshing lemon flavour, mild sweetness of the syrup, fruity notes of cordial, a strong Beefeater background, and the after-taste of Campari and pineapple bubbles, this cocktail will take you through the journey of various flavours and textures. With every sip being finished with the freshness of the mint, Prismatic Potion becomes a magical story that will awaken all of your senses and leave you with the feeling of unrepeatable joy.

SIGNATURE COCKTAILS

Welcome to the world of innovation and creativity of our bartenders! Each cocktail is inspired by the talent and passion of a member of our staff, who all worked hard to provide you with a unique experience in every sip. Enjoy their authentic creations that combine top-quality ingredients, imagination, and love for mixology.

TUBI MULE	840
Tubi, raspberry, Ginger Beer	
SWEET TOOTH	840
Beefeater Pink, raspberry syrup, lime, egg white	
VERDE NEGRO MINT	840
Bumbu the Original, lime, passion fruit puree, Absinthe, mint	
NIGHTINGALE	840
Bumbu the Original, Campari, strawberry puree, sugar syrup, lime	
PINK HARMONY	840
Beefeater, Campari, grapefruit, sugar syrup, tonic	
LILLY'S TOUCH	840
Chambord, lemon, Beefeater, wild berries, sugar syrup, tonic	

PARK NOVI

RESTAURANTS

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crnaovca.rs



loftkids.rs



mandarinacakeshop.rs



crg.rs

Loft Downtown, Njegoševa 2
Loft Factory, Futoški put 93b
Loft Rooftop, Promenada 2 sprat
Loft Boulevard, Bulevar oslobođenja 63
Loft Park Novi Restaurants, Rodoljuba Čolakovića BB
Loft River, Štrand – leva strana, ulaz broj 4
Loft Bašta, Njegoševa 9
Loft BIG, Sentandrejski put 11



PARK NOVI
RESTAURANTS

By-the-glass Wines

By-the-glass Sparkling Wines

0.125l/0.75l

Bellussi Prosecco Brut DOCG - glera

515/3090

Bellussi Winery, Treviso, Italy

Bellini Cipriani - glera

595/3570

Cipriani Winery, Venice, Italy

By-the-glass White Wines

Tamjanika - tamjanika

500/2980

Doja Winery, Blace, Serbia

Verus Grašac - grašac

480/2890

Verus Kiš Winery, Sremski Karlovci, Serbia

Konekcija - sauvignon blanc

490/2950

Krstašica Winery, Irig, Serbia

Chardonnay Classic - chardonnay

500/2990

Deurić Winery, Mala Remeta, Serbia

Masi Passo Doble bianco - pinot grigio, torrontes

650/3900

Massi Winery, Mendoza, Argentina

By-the-glass Rosé Wines

Urban roze - pinot noir, merlot

450/2700

Deurić Winery, Mala Remeta, Serbia

Sestre - merlot

420/ 2520

Đurđevića Legat Winery, Mionica, Serbia

By-the-glass Red Wines

0.125l/0.75l

Merlot – merlot

490/2960

Deurić Winery, Mala Remeta, Serbia

Pinot Noir – pinot noir

670/4000

Gnezdo Winery, Bečej, Serbia

Mali Momentum – cabernet sauvignon

725/4350

Veritas Winery, Sremski Karlovci, Serbia

NePrica – primitivo

540/3240

Tormaresca Winery, Puglia, Italy

Masi Passo Doble Rosso – malbec, corvina

780/4680

Masi Winery, Mendoza, Argentina

Sparkling Wines / Champagnes 0.75 l

Dina – grašac

4420

Vinum Winery, Sremski Karlovci, Serbia

Brut Kovačević – chardonnay

4500

Kovačević Winery, Irig, Serbia

MoxXe – pinot grigio, verduzzo

4500

Masi Winery, Veneto, Italy

The – chardonnay

5400

Deurić Winery, Mala Remeta, Serbia

Eclater – chardonnay

6890

Zvonko Bogdan Serbia, Subotica, Serbia

White Wines from Serbia 0.75 l

Mustra – yellow muskat, traminac Vinum Winery, Sremski Karlovci, Serbia	3880
Grašac – grašac Veritas Ćuković Winery, Sremski Karlovci, Serbia	2690
GT – grašac, tamjanika Verus Winery, Sremski Karlovci, Serbia	3280
Severna Morava – morava Deurić Winery, Mala Remeta, Serbia	2890
Nopi Đogri – pinot grigio Erdevik Winery, Erdevik, Serbia	2890
Adria – tamjanika, malvazija, vugava Karić Winery, Šabac, Serbia	3490
Sauvignon Blanc – sauvignon blanc Vinum Winery, Sremski Karlovci, Serbia	3890
Saga – sauvignon blanc, semillion Bjelica Winery, Čortanovci, Serbia	4060
Chardonnay S edicija – chardonnay Kovačević Winery, Irig, Serbia	3980
Morava – morava Grumen Winery, Vrdnik, Serbia	3400
Ex Cathedra – sauvignon blanc Erdevik Winery, Erdevik, Serbia	4290
Rajnski rizling – rhine riesling Kovačević Winery, Irig, Serbia	2800
Krokan – krokan Gnezdo Winery, Bečej, Serbia	4000
Aksiom Beli – morava, chardonnay, sauvignon blanc Deurić Winery, Mala Remeta, Serbia	3580
Babaroga – chardonnay Bjelica Winery, Čortanovci, Serbia	8900

Trijumf Gold – sauvignon blanc, pinot blanc, rhine riesling	3800
Aleksandrović Winery, Topola, Serbia	
Muštuluk belo – grašac, sauvignon blanc, chardonnay	2900
Čoka Winery, Čoka, Serbia	
Malvazija – malvasia	3400
Verkat Winery, Banoštor, Serbia	
Tri Morave belo – tamjanika, smederevka, morava	3100
Temet Winery, Lozovik, Serbia	
Chardonnay – chardonnay	3890
Zvonko Bogdan Winery, Subotica, Serbia	
Pinot Blanc – pinot blanc	3890
Zvonko Bogdan Winery, Subotica, Serbia	
Lozana – sauvignon blanc	3600
Džervin Winery, Knjaževac, East Serbia	

Foreign White Wines 0,75l

Bramito della Sala – chardonnay	5100
Villa Antinori, Umbria, Italy	
Winkl – sauvignon blanc	5500
Cantina Terlan, Alto Adige, Italy	
Schlumberger gewurztraminer – gewurztraminer	3900
Domaines Schlumberger, Alsace, France	
Rueda Organic Verdejo – verdejo	3320
Marques de Riscal, Rueda, Spain	
Sancerre – sauvignon blanc	6000
Domaine Henri Bourgeois, Sancerre, France	

Rosé Wines 0.75 l

Roza Nostra – merlot, cabernet sauvignon	3120
Erdevik Winery, Erdevik, Serbia	
Pagan – cabernet sauvignon, vranac, muscat hamburg	2670
Tri međe i Oblak Winery, Neštin, Serbia	
Giardino Rose – sangiovese	2900
Santa Cristina, Tuscany, Italy	
By OTT – grenache, cinsault, syrah, mourvede	3820
Domaine OTT, Provence, France	

Red Wines from Serbia 0.75 l

Probus 276 – probus	3060
Deurić Winery, Mala Remeta, Serbia	
Radovan 100% – prokupac	4600
Čokot Winery, Starci, Serbia	
Grand Trianon – merlot, cabernet sauvignon, syrah	4200
Erdevik Winery, Erdevik Srbija	
Regent – cabernet sauvignon, merlot	3950
Aleksandrović Winery, Topola, Serbia	
Rodoslov Grand Reserve – cabernet sauvignon, merlot, cabernet franc	7500
Aleksandrović Winery, Topola, Serbia	
Radovanović Cabernet Sauvignon Reserve – cabernet sauvignon	5990
Radovanović Winery, Krnjevo, Serbia	
Kremen – cabernet sauvignon	3520
Matalj Winery, Negotin, Serbia	
Muštuluk crveni – vranac, merlot, cabernet sauvignon	3200
Čoka Winery, Čoka, Serbia	
Adria Crveno – prokupac, frankovka	3300
Karić Winery, Šabac, Serbia	
Aksiom Crveni – probus, merlot, marselan, petit verdot	4250
Winery Deurić, Mala Remeta, Serbia	
Stifler's mom – shiraz	8140
Erdevik Winery, Erdevik, Serbia	
Breg Prokupac – prokupac	7160
Doja Winery, Blace, Serbia	
Amante Carmen – prokupac, merlot, marselan	3320
Rubin Winery, Kruševac, Serbia	
Alma Mons – cabernet sauvignon, merlot, marselan, cabernet franc, petit verdot	3590
Belo Brdo Winery, Čerević, Serbia	

Merlot Selekcija – merlot	3200
Grumen Winery, Vrdnik, Serbia	
Otisak Vremena – merlot, cabernet sauvignon	6500
Đurđevića Legat Winery, Mionica, Serbia	
Grand Trifun – cabernet sauvignon	5280
Džervin Winery, Knjaževac, East Serbia	

Foreign Red Wines 0,75l

Edizione – primitivo, montepulciano, sangiovese, negroamaro, malvasia nera	6800
Fantini Winery, Abruzzo, Italy	
Lucente – sangiovese, merlot	6500
Frescobaldi, Tuscany, Italy	
Chateau Greysac – merlot, cabernet sauvignon, cabernet franc	4340
Chateau Greysac, Medoc, France	
XR – tempranillo	6800
Marques de Riscal, Rioja, Spain	
Atorrante – malbec	3520
Chakana Winery, Mendoza, Argentina	

Dessert Wines 0.5l

Biser beli – bermet	2600
Kiš Winery, Sremski Karlovci, Serbia	
Biser crveni – bermet	2600
Kiš Winery, Sremski Karlovci, Serbia	

Premium Wine Selection

Sparkling Wine 0.75l

Louis Roederer Brut – pinot noir, chardonnay, pinot meunier 13500
Louis Roederer, Champagne, France

White Wines 0.75 l

Grašac 2020 – grašac 20500
Vinčić Winery, Šid, Serbia

Cervaro – chardonnay 13900
Villa Antinori, Tuscany, Italy

Puligny Montrachet – chardonnay 19100
Louis Latour, Cote de Beaune, France

Red Wines 0.75 l

Chateau de Pez – cabernet sauvignon, merlot, petit verdot 9600
Chateau de Pez, Bordo, France

Tignanello 2020. – sangiovese, cabernet franc, cabernet sauvignon 26500
Villa Antinori, Tuscany, Italy

Babaroga Crvena – merlot, marselan 11900
Bjelica Winery, Čortanovci, Serbia

Solaia – cabernet sauvignon, cabernet franc, sangiovese 69900
Villa Antinori, Tuscany, Italy

Artemis – cabernet sauvignon 18900
Stag's Leap Wine Cellars, California, USA

Tignanello 2015. – sangiovese, cabernet franc, cabernet sauvignon 34500
Villa Antinori, Tuscany, Italy

Large format wines 1.5l

Sparkling Wine 1,5l

Abtrakadabra – chardonnay 10200
Tri međe i Oblak Winery, Neštin, Serbia

White Wines 1,5l

Kovačević S Chardonnay – chardonnay 8200
Kovačević Winery, Irig, Serbia

Adria Karić – tajmanika, malvasia, grašac 6700
Karić Winery, Šabac, Serbia

Rosé Wines 1,5l

Roza Nostra – cabernet sauvignon, merlot, syrah 6100
Erdevik Winery, Erdevik, Serbia

Red Wines 1,5l

NePrica – primitivo 6160
Tormaresca Winery, Pulja, Italy

Cuve No1 – merlot, cabernet franc, cabernet sauvignon 9800
Zvonko Bodan Winery, Palić, Serbia

Destillates and fine spirits 0,031

Brandies

Stara pesma Plum brandy 18 Y.O.	1790	Zlatna apricot brandy	340
Zlatni tok Plum brandy 5 Y.O.	610	Zarić Williams pear brandy	360
Stara pesma Plum brandy 7 Y.O.	490	Stara pesma Williams pear brandy	370
Deda Jovina Plum brandy 5 Y.O.	360	Zlatna Williams pear brandy	340
Jelički Dukat Plum brandy	560	Baraba Loza grape brandy	330
Skaska Plum brandy	410	Akadska raspberry	340
Bojkovčanka Plum brandy	420		
Zarić Plum brandy	390		
Stara pesma quince brandy 5 Y.O.	420		
Stara pesma quince brandy with honey	340		
Zarić quince brandy	370		
Zarić apricot brandy	360		
Stara pesma apricot brandy	370		

Vodka

Absolut vodka	355
Absolut Elyx	520
Ostoya	380
Grey Goose	570
Finlandia	355

Gin

Gin is an old spirit. It is obtained by distilling cereals or fruits (plums) that have already undergone alcoholic fermentation and adding juniper (ital. ginepero, fra. genievère) from which the name gin (gin) has been derived. In our country, this drink is also known as klekovača. Juniper is a spice, but also a medicinal herb, so gin, i.e., juniper is also attributed with medicinal properties.

Beefeather	355	Plymouth	460	Ginovic Floral	370
Beefeather 24	390	Malfy	460	Ginovic Herbal	370
Beefeather pink	390	Hendrick's	430	Bombay Sapphire	355
Monkey 47	590	The Botanist	540		

Whiskey & Bourbons

Whiskey is a type of distilled alcoholic beverage produced by fermentation of cereals. Barley, rye, corn, and wheat are used for manufacturing different types of whiskey. To call a distillate whiskey, it must be aged in wooden barrels. The most famous whiskeys come from Scotland, Ireland, and America. More recently, whiskies from Japan have been known around the world.

Bourbon

All bourbon is whiskey, and not all whiskey is bourbon. The requirements that whiskey must meet to be called bourbon is that it must be produced in the USA, contain 51% corn, must be aged in new oak and charred barrels, must contain 80% alcohol during distillation, must contain 62.5% alcohol before aging, and 40% alcohol when bottling.

Origin

If you came across someone from Scotland, they would absolutely confirm the story that the whiskey was from that country, but if you asked someone from Ireland, they would say the exact same thing. Although the first and more significant clue about whiskey dates back to 1494, when King James IV of Scotland ordered production of several barrels of water of life. This time, we will put history aside and simply enjoy the magic of this distillation.

Types

There are many types of whiskey, but we are going to focus on the basic ones. Malt and grain whiskey. Malt whiskey is produced exclusively from barley, and grain from any cereals. When malt and grain are mixed, blended whiskey is obtained, which is the best-selling whiskey.

Etimologija

The word whiskey is an anglicization of the Gaelic word Uisge, which means water. Also, the interesting thing about the word whiskey is that if you consume whiskey originating from the USA or Ireland, the bottle will say Whiskey, and in the case of consumption of the popular Scotch, the labels will read Whisky.

Single Malt

Single malt is the most popular type of whiskey in the world. This type of whiskey is produced in one distillery where malt obtained from only one type of cereal is used.

Single Cask

(single barrel)

Single barrel whiskey is bottled exclusively from one specific barrel and the bottle often bears its label. The taste of these premium whiskies often varies due to the barrel they are in.

Peat

Peat is an organic sediment formed by the deposition of organic residues in wetlands. It is mainly used for its contribution to the aromatic range of whiskeys.

Distillation

Distillation is a way of separating a liquid mixture of chemical compounds by a physical evaporation process and condensation of the mixture ingredients.

Scotland

This country is best known not only for its interesting clothes, but also for its whiskey. It is for this reason that we pay the most attention to it. The differences between Scotch whiskies are not only found among the regions in which they are produced, but also in the way they are produced and the methodology of their production, so in the end we have different tastes.

Highlands - *The largest region by area and with the largest differences among whiskies within it. If we taste whiskey from the north, we will feel the so-called coastal style. Which basically means that they are lighter, dry, have a spicy character and a little salt in the finish. In this case, we can use the old saying – the more south you go, the sweeter it tastes. So, as we move further south, the spicy character turns into sweet, fruity notes.*

Map of Scotland



Speyside – It is interesting that this region is separated from the Highlands only by the Spey River, so individuals classify it as one and the same. It is the largest in terms of the number of distilleries in Scotland, over sixty. By tasting whiskey from this region, one can feel the lack of peat, and therefore we can say that distillates from this region vary between lighter, floral tones, up to some richer, malty ones. The best-selling Single Malt whiskies come from this region.

Islands – Whiskey connoisseurs are debating whether to classify this as a distinct region or part of the Highlands. On the vast area of the island owned by Scotland, there are only a few distilleries as it is sparsely populated. The characteristics of whiskey from this region cannot be defined and are considered smoky and very intense on the one hand and floral and malty on the other, depending on the island from which they come to us.

Lowlands – The second largest region in terms of area, and very small by the number of distilleries, only a few of them, unlike the old times, when this region counted over two hundred distilleries. What once made this region distinctive was that whiskey was distilled three times there. Today, only one distillery does this. These whiskies from this region are not strong at all, which is why they are called Lowland Ladies. As they are completely calm, creamy and without a hint of aggression, often with notes of citrus, vanilla, and cinnamon, this name is entirely appropriate.

Islay – There are things that no one is indifferent to. You either choose or do not choose them, like or do not like them, want or do not want them. Such whiskies come from this region. Very strong and smoky, they exude peat, and whiskey lovers call them one word – uncompromising. The taste of salt and grass are also present, thanks to the proximity of the sea and the amount of iodine contained in it.

Campbeltown – Whiskey Capital of the World. This region used to be called that. Today, however, it has the lowest number of distilleries. Whiskies from this region are characterized by complexity, fullness of taste with a moderate dose of salt in the finish and spiciness. Because of all this, whiskey lovers find it similar to the Islay region whiskey.

Balantine's Finest	320	Glenmorangie 14 Y.O.	690
Blended		Highlands	
Balantine's 12 Y.O.	440	Dalmore 12 Y.O.	890
Blended		Highlands	
Chivas Regal 12 Y.O.	580	Oban	860
Blended		Highlands	
Chivas XV	730	Auchentoshan American Oak	590
Blended		Lowlands	
Chivas Regal 18 Y.O.	890	Jameson	390
Blended		Irish	
Royal Salute 21 Y.O.	1740	Jameson Black Barrel	560
Blended		Irish	
Johnnie Walker Black Label	590	Jameson 18 Y.O.	1330
Blended		Irish	
Johnnie Walker Blue Label	2110	Redbreast 12 Y.O.	630
Blended		Irish	
The Glenlivet Founders Reserve	540	Proper twelve	540
Speyside		Irish	
Glenlivet 18 Y.O.	980	Kilbeggan	410
Speyside		Irish	
Aberlour 12 Y.O.	590	Nikka Yoichi Single malt	990
Speyside		Japanese	
Macallan Fine Oak 12 Y.O.	1130	Yamazakura	760
Speyside		Japanese	
Monkey Shoulder	490	Jack Daniel's	390
Blended		Tennessi	
Laphroaig 10 Y.O.	790	Jack Daniel's single barrel	640
Islay		Tennessi	
Ardbeg 10 Y.O.	760	Jack Daniel's fire	430
Islay		Tennessi	
Talisker 10 Y.O.	610	Jack Daniel's honey	430
Islands		Bourbon	

Gentleman Jack	590
Bourbon	
Four Roses	390
Bourbon	
Four Roses Single Barrel	580
Bourbon	
Woodford reserved	610
Bourbon	
Woodford Rye	610
Bourbon	
Eagle Rare 10 Y.O.	640
Bourbon	
Knob Creek	510
Bourbon	

Cognac & Brandy

Martell V.S.	440
Martell V.S.O.P.	590
Martell Cordon Bleu	1290
Martell X.O.	1790
Ararat 10 Y.O.	510
Ararat 20 Y.O.	890
Hennesy V.S.	470
Hennesy X.O.	1670
Remy Martin V.S.O.P.	630
Vinjak 5 V.S.O.P.	390
Vinjak X.O.	610
Pisco Control Desde	330
Grappa di Bolgheri Sassicaia	1210

Tequila & Mescal

Olmecca Blanco	340
Olmecca Gold	340
Avion Silver Tequila	590
Clase Azul plata	1930
Patron Reposado	710
Mescal Casamigos	1090
El Jimador Blanco	340
El Jimador Reposado	340

Liqueurs & bitters

Kahlua	345
Carolans	360
Amaro Ramazzoti	310
Fernet Branca	360
Amaro Montenegro	320
Drambuie	420
Chambord	410
Amaretto Disaronno	360
Jagermeister	330
Campari	360
Aperol	360
Pelinkovac Gorki List	320
Martini Fierro	290
Martini Rosso	290
Tubi	510

Alcoholic beverage based on citrus fruits, with over 100 different herbs, spices, flowers and tree extracts, bringing good luck and making the hangover go away.



Rum

Rare are the spirits that have such imperfect beginnings and such an exciting path to perfect tastes and people on different continents. This unusual drink has as many flavours as there are brands in the world. Depending on how it is produced, rum can be sweet, spicy, with a strong aroma of sugar cane or citrus or with the addition of countless other flavours.

Basically, there are two types of rum – white and dark rum. There is a big difference in the taste of white and dark rum. White rum is colourless and radiates freshness and vibrancy, while dark rum boasts strength and fullness of taste. White rum does not absorb flavours and colours by aging, but acquires a note of sophistication and complexity. Dark rum absorbs aromas and colour by aging and acquires a penetrating, smoky taste.

In addition to white and dark rums, there is a golden middle way, i.e., golden rum. This rum is stored for at least six months in wooden barrels that have already been used to store other alcoholic beverages, such as Bourbon whiskey. Because of this, it has a specific copper colour and malty taste.

Havana Club 3 Y.O.	360
Havana Club 7 Y.O.	390
Havana Especial	390
Bumbu The Original	420
Bumbu X.O.	460
Zacapa X.O.	1950
Sailor Jerry	360
Dictador 12 Y.O.	490
Bacardi Carta Blanca	360
Bacardi Ocho	490

WINE AND SPIRITS SHOP

You can find a large range of wines and spirits in the Wine and Spirits Shop that can make you and your loved ones happy. Whether you need it as a gift, for a celebration or to enjoy it at your home, you will certainly make the right choice with the help of an expert connoisseur, sommelier of the PARK NOVI RESTAURANTS complex and other professional staff.

Sparkling wines / Champagnes 0.75 l

Bellussi Prosecco Brut DOCG – glera	1480
Bellussi Winery, Treviso, Italy	
Bellini Cipriani – glera	3000
Cipriani Winery, Venice, Italy	
Dina – grašac	3700
Vinum Winery, Sremski Karlovci, Serbia	
Brut Kovačević – chardonnay	2960
Kovačević Winery, Irig, Serbia	
MoxXe – pinot grigio, verduzzo	2880
Masi Winery, Veneto, Italija	
The – chardonnay	4110
Deurić Winery, Mala Remeta, Serbia	
Eclater – chardonnay	4940
Zvonko Bogdan Winery, Subotica, Serbia	

White wines from Serbia 0.75 l

Tamjanika – tamjanika	1440
Doja Winery, Blace, Serbia	
Verus Grašac – grašac	1575
Verus Kiš Winery, Sremski Karlovci, Serbia	
Konekcija – sauvignon blanc	1730
Krstašica Winery, Irig, Serbia	
Chardonnay Classic – chardonnay	1730
Deurić Winery, Mala Remeta, Serbia	
Mustra – yellow muskat, traminac	2140
Vinum Winery, Sremski Karlovci, Serbia	
Grašac – grašac	1450
Veritas Ćuković Winery, Sremski Karlovci, Serbia	
GT – grašac, tamjanika	1920
Verus Winery, Sremski Karlovci, Serbia	
Severna Morava – morava	1810
Deurić Winery, Mala Remeta, Serbia	
Nopi Đogri – pinot grigio	1730
Erdevik Winery, Erdevik, Serbia	
Adria – tamjanika, malvasia, vugava	1940
Karić Winery, Šabac, Srbija	
Sauvignon Blanc – sauvignon blanc	2490
Vinum Winery, Sremski Karlovci, Serbia	
Saga – sauvignon blanc, semillion	2800
Bjelica Winery, Čortanovci, Serbia	
Chardonnay S edicija – chardonnay	2630
Kovačević Winery, Irig, Serbia	
Morava – morava	1730
Grumen Winery, Vrdnik, Serbia	
Ex Cathedra – sauvignon blanc	3130
Erdevik Winery, Erdevik, Serbia	

Rajnski rizling – rhine riesling	1360
Kovačević Winery, Irig, Serbia	
Krokan – krokan	2560
Gnezdo Winery, Bečej, Serbia	
Aksiom Beli – morava, chardonnay, sauvignon blanc	2055
Winery Deurić, Mala Remeta, Serbia	
Babaroga – chardonnay	6250
Bjelica Winery, Čortanovci, Serbia	
Trijumf Gold – sauvignon blanc, pinot blanc, rhine riesling	2390
Aleksandrović Winery, Topola, Serbia	
Muštuluk belo – grašac, sauvignon blanc, chardonnay	1815
Čoka Winery, Čoka, Serbia	
Malvazija – malvasia	1900
Verkat Winery, Banoštor, Serbia	
Tri Morave belo – tamjanika, smederevka, morava	1860
Temet Winery, Lozovik, Serbia	
Chardonnay – chardonnay	2470
Zvonko Bogdan Winery, Subotica, Serbia	
Pinot Blanc – pinot blanc	2470
Zvonko Bogdan Winery, Subotica, Serbia	
Lozana Grand – sauvignon blanc	2300
Džervin Winery, Knjaževac, East Serbia	

Foreign White Wines 0,75l

Masi Passo Doble bianco – pinot grigio, torrontes	2880
Masi Winery, Mendoza, Argentina	
Bramito della Sala – chardonnay	3700
Villa Antinori, Umbria, Italy	
Winkl – sauvignon blanc	4020
Cantina Terlan, Alto Adige, Italy	
Schlumberger gewurztraminer – gewurztraminer	2630
Domaines Schlumberger, Alsace, France	
Rueda Organic Verdejo – verdejo	1640
Marques de Riscal, Rueda, Spain	
Sancerre – sauvignon blanc	4110
Domaine Henri Bourgeois, Sancerre, France	

Rosé Wines 0.75 l

Urban Rose – pinot noir, merlot	1650
Deurić Winery, Mala Remeta, Serbia	
Sestre – merlot	1650
Đurđevića Legat Winery, Mionica, Serbia	
Roza Nostra – merlot, cabernet sauvignon	1810
Erdevik Winery, Erdevik, Serbia	
Pagan – cabernet sauvignon, vranac, muscat hamburg	1650
Tri međe i Oblak Winery, Neštin, Serbia	
Giardino Rose – sangiovese	1770
Santa Cristina, Tuscany, Italy	
By OTT – grenache, cinsault, syrah, mourvede	2720
Domaine OTT, Provence, France	

Red Wines from Serbia 0.75l

Merlot – merlot	1730
Deurić Winery, Mala Remeta , Serbia	
Pinot Noir – Pinot Noir	2550
Gnezdo Winery, Bečej, Serbia	
Mali Momentum – cabernet sauvignon	3660
Veritas Winery, Sremski Karlovci, Serbia	
Probus 276 – probus	2140
Deurić Winery, Mala Remeta, Serbia	
Radovan 100% – prokupac	3210
Čokot Winery, Starci, Serbia	
Grand Trianon – merlot, cabernet sauvignon, syrah	2470
Erdevik Winery, Erdevik Serbia	
Regent – cabernet sauvignon, merlot	2550
Aleksandrović Winery, Topola, Serbia	
Rodoslov Grand Reserve – cabernet sauvignon, merlot, cabernet franc	5350
Aleksandrović Winery, Topola, Serbia	
Radovanović Cabernet Sauvignon Reserve – cabernet sauvignon	4520
Radovanović Winery, Krnjevo, Serbia	
Kremen – cabernet sauvignon	2140
Matalj Winery, Negotin, Serbia	
Muštuluk crveni – vranac, merlot, cabernet sauvignon	1940
Čoka Winery, Čoka, Serbia	
Adria Crveno – prokupac, frankovka	2160
Karić Winery, Šabac, Serbia	
Aksiom Crveni – probus, merlot, marselan, petit verdot	2630
Deurić Winery, Mala Remeta, Serbia	
Stifler's mom – shiraz	5760
Erdevik Winery, Erdevik, Serbia	

Breg Prokupac – prokupac	5840
Doja Winery, Blace, Serbia	
Amante Carmen – prokupac, merlot, marselan	1980
Rubin Winery, Kruševac, Serbia	
Alma mons – cabernet sauvignon, merlot, marselan, cabernet franc, petit verdot	2300
Belo Brdo Winery, Čerević, Serbia	
Merlot Selekcija – merlot	1650
Grumen Winery, Vrdnik, Serbia	
Otisak Vremena – merlot, cabernet sauvignon	4940
Đurđevića Legat Winery, Mionica, Serbia	
Grand Trifun – cabernet sauvignon	3600
Džervin Winery, Knjaževac, East Serbia	

Foreign Red Wines 0.75l

NePrica – primitivo	1780
Tormaresca Winery, Puglia, Italy	
Masi Passo Doble Rosso – malbec, corvina	3290
Masi Winery, Mendoza, Argentina	
Edizione – primitivo, montepulciano, sangiovese, negroamaro, malvasia nera	4530
Fantini Winery, Abruzzo, Italy	
Lucente – sangiovese, merlot	4240
Frescobaldi, Tuscany, Italy	
Chateau Greysac – merlot, cabernet sauvignon, cabernet franc	3020
Chateau Greysac, Medoc, France	
XR – tempranilo	5100
Marques de Riscal, Rioja, Spain	
Atorrante – malbec	2090
Chakana Winery, Mendoza, Argentina	

Dessert Wines 0,5l

Biser beli – bermet	1650
Kiš Winery, Sremski Karlovci, Serbia	
Biser crveni – bermet	1650
Kiš Winery, Sremski Karlovci, Serbia	

Premium Wine Selection

Sparkling Wines 0.75l

Louis Roederer Brut – pinot noir, chardonnay, pinot meunier 8880
Louis Roederer, Champagne, France

White Wines 0.75 l

Grašac 2020 – grašac 17500
Vinčić Winery, Šid, Serbia

Cervaro – chardonnay 11600
Villa Antinori, Tuscany, Italy

Puligny Montrachet – chardonnay 16800
Louis Latour, Cote de Beaune, France

Red Wines 0.75 l

Chateau de Pez – cabernet sauvignon, merlot, petit verdot 7300
Chateau de Pez, Bordo, France

Tignanello 2020. – sangiovese, cabernet franc, cabernet sauvignon 19000
Villa Antinori, Tuscany, Italy

Babaroga Crvena – merlot, marselan 8000
Bjelica Winery, Čortanovci, Serbia

Solaia – cabernet sauvignon, cabernet franc, sangiovese 65000
Villa Antinori, Tuscany, Italy

Artemis – cabernet sauvignon 18900
Stag's Leap Wine Cellars, California, USA

Tignannello 2015. – sangiovese, cabernet franc, cabernet sauvignon 22000
Villa Antinori, Tuscany, Italy

Large Format Wines 1.5l

Sparkling Wines 1,5l

Abtrakadabra – chardonnay 8900
Tri međe i Oblak Winery, Neštin, Serbia

White Wines 1,5l

Kovačević S Chardonnay – chardonnay 5270
Kovačević Winery, Irig, Serbia

Adria Karić – tajmanika, malvasia, grašac 4500
Karić Winery, Šabac, Serbia

Rose Wines 1.5l

Roza Nostra – cabernet sauvignon, merlot, syrah 3700
Erdevik Winery, Erdevik, Serbia

Red Wines 1,5l

NePrica – primitivo 4300
Tormaresca Winery, Puglia, Italy

Cuve No1 – merlot, cabernet franc, cabernet sauvignon 7890
Zvonko Bogdan Winery, Palić, Serbia

BRANDY 0.7 l

Stara pesma plum brandy 18 Y.O.	32300
Pevac plum brandy 10 Y.O.	3240
Zlatni tok plum brandy 5 Y.O.	7460
Stara pesma plum brandy 7 Y.O.	4400
Deda Jovina plum brandy 5 Y.O.	2730
Manastir Kovilj plum brandy	3690
Stara pesma quince brandy 5 Y.O.	5190
Zarić quince brandy	3920
Premier quince brandy	5970
Manastir Kovilj quince brandy	3470
Zarić apricot brandy	3920
Premier apricot brandy	4340
Stara pesma apricot brandy	4370
Manastir Kovilj apricot brandy	2890
Zarić Williams pear brandy	3350
Premier Williams pear brandy	5800
Stara pesma Williams pear brandy	3070
Manastir Kovilj Williams pear brandy	2890
Manastir Kovilj Arkanj brandy	6810
Manastir Kovilj green walnut liqueur	2750
Baraba Loza grape brandy	3030

VODKA 0,7l

Absolut Elyx	7660
Ostoya	5400
Grey Goose	7490
Stolichnaya	2200

GIN 0,7l

Beefeater 24	4600
Beefeater pink	2330
Monkey 47 0,5l	5790
Plymouth	5280
Malfy	4850
Hendrick's	5140
The Botanist	7300
Ginovic Floral (craft)	3510
Ginovic Herbal (craft)	3510
Oridžin UV (craft)	3040
3Bir Gin (craft)	2350

WHISKEY AND BOURBON 0.7 l

Ballantine's 12 Y.O.	5280	Auchentoshan American Oak	8910
Chivas Regal 12 Y.O.	6470	Jameson Black Barrel	5960
Chivas XV	8850	Jameson 18 Y.O.	23820
Chivas Regal 18 Y.O.	12420	Redbreast 12 Y.O.	9020
Royal Salute 21 Y.O.	28920	Proper twelve	8010
The Glenlivet Founders Reserve	6300	Kilbeggan	3390
Glenlivet 18 Y.O.	16200	Nikka Yoichi Single malt	18590
Aberlour 12 Y.O.	7660	Yamazakura	10720
Glenfiddich 12 Y.O.	9360	Jack Daniel's single barrel	8100
Macalan Fine Oak 12 Y.O.	17850	Jack Daniel's honey	3970
Monkey Shoulder	5560	Gentleman Jack	5610
Laphroaig 10 Y.O.	7470	Four Roses Single Barrel	6810
Ardbeg 10 Y.O.	10500	Woodford reserved	6840
Talisker 10 Y.O.	8470	Woodford Rye	6700
Glenmorangie 14 Y.O.	9080	Eagle Rare 10 Y.O.	11230
Dalmore 12 Y.O.	18230	Knob Creek	8970
Oban 14 Y.O.	16830		

LIQUEURS & BITTERS 0.7 l

Carolans	2470
Shanky's whip	3720
Fernet Branca	3830
Amaro Montenegro	2930
Drambuie	5480
Chambord	4690
Amaretto Disaronno	4230
Tubi	6650

TEQUILA & MISCAL 0.7 l

Avion Silver Tequila	9020
Clase Azul plata	22680
Patron Reposado	13370
Mescal Casamigos	21490

COGNAC & BRANDY 0,7l

Martel V.S.	4940
Martel V.S.O.P.	7660
Martel Cordon Bleu	25520
Martel X.O.	30620
Ararat 10 Y.O.	6300
Ararat 20 Y.O.	15310
Hennesy V.S.	5460
Hennesy X.O.	34020
Remy Martin V.S.O.P.	9040
Vinjak 5 V.S.O.P.	2300
Vinjak X.O.	8500
Pisco Control Desde	3180
Grappa di Bolgheri Sassicaia 0,5l	15600

RUM 0,7l

Havana Club 7 Y.O.	4770
Bumbu The Original	5700
Bumbu X.O.	6470
Zacapa X.O.	37900
Sailor Jerry	3950
Diplomatico Reserva Exclusiva	7660
Dictador 12 Y.O.	7780