

DESNA
OBALA,
MEDITERRANEAN CUISINE

APPETIZERS

COLD APPETIZERS

Beef Carpaccio ^{A7} 2700

Thinly sliced beef tenderloin, aged Parmigiano Reggiano, seasoned with basil oil, finished with arugula and refreshing notes of lemon, with cherry tomatoes and crispy capers

Salmon Gravlax ^{A4} 2000

Lightly marinated salmon with citrus and beetroot, served with berries and microgreens

Cheese Platter ^{A7, A8} 2500

A carefully selected assortment of premium cheeses – aged Parmigiano Reggiano, gorgonzola, velvety camembert, smoked Scamorza and creamy Brie – served with homemade prune and walnut preserve

Prosciutto Platter 3800

A selection of carefully aged Mediterranean specialties representing the pinnacle of the traditional craft of meat curing. The selection includes Jamón Serrano, Ibérico and Mediterranean prosciutto, recognizable for their rich aroma, fine marbling and long natural maturation. Served with marinated Kalamata olives and fruit

WARM APPETIZERS

Breaded Mozzarella ^{A1, A3, A7} 1200

Crispy on the outside, creamy on the inside, served with a specially prepared tomato sauce

Caponata-Style Warm Tower ^{A7} 1000

Layers of roasted eggplant, zucchini, mozzarella, tomato and parmesan, finished with fresh basil

Saint-Jacques Scallops ^{A7, A12, A14} 2300

Perfectly prepared scallops, served with velouté sauce and chive oil

All prices are in Serbian dinars (RSD) and include 20% VAT.

NOTE TO GUESTS

Dear Guests, please inform our staff before placing your order if you have any food allergies or intolerances. Although we apply the highest food safety standards, we cannot completely exclude the presence of trace amounts of allergens. Whenever technologically and operationally possible, our culinary team will adapt your meal to meet your dietary requirements.

APPETIZERS

SALADS

Burrata Caprese ^{A7, A8}	1600
Creamy burrata served on arugula, with cherry tomatoes, homemade basil pesto and sun-dried tomato sauce	
Quinoa Salad ^{A7}	1000
Quinoa with crisp seasonal vegetables, creamy feta, fresh mint and a citrus vinaigrette, finished with cold-pressed extra virgin olive oil and microgreens	
Caesar Salad Our Way ^{A1, A3, A4, A7, A10}	1200
Crisp iceberg lettuce, marinated chicken, grilled pancetta, parmesan and our signature dressing, with aromatic croutons	

SOUPS, POTAGES & BROTHS

Tomato Soup ^{A7, A9}	700
Served in the traditional way, with the intense flavor of tomatoes from our region, with mozzarella and crispy pancetta	
Cream of Corn Soup ^{A7, A9}	750
Velvety cream of sweet corn, with crispy popcorn, baby corn and creamy polenta	

MAIN COURSES

RISOTTOS

Saffron & Prawn Risotto A2, A7, A9	2500
Risotto rich in saffron aroma, complemented by succulent prawns	
Porcini Risotto A7, A9, A12	2000
Creamy risotto with porcini mushrooms and aged parmesan	

PASTA

Tagliatelle with Clams (optionally spicy) A1, A7, A12, A14	2200
Fresh tagliatelle prepared with clams, white wine, garlic and parsley	
Tagliatelle Alfredo A1, A7	2000
Traditional Italian pasta in a rich, creamy parmesan and butter sauce	
Pappardelle with Beef Cheeks A1, A7, A9, A12	2500
Wide homemade pasta with slow-cooked beef cheeks in a buttery brown sauce	

HOUSE SPECIALTIES

Surf & Turf A2, A7, A9, A10	5800
Beef tenderloin and prawns with a creamy cognac sauce, served with potato croquettes and asparagus	
Nero Ravioli A1, A3, A4, A7	2700
Fresh black ravioli filled with ricotta and salmon, prepared in a sage sauce and served with red caviar	

MAIN COURSES

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Beef Cheeks A1, A7, A9, A12	4500
Slow-cooked beef cheeks, served with celeriac cream, asparagus and a rich brown sauce	
Beefsteak A7, A9	5400
Premium beef tenderloin, served with truffle sauce, glazed carrots, asparagus and potato balls	
Pikeperch Fillet A4	3200
Pikeperch fillet with marinated beetroot cubes, grilled asparagus and salsa verde	
Salmon Fillet A4, A7	2600
Cooked to perfection, served on grilled vegetables with lemon velouté sauce, capers and chive oil	
Chicken Supreme A7, A8	2000
Juicy chicken breast with a sauce of zucchini, prosciutto and homemade pesto, served with piped potato puffs	
Sous-Vide Pork Tenderloin A7, A8, A12	2300
Slow-cooked pork tenderloin, finished in the pan to a golden crust, served with grilled polenta with parmesan and butter, and a forest-fruit and red-wine reduction	

MAIN COURSES

PREMIUM STEAK SELECTION

Ribeye Steak A7, A9 1200

A carefully selected premium cut of beef, known for its pronounced marbling, rich flavor and exceptional juiciness

T-Bone Steak A7, A9 1100

An impressive union of tenderloin and striploin on the bone, offering a perfect balance of tender texture and intense flavor, aged under controlled conditions

Tomahawk Steak A7, A9 1000

The king of steaks – a lavish ribeye on a long bone, richly marbled and deep in flavor

All steaks are served with: Brown sauce with black truffle, green peppercorn sauce, aromatic potatoes, grilled asparagus and creamy celeriac purée. Each steak is prepared to your preferred degree of doneness.

PIZZA NAPOLETANA

72-hour fermented dough, prepared following the recipe of the finest pizza masters.
Diameter | Ø 32 cm

Mortadella e Pistacchio A1, A7, A8 2400

Mozzarella, mortadella with pistachios, pistachio cream and toasted pistachios

Tartufo Nero A1, A7 2600

Truffle cream, mozzarella, fresh black truffle and Parmigiano Reggiano

Vegetariana A1, A7, A8 1200

A wealth of Mediterranean vegetables, creamy burrata and the freshness of basil create a perfect harmony of flavors inspired by southern Italy – fior di latte mozzarella, roasted eggplant, zucchini, confit cherry tomatoes, basil pesto and a balsamic vinegar reduction

MAIN COURSES

FROM OUR BAKERY

Lepinja (Flatbread) ^{A1}	100
Traditional homemade flatbread, baked with a crispy crust and a soft center	
Sač Bread ^{A1}	200
Artisan bread baked under a sač (bell), with pronounced notes of baked dough, a crispy crust and a soft interior	
Focaccia ^{A1}	250
Our focaccia is made from authentic Neapolitan pizza dough, which after fermentation develops an exceptionally light and airy structure. Baked to a golden, crispy crust while remaining soft and airy inside, it is finished with extra virgin olive oil, sea salt and aromatic Mediterranean herbs. A perfect blend of simplicity, premium ingredients and traditional Italian technique makes it an ideal introduction to the dining experience	

SIDES	
Fries ^{A1, A7}	250
Forest-Fruit Topping	250
Steak Side ^{A7, A8, A9, A12}	800

DESSERTS

Lava Cake ^{A1, A3, A7, A8}

1400

Warm chocolate cake with a molten center, served with a nut crumble and vanilla ice cream

Panna Cotta ^{A7}

700

A light vanilla dessert with a forest-fruit topping, a hint of basil and fresh fruit

Cheesecake ^{A1, A7}

900

Creamy mascarpone cheesecake, with raspberry gel and fresh berries

Chocolate Mousse in a Chocolate Sphere ^{A3, A7, A8}

900

Chocolate mousse in a dark-chocolate sphere, with raspberry gel, crispy nut crumble, fresh berries and warm dark-chocolate ganache

Raw Cake ^{A8}

700

Naturally sweetened tart of dates, almonds and hazelnuts, with coconut oil and sour cherries, served with a sour-cherry coulis

CHILDREN'S MENU



Mini Napoletana Pizza A1, A7	500
Homemade tomato sauce, mozzarella and basil	
Mini Capricciosa Pizza A1, A7	700
Tomato sauce, mozzarella and ham	
Tagliatelle Alfredo A1, A7	650
Fresh pasta in a mild butter-and-parmesan cream sauce	
Pasta Pomodoro A1, A7	600
Fresh pasta in a mild tomato sauce with parmesan	
Crispy Chicken Medallions A1, A3	700
Chicken fillet in a crispy panko crust, served with fries and homemade ketchup	
Ice Cream Cup A1, A3, A7, A8	700
A choice of two ice cream flavors with fruit and chocolate topping	
Mini Pancakes A1, A3, A7	500
Nutella, Plazma biscuit and seasonal fruit	

ALLERGEN INFORMATION
In accordance with EU Regulation 1169/2011

ALLERGEN LEGEND
A1 – Gluten (wheat, rye, barley, oats) | A2 – Crustaceans and crustacean products | A3 – Eggs and egg products
A4 – Fish and fish products | A5 – Peanuts and peanut products | A6 – Soybeans and soy products
A7 – Milk and dairy products (including lactose) | A8 – Tree nuts (almonds, hazelnuts, walnuts, pistachios, etc.)
A9 – Celery and celery products | A10 – Mustard and mustard products | A11 – Sesame seeds and sesame products
A12 – Sulphur dioxide and sulphites | A13 – Lupin | A14 – Molluscs and mollusc products