

IZBOR ŠEFA KUHINJE CHEF'S CHOISE

Uz bilo koji odabrani menu Chef-a kuhinje, svako jelo će pratiti odgovarajuće vino, sorbet i dezertno vino koje smo ukomponovali kao idelanu kombinaciju za Vaš izbor. Vaše je samo da odaberete menu po vašem ukusu, da li je to riblji, mesni ili vegetarijanski i da se prepustite uživanju koje ćemo prirediti za Vas. U zamenu za to iskustvo, od Vas tražimo samo malo više vremena od uobičajenog da bi Vaš užitak bio potpuniji. Želimo Vam ugodnu i prijatnu atmosferu u našem i Vašem restoranu Alfredo Mediteraneo.

Ako ste alergični na bilo koji od alergena ili jednostavno ne volite neki od ukusa, molimo vas da naglasite Vašem konobaru! Hvala.

With any selected menu of the Chef of the kitchen, each dish will be accompanied by an appropriate wine, sorbet and dessert wine, which we have incorporated as an ideal combination for your choice. It is only up to you to choose the menu according to your taste, whether it is fish, meat or vegetarian, and to indulge in the enjoyment that we will prepare for you. In exchange for that experience, we ask you for just a little more time than usual to make your completely enjoyment. We wish you a pleasant and pleasant atmosphere in our and your restaurant Alfredo Mediteraneo.

*If you are allergic to any of the allergens or just don't like any of the flavors, please highlight your waiter!
Thank you.*

4 course menu (1h)	3800 / RSD
6 course menu (2h)	5600 / RSD
8 course menu (3h)	7200 / RSD

HLADNA PREDJELA
COLD APPETIZERS

Tatar od tuna sa domaćim sladoledom od limunove kore i hrskavim komadićima pečenih pinjola servirano na suvom ledu. – 800/RSD

Tuna tartare with homemade lemon peel ice cream and crispy pieces of roasted pine nuts served on dry ice

Carpaccio od brancina na morskom kamenu, sa tri vrste kavijara, klicama i snegom od maslinovog ulja. – 1150/RSD

Sea bass carpaccio on sea stone, with three types of caviar, sprouts and olive oil.

Rolnica od dimljenog lososa, domaći krem sir od bosiljka, rukola, gusto ulje od bosiljka i prah od pečenih pistaća. – 950/RSD

Smoked salmon roll, homemade cream basil cheese, rocca, thick basil oil and roasted pistachio powder.

Tatar od pačijih grudi i gušćije jetre serviran sa hrskavim domaćim hlebom i puterom od belog tartufa. – 1520/RSD

Duck breast and goose liver tartare served with crispy homemade bread and white truffle butter.

Carpaccio od tri vrste bifteka sa rukolom i parmezanom ili sa tartufima i maslinovim uljem (argentina,irska,lokalni). – 1250/RSD

Carpaccio of three types of steak with rocca and parmesan or with truffles and olive oil (Argentina, Ireland, local).

Selekcija suhomesnatih proizvoda sa finim dezertnim sirevima, medom i koštunjavim voćem. – 1200/RSD

Selection of cured meat products with fine dessert cheeses, honey and nuts.

TOPLA PREDJELA
HOT APPETIZERS

Domaća testenina sa dimljenim brancinom i čeri paradajzom. – 1100/RSD

Homemade pasta with smoked sea bass and cherry tomatoes.

Domaća testenina sa kremom od belog tartufa. – 1280/RSD

Homemade pasta with white truffle cream.

Rižoto sa pečenom bundevom, gušćijom džigericom i domaćim puterom od belog bibera. – 1450/RSD

Risotto with roasted pumpkin, thicker liver and homemade white pepper butter.

Pink rižoto sa škampima i crnim kavijarom. – 850/RSD

Pink risotto with shrimp and black caviar.

Rižoto sa biftekom i uljem bundevinog semena. – 1350/RSD

Risotto with steak and pumpkin seed oil.

POTAŽI
POTAGE

Potaž od kukuruza sa krutonima crnog hleba i dehidriranim crnim lukom. – 330/RSD
Corn sauce with black bread croutons and dehydrated onion.

Potaž od pečene bundeve sa biskvitom od semenki bundeve i mascarpone sirom. – 390/RSD
Baked pumpkin pie with pumpkin seed biscuit and mascarpone cheese.

Bistra riblja supa sa komadima ribe i školjkama. – 650/RSD
Clear fish soup with fish and shellfish.

GLAVNO JELO
MAIN COURSE

File brancina pečen u glini sa mladim krompirićima na puteru, ruzmarinu i mladom luku. –
1550/RSD
Sea bass fillet baked in clay pot with young potatoes on butter, rosemary and green onions.

File Tune sa indijskim orahom na pečenim šparglama, glaziranoj cvekli i toploj kremi od
bosiljka. – 1750/RSD
Tuna fillet with cashew nuts on roasted asparagus, glazed beetroot and warm basil cream.

3 vrste junećeg bifteka u maslinovom ulju, aceto balsamico i svežim začinskim travama na
pireu od pečenog krompira i belog tartufa (argentina, irska, lokalni). – 2250/RSD
*3 types of beef steak in olive oil, balsamic vinegar and fresh herbs on mashed baked potatoes and white
truffles (Argentina, Ireland, local).*

Pačije grudi sous vide sa domaćim sirupom od borovnice servirano na pireu od pečenih
semenki bundeve i krompira. – 1550/RSD
*Duck breast sous vide with homemade blueberry syrup served on mashed potato and roasted pumpkin
seeds.*

File belog mesa u hrskavoj kori od parmezana i pistaća servirano na grilovanom povrću. –
950/RSD
Chicken breast fillet in crispy crust parmesan and pistachio served on grilled vegetables.

RAKOVI I ŠKOLJKE
CRABS AND SHELLFISH

Dnevna ponuda svežih školjki 1kg – 3300/RSD
Daily offer of fresh shellfish 1kg

Skampi na žaru 1kg – 4900/RSD
Grilled shrimp 1kg.

RIBA
FISH

Dnevna ponuda sveže ribe sa grila 1kg. – 5500/RSD
Daily offer of fresh fish on grill 1kg.

Brancin u soli 1kg. – 5900/RSD
Sea bass in salt 1kg.

Prilog po želji gosta se dodatno naplaćuje – 300/RSD
Pečeni krompir - Grilovano povrće - Dalmatinsko varivo - Pire krompir
Per guest's request the following can be added on extra charge:
Baked potatoes - Grilled vegetables - Dalmatian stew - Mashed potatoes

STEKOVI MESA
MEAT STEAKS

Tomahawk steak 1kg – 3500/RSD

T-Bone steak 1kg – 3900/RSD

Jagnjeći kotleti 1kg – 9900/RSD
Lamb chops 1kg

Prilog po želji gosta se dodatno naplaćuje – 300/RSD
Pečeni krompir - Grilovano povrće - Dalmatinsko varivo - Pire krompir
Per guest's request the following can be added on extra charge:
Baked potatoes - Grilled vegetables - Dalmatian stew - Mashed potatoes

SALATE
SALADS

Miks salata sa biftekom servirana u korpici od parmezana sa borovnicom i dehidriranim zelenim jabukama. – 1250/RSD

Mixed salad with steak served in a parmesan basket with blueberries and dehydrated green apples.

Miks salata sa dimljenim brancinom, kruškom, rukolom, bri sirom i listićima badema. – 1250/RSD

Mix salad with smoked sea bass, pear, arugula, brie cheese and almond leaves.

Miks zelenih salata sa čeri paradajzom, parmezanom i pinjolima. – 500/RSD

Mix of green salads with cherry tomatoes, parmesan and pine nuts.

DEZERTI
DESSERTS

Pečeno voće sa vanilom i konjakom servirano sa domaćim sladoledom od mente. – 500/RSD

Baked fruit with vanilla and cognac served with homemade mint ice cream.

Mus od toblerona sa svežim sokom od narandže i biskvitom od narandžine kore. – 700/RSD

Toblerone mousse with fresh orange juice and orange peel biscuit.

Domaći sladoled od bosiljka sa maslinovim uljem i karamelizovanim pinjolima. – 450/RSD

Homemade basil ice cream with olive oil and caramelized pine nuts.

Jagode sa aceto balsamicom, medom, feta sirom i listićima badema. – 450/RSD

Strawberries with aceto balsamic, honey, feta cheese and almond leaves.

Cheesecake sa hladnim crvenim voćem i medom. – 450/RSD

Cheesecake with cold red fruit and honey.