

RESTORAN



...jer kraj ne postoji, postoji samo novi početak...

**JELOVNIK I
KARTA PIĆA
MENU**

DORUČAK - BREAKFAST
Služi se do 13h - Served until 13h

POPARA TRI TAČKE POPARA THREE DOTS	300 RSD
<i>Bakin domaći recept. Grandma's home recipe.</i>	
BENEDIKT JAJA EGGS BENEDICT	450 RSD
<i>Poznati svetski bestseler. Famous world bestseller.</i>	
LOSOSTOST SALMON TOAST	500 RSD
<i>Listovi lososa sa poširanim jajima i gvakamoli sosom. Salmon slices with poached eggs and gvakamoli sauce.</i>	
JAJA SA GAMBORIMA EGGS WITH SHRIMPS	500 RSD
<i>Kajgana sa mladim lukom i kozicama. Scrambled eggs with stone leek and shrimps.</i>	
SVEŽI KROASANI FRESH CROISSANTS	350 RSD
<i>Izbor slanih ili slatkih. Choice of savory or sweet.</i>	
PRŽENICE FRENCH TOAST	400 RSD
<i>Izbor slanih ili slatkih. Choice of savory or sweet.</i>	
UŠTIPCI USHTIPTZI	300 RSD
<i>Izbor slanih ili slatkih. Serbian fried dough specialty. Choice of savory or sweet.</i>	
MUSLI MOUSLI	250 RSD
<i>Miks zdravih žitarica u jogurtu ili mleku. Mix of healthy outs in yogurt or milk.</i>	
JAJA PO IZBORU EGGS OF YOUR CHOICE	350 RSD
<i>Omljet, kajgana, jaja na oko, poširana. Izbor dodataka: leberkeze, viršle, kobasice, slanina, šunka. Omelette, scrambled, sunny side up, poached. Choice of side: leberkase, sausage, wiener, bacon, ham.</i>	
SENDVIČI SANDWICHES	
PILEĆI CHICKEN	400 RSD
<i>Piletina, cezar dresing, slanina, paradajz. Chicken, Caesar dressing, bacon, tomatoes.</i>	
REBRA RIBS	480 RSD
<i>Dimljena rebra, kiseli krastavac, senf. Smoked ribs, pickled cucumber, mustard.</i>	
BIFTEK BEEF	700 RSD
<i>Biftek, rukola, parmezan, senf. Beef filet mingon, arugula, parmesan, mustard.</i>	
MLEKO, JOGURT 0,2 MILK, YOGURT 0,2	80 RSD

STARTERI
APPETIZERS

TARTAR BIFTEK
TARTARE STEAK 1,600 RSD

Francuski recept sa 12 začina.
 French recipe with 12 ingredients.

TARTAR ZALOGAJČIĆI
TARTARE BITES 800 RSD

Mali zalogaji originalnog recepta služeni na tortilji.
 Small bites of the original recipe, served on tortilla.

BIFTEK ROLNICA
FILET MINGON ROLL 600 RSD

Biftek u lisnatom testu preliven sosom od semena bundeve.
 Filet mingon in filo dough topped with pumpkin seed sauce.

MOCAVOKADO MUS
MOZZAVOCADO MOUSSE 650 RSD

Mocarela na musu od avokada sa hrskavom slaninom.
 Mozzarella on avocado mousse topped with crispy bacon.

PORKETA
PORCHETTA 500 RSD

Sporo pečena presovana prasetina, tanko sečena sa sosom od rena.

Slow cooked pressed pork, thinly sliced with horseradish sauce.

PRASEĆA BAJADERA
PORK CUBES 900 RSD

Sporo pečena presovana prasetina, sečena na bajadere.

Slow cooked pressed pork, cut in cubes.

DIMLJENI BIFTEK U ULJU
SMOKED FILET IN OIL 850 RSD

Juneći file blago dimljen i odležan u maslinovom ulju.
 Beef filet slices slightly smoked and aged in olive oil.

PILEĆA KESADILJA
CHICKEN QUESADILLA 800 RSD

Tradicionalni meksički recept u tortilji sa piletinom.
 Traditional Mexican recipe in tortilla with chicken.

PLATA TRI TAČKE
THREE DOTS PLATE 1200 RSD

Pitajte konobara.
 Ask your waiter.

KARPAĆO
CARPACCIO 1,300 RSD

Italijanski specijalitet od tanko narezanog sirovog bifteka.
 Italian specialty of thinly sliced raw bifteka.

SUPE I ČORBE
SOUPS

TELEĆA
VEAL SOUP 350 RSD

BISTRA SUPA
CONSOME 300 RSD

PARADAJZ ČORBA (MOZE I HLADNA)
TOMATO SOUP 350 RSD

POTAŽ DANA
POTAGE OF THE DAY 350 RSD

RIŽOTO
RISOTTO

TELETUFO
TELETUFFO 950 RSD

*Teletina i crni tartufi.
Veal and black truffles.*

VERDE
VERDE 650 RSD

*Piletina, praziluk i sveži bosiljak.
Chicken, leek and fresh basil.*

BIFTEK
BEEF 1,050 RSD

*Biftek i pečurke.
Filet mignon and mushrooms.*

ADRIA
ADRIA 1,050 RSD

*Jadranski recept sa gamborima.
Adriatic recipe with prawns.*

PASTA
PASTA

BOLONJEZE
BOLOGNESE 1,250 RSD

*Juneći bolonjez kuvan 8 sati na laganoj vatri.
Beef bolognese cooked for 8 hours on low heat.*

KARBONARA
CARBONARA 1,000 RSD

*Dobar stari recept sa slaninom.
Good old recipe with bacon.*

FLAMBE GAMBORI
PRAWN FLAMBE 1,050 RSD

*Flambirani gambori u kremi od putera, parmezana i
sušenog povrća.
Flambe prawns in cream of butter, parmesan and
dried vegetables.*

PESTO ĐENOVEZE
PESTO GENOVESE 800 RSD

*Sa domaćim pesto sosom.
With homemade pesto sauce.*

NJOKE AMATRICIANA
GNOCCHI ALL'AMATRICIANA 800 RSD

*Pelat od paradajza, panceta, čili papričice, beli luk.
Tomato sauce, panchetta, chilli peppers, garlic.*

4 VRSTE SIRA
FOUR-CHEESE PASTA 1,000 RSD

*Gauda, ementaler, gorgonzola, parmezan.
Gauda, ementaler, gorgonzola, parmesan.*

* pasta bez glutena/gluten free pasta
100 rsd na cenu/100 rsd on regular price

* dečija porcija 1/2 porcije/Portion for children 1/2 of the regular portion
70% od cene/70% off the price



GLAVNA JELA MAIN DISHES

TELEĆI MEDALJONI VEAL MEDALLIONS 1,450 RSD

Sa šumskim pečurkama i tartufima.
With forest mushrooms and truffles.

KOBASICE SA SIROM SAUSAGE WITH CHEESE 900 RSD

Kobasica punjena kačkavaljem na pire krompiru sa karamelizovanim lukom.
Sausage stuffed with cheese on mashed potatoes with caramelized onions.

JUNEĆI BURGER BEEF BURGER 1,050 RSD

Juneći burger od crnog angusa.
Black angus beef burger.

PLJESKAVICA SA BIFTEK MESOM CHEF'S PLJESKAVICA 1,150 RSD

Naša čuvena pljeskavica šefa sa biftek mesom.
Our famous pljeskavica a la chef made with filet mignon beef.

DIMLJENA REBRA SMOKED RIBS 1,100 RSD

Izbor sosa: slatko ljuti, kajmak, barbikju.
Choice of sauce: sweet chili, kajmak, BBQ.

PILEĆA KRILCA CHICKEN WINGS 800 RSD

Izbor sosa: slatko ljuti, barbikju, parmezan.
Choice of sauce: sweet chili, BBQ, parmesan.

BUTKICA MLINCI PORK LEG MLINCI 1,090 RSD

Spremano sa blagim sosom od rena.
Regional specialty prepared with mlinci and horseradish sauce.

ĆURETINA MLINCI TURKEY BREAST WITH FLAKES 1,090 RSD

Spremano sa blagim gorgonzola sosom.
Prepared with light gorgonzola sauce.

PILEĆI KRANČ ŠTAPIĆI CHICKEN CRUNCH STICKS 950 RSD

Panirani pileći štapići sa pomfritom i izborom sosa.
Fried chicken sticks with french fries and choice of sauce.

POLA MEDNOG PILETA HALF HONEY CHICKEN 1,050 RSD

Pile u marinadi od meda i soja sosa.
Chicken in honey and soya sauce marinade.

PUNJENI PILEĆI FILE STUFFED CHICKEN BREAST 850 RSD

Punjen bri sirom, svežim bosiljkom i sušenim paradajzom.
Stuffed with brie cheese, fresh basil and dried tomatoes.

JAGNJEĆI KOTLETI LAMB CHOPS 1,500 RSD

Odležani u našoj specijalnoj marinadi.
Prepared in our special marinade.

LOSOS
SALMON 1,550 RSD

Na žaru preliven terijaki sosom.
Grilled and topped with teriyaki sauce

PILETINA SA GAMBORIMA
CHICKEN WITH PRAWNS 1,250 RSD

Spremljeno sa brokolijem i azijskim začinima,
servirano na pirinču.
Prepared with broccoli and asian spices,
served on rice.

ŠNICLA TRI TAČKE
SCHNITZEL THREE DOTS 1,650 RSD

Bečka šnicla od biftek mesa. Naš patent recept.
Wienerschnitzel made with filet mignon.
Our patent recipe.

SPORO JAGNJE
SLOW LAMB 1 kg 2,900 RSD

Spremano 24 sata u sopstvenom soku.
Prepared for 24 hours in its own juices.

SPORO TELE
SLOWLY PREPARED VEAL 1 kg 2,900 RSD

Teletina bolja nego ispod sača.
Veal (better than when baked in clay pots).

BIFTEK
BEEF STEAK 1,650 RSD

Juneći stek pečen po želji sa grilovanim povrćem.
Beef prepared by your wish with grilled veg.

BIFTEKTALJATA
BEEF STEAK TALJATA 1,650 RSD

Tanko sečen biftek sa rukolom i parmezanom.
Sliced beef with arugula and parmesan.

BIFTEK NA LAVA PLOČI
LAVA PLATE FILET MINGON 2,100 RSD

Pečen za stolom po vašoj želji.
Grilled at the table to your liking.

RAMSTEK
RUMPSTEAK 100g 550 RSD

Odležan 40 dana.
Aged for 40 days

T-BON STEK
T-BONE STEAK 100g 550 RSD

Odležan 40 dana.
Aged for 40 days.

RIBEYE STEK
RIBEYE STEAK 100g 550 RSD

Odležan 40 dana.
Aged for 40 days

WOK
WOK 990 RSD

Tradicionalni azijski recept sa mesom po želji.
Traditional Asian recipe with meat of your choice.

SOSEVI

Sos od putera bundeve	250 RSD
Sos od šumskih pečuraka	200 RSD
Sos od tartufa	350 RSD
Peper sos	200 RSD
Sos 4 sira	250 RSD

OBROK SALATE MEAL SALADS

**BIFTEK
STEAK** 950 RSD

*Sa topljenom fetom i ojster sosom.
With fused feta and oyster sauce.*

**KAPREZE SA ĆURKOM
CAPRESE WITH TURKEY** 950 RSD

*Mocarela, pesto, paradajz i grilovani ćureći file.
Mozzarella, pesto, tomato with grilled turkey breast.*

**CEZAR
CAESAR** 850 RSD

*Original sa pilećim prsima.
Original with chicken breasts.*

**TUNA SALATA SA GAMBORIMA
TUNA SALAD WITH SHRIMPS** 950 RSD

*Najkvalitetnija tunjevina na mix-u salata
sa flambiranim kozicama.
Top quality tuna on mixed salad with flambeed shrimps.*

SALATE SIDE SALADS

**SRPSKA SALATA
SERBIAN SALAD** 280 RSD

**SEZONSKA SALATA
SEASONAL SALAD** 280 RSD

**VITAMINSKA SALATA
VITAMIN SALAD** 300 RSD

**PARADAJZ SALATA
TOMATO SALAD** 300 RSD

**BAŠTA SALATA
GARDEN SALAD** 300 RSD

**MIKS ZELENIH SALATA
GREEN SALAD MIX** 300 RSD

**ŠOPSKA SALATA
SHOPSKA SALAD** 300 RSD

**RUKOLA ČERI PARADAJZ
ARUGULA CHERRY TOMATO** 350 RSD

**CVEKLA, MATOVILAC, KOZIJI SIR,
ČERI I ORAH (BADEM ILI LEŠNIK)
BEETROOT, GOAT CHEESE, CHERRY
AND NUT (ALMOND OR HAZELNUT)** 350 RSD



PICA
PIZZA

PIZZA SUPREME
PIZZA SUPREME 1,400 RSD

*Pelat, čedar sir, mocarela, gauda, slanina, kobasica, rukola, feferone.
Tomato sauce, cheddar, mozzarella, gauda, bacon, sausage, arugula and pepper.*

DIABLO
DIABLO 990 RSD

*Pelat, čedar sir, mlevena kobasica, salama, mackalica, ljuta paprika.
Tomato sauce, cheddar cheese, minced sausage, salame, pepper spread, spicy pepper.*

PRŠUTO
PROSCIUTTO 1,100 RSD

*Pelat, mocarela, San Daniele pršuta, rukola, sveži bosiljak.
Tomato sauce, San Danielle prosciutto, arugula, fresh basil.*

CAPRICOZA
CAPRICOZA 950 RSD

*Pelat, gauda, mocarela, pečurke, šunka.
Tomato sauce, gauda, mozzarella, mushrooms, ham.*

TRI TAČKE
THREE DOTS 1,400 RSD

*Pelat, mocarela, panceta, tartufi, rukola, rikota sir.
Tomato sauce, mozzarella, panchetta, truffles, arugula, ricotta cheese.*

DEZERTI
DESSERTS

URMA
DATE CAKE 400 RSD**MUS OD TOBLERONE**
TOBLERONE MOUSSE 300 RSD**BAKINA JABUKA**
GRANDMA'S APPLE 400 RSD**SUFLE**
SOUFFLE 450 RSD**OREO**
OREO CAKE 550 RSD**PANAKOTA**
PANAKOTA 350 RSD**PALAČINKE**
CREPES 400 RSD**SEZONSKO VOĆE**
SEASONAL FRUIT 450 RSD**SLADOLED 3 KUGLE**
ICE CREAM 400 RSD

RESTORAN



***KARTA PIĆA
DRINK CARD***

KAFE I TOPLI NAPICI COFFEE AND WARM BEVERAGES

Espresso	145
Espresso sa mlekom	160
Nes kafa	190
Topla čokolada	190
Capuccino	190
Capuccino sa sojinim mlekom	190
Dupli espresso sa mlekom	290
Kafa sa šlagom	160
Caffe latte sa sojinim mlekom	205
Cafe latte	190
Irish coffee	310
Ice coffee	250
Čaj	195

SVEŽE CEĐENI SOKOVI FRESHLY SQUEEZED JUICES

Limunada	0,3 l	210
Ceđena pomorandža	0,3 l	330
Ceđeni grejpfrut	0,3 l	380
Ceđeni mix (šargarepa, pomorandža, jabuka i limun)	0,3 l	410
Imuno mix (pomorandža, jabuka, šargarepa i limun)	0,3 l	470
Voćni frape (banana, malina i jagoda)	0,3 l	450
Ceđeni đumbir	0,3 l	200
Detox Tri Tačke (đumbir, limun, med)	0,3 l	420

BEZALKOHOLNA PIĆA I NAPICI NON ALCOHOLIC BEVERAGES

Coca cola	0,25 l	210
Coca cola zero	0,25 l	210
Fanta	0,25 l	210
Sprite	0,25 l	210
Bitter lemon	0,25 l	210
Tonic water	0,25 l	210
Orangina	0,25 l	250
Orangina rouge	0,25 l	250
Cockta	0,25 l	210
Prirodni sok jabuka	0,20 l	250
Prirodni sok kupina	0,20 l	300
Prirodni sok malina	0,20 l	300
Prirodni sok crna ribizla	0,20 l	300
Prirodni sok cvekla	0,20 l	300
Ceđeni sok 1000% -šljiva	0,20 l	300
Ceđeni sok 1000% - aronija	0,20 l	300
Ceđeni sok 1000% - jagoda	0,20 l	300
Ceđeni sok 1000% - breskva	0,20 l	300
Ceđeni sok 1000% - višnja	0,20 l	300
Nestea	0,25 l	210

ENERGETSKA PIĆA ENERGY DRINK

Red bull	0,25 l	350
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MINERALNE VODE MINERAL WATERS

Saint Johns negazirana	0,33 l	150
Saint Johns gazirana	0,33 l	150
Saint Johns negazirana	1 l	250
Saint Johns gazirana	1 l	270
Aqua Panna	0,33 l	240
San Pelegrino	0,75 l	370

PIVA/BEERS

Stella Artois	0.33l	280
Bavaria	0.25l	220
Bavaria 00	0.25l	240
Leffe	0.33l	350
Hoegarden	0.33l	350
Corona	0.33l	520
Niksicko	0.33l	200
Niksicko tamno	0.33l	200
Miller draft	0.33l	350
Staropramen	0.33l	200
Jelen	0.33l	200
Točena Piva:		
Stella Artois	0,25/0,5 l	250/300

CIDERI/CIDERS

Somersby	0,33l	240
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APERITIVI/APERITIVES

Imperian - šljiva	4 cl	300
Imperian - dunja	4cl	320
Imperian - travarica	4 cl	250
Imperian - loza	4 cl	300
Imperian -kruška	4 cl	300
Gorda	4 cl	350
Grappa Nonnino	4 cl	350
Dunja Dukat	4 cl	280
Domaća rakija od šljiva-Jezdić(čokanj)	4 cl	330
Domaća rakija od kruške-Jezdić(čokanj)	4 cl	330
BB kleka šljiva	4 cl	260

BRANDY & COGNAC

Hennessy Paradis	3 cl	6,000
Hennessy V.S.	3 cl	490
Hennessy Fine	3 cl	600
Hennessy X.O	3 cl	1,600

WHISKEY - SCOTCH & MALT & BOURBON

Johnie Walker Red Label	3 cl	300
Johnie Walker Black Label 12Y	3 cl	420
Johnnie Walker Gold Label Reserve	3 cl	500
Johnnie Walker Platinum Label 18Y	3 cl	900
Johnnie Walker Blue Label	3 cl	1,650
Chivas regal 12 Y.O.	3 cl	460
Chivas 18YO	3 cl	990
Chivas regal Royal salute 21.Y.O	3 cl	1,690
Jameson	3 cl	300
Jack Daniels	3 cl	310
Jack Daniels barrel	3 cl	480
Jack Gentleman	3 cl	390
Glenmorangie Nectar d'Or	3 cl	550
Glenmorangie Original	3 cl	400
Lagavulin	3 cl	600
Glenlivet	3 cl	450
Glenlivet 18 years	3 cl	850
Macallan	3 cl	750

GIN & TEQUILA & VODKA & RUM

<i>Ivan Grozni</i>	3 cl	650
<i>Matusalem Grand Reserva</i>	3 cl	420
<i>Captain Morgan Rum</i>	3 cl	200
<i>Ron Zacapa 23Y</i>	3 cl	490
<i>Gordon's gyn</i>	3 cl	200
<i>Hendricks Gyn</i>	3 cl	350
<i>Jose Cuervo Blank</i>	3 cl	220
<i>Jose Cuervo Gold</i>	3 cl	240
<i>Patron Silver</i>	3 cl	670
<i>Trojka pure grain</i>	3 cl	300
<i>Patron Anejo</i>	3 cl	750
<i>Belvedere</i>	3 cl	660
<i>Havana club 3 Y.O.</i>	3 cl	250

LIKERI/LIQUORS

<i>Amaretto</i>	4 cl	250
<i>Baileys</i>	4 cl	300
<i>Monogram bitter 54</i>	4 cl	300
<i>Ramazotti</i>	4 cl	240
<i>Pelinkovac</i>	4 cl	200
<i>Jagermeister</i>	4 cl	240
<i>Martini bianco</i>	4 cl	280
<i>Martini rosso</i>	4 cl	320
<i>Martini dry</i>	4 cl	280
<i>Campari</i>	4 cl	280
<i>Aperol</i>	4 cl	420
<i>Absenth Fruko Schulz</i>	4 cl	320

MIX DRINKS/COCKTAILS

<i>Aperol spritz</i>	525
<i>Long island</i>	610