

restaurant

BEOGRAD

seit 1960

MENU





Whoever was lucky enough to wake up in Belgrade this morning
can assume that they have already achieved enough in life.
To demand anything more would be immodest.

Duško Radović

Serbian poet, writer, journalist, aphorist, and TV editor

Belgrade is not in Belgrade, because Belgrade is not a city –
it is a metaphor, a way of life, a perspective on things.

Momo Kapor

Serbian painter, writer, and journalist

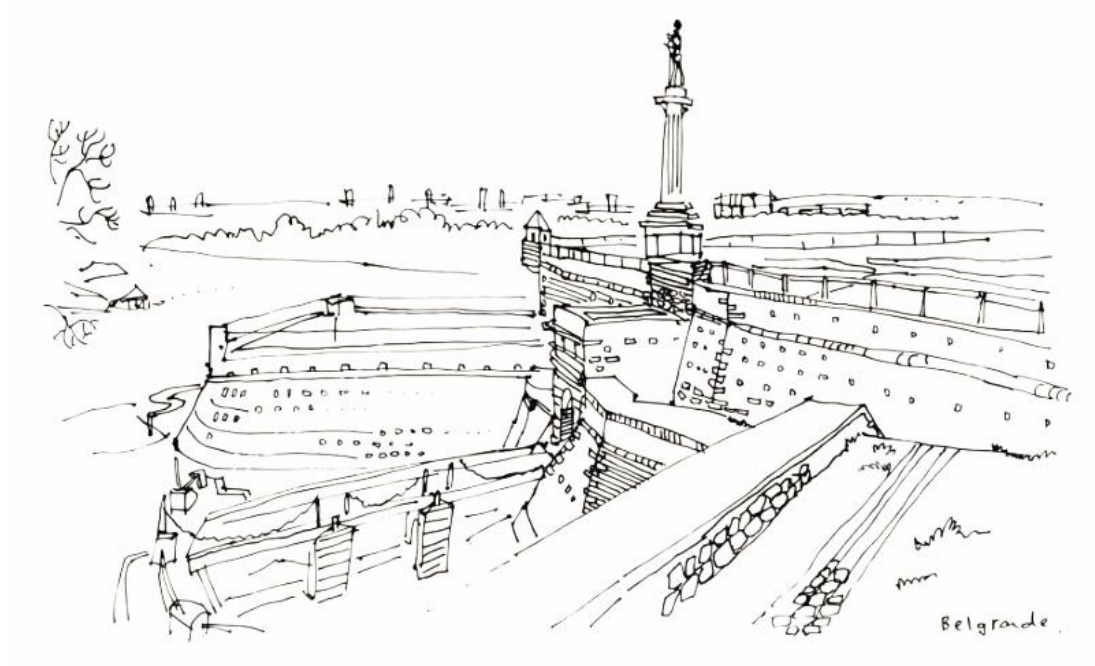
Dear Guests,

Thank you very much for coming to our restaurant!

We promise to do our best so that you can enjoy every moment with us – and every bite, prepared for you with great love and care.

Enjoy your stay and bon appétit!

Your Restaurant Beograd Team



COLD APPETIZERS

*Tip: Start your meze with one of our homemade Rakija,
and ask our staff for a suitable wine recommendation!*

TATAR BEOGRAD 1960 ^(A, C, G, I, J)

Beef fillet, spices, onion, capers, pickled cucumber,
Egg yolks, toast, butter wedges / 200g

19.60€

MEZE - SELECTION FOR 2 PERSONS ^(G)

Beef prosciutto, smoked beef loin, chorizo, smoked pork neck, olives, feta, mozzarella

19.90€

A meze is a traditional appetizer arrangement from the Balkans
and the Mediterranean region. The term is commonly used in the Balkans.

CHEESE PLATTER FOR 2 PERSONS ^(G, H)

Mozzarella, parmesan, smoked cheese, cheddar, olives, dried fruits, nuts
(VEGETARIAN)

19.90€

BURRATA WITH ARUGULA ^(G, H, L)

Burrata, cherry tomatoes, aceto cream, almond flakes, olive oil
(VEGETARIAN)

13.90€

ARUGULA WITH CHERRY TOMATOES & PINE NUTS ^(G, H, L)

Arugula, cherry tomatoes, parmesan,
pine nuts, cherry aceto
(VEGETARIAN)

10.90€

RAKIJA TASTING

(Choice of plum, quince, apricot, pear, apple)
3 x 2 cl. / 5 x 2 cl.

10.90€ / 17.90€



WARM APPETIZERS

CRISPY PUFF PASTRY POCKETS WITH CHEDDAR & PORK BELLY WITH WASABI-HORSERADISH CREAM (A, C, G, J)

Puff pastry, cheddar, pork belly, wasabi, horseradish, sour cream

10.90€

BRUSCHETTA “BEOGRAD” WITH MINCED BEEF (A, C, G)

House bread, egg, minced beef, spices, onion, lamb's lettuce

10.90€

BEOGRAD SALAD (L)

Smoked beef loin, cherry aceto, arugula, dried tomatoes, pomegranate

19.90€

VIENNESE-STYLE BREADED TURKEY SALAD (C)

Turkey fillet strips, lamb's lettuce, potato salad, pumpkin seed oil, onion

15.90€

DEEP-FRIED CALAMARI (A,C,G,N)

With tartar sauce

15.90€

MIXED MUSHROOMS FROM THE PAN

Champignons and seasonal mushrooms, spices, olive oil
(VEGAN)

12.90€



SOUPS

Čorba is a hearty Balkan-style soup made with a variety of ingredients.

CHICKEN ČORBA (A, C, G)	6.50€	BEEF SOUP (A, C, G) Semolina dumplings / Pancake strips	6.50€
FISH ČORBA (A, C, G, D)	9.50€	VEGETABLE CREAM SOUP (VEGAN)	5.50€
VEAL ČORBA (L)	8.50€		

SERBIAN SPECIALTIES

*With this, you can't go wrong! Everything is authentic and slow-cooked.
Because it always takes time for the best things in life.*

MUČKALICA Braised pork, tomatoes, peppers, onions, rice	15.90€	PREBRANAC Baked white beans, onions, paprika powder (VEGAN)	12.90€
SATARAS Peppers, tomatoes, onions, egg (VEGETARIAN)	8.90€	SARMA Sauerkraut leaves, mixed minced meat, rice, potatoes	15.90€
BEEF GOULASH (A, G) Beef, mini penne, roasted onions, sour cream	19.90€	KARADORDE SCHNITZEL (A, C, G, J) Deep-fried breaded pork roll, kajmak, tartar sauce, lemon wedge	24.90€



GRILL DISHES

We still grill the traditional way – with a grate, charcoal, and real flame!

ĆEVAPČIĆI

Beef, spices, house potatoes,
onion, ajvar / 330g

17.90€

PLJESKAVICA

Beef, spices, house potatoes,
onion, ajvar / 330g

17.90€

GOURMET ĆEVAPČIĆI ^(G)

WITH GRILLED PEPPER & KAJMAK SAUCE
Beef, grilled pepper, kajmak / 330g

21.90€

STUFFED PLJESKAVICA ^(G)

Beef, potatoes, spices, cheese, onion, ajvar /
330g

20.90€

PORK LOIN

WITH CHORIZO & SMOKED CHEESE ^(G)
Pork, chorizo, smoked cheese, house potatoes,
onion / 250g

21.90€

PORK LOIN ^(A)

WITH CHEDDAR & PANCETTA WRAP
Tender pork loin, cheddar, pancetta
truffle mashed potatoes / 250g

21.90€

GRILL PLATTER ^(J)

FOR 1 & 2 PERSONS
Beef sausage, pljeskavica, pork, turkey,
side **dishes** / 400g / 800g

23.90€ / 43.90€

“HUN’S SWORD”

(FOR 4 PERSONS)
Pork loin, turkey fillet, fillet steak,
pljeskavica, grilled vegetables, ajvar / 1kg

79.90€

GOURMET PORK SAUSAGE ^(J)

Pork, spices, mustard, Aubergine Spread, potato, onion / 300g

We use an old recipe for making handmade sausages!

18.90€



MAIN SPECIALTIES

FINE DINING Specialties!

Just let yourself be enchanted by our chef's magic...

TURKEY FILLET WITH CHESTNUTS & CHERRIES ^(G) Turkey fillet, butter, cherries, chestnuts, mashed potatoes / 250g	22.90€	SOUS-VIDE BREADED LAMB SHANK ^(A; C; G) Lamb shank, carrot purée, roast sauce / 300g	32.90€
BAJADERA ^(A, C, G, L, F, O) Pork belly cubes, Mediterranean potato mix, roast - sauce / 300g	18.90€	SOUS-VIDE OVEN-BAKED LAMB SHANK WITH BBQ SAUCE Lamb shank, BBQ sauce, red cabbage, spices / 300g	32.90€
BREADED PORK LOIN WITH HORSERADISH AND KAJMAK SAUCE ^(A, C, G) Served with mlinci, mushrooms, leeks and a creamy wasabi and horseradish sauce / 300g	21.90€	MARINATED LAMB CHOPS ^(G) Lamb chops, carrot purée, butter, olive oil, spices / 350g	32.90€
RUMP STEAK WITH CHERRY SAUCE & TRUFFLE PURÉE ^(G) Steak, cherries, truffle mashed potatoes / 300g	32.90€	SMOKED BEEF FILLET ^(G) (SAUCE OF CHOICE: CHERRY OR PEPPER) Beef fillet, zucchini, eggplant, peppers, onion, butter / 250g	35.90€
TAGLIATA OF BEEF FILLET WITH ORANGE PURÉE ^(G, L) Beef fillet, mashed potatoes, orange, aceto, olive oil, spices / 250g	35.90€	TRUFFLE TAGLIATELLE ^(A, G) Champignons, truffle paste, truffle oil, cream, parmesan (VEGETARIAN) <i>(According to legend, this is an aphrodisiac dish!)</i>	23.90€
BAKED TURKEY WITH MLINCI FOR 2 PERSONS ^(A, C) Traditional homemade flatbreads filled with tender turkey, baked in the oven	38.90€		

*As you may have noticed, sour cherries are featured as an ingredient in many of our dishes.
There is a special reason for this: our sour cherries come from our decades-old family orchard in the
picturesque hills of Sibnica!*



FISH

FRESH FISH FRIDAY – PLEASE ASK OUR SERVICE

We went fishing this morning – ask our staff what we caught.

CALAMARI WITH DALMATIAN POTATOES ^(D, L)

Calamari, potatoes with Swiss chard, garlic, white wine, lemon

23.90€

BRANZINO WITH GRILLED VEGETABLES ^(D)

Sea bass, peppers, eggplant, zucchini, onion, lemon

21.90€

ZANDER FILLET ^(A, C, D, G, J)

Zander, tartar sauce, fries, lemon

19.90€

GRILLED SHRIMPS ^(B)

Shrimps, mixed salad

29.90€

SHRIMP RISOTTO ^(B, G, L)

Rice, butter, onion, olive oil, white wine, parmesan

21.90€

SALMON IN SESAME & FLAXSEED ^(D, K)

Salmon, sesame, flaxseed, peppers, eggplant, zucchini, onion, lemon

We serve Norwegian salmon.

26.90€

*Although the sea is far away, through our suppliers we have very fresh fish – meaning that the time from the Adriatic Sea to your plate is between 24 and 48 hours.
Freshwater fish can be delivered even faster!*



SIDE DISHES

Just as an email doesn't work without an attachment, main courses are unthinkable without a side dish.

ĐUVEČ RICE (VEGAN)	6.90€	URNEBES Spicy cheese spread (VEGETARIAN)	5.90€
RICE (VEGAN)	4.90€	AJVAR (VEGAN)	4.90€
GRILLED VEGETABLES (VEGAN)	8.90€	LEPINJA Serbian flatbread (VEGAN)	2.50€
FRENCH FRIES (VEGAN)	4.90€	KAJMAK ^(G) (VEGETARIAN)	5.50€
HOMEMADE POTATOES Baked with beer (VEGETARIAN)	5.90€		

SALADS

*No meal should be without a salad. Some say before the meal, others say after.
We believe it's important to consume enough vitamins and fiber that keep you healthy and strong –
even scientists say that your brain stays younger and clearer as a result.*

ŠOPSKA SALAD ^(G) Tomatoes, mixed peppers, cucumbers, onions, feta, olive oil (VEGETARIAN)	6.90€	SERBIAN SALAD Mixed peppers, tomatoes, cucumbers, onions, hot peppers (VEGAN)	6.90€
POTATO SALAD ^(J, L) Potatoes, red onion, mustard, vinegar, oil, sugar (VEGAN)	5.90€	CABBAGE SALAD ^(L) White cabbage, vinegar, oil, sugar, salt (VEGAN)	5.90€
MIXED SALAD ^(L) Mixed leaf salad, aceto, olive oil, salt (VEGAN)	5.90€	GRILLED PEPPERS WITH GARLIC ^(L) Peppers, salt, vinegar, garlic, oil (VEGAN)	5.90€
SPICY GRILLED PEPPERS ^(L) Peppers, oil, vinegar, parsley, salt (VEGAN)	4.90€		



DESSERTS

*We hope you left some space to try some of our sweet delicacies.
(You live only once!) Or simply have some to take away.*

HABIBI IN BEOGRAD (A, G, H)

Since Dubai chocolate is currently very popular, we have also followed this trend – but refined it a little bit and added our special Beograd “touch”

Pistachio cream, chocolate, speculoos

6.90€

4D CHOCOLATE CAKE © (A, G, H)

You won't get 4D glasses – but you will get a 4D culinary experience.

Oreo, speculaas, butter, three types of chocolate

7.50€

© by Chef Vlajko

VEGAN COCOA CAKE (H)

Dates, almonds, cashews, agave, coconut oil

6.90€

BEOGRAD BAKLAVA (A, C, G, H)

Hazelnuts, thin puff pastry, eggs, whipped cream, sugar

6.90€

BEOGRAD TIRAMISU (A, C, G) (SEASONAL)

*Even though this is a classic, this cake is very demanding – because if you ask 1000 people, all 1000 would say that they have already eaten the “true” tiramisu somewhere.
We, therefore, promise only one thing: a truly beautiful cake, made from a proven recipe, served differently..*

Ladyfingers, mascarpone, whipped cream, coffee, cocoa

6.90€

HOMEMADE SWEET PIE WITH CHERRIES & VANILLA SAUCE (A, G)

*Traditional dessert of our grandmothers, made with thin pastry layers, filled with juicy, slightly tart sour cherries and dusted with powdered sugar.
Crispy on the outside, soft and refreshing on the inside thanks to the cherries.
Served with vanilla sauce.*

Thin puff pastry, cherries, sugar, vanilla sauce

6.90€

HOMEMADE ICE CREAM (G)

Please ask our staff which flavors are currently available.

2.50€ / Scoop

CRÊPES – 2 PIECES (A, C, G)

Nutella & walnuts / Apricot jam

8.90€



SOFT DRINKS

COFFEE

ESPRESSO / WITH MILK	3.00€	3.10€
DOUBLE ESPRESSO / WITH MILK	4.50€	4.60€
CAPPUCCINO	4.50€	
MELANGE	4.50€	
CAFÉ LATTE	4.90€	
AMERICANO	4.50€	
DOMESTIC COFFEE / PACKAGE (Rakija, ratluk or fruit Confiture)	5.10€	8.50€
ESPRESSO MACCHIATO	3.20€	
TEA (ASSORTED)	4.50€	

HOMEMADE LEMONADES

PEACH SODA LEMONADE Inspired by Mojito	6.50€	PINK GUAVA Guava, Raspberry, Lemon	6.50€
SUNRISE Orange, Cranberry, Grenadine, Soda Lemon	6.50€	LEMONADE BERRY MIX Cherry, Lemon, Cranberry and Soda	6.50€

JUICES

MINERAL STILL / SPARKLING WATER VÖSLAUER / 0.33 / 0.75	3.50€	6.50€
SODA 0.25 / 0.5	3.20€	4.50€
COCA-COLA ZERO / FANTA / ALMDUDLER / 0.33	4.20€	
SODA (Raspberry, Lemon, Elderberry) 0.25 / 0.5	3.90€	4.90€
APPLE / ORANGE (With sparkling or still water) 0.25 / 0.5	3.90€	4.20€
PAGO JUICES (Apple, Orange, Strawberry, Black Currant)	3.50€	
RAUCH ICE TEA (Peach, Lemon) / 0.33	4.20€	
SCHWEPPES TONIC / BITTER LEMON / 0.33	3.90€	
RED BULL	5.00€	
KURZ GRAPE JUICE (white or red) / 0.25 / 0.5 (With still or sparkling water!)	4.90€	5.90€



BEER

BELGRADE DRAFT BEER / LIGHT ^(A) 0.3 / 0.5	3.90€	5.50€
Our signature craft beer, brewed exclusively for us according to our own recipe		
WIESELBURGER ^(A) 0.5	5.50€	
HEINEKEN ^(A) 0.33	4.50€	
HEINEKEN NON-ALCOHOLIC ^(A) 0.33	5.10€	
ZAJEČARSKO ^(A) 0.33	5.50€	
RADLER WITH ALMDUDLER OR SODA ^(A) 0.5	6.00€	

SPRITZ VARIANTS

WHITE SPRITZER	5.50€	HUGO	6.50€
APEROL SPRITZ	8.50€	BELLINI SPRITZ	8.50€
CAMPARI SPRITZ	8.50€	LIMONCELLO SPRITZ	8.50€

WINES

- EVERY WINE CONTAINS SULPHITES -

SPARKLING WINES

	<u>Glass</u>
ŽUTI CVET SPARKLING ALEKSIĆ (brut, variety: Tamjanika) ^(O)	6.90€
PROSECCO MIONETTO (Charmat method, brut, variety: Glera) ^(O)	5.50€
SZIGETI SPARKLING WINE ^(O)	5.50€



WINES

- EVERY WINE CONTAINS SULPHITES-

WHITE WINES

	<u>Glass</u>
CHARDONNAY RADOVANOVIĆ (dry, variety: Chardonnay) ^(O)	6.50€
CHARDONNAY KOVAČEVIĆ (dry, variety: Chardonnay) ^(O)	6.50€
MORAVA ALEKSIĆ (dry, variety: Morava) ^(O)	6.50€
ŽUTI CVET ALEKSIĆ (dry, variety: Tamjanika) ^(O)	6.50€
TAMJANIKA FRAGARIA (dry, variety: Tamjanika) ^(O)	6.70€
JAGODA FRAGARIA (dry, variety: Strawberry) ^(O)	6.90€
GRÜNER VELTLINER, YELLOW MUSCAT, SAUVIGNON BLANC, G'MISCHTA KURZ ^(O)	4.90€
Mix it with soda!	5.50€
GRÜNER VELTLINER DAC RESERVA KURZ (dry, variety: Grüner Veltliner) ^(O)	6.50€

ROSÉ

	<u>Glass</u>
ROSE RADOVANOVIĆ (dry, variety: Cabernet Sauvignon) ^(O)	6.50€
ROSETTO KOVAČEVIĆ (dry, variety: Merlot, Pinot Noir) ^(O)	6.50€
BARBARA ALEKSIĆ (dry, variety: Muscat Hamburg) ^(O)	6.00€

RED WINE

	<u>Glass</u>
CABERNET SAUVIGNON RADOVANOVIĆ (dry, variety: Cabernet Sauvignon) ^(O)	6.50€
AURELIUS KOVAČEVIĆ (dry, variety: Cabernet Sauvignon, Merlot) ^(O)	7.00€
NOSTALGIA ALEKSIĆ (dry, variety: Cabernet Sauvignon, Merlot, Vranac) ^(O)	5.00€
KARDAŠ ALEKSIĆ (dry, variety: Cabernet Sauvignon) ^(O)	6.50€
PROKUPAC ALEKSIĆ (dry, variety: Prokupac) ^(O)	6.50€
ZWEIGELT KURZ (dry, variety: Zweigelt) ^(O)	5.00€
ROESLER KURZ (dry, variety: Roesler) ^(O)	5.50€

DESSERT WINES

	<u>Glass</u>
BERMET WHITE / RED KOVAČEVIĆ (sweet, Red variety: Cabernet Sauvignon / White variety: Riesling) O	7.00€



COCKTAILS

OUR SIGNATURE COCKTAILS

CHERRY SOUR (Vodka, Cherry liqueur, hot spice, Prosecco)	9.50€
PLUM SOUR (Plum Rakija, Lemon, Sugar syrup, Angostura)	9.50€
MEDOVAČA SPRITZ (Quince and Honey liqueur, Prosecco, soda)	9.50€

COCKTAIL OF YOUR CHOICE

Feel free to tell our bartenders what kind of cocktails you like, and they will do their best to turn your wish into a personalized experience.

For any further questions, uncertainties, or information about allergens and the ingredients we use, don't hesitate to get in touch with our staff – or with our chef directly.



LEAVE US A REVIEW!



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Each of your comments, recommendations, and impressions on Google, Tripadvisor or social media truly means a lot to us.



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