

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

Momo Kapor

Serbian painter, writer, and journalist

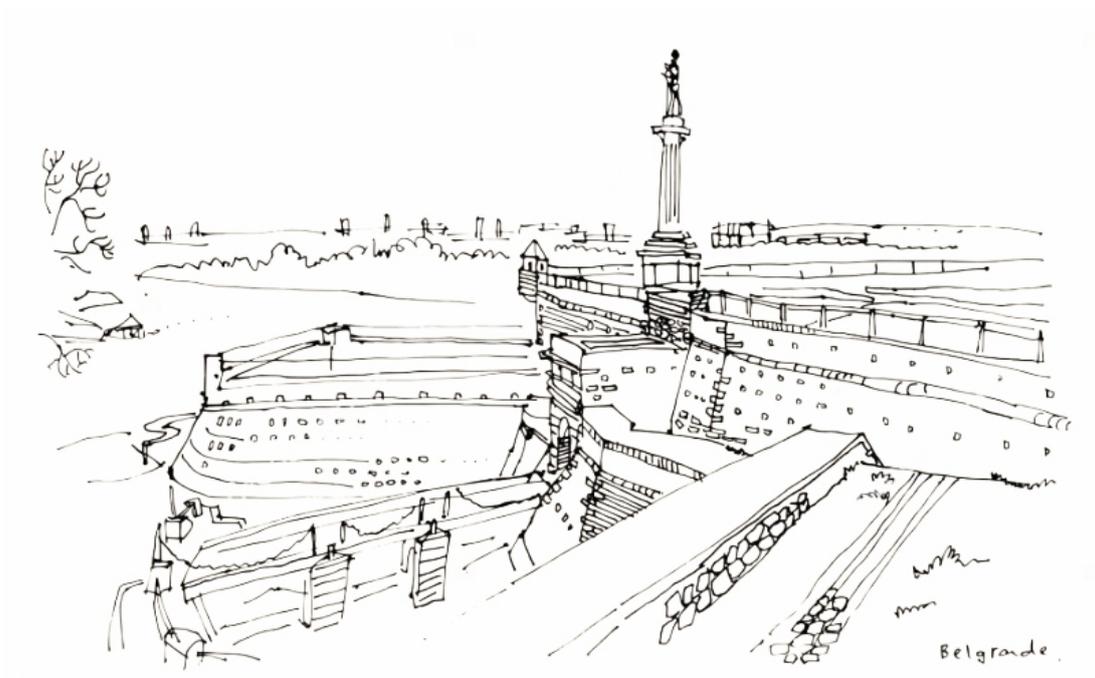


Dear Guests,

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, which we prepare 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€

CHEESE PLATTER FOR 2 PERSONS ^(G, H)

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

19.90€

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



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€

MIXED MUSHROOMS FROM THE PAN

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

10.90€

RISOTTO SHRIMP ^(B, G, L)

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

21.90€

TRUFFLE TAGLIATELLE ^(A, G)

Champignons, truffle paste, truffle oil, cream, parmesan
(VEGETARIAN)

(According to legend, this is an aphrodisiac dish!)

18.90€

SOUPS

CHICKEN SOUP ^(A, C, G)

6.90€

BEEF SOUP ^(A, C, G)

5.50€

Semolina dumplings / Pancake strips

FISH SOUP ^(A, C, G, D)

9.90€

VEGETABLE CREAM SOUP

5.50€

(VEGAN)



MAIN COURSE

*As you may have noticed, many of our dishes include sour cherries as an ingredient.
This is because our sour cherries come from our decades old family plantation!*

BURRATA WITH ARUGULA ^(G, H, L) 12.90€ Burrata, cherry tomatoes, aceto cream, almond flakes, olive oil (VEGETARIAN)	ARUGULA WITH CHERRY TOMATOES & PINE NUTS ^(G, H, L) 10.90€ Arugula, cherry tomatoes, parmesan, pine nuts, cherry aceto (VEGETARIAN)
VIENNESE-STYLE BREADED TURKEY SALAD ^(C) 12.90€ Turkey fillet strips, lamb's lettuce, potato salad, pumpkin seed oil, onion	BEOGRAD SALAD ^(L) 16.90€ Smoked beef loin, cherry aceto, arugula, dried tomatoes, pomegranate

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.*

MUĆKALICA 15.90€ Braised pork, tomatoes, peppers, onions, rice	PREBRANAC 12.90€ Baked white beans, onions, paprika powder (VEGAN)
SATARAŠ 7.90€ Peppers, tomatoes, onions, egg (VEGETARIAN)	SARMA 13.90€ Sauerkraut leaves, mixed minced meat, rice, potatoes
BEEF GOULASH ^(A, G) 19.90€ Beef, mini penne, roasted onions, sour cream	KARADORĐE SCHNITZEL ^(A, C, G, J) 22.90€ Deep Fried Breaded pork roll, kajmak, tartar sauce, lemon wedge



GRILL DISHES

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

ĆEVAPČIĆI Beef, spices, house potatoes, onion, ajvar / 330g	14.90€	PLJESKAVICA Beef, spices, house potatoes, onion, ajvar / 330g	14.90€
GOURMET ĆEVAPČIĆI ^(G) WITH GRILLED PEPPER & KAJMAK SAUCE Beef, grilled pepper, kajmak / 330g	18.90€	STUFFED PLJESKAVICA ^(G) Beef, potatoes, spices, cheese, onion, ajvar / 330g	18.90€
PORK LOIN WITH CHORIZO & SMOKED CHEESE ^(G) Pork, chorizo, smoked cheese, house potatoes, onion / 250g	23.90€	PORK FILLET ^(G) WITH CHEDDAR & BACON WRAP Pork meat, cheddar, pancetta, truffle mashed potatoes / 250g	21.90€
GRILL PLATTER ⁽¹⁾ FOR 1 & 2 PERSONS Beef sausage, pljeskavica, pork, turkey, side dishes / 400g / 800g	21.90€ / 39.90€	“HUN’S SWORD” (FOR 4 PERSONS) Pork loin, turkey fillet, fillet steak, pljeskavica, grilled vegetables, ajvar / 1kg	79.90€

HOMEMADE BEEF SAUSAGE ⁽¹⁾

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

We use an old recipe for making handmade sausages!

14.90€



MAIN SPECIALTIES

FINE DINE Specialties!

Just let yourself be enchanted by the magic of our chef...

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	29.90€
BAJADERA ^(A, C, G, L, F, O) Pork belly cubes, Mediterranean potato mix, roast - sauce / 300g	18.90€	GRATINATED LAMB CHOPS WITH BBQ SAUCE Lamb chops, BBQ sauce, red cabbage, spices / 300g	29.90€
PORK MEDALLIONS ^(G) WITH HORSERADISH-KAJMAK SAUCE Pork, kajmak, rice, horseradish, cream / 300g	22.90€	MARINATED LAMB CHOPS ^(G) Lamb chops, carrot purée, butter, olive oil, spices / 300g	29.90€
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€		



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 / 250g	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€

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 a 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 (VEGETARIAN)	4.50€
GRILLED VEGETABLES (VEGAN)	8.90€	LEPINJA Serbian flatbread (VEGAN)	2.50€
FRENCH FRIES (VEGAN)	4.90€	KAJMAK ^(G) (VEGETARIAN)	4.90€
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 ^(I,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)

As the Dubai cake 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

6.90€

BEOGRAD TIRAMISU ^(A, C, G)

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 in a different way..

Ladyfingers, mascarpone, whipped cream, coffee, cocoa

5.90€

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

Traditional dessert of our grandmothers, prepared with thin layers of pastry, 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

5.90€



DESSERTS

VEGAN COCOA CAKE ^(H)

Dates, almonds, cashews, agave, coconut oil

5.90€

BEOGRAD BAKLAVA ^(A, C, G, H)

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

5.90€

CRÊPES – 2 PIECES ^(A, C, G)

Nutella & walnuts / Apricot jam

8.90€

HOMEMADE ICE CREAM ^(G)

Please ask our staff which flavors are currently available.

2.50€ / Scoop

For any further questions, uncertainties, or information about allergens and the ingredients we use, please contact our staff – or directly our chef.
He enjoys speaking with guests, because he is an artist who wants his art to be recognized and to bring joy to people.

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

Google



LEAVE US A REVIEW!

Tripadvisor



LEAVE US A REVIEW!

We wish you a pleasant stay at Restaurant Beograd!







restaurant —
BEOGRAD
— *seit 1960* —



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