

# TAPAS

<b>PAN CON TOMATE</b> Domaći hleb sa belim lukom, paradajzom i maslinovim uljem Bruschettas with garlic, tomato and olive oil	480
<b>CROQUETAS DE BACALAO</b> Kroketi od bakalara i ajoli sosom Cod croquettes with aioli sauce	850
<b>CROQUETAS DE JAMÓN</b> Kroketi od piletine i španske pršute Jamón Ibérico sa ajoli sosom Chicken and Spanish Jamón Ibérico croquettes with aioli sauce	850
<b>MIROČKI SIR</b> 150g Miročki sir sa domaćim džemom od diulje borounice Miroč cheese with homemade wild blueberry jam	1170
<b>MANCHEGO</b> 100g Španski turdi oučiji sir sušen 12 meseci Spanish hard sheep cheese aged for 12 months	1200
<b>VRGANJI U KREM SOSU</b> <b>PORCINI MUSHROOMS IN CREAM SAUCE</b> Domaći zapečeni urganji sa parmezanom i belim lukom Baked porcini mushrooms with parmesan and garlic	1390
<b>CHORIZO AL VINO</b> Kobasica od mangulice u vinu i medu Mangulica sausage in wine and honey	1280
<b>JAMÓN DE CEBO</b> 80g Španska pršuta od iberijske svinje Spanish cured ham from the Iberian pig	2200
<b>CALAMARES FRITOS</b> 120g Frigane lignje servirane sa ajoli sosom Fried calamari served with aioli sauce	1090
<b>SEPIA FRITOS</b> Fritirana sipa sa ajoli sosom Fried cuttlefish served with aioli sauce	1090
<b>MEJILLONES A LA MARINERA</b> Dagnje i uongole u buzari Mussels and clams in buzara sauce	1150
<b>GAMBAS AL AJILLO</b> Gambori na maslinovom ulju i belom luku Prawns on olive oil and garlic	1450
<b>PIMIENTOS DE PADRÓN</b> 100g Fritirane španske papričice iz mesta Padrón, Galicija Fried Spanish peppers from Padrón Galicia	760
<b>SETAS SEGOVIANA</b> Više vrsta pečuraka sa slaninom i hlebom Mixed mushrooms with bacon and bread	1120

**LAS BANDERITAS** 80g 780  
Kiseli ražnjići  
Pickled skewers

**ACEITUNAS ESPECIADAS** 390  
Marinirane masline  
Marinated olives

**ŠPANSKO PREDJELO ZA DVE OSOBE** 2730  
Španska pršuta Jamón Ibérico, oučiji turdi sir Manchego, Miročki sir, chorizo kobasica, fuet, začinjene masline, gambori na belom luku, kroketi od piletine, pan con tomate, fritirane španske papričice  
Spanish ham Jamón Ibérico, sheep cheese Manchego, "Miročki" cheese, chorizo sausage, fuet, garlic shrimp, seasoned olives, chicken croquettes, pan con tomate, pimientos de Padrón

## SUPE SOUP

**JUNEĆA SUPA** 520  
**BEEF SOUP**

**RIBLJA ČORBA** 550  
**FISH SOUP**

## PAELJE PAELLA

**PAELJA VALENCIANA** 2400  
Tradicionalno špansko jelo sa pirinčem, piletinom, kobasicom od mungulice, biftekom i šafranom  
Traditional Spanish dish with rice, chicken, saffron, mungulica sausage and beef steak

**CRNA PAELJA** 2400  
**BLACK PAELLA**  
Gambori, lignje i sipa u sopstuenom mastilu  
Gambori, squid and cuttlefish in their own ink

**PAELJA OD MORSKIH PLODOVA** 2400  
**PAELLA WITH SEA FOOD**  
Pirinač, morski plodovi, povrće i šafran  
Rice, seafood, vegetables and saffron

**PAELJA VEGETERIANA** 1950  
Pirinač i povrće  
Rice and vegetables

**FIDEUÁ DE MARISCOS** 2450  
Testenina, morski plodovi i paradajz  
Pasta, seafood and tomatoes

# RIBA I MORSKI PLODOVI

## FISH AND SEAFOOD

<b>LIGNJE NA ŽARU</b>	2390
Lignje na paelji sa bundevom i pourćem Grilled calamari with paella and pumpkin and vegetables	
<b>FILETI BRANCINA</b>	2550
<b>SEA BASS FILLETS</b>	
Servirano uz bundevu i pire od celera Served with pumpkin and celeriac purée	
<b>LOSOS SA KATALONSKIM SPANAĆEM</b>	2550
<b>SALMON WITH CATALAN SPINACH</b>	
Losos sa spanaćem pripremljenim sa belim lukom, leblebijom i suvim grožđem Salmon with spinach prepared with garlic, chickpeas, and raisins	
<b>GAMBORI</b> 100gr	780
<b>PRAWNS</b> 100gr	
Pripremljeni na žaru ili buzari Grilled or buzara-style	
<b>PULPO AL HORNO</b>	3300
Hobotnica na mediteranskoj garnituri (krompir, šargarepa, čeri, beli luk, ruzmarin, kapari, masline) Octopus on Mediterranean garnish (potatoes, carrots, cherry tomatoes, garlic, rosemary, capers, olives)	
<b>BACALAR CON SANFINA</b>	2200
Bakalar sa mešavinom pourća Codfish with mixed vegetables	
<b>ZARZUELA</b>	2550
Više vrsta riba i morskih plodova u sosu od paradajza, badema i šafrana Selection of fish and seafood in a tomato, almond and saffron sauce	
<b>MORSKA RIBA</b> 1kg	7650
<b>SEA FISH</b>	
Brancin Sea bass	
<b>MORSKA RIBA PRVE KLASE</b> 1kg	9500
<b>FIRST CLASS SEA FISH</b>	
Romb Turbot	

# MESO

## MEAT

<b>CABRITO AL HORNO</b> 250gr	2990
Mlada jaretina pečena duanaest sati, servirana na pireu u sopstuenom sosu Young goat roasted for twelve hours, served on mash in its own sauce	
<b>BIFTEK U ULJU</b> 250gr <b>BEEF STEAK IN FLAVOURED OLIVE OIL</b>	3550
<b>TOMAHAWK DE CERDO</b> 500gr	2650
Suinjski tomahawk na puteru i pire od tartufa Pork tomahawk with butter and truffle mashed potatoes	
<b>DOMAĆI STARENI RAMSTEK</b> 250gr	3300
Ramstek sa grilouanim kukuruzom, fritiranim španskim papričicama i demi-glance sosem Rump steak with grilled corn, fried Spanish peppers, and demi-glance sauce	
<b>PILEĆI FILE NA KREMASTOJ PALENTI SA DOMAĆIM PESTO SOSEM OD SUŠENOG PARADAJZA I ORAHA</b> 250gr <b>CHICKEN FILLET ON CREAMY POLENTA WITH HOMEMADE SUN-DRIED TOMATO AND WALNUT PESTO</b>	1850
<b>COCHINILLO</b> 1kg	5500
Mlado prase hranjeno isključivo mlekom *Napomena: poručuje se dan ranije Baby pig fed exclusively on milk *Note: must be ordered one day in advance	
<b>IBÉRICO PLUMA</b>	3900
Meso iberijske suinje (pata negra) koje se proteže od krajnjeg dela urata do početka filea, servirano uz Padrón paprike i patatas bravas Iberico pork (pata negra), cut from the junction of the neck and loin, served with Padrón peppers and patatas bravas	
<b>TELEĆI FILE</b> 100g <b>VEAL FILLET</b>	1290
Suež teleći file sa zapečenim aromatičnim krompirom i mixom pečuraka Fresh veal fillet with roasted aromatic potatoes and mixed mushrooms	
<b>RABO DE TORO</b>	1830
Sporo kuvani juneći rep servirani na kremastoj palenti Slow-cooked oxtail served on creamy polenta	
<b>PAČIJI FILE</b> <b>DUCK FILLET</b>	1970
Servirano uz ragu od bundeve i seme golice Served with pumpkin ragout and roasted pumpkin seeds	

# SA VRELOG KAMENA FROM A HOT STONE

**CHULETON** 100gr 830

Domaći juneći ribeye steak odležao 40 dana, pripremljen na tradicionalni španski način, na urelom vulkanskom kamenu  
40-day aged domestic beef ribeye steak, prepared in the traditional Spanish way, on hot volcanic stone

**T-BONE** 100gr 990

Domaći odrezak sa kosti u obliku slova T, koji spaja dva najkvalitetnija dela mesa- file i ramstek  
Beef steak with a T-shaped bone, combining tenderloin and striploin

**BIFTEK NA VRELOM VULKANSKOM KAMENU** 250gr 3550  
**BEEF STEAK ON A HOT STONE**

# SALATE SALADS

<b>VITAMINSKA SALATA</b> <b>VITAMIN SALAD</b> Zelena salata, celer, šargarepa, krastavac, limunov sok, orasi Green salad, celery, carrots, cucumber, lemon juice and walnuts	550
<b>MIXTA PLUS</b> Miks zelenih salata, rukola, čeri paradajz, parmezan, pinjoli Mixed greens, arugula, cherry tomatoes, parmesan, pine nuts	700
<b>RUKOLA ČERI</b> <b>ARUGULA CHERRY TOMATO SALAD</b>	550
<b>GRČKA SALATA</b> <b>GREEK SALAD</b>	680
<b>PARADAJZ SALATA</b> <b>TOMATO SALAD</b>	480

# PRILOZI SIDE DISHES

<b>GRILOVANO POVRĆE</b> 250gr <b>GRILLED VEGETABLES</b> Paprika, tikvice, šampinjoni, patlidžan, luk Paprika, zucchini, mushrooms, eggplant, onion	520
<b>PIRE KROMPIR / MASHED POTATOES</b>	480
<b>PIRE KROMPIR SA TARTUFIMA</b> 250gr <b>MASHED POTATOES WITH TRUFFLES</b>	520
<b>POMFRIT / FRENCH FRIES</b> 250gr	320
<b>KATALONSKI SPANAĆ SA LEBLEBIJOM</b> <b>CATALAN SPINACH WITH CHICKPEAS</b>	510
<b>MEDITERANSKA GARNITURA</b> <b>MEDITERRANEAN SET</b> Šargarepa, krompir, kapar, masline, čeri, paradajz, beli luk, belo vino, ruzmarin Carrot, potato, caper, olives, cherry tomatoes, garlic, white wine, rosemary	580
<b>FETA SIR / FETA CHEESE</b> 100gr	220
<b>PARMEZAN / PARMESAN</b>	320
<b>AJOLI SOS / AIOLI SAUCE</b>	250
<b>KUVER / COUVER</b>	160
<b>DOMAĆI HLEB SA MASLINOVIM ULJEM I ORIGANOM</b> <b>HOMEMADE BREAD WITH OLIVE OIL AND OREGANO</b>	240

# DEZERTI DESSERTS

<b>KOLAČ OD MAKA SA BELOM ČOKOLADOM</b> <b>POPPY SEED CAKE WITH WHITE CHOCOLATE</b>	630
<b>TARTA DE QUESO</b> Kremasti baskijski čizkejk preliuen čokoladom / specijalitet iz San Sebastián Creamy Basque cheesecake topped with chocolate / a specialty from San Sebastián	660
<b>SUFLE</b> <b>SOUFFLE</b> Vruć čokoladni kolač serviran sa sladoledom od vanile Hot chocolate cake served with vanilla ice cream	680
<b>DOMAĆA PITA SA BOROVMICAMA</b> Domaća pita od divlje borovnice sa Kopaonika Homemade wild blueberry pie from Kopaonik	450
<b>CREMA CATALANA</b> Katalonski kremasti dezert od vanile preliuen karamelizovanim šećerom I svezim voćem Catalan creamy vanilla dessert topped with caramelized sugar and fresh fruits	580
<b>SLADOLED KUGLA</b> / vanila <b>ICE CREAM SCOOP</b> / vanilla	200

# TOPLI NAPICI HOT DRINKS

<b>ESPRESSO</b>	220
<b>DUPLI ESPRESSO</b>	320
<b>MACCHIATO</b>	240
<b>ESPRESSO SA MLEKOM</b>	250
<b>CAPPUCINO</b>	260
<b>NESCAFE</b>	240
<b>NESCAFE SA ŠLAGOM</b>	260
<b>DOMAĆA KAFA</b>	200
<b>ČAJ</b>	200

# VODE WATER

<b>MINERALNA VODA - GAZIRANA / SPARKLING</b>	0.25l/0.75l	240/380
<b>MINERALNA VODA - NEGAZIRANA / STILL</b>	0.25l/0.75l	240/380

# BEZALKOHOLNI NAPICI SOFT DRINKS

<b>COCA COLA - COCA COLA ZERO</b>	0.25 l	300
<b>TONIC / BITTER LEMON</b>	0.25 l	300
<b>FANTA</b>	0.25 l	300
<b>SPRITE</b>	0.25 l	300
<b>FUZE TEA</b>	0.25 l	280
<b>NEGAZIRANI SOKOVI / NON-CARBONATED JUICES</b>	0.20 l	300
<b>RED BULL</b>	0.25 l	530
<b>CEĐENA POMORANDŽA / FRESH ORANGE JUICE</b>	0.20 l	320
<b>CEĐENI GREJP / SQUEEZED GRAPEFRUIT</b>	0.20 l	330
<b>LIMUNADA / LEMONADE</b>	0.20 l	260
<b>CEĐENI MIX / SQUEEZED MIX</b>	0.20 l	370

# APERITIVI I DIGESTIVI APERITIFS AND DIGESTIV

<b>MARTINI (BIANCO)</b>	0.05l	390
<b>GORKI LIST</b>	0.05l	340
<b>JEGERMEISTER</b>	0.05l	450

## LIKERI / LIQUEUR

<b>BAILEY'S</b>	0.05l	570
<b>CAMPARI</b>	0.05l	450
<b>RAMAZZOTTI</b>	0.05l	390

## VODKA

<b>GREY GOOSE</b>	0.03l	740
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## RAKIJE BRANDY

### MANASTIRSKA RAKIJA

<b>ŠLJIVA / PLUM</b>	0.03l	420
<b>DUNJA / QUINCE</b>	0.03l	420
<b>KAJSIJA / APRICOT</b>	0.03l	420
<b>VILJAMOVKA / PEAR</b>	0.03l	420
<b>ORHOVAČA</b>	0.03l	390
<b>UTEHA NAŠA</b>	0.03l	550

## TEKILA TEQUILA

<b>JOSE CUERVO SILVER</b>	0.03l	430
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# DŽIN GIN

<b>SINER MOJ</b>	0.03l	360
<b>NORDÉS</b>	0.03l	560

# RUM

<b>RON ZAKAPA CENTENARIO</b>	0.03l	1100
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# VISKI WHISKEY

<b>JAMESON - IRISH WHISKEY</b>	0.03l	450
<b>CHIVAS REGAL "12"</b>	0.03l	600
<b>JOHNIE BLACK</b>	0.03l	640
<b>ABERLOUR "12"</b>	0.03l	720
<b>GLENMORANGIE QUINTA RUBAN "14"</b>	0.03l	850
<b>GLENFIDDICH "18"</b>	0.03l	1650
<b>GENTLMAN JACK</b>	0.03l	620
<b>JACK DANIEL'S</b>	0.03l	480
<b>GLENMORANGIE "10"</b>	0.03l	680

# KONJAK COGNAC

<b>MARTEL</b>	40%	0.03l	620
<b>HENNESSY FINE V.S.O.P</b>	40%	0.03l	900
<b>COURVOISIER X.O</b>	40%	0.03l	2150

# PIVA BEER

<b>CARLSBERG</b>		0.25l	390
<b>ERDINGER</b>		0.33l	680
<b>LAV PREMIUM</b>		0.33l	320
<b>SAN MIGUEL FRESCA</b>		0.33l	690
<b>BUDWEISER DARK</b>		0.33l	480
<b>SOMERSBY JABUKA / MOJITO / MANDARINA</b>		0.33l	450
<b>ESTRELLA DAMM</b>		0.33l	450
<b>TUBORG</b>		0.33l	400
<b>TUBORG ICE</b>		0.33l	400

# TOČENA PIVA DRAFT BEER

<b>CARSLEBERG</b>		0.30l	350
<b>CARSLEBERG</b>		0.50l	550