

S K Y
L O U
N G E
B E L G R A D E

STARTERS

SEA BASS CARPACCIO Served with fresh black truffles

TUNA TATAR Served on avocado with spring onions

OCTOPUS CARPACCIO Served with mixed green salad and citrus fruit

SMOKED TUNA CARPACCIO With citrus dressing and micro herbs

BURRATA With arugula, marinated beetroot and roasted pine nuts

BEEF TATARE Tenderloin beef filet with toasted bread and aromatic butter

BEEF CARPACCIO Thinly sliced beefsteak with arugula, parmesan cheese, and mustard dressing

EDAMAME Boiled Japanese green soybeans, salt, sriracha optional

DYNAMITE SHRIMP Crispy panko shrimp served on couscous with vegetables and hollandaise sauce

SHRIMPS IN SAFT WITH SALAD AND GOAT CHEESE Cleaned sautéed shrimps on butter and aromatic herbs

SALADS

SASHIMI SALAD Fresh salmon, crab sticks, cucumber, crispy tempura, tobiko. Served with spicy mayonnaise

OCTOPUS SALAD Served with potatoes, tomatoes, parsley, caper, spring onion and fennel

AVOCADO SALAD With prawns and tuna / prawns and marinated tuna, served on a salad mix with passion fruit dressing and aromatic bread

GRILLED CHICKEN SALAD Iceberg lettuce with grilled chicken, cherry tomatoes, crispy tortilla, mozzarella, almond and honey-lemon dressing

BEEFSTEAK IN OYSTER SAUCE With fresh, crispy salad, cherry tomato, pomegranate, mozzarella and pumpkin seeds

LETTUCE WITH GOAT CHEESE Lettuce with pumpkin seeds, roasted peppers, pomegranate, goat cheese and cherry tomatoes

MIXED GREEN SALAD With cherry tomato, parmesan cheese and pine nuts

CHERRY TOMATO SALAD With mozzarella and basil

SOUPS

TOM YUM Thai soup served with prawns, oyster mushrooms, button mushrooms, coconut cream, cilantro and spring onion

TOMATO SOUP Served with cherry tomatoes, baby mozzarella, fresh basil and aromatic bread

FRESH FISH

SHRIMPS 100gr

- On the grill
- On buzara, white or red

RED MULLET 100gr

SUPREME CATEGORY, RED SEA BREAM, RED SNAPPER, JOHN DORY 100gr

FIRST CATEGORY, SEA BREAM, SEA BASS, BRILL, SOUL FISH

- Prepared on the grill
- Prepared on wood with vegetables /ask the waiter for the availability of fish/
- Fish leaf prepared in butter

GRILLED OCTOPUS Served with grilled vegetables and wedges

GRILLED SQUIDS OR FRIED SQUIDS Served with boiled potatoes

GRILLED TUNA STEAK FROM THE OVEN Marinated tuna steak served on arugula with cherry tomato and pine nuts

SALMON TERIYAKI Grilled salmon served with wasabi mashed potato, grilled asparagus and teriyaki sauce

MAIN COURSE

SEA FOOD PASTA With wild Sea bass, prawns and cherry tomato

RISOTTO WITH LOBSTER TAIL Creamy risotto with lobster and lemon butter sauce

BLACK RISOTTO With octopus, shrimps and squids

SKY BURGER Beef, tomato, red onion, iceberg salad, Cheddar cheese, jalapeno peppers, pickled cucumbers, mayonnaise and pepper sauce, served with French fries

ROLLED LAMB WITH TRUFFLE PUREE AND WINE SAUCE

TURKEY FILLET With chimichurri sauce and sautéed carrot on butter and honey

DUCK DRUMSTICK WITH CRANBERRY SAUCE Duck drumstick with potatoes in butter in cranberry sauce, olives, sun-dried tomatoes, garlic

CRISPY CHICKEN WITH RICE Chicken fillet breaded with crispy bread crumbs served with sweet and sour sauce

VEGETABLE STIR FRY Fried vegetables in oyster-pepper sauce with rice

- With beefsteak
- With chicken

PAD THAI NOODLES Fried rice noodles with vegetables in Pad Thai sauce, sprinkled with peanuts

- With beefsteak
- With chicken
- With shrimps

SKYLOUNGE ODRESCI

PREMIUM STEAKS

WAGYU AUSTRALIJA STRIPLOIN 100gr

BLACK ANGUS AMERICA STRIPLOIN 100gr

HOME-MADE STEAKS

RIB EYE 100gr

T-BON 100gr

VEAL CUTLET 100gr

TENDERLOIN portion 270gr

BEEF TAGLIATA On a platter roasted in hot butter /prepared in front of the guest/

- For 2 persons
- For 1 person

NEW ZEALAND LAMB CHOPS Grilled New Zealand lamb served with potato wedges in truffle sauce, roasted peppers and pepper sauce

FREE SIDE DISHES AND SAUCES WITH STEAKS OF YOUR CHOICE

- French fries
- Mashed potatoes
- Roasted aromatic potatoes
- Grilled vegetables
- Carrots with honey and butter

- Pepper sauce
- Truffle cream sauce
- Mushroom cream sauce

SIDE DISHES FOR AN EXTRA CHARGE

- Grilled asparagus with cherry tomatoes
- Mashed potatoes with truffles
- Dalmatian garnish (boiled chard with potatoes)
- Sauteed young spinach with garlic in olive oil

SUSHI SIGNATURE

KING LOBSTER Thinly sliced Lobster steam cream lemon butter served topped with Rice mix with tiger prawn cream truffle sauce and black caviar

SUSHI KING Rice mix with tiger prawn cream truffle sauce topped salmon, yellowtail, tuna, bbq eel, salmon caviar and black caviar

WAGYU NIGIRI Australijski Wagyu striploin sa terijaki I balzamik sosom 2 pieces

CARAMEL MAKI Tempura gambor, štapići od krabe, hrskavi kraba miks, avokado, karamel sos 8 pieces

YAKUZA MAKI Crab sticks, shrimp tempura, avocado, cucumber. Salmon topped with sweet chili sauce, mayonnaise, spring onions and crispy tempura 8 pieces

MAKI ROLL

FUJI MAKI Shrimp tempura, crab sticks, cucumber, avocado, crispy tempura, spring onions with sweet chilly and teriyaki sauce 6 pieces

CALIFORNIA MAKI Crab stick, cucumber, avocado, Ebi shrimp and tobiko caviar 6 pieces

DRAGON MAKI Crab stick, BBQ Eel, avocado, cucumber, teriyaki sauce, spring onion, crispy tempura 6 pieces

CATERPILLAR MAKI Crab stick, cucumber, avocado, Ebi shrimp and tobiko caviar 6 pieces

CRAZY MAKI Shrimp tempura, salmon, avocado, cucumber, crab stick, spicy mayonnaise, tobiko caviar and crispy tempura teriyaki sauce 6 pieces

TEM MAKI Crab stick, Ebi shrimp, cucumber, deep fried tempura crispy topped salmon tuna avocado spicy mayo and salmon caviar, sweet chili sauce 6 pieces

SPICY TUNA AND SALMON MAKI Fresh tuna and salmon, Avocado, spring onion, 3 pieces' salmon and 3pieces Tuna

VOLCANO MAKI Crab stick, avocado, Ebi shrimp, topped with crispy tempura salmon, tuna, sea bass, spicy mayo, honey lemon and black caviar 6 pieces

SUSHI SIGNATURE

SASHIMI LOBSTER Thinly sliced Lobster served with hiyashi wakame seaweed salad and honey lemon cream sauce 5 pieces

SASHIMI SCALLOP Thinly sliced Scallop served with hiyashi wakame seaweed salad and honey lemon cream sauce 5 pieces

HAMACHI SASHIMI 5 pieces

SALMON SASHIMI 5 pieces

TUNA SASHIMI 5 pieces

NIGIRI SUSHI

HOTATE NIGIRI Lightly grilled scallops, served with baby spinach, topped with hollandaise sauce 3 pieces

IKURA NIGIRI Salmon caviar 3 pieces

SEA BASS NIGIRI 3 pieces

UNAGI NIGIRI [BBQ eel] 3 pieces

HAMACHI NIGIRI [Yellowtail] 3 pieces

SALMON NIGIRI [Salmon] 3 pieces

MAGURO NIGIRI [Tuna] 3 pieces

TAIGAEBI NIGIRI [Tiger prawn] 3 pieces

VAGYU NIGIRI prepared by our chef Tongan

SKY
LOUNGE
BELGRADE