

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

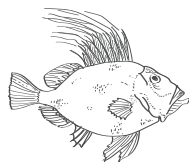
ALL PRICES ARE EXPRESSED IN DINARS (RSD), INCLUDING VAT.

FRESH WILD FISH

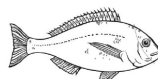
FRESH ADRIATIC FISH 1 kg [11,000]



SEA BASS



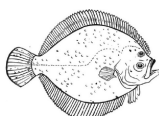
JOHN DORY



SEA BREAM



DENTEX



TURBOT



RED SEA BREAM



RED MULLET
100gr [575]

* Prepared on the grill / Prepared in the oven with vegetables / ask the waiter for the availability of fish/ [1,400]
In salt [400]

STARTER RECOMMENDATION

SEA BASS CARPACCIO [2,180]

Served with black truffles
/ portion for 2 persons /

OCTOPUS CARPACCIO [2,610]

Served with mixed green salad
and citrus fruit

TUNA TATAR [1,980]

Served on avocado with
spring onions

LANGOUSTINE 100gr [1,420]

– On the grill
– On buzara, white or red

RISOTTO WITH
LOBSTER TAIL    [4,650]

Creamy lobster and
shrimp risotto

BLACK RISOTTO   [2,880]

With seafood

RAZOR CLAMS IN BUTTER   [1,850]

BUZARA MIX  [2,650]

Vongole, mussels and
razor clams "Buzara"

WINE RECOMMENDATION



BOTTLE

CORTON CHARLEMAGNE
Grand Cru Vincent Gerardin [42,000]

HENRY BOILLOT
Puligny Montrachet 1er Cru [38,000]

CERVARO DELLA SALLA
Antinori [17,500]


MERSAULT LES NARVAUX
Vincent Girardin [16,000]


LA CHABLISIENNE
Les Grenouilles Grand Cru [14,000]

STEAKS AND MEAT

STEAKS

WAGYU JAPAN KAGOSHIMA	100gr	[14,500]
BLACK ANGUS AMERICA STRIPLOIN	100gr	[2,500]
TENDERLOIN	300gr	[3,500]
RIBEYE	100g	[1,200]
T-BONE	100g	[840]

NEW ZEALAND
LAMB CHOPS  [6,950]
Juicy potatoes
with truffle sauce,
roasted peppers
and pepper sauce

TENDERLOIN IN BUTTER  [4,800]
Roasted on hot board
with butter
/prepared in front
of the guest/

STARTER RECOMMENDATION

BEEF CARPACCIO  [3,200] Thinly sliced tenderloin with arugula, parmesan cheese, acetto crème and mustard / portion for 2 persons /
BEEF TATARE  [2,650] Tenderloin beef filet with toasted bread and aromatic butter
BELLOTA IBERICO [2,460]
ITALIAN BURRATA   [2,280] With arugula, marinated beetroot and roasted pine nuts

WINE RECOMMENDATION



	BOTTLE
CHATEAU LAFITE Rothschild	[230,000]
CHATEAU LATOUR Pauillac	[210,000]
MASSETO TOSCANE Masseto	[190,000]
NAPA VALLEY Opus One	[175,000]
DOMAINE JEAN-JACQUES CONFURON Clos de Vougeot Grand Cru	[65,000]
TIGNANELLO Antinori	[23,500]
DINGAČ ROYAL Matuško	[17,000]

FREE SIDE DISHES AND SAUCES WITH STEAKS OF YOUR CHOICE

- French fries
- Mashed potatoes
- Grilled vegetables
- Pepper sauce
- Red wine sauce

SIDE DISHES FOR AN EXTRA CHARGE

- Grilled asparagus with cherry tomatoes [800]
- Mashed potatoes with truffle [450]
- Dalmatian garnish
(Swiss chard with potatoes) [450]
- Sauteed young spinach with garlic
in olive oil [450]
- Truffle cream sauce [450]
- Aromatic potatoes [350]

SUSHI

CHEF RECOMMENDATION

SCALLOP NIGIRI    [3,450]

Lightly grilled scallops, served with baby spinach, topped with hollandaise sauce, truffle and shrimp sauce

SCALLOP SASHIMI  [2,790]

Thinly sliced scallop served with hiyashi wakame seaweed salad and honey lemon dressing / 5 pieces

KING LOBSTER   [3,550]

Thinly sliced lobster with lemon butter cream, served with rice and shrimp sauce, topped with black tobico

NIGIRI SELECTION  [4,450]

Selection of nigiri: salmon, tuna, hamachi, seabass, eel, sea weed, black tobiko, ebi shrimp, scallops / 9 pieces

YAKUZA MAKI  [2,350]

Crab sticks, shrimp tempura, avocado, cucumber, salmon topped with sweet chili sauce, mayonnaise, spring onions and crispy tempura / 8 pieces

CARAMEL MAKI  [2,250]

Shrimp tempura, avocado, crab sticks, rice topped with crispy crab and caramel sauce / 8 pieces

STARTER RECOMMENDATION

TUNA TACOS  [1,980]

Fried tuna with tom yum spices, tomato, onion, cheddar cheese and avocado

EDAMAME [660]

Boiled Japanese green soybeans, salt, sriracha optional

SPRING ROLLS [750]

In rice dough with sweet chili sauce

NIGIRI

UNAGI NIGIRI [2,550]

BBQ eel / 3 pieces

HAMACHI NIGIRI [2,450]

Japanese Amberjack / 3 pieces

SALMON NIGIRI [1,550]

Fresh salmon with rice / 3 pieces

TUNA NIGIRI [1,790]

Fresh tuna with rice / 3 pieces

MAKI ROLLS

DRAGON MAKI  [2,450]

Crab sticks, BBQ eel, avocado, cucumber, teriyaki sauce, spring onion, crispy tempura / 6 pieces

VOLCANO MAKI  [2,550]

Crab stick, avocado, ebi shrimp, topped with crispy tempura, salmon, tuna, sea bass, spicy mayo, honey lemon and black tobico / 6 komada

TEM MAKI  [2,790]

Crab stick, ebi shrimp, cucumber, crispy tempura salmon, tuna avocado spicy mayo and sweet chili sauce / 6 pieces

FRIENDSHIP ROLL  [3,280]

Salmon, tuna, crab sticks, avocado, cucumber, spring onions, cream cheese, teriyaki sauce and shrimp tempura / 8 pieces

SPICY TUNA AND SALMON MAKI  [1,980]

Fresh tuna and salmon, avocado, spring onion, 3 pieces salmon and 3 pieces tuna

FUJI MAKI [2,250]

Shrimp tempura, crab sticks, cucumber, avocado, crispy tempura, spring onions with sweet chilly and teriyaki sauce, tobico, mayonnaise / 6 pieces

CRAZY MAKI  [1,850]

Shrimp tempura, salmon, avocado, cucumber, crab sticks, spicy mayonnaise, tobiko and crispy tempura teriyaki sauce / 6 pieces

CALIFORNIA MAKI  [1,620]

Crab sticks, cucumber, avocado, ebi shrimp and tobiko / 6 pieces

SAMURAI MAKI  [1,490]

Asparagus, green salad, bell pepper, carrot, cucumber, pickled ginger, avocado topped with sesame seed and lemon honey sauce / 6 pieces

SASHIMI

LOBSTER SASHIMI  [4,850]

Thinly sliced lobster served with hiyashi wakame seaweed salad and honey lemon cream sauce / 5 pieces

HAMACHI SASHIMI [2,790]

Japanese Amberjack / 5 pieces

TUNA SASHIMI [1,860]

Fresh tuna / 5 pieces

SALMON SASHIMI [1,750]

Fresh salmon / 5 pieces

OTHER SPECIALTIES

FISH

GRILLED OCTOPUS [4,700]
Served with grilled vegetables and potatoes

GRILLED SQUIDS OR FRIED SQUIDS 🌿 [2,350]
Served with boiled potatoes

GRILLED TUNA STEAK [2,650]
Marinated tuna steak served on arugula, with cherry tomatoes, pine nuts and parmesan

SEA FOOD PASTA 🌿 🍷 🍤 [2,170]
With wild Sea bass, prawns and cherry tomato

MEAT

SKY BURGER 🌿 🍷 [1,950]
Beef, tomato, red onion, iceberg salad, Cheddar cheese, pickled cucumbers, mayonnaise, served with French fries

TURKEY BREAST [1,970]
With chimichurri sauce and sautéed carrot on butter and honey

CRISPY CHICKEN WITH RICE 🌿 [1,650]
Chicken fillet with crispy bread crumbs served with sweet chilly

ASIA

SALMON TERIYAKI 🌿 🍷 [2,380]
Grilled salmon served on pumpkin risotto, with baby spinach and teriyaki sauce

SMOKED TUNA CARPACCIO [1,990]
With citrus dressing and micro herbs

SHRIMP KADAIF 🍷 🍤 [1,990]
Shrimps with kadaif, mozzarella cheese, cherry tomato and sweet sauce




DUCK DRUMSTICK WITH CRANBERRY SAUCE 🍷 [2,790]
Duck drumstick with potatoes in butter, olives, sun-dried tomatoes, garlic

VEGETABLE STIR FRY 🌿 🍷 🍤 🍷
Fried vegetables
– in oyster-pepper sauce with rice [1,280]
– With beefsteak [2,190]
– With chicken [1,690]


PAD THAI NOODLES 🍷 🍤
– With shrimps and squids [2,660]
– With beefsteak [2,350]
– With chicken [1,850]
– With vegetables [1,450]

STARTERS, SOUPS, SALADS

STARTERS


DYNAMITE SHRIMPS    [1,950]
Crispy panko shrimp served on couscous with vegetables and hollandaise sauce



CRISPY CHICKEN WRAPS   [1,450]
Chicken wrapped in crispy dough, with Greek yogurt, chives and almonds


COCKTAIL SHRIMPS  [1,950]
Fried crispy shrimps with paprika, onion and sweet chilly

CHEESE SELECTION   [1,820]



SALADS


GREEN SALAD  [880]
Mix salad with pumpkin seed, roasted peppers, pomegranate, goat cheese and cherry tomatoes

MIXED GREEN SALAD   [880]
With cherry tomato, parmesan cheese and pine nuts



CHERRY TOMATO SALAD  [880]
With baby mozzarella and basil



SOUPS

TOM YUM   [1,550]
Thai soup served with prawns, oyster mushrooms, button mushrooms, coconut cream, cilantro and spring onion



TOMATO SOUP  [840]
Served with cherry tomatoes, baby mozzarella, fresh basil and aromatic bread
/ lent option /



SALAD MEALS




AVOCADO SALAD   [2,410]
With prawns and marinated tuna, served on a salad mix with passion fruit dressing and aromatic bread

BEEFSTEAK IN OYSTER SAUCE   [2,410]
With fresh, crispy salad. cherry tomato, mozzarella and pumpkin seeds

OCTOPUS SALAD [2,870]
Served with potatoes, tomatoes, parsley, caper, spring onion and fennel

SHRIMPS IN WINE SAUCE WITH SALAD AND GOAT CHEESE   [2,280]
Shrimps sautéed on butter and white wine

SASHIMI SALAD   [1,690]
Fresh salmon, crab sticks, cucumber, crispy tempura, tobiko. Served with spicy mayonnaise and avocado

GRILLED CHICKEN SALAD    [1,650]
Iceberg lettuce with grilled chicken, cherry tomatoes, crispy tortilla, mozzarella, almond and honey-lemon dressing

DESSERTS

PAVLOVA WITH SEASONAL FRUIT 🌿 🍷 🍳 [820]
Fluffy vanilla cream, meringue, lime and warm fruit sauce

FERERRO CAKE 🍷 🍳 [840]
Choco-hazelnut ganache with mascarpone cream

RASPBERRY PISTACHIO LAYER CAKE 🌿 🍷 🍳 🍷 [800]
Cake with light pistachio mousse and raspberries

**DESSERT WITH CARAMELIZED WHITE CHOCOLATE
AND POACHED PEAR** 🌿 🍷 🍳 🍷 [840]
Caramelized white chocolate cream with pear
and hazelnut panna cotta

CHOCOLATE MOUSSE WITH BAILEYS 🌿 🍷 🍳 [810]
Milk chocolate mousse on brownie

CHOCOLATE RAW CAKE 🍷 [800]
Healthy chocolate cake with avocado and chocolate
/lent/

MACHA CAKE 🍷 🍳 [800]
Hazelnut, passion fruit cream,
macha tea, dark chocolate

ICE CREAM SELECTION [280]
Scoop

/ ALLERGENS /



Gluten



Dairy



Nuts



Eggs



Mushrooms



Shrimps



Fish



Shells



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