

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



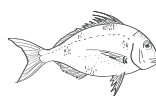
SEA BREAM



DENTEX



TURBOT



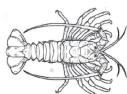
RED SEA BREAM



RED MULLET
100gr [575]



MEDITERRANEAN
LOBSTER
1 kg [16.500]



KING LOBSTER
1 kg [18.200]



KING CRAB
one piece [11.750]

* 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 razor clams "Buzara"

BEEF TATAR WITH KING CRAB  [6,300]

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]

TOMAHAWK BLACK ANGUS STEAK	100gr	[2,000]
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 SQUID OR FRIED SQUID  [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]
Shrimp 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 shrimp and squid [2,660]
– With beefsteak [2,350]
– With chicken [1,850]
– With vegetables [1,450]


STARTERS, SOUPS, SALADS

STARTERS

HAMACHI CARPACCIO  [3,450]
With black truffles and yuzu ponzu


DYNAMITE SHRIMP    [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 SHRIMP  [1,950]
Fried crispy shrimp 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

SHRIMP IN WINE SAUCE WITH SALAD AND GOAT CHEESE   [2,280]
Shrimp 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

SICHUAN MOUSSE Black chocolate and sichuan pepper mousse with orange insert	[950]
YUZU MOUSSE White chocolate mousse with yuzu fruits, served with cold strawberry and Madagascar vanilla soup	[950]
CARAMEL CAKE Black chocolate cream with home-made caramel on black chocolate brownie	[900]
SORBET Fruit sorbet (strawberries, raspberries and lemon)	[800]
CREAMY LIME AND RASPBERRY CAKE Lime and raspberry cream on poppy crust with dried raspberries	[900]
SUGARLESS VEGE CAKE Creamy vege cake with peanut butter and coconut milk cream on the hazelnut crust with raspberry insert	[950]
FERERRO CAKE Choco-hazelnut ganache with mascarpone cream	[840]
MACHA CAKE Hazelnut, passion fruit cream, macha tea, dark chocolate	[800]

/ ALLERGENS /



Gluten



Dairy



Nuts



Eggs



Mushrooms



Shrimp



Fish



Shells



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