

**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

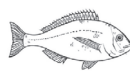
## FRESH ADRIATIC FISH 1 kg [11,000]



SEA BASS



JOHN DORY



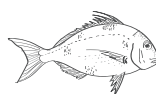
SEA BREAM



DENTEX



TURBOT



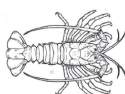
RED SEA BREAM



RED MULLET  
100gr [675]



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

BLACK RISOTTO   [2,880]

With seafood

RISOTTO WITH  
LOBSTER TAIL    [4,650]

Creamy lobster and shrimp risotto

MUSSELS ON WHITE  
OR RED BUZARA  [2,150]

BEEF TATAR WITH KING CRAB  [6,300]

## WINE RECOMMENDATION



BOTTLE

CORTON CHARLEMAGNE  
Grand Cru Vincent Gerardin [55,000]

HENRY BOILLOT  
Puligny Montrachet 1er Cru [24,000]

CERVARO DELLA SALLA  
Antinori [20,000]

MERSAULT LES NARVAUX  
Vincent Girardin [25,000]

LA CHABLISIENNE  
Les Grenouilles Grand Cru [20,200]

DINING SET [200]

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# STEAKS AND MEAT

## STEAKS

WAGYU JAPAN KAGOSHIMA	100gr	[14,500]
BLACK ANGUS STRIPLOIN	100gr	[2,500]
TENDERLOIN	300gr	[3,800]
RIBEYE	100g	[1,200]
T-BONE	100g	[940]

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	[2,860]
5-year-old Spanish prosciutto	
ITALIAN BURRATA  	[2,280]
With arugula, marinated beetroot and roasted pine nuts	

## WINE RECOMMENDATION



	BOTTLE
CHATEAU LAFITE Rothschild	[420,000]
CHATEAU LATOUR Pauillac	[239,000]
MASSETO TOSCANE Masseto	[230,000]
NAPA VALLEY Opus One	[135,000]
DOMAINE JEAN-JACQUES CONFURON Clos de Vougeot Grand Cru	[57,000]
TIGNANELLO Antinori	[35,000]
DINGAČ ROYAL Matuško	[19,800]

## 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]

DINING SET [200]

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# SUSHI

## CHEF RECOMMENDATION

### SCALLOP SASHIMI [2,790]

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

### RAINBOW ROLL [3,250]

Crab leg, spring onion, spicy mayonnaise, avocado, salmon, tuna, hamachi, bbq eel, sea bass, ebi shrimp

### CAPUCCINO ROLL [2,890]

Tempura shrimp, ebi shrimp, avocado, cucumber, mayonnaise, teriyaki sauce, spring onion, tobiko, crispy tempura

### SPIDER ROLL [2,750]

Crispy crab, crab leg, cucumber, avocado, crispy tempura, spicy mayonnaise, teriyaki sauce

## 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

## OMAKASE NIGIRI

### SCALLOP NIGIRI [1,150]

Scallops, baby spinach, truffle, hollandaise sauce, gambora sauce / 1 piece

### UNAGI NIGIRI [850]

BBQ eel / 1 piece

### HAMACHI NIGIRI [1,750]

Wasabi, mayonnaise, ginger, spring onion, yuzu juice, Himalayan salt, black caviar / 1 piece

### SALMON NIGIRI [985]

Avocado cream, oranges, spring onion, wild salmon roe / 1 piece

### TUNA NIGIRI [1,350]

Kombu soy, black caviar, wild salmon caviar, ginger, spring onions, gold leaf / 1 piece

### TEMAKI CALIFORNIA [1,730]

Gambor, crab stick, avocado, cucumber, cabbage, eel, wild salmon caviar, mayonnaise / 1 piece

### SNOW BALL NIGIRI [1,880]

Scallop, salmon, tuna, ebi, cream cheese, almond leaves, orange cream, wild salmon caviar, golden leaf / 1 piece

## 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

### CARAMEL MAKI [2,250]

Tempura gambor, crab sticks, crispy crab mix, avocado, caramel sauce / 8 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 [1,950]

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

### CALIFORNIA MAKI [1,850]

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

### YAKUZA MAKI [2,350]

Tempura gambor, crab sticks, salmon, avocado, cucumber, spring onion, sweet and spicy mayonnaise, crispy tempura / 8 pieces

## SASHIMI

### LOBSTER SASHIMI [4,850]

Thinly sliced lobster served with hiyashi wakame seaweed salad and honey lemon cream sauce / 3 pieces

### HAMACHI SASHIMI [1,800]

Japanese Amberjack / 3 pieces

### TUNA SASHIMI [1,250]

Fresh tuna / 3 pieces

### SALMON SASHIMI [1,350]

Fresh salmon / 3 pieces

### SASHIMI OMAKASE ROLL [1,780]

Salmon, tuna, black caviar, ebi, crab stick, scallop, cucumber in wasabi sauce, gold leaf / 1 piece

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# OTHER SPECIALTIES

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## 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

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## 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

### BEEF KATSU CURRY [2,980]

Crispy breaded steak with Japanese curry, potatoes, baby carrots and rice

### BIRYANI WITH CHICKEN [2,550]

Slow cooked rice, seasoned with dried fruit, anise, saffron and cinnamon bark, served with red curry sauce and chicken

### SEAFOOD BIRYANI [3,350]

Slow cooked rice, seasoned with dried fruit, anise, saffron and cinnamon bark, served with red curry sauce, squid and gambori

### PAD THAI NOODLES

- With shrimp and squid [2,660]
- With beefsteak [2,350]
- With chicken [1,850]
- With vegetables [1,450]




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# STARTERS, SOUPS, SALADS

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## 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



**GJOZA** [1,280]  
Japanese dumplings filled with chicken and vegetables, with ponzu sauce

**CHEESE SELECTION**   [1,820]

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## 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

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## 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

**SALMON SALAD** [2,450]  
Iceberg salad, avocado, baked salmon, paired with apple dressing

**AVOCADO SALAD WITH SHRIMPS AND TUNA**   [2,410]  
Shrimps and marinated tuna served on a mixed salad with passion fruit dressing and flavored bread

**SHRIMPS IN JUICE WITH SALAD AND GOAT CHEESE**   [2,280]  
Cleaned sauteed shrimps in 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 salad with cherry tomatoes honey-lemon dressing

/ ALLERGENS /



Gluten



Dairy



Nuts



Eggs



Mushrooms



Shrimp



Fish



Shells



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