

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

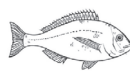
FRESH ADRIATIC FISH 1 kg [11,000]



SEA BASS



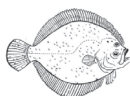
JOHN DORY



SEA BREAM



DENTEX



TURBOT

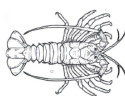


RED SEA BREAM



HLAP
LOBSTER

1 kg prepared with pasta/
prepared with rice / au gratin
[17,500]



LOBSTER
1 kg [18,200]



KING CRAB
au gratin with butter sauce /
prepared with risotto /
au gratin with Greek yogurt,
wasabi and lime [15,000]

* 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 /

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

MUSSELS ON WHITE
OR RED BUZARA  [2,150]

BEEF TATAR WITH KING CRAB  [6,300]

BRUSCHETTA WITH MARINATED SEA
BASS AND BABY SPINACH  [1,790]

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]


GRILLED STEAK 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



STEAK 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]
3+ years old Spanish ham

ITALIAN BURRATA   [2,280]
With arugula, marinated
beetroot and roasted pine nuts

GRILLED EGGPLANT   [1,200]
Greek yogurt, basil oil

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, caramel sauce, spring onion, tobiko, crispy tempura

SPIDER ROLL [2,750]

Soft shell crab, crab stick, cucumber, avocado, crispy tempura, wasabi cream, 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, Maldon salt, black caviar / 1 piece

SALMON NIGIRI [985]

Avocado, wasabi mayo, spring onion, wild salmon roe / 1 piece

TUNA NIGIRI [1,350]

Kombu soy, black 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 / 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 ebi shrimp, spicy mayo / 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, Japanese mayo, 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 [2,850]

Salmon, tuna, ebi, crab stick, scallop, cucumber in wasabi sauce, black tobico / 1 piece

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 [1,780]

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

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 shrimps

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

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

MONTASIO CHEESE [650]
Soft italian cow cheese 50gr


TOMA DEL PASTORE [450]
Cow and sheep hard cheese 50gr



**MONTE VERONESE
DOP DI MALAGA** [800]
Two year old hard cheese with strong intensity 50gr


**PEKORINO RONCIONE
LATE CRUDO** [870]
Sheep milk cheese 50GR

**This selection of cheeses go very well with our house wines, please consult the waiter for the best match*



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, 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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