

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

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

SOUPS, STARTERS, SALADS

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 /

STARTERS

DYNAMITE SHRIMP 🍤🌿🍳 [2,300]

Crispy panko shrimp served on couscous with vegetables and aioli sauce

HAMACHI CARPACCIO 🍣 [4,140]

With black truffles and ponzu

GYOZA 🍡 [1,280]

Japanese dumplings filled with chicken and vegetables, with ponzu sauce

ITALIAN MILD CHEESE / 50gr 🧀 [750]

ITALIAN MIXED MILK CHEESE / 50gr 🧀 [850]

FULL-FAT AGED ITALIAN CHEESE / 50gr 🧀 [900]

OLIVES FROM ITALY / 70g [500]

**A suitable amount of cheese paired with a glass of red or white wine, ask the waiter for a recommendation.*

MEAL SALADS

AVOCADO SALAD WITH SHRIMPS AND TUNA 🍤🌿🍳 [2,700]

Shrimp and marinated tuna served on a mix of fresh greens with passion fruit dressing and aromatic bread

GRILLED CHICKEN SALAD 🍗🧀🍳 [1,730]

Iceberg lettuce with cherry tomatoes, crispy tortilla, almond flakes, and lemon-honey dressing

SALMON AND AVOCADO SALAD 🍣 [2,450]

Iceberg lettuce, avocado, roasted salmon, combined with apple dressing

SASHIMI SALAD 🍣🌿🍳 [2,200]

Salmon, crab, cucumber, crispy tempura, tobiko, spicy mayonnaise, and avocado

SALADS

MIXED GREEN SALAD 🧀🍳 [880]

With cherry tomatoes, parmesan, and pine nuts

GREEN SALAD WITH GOAT CHEESE 🧀 [880]

With pumpkin seeds, roasted pepper, pomegranate, goat cheese, and cherry tomatoes

CHERRY TOMATO SALAD 🧀 [880]

With mozzarella and basil

SPINACH SALAD WITH ALMOND FLAKES, ROQUEFORT CHEESE, AND PEAR 🧀🍳🍷 [880]

MACEDONIAN TOMATO WITH OLIVE OIL AND MALDON SALT [500]

SUSHI

CHEF'S RECOMMENDATION

CARAMEL MAKI 🌿🍤🍣 [2,360]
Tempura shrimp, crab sticks, crispy crab mix, avocado, caramel sauce / 8 pieces

YAKUZA MAKI 🌿🍤🍣 [2,570]
Tempura shrimp, crab sticks, salmon, avocado, cucumber, spring onion, sweet-spicy sauce, Japanese mayonnaise, crispy tempura / 8 pieces

RAINBOW ROLL 🍣🌿🍱 [3,730]
Spicy mayonnaise, avocado, salmon, tuna, hamachi, BBQ eel, sea bass, ebi shrimp, cucumber, ikura, cream cheese / 8 pieces

FRIENDSHIP ROLL 🍱🍤🍣 [3,280]
Salmon, tuna, crab stick, ebi shrimp, avocado, cucumber, spring onion, cream cheese, teriyaki sauce, spicy mayonnaise / 8 pieces

SPICY TUNA AND SALMON MAKI [1,980]
Fresh tuna and salmon, avocado, spring onion, spicy mayonnaise / 6 pieces

CAPUCCINO ROLL 🍣🌿🍤 [2,890]
Tempura shrimp, ebi shrimp, avocado, Japanese mayonnaise, caramel sauce, teriyaki, tobiko, crispy tempura / 8 pieces

SPIDER ROLL 🍣🌿🍤 [2,750]
Soft-shell crab in tempura, crispy tempura, wasabi mayonnaise, crab stick, tobiko, teriyaki sauce / 8 pieces

SCALLOP SASHIMI 🍤 [3,350]
Sliced scallops served with hijashi wakame seaweed salad and lemon-honey dressing / 6 pieces

RECOMMENDED STARTERS

EDAMAME [750]
Coarse sea salt, sriracha upon request

SPRING ROLL 🌿🍤 [750]
In rice pastry with sweet-spicy sauce

TOM YUM TACOS 🍱🌿 [1,980]
Tuna seared with Tom Yum seasoning, tomato, onion, cheddar, and avocado

SASHIMI

SALMON SASHIMI [1,980]
Thinly sliced salmon pieces / 3 pieces

TUNA SASHIMI [1900]
Thinly sliced tuna pieces / 3 pieces

HAMACHI SASHIMI [2,450]
Thinly sliced fish pieces / 3 pieces

MAKI ROLLS

CALIFORNIA MAKI 🍤🍣 [1,850]
Ebi shrimp, crab stick, tobiko, avocado, cucumber / 6 pieces

CRAZY MAKI 🌿🍤🍣 [2,150]
Tempura shrimp, salmon, crab sticks, avocado, cucumber, spicy mayonnaise, tobiko / 6 pieces

VOLCANO MAKI 🌿🍤🍣 [2,760]
Crab stick, avocado, ebi shrimp, topped with crispy tempura, salmon, tuna, spicy mayonnaise, lemon-honey sauce, and cucumber / 6 piece

DRAGON MAKI 🌿🍤 [2,450]
Eel, crab sticks, cucumber, avocado, teriyaki sauce, crispy tempura / 6 pieces

FUJI MAKI 🍣🌿🍤 [2,250]
Japanese mayonnaise, crispy tempura, crab sticks, tobiko, tempura shrimp, avocado, cucumber, spring onion, sweet-spicy sauce / 6 pieces

PHILADELPHIA MAKI 🍱 [2,940]
Cream cheese, cucumber, ikura, orange, smoked salmon / 8 pieces

SALMON ROLL 🌿🍣 [2,390]
Salmon, teriyaki, Japanese mayonnaise, lime juice, crispy tempura, tobiko, avocado, spring onion, spicy mayonnaise / 8 pieces

CRAB MAKI 🌿🍤🍣 [2,450]
Crab stick, tempura shrimp, avocado, sweet-spicy sauce, Japanese mayonnaise, crispy tempura, lime zest, tobiko / 8 pieces

TUNA ROLL 🍣 [2,390]
Tuna, spicy mayonnaise, avocado, spring onion, hijashi wakame salad, avocado / 8 pieces

NIGIRI

SALMON NIGIRI 🍣 [1,050]
Avocado, wasabi mayonnaise, ikura / 1 piece

TUNA NIGIRI [1,400]
Black caviar, ginger, spring onion / 1 piece

HAMACHI NIGIRI 🍣 [1,900]
Wasabi mayonnaise, ginger, spring onion, lime juice, Maldon salt, black caviar / 1 piece

UNAGI NIGIRI [1,050]
BBQ eel / 1 piece

FRESH SHELLFISH

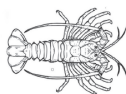


KING CRAB

Leg piece [23,000]

gratinated with butter sauce
/ prepared with risotto /
gratinated with wasabi,
Greek yogurt and lime

* Fresh from Norway



LOBSTER

1 kg [25,500]

prepared in pasta
/ prepared with risotto
/ gratinated or grilled

* Fresh from the North Sea,
La Manche region, France



MEDITERRANRAN LOBSTER

1 kg [21,000]

prepared in pasta /
prepared with risotto
/ gratinated

* Fresh from the North Sea,
La Manche region, France

FRESH ADRIATIC FISH



SEA BASS

1 kg [12,000]



JOHN DORY

1 kg [12,000]



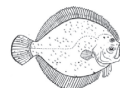
SEA BREAM

1 kg [12,000]



DENTEX

1 kg [12,000]



TURBOT

1 kg [12,000]

PREPARATION METHOD

- Grilled

- Salt-baked [400]

- Oven-baked with vegetables  [1,400]

- Our special butter-baked with potatoes  [700]

RECOMMENDED STARTERS

SCAMPI 100g

- Grilled
- In buzara sauce (white or red)
- Scampi tartare with crispy baguett

[1,990]

SEA BASS CARPACCIO

Served with fresh black truffle
/ portion for 2 people

[2,640]

TUNA TARTARE

Served on avocado with spring onion

[2,570]

BLACK RISOTTO

With seafood

[2,880]

BRUSCHETTA WITH MARINATED SEA BASS AND BABY SPINACH

[2,240]

STEAKS & MEAT

STEAKS

WAGYU JAPAN
KAGOSHIMA / 100g [11,600]

BLACK ANGUS
AMERICA RIB EYE / 100g [2,750]

T-BONE BLACK ANGUS / 100g [1,550]

GRILLED STEAK / 300g [4,100]

BUTTERED BEEF STEAK  
Roasted on a hot board
with butter
/ prepared in front of the guest [4,800]



TOMAHAWK
BLACK ANGUS / 100g [2,000]

NEW ZEALAND
LAMB CHOPS / 100g [2,100]

VEAL CHOP / 100g [1,400]

– In natural sauce with grilled potatoes 

– Medium-rare as recommended

– Parmigiana, crispy breaded,
baked with tomato and parmesan   [600]

ENHANCE YOUR STEAK

– With freshly grated
black truffle / 10g  [1,200]


– With Foie Gras – goose liver
with honey, cognac,
and ginger / 100g [3,000]

RECOMMENDED STARTERS

BEEF TARTARE WITH
KING CRAB    [8,000]

BELLOTA IBERICO 
Spanish ham aged 3+ years [3,200]

BEEF TARTARE   
Hand-cut veal fillet with
butter and toasted bread [2,920]

BEEF CARPACCIO 
Thinly sliced beef with arugula
and parmesan, coated with mustard
and 10-year-old balsamic vinegar
/ Portion for 2 people / Prepared in front of the guest [3,200]

ITALIAN BURRATA   [2,280]

ROASTED EGGPLANT  
Greek yogurt, pine nuts, almonds,
basil sauce [1,320]

COMPLIMENTARY SIDES AND SAUCES WITH STEAKS OF YOUR CHOICE

– French fries

– Mashed potatoes

– Grilled vegetables

– Pepper sauce  

SIDES WITH EXTRA CHARGE

– Grilled asparagus with
cherry tomatoes [800]


– Truffle mashed potatoes   [450]

– Dalmatian garnish
(boiled Swiss chard with potatoes) [450]

– Creamy truffle sauce   [450]

– Aromatic potatoes [350]


– Truffle French fries  [450]

– Roquefort sauce with
smoked garlic and chives   [600]


OTHER SPECIALTIES

ASIA

SALMON IN TERIYAKI SAUCE   [2,970]
Served on risotto with pumpkin and young spinach

BEEF KATSU CURRY   [3,740]
Crispy breaded beef with Japanese curry

CRISPY SHRIMP WITH KADAIF    [1,990]
Shrimp in kadaif pastry with mozzarella, cherry tomatoes, and sweet sauce




CHICKEN BIRYANI  [2,860]
Slow-cooked rice, flavored with dried fruits, star anise, saffron, and cinnamon stick, served with red curry sauce and chicken


SMOKED TUNA CARPACCIO [1,990]

PAD THAI NOODLES   
– With squid and shrimp  [3,190]
– With beef [2,910]
– With chicken [1,850]
– With vegetables [1,450]

MEAT

WAGYU BURGER     [3,000]
2 mini burgers with crispy potatoes, cheddar, caramelized onion, homemade truffle mayonnaise

SKY BURGER    [2,100]
Beef patty, tomato, red onion, iceberg lettuce, cheddar cheese, pickles, mayonnaise, served with French fries

CRISPY CHICKEN WITH RICE   [1,780]
Breaded fillet in crispy breadcrumbs, served with sweet-spicy sauce



TURKEY IN ALMOND AND CASHEW CRUST    [2,450]
Served on truffle mashed potatoes with blue cheese mousse

FISH

GRILLED OCTOPUS [4,700]
With grilled vegetables and aromatic potatoes

BAKED OCTOPUS [4,700]
With potatoes, cherry tomatoes, and onion




HOMEMADE PASTA    [2,860]
With sea bass and shrimp

GRILLED TUNA FROM THE OVEN   [3,180]
Marinated steak served on arugula with parmesan, cherry tomatoes and pine nuts






GRILLED OR FRIED SQUID   [2,700]
Served with potatoes

DESSERTS




SICILIAN PISTACHIO CAKE       [970]
White chocolate and pistachio cake

VEGAN CAKE WITH DARK CHOCOLATE, SUGAR-FREE    [970]
Vegan cake with hazelnut and peanut crust, buttercream, coconut milk, and raspberry filling






RECOMMENDATION

CHOCOLATE CAKE      [970]
Creamy chocolate cake with dark chocolate, hazelnuts, and sponge cake

CRÈME BRÛLÉE    [770]
Vanilla cream with raspberries, mango, and seasonal fruits / served in front of the guest

TIRAMISU    [970]
Ladyfingers soaked in coffee with mascarpone cream / served in front of the guest

ICE CREAM [280]

BLACK CURRANT AND TONKA BEAN CAKE      [970]
Hazelnut mousse with aromatic beans from Latin America and blackcurrant filling

FRESH FRUITS [780]



*Valrhona chocolate,
a symbol of supreme quality, brings a rich and sophisticated taste.*

*Carefully selected cocoa beans give it a perfect balance of flavor and texture,
making it an essential part of our deserts..*

// ALLERGENS //



Gluten



Dairy products



Nuts



Eggs



Mushrooms



Crustaceans



Shellfish



Berries



Penicillin



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