SKY LOUNGE

BELGRADE

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

SOUPS, STARTERS, SALADS

SOUPS

TOM YUM [1,090]
Thai soup served with prawns, oyster mushrooms, button mushrooms, coconut cream and spring onion

TOMATO SOUP [840]
Served with cherry tomatoes and aromatic bread

STARTERS

DYNAMITE SHRIMP [2,070]
Crispy panko shrimp served on couscous with vegetables and hollandaise sauce

HAMACHI CARPACCIO [2,820]
With black truffles and ponzu

GYOZA [1,020]
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]

RECOMMENDED STARTERS

EDAMAME [750]
Coarse sea salt, sriracha upon request

SPRING ROLL [860]
In rice pastry with sweet-spicy sauce

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

**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 [2,210]
Iceberg lettuce, avocado, roasted salmon, 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

SPINACH SALAD WITH ALMOND FLAKES, ROQUEFORT CHEESE, AND PEAR [980]

MACEDONIAN TOMATO WITH OLIVE OIL AND MALDON SALT [600]

COUVERT WITH BREAD [300]
COUVERT WITH CARROTS [250]

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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 [3,450]
Spicy mayonnaise, avocado, salmon, tuna, hamachi, BBQ eel, sea bass, ebi shrimp, cucumber, ikura, cream cheese / 8 pieces

FRIENDSHIP ROLL [2,790]
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

CAPPUCCINO 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 [2,510]
Sliced scallops served with hijashi wakame seaweed salad and lemon-honey dressing / 6 pieces

NORI SUSHI TACOS [3,490]
A selection of mini nori sushi tacos with salmon, hamchi and tuna, topped with ikura and tobiko, Japanese mayonnaise, crispy tempura and spring onion / 5 takos

MACKEREL MAKI ROLL [1,650]
Marinated mackerel, teriyaki sauce, spicy mayonnaise, spring onion, crispy tempura, crispy wasabi and lime / 6 pieces

SASHIMI

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

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

HAMACHI SASHIMI [2,700]
Thinly sliced fish pieces / 3 pieces

MAKI ROLLS

CALIFORNIA MAKI [1,570]
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 pieces

DRAGON MAKI [1,960]
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 [2,500]
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 [840]
Avocado, wasabi mayonnaise, ikura / 1 piece

TUNA NIGIRI [1,120]
Black caviar, ginger, spring onion / 1 piece

HAMACHI NIGIRI [1,240]
Wasabi mayonnaise, ginger, spring onion, lime juice, Maldon salt, black caviar / 1 piece

UNAGI NIGIRI [840]
BBQ eel / 1 piece

COUVERT WITH BREAD [300]

COUVERT WITH CARROTS [250]

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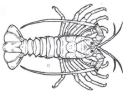
FRESH SHELLFISH

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 [29,000]

prepared in pasta
/ prepared with risotto
/ gratinated or grilled

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

MEDITERRANEAN LOBSTER
1 kg [21,000]

prepared in pasta /
prepared with risotto
/ gratinated

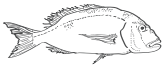
* Fresh from the North Sea,
La Manche region, France

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 WITH FISH

SCAMPI 100g [1,990]
- Grilled
- In buzara sauce (white or red)
- Scampi tartare with crispy baguette

TUNA TARTARE [2,180]
Served on avocado with spring onion

BRUSCHETTA WITH MARINATED SEA BASS AND BABY SPINACH [2,240]

MUSSELS IN RED OR WHITE BUZARA SAUCE [2,650]

SEA BASS CARPACCIO [2,640]
Served with fresh black truffle
/ portion for 2 people

BLACK RISOTTO [2,680]
With seafood

HAMACHI TARTARE [2,850]
With crispy rice, avocado
and aloe vera jam

SAUTÉED SAINT JACQUES [2,650]
Served on aromatic rice with spinach
and hollandaise sauce

COUVERT WITH BREAD [300]
COUVERT WITH CARROTS [250]

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STEAKS & MEAT

STEAKS

WAGYU JAPAN
KAGOSHIMA / 100g [10,440]

BLACK ANGUS
AMERICA RIB EYE / 100g [3,025]

T-BONE BLACK ANGUS / 100g [1,705]

GRILLED STEAK / 300g [4,100]

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

TOMAHAWK
BLACK ANGUS / 100g [1,900]

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

VEAL CHOP / 100g [1,500]

– In natural sauce with grilled potatoes

– Medium-rare as recommended

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

RECOMMENDED STARTERS

BEEF TARTARE WITH
KING CRAB [8,000]

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

BEEF TARTARE [2,630]
Hand-cut veal fillet with
butter and toasted bread

BEEF CARPACCIO [3,360]
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

ITALIAN BURRATA [2,050]

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

SIDES AND SAUCES

FRENCH FRIES [450]

MASHED POTATOES [400]

GRILLED VEGETABLES [530]

PEPPER SAUCE [420]

GRILLED ASPARAGUS
WITH CHERRY TOMATOES [920]

TRUFFLE MASHED POTATOES [630]

DALMATIAN GARNISH
(BOILED SWISS CHARD WITH POTATOES) [560]

CREAMY TRUFFLE SAUCE [450]

AROMATIC POTATOES [490]

TRUFFLE FRENCH FRIES [590]

ROQUEFORT SAUCE WITH
SMOKED GARLIC AND CHIVES (P) [600]

SAUTÉED ASPARAGUS,
BROCCOLI AND CARROTS
ON CAULIFLOWER PURÉE [900]

FOIE GRAS - GOOSE LIVER
WITH HONEY, COGNAC,
AND GINGER / 100GR [3,000]

COUVERT WITH BREAD [300]

COUVERT WITH CARROTS [250]

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OTHER SPECIALTIES

ASIA

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

BEEF KATSU CURRY [3,180]
Crispy breaded beef with Japanese curry

CRISPY SHRIMP WITH KADAIF [2,090]
Shrimp in kadaif pastry with mozzarella, cherry tomatoes, and sweet sauce

CHICKEN BIRYANI [2,290]
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 [2,550]
- 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 [1,600]
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

HOMEMADE PASTA [2,720]
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

COUVERT WITH BREAD [300]
COUVERT WITH CARROTS [250]

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DESSERTS

RASPBERRY PISTACHIO FANTASY [970]
Creamy cake with raspberry, vanilla and pistachios

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

RECOMMENDATION

DARK CHOCOLATE DELIGHT [970]
A rich chocolate cake with a hint of citrus

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]

TROPICAL CHOCOLATE DREAM [970]
Milk chocolate and passion fruit

FRESH FRUITS [860]

VALRHONA

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

SKY LOUNGE
BELGRADE

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