Italian soul, Balkan fire Italian soul, Balkan fire

bibita

signature cocktails

ROSA AMARA 29
Campari, Martini Rubino, sakura, lemon, raspberry, Thomas Henry Pink Grapefruit, glitter

SOLE 29
Limoncello, bergamot, lemon, vanilla and cardamom foam

BRESKVA 29
Wise peach rakija, Campari, thyme, almond, lemon, egg white

MED I GORKA 29
Wise apricot rakija, Cynar, honey, cinnamon, ginger, lemon

SMOKVA 29
Wise plum rakija, Bacardi rum, Thomas Henry Ginger Beer, lime, makrut lime leaf

ŠLJIVA NEGRONI 29
Wise plum rakija, Campari, Martini Rubino, chocolate

mocktails

ADRIATICO SPRITZ 25
Giffard Bitter 0%, alcohol-free spumante, soda water, grapefruit

ROSA PICCANTE 25
Giffard Bitter 0%, orange, rose, raspberry, pepper, chilli

LOLITA 25
Martini Vibrante 0%, passion fruit, vanilla, papaya, lemon, egg white

NAMI 25
Martini Floreale 0%, sencha green tea, vanilla and cardamom foam, lemon, glitter

CHOOSE YOUR FAVORITE G&T 25
Gin 0%, Thomas Henry*, garnishes**

* Pink Grapefruit | Cherry Blossom | Bitter Lemon

** Rosemary, lime, grapefruit, cherry

beer

PAN I PANI [draught beer 0,3l / 0,5l] 19/24

LAGER [draught beer 0,3l / 0,5l] 19/24

CRAFT BEER [bottled 0,5l]
various styles available, please ask our team for today's selection

beverages

LEMONADE [0,4l] 18
Citrus Mint / Peach Basil

CISOWIANKA WATER [0,3l/0,7l] 12/18
Sparkling / Still

SOFT DRINKS [0,2l] 14
Pepsi / Pepsi Zero / 7up / Schweppes

LEMONADE SICILIANA [0,275l] 18
various flavours available, please ask our team for today's selection

FRESHLY SQUEEZED JUICE [0,2l] 18
Orange / Grapefruit / Mixed

KOMBUCHA FOOSHI [0,33l] 21
Green Tea / Black Tea / Raspberry

ENERGY DRINK ROCKSTAR [0,25l] 14

coffee / tea

ESPRESSO / DOPPIO 10/12
AMERICANO 12
FLAT WHITE 15
CAPPUCCINO 17
CAFFÈ LATTE 17
ORANGE ESPRESSO 19
ESPRESSO TONIC 19
ICED LATTE 18
CAFFÈ AFFOGATO 22
all coffees are available decaffeinated for an additional +3

TEA 17
Ceylon / Earl Grey / Green Tea / Rooibos / Fruit Tea / Mint Tea / Ginger Tea / White Tea

aperita

starters

HOMEMADE ROSEMARY FOCACCIA 12

BURRATA 39
Handcrafted burrata, homemade ajvar, basil crisp, spring onion oil, grilled focaccia

ARANCINO "SARMA" 33
Creamy risotto stuffed with lamb ragù, horseradish sauce, pickled kale leaves

GRILLED PEPPERS * 36
Grilled and marinated Ramiro peppers, tarator with crunchy kohlrabi, chilli honey, walnuts, preserved lemon, herbs

BEEF TARTARE * 49
Beef tartare, mushroom relish, taramasalata, egg yolk, potato sticks, dried olives, Balkan savoury herb blend (čubrica)

ROASTED PUMPKIN 37
Miso-glazed roasted pumpkin, pickled grapefruit, labneh, chilli butter, crispy sage, hazelnuts

ITA "SHOPSKA" SALAD* 37
Roasted tomatoes, grilled cucumber, sunflower seeds, Padrón peppers, red onion, Balkan cheese, pindjur

EGGPLANT 39
Fire-fried eggplant with BBQ glaze, homemade kajmak, Hungarian plum, semi-dried cherry tomatoes, pomegranate, almonds, mint, sumac

gluten-free · lactose-free · vegetarian · vegan · pescetarian · spicy

* we recommend adding focaccia for dishes marked with an asterisk

italiana

pasta

SPAGHETTI ALLA CARBONARA 48
Guanciale, Pecorino, Grana Padano, black pepper, egg yolk

MOUSSAKA-STYLE LASAGNA 67
Slow-braised beef brisket ragù, grilled eggplant, kajmak cheese, porcini mushrooms in a Boscaiola sauce

MAFALDINE WITH MEATBALLS 58
Grilled beef and lamb meatballs "Kyfte", roasted pepper sauce, Balkan cheese, mint

CANESTRI ALLA RAKIJA 44
Whipped feta, salted pistachios, chives

GOAT CHEESE RAVIOLI 49
Roasted beetroot, goat cheese, browned butter, horseradish, crispy sage, hazelnuts

RAVIOLI CACIO E PEPE 52
Potato and roasted cauliflower mousse, fried capers, Pecorino pangrattato with toasted onion, cheese sauce

"KLEPE" RAVIOLI WITH HOMEMADE SALSICCIA 58
Homemade salsiccia, demi-glace, labneh, chilli butter, salsa verde

TAGLIATELLE WITH CHICKEN LIVERS 48
Red onion confit, braised chicken livers, balsamic, radicchio, demi-glace, rosemary

SPAGHETTI WITH SEAFOOD 62
Mussels and prawns in alla busara sauce, tomatoes, white wine, confit garlic, smoked olive oil, parsley

Gluten-free versions of selected pasta dishes are available upon request.

We cook our way and we serve generously. Come back often!

For the list of allergens, speak to our staff.
Service is not included. For groups of 6 or more we add a service fee of 10%.
If you require a VAT invoice, please inform our staff before the receipt is issued.

balkanita

grill

SOUS VIDE SALMON 69
Sweet potato and ricotta-stuffed anolini, lemon butter sauce, green peppercorns, fennel, herb oil

SOUVLAKI 59
Souvlaki-style chicken thigh, "Tavče Gravče" – Igołomska bean stew, chorizo emulsion, pickled quince, kale sarma

BEEF & LAMB ĆEVAPI
Beef and lamb ćevapi, grilled Ramiro peppers, fire-roasted potatoes, kajmak, ajvar, pickled onion, Balkan chilli crunch 67

OYSTER MUSHROOM RAŽNJIĆI 57
Oyster mushroom skewers glazed with sun-dried tomato and preserved lemon, fire-roasted Granny Smith apple, pickled onion, green salad with walnut vinaigrette, whipped feta, cashews

BEEF PLJESKAVICA 69
Homemade beef pljeskavica, Swiss chard and salted cheese burek, fruit mustard, Hungarian plum, gravy

sides

LEPINJA 15
Traditional Balkan flatbread

FIRE-ROASTED POTATO 12
Kajmak cheese, sea salt

AJVAR 16
House-made vegetable spread with roasted peppers and eggplant

TARATOR 16
Thick yoghurt sauce with garlic and herbs, crunchy kohlrabi, Balkan chilli crunch

dolce ita

dessertz

ITAMISU 17
Mascarpone, egg yolks, savoiardi biscuits, rakija, espresso, cocoa

NO-BAKE CHEESECAKE 29
Ricotta and Greek yoghurt, lemon verbena, Conference pear poached in red wine sauce, honey, kadayif, nut crumble

'GOGOSI' 29
Mini doughnuts, cinnamon sugar, Damson plum jam, Chantilly cream, orange zest