

Belavila

*Jednom gost Belavile,
uvek gost Belavile.*

Lovac RESTORAN

JELOVNIK

**VIŠE OD
30 GODINA ISKUSTVA**

Adresa: Distrička bb, Kikinda

Telefon: 0230-435-244

E-mail: restoranlovac1@gmail.com

www.belavila.rs



KARTA PIĆA

Veliki izbor

domaćih i stranih pica

BEZALKOHOLNA PIĆA

ROSA NEGAZIRANA	0,75	360,00
ROSA GAZIRANA	0,75	360,00
ROSA NEGAZIRANA	0,33	200,00
ROSA GAZIRANA	0,33	200,00
COCA-COLA	0,25	240,00
COCA-COLA ZERO	0,25	240,00
BITTER LEMON	0,25	290,00
TONIC	0,25	290,00
FANTA	0,25	240,00
SPRITE	0,25	240,00
COCTA	0,25	240,00
PRIRODNI SOKOVI	0,20	290,00
NES TEA	0,25	240,00
LIMUNADA	0,20	250,00
CEĐENA NARANDŽA	0,20	360,00
CEDEVITA	0,20	200,00

ENERGETSKA PIĆA

RED BULL	0,20	480,00
ULTRA	0,20	270,00

TOPLI NAPICI

KAFA DOMAĆA		150,00
ESPRESSO		180,00
ESPRESSO SA MLEKOM * (3)		190,00
KAPUĆINO * (3)		190,00
NES KAFA * (3)		190,00
ČAJ SA LIMUNOM, MEDOM * (12)		200,00

PIVA

LAV PREMIUM	0,33	260,00
LAV PREMIUM	0,50	220,00
TUBORG	0,33	330,00
TUBORG ICE	0,33	390,00
TUBORG BEZALKOHOLNI	0,33	330,00
CARLSBERG	0,25	350,00
CARLSBERG	0,40	270,00
ERDINGER	0,33	620,00
BUDWEISER SVETLO	0,33	440,00
BUDWEISER TAMNO	0,33	440,00
SOMERSBY	0,33	430,00
KRONENBURG	0,33	350,00

*Alergeni u sastavu hrane – pogledajte na kraju jelovnika

APERITIVI/LIKERI

MARTINI BIANCO	0,05	250,00
VERMUT SVETLI	0,05	170,00
BAILEYS	0,03	350,00
GORKI LIST	0,05	220,00
HUBERT VIŠNJA	0,05	310,00
JAGER MEISTER	0,03	240,00
CAMPARI	0,05	430,00

ŽESTOKA PIĆA

VODKA SMIRNOF	0,03	230,00
JOHNNIE WALKER	0,03	260,00
BALLANTINES	0,03	250,00
JOHNNIE WALKER BLACK	0,03	600,00
JAMESON	0,03	340,00
JACK DANIELS	0,03	390,00
CHIVAS REGAL	0,03	490,00
STOCK	0,03	200,00
VINJAK 5	0,03	260,00
VINJAK (RUBIN)	0,03	150,00
DŽIN BEEFEATER	0,03	220,00
TEKILA	0,03	290,00

RAKIJE

VILJAMOVKA (TAKOVO)	0,03	280,00
VILJAMOVKA EXCLUSIVE (BAJIĆ)	0,03	330,00
KAJSIJA EXCLUSIVE (BAJIĆ)	0,03	330,00
DUNJA EXCLUSIVE (BAJIĆ)	0,03	330,00
ŠLJIVA EXCLUSIVE (BAJIĆ)	0,03	310,00
DOMAĆA RAKIJA KAJSIJA (HUBERT)	0,03	360,00
DOMAĆA RAKIJA DUNJA (HUBERT)	0,03	360,00
DOMAĆA RAKIJA DUNJA BARRIQUE (HUBERT)	0,03	390,00
DOMAĆA RAKIJA VILJAMOVKA (HUBERT)	0,03	360,00
DOMAĆA RAKIJA ŠLJIVA (HUBERT)	0,03	360,00
DOMAĆA RAKIJA CALVADOS charleville (HUBERT)	0,03	290,00
LOZA (13.JUL)	0,03	190,00

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Jer vino od Boga je dar...

BELA VINA
White Wines

CHARDONNAY- Kovačević.....0,75 l.....3100,00

Suvo vino, slaže se sa teletinom, ćuretinom i mesom u belim sosevima.

Dry wine goes well with veal, turkey and other meat in white sauces.

TAMJANIKA-Lastar.....0,75 l.....3300,00

Suvo vino proizvedeno od 100% tamjanike, autohtone srpske sorte grožđa.

Svetložute boje i dominantne cvetno-voćne arome. Odlično se slaže sa pastama u kremastim sosevima.

Dry wine made from 100% tamjanika, an indigenous Serbian grape variety.

Pale yellow color and floral-fruity aromas.

Wonderfully goes with creamy pasta dishes.

BELI BURGUNDAC – Kepul vina0,75 l.....2950,00

Suvo vino koje odlikuje nežnost i elegancija.

Dominiraju sveže cvetne i lagane citrusne arome.

Savršeno se kombinuje uz lagane paste, sveže salate, bela mesa i rečnu ribu .

Dry wine with fresh floral and light citrus aromas.

Characterized by tenderness and elegance.

Goes perfectly with light pastas,

fresh salads, white meat and freshwater fish.

RAJNSKI RIZLING – Kepul vina0,75 l2100,00

100% Rajnski Rizling, polusuvo vino srednjeg tela.

Umereno intenzivnog voćnog mirisa zelene jabuke, breskve i kajsije.

Servira se uz rečnu ribu, slane sireve, grilovana bela mesa i sveže salate.

Rhine Riesling, medium dry wine with a moderately intense fruity aroma of green apple, peach and apricot.

Best served with freshwater fish, salty cheeses, grilled white meats and fresh salads.

MORAVA – Kepul vina0,75 l2500,00

100% proizvedeno od sorte Morava,
suvo elegantno vino koje odlikuje svežina i
intenzivan cvetno-voćni miris.

Cvetno herbalne buke s početka otvara se u
slojevima prema voćnim aromama vele vinogradarske breskve.
Dobre strukture i postojanosti.

Preporučujemo da se kombinuje uz sezonske salate
sa kremastim prelivima , pohovana i grilovana bela mesa i
sve vrste bele ribe.

Može se služiti kao aperitivno vino.

100 % produced from the Morava variety.

*A dry, elegant wine characterized by
freshness and an intense floral- fruity aroma.*

It offers a tantalizing bouquet of vineyard peaches.

Good structure and stability.

*Best served with seasonal salads with creamy dressings ,
fried and grilled White meat and all types of white fish.*

It can be served as an aperitif wine.

ALEXANDRIA RIESLING- Tikveš.....0,187.....690,00

Polusuvo vino, dominiraju mirisi citrusa,
kombinuje se uz ribu i srednje pečeno meso.

*Semi-dry wine, dominated by citrus aromas,
goes well with fish and medium-roasted meat.*

ALEXANDRIA RIESLING- Tikveš.....0,75.....1950,00

Polusuvo vino, dominiraju mirisi citrusa,
kombinuje se uz ribu i srednje pečeno meso.

*Semi-dry wine, dominated by citrus aromas,
goes well with fish and medium-roasted meat.*

TEMJANIKA- Tikveš.....0,75.....1950,00

Polusuvo vino, izražena muskatna nota,
odlično se slaže sa belim mesima, ribom,
morskim plodovima i voćnim desertima.

*Semi-dry wine, with pronounced nutmeg note,
goes well with white meats, fish,
seafood and fruity desserts.*

CRVENA VINA Red Wines

AURELIUS- Kovačević.....0,75.....3100,00

Suvo barikirano vino, preporučuju se tamna mesa, dinstana teletina, specijalitete sa roštilja i biftek.

Dry barricaded wine, best served with dark meat, stewed veal, grilled specialties and steak.

TRI MORAVE – Temet.....0,75 l.....3300,00

Suvo vino, izražene voćne arome zrelih trešanja, jagoda i malina, prožete diskretnim notama vanile.

Preporučuje se uz ćevape na kajmaku, spagete bolonjeze i jake sireve.

Dry wine, pronounced fruity aromas of ripe cherries, strawberries and raspberries complemented by subtle vanilla notes. Suggested with ćevapi in cream sauce, spaghetti Bolognese and hard cheeses.

VRANAC PROCORDE- Plantaže 13.juli.....0,187.....650,00

Suvo barikirano vino, slaže se uz snažna i začinjena jela od crvenog mesa i pršut.

Dry barricaded wine goes well with spicy red meat dishes and prosciutto.

VRANAC PROCORDE- Plantaže 13.juli.....0,75.....2100,00

Suvo barikirano vino, slaže se uz snažna i začinjena jela od crvenog mesa i pršut.

Dry barricaded wine goes well with spicy red meat dishes and prosciutto.

VINA ROSE

Rose Wines

ROSSETO- Kovačević.....0,75 l.....2100,00

Osvežavajuće vino sa aromom šumskog voća,
servira se uz pršutu, pastu bolognese i ribu.

*A refreshing wine with the aroma of wild fruits,
best served with prosciutto, bolognese pasta and fish.*

VINA NA ČAŠU

Glass of wine

ORPHELINE beli-Kovačević.....0,125.....280,00

Polusuvo belo vino, kupaža italijanskog rizlinga,
Sauvignon blanca, shardonaya i župljanke,
svežeg ukusa i voćnog mirisa.

Odlično se slaže sa ribom na žaru,
plodovima mora, sirevima i piletinom.

*Semidry wine, a blend of Italian Riesling,
Sauvignon Blanc, Shardonay and Župljanka,
fresh taste and fruity aroma.*

*It pairs excellently with grilled fish, seafood,
various cheeses and chicken.*

DI LUNA SANGRIA- Vinarija Čoka.....0,125.....190,00

Kombinacija crvenog vina i voćnih aroma,
slaže se uz tradicionalna, pikantna i
mediteranska jela.

*The combination of red wine and fruity aromas,
goes well with spicy traditional and
Mediterranean dishes.*

ORPHELINE crveni-Kovačević0,125.....280,00

Suvo vino, kupaža cabernet sauvignona, merlota i pinot noira,
intenzivne voćne arome šumskih plodova sa diskretnim mirisom
crnog i crvenog bobičastog voća.

Slaže se sa pljeskavicom sa roštilja, teletinom i masnim sirevima.

*Dry wine, made from Cabernet Sauvignon, Merlot and Pinot Noir.
It has intense fruity aromas of forest berries with
subtle scent of black and red fruits.*

It pairs well with grilled burgers, veal and rich cheeses.

ORPHELINE roze-Kovačević0,125.....280,00

Polusuvo vino, svežeg voćnog karaktera.

Slaže se sa laganim jelima, salatama i sirevima.

*Semidry wine with a fresh and fruity character and
pairs well with light dishes, salads and cheeses.*



JELOVNIK

Domaća i internacionalna
jela

ENERGIJA ZA POČETAK DANA

Energy to start the day

PONUĐA DANA450,00
(hemendeks/ *ham and eggs* * (1,2), bekendeks/
*bake and eggs** (1,2), jaja i kobasice/
*eggs and sausages**(1,2,4), omleti-sir, šunka/*omlette-cheese,*
*ham**(1,2,3),
viršle i jaja/ *boiled sausages with eggs**(1,2,4),
jaje na oko/ *fried eggs**(1),
• jogurt 0,2 ; tost-hleb

SLADAK DORUČAK*(3,5).....290,00
(*sweet breakfast*)

doručak se služi do 11 h

HLADNA PREDJELA

Cold Starters

HLADNA MEŠANA ZAKUSKA *(2,3).....590,00
Šunka, sir, urnebes
(*ham, cheese, spicy cream cheese*)

SUPE - ČORBE

SOUPS

DOMAĆA SUPA *(1,6,8,9).....320,00
(*chicken soup*)

Supa se služi do 17 h

RAGU ČORBA *(3,6,8,9).....350,00
(*ragout*)

RIBLJA ČORBA *(6, 7, 9).....590,00
(*fishcream soup*)

*Alergeni u sastavu hrane – pogledajte na kraju jelovnika

TOPLA PREDJELA HOT STARTERS

KAČKAVALJ DUET *(1,3,6).....700,00

Pohovani kačkavalj uz tartar i sos od višanja kao pratnju, pomfrit
(*breaded hard cheese with tartar and cherry sauce, fries*)

FLAMBIRANI ŠAMPINJONI NA RIŽI *(13).....450,00

(*grilled mushrooms on rice*)

TOPLA MEŠANA ZAKUSKA MALA *(1,3,6,8,13).....450,00

Šampinjoni, pohovan kačkavalj, pileća džigerica, pomfrit

(*warm mixed appetizer small*)

(*breaded hard cheese, grilled chicken liver and mushrooms, fries*)

TOPLA MEŠANA ZAKUSKA *(1,3,6,8,13).....690,00

Šampinjoni, pohovan kačkavalj, pileća džigerica, pomfrit

(*warm mixed appetizer*)

(*breaded hard cheese, grilled chicken liver and mushrooms, fries*)

*Alergeni u sastavu hrane – pogledajte na kraju jelovnika

SPECIJALITET KUĆE

SPECIALTY OF THE HOUSE

- BELO MESO U SLANINI PUNJENO SUVIM ŠLJIVAMA SA WEDGES KROMPIROM *(2,3,5,8)890,00**
(grilled chicken breast rolled in bacon stuffed with prunes,wedges potato)
- BELO MESO U SLANINI PUNJENO SUVIM ŠLJIVAMA 1/2 PORCIJE *(2,3,5,8).....550,00**
(grilled chicken breast rolled in bacon stuffed with prunes)-1/2 portion
- VOJVOĐANSKI RAŽNJIĆ SA WEDGES KROMPIROM*(2,3).....1150,00**
(grilled skewered pork meat stuffed with cheese rolled in bacon, wedges potato)
- VOJVOĐANSKI RAŽNJIĆ 1/2 PORCIJE *(2,3).....690,00**
(grilled skewered pork meat stuffed with cheese rolled in bacon)-1/2 portion
- GURMANSKA PLJESKAVICA SA ČAMAC KROMPIROM *(2,3,8)1200,00**
(hamburger mixed with cheese and ham, rustic potato)
- GURMANSKA PLJESKAVICA-1/2 PORCIJE*(2,3,8).....730,00**
(hamburger mixed with cheese and ham)- 1/2 portion
- MIX "BELAVILA" SA POMFRITOM *(1,2,3,6,8).....1550,00**
Pohovani sir, šampinjoni, ćevapi, roštilj kobasica, vojvođanski ražnjić, gurmanska pljeskavica (mix "Belavila"-mixed grilled meat, fries)
- PLATA "BELAVILA" SA POMFRITOM ZA 2 OSOBE *(2,3,8).....1990,00**
Pileći ražnjić, vratna krmenadla, pljeskavica, uštipak, vojvođanski ražnjić (plate "Belavila"-mixed grilled meat, fries)
- CIGANSKI KOTLET *(2).....760,00**
Svinjski kotlet sa prelivom od krompira, kis.krastavaca i slanine (pork chop with potatoes, pickles and bacon)

*Alergeni u sastavu hrane – pogledajte na kraju jelovnika

DEČJI KUTAK KIDS CORNER

VESELI ČEVAPI *(8,11).....	590,00
<i>(kebabs, fries and ketchup)</i>	
KEBINA PLJESKA*(8,11).....	590,00
<i>(hamburger, fries and ketchup)</i>	

FRITEZA BAR

BEČKA ŠNICLA NA PIREU	
pileća/svinjska.....	850,00/880,00
*(1,3,4,6,8,11)	
<i>(breaded chicken/pork escapolpe on mashed potatoes)</i>	
KARAĐORĐEVA ŠNICLA SA	
HRSKAVIM POMFRITOM pileća/svinjska.....	850,00/990,00
*(1,3,4,6,8,11)	
<i>(breaded, rolled chicken/pork steak stuffed with cheese, fries)</i>	
KARAĐORĐEVA MIKS SA ČAMAC KROMPIROM.....	920,00
*(1,3,4,6,8,11)	
<i>(mixed breaded, rolled chicken and pork steak stuffed with cheese, rustic potato)</i>	
KORDON BLEU SA SOČNIM KROMPIROM NA MASLACU.....	970,00
*(1,2,3,4,6,11)	
<i>(breaded pork steak stuffed with cheese and prosciutto with juicy buttered potatoes)</i>	

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JELA SA ROŠTILJA

GRILLED DISHES

BELA VEŠALICA SA WEDGES KROMPIROM	1100,00
<i>(grilled pork loin, wedges)</i>	
BARDIRANI PUNJENI KARE SA	
ČAMAC KROMPIROM *(2,3)	1260,00
<i>(grilled pork loin stuffed with cheese rolled with bacon)</i>	
KRMENADLA NA ŽARU SA	
HRSKAVIM LUKOM I POMFRITOM.....	890,00
<i>(grilled pork chop, crispy onion, fries)</i>	
SOČNO NA ŠTAPU	860,00
<i>Svinjski ražnjić sa čamac krompirom</i>	
<i>(pork skewers, rustic potato)</i>	
ČEVAPI SA HRSKAVIM POMFRITOM *(8)	950,00
<i>(kebabs and fries)</i>	
PLJESKAVICA SA HRSKAVIM POMFRITOM*(8)	950,00
<i>(hamburger, fries)</i>	
PUNJENA PLJESKAVICA NA HRSKAVOM LUKU SA	
ČAMAC KROMPIROM*(2,3,8).....	1200,00
<i>(hamburger stuffed with cheese, crispy onion, rustic potato)</i>	
LESKOVAČKI UŠTIPCI NA ČAMAC KROMPIRU.....	990,00
*(2,3,8)	
<i>(spicy, grilled meat loafs mixed with cheese and ham, rustic potato)</i>	
ROŠTILJ KOBAJA SA WEDGES KROMPIROM I SENFOM.....	860,00
<i>(grilled sausages, wedges, mustard) *(2,3,4)</i>	
PILEĆI FILE NA ŽARU SA POVRĆEM GRILOVANIM NA	
MASLINOVOM ULJU*(8,9).....	790,00
<i>(grilled chicken breast, olive oil grilled vegetables)</i>	
BATAK U PLAMENU I BRATKARTOFFELN *(3,8).....	750,00
<i>Otkošteni grill batak sa zapečenim kriškama krompira</i>	
<i>(boned, grilled chicken drumstick, bratkartoffeln)</i>	
PIKANTNI PUNJENI BATAK NA PIREU- 1 KG *(2,3,8).....	2800,00
<i>(spicy grilled chicken drumstick stuffed with cheese,</i>	
<i>ham and pickles, mashed potatoes)</i>	

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RIBE FISH

DIMLJENA PASTRMKA *(7).....1800,00
(smoked trout fillet)

PASTRMKA 1 KG *(7).....2950,00
(trout)

Prilozi uz ribu po izboru:

dalmatinska garnitura/grilovano povrće/krompir sala



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DIVLJAČ VENISON

SRNEĆI PAPRIKAŠ *(1,4,6).....	1150,00
<i>(doe' s meat boiled)</i>	
ŠPIKOVANI SRNEĆI BUT *(4,5,9,12).....	1250,00
<i>(doe' s thigh)</i>	

PRILOZI SIDE DISHES

DALMATINSKA GARNITURA*(9).....	250,00
<i>(potatoes with spinach or mangel)</i>	
POMFRIT.....	270,00
<i>(French fries)</i>	
ZAČINSKI KROMPIR.....	280,00
<i>(wedges potatoes)</i>	
RUSTIK KROMPIR.....	270,00
<i>(rustic potatoes)</i>	
GRILOVANO POVRĆE *(9).....	350,00
<i>(grilled vegetables)</i>	
URNEBES *(3).....	280,00
<i>(spicy cream cheese)</i>	

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SALATE SALADS

GRČKA SALATA *(3).....	370,00
Paradajz, krastavac, luk, masline, feta sir (<i>tomatoes, cucumbers, onion, olive, feta cheese</i>)	
ŠOPSKA SALATA *(3).....	370,00
Paradajz, krastavac, luk, paprika, feta sir (<i>tomatoes, cucumbers, onion, paprika, feta cheese</i>)	
PARADAJZ SA SIROM *(3).....	360,00
Paradajz, , feta sir (<i>tomatoes, , feta cheese</i>)	
SRPSKA SALATA.....	330,00
Paradajz, krastavac, luk, ljuta paprika (<i>tomatoes, cucumbers, onion, chilli pepper</i>)	
SVEŽA MEŠANA SALATA.....	300,00
Paradajz, krastavac, kupus (<i>tomatoes, cucumbers, cabbage</i>)	
PARADAJZ SALATA.....	320,00
(tomatoes)	
KRASTAVAC SALATA.....	300,00
(cucumbers)	
KUPUS SALATA.....	280,00
(cabbage)	
SVEŽA LJUTA PAPRIKA.....	210,00
(chilli peppers)	
PEČENA LJUTA PAPRIKA.....	210,00
(grilled chilli peppers)	
PEČENA PAPRIKA.....	370,00
(grilled peppers)	
SEZONSKA SALATA.....	280,00
Zelena salata, kiseli krastavac, prokola, turšija (<i>lettuce, pickles, pickled cabbage, mixed pickled vegetables</i>)	

HLEB BREAD

KUVER *(6).....	150,00
(couver)	

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DEZERTI DESSERTS

SLADOLED KUGLA *(3).....	200,00
<i>(ice cream)</i>	
PALAČINKE "BELAVILA" *(1,3,6)	450,00
<i>("Belavila" pancake with cherries and ice cream)</i>	
PALAČINKA "BELAVILA LUX " *(1,3,6,10)	390,00
<i>("Belavila Lux" pancake with white cream, hazelnuts, walnuts, almonds and mixed forest berries)</i>	

PALAČINKA - NAPRAVI SAM

PALAČINKA *(1,3,6)	80,00
<i>(pancakes)</i>	
DOMAĆI PEKMEZ (kajsija/šljiva)* (5)	100,00
EUROKREM*(3,10).....	60,00
NUTELA*(3,10).....	80,00
PLAZMA*(3,6,12).....	50,00

ALERGENI U SASTAVU HRANE:

- 1-Jaje
- 2-Mesne preradevine (prisustvo soje)
- 3-Mleko
- 4-Senf
- 5-Voće (kajsija, breskva, lubenica, grožđe, šljiva, jabuka, kruška
- 6-Brašno -žitarice
- 7-Riba i morski plodovi
- 8-Meso – govede, teleće, jagnjeće, pileće
- 9-Povrće – blitva, celer, šargarepa, peršun
- 10-Orašasti plodovi – orah, lešnik, badem, kesten
- 11-Mahunarke – kikiriki, grašak, pasulj, soja
- 12-Med
- 13-Pirinač

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