

RESTORAN I PRENOĆIŠTE

Belavila

*Jednom gost Belavile,
uvek gost Belavile.*

JELOVNIK

**VIŠE OD
30 GODINA ISKUSTVA**

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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
VODA LIMUNSKA		
ROMERQUELL	0,33	240,00
COCA-COLA	0,25	240,00
COCA-COLA ZERO	0,25	240,00
COCA-COLA LIMETA	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

TOPLA ČOKOLADA * (3)	250,00
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 ROSSO	0,05	250,00
MARTINI BIANCO	0,05	250,00
VERMUT SVETLI	0,05	170,00
BAILEYS	0,03	350,00
GORKI LIST	0,05	220,00
HUBERT MALINA	0,05	395,00
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
VODKA FINLANDIA	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
JAMESON BLACK BARREL	0,03	660,00
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
DŽIN BOMBAY SUNSET	0,03	320,00
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

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.

BELLA NOVELA-Erdevik.....0,75 l2900,00

Suvo vino Sauvignon Blanc intenzivnih voćnih aroma breskve, kruške i ogrozda.

Kombinuje se sa morskom hranom, laganim pastama i piletinom.

Dry wine Sauvignon Blanc intens aromas of peach, pear and gooseberry.

Goes with seafood, light pasta dishes and chicken.

GEWURZTRAMINER-Deurić.....0,75 l.....2500,00

Suvo vino zlatno-žute boje, bogato cvetnim aromama zove i meda sa notama

tropskog voća poput manga i ananasa. Odlično se slaže sa kineskom kuhinjom, te plavim sirevima i domaćim kobasicama.

Dry wine with a gold-yellow color, rich in floral aromas of elderflower and honey,

with notes of tropical fruits. Excellently pairs with Chinese cuisine,

blue cheeses and local sausages.

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 vele 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.

SAUVIGNON BLANK – Džervin 0,75..... 2450,00

Suvo belo vino, osvežavajućeg karaktera i izraženih voćnih aroma. Dominiraju note breskve, kruške i ogrozda. Odlično se slaže uz ribu, morske plodove, lagane paste i jela od piletine. Dry white wine, a fresh character and pronounced fruity aromas.

Notes of peach, pear and gooseberry dominate. Pairs perfectly with fish, seafood, light pasta dishes and chicken.

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.

CABERNET SAUVIGNON-Rubin.....0,75.....1300,00

Suvo vino, izrazito voćnog karaktera, servira se uz jela od crvenog mesa, ribu i specijalitete od divljači.

Dry wine, with a distinctly fruity character. Best served with red meat dishes, fish and game specialties.

CABERNET SAUVIGNON-Rubin0,187.....300,00

Suvo vino, izrazito voćnog karaktera, servira se uz jela od crvenog mesa, ribu i specijalitete od divljači.

Dry wine, with a distinctly fruity character. Best served with red meat dishes, fish and game specialties.

CHARDONNAY – Rubin0,75.....1100,00

Suvo vino, voćnog mirisa breskve i kajsije, servira se uz predjela, rečnu ribu i pikantna jela od belog mesa.

Dry wine, with a fruity aroma of peach and apricot. Best served with appetizers, freshwater fish and spicy white meat dishes.

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.

PINOT NOIR-Deurić.....0,75 l.....3100,00

Suvo vino svetlocrvene boje i arome zrelog crvenog voća oplemenjene finim tonovima drveta, kafe, vanile i dima. Odlično se slaže sa jelima od laganijeg crvenog mesa, poput teletine, kao i sa džigericom u slanini.

Dry wine light red color with aromas of ripe red fruits enriched with fine notes of wood, coffee, vanilla and smoke. Excellently goes with lighter red meats like veal and liver wrapped in bacon.

TRIANON-Erdevik.....0,75 l.....3900,00

Suvo vino, kupaža Merlota, Syraha i Cabernet Sauvignona, snažne arome zrelog crvenog i crnog voća. Kombinuje se sa specijalitetima od crvenog mesa, zrelim punomasnim sirevima i jelima sa roštilja.

Dry wine made from Merlot, Syrah and Cabernet Sauvignon, strong aromas of ripe red and black fruits. Pairs with red meat specialties, full-fat cheeses and traditional Serbian grilled foods.

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 čevape 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 čevapi 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.

PROKUPAC- Rubin.....0,75.....1200,00

Suvo vino sa mirisnim tonovima zrelog crvenog voća, servira se uz začinjena jela, crveno meso sa pečurkama i jagnjeće i svinjsko pečenje.

Dry wine with fragrant tones of ripe red fruit, served with spicy dishes, red meat with mushrooms and roasted lamb and pork.



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.

ROSA NOSTRA-Erdevik..... 0,75 l.....3300,00

Suvo vino, kupaža Merlota i Cabernet Sauvignona, arome jagode, višnje, vinogradarskih breskvi i osvežavajućih citrusa uz blagu mineralnost.

Preporučuje se uz lagane paste sa belim sosovima, morskim plodovima i mediteranskim salatama.

Dry wine, made from Merlot and Cabernet Sauvignon, aromas of strawberry, cherry, vineyard peach and refreshing citrus with a hint of minerality.

Suggested with light pasta dishes with white sauces, seafood and Mediterranean salads.

ROSE- Rubin.....0,75.....1100,00

Polusuvo vino, pitkog laganog ukusa, preporučuje se uz lagana predjela, mlada mesa i voćne deserte.

Semi-dry wine, with a light taste, recommended with light appetizers, young meats and fruity desserts.



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, Shardonaya 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

PONUDA DANA	450,00
<i>(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),</i>	
• jogurt 0,2 ; tost-hleb	
PALENTA SA PANČETOM I SJENIČKIM SIROM	390,00
<i>(polenta with crispy pancetta and hard white cheese)</i>	
• jogurt 0,2	
BELAVILA DORUČAK	780,00
<i>(2 kom jaja, hrskava pančeta, roštilj kobasica, feta sir, ajvar, senf, paradajz, tost hleb)</i>	
<i>(2 eggs, crispy pancetta, grilled sausage, feta cheese, ajvar, mustard, tomato, toast bread)</i>	
KVAŠENICE SA KAJMAKOM	490,00
<i>(french toast with traditional Serbian kajmak)</i>	
• jogurt 0,2 ; tost-hleb	
SLADAK DORUČAK*(3,5)	290,00
<i>(sweet breakfast)</i>	

doručak se služi do 11 h

HLADNA PREDJELA

Cold Starters

SIRNI SPEKTAKL ZA DVE OSOBE *(3,6)	1200,00
<i>gorgonzola, dimljeni sir, sjenički sir u maslinovom ulju, kačkavalj, mocarela, brusketi (selection of cheeses)</i>	
BELAVILA MEZE ZA DVE OSOBE *(2,3)	1350,00
<i>domaći kulen, domaća pečenica, sjenički sir, urnebes (homemade kulen sausage, homemade smoked pork loid, hard white cheese, spicy cream cheese)</i>	



SUPE - ČORBE

SOUPS

DOMAĆA SUPA *(1,6,8,9).....	320,00
<i>(chicken soup)</i>	
Supa se služi do 17 h	
RAGU ČORBA *(3,6,8,9).....	350,00
<i>(ragout)</i>	
TELEĆA ČORBA *(6,8,9).....	420,00
<i>(veal ragout)</i>	
RIBLJA ČORBA *(6,7,9).....	590,00
<i>(fish cream soup)</i>	
POTAŽ OD BROKOLIJA *(3,6,9).....	330,00
<i>(broccoli pottage)</i>	

TOPLA PREDJELA

HOT STARTERS

KAČKAVALJ DUET *(1,3,6).....	700,00
Pohovani kačkavalj uz tartar i sos od višanja kao pratinju, pomfrit <i>(breaded hard cheese with tartar and cherry sauce, fries)</i>	
FLAMBIRANI ŠAMPINJONI NA RIŽI *(13).....	450,00
<i>(grilled mushrooms on rice)</i>	
DŽIGERICA U OGRTAČU *(2,8,13).....	690,00
Pileća džigerica u slanini na pirinču <i>(grilled chicken liver rolled in bacon)</i>	
TOPLA MEŠANA ZAKUSKA MALA *(1,3,6,8,13).....	450,00
Šampinjoni, pohovan kačkavalj, pileća džigerica, pomfrit <i>(warm mixed appetizer small)</i> <i>(breaded hard cheese, grilled chicken liver and mushrooms, fries)</i>	
TOPLA MEŠANA ZAKUSKA *(1,3,6,8,13).....	690,00
Šampinjoni, pohovan kačkavalj, pileća džigerica, pomfrit <i>(warm mixed appetizer)</i> <i>(breaded hard cheese, grilled chicken liver and mushrooms, fries)</i>	
CRVENA PAPRIKA SA FETOM U KORICI *(1,3,6).....	500,00
Pohovana crvena paprika punjena fetom <i>(breaded red pepper with feta)</i>	



OBROK SALATE

SALADS

CEZAR SALATA *(2,3,6,8,11).....880,00
(*Caesar salad*)

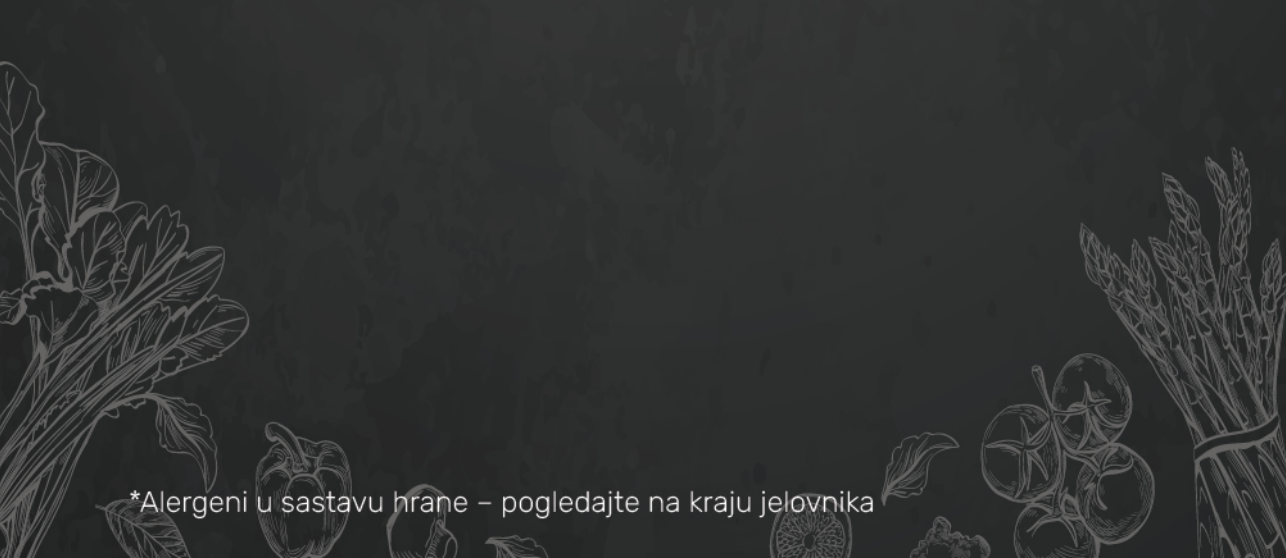
CRISPY SALATA *(1,3,6,8,11).....890,00
(*crispy chicken salad*)

PASTE I RIŽOTA

PASTA

ŠPAGETE CARBONARE *(1,2,3,6).....860,00
(*spaghetti carbonare*)

VRTNI RIŽOTO (5,13)..... 450,00
Rižoto sa povrćem
(*risotto with vegetables*)



*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
- VOJVODANSKI RAŽNJIĆ SA WEDGES KROMPIROM*(2,3).....1150,00**
(grilled skewered pork meat stuffed with cheese rolled in bacon, wedges potato)
- VOJVODANSKI 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 POMRITOM ZA 2 OSOBE *(2,3,8).....1990,00**
Pileći ražnjić, vratna krmenadla, pljeskavica, uštipak, vojvođanski ražnjić
(plate "Belavila"-mixed grilled meat, fries)

DEČJI KUTAK

KIDS CORNER

- VESELI ĆEVAPI *(8,11).....590,00**
(kebabs, fries and ketchup)
- KEBINA PLJESKA*(8,11).....590,00**
(hamburger, fries and ketchup)
- CRISPY ŠTAPIĆI*(1,6,8,11).....550,00**
(chicken crispy nuggets, fries and ketchup)

FRITEZA BAR

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

GOTOVA JELA COOKED DISHES

- JUNEĆI GULAŠ SA TESTENINOM* (1,6,8).....1350,00
(beef stew with pasta)
- LESKOVAČKA MUČKALICA850,00
(spicy grilled pork neck with onion, pepers and tomatoes)
- TELETINA U DEMIGLAS SOSU SA ZAPEČENIM KRIŠKAMA KROMPIRA.....2400,00
*(3,4,6,8,9)
(braised veal with demiglas sauce and bratkartofeln)

*Alergeni u sastavu hrane – pogledajte na kraju jelovnika

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>	
ČEVAPI NA KAJMAKU I HRSKAVI POMFRIT *(3,8)	1200,00
<i>(kebabs with cream and fries)</i>	
PLJESKAVICA SA HRSKAVIM POMFRITOM*(8)	950,00
<i>(hamburger, fries)</i>	
CRUNCHY BUN PLJESKAVICA SA KAJMAKOM I ČAMAC KROMPIROM *(3,6,8)	1200,00
<i>(hamburger with cream, crunchy bun, rustic potato)</i>	
PUNJENA PLJESKAVICA NA HRSKAVOM LUKU SA ČAMAC KROMPIROM*(2,3,8)	1200,00
<i>(hamburger stuffed with cheese and ham, crispy onion, rustic potato)</i>	
LESKOVAČKI UŠTIPCI NA ČAMAC KROMPIRU	990,00
<i>*(2,3,8)</i> <i>(spicy, grilled meat loafs mixed with cheese and ham, rustic potato)</i>	
ROŠTILJ KобаЈА SA WEDGES KROMPIROM I SENFOM *(2,3,4)	860,00
<i>(grilled sausages, wedges, mustard)</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>Otkoštени 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, ham and pickles, mashed potatoes)</i>	

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JELA PO PORUDŽBINI SPECIAL ORDERS

BANJALUČKA ŠNICLA NA PIREU *(2,3,6,13)	980,00
Svinjska šnicla sa pršutom i sirom (<i>pork steak with ham and cheese, mashed potatoes</i>)	
PIJANA VEŠALICA SA WEDGES KROMPIROM	1220,00
(pork loin with mushrooms sauce, wedges potato)	
CIGANSKI KOTLET *(2)	760,00
Svinjski kotlet sa prelivom od krompira, kis.krastavaca i slanine (<i>pork chop with potatoes, pickles and bacon</i>)	
STEK NA LOVAČKI NAČIN SA PIREOM *(2,3,4,6,13)	920,00
(stewed pork steak with mushrooms, pickles and bacon, mashed potatoes)	

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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SOSEVI UZ MESO I RIBU

DIPS

SOS OD VIŠANJA *(6).....	230,00
<i>(sour cherry dip)</i>	
TARTAR SOS *(3,4,11).....	200,00
<i>(tartar dip)</i>	
SOS OD ŠAMPINJONA*(3,4,6).....	270,00
<i>(champignons dip)</i>	

PRILOZI

SIDE DISHES

DALMATINSKA GARNITURA*(9).....	250,00
<i>(potatoes with spinach or mangel)</i>	
BRATKARTOFFELN *(3,9).....	280,00
<i>(brarkartoffeln)</i>	
PIRE KROMPIR*(3).....	250,00
<i>(mashed potatoes)</i>	
RIŽA*(13).....	220,00
<i>(rice)</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>	
KAJMAK *(3).....	230,00
<i>(kajmak cream)</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 (tomatoes, cucumbers, onion, olive, feta cheese)	
ŠOPSKA SALATA *(3).....	370,00
Paradajz, krastavac, luk, paprika, feta sir (tomatoes, cucumbers, onion, paprika, feta cheese)	
PARADAJZ SA SIROM *(3).....	360,00
Paradajz, , feta sir (tomatoes, , feta cheese)	
SRPSKA SALATA.....	330,00
Paradajz, krastavac, luk, ljuta paprika (tomatoes, cucumbers, onion, chilli pepper)	
SVEŽA MEŠANA SALATA.....	300,00
Paradajz, krastavac, kupus (tomatoes, cucumbers, cabbage)	
PARADAJZ SALATA.....	320,00
(tomatoes)	
KRASTAVAC SALATA.....	300,00
(cucumbers)	
KUPUS SALATA.....	280,00
(cabbage)	
SVEŽA LJUTA PAPIKA.....	210,00
(chilli peppers)	
PEČENA LJUTA PAPIKA.....	210,00
(grilled chilli peppers)	
PEČENA PAPIKA.....	370,00
(grilled peppers)	
SEZONSKA SALATA.....	280,00
Zelena salata, kiseli krastavac, prokola, turšija (lettuce, pickles, pickled cabbage, mixed pickled vegetables)	
MIX ZELENIH SALATA SA ČERIJEM.....	370,00
(mix od green salads with cherry tomatoes)	

HLEB BREAD

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

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DEZERTI DESSERTS

SLADOLED KUGLA *(3).....	200,00
<i>(ice cream)</i>	
KOLAČ TRI LEČE *(1,3,6,11).....	360,00
<i>(cake " Tres leches")</i>	
TART SA JABUKAMA*(1,3,5,6).....	390,00
<i>(apple tart)</i>	
URMAŠICE*(1,3,6,10).....	200,00
<i>(semolina syrup cookies)</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>	
PALAČINKE U VINSKOM ŠATOU *(1,3,6,10)	650,00
<i>(pancakes in the vine chateau)</i>	
AFRODIZIJAK(1,3,6,10,11).....	410,00
<i>Palacinke sa orasima, lesnicima i medom</i> <i>(pancakes with nuts and honey)</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
VIŠNJE.....	70,00

ALERGENI U SASTAVU HRANE:

- 1- Jaje
- 2- Mesne prerađevine (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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