



MENU



# Alchemist

inner treasure

... Tada mladić priđe mudracu, i upita ga:  
*Imaš li lijek koji spira grijeha i liječi bolesti srca?*

A mudrac kaza:  
*Uzmi sa drveta skromnosti, isitni strugom zadovoljstva.  
Skuvaj na vatri ljubavi. Nalij u sud zahvalnosti.  
Osvježi lepezom nade. Posrči kašikom zahvalnosti.  
I sačuvan bićeš od svake bolesti na ovom i budućem  
svijetu.*



Vegetarijansko jelo  
Vegetables meal



Vegansko jelo  
Vegan meal



Jela pripremljena u grill  
pećnici PIRA  
Meal prepared in grill  
oven PIRA

# PREDJELA / STARTERS

Dobrodošli u **ALCHEMIST** / Welcome to **ALCHEMIST**  
*njeguški pršut, goveđi pršut, italijanske salame, mix sireva, namaz od masline, focaccia*  
*smoked ham, beef ham, Italian salami, mix cheese, olive tapenade, focaccia*

12.00 €

Preporuka vina:  
Jacob's Creek Sauvignon Blanc;  
Kovačević Chardonna

## Selekcija sireva / Cheese platter

*njeguški sir, dimljeni domaći sir, mozzarella, grčka feta, mango chuntesy, camembert*  
*njeguški cheese, smoked cheese, mozzarella, greek feta, mango chuntesy, camembert*

9.50 €

Preporuka vina:  
Montepulciano – Villa Gemma

## Grčka feta / Greek feta

6.00 €

## Carpaccio od dimljenog bifteka / Beef carpaccio

*dimljeni biftek, rukola, čeri paradajz, sladoled od parmezana*  
*smoked beef, arugula, cherry tomatoes, parmesan ice cream*

12.00 €

Preporuka vina: Jacob's Creek Cabernet Sauvignon;  
Aleksandrović Trijumf Barrique

## Carpaccio od tune / Carpaccio tuna

*rukola, krastavac, crveni luk, kapar*  
*rocket, cucumber, red onion, caper*

12.00 €

Preporuka vina:  
Rajković S' Ubli; Spasić Tamnjanika

## Carpaccio od lososa / Carpaccio losos

*jabuka, paprika, celer, dumbir, soja sos*  
*apples, bell peppers, celery, ginger, soy sauce*

12.00 €

Preporuka vina:  
Rajković S' Ubli; Spasić Tamnjanika

## BRUSKETE / BRUSCHETTE

Bruskete sa paradajzom, mocarelom i bosiljkom  
Bruschette with tomato, mozzarella & basil



4.00 €

Bruskete sa pršutom, paradajzom i grana padanom  
Brushette with prosciutto, tomato & grana padano

4.50 €

Bruskete sa dimljenim lososom i krem sirom  
Bruschette with smoked salmon & cream cheese

4.80 €

Bruskete sa kruškom i gorgonzolom  
Bruschette with pear and gorgonzola cheese

4.50 €

## SUPE, ČORBE / SOUP

Potaž dana / Pottage of the day



3.50 €

Minestrone / Minestrone soup



3.00 €

Supa / Čorba dana / Soup of the day

3.50 €

# TOPLA PREDJELA / WARM STARTERS

## Antipasto vegetariano

*grilovano mediteransko povrće, pesto, sladoled od tikvica*  
*grilled mediterranean vegetables, pesto dressing, zucchini ice-cream*



6.50 €

Preporuka vina:  
Kutjevo Graševina

## Melanzane alla parmigiana / Aubergine rolls

*zapečeni patlidžan punjen sa mocarelom i paradajzom*  
*baked aubergine stuffed with mozzarella & tomato*



6.50 €

Preporuka vina: Rajković S' Ubli;  
Spasić Tamnjanika

## Grilovani halumi sir / Grilled halloumi cheese

*halumi sir, rukola, žuljen povrće*  
*halloumi cheese, rocket, grilled*  
*vegetables*



7.50 €

Preporuka vina: Krgović Chardonnay; Aleksandrović Varijanta

## Tempura gambori / Aubergine rolls

*gambori s povrćem u tempuri*  
*prawns with vegetables in tempura*

9.50 €

Preporuka vina: Rajković S' Ubli;  
Spasić Tamnjanika

## Capesante / Scallops

*san žak školjke u kremi od avokada i crvenom pikantnom salsom*  
*san Jacques mussels in cream of avocado and a spicy red salsa*

9.00 €

Preporuka vina: Rajković S' Ubli;  
Spasić Tamnjanika

# OBROK SALATE / MEAL SALADS

## Alchemist salata / Alchemist salad

*mix salata, hobotnica, lignje, gambori, maline, kuvani krompir*  
*mixed salad, octopus, squid, prawns, raspberries, boiled potato*

/velika/ - 14.50 €     /mala/ - 8.50 €

Preporuka vina:

Jacob's Creek Chardonnay; Plantaže Sauvignon

## Cezar salata Alchemist style / Caesar salad Alchemist style

*mix salata, grilovana piletina, jabuka, grana padano i cezar dressing*  
*mixed salad, grilled chicken, apple, grana padano and caesar dressing*

/velika/ - 8.00 €     /mala/ - 5.00 €

Preporuka vina: Krgović Chardonnay; Plantaže Krstač

## Caprese salata / Caprese salad

*mozzarella, paradajz, rukola / mozzarella, tomato, rocket*

/velika/ - 7.20 €     /mala/ - 4.20 €

Preporuka vina: Plantaže Pro Anima



## Grčka salata / Greek salad

*grčka feta sir, zelena paprika, luk, paradajz, krastavac, masline*  
*greek feta cheese, green pepper, onions, tomato, cucumber, olives*

/velika/ - 7.00 €     /mala/ - 5.00 €

Preporuka vina: Plantaže Chardonnay; San Martino Malvazija



## Chania salata / Chania salad

*spanać, rukola, masline, čeri paradajz, feta, jogurt*  
*mozzarella, tomato, rocket*

/velika/ - 7.50 €     /mala/ - 4.50 €

Preporuka vina:

Plantaže Pro Anima

## Vitaminska salata / Vitamin salad

*mix salata, rukola, kruška, jabuka, šargarepa, cvekla, brusnica, kupus*  
*mix lettuce, rocket salad, pear, apple, carrot, beets, cranberries, cabbage*

/velika/ - 5.50 €     /mala/ - 3.90 €

Preporuka vina:

Plantaže Pro Anima

## Biftek salata / Beef salad

*mix salata, cherry paradajz, ojster sos, parmezan*  
*mix salad, cherry tomato, oyster sauce, parmesan*

10.50 €

Preporuka vina:

Marina Cvetić Trebiano d'Abruzzo;  
Krgović Arhonto

## Meditranska salata / Mediterian salad

*mix salata, krastavac, parmezan, cherry paradajz, sjemenke bundeve*  
*mix salad, cucumber, parmesan, cherry tomato, pumpkin seeds*

6.00 €

Preporuka vina:

Plantaže Pro Anima

## Quinoa salata / Quinoa salad

*quinoa, feta sir, cvekla, sjemenke bundeve*  
*quinoa, feta cheese, beet, pumpkin seeds*

7.20 €

Preporuka vina:

Plantaže Pro Anima



# RIŽOTA / RISOTTO

Rižoto sa vrganjem, tartufima i biftekom  
Risotto with porcini, truffle and beef

12.00 €

Preporuka vina:  
Marina Cvetić Trebiano d'Abruzzo;  
Krgović Arhonto

Orijentalni rižoto sa povrćem / Oriental rice with vegetables  
*basmati riža, mix povrće, jaje, pori luk, pečeni lješnik, soja sos*  
*basmati rice, mix vegetables, eggs, leek, baked hazelnuts, soya sos*



8.60 €

Preporuka vina:  
Plantaže Chardonnay;  
San Martino Malvazija

Rižoto Trevizo / Risotto Treviso  
*piletina, grašak, crveni kupus*  
*chicken, peas, red cabbage*

8.00 €

Preporuka vina:  
Kovačević Chardonnay;  
Kozlović Malvazija

Rižoto sa morskim plodovima / Risotto with seafood

11.50 €

Preporuka vina: Jacob's Creek Sauvignon Blanc;  
Masciarelli Trebiano d'Abruzzo;  
Kutjevo De Gotho Graševina

Paella Valenciana  
*plodovi mora, piletina, kobasica, mix povrća, safran*  
*seafood, chicken, sausage, mix vegetables, saffron*

22.00 €

Preporuka vina:  
Jermann Pinot Grigio;  
Aleksandrović Trijumf Barrique

Rižoto kozice, gorgonzola, orasi  
Risotto shrimp, gorgonzola, walnuts

9.50 €

## PAŠTE / PASTA

*Sve pašte su domaće i radene su u našoj  
kuhinji po recepturi starih majstora...  
All pasta are homemade and made in our  
kitchen by the repurchase of old masters...*

Pure alchemy  
*crne taljatele, gambori, prosecco vino*  
*black tagliatelle, prawns, prosecco wine*

12.50 €

Preporuka vina:  
Jermann Pinot Grigio; Aleksandrović Trijumf Barrique

Aglione  
*taljolini, sos maslinovo ulje, bijeli luk*  
*tagliolini, garlic and olive oil sauce*



7.00 €

Preporuka vina:  
Plantaže Sauvignon; Damjanić Malvazija

Arrabbiata  
*farfale, paprika, ljuta paprika, šeri paradajz, paradajz sos*  
*farfalle, pepper, chilli peper, cherry tomato, tomato sauce*

8.00 €

Preporuka vina:  
Pošip Intrada; Aleksandrović Trijumf Barrique

Bukatini sa kozijim sirom i spanaćem  
Bucatini with goat cheese and spinach  
*koziji sir, spanać*  
*goat cheese, spinach*

9.00 €

Preporuka vina: Plantaže Chardonnay

Tagliatelle sa lososom i kruškom  
Tagliatelle with salmon and pear  
*losos, kruška*  
*salmon, pear*

10.00 €

Preporuka vina: Plantaže Chardonnay

Carbonara  
*taljolini, slanina, neutralna pavlaka*  
*tagliolini, bacon, neutral cream*

7.50 €

Preporuka vina: Plantaže Chardonnay

Conchiglie spek i baby mozzarella  
Conchiglie spek and baby mozzarella  
*pršut, mocarela, paradajz*  
*smoked ham, mozzarella, tomato*

10.00 €

Preporuka vina:  
Jacob's Creek Chardonnay; Plantaže Sauvignon

Pappardelle sa biftekom / Pappardelle with beef  
*biftek, rukola, parmezan*  
*steak, rocket, parmesan*

11.50 €

Preporuka vina:  
Plantaže Pro Anima

Conchiglie sa piletinom i tikvicama  
Conchiglie with chicken and zucchini  
*piletina, tikvice, šampinjoni*  
*chicken, zucchini, mushrooms*

8.50 €

Preporuka vina:  
Plantaže Pro Anima

Ravioli punjeni škarpinom u sosu od gambora  
Ravioli stuffed with grouper in shrimp sauce

12.50 €

Preporuka vina:  
Plantaže Chardonnay; San Martino Malvazija

Ravioli punjeni kruškom i gorgonzolom  
Ravioli stuffed with pear and gorgonzola

12.00 €

Preporuka vina:  
Damjanić Muskat Žuti

## ❧ RIBA / FISH ❧

### Grilovana hobotnica / Grilled octopus

*hobotnica, mix salata*  
*octopus, salad mix*

17.50 €

Preporuka vina:

Kozlović Malvazija; Aleksandrović Trijumf Barrique

### Grilovani gambori na tropical salsi sa slatko-ljutim sosom Grilled prawns on tropical salsa with sweet & chilli sauce

12.00 €

Preporuka vina:

Zenta Chardonnay; Radovanović Chardonnay

### File brancina na povrću Brancin fillet on vegetables

16.50 €

Preporuka vina:

Zvonko Bogdan Pinot Blanc; Krauthaker Graševina;  
Jermann Pinot Grigio

### Lignje na žaru sa dalmatinskim varivom Chargrilled squids with potato & spinach stew

*lignje, krompir, blitva / squids, potato, spinach*

10.50 €

Preporuka vina:

Jacob's Creek Chardonnay; Kutjevo Graševina de Gotho;  
Zenta Chardonnay

### Filet lososa sa soba nudlama Salmon fillet with stirfried vegetables and noodles

*losos, povrće, nudle, slatko-ljuti sos*  
*salmon, vegetables, noodles, sweet-chilli sauce*

15.50 €

Preporuka vina: Mouton Cadet Reserve Medoc;  
Louis Max Chablis Grand Cru;

Tuna stek / Tuna steak  
*tuna na salsi od pasulja i grill krompir*  
*tuna salsa on beans and potatoes grill*

17.00 €

Preporuka vina:  
Zenta Chardonnay; Radovanović Chardonnay

Mediterano ražnjić / Mediteraneo skewers  
*gambori, hobotnica, lignje, sipa, losos, zelena riža*  
*prawns, octopus, squid, squid, salmon, green rice*

17.00 €

Preporuka vina:  
Kozlović Malvazija; Aleksandrović Trijumf Barrique

Bijela riba prve klase  
White fish first class

100gr  
5.00 €

Preporuka vina:  
Mouton Cadet Reserve Medoc;  
Louis Max Chablis Grand Cru;

Riba iz pećnice Siciliana  
Fish from the oven Siciliana  
*cijela riba pečena u povrću*  
*whole fish baked in vegetables*

100gr  
6.00 €

Preporuka vina:  
Louis Max Chablis Grand Cru;

Riba iz pećnice u soli  
Fish from the oven in salt  
*cijela riba pečena u krupnoj soli*  
*whole fish baked in coarse salt*

100gr  
6.00 €

Preporuka vina:  
Zenta Chardonnay; Radovanović Chardonnay

## GLAVNA JELA / MAIN COURSES

*Autentičan ukus jela pripremljenih u grill  
pećnici Pira...*

*An authentic taste of dishes prepared in the  
grill oven Pira...*

## Biftek iz pira peći / Beef steak from pira oven

*pekarski krompir, mix salata*  
*chargrilled beef steak, wedge potatoes, mix salad*



18.00 €

Preporuka vina: Marina Cvetić Montepulciano;  
Radovanović Cabernet;  
Aleksandrović Rodoslov;  
Plantaže Stari podrum

## Biftek taljata / Beef steak

*mix salata, šampinjoni, dresing*  
*grilled vegetables, wedge potatoes, sauce*

18.00 €

Preporuka vina:  
Plenković Zlatan Plavac; Kovačević Aurelius;  
Aleksandrović Regent Reserve; Plantaže Vranac Barrique

## Ribeye stek / Ribeye steak

*grilovano povrće, pekarski krompir*  
*grilled vegetables, wedge potatoes*



0,100gr  
6.00 €

Preporuka vina:  
Plenković Zlatan Plavac; Kovačević Aurelius;  
Aleksandrović Regent Reserve; Plantaže Vranac Barrique

## T-bone steak

*rustični krompir, dižon senf*  
*baked potatoes, dijon mustard*



0.100gr  
5.00 €

Preporuka vina:  
Montepulciano – Villa Gemma; Louis Max Bourgogne Pinot Noir

## Jagnjeći kotlet / Rack of lamb

*rustični krompir i začinsko bilje sa tzatziki sosem*  
*baked potatoes and spices with tzatziki sauce*



17.00 €

Preporuka vina:  
Banfi Chianti Riserva; Matusko Dingač; Plantaže Vranac Barrique;  
Aleksandrović Regent Reserve; Plenković Zlatan Plavac



**Pileći suvlaki & Svinjski suvlaki**  
**Chicken souvlaki & Pork souvlaki**

*grilovani pileći ražnjić / grilovani svinjski ražnjić, tzatziki sos, pomfrit*  
*grilled chicken skewers / grilled pork skewers, tzatziki sauce, french fries*

8.00 €

Preporuka vina:  
Kovačević Chardonnay



**Pileći file punjen mascarpone sirom, pesto tagliatelle**  
**Chicken breast stuffed with mascarpone, tagliatelle pesto**

*pršutom i pašta pesto denoveze*  
*prosciutto and pesto genovese pasta*

10.00 €

Preporuka vina:  
Plantaže Chardonnay; Zenta Chardonnay



**Larnaka ćuretina / Larnaca turkey**

*punjen haloumi sirom, chilli paprika*  
*, med, grill povrće, pekarski krompir*  
*filled with halloumi cheese, chili pepper*  
*, honey, grill vegetables, bakery potatoes*

10.00 €

Preporuka vina: Kozlović Malvazija; Matusko Dingač

**Ramstek u ulju / Ramstek in oil**

16.00 €

Preporuka vina:  
Kovačević Chardonnay

**Kari sa ćuretinom i gamborima**

**Kari prawns with turkey**  
*riža, ćuretina, gambori, vrganj*  
*rice, turkey, prawns, porcini*

14.00 €

Preporuka vina:  
Zvonko Bogdan Pinot Blanc; Krauthaker Graševina;  
Jermann Pinot Grigio

## SOSEVI / SAUCES

Vrganj  
Boletus  
2.00 €

Bundeva  
Pumpkin

2.00 €

Quattro sos  
Quattro sauces

2.00 €

3 vrste bibera  
3 typs of pepper

2.00 €

BBQ sos  
BBQ sauce

2.00 €

## DEZERTI / DESSERTS

Pavlova sa prelivom šumskog voća i vanilom  
Pavlova with berries

4.00 €

Čokoladna torta / Chocolate cake

4.00 €

Čokoladni sufle u kremi od narandže  
Chocolate souffle in orange cream

5.00 €

Katalonski krem / Crema catalana

3.50 €

Semifreddo

4.00 €

Tart sa jabukom i kruškom  
Tart with apple and peal

4.00 €

Splitska torta  
Split cake

4.00 €

Kolač sa limunom / Cake with lemon

4.00 €

Kapri torta / Capri cake

4.00 €

## Belgijska vafla / Belgian waffles

Vafla sa prelivom od šumskog voća i kuglom sladoleda  
Waffles with overflow of forest fruits and ice cream

4.20 €

Vafla sa višnjom, čokoladom/nutelom  
Waffles with cherry overflow and chocolate

4.50 €

Vafla sa bananom, čokoladom/nutelom i kuglom sladoleda  
Waffle with vanilla and chocolate dressing and ice cream

4.20€

Vafla sa jabukom, cimetom i kuglom sladoleda  
Waffle with pear and ice cream

4.00 €

Vafla sa bavarese kremom, jagodom i kuglom sladoleda  
Waffle with pear and ice cream

4.20 €

Vafla sa bavarese kremom, jagodom i kuglom sladoleda  
Waffle with pear and ice cream

4.50 €

Domaći sladoledi

Homemade ice-cream

1.20 €

# LISTA PIĆA / LIST OF BEVERAGES

## TOPLI NAPICI / HOT DRINKS

Espresso	1.20€
Espresso macchiato	1.30€
Cappuccino	1.60€
Latte	1.70 €
Latte caramel	1.80 €
Ness coffee	1.80 €
Americano	1.30 €
Decaf coffee	1.70 €
Moka coffee	1.70 €
Irish coffee	3.50 €
Cappuccino freddo	2.60 €
Espresso freddo	2.20 €
Cacao freddo	2.20 €
Latte freddo	2.60 €
Ice coffee	3.00 €
Baileys coffee	3.00 €
Topla čokolada / Hot chocolate	2.30 €
Althaus čajevi / Althaus tea	1.90 €
Domaća kafa / Homemade coffee	1.20 €

## DOMAĆI HLADNI ČAJEVI / HOMEMADE COLD TEAS

Đumbir i limun	2.20 €
Kokos i ananas	2.20 €
Vanila i mango	2.20 €
Kiwi i colada	2.20 €

## VODA / STILL AND SPARKLING WATER

Gorska	0.25 l	1.20 €
Gorska	0.75 l	3.20 €
Rosa	0.33 l	1.40 €
Rosa	0.75 l	3.20 €
San pellegrino	0.25 l	2.50 €
San pellegrino	0.75 l	5.50 €
Knjaz miloš	0.25 l	1.20 €
Knjaz miloš	0.75 l	3.20 €

## BEZALKOHOLNA PIĆA / NON ALCHOLOCIC DRINKS

Coca cola	0.25 l	2.00 €
Coca cola zero	0.25 l	2.00 €
Fanta	0.25 l	2.00 €
Sprite	0.25 l	2.00 €
Schwepes bitter lemon	0.25 l	2.00 €
Schwepes tonic	0.25 l	2.00 €
Next sokovi	0.20 l	2.10 €
Cocta	0.25 l	2.00 €
Red bull	0.25 l	3.70 €
Ice tea	0.20 l	2.10 €

## CIJEĐENI SOKOVI / FRESHLY SQUEEZED JUICES

Pomorandža / Fresh orange Juice	0.30 l	3.20 €
Limunada /Lemonade	0.30 l	2.20 €
Detox limunada / Detox lemon- ade	0.30 l	2.50 €
<i>med, đumbir / honey, ginger</i>	0.30 l	3.20 €
Grejpfruit / Grapefruit	0.30 l	3.20 €
Jabuka i šargarepa Apple and carrot	0.30 l	3.60 €
Alchemist mix <i>pomorandža, jabuka, šargarepa, đum- bir</i> <i>orange, apple, carrot, ginger</i>		

## SMOOTHIES

<b>Alchemist Nutri</b> <i>avokado, banana, med, mlije- ko / avokado, banana, honey, milk</i>	0.40 l	3.80 €
<b>Banana jagoda</b> <i>banana, jagoda, med, mlijeko / banana, strawberry, honey, milk</i>	0.40 l	3.80 €
<b>Three berrys</b> <i>šumsko voće, med, mlijeko / forest berries, honey, milk</i>	0.40 l	3.80 €

## PROTEINSKI ŠEJKOVI / PROTEIN SHAKES

Super nutri čokolada <i>čokolada, banana, mlijeko, whey protein</i> <i>chocolate, banana, milk, whey protein</i>	0.40 l	3.80 €
All day energy <i>pomorandža, šumsko voće, banana, whey protein</i> <i>orange, forest berries, ba- nana, whey protein</i>	0.40 l	3.80 €
Plazma šejk	0.40 l	3.00 €

## ALKOHOLNA PIĆA / ALCOHOLIC DRINKS

### PIVA / BEER

Heineken	0.25 l	3.00 €
Nikšićko nefiltrirano	0.33 l	2.50 €
Tuborg	0.33 l	2.50 €
Erdinger	0.33 l	3.30 €
Lefe blond	0.33 l	3.50 €
Corona	0.33 l	3.00 €
Paulaner svijetlo	0.33 l	3.50 €
Paulaner weissbier	0.33 l	3.50 €
Estrella	0.33 l	3.50 €
Warsteiner	0.33 l	3.50 €
Guinness	0.33 l	4.00 €
La trappe blond	0.75 l	13.50€
La trappe dubbel	0.75 l	15.50€
La trappe quadrupel	0.75 l	16.00€
La trappe tripel	0.75 l	16.50€

### TOČENO PIVO / DRAFT BEER

Pilsner	0.30 l	2.00 €
Pilsner	0.50 l	2.50 €
Kozel	0.30 l	2.00 €
Kozel	0.50 l	2.50 €

### VODKA

Absolut	0.03 l	2.50 €
Absolut flavours	0.03 l	3.00 €
Absolut elyx	0.03 l	6.00 €
Grey goose	0.03 l	5.50 €

### DŽIN / GIN

Beefeater	0.03 l	2.50 €
Beefeater 24	0.03 l	3.00 €
Monkey 47	0.03 l	5.00 €

### RUM

Havana 3	0.03 l	2.50 €
Havana 7	0.03 l	3.50 €
Malibu	0.03 l	2.50 €
Janeiro cachaca	0.03 l	2.50 €



## TEKILA / TEQUILA

Olmecca blanco	0.03 l	2.50 €
Olmecca gold	0.03 l	2.50 €
Olmecca altos plata	0.03 l	3.50 €
Olmecca altos reposado	0.03 l	3.50 €

## VISKI / WHISKEY

Ballantines finest	0.03 l	2.50 €
Ballantines hard fired	0.03 l	3.00 €
Ballantines 12 y	0.03 l	3.60 €
Ballantines 17 y	0.03 l	6.00 €
Ballantines 21 y	0.03 l	15.00€
Chivas regal 12 y	0.03 l	3.60 €
Chivas regal extra	0.03 l	4.90 €
Chivas regal 18 y	0.03 l	6.50 €
Chivas regal 25 y	0.03 l	25.00€
Royal salute 21 y	0.03 l	18.00€
Jameson	0.03 l	2.50 €
Jameson black barrel	0.03 l	3.50 €
Johnnie Walker red label	0.03 l	2.50 €
Johnnie Walker black label	0.03 l	3.60 €

## AMERIČKI BURBONI / AMERICAN BOURBONS

Four roses	0.03 l	2.50 €
Jack Daniels	0.03 l	3.50 €
Jack daniels single barel	0.03 l	4.80 €

## SINGL MALT / SCOTCH SINGLE MALT

The Glenlivet founder's reserve	0.03 l	4.50 €
The Glenlivet 18 y.o	0.03 l	6.50 €
Aberlour 12 y.o	0.03 l	4.50 €
Scapa skiren	0.03 l	6.00 €
Longmorn	0.03 l	11.00€

## KONJACI / BRENDI - COGNAC / BRANDIES

v.s. (very special)

Martell v.s.	0.03 l	3.90 €
Hennessy v.s.	0.03 l	3.90 €
Courvoisier v.s.	0.03 l	3.90 €
Charles gabriel v.s	0.03 l	3.50 €

v.s.o.p. (very superior old pale)

Martell v.s.o.p.	0.03 l	6.20 €
Courvoisier v.s.o.p.	0.03 l	6.20 €
Charles gabriel v.s.o.p.	0.03 l	5.50 €

x.o. (extra old)

Cordon bleu x.o.	0.03 l	15.00€
Martell x.o.	0.03 l	18.00€
Hennessy x.o.	0.03 l	18.00€
Charles gabriel x.o.	0.03 l	12.00€

brandies:

Metaxa 5	0.03 l	2.50 €
Stock	0.03 l	2.60 €

## LIKERI / LIQUEUR

Kahlua	0.03 l	2.50 €
Baileys	0.03 l	2.50 €
Cointreau	0.03 l	3.00 €
Tia maria	0.03 l	2.50 €
Sambuca	0.03 l	2.50 €
Amaretto disaronno	0.03 l	2.50 €

## APERITIVI / APERITIVE

Ramazotti aperitivo rosato	0.03 l	2.30 €
Campari	0.03 l	2.30 €
Aperol	0.03 l	2.50 €
Ouzo 12	0.03 l	2.50 €
Absinthe	0.03 l	3.30 €

## DIŽESTIVI / DIGESTIVE

Ramazotti	0.03 l	2.50 €
Amaro Montenegro	0.03 l	2.50 €
Jagermeister	0.03 l	2.50 €
Gorki list	0.03 l	1.70 €
Becherovka	0.03 l	2.50 €
Limoncello	0.03 l	2.50 €

## VERMUTI / VERMOUTH

Martini bianco	0.03 l	2.50 €
Martini rosso	0.03 l	2.50 €
Martini extra dry	0.03 l	2.50 €

## RAKIJE / GRAPPA

Lozova rakija Bioinstitut	0.03 l	2.20 €
Kruna Plantaže	0.03 l	2.20 €
Voćar kopaonik kajsija	0.03 l	2.70 €
Voćar kopaonik viljamovka	0.03 l	2.50 €
Voćar kopaonik malina	0.03 l	2.50 €
Voćar kopaonik šljiva	0.03 l	2.50 €
Voćar kopaonik dunja	0.03 l	2.70 €
Voćar kopaonik jabuka	0.03 l	2.50 €
Voćar kopaonik loza	0.03 l	2.50 €
Zarić šljiva	0.03 l	3.50 €
Zarić malina	0.03 l	6.50 €

## KOKTELI / COCKTAILS

Chivas collins	0.15 l	6.50 €
Negroni	0.10 l	5.00 €
Sangria	0.20 l	5.00 €
Old fashioned	0.10 l	5.00 €
Martini dry	0.10 l	5.00 €
Amaretto sour	0.10 l	5.00 €
Margarita strawberry	0.12 l	5.00 €
Pina colada	0.20 l	5.00 €
Cosmopolitan	0.15 l	5.00 €
Mojito	0.20 l	5.00 €
Caipiroska	0.12 l	5.00 €
Pimm's no	0.18 l	4.50 €

### Sparkling cocktails

Rosato mio	0.15 l	5.00 €
Bellini	0.18 l	6.50 €
Kir royal	0.18 l	6.50 €
Aperol spritz	0.28 l	6.50 €
Mimosa	0.21 l	6.50 €

### Shooters

B – 52	0.04 l	3.50 €
Jägerbomb	0.04 l	3.50 €

### Non – alcoholic cocktails

Virgin mojito	0.20 l	3.50 €
Virgin pina colada	0.20 l	3.50 €

