

THE

*Food Wine bar*  
**BARRIQUE**



**MENU**

SERBIAN TASTE



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# Predjelo

## APPETIZER

### BRUSKETI SA PARADAJZOM

*Tomato bruschetta*

Cena / price 345,00 rsd

Sastojci / Ingredients

- sitno seckani paradajz prelijemo maslinovim uljem, belim lukom. Smesu serviramo na prepečeni hleb, mocarelom prekrijemo smesu i zapečemo u rerni.
- *finely chopped tomatoes with olive oil, garlic. Serve the mixture on toasted bread, cover the mixture with mozzarella and bake in the oven.*

### BRUSKETI SA TATAR AVOKADOM

*Bruschetta with tatar avocado*

Cena / price 345,00 rsd

Sastojci / Ingredients

- izblendan avokado, dodamo beli luk i tajni sastojak i sve to serviramo na prepečeni hleb, prethodno premazan sa puterom.
- *blend the avocado, add the garlic and the secret ingredient and serve it all on the toasted bread, pre-oiled with butter.*

### TATAR BIFTEK

*Steak tartare*

Cena / price 1.480,00 rsd

Sastojci / Ingredients

- fino istretirani i začinjani biftek...
- *finely prepared and spicy steak...*

### BIFTEK KARPAČO

*Steak carpaccio*

Cena / price 580,00 rsd

Sastojci / Ingredients

- pažljivo biran mišić govečeta sečen na tanke šnite i začinjen pestom, parmezanom, šarenim biberom i himalajskom solju.
- *carefully selected bovine muscle cut into thin slices and spicy pesto, parmesan, colorful pepper and Himalayan salt.*

### LOSOS KARPAČO

*Salmon carpaccio*

Cena / price 580,00 rsd

Sastojci / Ingredients

- zamrznut, začinjen, slajsovan, serviran sa parmezanom i rukolom...
- *frozen, spicy, sliced, served with parmesan and rocket...*

### TAHITOSI

*Taquitos*

Cena / price 445,00 rsd

Sastojci / Ingredients

- začinjena piletina urolana u tortilju, prethodno odrađena u sous vidu, pečena navelikoj temperaturi u palminom ulju. Servira se sa lakim burger sosom. Preporučujemo kao predjelo ili grickalicu uz pivo i vino.
- *spicy chicken tortillas, pre-made in sous vida, bake at high temperature in palm oil. Served with a light burger sauce. Recommended as an appetizer or snack with beer and wine.*

BAR JOTE  
Food Wine Beer





## BARRIQUE PLATA

Name of the food

Cena / price 1,280,00 rsd

Sastojci / Ingredients

- miks suvomesnatih proizvoda i sireva, brusketa i koštuničavog voća sa ljubavlju serviranih na drvenu platu za dve osobe. Odlična kombinacija ukoliko se družite sa vinima iz naše bogate ponude. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- a mix of cured meats and cheeses, bruschetta and nuts with love served on a wooden platter for two. (Homemade bread from our oven is optional and extra charged).

## SELEKCIJA SIRA

Cheese selection

Cena / price 1,280,00 rsd

Sastojci / Ingredients

- parmezan, plavi sir, mocarela, dimljeni krvlji sir i feta, preliveni maslinovim uljem i servirani na plati za dvoje. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- parmesan, blue cheese, mozzarella, smoked blood cheese and feta, topped with olive oil and served on a platter for two. (Homemade bread from our oven is optional and extra charge).

# Čorbe BROTH Potaž POTTAGE

## PILEĆA ČORBA

Chicken soup

Cena / price 275,00 rsd

Sastojci / Ingredients

- izdinstani pileći file sa povrćem uz dodatak začina i vode, poslužen sa pavlakom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- grilled chicken fillet with vegetables with the addition of spices and water, served with sour cream. (Homemade bread from our oven is optional and extra charged).

## TELEĆA ČORBA

Beef brouth

Cena / price 275,00 rsd

Sastojci / Ingredients

- isto kao i pileća, sa pojačanim začinima i telećim mesom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- the same as chicken, with enhanced spices and veal. (Homemade bread from our oven is optional and extra charged).

## POTAŽ OD PARADAJZA

Tomato Potage - Fasting and Vege \*

Cena / price 275,00 rsd

Sastojci / Ingredients

- raskuvanom paradajzu dodali smo vodu i začine i servirali ga sa krutonima (začinjeni prepečeni hleb seckan na kockice).
- we added water and spices to the uncooked tomatoes and served it with croutons (spicy toast sliced bread).



# Roštilj BBQ

## JUŽNJAČKI ĆEVAPI

*Southern kebabs*

Cena / price 590,00 rsd

Sastojci / Ingredients

- mleveno juneće i svinjsko meso, začinjeno i pečeno na roštilju, poslužno sa pomfritom, lukom i ajvarom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).

- *minced beef and pork, seasoned and grilled, served with fries, onions and ajvar. (Homemade bread from our oven is optional and extra charged).*

## ŠUMADIJSKA PUNJENA PLJESKAVICA

*Stuffed burger from Sumadija*

Cena / price 590,00 rsd

Sastojci / Ingredients

- mleveno juneće i svinjsko meso punjeno sirom, servirano sa krompirom, ajvarom i lukom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).

- *minced beef and pork stuffed with cheese, served with potatoes, ajvar and onions. (Homemade bread from our oven is optional and extra charged).*

## PILEĆI RAŽNJIĆ

*Chicken skewer*

Cena / price 590,00 rsd

Sastojci / Ingredients

- *sous vide piletina i povrće na roštilj štapiću, samo nama znanim redosledom. Prilog je pečeni ili pire krompir.*

(Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).

- *sous vide chicken and vegetables on stick, our secret recipe.*

*The side dish is baked or mashed potatoes.*

(Homemade bread from our oven is optional and extra charged).

## VOJVODANSKA KOBASICA SA SIROM

*Vojvodinian sausage with cheese*

Cena / price 590,00 rsd

Sastojci / Ingredients

- kobasica od svinjskog mesa, punjena sirom, sevirana sa pečenim ili pire krompirom, senfom i renom.

(Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).

- *pork sausage stuffed with cheese, served with roasted or mashed potatoes, mustard and horseradish.*

(Homemade bread from our oven is optional and extra charged).

## PILEĆI FILE

*Chicken filett*

Cena / price 590,00 rsd

Sastojci / Ingredients

- pileći file obrađen u *sous vide*, pa pečen na roštilju. Servira se sa pečenim ili pire krompirom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).

- *chicken fillet marinated in sous vide, and grilled. Served with baked or mashed with potatoes. (Homemade bread from our oven is optional and extra charged).*

Food Wine bar  
BARDOLLO



# Nacionalna **NATIONAL** Kuhinja **CUISINE**

## SVINJSKA BUTKICA

*Pork knuckle*

Cena / price 895,00 rsd

Sastojci / Ingredients

- odležala u marinadi, zapečena u pećnici, servirana sa domaćim krompirom, senfom i renom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *aged in the marinade, roast in the oven, served with homemade potatoes, mustard and horseradish. (Homemade bread from our oven is optional and extra charged).*

## ZAPEČENA TELETINA

*Baked veal*

Cena / price 995,00 rsd

Sastojci / Ingredients

- najfinije teleće meso, odstojava u pacu i zapečeno zajedno sa povrćem, servirano u zemljanoj posudi. Prilog je zapečeni ili pire krompir i šargarepa. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *finest veal, rested in marinade and roast with vegetables served in earthenware. The side dish is baked or mashed potatoes and carrots. (Homemade bread from our oven is optional and extra charged).*

## KARAĐORĐEVA ŠNICLA "PEĐA"

*Karadjordje's schnitzel "PEJA"*

Cena / price 695,00 rsd

Sastojci / Ingredients

- pileći file punjen sirom i pečenom paprikom, uvaljano u jaja i prezlu, servira se sa pečenim ili pire krompirom i tartar sosom.
- *chicken fillet stuffed with cheese and roasted peppers, rolled in eggs and sauteed, served topped with roasted or mashed potatoes and tartar sauce.*

## MINI BEČKE PILEĆE ŠNICLE

*Mini Wiener schnitzel*

Cena / price 590,00 rsd

Sastojci / Ingredients

- pileći file sečen na manje komade, uvaljan u prezlu i jaja i pečen u palminom ulju na visokim temperaturama. Prilog je pomfrit i tartar sos. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *pork fillet cut into smaller pieces, rolled in bread crumbs and eggs and cooked in palm oil at high temperatures. The side dish is french fries and tartar sauce. (Homemade bread from our oven is optional and extra charged).*

## SARMICE U ZELJU

*Cabbage rolls in wine leaves*

Cena / price 595,00 rsd

Sastojci / Ingredients

- mleveno meso, začini i riža, uvijeni u list od loze, skuvani i zapečeni u rerni. Služe se sa pire krompirom i domaćim kiselim mlekom (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *minced meat, spices and rice, wrapped in vine leaves, cooked and baked in the oven. Served with mashed potatoes and homemade sour milk. (Homemade bread from our oven is optional and extra charged).*

## VOJVODANSKI JUNEĆI GULAŠ

*Vojvodinian beef stew*

Cena / price 695,00 rsd

Sastojci / Ingredients

- po tetkinom receptu - pažljivo odabrano juneće meso izdinstano sa raznim povrćem. Servira se sa pire krompirom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *by aunt's recipe - carefully selected beef with a variety of vegetables. Served with mashed potatoes. (Homemade bread from our oven is optional and extra charged).*





# Specijaliteti

## SPECIALTIES

### BIFTEK TALJATA

*Steak tagliata*

Cena / price 1.345,00 rsd

Sastojci / Ingredients

- najsočniji deo govedine, fino tretiran, odležao u pacu i sous vide, pečen na roštilju. Serviramo ga sa pečenim ili pire krompirom.
- \*naglasite konobaru kako volite da bude pečen (slabije, srednje ili jače) (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *the most juicy part of the beef, finely treated, aged in a marinade and sous vide grilled on barbecue. Serve it with roasted or mashed potatoes.*
- \*emphasize to the waiter how you like to be grilled (rare, medium or well done) (Homemade bread from our oven is optional and extra charged).

### ĆUREĆE ROLNICE

*Turkey rolls*

Cena / price 895,00 rsd

Sastojci / Ingredients

- ćureće grudi obradjene sous vide metodom, rolovane u dimljenom siru i suvim smokvama. Serviraju se sa tamnim rižotom sa povrćem.
- *turkey breasts treated with sous vide method, rolled in smoked cheese and dried figs. Served with dark risotto with vegetables.*

### ZAPEČENE NJOKE SA ĆURETINOM

*Baked gnocchi with turkey*

Cena / price 795,00 rsd

Sastojci / Ingredients

- u zemljanu posudu ređamo, nećemo vam reći kojim redom, ćuretinu, brokoli, njoke, neutralnu, pavlaku, sir, kukuruz i zapečemo u pećnici.
- *in an earthenware bowl, turkey, broccoli, gnocchi, neutral, sour cream, cheese, corn and bake in the oven.*

### PILEĆE ROLNICE

*Chicken rolls*

Cena / price 695,00 rsd

Sastojci / Ingredients

- pileći file punjen sa rukolom i plavim sirom, posut korfleksom i pečen u palminom ulju. Servira se sa pečenim ili pire krompirom i sosom od origana.
- *chicken fillet stuffed with rocket and blue cheese, sprinkled with corflex and roasted in palm oil. Served with roasted or mashed potatoes and oregano sauce.*

### PILETINA SA SPANAĆEM

*Chicken with spinach*

Cena / price 695,00 rsd

Sastojci / Ingredients

- pileći file obrađen sous vide metodom, pečen na roštilju i serviran sa pečenim krompirom i spanaćem. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *chicken fillet treated with sous vide method, grilled and served with roast potatoes and spinach. (Homemade bread from our oven is optional and extra charged).*

### BBQ REBARCA U PIVU

*BBQ ribs in beer*

Cena / price 875,00 rsd

Sastojci / Ingredients

- prethodno skuvana rebarca u pivu, začinima i sopstvenim sokovima, zapečemo u pećnici sa krompirom.
- *pre-cooked ribs in beer, spices and our own juices, roasted in a potato oven.*

### BURGER

Cena / price 645,00 rsd

Sastojci / Ingredients

- juneće i svnsko meso krupno mleveno i istopljeni čedar sir, servirano u burger lepinju, sos je burger, salate kiseli krastavac, paradajz, zelena salata. Prilog je pečeni hrskavi krompir. \*naglasite konobaru kako volite da bude pečen (slabije, srednje ili jače).
- *beef and pork meat minced and melted cedar cheese, served in burger bun, burger sauce, pickles, tomato, lettuce. Served with baked crispy potatoes. \*emphasize to the waiter how you like burger to be grilled (rare, medium or well done).*

Food & Wine bar  
BARBECUE



# *Salate* SALAD

## PARADAJZ SALATA

*Tomato salad*

Cena / price 225,00 rsd

## PEČENA PAPRIKA SA BELIM LUKOM

*Roasted paprika with garlic*

Cena / price 225,00 rsd

## KUPUS SALATA

*Cabbage salad*

Cena / price 195,00 rsd

## ZELENA SALATA

*Lettuce salad*

Cena / price 195,00 rsd

## RUKOLA I ČERI

*Rocket and cherry tomatoes*

Cena / price 295,00 rsd

## SRPSKA SALATA (paradž, paprika, krastavac, luk, ljuta papričica) .

*Serbian salad (tomatoes, peppers, cucumbers, onions, hot peppers).*

Cena / price 245,00 rsd

## ŠOPSKA SALATA (paradž, paprika, krastavac, luk, feta sir) .

*Šopska salad (tomatoes, peppers, cucumbers, onions, feta).*

Cena / price 265,00 rsd

## FUTOŠKI KISELI KUPUS

*Pickled cabbage from Futog*

Cena / price 225,00 rsd

## TURŠIJA

*Pickled vegetables*

Cena / price 225,00 rsd





# Riba FISH

## LOSOS

Salmon

Cena / price 1.375,00 rsd

Sastojci / Ingredients

- marinirani file lososa blago pečen na roštilju, serviramo sa grilovanim povrćem. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *marinated salmon fillet grilled, served with grilled vegetables. (Homemade bread from our oven is optional and extra charged).*

## DIMLJENA PASTMKA

Smoked trout

Cena / price 795,00 rsd

Sastojci / Ingredients

- filetirana i marinirana dimljena pastmka, servirana sa krompirom, blitvom i belim lukom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *filleted and marinated smoked trout, served with potatoes, chard and garlic. (Homemade bread from our oven is optional and extra charged).*

## LIGNJE SA GRILA

Grilled squids

Cena / price 795,00 rsd

Sastojci / Ingredients

- marinirane lignje pečene na roštilju, sevirane sa krompirom, blitvom i belim lukom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *marinated squid grilled with potatoes, chard and garlic. (Homemade bread from our oven is optional and extra charged).*

Food Wine bar

BARBOTE



# Obrok salate

## SALAD MEAL

### PILEĆA SALATA SA AVOKADOM

*Chicken salad with avocado*

Cena / price 695,00 rsd

Sastojci / Ingredients

- jedina salata koja je ostala u našem meniju od samog početka tj. od septembra 2013. Sastoji se od pilećeg filea, paradajza, zelene salate, spanaća, crvenog luka, avokada, krutona, oraha i tajnih začina.
- *the only salad left in our menu from the very beginning since September 2013. Consists of chicken fillet, tomato, lettuce, spinach, red onion, avocado, croutons, nuts and secret spices.*

### CEZAR SALATA

*Caesar salad*

Cena / price 695,00 rsd

Sastojci / Ingredients

- kraljica među salatama, najzastupljenija u restoranima, ali je svako pravi na neki svoj način, mi mešamo pileći file, čeri paradajz, zelenu salatu, rukolu, spanać, krutone, dresing od majoneza, pavlake, senfa, kapara, belog vina, začina, jogurta, a na kraju prepečena slaninica i rendani parmezan.
- *queen among salads, most represented in restaurants, chicken fillet, cherry tomato, lettuce, rocket, spinach, croutons, mayonnaise dressing, sour cream, mustard, capers, white wine, spices, yogurt and finally roasted bacon and grated parmesan.*

### GRČKA SALATA

*Greek salad*

Cena / price 545,00 rsd

Sastojci / Ingredients

- salata koja je odlična za bilo koje doba dana i godine. Konzumira se kao bilo koji obrok u toku dana, a može i kao prilog. Vrlo je osvežavajuća i sita. Sastoji se od paradajza, paprike, krastavca, crvenog luka, maslina i prelivena maslinovim uljem.
- *salad which is great for any time of the day and year. It is consumed as any meal during the day, and can be used as a side dish. It is very refreshing and satisfying. It consists of tomatoes, peppers, cucumbers, red onions, olives and topped with olive oil.*

### MESA I SALATE

*Meat and salad*

Cena / price piletina 595,00 - ćuretina 695,00 - biftek 995,00 rsd

Sastojci / Ingredients

- kombinacija mesa po izboru koje je obradjeno u sous vide, a pečeno na grilu i dobro ukomponovane salate od čeri paradajza, paprike, rukole, zelene salate, šargarepe i hrono dresinga koji se sastoji od senfa, limuna i meda.
- *a combination of the meat of your choice, which is marinated in sous vide, grilled, with well-combined salads of cherry tomatoes, peppers, rocket, lettuce, carrots and chrono dressing consisting of mustard, lemon and honey.*

### TUNA SALATA

*Tuna salad*

Cena / price 595,00 rsd

Sastojci / Ingredients

- za sve ljubitelje laganog doručka ili večere. Odlična u vreme posta, a preporučujemo je za sportiste i sve one koji vode računa o zdravoj ishrani. Sastoji se od konzervisane tune, zelene salate, paradajza, kukuruza, ljubičastog luka, maslina, šargarepe i dresinga od maslinovog ulja i narandže.
- *for all lovers of a light breakfast or dinner. Great at the time of fasting, and is recommended for athletes and all those who take care of healthy eating. It consists of canned tuna, lettuce, tomatoes, corn, red onions, olives, carrots, and olive oil and orange dressing.*

### SALATA SA LIGNJAMA

*Squid salad*

Cena / price 695,00 rsd

Sastojci / Ingredients

- marinirane lignje grilovane na roštilju sa vinom i belim lukom prelivamo na prethodno napravljenu salatu od zelene salate, rukole, šeri paradajza, šargarepe, krutona, maslinovog ulja i limunovog soka.
- *marinated squids grilled with wine and garlic topped with pre-made lettuce, rocket, cherry tomatoes, carrots, croutons, olive oil and lemon juice.*



# Slatka SWEET strana SIDE

## ČOKOLADNA SFERA

*Chocolate sphere*

Cena / price 445,00 rsd

Sastojci / Ingredients

- kolač od belgijske čokolade, plazme, slatke pavlake, šumskog voća, kore naradnje i bele čokolade, a pri serviranju očekuje vas performans.
- *Belgian chocolate cake, ground biscuits, sweet sour cream, forest fruit, orange peel and white chocolate, and the performance awaits you when serving.*

## LAVA KOLAČ

*Lava cake*

Cena / price 375,00 rsd

Sastojci / Ingredients

- omiljen kolač za sve uzraste koji vole čokoladne poslastice, a sastoji se od čokolade, jaja, maslaca, a pored njega serviramo sladoled od vanile i višnje.
- *a favorite cake for all ages who love chocolate treats, consisting of chocolate, eggs, butter, and with it we serve vanilla and cherry ice cream.*

## PITA SA JABUKAMA

*Apple pie*

Cena / price 295,00 rsd

Sastojci / Ingredients

- domaće kore, rendane jabuke, cimet, šećer u prahu...
- *homemade crust, grated apples, cinnamon, powdered sugar...*

## BARRIQUE PALAČINKE

*Barrique pancakes*

Cena / price 345,00 rsd

Sastojci / Ingredients

- palačinka koju su osmislili vlasnici lokala. Uzmite u obzir da obožavaju da jedu i nesumnjamo da ćete se odlučiti baš za nju. Filuje se sa nutelom, plazmom, belim filom sa ukusom pomorandže i šumskim voćem. Prave se sveže i čekaju se malo duže.
- *a pancake designed by the owners of the restaurant. Consider that they adore eating, and we have no doubt that you will decide on it. Filled with Nutella, ground biscuits, orange-flavored cream and forest fruits (berries). Freshly prepared upon order.*

## PALAČINKE ZA PRIJATELJE

*Pancakes for friends*

Cena / price 120,00 rsd

Sastojci / Ingredients

- serviramo namaze i sveže pečene palačinke pred vas. Minimum je 4 palačinki.
- *served spreads and freshly baked pancakes in front of you. The minimum is 4 pancakes.*

Food Wine bar  
BARRIQUE



# vegetariana

## POTAŽ OD PARADAJZA

*Tomato Potage - Fasting and Vege \**

Cena / price 275,00 rsd

Sastojci / Ingredients

- raskuvanom paradajzu dodali smo vodu i začine i servirali ga sa krutonima (začinjeni prepečeni hleb seckan na kockice).
- *we added water and spices to the uncooked tomatoes and served it with croutons (spicy toast sliced bread).*

## GRČKA SALATA *Greek salad*

Cena / price 545,00 rsd

Sastojci / Ingredients

- salata koja je odlična za bilo koje doba dana i godine. Konzumira se kao bilo koji obrok u toku dana, a može i kao prilog. Vrlo je osvežavajuća i sita. Sastoji se od paradajza, paprike, krastavca, crvenog luka, maslina i prelivena maslinovim uljem.
- *salad which is great for any time of the day and year. It is consumed as any meal during the day, and can be used as a side dish. It is very refreshing and satisfying. It consists of tomatoes, peppers, cucumbers, red onions, olives and topped with olive oil.*

## TUNA SALATA *Tuna salad*

Cena / price 595,00 rsd

Sastojci / Ingredients

- za sve ljubitelje laganog doručka ili večere. Odlična u vreme posta, a preporučujemo je za sportiste i sve one koji vode računa o zdravoj ishrani. Sastoji od konzervisane tune, zelene salate, paradajza, kukuruza, ljubičastog luka, maslina, šargarepe i dresinga od maslinovog ulja i narandže.
- *for all lovers of a light breakfast or dinner. Great at the time of fasting, and is recommended for athletes and all those who take care of healthy eating. It consists of canned tuna, lettuce, tomatoes, corn, red onions, olives, carrots, and olive oil and orange dressing.*

## SALATA SA LIGNJAMA *Squid salad*

Cena / price 695,00 rsd

Sastojci / Ingredients

- marinirane lignje grilovane na roštilju sa vinom i belim lukom prelivamo na prethodno napravljenu salatu od zelene salate, rukole, šeri paradajza, šargarepe, krutona, maslinovog ulja i limunovog soka.
- *marinated squids grilled with wine and garlic topped with pre-made lettuce, rocket, cherry tomatoes, carrots, croutons, olive oil and lemon juice.*

## LOSOS *Salmon*

Cena / price 1.375,00 rsd

Sastojci / Ingredients

- marinirani file lososa blago pečen na roštilju, serviramo sa grilovanim povrćem. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *marinated salmon fillet grilled, served with grilled vegetables. (Homemade bread from our oven is optional and extra charged).*

## DIMLJENA PASTMKA *Smoked trout*

Cena / price 795,00 rsd

Sastojci / Ingredients

- filetirana i marinirana dimljena pastmka, servirana sa krompirom, blitvom i belim lukom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *filleted and marinated smoked trout, served with potatoes, chard and garlic. (Homemade bread from our oven is optional and extra charged).*

## LIGNJE SA GRILA *Grilled squids*

Cena / price 795,00 rsd

Sastojci / Ingredients

- marinirane lignje pečene na roštilju, sevirane sa krompirom, blitvom i belim lukom. (Domaći hleb iz naše pećnice je po izboru i dodatno se naplaćuje).
- *marinated squid grilled with potatoes, chard and garlic. (Homemade bread from our oven is optional and extra charged).*

## POVRĆNI RIŽOTO *Risotto with vegetables*

Cena / price 495,00 rsd

Sastojci / Ingredients

- sezonsko povrće dinstano sa belim vinom i još nekoliko tajnih začina i sjedinjen sa srednje kuvanom rižom dugog zrna.
- *seasonal vegetable baked with white wine and a few other secret spices and combined with medium-cooked long grain rice.*

## RIŽOTO SA GAMBORIMA *Risotto with mini shrimp*

Cena / price 695,00 rsd

Sastojci / Ingredients

- mini škampi, maslac, parmezan i povrće dinstani sa belim vinom i još nekoliko tajnih začina i sjedinjen sa srednje kuvanom rižom dugog zrna.
- *mini shrimp, butter, parmesan and vegetables baked with white wine and a few other secret spices and paired with medium-cooked long grain rice.*

## GRILOVANO POVRĆE *Grilled vegetables*

Cena / price 375,00 rsd

Sastojci / Ingredients

- sezonsko povrće, začinjeno i grilovano sa pažnjom...
- *seasonal vegetables, spicy and grilled with care ...*



THE

*Food Wine bar*  
**BARRIQUE**



**MENU**

SERBIAN TASTE

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