



mirta

New Balkan Cuisine

Kokteli Cocktails

Signature

Thyme & Blackberries (Vodka, Nonino L'aperitivo, Thyme & Blackberries cordial, Aquafaba)	12 €
Mediterranean Sense (Campari, Yanko Montenegro Gin, Rosemary cordial, Fever Tree Mediterranean Tonic)	14 €
Basil smash 2.0 (Gin, Lime juice, Basil cordial)	13,5 €
Quince Sour (Quince brandy Zarić, Lemon juice, Teranino, Soda)	15,5 €
Strawberry and vanilla (Strawberry and rosemary liqueur, Campari, Lemon juice, Vanilla syrup, Aquafaba)	11 €
Sherry and Chocolate (Cherry and chocolate infused scotch, P.X. Sherry)	14 €
Naked and famous 2.0 (Aperol, Elderflower liqueur, Lime juice, Mezcal Derumbes)	17 €
Bourbon Ice Tea (Bourbon, Green tea cordial, Peach liqueur, lemon juice)	14,5 €

Classic

Bee's Knees (Gin, Honey lavender syrup, Lemon juice)	10 €
Southside (Gin, Mint syrup, Lemon juice, Soda)	10 €
Clover Club (Gin, Vermouth, Raspberry cordial, Lemon juice, Aquafaba)	11 €
Old Fashioned (Woodford bourbon/Jim Beam bourbon, Demerara sugar, Angostura bitters, Maraschino cherry)	20 € / 14 €
Whiskey Sour (Jim Beam bourbon, Lemon juice, Aquafaba)	11 €
Amaretto Sour (Amaretto Disaronno, Lemon juice, Aquafaba)	11 €
Strawberry Caipiroska (Vodka, Strawberry purée, Lime)	11 €
Moscow Mule (Vodka, Lemon juice, Fever Tree Ginger Beer)	13 €
Skinny Bitch (Vodka, Lemon juice, Soda)	11 €

Negroni selection

Negroni classic (Gin, Red vermouth, Campari)	14,5 €
Negroni Sbagliato (Prosecco, Red vermouth, Campari)	14,5 €
Mezcal Negroni (Mezcal Lokita, Red vermouth, Campari)	18 €
Coffee Negroni (Gin, Red vermouth, Coffee infused Campari)	14,5 €
Boulevardier (Bourbon, Red vermouth, Campari)	15,5 €
Kingston (Dark rum, Red vermouth, Campari)	14,5 €

Vino Vine

Borgoluce Prosecco, Brut Natur DOCG (Glera) Valdobbiadene DOCG Superiore, Italy	10 €	48 €
Roger Gulard, Organic Brut Reserva (Macabeo, Xarel lo & Parellada)	11 €	52 €
Louis Roederer, Collection 244 NV (Chardonnay, Pinot Noir & Pinot Meunier)	30 €	140 €
Bruno Paillard, Première Cuvée Rose Extra Brut Champagne (Pinot Noir), Champagne, France		170 €
Philipponnat, Blanc de Noirs 2012 (Pinot Noir), Champagne, France		180 €
Ruinart Blanc de Blancs Brut (Chardonnay) Champagne, France		210 €
Pol Roger "Sir Winston Churchill" (Chardonnay & Pinot Noir) Champagne, France		480 €
Louis Roederer, Cristal 2015 (Chardonnay & Pinot Noir) Champagne, France		550 €
Suton Cuvée, Patrimonio (Chardonnay, Sauvignon Blanc & Pinot Blanc) Bobija, Montenegro	9 €	42 €
Pinot Grigio, Cantina Terlano Alto Adige, Italy	10 €	48 €
Sauvignon Blanc "Winkl", Cantina Terlano Alto Adige, Italy		66 €
Malvazija Istarska, Meneghetti Istra, Croatia		50 €
Vincent Girardin, Puligny Montrachet Vill. Vieilles Vignes (Chardonnay) Burgundy, France		180 €
Nikolaihof, Zwickl Gruner Veltriner 2018 Wachau, Austria		60 €
Nikolaihof, Steinriesler Riesling 2007 Wachau, Austria		110 €
Rose "Fama", Patrimonio (Merlot) Bobija, Montenegro		44 €
Château Minuty, Prestige (Grenache, Syrah, Cinsault & Rolle) (Provance, France)	12 €	58 €

Long maceration orange wine

Ribolla, Gravner Venezia – Giulia, Italy		120 €
Traminac "Moma", Bikick Fruška Gora, Serbia		65 €
Terre Nere, Etna Rosso (Nerello Mascalese, Nerello Cappuccio) Etna, Sicilia	11 €	52 €
Brunello di Montalcino, Casanova di Neri (Sangiovese) Brunello di Montalcino DOCG (Tuscany), Italy		150 €
Barolo "Dagromis", Gaja Barolo DOCG (Piedmont), Italy		220 €
Kratošija "Stima",Brajović Danilovgrad, Montenegro	8 €	42 €
Gevrey Chambertin, Louis Latour (Pinot Noir) Burgundy, France		180 €
Rioja Reserva "Vina Tondonia" R. Lopez de Heredia (Tempranillo,) Rioja, Spain		100 €
Guado al Tasso, Antinori (Cabernet Sauvignon, Merlot & Cabernet Franc) Tuscany, Italy		220 €
Solaia, Antinori (Cabernet Sauvignon, Merlot & Cabernet Franc) Tuscany, Italy		640 €

Piće Drinks

Voda Water still and sparkling 0,25 / 0,75	
Aqua Bianca	2,2 € / 4,5 €
Aqua Pana	4,0 € / 6,0 €
Mineralna voda Rada	2,2 € / 4,5 €
San Pelegrino	4,0 € / 6,0 €
Sokovi Juices 300ml	
Pomorandža	5.0 €
Limunada	3 €
Ledeni čaj New Balkan Cuisine Lavanda	4,5 €
Ledeni čaj New Balkan Cuisine Ribizla	4,5 €
Ledeni čaj New Balkan Cuisine Šipak	4,5 €
Coca Cola	3,2 €
Pivo Beer 330 ml	
Budweiser	3,8 €
Casa Lager	6 €
San Miguel	4,7 €
Scotch whisky 30 ml	
Chivas regal 12	5,6 €
Johnnie Walker Black Label	5,8 €
Ardberg 10	8 €
Glenfiddich 15	9,2 €
Macallan 12	14 €
Lagavulin 16	18 €
Chivas regal 21 YO Royal Salute	28 €
Japanese whiskey 30 ml	
Nikka From the barrel	12 €
Yamazaki Single malt 12 YO	45 €
Bourbon / American whiskey 30 ml	
Jim Beam	4,2 €
Jack Daniel's No.7	4,8 €
Jack Daniel's Single Barrel	6 €
Woodford reserve	7 €
RUM 30ml	
Plantation 3 Stars	4,2 €
Plantation Original Dark	4,2 €
Ron Zacappa 23	14 €
Zacappa XO	28 €
GIN 30ml	
Yanko Gin (Montenegro)	6 €
Juni 93 Raspberry & Plum (Serbia)	6 €
Hendrick's Gin	7,2 €
Gin Mare	8 €
Monkey 47	10 €
Amuerte Coca Gin	14 €
VODKA 30ml	
Rusian Standard	3,8 €
Beluga	6,4 €
Belvedere	6,4 €
MEZCAL 30ml	
Lokita Mezcal Espadín 8 Años	7,2 €
Derumbes, San Luis Potosi	8 €
TEQUILA 30ml	
Herradura Plata	6,6 €
Herradura Reposado	10 €
Clase Azul Blanco Plata	24 €
Clase Azul Reposado	36 €
LIQUERS / LIKERI 30ml	
Amaro Montenegro	3 €
Campari	3,4 €
Kahlua	3,6 €
Fernet Branca	3,8 €
Amareto Disarono	4 €
Amaro Nonino	4,2 €
Chambord	5,5 €
Teranino Aura	5,5 €
Italicus	5,5 €
COGNAC / KONJAK 30ml	
Hennesy VSOP	7,8 €
Hennesy XO	28 €
ARMAGNAC / ARMANJAK 30ml	
Delord XO	14 €
BRANDY / RAKIJA 30ml	
Zarić, Nostalgija Dunja / Quince	4,8 €
Zarić, Kraljica Šljiva / Plum	4,8 €
Zlatni Tok 10 YO	18 €

Snek Snack

Ostriga Oyster 1 oyster, Allergens: školjke / shells	6 €
Namaz od maslina i leblebija Olive and Chickpea Spread 150g; Allergens: gluten	8 €
Bademi u korici od ruzmarina Almonds in Rosemary Crust 100g; Allergens: jaja, orašasti plodovi / eggs, nuts	6 €
Hrskavi krompir, limun aioli, marinirane kozice Crispy Potatoes, Lemon Aioli, Marinated Shrimps 220g; Allergens: ljuskari, laktoza, jaja / shellfish, lactose, eggs	10 €

Start Starters

Listići rozbifa, tartar od kozica, aioli sa dagnjama, matičnjak Roast Beef Slices, Shrimp Tartar, Mussel Aioli, Lemon Balm 220g; Allergens: jaja, ljuskari, školjke / eggs, shellfish, mussels	15 €
Hrskavi gambori, preliv od mente, dinje i ljute papričice, manastirski med Crispy Prawns, Mint, Melon & Chili Dressing, Monastery Honey 250g; Allergens: jaja, ljuskari, laktoza / eggs, shellfish, lactose	16,5 €
Tartar biftek, tijesto za burek sa prazilukom, mileram Beef Tartare, Burek Pastry with Leek, Sour Cream 220g; Allergens: gluten, laktoza / gluten, lactose	16 €
Riblja pašteta, ukiseljeno povrće, maslinovo ulje Fish Pâté, Pickled Vegetables, Olive Oil 220g; Allergens: riba, gluten / fish, gluten	12 €
Sir iz peći, karamelizovani orah, med, kompot od kajsije Oven-Baked Cheese, Caramelized Walnut, Honey, Apricot Compote 250g; Allergens: laktoza, gluten / lactose, gluten	12,5 €

Glavno Mains

Hobotnica sa žara, pečeni patlidžan, sos od ljuskara, limun Charcoal-Grilled Octopus, Roasted Eggplant, Shellfish Sauce, Lemon 280g; Allergens: morski plodovi, ljuskari, gluten / seafood, shellfish, gluten	28 €
Brancin, tortica od krompira, tikvica i kamilica, marinirani listići tikvice i komorača Sea Bass, Potato Cake, Zucchini & Chamomile, Marinated Zucchini and Fennel Slices 280g; Allergens: riba, laktoza, gluten / seafood, shellfish, gluten	28 €
Juneći rep, blini sa krompirom i majčinom dušicom, redukcija mesnog soka, krem freš Beef Tail, Potato-Thyme Blini, Meat Juice Reduction, Crème Fraîche 280g; Allergens: laktoza, gluten / lactose, gluten	25,5 €
Svinjska potrbušina, salata od mladog spanaća i pasulja, krastavac, pečeni paradajz, masline, komorač, grožđe Pork Belly, Young Spinach & Bean Salad, Cucumber, Roasted Tomato, Olives, Fennel, Grapes 280g; Allergens: pasulj / beans	22 €

Slatko Desserts

Krem od limuna i žalfije, svježe voće, paljeni mekani mering Lemon & Sage Cream, Fresh Fruit, Soft Torched Meringue 160g; Allergens: jaja / eggs	8 €
Kolač od šargarepe i urme, sir, med, voćni kompot sa lovorom Carrot & Date Cake, Cheese, Honey, Fruit Compote with Bay Leaf 160g; Allergens: gluten, jaja, laktoza / gluten, eggs, lactose	8 €

NAPOMENA NOTE

Nisu svi sastojci navedeni u meniju, molimo vas da se obratite našem osoblju za više informacija o alergenima. Not all ingredients are listed in the menu; please speak to our staff for more information about allergens.

NewBalkanCuisine.com

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