

{jelovnik}

stranice 3-11

{the menu}

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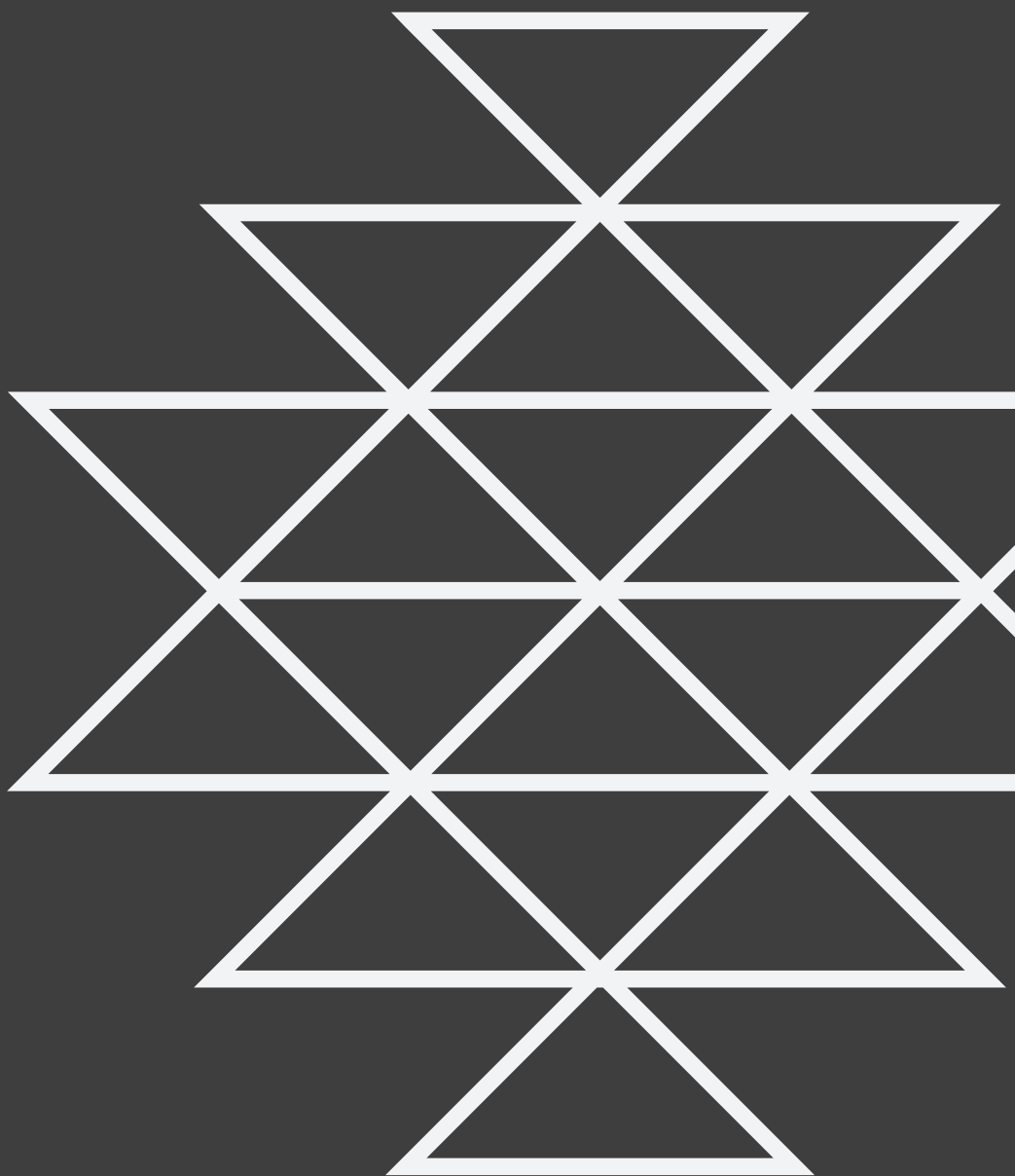
{le menu}

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{halal menu}

stranice / pages 32-33

Meso koje ćete kušati dolazi iz  
naše vlastite boutique mesnice  
TAJ BUTCHERAJ, gdje vjerujemo  
da fino meso i dobri proizvodi s  
malih farmi slobodnog uzgoja, čine  
potpuni gastronomski doživljaj.



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Molimo, ukoliko ste  
alergični na neke od  
namirnica, da o tome  
obavijestite konobara.  
Hvala!

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## {jelovnik}



Prilozi uz jela  
označena zvjezdicom  
ovise o sezoni i ponudi  
kuhinje!

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## {mezzetluk}

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<b>PIKANTNA, BLAGO FERMENTIRANA PAPRIKA S KAJMAKOM I SIROM</b>	<b>13 €</b>
<b>PEČENA PAPRIKA S KAJMAKOM, MEDOM I ORASIMA</b>	<b>13 €</b>
<b>TAJ MEZA</b> goveđi pršut, juneće kobasice, razni sirevi, domaće ukiseljeno povrće	<b>20 €</b>
<b>BOSANSKA MEZA</b> paprike s kajmakom, japraci s rižom, goveđi pršut, juneće kobasice, domaće ukiseljeno povrće	<b>22 €</b>
<b>SIR</b> razni sirevi, kajmak, džem od smokava i luka, orasi	<b>18 €</b>
<b>TATARSKI BIFTEK</b> {za 2 osobe}	<b>37 €</b>

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## {juha}

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<b>JANJEĆA ČORBA S POVRĆEM</b>	<b>12 €</b>
<b>BEGOVA ČORBA</b> tradicionalna bogata juha s teletinom, piletinom, korijenastim povrćem, bamijom i kajmakom	<b>12 €</b>
<b>TELEĆA JUHA S TARHANOM</b>	<b>10 €</b>
<b>JUHA OD PEČENIH RAJČICA</b>	<b>10 €</b>
<b>JUHA OD CRVENE LEĆE</b>	<b>10 €</b>
<b>ČORBA OD LUKA I DIMLJENOG SIRA</b>	<b>10 €</b>
<b>HAJRAM</b> hladna juha od jogurta s mentom, maslinovim uljem i pečenim češnjakom	<b>8 €</b>

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## {toplo predjelo}

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<b>BOSNETTA</b> sourdough kruh, sušene rajčice, sir	<b>12 €</b>
<b>UŠTIPCI I KAJMAK</b>	<b>12 €</b>
<b>CIGARA BUREK</b>	<b>13 €</b>
<b>CIGARA SIR</b>	<b>13 €</b>
<b>CICVARA</b> domaća tradicionalna kaša od kukuruznog brašna, kajmak, maslac, sir	<b>15 €</b>

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## {burek i pita}

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<b>BUREK</b>	<b>15 €</b>
<b>BUREDŽIK</b>	<b>16 €</b>
<b>PITA KRUMPIRUŠA</b>	<b>14 €</b>
<b>PITA SIRNICA</b>	<b>14 €</b>
<b>PITA ZELJANICA</b>	<b>14 €</b>

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## {kultni grill}

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<b>ĆEVAPI</b> somun, kajmak, luk	
{10 komada}	<b>26 €</b>
{7 komada}	<b>23 €</b>
{5 komada}	<b>21 €</b>
<b>PLJESKAVICA</b> ⊕	<b>24 €</b>
<b>PLJESKAVICA SA SIROM</b> ⊕	<b>26 €</b>
<b>SUĐUKICE</b> ⊕	<b>23 €</b>
<b>TELEĆI RAŽNJIĆ</b> ⊕	<b>26 €</b>
<b>POLA-POLA</b> teleći ražnjić, ćevapi, krumpir u foliji s kajmakom i sirom	<b>26 €</b>

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# {tradicionalno / polako pripremljeno}

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🕒 Zato što ih pripremamo na način kako su to radile i naše nene,  
ova jela zahtijevaju dužu pripremu te ih je potrebno naručiti unaprijed.

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## HADŽIJSKI ČEVAP

sporo kuhana junetina, povrće,  
kajmak

{za 1 osobu} 27 €

{za 2 osobe} 52 €

## SLATKI ČEVAP

teletina, suhe šljive, smokve,  
grožđice, jabuke, bademi

27 €

## ČUFTICE

umak od rajčice, pire

26 €

## BAMIJA I TELETINA

korjenasto povrće, sušene rajčice,  
krumpir

25 €

## KLEPE

domaća tjestenina, teletina, pesto  
od sušenih rajčica, umak od vrhnja

25 €

## TELEĆI PILAV

24 €

## SARMA/DOLMA/JAPRAK 🕒

polako kuhano povrće punjeno  
junetinom i rižom

25 €

## BOSANSKI LONAC 🕒

teletina, janjetina, korjenasto  
povrće, kupus, krumpir

27 €

## JANJEĆA KAPAMA 🕒

špinat, jaje, kiselo vrhnje

28 €

## BOSANSKE JUČICE 🕒

domaća jučka, trgana piletina

25 €

## TRADICIONALNI DOŽIVLJAJ

{kombinacija 2 jela}

32 €

{kombinacija 3 jela}

43 €

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## {junetina i teletina}

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<b>TELEĆI SHISH</b> krumpir iz žeravice, vrhnje i sir	<b>27 €</b>
<b>TELEĆA JETRICA</b> grahkorasta salata, ulje od luka i češnjaka	<b>23 €</b>
<b>TELEĆI KOTLET</b> ⊕	<b>28 €</b>
<b>ĐULBASTIJE</b> ⊕ teletina, vrhnje, kajmak, peršinovo ulje	<b>27 €</b>
<b>VESELI BOSANAC</b> odrezak ramsteka, goveđi pršut, povrće i sir	<b>28 €</b>
<b>AROMATIČNI R-STEAK</b> ramstek, krusta od kruha, luk, senf, sataraš	<b>29 €</b>
<b>MAC-MAC SENDVIČ</b> teletina, somun, kajmak, pečena rajčica	<b>24 €</b>
<b>GURMANSKI RAŽNJIĆ</b> juneći biftek, goveđi pršut, povrće, krumpir iz žeravice	<b>38 €</b>
<b>BIFTEK U ZELENOM PAPRU</b> ⊕	<b>40 €</b>
<b>SULTAN BIFTEK</b> ⊕ jaje, pinđur	<b>40 €</b>
<b>BIFTEK U UMAKU OD KOŠTANE SRŽI</b> pire s pečenim češnjakom	<b>42 €</b>

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## {janjetina}

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<b>KRZATMA</b>	<b>40 €</b>
janjeći ćop, pire od graška, povrće	
<b>ROLADA</b> ⊛	<b>36 €</b>
marinirana sporo pečena janjetina	
<b>KOLJENICA</b>	<b>34 €</b>
sporo pečena janjetina, pire, usoljeni limun	
<b>SHISH</b>	<b>29 €</b>
sezonsko povrće, umak od jogurta, pita kruh	
<b>RAŽNJIC</b>	<b>30 €</b>
aromatizirani jogurt sa chillijem i češnjakom, krema od sezonskog povrća	

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## {piletina}

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<b>LEON</b>	<b>25 €</b>
pileći file, riža, feta sir, sezonsko povrće	
<b>MARINIRANA PILETINA</b> ⊛	<b>24 €</b>
pileći bataci, naranča, limun	
<b>HANUMIN KEBAB</b>	<b>22 €</b>
piletina, salata, umak, pita kruh	



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## {aman-taman}

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<b>ROMALE</b>	<b>33 €</b>
ramstek, teletina, piletina, krema od sezonskog povrća, demi glace, krumpir, karamelizirani lučići	
<b>BUTCHER PLATA</b>	<b>42 €</b>
biftek, janjeći ćop, ramstek, džem od luka, pinđur, krumpir	
<b>AŠIK ZA DVOJE</b>	<b>63 €</b>
pileći, teleći, juneći i janjeći ražnjići, krumpir sa pečenim rajčicama i kremom od fete, pinđur, ukiseljeni lučići, povrće	
<b>TAMAN OBRAZ</b>	<b>30 €</b>
sporo kuhani juneći obrazi u tamnom vinskom umaku s povrćem	
<b>NANIN JASTUK</b>	<b>27 €</b>
teletina, piletina, lisnato tijesto, gljive, sir	

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## {povrće}

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<b>PATLIDŽAN BY EDINA</b>	<b>20 €</b>
pečeni marinirani patlidžan, jogurt s češnjakom, tartar od pečene paprike, menta	
<b>PILAV OD CELERA</b>	<b>22 €</b>
polusušene rajčice, lješnjaci	
<b>VEGE RAŽNJIĆ</b>	<b>20 €</b>
sezonsko povrće, krema od graška, pečene cherry rajčice	
<b>GLJIVE I KAJMAK</b>	<b>20 €</b>
dehidrirana domaća jufka	
<b>MARINIRANE TIKVICE</b>	<b>17 €</b>
<b>PEČENO POVRĆE</b>	<b>20 €</b>

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## {salata}

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<b>ŠOPSKA</b> krastavci, rajčica, paprika, luk, krema od feta sira	<b>13 €</b>
<b>PEČENE PAPRIKE S ČEŠNJAKOM</b>	<b>11 €</b>
<b>LUKMIRA</b> krastavci, mladi luk, grčki jogurt	<b>11 €</b>
<b>BOSNA</b> kupus, grahorice, ukiseljeni luk, biftek, orasi	<b>17 €</b>
<b>EDO</b> sezonska salata, rajčica, goveđi pršut, sir iz mijeha, tostirane sjemenke	<b>14 €</b>
<b>ZLOČESTA</b> sezonska salata, piletina, umak od hrena, dehidrirana jufka	<b>14 €</b>
<b>MAHALUSHA</b> sezonska salata, voće, piletina	<b>14 €</b>

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## {prilozi}

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<b>SOMUN / BEZGLUTEINSKI KRUH / SOURDOUGH FOCACCIA</b>	<b>5 €</b>
<b>KRUMPIR U FOLIJI S KAJMAKOM, SIROM I VRHNJEM</b>	<b>6 €</b>
<b>PRŽENI KRUMPIR</b> začinsko bilje, jogurt	<b>6 €</b>
<b>KAJMAK</b>	<b>5 €</b>
<b>PINĐUR / AJVAR</b>	<b>5 €</b>

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## {mala raja}

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<b>PRINCEZA INDJA</b> pileći ražnjići, krumpirići	<b>16 €</b>
<b>DALI BURGER</b> junetina, salata, krumpirići	<b>18 €</b>

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## {slatko}

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<b>BAKLAVA S ORASIMA I BADEMIMA</b>	<b>10 €</b>
<b>BAKLAVA I SLADOLED</b>	<b>11 €</b>
<b>BAKLAVA S LJEŠNJACIMA I ČOKOLADOM</b>	<b>10 €</b>
<b>BAKLAVA I ŠLJIVE</b>	<b>9 €</b>
<b>BAKLAVA CHEESECAKE</b> orasi i bademi	<b>11 €</b>
<b>HURMAŠICA</b>	<b>9 €</b>
<b>TUFAHIJA</b> poširana jabuka u agdi, krema s karameliziranim orasima	<b>11 €</b>
<b>BADEMLI ALMASIJA</b> krema od mlijeka, bademi, kandirana korica naranče, đul šerbe	<b>9 €</b>
<b>MLADI SIR I MED</b>	<b>10 €</b>

The meat you're about to taste comes from our own butcher's shop TAJ BUTCHERAJ, where we believe in fine meat and good stuff sourced from the local free-range farms so you can get the complete tasting experience.



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In case of any food  
allergy, please inform  
your waiter.  
Thank you!

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## {the menu}



Side dishes to the  
meals marked with  
asterisk depend on the  
seasonal and kitchen  
offer!

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## {mezzetluk}

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**SPICY, LIGHTLY FERMENTED  
PEPPER WITH KAJMAK AND  
CHEESE** 13 €

**ROASTED PEPPER WITH  
KAJMAK, HONEY AND WALNUTS** 13 €

**TAJ MEZE** 20 €  
beef prosciutto, beef sausages, veal  
tongue, various cheeses, housemade  
pickled vegetables

**BOSNIAN MEZE** 22 €  
peppers with cream, japraci with  
rice, beef prosciutto, beef sausages,  
veal tongue, homemade pickled  
vegetables

**CHEESE** 18 €  
various cheeses, kajmak, fig and  
onion jam, nuts

**BEEF TATARE** 37 €  
{for 2 persons}

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## {soups}

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<b>LAMB BROTH WITH VEGGIES</b>	<b>12 €</b>
<b>BEY'S BROTH</b> traditional rich soup with veal, chicken, root vegetables, okra, kajmak	<b>12 €</b>
<b>VEAL TARHANA</b>	<b>10 €</b>
<b>ROASTED TOMATO SOUP</b>	<b>10 €</b>
<b>RED LENTIL SOUP</b>	<b>10 €</b>
<b>ONION AND SMOKED CHEESE SOUP</b>	<b>10 €</b>
<b>HAJRAM</b> cold yogurt soup, mint, olive oil, roasted garlic	<b>8 €</b>

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## {hot appetizers}

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<b>BOSNETTA</b> sourdough bread, dried tomatoes, cheese	<b>12 €</b>
<b>FRITTERS AND KAJMAK</b>	<b>12 €</b>
<b>BUREK CIGAR</b>	<b>13 €</b>
<b>CHEESE CIGAR</b>	<b>13 €</b>
<b>CICVARA</b> traditional cooked corn flour with butter, kajmak, cheese	<b>15 €</b>

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## {burek and pie}

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<b>BUREK</b> phyllo dough with minced veal	<b>15 €</b>
<b>BUREDŽIK</b> phyllo dough with minced veal, sour cream topping	<b>16 €</b>
<b>POTATO PIE</b> phyllo dough with potato	<b>14 €</b>
<b>CHEESE PIE</b> phyllo dough with cheese	<b>14 €</b>
<b>SPINACH PIE</b> phyllo dough with spinach and cheese	<b>14 €</b>

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## {cult grill}

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<b>ĆEVAPI</b> traditional grilled dish of minced meat, flatbread, kajmak, onion	
{10 pieces}	<b>26 €</b>
{7 pieces}	<b>23 €</b>
{5 pieces}	<b>21 €</b>
<b>PLJESKAVICA</b> ⊛ grilled spiced meat patty	<b>24 €</b>
<b>PLJESKAVICA WITH CHEESE</b> ⊛	<b>26 €</b>
<b>SUĐUKICE</b> ⊛ grilled sausages	<b>23 €</b>
<b>VEAL KEBAB</b> ⊛	<b>26 €</b>
<b>HALF-HALF</b> veal kebab, ćevapi, jacket potato with kajmak and cheese	<b>26 €</b>

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# {traditional / prepared slowly}

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⌚ These dishes are prepared according to the tradition of our grannies and since they require long cooking times, they need to be ordered in advance.

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## HADŽIJSKI ČEVAP

slow cooked beef, vegetables, kajmak

{for 1 person} 27 €

{for 2 persons} 52 €

## SWEET ČEVAP

veal, prunes, dried figs, raisins,  
apples, almonds

27 €

## ČUPTICE

(BOSNIAN MEATBALLS)

tomato sauce, potato mash

26 €

## OKRA AND VEAL

root vegetables, dried tomatoes, potato

25 €

## KLEPE

veal, housemade egg pasta, dried  
tomato pesto, cream sauce

25 €

## VEAL PILAF

24 €

## SARMA/DOLMA/JAPRAK ⌚

slow cooked vegetables filled with  
beef and rice

25 €

## BOSNIAN POT ⌚

veal, lamb, root vegetables, cabbage,  
potato

27 €

## LAMB KAPAMA ⌚

spinach, egg, sour cream

28 €

## BOSNIAN JUČICE ⌚

housemade phyllo dough, pulled  
chicken

25 €

## TRADITIONAL EXPERIENCE

{combine 2 dishes}

32 €

{combine 3 dishes}

43 €



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## {beef and veal}

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<b>VEAL SHISH</b> charcoal baked potato with cream and cheese	<b>27 €</b>
<b>VEAL LIVER</b> bean salad, onion and garlic oil	<b>23 €</b>
<b>VEAL CHOP</b> ⊛	<b>28 €</b>
<b>ĐULBASTIJE</b> ⊛ veal, cream, kajmak, parsley oil	<b>27 €</b>
<b>CHEERFUL BOSNIAN</b> rumpsteak, beef prosciutto vegetables and cheese	<b>28 €</b>
<b>AROMATIC R-STEAK</b> ramsteak, bread crust, onion, mustard, baked vegetable stew	<b>29 €</b>
<b>MAC-MAC SANDWICH</b> veal, flatbread, kajmak, roasted tomato	<b>24 €</b>
<b>GURMAN SKEWER</b> beefsteak, beef prosciutto, vegetables, charcoal baked potato	<b>38 €</b>
<b>BEEFSTEAK IN GREEN PEPPER</b> ⊛	<b>40 €</b>
<b>BEEFSTEAK SULTAN</b> ⊛ egg, aubergine and red pepper relish	<b>40 €</b>
<b>BEEFSTEAK IN BONE MALLOW SAUCE</b> potato mash with roasted garlic	<b>42 €</b>

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## {lamb}

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<b>KRZATMA</b>	<b>40 €</b>
lamb chop, green pea mash, vegetables	
<b>ROAST</b> ⊙	<b>36 €</b>
marinated slow baked lamb	
<b>SHANK</b>	<b>34 €</b>
slow baked lamb, mash, salted lemon	
<b>SHISH</b>	<b>29 €</b>
seasonal vegetables, yogurt sauce, flatbread	
<b>KEBAB</b>	<b>30 €</b>
aromatized yogurt with chilli and garlic, seasonal vegetable cream	

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## {chicken}

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<b>LEON</b>	<b>25 €</b>
chicken fillet, rice, feta cheese, seasonal vegetables	
<b>MARINATED CHICKEN</b> ⊙	<b>24 €</b>
chicken legs, orange, lemon	
<b>HANUMA KEBAB</b>	<b>22 €</b>
chicken, salad, sauce, flatbread	

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## {aman-taman}

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<b>ROMALE</b>	<b>33 €</b>
rumpsteak, veal, chicken, seasonal vegetable cream, demi glace, potatoes, caramelized onions	
<b>BUTCHER PLATE</b>	<b>42 €</b>
beefsteak, lamb chop, rumpsteak, onion jam, aubergine and red pepper relish, potato	
<b>AŠIK FOR TWO</b>	<b>63 €</b>
chicken, veal, beef and lamb skewers, potatoes with roasted tomatoes and cream of feta, aubergine and red pepper relish, pickled onions, vegetables	
<b>TAMAN CHEEK</b>	<b>30 €</b>
slow-cooked beef cheeks in dark wine sauce with vegetables	
<b>GRANDMA'S PILLOW</b>	<b>27 €</b>
veal, chicken, puff pastry, mushrooms, cheese	

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## {vegetables}

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<b>AUBERGINE BY EDINA</b>	<b>20 €</b>
baked marinated aubergine, yogurt with garlic, roasted pepper tartar, mint	
<b>CELERY PILAF</b>	<b>22 €</b>
semi-dried tomatoes, hazelnuts	
<b>VEGETARIAN KEBAB</b>	<b>20 €</b>
seasonal vegetables, pea cream, baked cherry tomatoes	
<b>MUSHROOMS AND KAJMAK</b>	<b>20 €</b>
dehydrated housemade phyllo dough	
<b>MARINATED ZUCCHINI</b>	<b>17 €</b>
<b>ROASTED VEGETABLES</b>	<b>20 €</b>

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## {salads}

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<b>ŠOPSKA</b> cucumbers, tomato, pepper, onion, feta cheese	<b>13 €</b>
<b>ROASTED PEPPERS WITH GARLIC</b>	<b>11 €</b>
<b>LUKMIRA</b> cucumbers, spring onions, greek yogurt	<b>11 €</b>
<b>BOSNIA</b> cabbage, beans, pickled onions, beefsteak, walnuts	<b>17 €</b>
<b>EDO</b> seasonal salad, tomato, beef prosciutto, traditional sack cheese, toasted seeds	<b>14 €</b>
<b>DEVILISH</b> chicken, horseradish sauce, dehydrated phyllo dough	<b>14 €</b>
<b>MAHALUSHA</b> seasonal salad, fruit, chicken	<b>14 €</b>

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## {side dish}

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<b>FLATBREAD / GLUTEN FREE BREAD / SOURDOUGH FOCACCIA</b>	<b>5 €</b>
<b>JACKET POTATO WITH KAJMAK, CHEESE AND SOUR CREAM</b>	<b>6 €</b>
<b>FRIED POTATO</b> herbs, yogurt	<b>6 €</b>
<b>KAJMAK</b>	<b>5 €</b>
<b>AUBERGINE AND RED PEPPER RELISH / AJVAR</b>	<b>5 €</b>

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## {kid's}

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**INDJA PRINCESS** 16 €  
chicken mini kebab, french fries

**DALI BURGER** 18 €  
beef patty , salad, french fries

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## {sweet}

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**BACLAVA WITH NUTS  
AND ALMONDS** 10 €

**BACLAVA AND ICE CREAM** 11 €

**BACLAVA WITH HAZELNUTS  
AND CHOCOLATE** 10 €

**BACLAVA AND PRUNES** 9 €

**CHEESECAKE BACLAVA** 11 €  
almonds and walnuts

**HURMAŠICA** 9 €  
traditional sweet pastry  
in sugar syrup

**TUFAHIJA** 11 €  
poached apple in agda, cream with  
caramelized walnuts

**BADEMLI ALMASIA** 9 €  
milk cream, almonds, candied  
orange peel, rose syrup

**YOUNG MILD CHEESE  
AND HONEY** 10 €

La viande que vous mangez ici provient de notre propre boucherie. Le boutique de viande TAJ BUTCHERAJ offre la viande des petites fermes d'élevage biologique pour vous offrir une expérience gastronomique la plus complète.



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En cas d'allergies,  
veuillez en informer  
votre serveur.  
Merci!

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## {le menu}



Les accompagnements  
aux repas marqués  
d'un astérisque  
dépendent de l'offre  
saisonnnière et de la  
cuisine !

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## {mezzetluk}

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**POIVRON ÉPICÉ LÉGÈREMENT  
FERMENTÉ AVEC KAJMAK  
ET FROMAGE** 13 €

**POIVRON GRILLÉ AU  
KAJMAK, MIEL ET NOIX** 13 €

**MEZZE TAJ** 20 €  
prosciutto de boeuf, saucisses  
de boeuf, langue de veau, divers  
fromages, légumes marinés maison

**MEZZE BOSNIAQUE** 22 €  
poivrons à la crème, japraci  
au riz, prosciutto de boeuf,  
saucisses de boeuf, langue de  
veau, légumes marinés maison

**FROMAGE** 18 €  
fromages divers, kajmak, confiture  
de figes et d'oignons, noix

**TARTARE DE BOEUF** 37 €  
{2 personnes}

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## {soupes}

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<b>SOUPE D'AGNEAU AUX LÉGUMES</b>	<b>12 €</b>
<b>LA SOUPE DE BEY</b> soupe riche traditionnelle avec veau, poulet, légumes-racines, gombo, kajmak	<b>12 €</b>
<b>TARHANA DE VEAU</b>	<b>10 €</b>
<b>SOUPE AUX TOMATES RÔTIES</b>	<b>10 €</b>
<b>SOUPE AUX LENTILLES ROUGES</b> <b>ZUPPA DI CIPOLLE E AFFUMICATA</b>	<b>10 €</b>
<b>SOUPE À L'OIGNON ET</b> <b>AU FROMAGE FUMÉ</b>	<b>10 €</b>
<b>HAJRAM</b> soupe froide au yaourt, menthe, huile d'olive, ail rôti	<b>8 €</b>

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## {entrées chaudes}

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<b>BOSNETTA</b> pain au levain, tomates séchées, fromage	<b>12 €</b>
<b>BOULES DE PÂTES</b> <b>FRITES ET KAJMAK</b>	<b>12 €</b>
<b>CIGARE BUREK</b>	<b>13 €</b>
<b>CIGARE AU FROMAGE</b>	<b>13 €</b>
<b>CICVARA</b> maïs cuit traditionnel farine avec beurre,kajmak,fromage	<b>15 €</b>



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## {burek & tarte}

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<b>BUREK</b> pâte phyllo au veau haché	<b>15 €</b>
<b>BUREDŽIK</b> pâte filo à l'émincé de veau, garniture à la crème sure	<b>16 €</b>
<b>TARTE DE POMMES DE TERRE</b> pâte phyllo aux pommes de terre	<b>14 €</b>
<b>TARTE AU FROMAGE</b> pâte phyllo au fromage	<b>14 €</b>
<b>TARTE AUX ÉPINARDS</b> pâte phyllo aux épinards, fromage	<b>14 €</b>

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## {la fameuse grillade}

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<b>ĆEVAPI</b> plat traditionnel grillé de viande hachée, pain plat, kajmak, oignon)	
{10 morceaux}	<b>26 €</b>
{7 morceaux}	<b>23 €</b>
{5 morceaux}	<b>21 €</b>
<b>PLJESKAVICA</b> ⊛ hamburger de viande épicée grillée	<b>24 €</b>
<b>PLJESKAVICA AU FROMAGE</b> ⊛	<b>26 €</b>
<b>SUĐUKICE</b> ⊛ saucisses grillées	<b>23 €</b>
<b>BROCHETTE DE VEAU</b> ⊛	<b>26 €</b>
<b>MOITIÉ - MOITIÉ</b> brochette de veau, ćevapi, jacket potato avec kajmak et fromage	<b>26 €</b>

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# {traditionnel / préparé lentement}

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⌚ Ces plats sont préparés selon la tradition de nos mamies et parce qu'ils exigent de longues temps de cuisson, ils doivent être commandés avec un jour à l'avance.

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## HADŽIJSKI ČEVAP

boeuf mijoté, légumes, kajmak

{pour 1 personne} 27 €

{pour 2 personnes} 52 €

## DOUX ČEVAP

veau, pruneaux, figues sèches,  
raisins secs, pommes, amandes

27 €

## BOULETTES DE BOSNIE ČUFTICE

sauce tomate, purée de  
pommes de terre

26 €

## OKRA ET VEAU

légumes racines, tomates  
séchées, pomme de terre

25 €

## KLEPE

pâtes aux œufs maison, pesto de  
tomates séchées, sauce à la crème

25 €

## PILAF DE VEAU

24 €

## SARMA/DOLMA/JAPRAK ⌚

légumes mijotés farcis  
au boeuf et riz

25 €

## POT DE BOSNIE ⌚

veau, agneau, légumes racines,  
chou, pomme de terre

27 €

## AGNEAU KAPAMA ⌚

épinards, œuf, crème sure

28 €

## BOSNIE JUČICE ⌚

pâte filo maison, poulet effiloché

25 €

## EXPÉRIENCE TRADITIONNELLE

{combinaison 2 plats}

32 €

{combinaison 3 plats}

43 €

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## {boeuf et veau}

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<b>SHISH DE VEAU</b>	<b>27 €</b>
pomme de terre cuite au charbon de bois avec de la crème et le fromage	
<b>FOIE DE VEAU</b>	<b>23 €</b>
salade de haricots, huile d'oignon et d'ail	
<b>CÔTE DE VEAU</b> ⊕	<b>28 €</b>
<b>ĐULBASTIJE</b> ⊕	<b>27 €</b>
veau, crème, kajmak, huile de persil	
<b>JOYEUX BOSNIAQUE</b>	<b>28 €</b>
rumsteak, prosciutto de boeuf légumes et fromage	
<b>R-STEAK AROMATIQUE</b>	<b>29 €</b>
ramsteak, croûte de pain, oignon, moutarde, ragoût de légumes au four	
<b>MAC-MAC SANDWICH</b>	<b>24 €</b>
veau, galette, kajmak, tomate rôtie	
<b>BROCHETTE GURMANDE</b>	<b>38 €</b>
steak de boeuf, prosciutto de boeuf, légumes, pomme de terre cuite au charbon de bois	
<b>BEFSTEAK AU POIVRON VERT</b> ⊕	<b>40 €</b>
<b>STEAK DE BOEUF SULTAN</b> ⊕	<b>40 €</b>
relish aux œufs, aubergines et poivrons rouges	
<b>STEAK À LA SAUCE À LA MOELLE OSSEUSE</b>	<b>42 €</b>
purée de pommes de terre à l'ail rôti	

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## {agneau}

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<b>KRZATMA</b>	<b>40 €</b>
côtelette d'agneau, purée de pois verts, légumes	
<b>ROULEAU</b> ⊙	<b>36 €</b>
agneau mariné au four	
<b>JARRET</b>	<b>34 €</b>
agneau cuit lentement, purée, citron salé	
<b>SHISH</b>	<b>29 €</b>
légumes de saison, sauce yaourt, pain pita	
<b>KEBAB</b>	<b>30 €</b>
yaourt aromatisé au piment et à l'ail, crème de légumes de saison	

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## {poulet}

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<b>LEON</b>	<b>25 €</b>
filet de poulet, riz, feta, légumes de saison	
<b>POULET MARINÉ</b> ⊙	<b>24 €</b>
cuisses de poulet, orange, citron	
<b>HANUMA KÉBAB</b>	<b>22 €</b>
poulet, salade, sauce, pain pita	

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## {aman-taman}

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### **ROMALE**

rumsteck, veau, poulet, crème végétale de saison, demi glace, pommes de terre, oignons caramélisés **33 €**

### **PLAT BUTCHER**

steak de bœuf, côtelette d'agneau, rumsteck, confiture d'oignons, aubergine et rouge relish au poivre, pomme de terre **42 €**

### **AŠIK POUR DEUX**

brochettes de poulet, veau, boeuf et agneau, pommes de terre aux tomates rôties et à la crème de feta, aubergine et rouge relish aux poivrons, oignons marinés, légumes **63 €**

### **TAMAN JOUE**

Joue de boeuf cuite à basse température au vin rouge avec légumes **30 €**

### **COUSSIN DE GRAND-MÈRE**

veau, poulet, pâte feuilletée, champignons, fromage **27 €**

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## {légumes}

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### **AUBERGINE PAR EDINA**

aubergine marinée au four, yaourt à l'ail, tartare de poivrons rôtis, menthe **20 €**

### **CÉLERI PILAV**

tomates mi-séchées, noisettes **22 €**

### **KEBAB VÉGÉTARIEN**

légumes de saison, crème de petits pois, tomates cerises au four **20 €**

### **CHAMPIGNONS ET KAJMAK**

pâte phyllo maison déshydratée **20 €**

### **COURGETTE MARINÉE**

**17 €**

### **LÉGUMES RÔTIS**

**20 €**

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## {salades}

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<b>ŠOPSKA</b> concombres, tomates, poivrons, oignon, feta	<b>13 €</b>
<b>POIVRONS RÔTIS À L'AIL</b>	<b>11 €</b>
<b>LUKMIRA</b> concombres, oignons nouveaux, yogourt grec	<b>11 €</b>
<b>BOSNIA</b> choux, haricots, oignons marinés, bifteck, noix	<b>17 €</b>
<b>EDO</b> salade de saison, tomate, jambon de boeuf, fromage de sac traditionnel, graines grillées	<b>14 €</b>
<b>DIABOLIQUE</b> sauce au raifort, phyllo déshydraté pâte	<b>14 €</b>
<b>MAHALUSHA</b> salade de saison, fruits, poulet	<b>14 €</b>

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## {plat d'accompagnement}

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<b>PAIN PLAT / PAIN SANS GLUTEN / FOCACCIA AU LEVAIN</b>	<b>5 €</b>
<b>JACKET POTATO AVEC KAJMAK, FROMAGE ET CRÈME SURE</b>	<b>6 €</b>
<b>POMMES DE TERRE FRITES</b> herbes, yaourt	<b>6 €</b>
<b>KAJMAK</b>	<b>5 €</b>
<b>RELISH AUBERGINE ET POIVRON ROUGE / AJVAR</b>	<b>5 €</b>

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## {petits}

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**INDJA LA PRINCESSE** 16 €  
mini kebab de poulet, frites

**DALI BURGER** 18 €  
galette de boeuf, salade, frites

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## {doux}

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**BAKLAVA AUX NOIX  
ET AMANDES** 10 €

**BACLAVA ET  
CRÈME GLACÉE** 11 €

**BACLAVA AUX NOISETTES  
ET AU CHOCOLAT** 10 €

**BACLAVA  
ET PRUNEAUX** 9 €

**BACLAVA AU GÂTEAU  
AU FROMAGE** 11 €  
amandes et noix

**HURMAŠICA** 9 €  
pâtisserie traditionnelle  
au sirop de sucre

**TUFAHIJA** 11 €  
pomme pochée à l'agda, crème  
aux noix caramélisées

**BADEMLI ALMASIA** 9 €  
crème de lait, amandes, écorces  
d'oranges confites, sirop de rose

**JEUNE FROMAGE  
DOUX ET LE MIEL** 10 €

# {halal}

**SULTAN BIFTEK** 41 €  
**/ BEEFSTEAK SULTAN**  
jaje, pindur / egg, aubergine  
and red pepper relish

**AROMATIČNI R-STEAK** 30 €  
**/ AROMATIC R-STEAK**  
ramstek, krusta od kruha, luk, senf,  
sataraš / ramsteak, bread crust,  
onion, mustard, baked vegetable  
stew

**TELEĆI RAŽNJIC** 27 €  
**/ VEAL KEBAB** ☉

**MARINIRANA PILETINA** 24 €  
**/ MARINATED CHICKEN** ☉  
pileći bataci, naranča, limun  
/ chicken legs, orange, lemon

**BAMIJA I TELETINA** 26 €  
**/ OKRA AND VEAL**  
korjenasto povrće, sušene rajčice,  
krumpir / root vegetables, dried  
tomatoes, potato

**ĆEVAPI**  
somun, kajmak, luk / traditional  
grilled dish of minced meat,  
flatbread, kajmak, onion

{10 komada / pieces} 27 €

{7 komada / pieces} 24 €

{5 komada / pieces} 22 €

**PLJESKAVICA** 27 €  
**SA SIROM / PLJESKAVICA**  
**WITH CHEESE** ☉



(\*) Prilozi uz jela  
označena zvjezdicom  
ovise o sezoni i ponudi  
kuhinje!

### **HADŽIJSKI ĆEVAP**

sporo kuhana junetina, povrće,  
kajmak / slow-cooked beef,  
vegetables, kajmak

{za 1 osobu / for 1 person} **28 €**

{za 2 osobe / for 2 persons} **53 €**

### **KRZATMA / LAMB KRZATMA**

janjeći ćop, pire od graška, povrće  
/ lamb chop, green pea mash,  
vegetables

**42 €**

### **JANJEĆI RAŽNJIĆ / LAMB KEBAB**

aromatizirani jogurt sa chillijem  
i češnjakom, krema od sezonskog  
povrća / aromatized yogurt with  
chilli and garlic, seasonal vegetable  
cream

**32 €**

### **BUTCHER PLATA / BUTCHER PLATE**

biftek, janjeći ćop, ramstek,  
džem od luka, pinđur, krumpir  
/ beefsteak, lamb chop, rumpsteak,  
onion jam, aubergine and red  
pepper relish, potato

**43 €**

### **POLA-POLA / HALF-HALF**

teleći ražnjić, ćevapi, krumpir u  
foliji s kajmakom i sirom  
/ veal kebab, ćevapi, jacket potato  
with kajmak and cheese

**27 €**

### **KLEPE**

domaća tjestenina, teletina, pesto  
od sušenih rajčica, umak od vrhnja  
/ homemade egg pasta, veal, dried  
tomato pesto, cream sauce

**26 €**

Porijeklo namirnica je iz Republike  
Hrvatske i Europske Unije.

Cijene su izražene u eurima i  
izražene su s uključenim PDV-om.

Knjiga žalbi nalazi se na šanku.  
Usluga nije uključena u cijenu.

Zabranjeno je točenje i konzumiranje  
alkohola osobama mlađima od 18 godina.

Food origin is from Croatia  
and the European Union.

Prices are in Euro with taxes included.

The Complaints Book can be  
found at the restaurant bar.  
Service is not included in the price.

Alcoholic beverages may only  
be sold to and consumed by  
people who are 18 or older.

{taj mahal}

Kuća Edo d.o.o.  
Iva Dulčića 15, Dubrovnik  
OIB 62230031115