



## ***Traditional Serbian Cuisine - Fall 2020***

### **À la Carte**

<b>Gibanica (baked cheese layered in phyllo dough)</b>	<b>\$5</b>
<b>Zeljanica (baked cheese &amp; spinach layered in phyllo dough)</b>	<b>\$5</b>
<b>Sarma (meat &amp; rice mixture wrapped in a pickled cabbage leaf)</b>	<b>\$4</b>
<b>Pasulj (bean stew)</b>	<b>\$5</b>
<b>Kupus salata (cabbage salad)</b>	<b>\$3</b>
<b>Lepinja (extra)</b>	<b>\$1</b>

### **Grill – Roštilj**

<b>Ćevapčići Platter (grilled skinless ground meat sausages – 8 pieces, onions, ajvar, kajmak, lepinja)</b>	<b>\$15</b>
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### **Desserts**

<b>Cherry strudel</b>	<b>\$5</b>
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### **Drinks**

<b>Beer (Serbian - large)</b>	<b>\$7</b>
<b>Beer (Serbian – small)</b>	<b>\$5</b>
<b>Beer (Other imports &amp; domestic)</b>	<b>\$4</b>
<b>Soft Drinks</b>	<b>\$2</b>
<b>Water (large, sparkling or still)</b>	<b>\$2</b>
<b>Water (small, sparkling or still)</b>	<b>\$1</b>