



Traditional Serbian Cuisine – Fall 2021

À la Carte

Gibanica	\$5
(baked cheese layered in phyllo dough)	
Zeljanica	\$5
(baked cheese & spinach layered in phyllo dough)	
Sarma (2 rolls/serving)	\$8
(pickled cabbage rolls w/ ground beef & rice)	
Pasulj	\$6
(white bean stew)	
Svabarski Kupus	\$6
(pickled cabbage stew, onions, paprika, bay leaves, pepper, and bacon bits)	
Kupus Salata	\$4
(cabbage salad)	
Šopska Salata	\$5
(tomato, cucumber & onion salad w/feta cheese)	
French Fries	\$5
Roasted Hot Pepper (1)	\$1.50
Lepinja (extra)	\$2
Ajvar (extra)	\$1
Kajmak (extra)	\$1

Grill – Roštilj

Ćevapčići Platter	\$15
(grilled skinless ground meat sausages – 8 pieces, onions, ajvar, kajmak, lepinja)	
Roasted Lamb Platter	\$20
(1lb spit-roasted lamb meat, green onions, lepinja/pita bread)	
Roasted Pork Platter	\$18
(1lb spit-roasted pork meat, lepinja/pita bread)	

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Desserts & Coffee

Cherry Chocolate Chip Strudel	\$5
Krofna (deep-fried donut)	\$3
Serbian Cakes Assortment - Individual Slices	\$5
Serbian Cookies Assortment	Priced Individually
Coffee (Serbian/Turkish)	\$3

Drinks

Rakija (Serbian Brandy)	\$4
Beer (Serbian - large)	\$7
Beer (Serbian - small)	\$5
Beer (Other imports & domestic)	\$4
Wine (Red, White)	\$6 per glass/\$25 per bottle
Soft Drinks	\$2
Water (large, sparkling or still)	\$2
Water (small, sparkling or still)	\$1