

ONYX

BAR & RESTAURANT



FALKENSTEINER

HOTEL BELGRADE


★★★★S

PREDJELA



APPETIZERS

Humus  hrskava tortilja, koziji halumi, sveže bilje Hummus crispy tortilla, goat haloumi, fresh herbs	850 RSD
Pačija rolnica pečene rolnice sa dimljenom pačetinom, preliv od bundeve, pikantni džem od crvene paprike Duck rolls smoked duck roll, pumpkin cream, spicy red pepper jam	950 RSD
Lignje punjene pršutom i dimljenim sirom pečeni čeri paradajz sa maslinama i majčinom dušicom Squid game prosciutto and smoked cheese stuffed squid, roasted cherry tomato with tyme and olives	1100 RSD
Gyoze sa piletinom Sos od soje sa tostiranim susamom, sveže klice od soje, gari đumbir Chicken gyoza Soya ana toasted sesame seeds dressing, fresh sprouts, gari ginger	1100 RSD
Ahi tuna poke basmati pirinač, fino sečena marinirana tuna, avokado, klice, edamame, daikon rotkva, vasabi krema Ahi tuna poke Basmati rice, fine chopped marinated tuna, avocado, sprouts, edamame, daikon radish, wasabi	1350 RSD
Tatar biftek sitno sečeni začinjani biftek, holandez sos, čips od pečuraka i tikvica, sušeni crni luk Beef tartare finely chopped beef steak, hollandaise sauce, mushroom and zucchuni chips, dried onions	1100 RSD
Togaraši gambori Tempura gambori u pikantnom začinu, vasabi preliv, soja sos, gari đumbir Togarashi shrimps tempura togarashi fried tiger shrimps, wasabi dressing, soy sauce, gari ginger	1250 RSD
Pečeni batat  sa Dižon prelivom, paprika, majonez, hrskava rukola Baked sweet potato with dijon dressing, peppers, mayonnaise, crispy rocket salad	950 RSD
Selekcija sušija Sushi selection	
Maki rolnice 6 kom prženi losos ili sashimi tuna Maki rolls 6 pcs fried salmon or tuna sashimi	1300 RSD
Kalifornija rolnice 6 kom  Avokado, krastavac, paprika, rukola, rikota sir California rolls 6 pcs Avocado, cucumber, red pepper sticks, rocket salad, ricotta cheese	1200 RSD
Pržene panko rolnice 6 kom Gambori, tuna ili prženi losos Fried panco rolls Shrimps, sashimi tuna or fried salmon	1300 RSD

SUPE SOUPS

Kiselo ljuta supa piletina, tofu, pečurke, povrće Sour and spicy soup Chicken, tofu, mushrooms	550 RSD
Teleća čorba Serbian veal soup	550 RSD
Krem supa od karfiola i pečene paprike  Cauliflower and roasted pepper soup	550 RSD

PASTA I RIŽOTO PASTA AND RISOTTO


Raviole  Krema od spanaća i rikote, hrskavi parmezan Ravioli spinach and ricotta cream, crispy parmesan cheese	1200 RSD
Taljatele Karbonara Holandez sos, čips od pančete Tagliatelle Carbonara hollandaise sauce, pancetta crisps	1300 RSD
Linguini sa biftekom pikantna arabiata, marinirani komadi bifteka, hrskavi parmezan Linguini pasta with beef steak spicy arrabbiata, marinated beef cubes, crispy parmesan cheese	1300 RSD
Rižoto sa mešanim divljim pečurkama  rižoto sa aromom limuna, izbor divljih pečuraka Risotto with wild mushrooms Lemon flavored risotto, mix of wild mushrooms	1300 RSD
Rižoto sa gamborima i punjenim lignjama milaneze rižoto sa tikvicama, grilovani gambori, punjene lignje dimljenom gaudom i pršutom Risotto with stuffed squids and marinated shrimps milanese zucchini risotto, grilled shrimps, grilled stuffed squids with smoked gauda and prosciutto	1450 RSD

 Pogodno za vegetarijance / Suitable for vegetarians


SPECIJALITETI SPECIALTIES

Nasi Goreng indonežanski prženi pirinač sa gamborima i jajima, pečena marinirana piletina, kikiriki preliv Nasi Goreng indonesian fries rice with shrimps and eggs, roasted soy marinated chicken, peanut sauce	1650 RSD
Terijaki nudle piletina, gambori, povrće u slatkom sosu od soje sa aromom narandže Teriyaki noodles chicken, shrimps, vegetables in a sweet soy sauce with orange flavor	1800 RSD
Pečene pačije grudi suvidirane pačije grudi, pire od slatkog krompira, pečena jabuka, rum sos Roasted duck breasts sous vide duck breasts, sweet potato puree, baked apple cubes, rum sauce	1650 RSD
Jagnjeći kotlet slatki kukuruz sa pančetom, milaneze aranćina Lamb chop Sweet corn with pancetta, arancini ala milanese	3500 RSD
Velington biftek blagi porto sos, pire od krompira i celera Beef Wellington porto infusion, potato and celery mash	2500 RSD
Losos File lososa na žaru, rižoto, sotirane tikvice Salmon grilled salmon fillet, saffron risotto, sauteed zucchini	2100 RSD
Ćevapčići kajmak preliv, pečena paprika, knedle sa fetom Cevapcici serbian kebab, kajmak cheese sauce, roasted peppers, feta cheese dumplings	990 RSD
Zapečeni dunavski smuđ tartar od paradajza, kranč od golice Baked Danube perch tomato tartar, pumpkin seeds crunch	1450 RSD






SALATE SIDE SALADS

Napravite svoju salatu od svežih sastojaka iz naše kuhinje Make your own salad from fresh daily ingredients	390 RSD
Slatko kisela salata  Plavi patlidžan i grilovani halumi sir Sweet-and-Sour Salad Eggplant and grilled haloumi cheese	950 RSD

SA GRILA I IZ PEĆI FROM THE OVEN OR GRILLED

Piletina u pikantnom kajdžun začinu ljuta salsa od paradajza, preliv od jogurta i svežeg krastavca, slatki krompir Cajun chicken spicy tomato salsa, tzatziki sauce, sweet potatoes	1400 RSD
Teleći kotlet sa aromatizovanim puterom Veal chop with chermoula butter	2700 RSD
Biftek odležao u svežem bilju Aged beef steak with fresh herbs	2650 RSD
Starena rozbratna „black angus“ Dried aged „black angus“ rib eye steak	7500 RSD
Burger dry aged Brioš lepinja, pančeta prah, koloslav salata, topljeni čedar sir Dry aged burger Brioshe bun, pancetta powder, koloslaw salad, melted cheddar cheese	1650 RSD
Vegan burger  Burger od povrća, sveža salata, humus, biljni sir, namaz od paprika Vegan burger Vegetable burger, fresh salad, hummus, vegan cheese, pepper spread	1250 RSD

PRILOZI UZ JELA SA GRILA SIDE DISHES


Pire od slatkog krompira  Sweet potato puree	450 RSD
Kukuruz sa pančetom Corn with pancetta	450 RSD
Grilovano povrće  Grilled vegetables	450 RSD
Basmati pirinač  Basmati rice	450 RSD
Pire od krompira i celera  Potatoes and celery mash	450 RSD
Pomfrit  French fries	450 RSD
Kuver Coover	250 RSD

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DEZERTI DESSERT

New York kolač od bundeve  Pumpkin New York cheesecake	700 RSD
Creamy cake  čokoladni krem, kranč, sos od pomorandže Creamy cake chocolate cream, crunch, orange sauce	700 RSD
Cotton touch  beli mus, borovnica, sos od lavande Cotton touch white chocolate mousse with blueberries, lavender sauce	700 RSD
Pure passion  marakuja na hrskavom biskvitu, karamel krem Pure passion passion fruit on a crunchy biscuit, caramel cream	700 RSD
Della Nona sa sladoledom od manga  Della Nona with mango ice cream	700 RSD
Čokoladni sufle  Chocolate souffle	750 RSD

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Falkensteiner Hotel Belgrade 
Sve cene su u dinarima i uključuju PDV
All prices are in dinars and includes VAT