



## KOD KAPETANA

# Discover our menu

## COVER

- Fish pate, **250rsd**  
Ingredients: Sava & Danube fish with homemade bread made from white or black flour

## BREAKFAST

A warm welcome to a new day

- Poached eggs, **650rsd**  
ingredients: poached eggs, homemade fresh cheese, cherry tomatoes, mix of green salads
- Scrambled eggs, **650rsd**  
ingredients: eggs, homemade fresh cheese, cherry tomatoes, mix of green salads
- Omelette (bacon / prosciutto / vegetables), **650 rsd**  
ingredients: eggs with the selected addition, homemade young cheese, cherry tomatoes, mix of green salads
- Sunny-side up eggs, **650rsd**  
ingredients: eggs, homemade fresh cheese, cherry tomatoes, mix of green salads
- Breakfast "At the Captain's", **700 rsd**  
ingredients: fries, "Miroč" cheese, baked bacon, cherry tomatoes, mix of green salads

## APPETIZER

A seductive prelude to indulging into food

- Wild perch carpaccio, **2,200 rsd**  
in fermented carrot juice
- Beef steak carpaccio from mountain Golija, **2,600 rsd**  
arugula, black truffles and parmesan cheese
- Rustic tartare steak from Golija, **3,200 rsd**  
handmade grated aromatic butter and basil oil
- Grilled "Miroč" cheese, **750 rsd**  
grilled plum, habanero sauce and nut fruits
- Selection of domestic cheeses (plateau), **2,300 rsd**  
Mature cows' milk cheese from Vojvodina, fresh goat cheese from Zlatibor, mature sheep cheese from Pirot, gorgonzola
- Prosciutto selection (plateau), **2,500 rsd**  
"Njeguš" prosciutto, venison "kulen" wide sausage, "Kuzmin" kulen - spicy wide sausage, Kuzmin smoked pork loin

## PASTAS

A taste of Italy on the cobblestones of Dorćol

- Pasta with prawns, **3,200 rsd**  
with sun-dried tomatoes & capers in white wine
- Pasta with steak from Golija, **2,200 rsd**  
"cacio e pepe" sauce with cognac, thyme and micro basil

## SEAFOOD

The aromas of the Adriatic Sea

- Grilled squid, **2,400 rsd**  
Dalmatian stew
- Grilled shrimps, **2,900 rsd**  
yellow pepper cream, lemon peel, dill, basil

## HOMEMADE BREAD

The aroma of warm bread for the best start to the day

- Homemade white flour bread, **250 rsd**  
basket for two people
- Homemade bread from black flour, **250 rsd**  
basket for two people

## SOUPS

A starter to a healthy lunch with darling people

- Fish stew, **650rsd**  
ingredients: Sava and Danube fish
- Veal soup, **650rsd**  
ingredients: young veal from mountain Golija

## SIDE DISHES

Play and balancing between taste and texture

- Young spinach, **450 rsd**  
Fresh from the green market
- Pickled veggies, **450 rsd**
- Potato salad, **400 rsd**  
Homegrown potatoes with chopped onion
- Dalmatian brewed veggies, **450 rsd**  
Homegrown potatoes and Swiss Chard

## SALADS

Key to a balanced meal,  
providing freshness, vitamins and fibre

- "Šopska" salad, **450rsd**  
ingredients: cucumber, tomato, onion, cheese
- Serbian salad, **400rsd**  
ingredients: cucumber, tomato, onion, hot fresh pepper
- Moravian salad, **600rsd**  
ingredients: sweet and hot bell peppers, garlic, tomatoes, leeks
- Garlic sweet roasted red pepper, **400 rsd**  
ingredients: roasted sweet red pepper with garlic
- Garlic hot roasted green pepper, **300 rsd**  
ingredients: roasted hot green pepper with garlic
- Mixed green salads, **450rsd**  
ingredients: mix of green salads (lamb's lettuce, radicchio, lollo bionda, lollo rossa, red veined sorrel, arugula)
- Vitamin salad, **650rsd**  
ingredients: green salad mix, grated carrot, toasted sesame seeds
- "Chez Captain" salad, **800 rsd**  
ingredients: tomato carpaccio with grilled zucchini in fresh mint marinade, almond leaves in honey and lemon juice with orange, paprika and cream cheese



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## MEAT SPECIALTIES, JUICY AND AROMATIC

- Spanish young piglet, fed exclusively with milk, **5,000 rsd/kg** ordered the day before, cut with a plate, portion is about 5 kg  
Prosecco (Marsuret extra dry, Winery Azienda Agricola Marsuret, Italy)
- Chicken fillet, **1,000rsd**  
new potatoes and pickled red onions  
Morava (Morava, Žir Winery, Šumadija)
- Crispy pork "bajadera" (praline shape), **1,500 rsd**  
mashed potatoes, pickled red onions, nature sauce  
Chardonnay (Chardonnay Selection, Radovanović Winery, Šumadija region)
- Pork Rib-eye, **2,500 rsd/kg**  
yellow habenero sauce, with chimichurri  
Morava (Morava, Winery Žir, Šumadija region)
- Mangulica (pork) from mountain Golija, **6,800 rsd/kg**  
confit jalapeño, English coffee sauce  
Grašac (Grand Frue, Winery Vinčić, Fruška Gora region)
- Runaway lamb from Pešter highland, **2,500 rsd**  
slow-braised lamb shoulder with mashed potatoes, grilled zucchini, basil oil and nutty fruit  
Merlot (Wine 1903, Winery Delena, Šumadija region)
- Beef steak from mountain Golija, **3,300 rsd**  
mashed potatoes and pickled vegetables sauces: four types of pepper, barolo, gorgonzola, black truffles  
Prokupac (Radovan 100% Prokupac, Čokot Winery, Aleksandrovac)
- Smoked pork sausage, **1,000 rsd**  
potatoes, pickled red onion  
Blend 50% Cabernet Sauvignon, 50% Merlot (Regent Reserve, Aleksandrović Winery)
- Beef kebabs – beef meet from mountain Golija, **1,000 rsd**  
potatoes, pickled red onion  
Blend 50% Cabernet Sauvignon, 50% Merlot (Regent Reserve, Aleksandrović Winery)
- Gourmet beef burger/patty - beef from mountain Golija, **1,400 rsd**  
on the puff pastry in sweet pepper and garlic marinade  
Blend 50% Cabernet Sauvignon, 50% Merlot (Regent Reserve, Aleksandrović Winery)
- Beef sweetbreads – origin from mountain Golija, **1,800 rsd**  
mashed potatoes, stewed fresh spinach in demi-glaze sauce and onion chips  
Blend 50% Cabernet Sauvignon, 50% Merlot (Regent Reserve, Aleksandrović Winery)

## SPECIALTIES OF THE RESTAURANT "RESTORAN NA UGLU KOD KAPETANA" - RIVER AND SEA FISH

- Fresh wild zander **2,400rsd**  
in fish cream sauce and red pepper tagliatelle (filets of Sava & Danube River fish)  
Blend 85% Sauvignon Blanc, 15% Pinot Blanc and Riesling (Trijumf Selection, Vinarija Aleksandrović, Šumadija)
- Fresh wild zander **2,600rsd**  
on sauteed grilled Swiss chard, zucchini, forest fruit and toasted sesame seeds (filets - Sava & Danube River fish)  
recommended by the chef, B.Filip 2.0 Grašac (Grand Frue, Winery Vinčić, Fruška Gora)
- Fresh wild zander **4,500 rsd/kg**  
single-serving zander, Sava & Danube River fish  
Chardonnay (Chardonnay Selection, Radovanović Winery, Šumadija)
- Fresh wild starlet **4,800 rsd/kg**  
single-serving sterlet Sava & Danube fish  
Grašac (Grand Fru, Winery Vinčić, Fruška Gora Mountain)
- Fresh wild catfish **2,000rsd**  
filets of Sava & Danube River fish on the grill or in tempura  
Morava (Morava, Žir Winery, Šumadija)
- Fish truffles, **5,900rsd/kg**  
fried catfish meat chopped into small cubes  
Blend 85% Sauvignon Blanc, 15% Pinot Blanc and Riesling (Trijumf Selection, Vinarija Aleksandrović, Šumadija region)
- Fish sausage **2,700rsd**  
unique "Kod kapetana"  
Morava (Morava, Žir Winery, Šumadija)
- Dry age zander / sea bass / San Pierre **5,000 rsd/kg**  
unique "Kod kapetana"  
Grašac (Grand Frue, Winery Vinčić, Fruška Gora)

## SWEET ENDING

Actually, the beginning of a beautiful friendship

- Keto vegan "cheese cake", **750 rsd**  
gluten- and sugar-free cake
- Keto vegan "Kinder Bueno Cake", **750 rsd**  
gluten- and sugar-free cake
- Keto vegan "double chocolate cake", **750 rsd**  
gluten- and sugar-free cake