

SOUP:

Homemade **chicken soup** with noodles or homemade **tomato soup**.

MAIN DISH:

“Mihailo” mixed meat – includes barbecue specialties like “ćevapi”, smoked pork neck, chicken fillet, pork chops, sausages, gourmet potatoes, fried onion rings and 6 sauces – ketchup, tartar sauce, “kajmak”, “ajvar”, homemade “urnebes” and mustard.

MAIN DISH (vegetarian option):

1. **Pasta with vegetables** – spaghetti, penne or tagliatelle with zucchini, carrot, pepper and spring onions.

SALAD:

“Šopska” salad – made from fresh tomatoes, cucumber, onion, pepper and feta cheese.

Serbian salad – made from fresh tomatoes, cucumber, onion, pepper and hot pepper.

Vitamin salad – made from fresh lettuce, carrot, cabbage, celery root, beetroot and apple.

BREAD:

Fresh made bread and homemade “projice” which is very popular Serbian kind of bread made from corn flour and cheese.

DESSERTS:

1. **Cake with pistachios and raspberries.**

2. **Dark lenten chocolate cake with cherries** (*vegetarian option*).

3. **Nougat cake with almonds.**

*Every person can choose one soup, one main dish, one salad and one dessert. Drinks are not included in the set menus, you can order them separately or you can pick one of the beverage packages that we have in our offer.

You can visit our site for some additional information and photos of our food.

https://restoranmihailo.rs/?page_id=3560

SOUP:

Homemade **chicken soup** with noodles or homemade **tomato soup**.

APPETIZER:

“Mihailo” platter, which is actually cured meat selection including “Njeguška” prosciutto, roast pork from Srem, “kulen” and homemade salami from Zlatibor, and it comes with “čvarci” and “ajvar” on the side.

APPETIZER (vegetarian option):

Grilled vegetables which include grilled zucchini, carrot, bell pepper and grilled mushrooms.

MAIN DISHES:

“Karadorđeva” schnitzel – unique Serbian meal - fried pork or chicken fillet stuffed with cheese and “kaymak”, and it comes with french fries and tartar sauce on the side.

Chicken or pork medallions – chicken or pork fillet stuffed with cheese, served with mushroom sauce on top of it and specially seasoned gourmet potatoes.

MAIN DISHES (vegetarian options):

Trout fillet – grilled trout fillet with potato salad, grilled vegetables and marinade on the side.

Sea bass fillet - grilled, it comes with spinach, cooked potatoes and marinade on the side.

BREAD:

Fresh made bread and homemade “projice” which is very popular Serbian kind of bread made from corn flour and cheese.

SALAD:

“Šopska” salad – made from fresh tomatoes, cucumber, onion, pepper and feta cheese.

Serbian salad – made from fresh tomatoes, cucumber, onion, pepper and hot pepper.

Vitamin salad – made from fresh lettuce, carrot, cabbage, celery root, beetroot and apple.

DESSERTS:

1. **Cake with pistachios and raspberries.**
2. **Dark lenten chocolate cake with cherries (vegetarian option).**
3. **Nougat cake with almonds.**

SOUP:

Homemade *chicken soup* with noodles or homemade *veal soup* or homemade *vegetable pottage* made from fresh zucchini, carrot and potato.

APPETIZER:

Mix of “Mihailo” platter, which is actually cured meat selection including “Njeguška” prosciutto, roast pork from Srem, “kulen” and homemade salami from Zlatibor, and it comes with “čvarci” and “ajvar” on the side **AND cheese platter** including local cheese selection from various parts of Serbia – feta cheese, smoked cheese, gorgonzola, cheese with olives, cheese with hot pepper, and additionally includes “kaymak” and “urnebes”, Serbian specialties made from cheese.

APPETIZER (vegetarian option):

Grilled vegetables which include grilled zucchini, carrot, bell pepper and grilled mushrooms.

MAIN DISHES:

Steak – beef steak in homemade blueberry sauce which we make “a la carte” specially for you and we serve it with cooked broccoli on the side.

Ćevapi - traditional beef meat with french fries, kaymak and onion on the side.

Duck breasts – grilled duck breasts in spring onion sauce served with specially seasoned gourmet potatoes.

MAIN DISHES (vegetarian options):

Pasta with shrimps – penne, spaghetti or tagliatelle in red sauce with shrimps and vegetables (zucchini, carrot, pepper and spring onions).

Trout fillet – grilled trout fillet with potato salad, grilled vegetables and marinade on the side.

Sea bass fillet - grilled, it comes with spinach, cooked potatoes and marinade on the side.

BREAD:

Fresh made bread and homemade “projiće” which is very popular Serbian kind of bread made from corn flour and cheese.

SALAD:

“Šopska” salad – made from fresh tomatoes, cucumber, onion, pepper and feta cheese.

Serbian salad – made from fresh tomatoes, cucumber, onion, pepper and hot pepper.

Vitamin salad – made from fresh lettuce, carrot, cabbage, celery root, beetroot and apple.

DESSERTS:

1. **Cake with pistachios and raspberries.**
2. **Dark lentin chocolate cake with cherries** (*vegeterian option*).
3. **Nougat cake with almonds.**

*Every person can choose one soup, one main dish, one salad and one dessert. Drinks are not included in the set menus, you can order them separately or you can pick one of the beverage packages that we have in our offer.

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If you have additional questions, please contact us through our e-mail restoranmihailo@gmail.com

*Thank you,
Restoran Mihailo*