



MENU



ENGLISH



SEASONAL OFFER



Asparagus is one of the highest quality vegetables due to convincingly strong nutritional values and the commendable healing properties that these greens fleshy stems have on our body

ASPARAGUS DISHES

Asparagus cream soup	7,00 KM
Asparagus sallad (oil, vinegar, dill, green garlic, spring onion)	7,00 KM
Asparagus risotto	16,00 KM
Asparagus with boiled potatoes, ham and hollandaise sauce (served with boiled potatoes and pork ham)	17,00 KM
Chicken fillet with shrimp tails (rice, asparagus in butter, oyster and caper sauce)	20,00 KM
Veal medallions with baked potatoes, asparagus and béarnaise sauce (asparagus in tempura, sweet and spicy sauce)	28,00 KM
Veal tournedos (baked with asparagus, hollandaise sauce and gouda cheese, potatoes baked in herb butter)	28,00 KM
Steak (asparagus, hollandaise sauce)	42,00 KM
Perch fillet with asparagus (asparagus in tempura, sweet and spicy sauce)	24,00 KM
Salmon al forno (salmon fillet baked in foil with asparagus, potatoes and garlic butter)	28,00 KM
Asparagus Pizza (San Marzano tomato puree, mozzarella, feta cheese, bacon, asparagus)	16,00 KM

ASPARAGUS - SIDE DISHES

Asparagus in butter	6,00 KM
Asparagus in tempura	7,00 KM
Bacon Wrapped Asparagus	7,00 KM
Asparagus baked with gouda and hollandaise sauce	8,00 KM



STRAWBERRIES DESSERTS

Pavlova with Strawberries	7,00 KM
Poppy Strawberry slice	6,00 KM

COLD STARTERS

Posavina platter (for two persons) (“Kulen”, prosciutto, pancetta, fresh cheese, homemade cream, Livno cheese)	20,00 KM
Cheese platter (Grana Padano parmesan, gorgonzola, brie, smoked cheese)	15,00 KM
Carpaccio con Buratta (thinly sliced steak, arugula, Italian cheese made from mozzarella and cream, capers, olive oil)	20,00 KM

WARM STARTERS

Bruschettas with 4 sorts of cheese (baguette baked with 4 sorts of cheese, dried tomatoes and pesto)	8,00 KM
Shrimp tails in tempura (breaded in tempura and panko breadcrumbs with sweet/spicy sauce, Lambis lettuce)	20,00 KM

SOUPS

Beef soup with semolina dumpling and vegetables	5,00 KM
Pumpkin cream soup	7,00 KM

PIZZA BREAD

Warm bun from the bread oven ... NEW	1,50 KM
Pizza dough focaccia (olive oil, garlic)	3,00 KM

SIDE SALADS

Shopska salad (bell pepper, tomato, cucumber, feta, cream, dressing)	6,00 KM
Greek salad (bell pepper, tomato, cucumber, olives, onion, feta, dressing)	6,00 KM
Mixture of green salads (mix of green salads, Lamb's lettuce, arugula, cherry tomatoes with homemade dressing)	6,00 KM
Mixed salad (tomato, cucumber, bell pepper, lettuce, with homemade dressing)	5,00 KM
Cabbage salad	4,00 KM

SALADS

Salad with breaded squid (lettuce, cherry tomatoes, purple onions, peppers, cucumbers, olives, sweet corn, dressing)	18,00 KM
Caesar salad with chicken and bacon (mix of green salads, marinated chicken fillet, crispy pancetta, cherry, homemade flavored croutons, arugula, Grana Padano parmesan, basil as decoration)	17,00 KM
Salad with octopus (octopus, Lamb's lettuce, arugula, tomato, baby pickled capers, capers with stem, olive oil, lemon juice)	20,00 KM
Steak salad (mix of green salads, grilled zucchini, roasted pepper, feta cheese, purple onion, beef fillet sauteed in butter and soy sauce, parmesan cheese, croutons)	20,00 KM

PASTA

Pljukanci in red sauce (with prawn tails)	20,00 KM
Tagliatelle Cardinal with smoked turkey (smoked turkey, smoked cheese, pork prosciutto, garlic, butter, white wine, cream cheese, oyster sauce, Grana Padano parmesan, cream)	18,00 KM
Tagliatelle with prawns (prawn tails in a cream of sun-dried tomatoes, leeks, Grana Padano parmesan, garlic and white wine, homemade prawn stock, cream)	20,00 KM
Gnocchi in truffle and hazelnut cream (gnocchi, chicken fillet, hazelnut paste, broccoli, truffle, Grana Padano parmesan)	18,00 KM

RISOTTO

Milanese risotto (chicken fillet, saffron, white wine, butter, parmesan cheese)	18,00 KM
Risotto with steak and porcini mushrooms (marinated beef fillet, porcini mushrooms, garlic, butter, white wine, oyster sauce, Grana Padano parmesan, parsley)	20,00 KM
Buttered prawn risotto (prawns, garlic, white wine, sun-dried tomato pesto, Carnaroli rice, prawn stock, Grana Padano parmesan, parsley)	20,00 KM

CHICKEN

Chicken fillet stuffed with prosciutto, mozzarella and basil (pork prosciutto, served with dollar chips and julienned vegetables)	22,00 KM
Chicken fillet with smoked cheese ... NEW (pork prosciutto, chicken fillet, smoked cheese, cooking cream, leek, sundried tomato paste sauce, mashed potatoes)	22,00 KM
Crispy chicken roll (stuffed with mozzarella, prosciutto and fresh peppers, topped with homemade bacon, served with roasted vegetables and potato wedges, BBQ sauce)	22,00 KM
Chicken sticks in gorgonzola sauce (chicken fillet breaded in breadcrumbs and sesame, gorgonzola sauce, french fries)	20,00 KM

TURKEY

Turkey with homemade mlinci (mlinci, turkey fillet, cream, gorgonzola, oyster sauce)	21,00 KM
Smoked turkey with 5 types of cheese sauce (walnuts, baked potatoes, wok vegetables)	23,00 KM

DUCK SPECIALITY

Pink Roasted Duck Breast ... NEW (with orange sauce served on leek risotto)	24,00 KM
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PORK

Creamy potato medallions ... NEW (pork fillet, crispy pancetta, mileram, thyme)	28,00 KM
Pork fillet stuffed with prosciutto and cheese (served on roasted vegetables and baked potatoes with a scoop of mature cream)	28,00 KM

VEAL

Slow roast veal (roasted potatoes and vegetables, roast sauce, demi-glace sauce)	28,00 KM
Veal cutlet "Tomahawk" (bone-in veal loin meat, grilled vegetables, potatoes au gratin)	30,00 KM

LAMB

Braised lamb shank (with zucchini and tomato ragu, "au gratin" potatoes)	33,00 KM
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WOK

Chicken wok (chicken fillet, wok vegetables, wok Asia sauce)	22,00 KM
Beef wok (beef fillet, wok vegetables, wok Asia sauce)	25,00 KM
GamberWok (shrimp, wok vegetables, wok Asia sauce)	25,00 KM
Stir fry chicken (pieces of chicken fillet fried in tempura, served with spicy vegetables and udon noodles)	22,00 KM
Diced chilli steak (basmati rice)	27,00 KM

BEEF

Steak with goose liver (potato and truffle puree, julienne vegetables)	43,00 KM
Steak in olive oil with grilled vegetables (aceto balsamico, soy sauce, rosemary, thyme, sea salt, zest lemon, freshly cracked pepper)	42,00 KM
Steak with mushroom sauce (baked potatoes, wok vegetables)	42,00 KM
Steak in green pepper sauce (au gratin potatoes, broccoli with roast beef, garlic and almonds)	42,00 KM
Medallions in forest mushroom sauce (beef medallions, mushrooms, porcini mushrooms, roasted potatoes, wok vegetables)	32,00 KM

JOSPER GRILL

Meat platter (1 person) (Veal cutlets, medallions of beef steak, boneless chicken drumstick, kofta kebab, sudzukice, crispy onions, roasted vegetables, baked potatoes, ajvar, BBQ sauce, Chilli e olio)	34,00 KM
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AGED MEAT

Dry ripening refines the meat, gives it softness, fine texture and more intense smell and aroma

T-bone steak - "Dry Aged"	100 g	8,00 KM
Rib-eye steak - "Dry Aged"	100 g	9,00 KM
New York Strip Loin - "Dry Aged"	100 g	9,00 KM

Side dish and sauce of your choice

FRESHWATER FISH SPECIALITIES

Zander Filet baked in Jospers oven (chard mix, spinach, potatoes)	25,00 KM
Zander Filet breaded in Panko (wok vegetables, baked potatoes, sweet chilli sauce)	26,00 KM
Zander Fillet in Sour Cream (zander fillet, broccoli, potato, sour cream, garlic, white wine)	26,00 KM

SALTWATER FISH SPECIALITIES

Breaded squid (French fries and tartar sauce)	23,00 KM
Stuffed squid (squid stuffed with turkey ham and smoked cheese, served with potatoes and arugula)	23,00 KM
Sea bass (chard, potatoes)	30,00 KM
Mediterranean-style squid (grilled squid, potatoes, Swiss chard, cherry tomato salsa, olives, capers, corn)	23,00 KM
Tuna steak (with grilled vegetables)	30,00 KM
Octopus from the Jospers grill (juicy octopus arms baked in the Jospers grill, sauteed potatoes, cherry tomatoes, olives, capers and garlic in white wine)	32,00 KM
Salmon Teriyaki (salmon fillet baked with Teriyaki sauce, vegetable risotto, ginger and soy sauce)	30,00 KM

VERA PIZZA NAPOLETANA

Con Burrata

(San Marzano pureed tomato, basil, mozzarella fior di latte, extra virgin olive oil, mortadella, pistachio paste, burrata)

16,00 KM

Margherita

(San Marzano tomato puree, fresh basil, mozzarella fior di latte, extra virgin olive oil)

10,00 KM

Vesuvio

(San Marzano tomato puree, prosciutto cotto (ham), mozzarella fior di latte, extra virgin olive oil, fresh basil)

12,00 KM

Capricciosa

(San Marzano tomato puree, prosciutto cotto (ham), fresh button mushrooms, mozzarella fior di latte, extra virgin olive oil, fresh basil)

14,00 KM

Pancetta

(San Marzano tomato puree, mozzarella fior di latte, homemade pancetta, extra virgin olive oil, oregano, pickled hot peppers, fresh basil)

14,00 KM

Posavka

(San Marzano tomato puree, mozzarella fior di latte, pancetta, spicy Kulen salami, prosciutto San Daniele, jalapeno pepper, fresh basil, extra virgin olive oil)

16,00 KM

Quattro Formaggi

(San Marzano tomato puree, mozzarella fior di latte, edamer/gouda, gorgonzola, grated parmesan, fresh basil, extra virgin olive oil)

14,00 KM

Navis

(San Marzano tomato puree, mozzarella fior di latte, prosciutto San Daniele, aragula, cherry tomatoes, grated parmesan, extra virgin olive oil, olives)

18,00 KM

Salami

(San Marzano tomato puree, fresh basil, mozzarella fior di latte, winter salami, extra virgin olive oil)

12,00 KM

Vegeteriana

(San Marzano pureed tomatoes, fresh mushrooms, sauteed peppers and zucchini, daterini tomatoes, sweet corn, rocket, oregano, extra virgin olive oil)

14,00 KM

DESSERT

Chocolate soufflé (with vanilla ice cream)	8,00 KM
Chocolate brownie (with vanilla sauce and forest fruit topping, vanilla ice cream)	7,00 KM
Poppy seed cake (with white chocolate topping and raspberries, gluten-free)	7,00 KM
Tiramisu	7,00 KM
American Cheesecake (with forest fruit sorbet)	7,00 KM
Date cake (with wild berries)	6,00 KM
Pavlova with Strawberries ... NEW	7,00 KM
Poppy Strawberry slice ... NEW	6,00 KM
Baked pears (in caramel sauce, with vanilla ice cream)	7,00 KM
Nutella Crepes	7,00 KM
Ice cream (vanilla, chocolate, hazelnut, strawberry)	2,00 KM
Cremino ice cream (kinder, cheesecake, twix, kinder bueno)	2,50 KM



HOT BEVERAGES

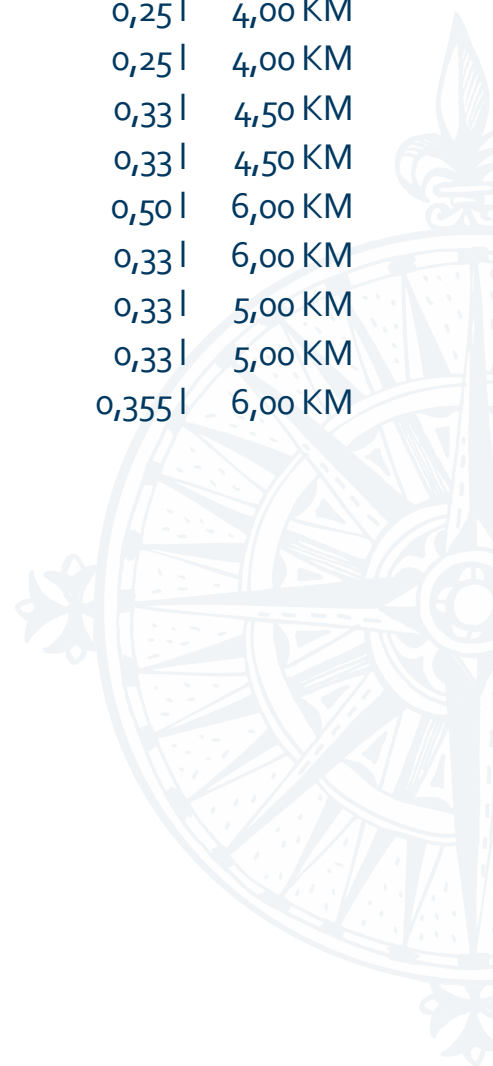
Espresso + Studena	2,50 KM
Espresso with whipped cream + v. Studena	3,00 KM
Espresso with cream + Studena	3,00 KM
Espresso with milk + Studena	3,00 KM
Espresso Cappuccino + Studena	3,00 KM
Latte Macchiato + Studena	3,50 KM
Nescafe + Studena	3,50 KM
Nescafe 2u1 + Studena	3,50 KM
Nescafe 3u1 + Studena	3,50 KM
Cappuccino instant milk + Studena	3,50 KM
Hot chocolate + Studena	3,50 KM
Tea	3,00 KM

NON-ALCOHOLIC BEVERAGES

Mineral water on tap	0,10 l	1,00 KM
Sodas	0,25 l	3,50 KM
Juices	0,25 l	4,00 KM
Natural juices	0,20 l	3,50 KM
Squeezed orange	0,20 l	4,50 KM
Cedevita Orange / Lemon	0,20 l	3,00 KM
Red Bull	0,25 l	6,00 KM
Jana	0,33 l	3,00 KM
Jana Vitamin	0,33 l	3,50 KM
Jamnica	0,25 l	3,00 KM
Sarajevski Kiseljak	0,25 l	3,50 KM
Sensation	0,25 l	3,50 KM
Jana	0,75 l	7,50 KM
Jamnica	0,75 l	7,50 KM

BEERS

Ožujsko beer on tap	0,30 l	4,00 KM
Ožujsko	0,33 l	4,00 KM
Ožujsko lemon	0,33 l	4,00 KM
Ožujsko legendary	0,33 l	4,00 KM
Staropramen	0,33 l	4,00 KM
Bavaria	0,25 l	4,00 KM
Bavaria 0.0%	0,25 l	4,00 KM
Beck's	0,33 l	4,50 KM
Stella Artois	0,33 l	4,50 KM
Franziskaner	0,50 l	6,00 KM
Guinness	0,33 l	6,00 KM
Leffe Blonde	0,33 l	5,00 KM
Leffe Brune	0,33 l	5,00 KM
Corona	0,355 l	6,00 KM



ALCOHOLIC BEVERAGES

Domestic alcoholic beverages	0,03 l	3,50 KM
Foreign alcoholic beverages	0,03 l	4,50 KM
Bacardi light	0,03 l	5,00 KM
Jägermeister	0,03 l	4,50 KM
Meduska	0,03 l	4,50 KM
Tequila	0,03 l	5,00 KM
Viljamovka	0,03 l	6,50 KM
Martini Bianco	0,10 l	7,00 KM
Jack Daniel's	0,03 l	6,00 KM
Chivas Regal	0,03 l	7,00 KM
Johnnie Walker Red Label	0,03 l	5,00 KM
Hennessy	0,03 l	7,00 KM
Courvoisier	0,03 l	7,00 KM
Remy Martin	0,03 l	7,00 KM
Somersby Apple	0,33 l	5,00 KM

COCKTAILS

Cuba libre	8,50 KM
Tequila Sunrise	8,50 KM
Pina Colada	8,00 KM
Pinky Colada	8,00 KM
Cosmopolitan	7,00 KM
Margarita	8,50 KM
Cocktail Hugo	7,50 KM
Rosato Mio	11,00 KM
Cocktail Navis	9,50 KM
Long Island Iced Tea	8,50 KM
Sex On The Beach	8,00 KM
Blue Lagoon	7,50 KM
Hawaiian	8,50 KM
Mojito	8,50 KM
Gin Classic	8,00 KM
Aperol Spritz	9,50 KM

NON-ALCOHOLIC COCKTAILS

Simply Red	5,50 KM
Mambo	4,00 KM
Coconut Kiss	6,50 KM
Virgin Colada	5,50 KM
Virgin Mojito	5,00 KM

CHAMPAGNES AND SPARKLING WINES

Prosecco extra dry Lamberti, Treviso, Italy, Brut	0,75 l	40,00 KM
Prosecco brut N.V. BiancaVigna, Prosecco, Italy, Brut	0,75 l	65,00 KM
Moet & chandon brut imperial Champagne, France, Brut	0,75 l	190,00 KM

BOSNIA WHITE WINES

Sophia Special Edition .. NOVO Carska vina, Grgo Vasilj	0,75 l	50,00 KM
Žilavka carska Vasilj, Hercegovina, BiH	0,75 l	40,00 KM
Žilavka Vinogradi Nuić, Hercegovina, BiH	0,75 l	35,00 KM
CZ Žilavka Vinarija Zadro, Hercegovina, BiH	0,75 l	60,00 KM
Žilavka selekcija Vinarija Nuić, Hercegovina, BiH	0,75 l	50,00 KM

CROATIAN WHITE WINES

Graševina mlado vino ... NOVO Vinogorje Kutjevo, Slavonija, Croatia	0,75 l	35,00 KM
Graševina vrhunska Vinogorje Kutjevo, Slavonija, Croatia	0,75 l	30,00 KM
Graševina Krauthaker, Slavonija, Croatia	0,75 l	45,00 KM
Graševina kasna berba Krauthaker, Slavonija, Croatia	0,75 l	60,00 KM
Graševina kv. Vin. Kutjevo, Slavonija, Croatia	0,187 l	6,00 KM
Traminac vrhunski Iločki podrumi, Srijem, Croatia	0,75 l	45,00 KM
Malvazija Vina Kozlović, Istra, Croatia	0,75 l	60,00 KM
Graševina vrhunska Iločki podrumi, Srijem, Croatia	0,75 l	35,00 KM
Malvazija Radovan, Istra, Croatia	0,75 l	50,00 KM

EUROPIAN WHITE WINES

Chablis Domaine Laroche, France	0,75 l	75,00 KM
Sauvignon blanc attitude Pascal Jolivet, Touraine, France	0,75 l	95,00 KM

BOSNIA AND HERZEGOVINA

RED WINES

David Special Edition .. NOVO 0,75 l 55,00 KM

Grgo Vasilj,
Carska vina

Blatina carska 0,75 l 40,00 KM

Vasilj, Hercegovina,
BiH

Blatina 0,75 l 35,00 KM

Vinogradi Nuić,
Hercegovina, BiH

Trnjak Premium 0,75 l 80,00 KM

Vinogradi Nuić,
Hercegovina, BiH

EUROPIAN RED WINES

Vranac Pro corde 0,75 l 35,00 KM

Plantaže,
Montenegro

Aura Shiraz 0,75 l 45,00 KM

Vinarija Stobi,
Macedonia

Montepulciano 0,75 l 95,00 KM

Marina Cvetic
Masciarelli,
Abruzzo, Italy

Chateaufneuf du 0,75 l 150,00 KM

pape
Ogier, Rhone,
France

Brunello di 0,75 l 150,00 KM

Montalcino
Italy

Sito moresco 0,75 l 250,00 KM

langhe
Gaja, Langhe,
Italy

Vino voćno 0,2 l 6,00 KM

kupinovo
Župa

CROATIAN RED WINES

Cabarnet 0,75 l 45,00 KM

sauvignon merlot
Vina Belje, Baranja,
Croatia

Dingač 0,75 l 70,00 KM

Vinarija Dingač,
Dalmacija, Croatia

Plavac 0,75 l 25,00 KM

Vinarija Dingač,
Dalmacija, Croatia

Plavac 0,187 l 6,00 KM

Vinarija Dingač,
Dalmacija, Hrvatska

Pelješac 0,75 l 25,00 KM

Vinarija Dingač,
Dalmacija, Croatia

Zlatan plavac 0,75 l 75,00 KM

Plenković,
Dalmacija, Croatia

Zlatan plavac 0,75 l 85,00 KM

barique
Plenković,
Dalmacija, Croatia

Rose Deklić 0,75 l 55,00 KM

Croatia

Teran Kabola 0,75 l 65,00 KM

Istra, Hrvatska

Cuvée Josić 0,75 l 65,00 KM

Hrvatska



Thank you for visiting.

DID YOU PAY AND DIDN'T GET AN INVOICE OR
DID YOU GET AN INAPPROPRIATE INVOICE WITH
INCORRECT ISSUE TIME OR PRICE?

CALL IMMEDIATELY
NUMBER **063 833 300** AND RESTAURANT NAVIS
WILL REWARD YOU WITH THE AMOUNT OF 50 KM!

Dear guests, if you have not received the bill,
you are not obliged to pay it!