



MENU



ENGLISH

COLD STARTERS

Posavina platter (for two persons) (“Kulen”, prosciutto, pancetta, fresh cheese, homemade cream, Livno cheese)	22,00 KM
Cheese platter (Grana Padano parmesan, gorgonzola, brie, smoked cheese)	17,00 KM
Carpaccio con Buratta (thinly sliced steak, arugula, Italian cheese made from mozzarella and cream, capers, olive oil)	25,00 KM
Burrata Arugula (mozzarella cheese and cream on a bed of arugula salad and cherry tomatoes with olive oil)	18,00 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)	22,00 KM

SOUPS

Beef soup with semolina dumpling and vegetables	5,00 KM
Pumpkin cream soup	7,00 KM
Tomato cream soup	7,00 KM
Shrimp cream soup	8,00 KM

PIZZA BREAD

Warm bun from the bread oven	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)	6,00 KM
Rucola con Grana Padano e pomodorini (arugula with Grana Padana and cherry tomatoes)	6,00 KM
Cabbage salad	4,00 KM
Sauerkraut salad	4,00 KM

SALADS

Chicken fillet salad in flavored breadcrumbs (mix of green salads, tomato, pepper, corn, matovilac, rocket, parmesan, cocktail sauce)	20,00 KM
Salad with breaded squid (lettuce, cherry tomatoes, purple onions, peppers, cucumbers, olives, sweet corn, dressing)	22,00 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)	20,00 KM
Salad with octopus (octopus, Lamb's lettuce, arugula, tomato, baby pickled capers, capers with stem, olive oil, lemon juice)	23,00 KM

PASTA

Sicilian-style tagliatelle (butter, chicken fillet, garlic, white wine, dried tomato paste, capers, leek, pepperoncini, Grana Padano parmesan, cooking cream)	20,00 KM
Tagliatelle Carbonara (butter, garlic, pancetta, wine, cracked pepper, egg yolk, parmesan cheese)	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)	22,00 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)	24,00 KM
Ravioli with prosciutto and pesto (ravioli filled with ricotta and spinach, butter, garlic, pesto, sun-dried tomatoes, white wine, prosciutto, Grana Padano parmesan, cream)	24,00 KM
Gnocchi in truffle and hazelnut cream (gnocchi, chicken fillet, hazelnut paste, broccoli, truffle, Grana Padano parmesan)	20,00 KM

RISOTTO

Buttered prawn risotto (prawns, garlic, white wine, sun-dried tomato pesto, Carnaroli rice, prawn stock, Grana Padano parmesan, parsley)	24,00 KM
Milanese risotto (chicken fillet, saffron, white wine, butter, parmesan cheese)	20,00 KM
Risotto with steak and porcini mushrooms (marinated beef fillet, porcini mushrooms, garlic, butter, white wine, oyster sauce, Grana Padano parmesan, parsley)	24,00 KM
Risotto with smoked salmon and sun-dried tomatoes (smoked salmon, prawns, sun-dried tomato paste, butter, garlic, capers, leeks, basil, white wine, parmesan cheese)	24,00 KM

CHICKEN

Chicken breast with crispy skin (served with mashed potatoes and cream cheese, crispy onions)	24,00 KM
Chicken fillet with smoked cheese (chicken fillet, beef prosciutto, smoked cheese, cooking cream, parmesan sauce, mashed potatoes)	25,00 KM
Crispy chicken roll (stuffed with mozzarella, prosciutto and fresh peppers, topped with homemade bacon, served with roasted vegetables and potato wedges, BBQ sauce)	25,00 KM
Chicken sticks in gorgonzola sauce (chicken fillet breaded in breadcrumbs and sesame, gorgonzola sauce, french fries)	22,00 KM
Boneless chicken drumstick on mushroom risotto (boneless drumstick, rice, mushrooms, porcini mushrooms, parmesan cheese)	24,00 KM

TURKEY

Turkey with domestic mlinci (mlinci, turkey fillet, cream, gorgonzola, oyster sauce)	24,00 KM
Smoked turkey with 5 types of cheese sauce (walnuts, baked potatoes, wok vegetables)	25,00 KM

DUCK SPECIALITY

Pink duck breast in Teriyaki sauce (served on pumpkin puree and potato)	28,00 KM
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PORK

Creamy potato medallions (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

Veal fillet medallions (roasted potatoes, julienne vegetables, béarnaise sauce)	38,00 KM
Veal steak with truffle sauce (mashed potatoes with cream cheese and crispy onions)	35,00 KM
Saltimbocca (veal laksa steak, enriched with prosciutto and basil, marinated in white wine, served with aromatic potatoes on a bed of arugula)	32,00 KM
Slow roast veal (roasted potatoes and vegetables, roast sauce, demi-glace sauce)	28,00 KM

LAMB

Braised lamb shank (with zucchini and tomato ragu, "au gratin" potatoes)	35,00 KM
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WOK

Chicken wok (chicken fillet, wok vegetables, wok Asia sauce)	22,00 KM
Gamber Wok (shrimp, wok vegetables, wok Asia sauce)	25,00 KM
Diced chilli steak (spicy pieces of beef steak, basmati rice)	30,00 KM

BEEF

Steak (aged beef steak from Jospier grill, served with baked potatoes in foil and flavored mileram)	45,00 KM
Tagliata con Manzo (beef steak cut into tagliat, arugula, cherry tomatoes, olive oil, Grana Padano parmesan, capers)	45,00 KM
Steak in olive oil with grilled vegetables (aceto balsamico, soy sauce, rosemary, thyme, sea salt, zest lemon, freshly cracked pepper)	45,00 KM
Steak with mushroom sauce (baked potatoes, wok vegetables)	45,00 KM
Steak in green pepper sauce (au gratin potatoes, broccoli with roast beef, garlic and almonds)	45,00 KM
Medallions in forest mushroom sauce (beef medallions, mushrooms, porcini mushrooms, roasted potatoes, wok vegetables)	36,00 KM

JOSPIER 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)	35,00 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	10,00 KM
Rib-eye steak - "Dry Aged"	100 g	11,00 KM
New York Strip Loin - "Dry Aged"	100 g	11,00 KM

Side dish and sauce of your choice

FRESHWATER FISH SPECIALITIES

- Zander Filet baked in Jospier oven** 28,00 KM
(chard mix, spinach, potatoes)
- Zander Filet breaded in Panko** 28,00 KM
(wok vegetables, baked potatoes, sweet chilli sauce)
- Zander Fillet in Sour Cream** 29,00 KM
(zander fillet, broccoli, potato, sour cream, garlic, white wine)

SALTWATER FISH SPECIALITIES

- Breaded squid** 25,00 KM
(French fries and tartar sauce)
- Stuffed squid** 26,00 KM
(squid stuffed with turkey ham and smoked cheese, served with potatoes and arugula)
- Sea Bass** 30,00 KM
(chard, potatoes)
- Mediterranean-style squid** 26,00 KM
(grilled squid, potatoes, Swiss chard, cherry tomato salsa, olives, capers, corn)
- Octopus from the Jospier grill** 34,00 KM
(juicy octopus arms baked in the Jospier grill, sauteed potatoes, cherry tomatoes, olives, capers and garlic in white wine)
- Tuna steak** 36,00 KM
(with grilled vegetables)
- Salmon Teriyaki** 34,00 KM
(salmon fillet baked with Teriyaki sauce, vegetable risotto, ginger and soy sauce)

VERA PIZZA NAPOLETANA

Funghi (San Marzano pureed tomato, mozzarella fior di latte, mushrooms, extra virgin olive oil)	12,00 KM
Con Burrata (San Marzano pureed tomato, basil, mozzarella fior di latte, extra virgin olive oil, mortadella, pistachio paste, burrata)	18,00 KM
Margherita (San Marzano tomato puree, fresh basil, mozzarella fior di latte, extra virgin olive oil)	11,00 KM
Vesuvio (San Marzano tomato puree, prosciutto cotto (ham), mozzarella fior di latte, extra virgin olive oil, fresh basil)	13,00 KM
Capricciosa (San Marzano tomato puree, prosciutto cotto (ham), fresh button mushrooms, mozzarella fior di latte, extra virgin olive oil, fresh basil)	15,00 KM
Pancetta (San Marzano tomato puree, mozzarella fior di latte, homemade pancetta, extra virgin olive oil, oregano, pickled hot peppers, fresh basil)	15,00 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)	18,00 KM
Quatro Formaggi (San Marzano tomato puree, mozzarella fior di latte, edamer/gouda, gorgonzola, grated parmesan, fresh basil, extra virgin olive oil)	16,00 KM
Navis (San Marzano tomato puree, mozzarella fior di latte, prosciutto San Daniele, aragula, cherry tomatoes, grated parmesan, extra virgin olive oil, olives)	19,00 KM
Salami (San Marzano tomato puree, fresh basil, mozzarella fior di latte, winter salami, extra virgin olive oil)	13,00 KM

DESSERT

American Cheesecake (with forest fruit sorbet)	8,00 KM
Tiramisu (italian dessert with biscuits and rich mascarpone cream, espresso)	8,00 KM
Semifreddo (with hazelnut paste, hazelnut chocolate crumble, dark chocolate ganache and white chocolate mousse)	8,00 KM
Panna Cotta (with forest fruit topping)	7,00 KM
Crème Brulée (with caramelized layer)	8,00 KM
Chocolate soufflé (with vanilla ice cream)	9,00 KM
Date cake (with wild berries)	8,00 KM
Poppy seed cake (with white chocolate topping and raspberries, gluten-free)	8,00 KM
Fruit crumble (with forest fruits and vanilla sauce, vanilla ice cream)	8,00 KM
Chocolate brownie (with vanilla sauce and forest fruit topping, vanilla ice cream)	8,00 KM
Baked pears (in caramel sauce, with vanilla ice cream)	8,00 KM
Pancakes in the Posavina style (baked in sweet cream, with walnuts)	8,00 KM
Pancakes (filled with Nutella, with chocolate topping)	7,00 KM



HOT BEVERAGES

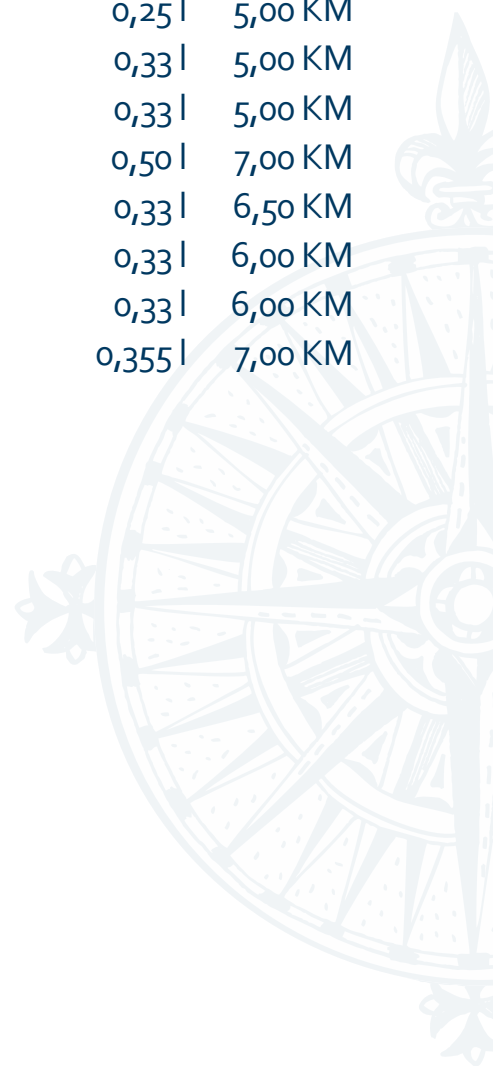
Espresso + Studena	2,50 KM
Espresso with whipped cream + v. Studena	3,00 KM
Espresso with cream + Studena	3,00 KM
Espresso with milk + Studena	3,00 KM
Espresso Cappuccino + Studena	3,00 KM
Latte Macchiato + Studena	3,50 KM
Nescafe + Studena	3,50 KM
Nescafe 2u1 + Studena	3,50 KM
Nescafe 3u1 + Studena	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	4,00 KM
Juices	0,25 l	4,50 KM
Natural juices	0,20 l	4,00 KM
Squeezed orange	0,20 l	5,00 KM
Cedevita Orange / Lemon	0,20 l	3,50 KM
Red Bull	0,25 l	6,00 KM
Jana	0,33 l	3,00 KM
Jana Vitamin	0,33 l	4,00 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	7,00 KM
Jamnica	0,75 l	7,00 KM

BEERS

Ožujsko beer on tap	0,30 l	4,00 KM
Ožujsko	0,33 l	4,50 KM
Ožujsko lemon	0,33 l	4,50 KM
Staropramen	0,33 l	4,50 KM
Bavaria	0,25 l	5,00 KM
Bavaria 0.0%	0,25 l	5,00 KM
Beck's	0,33 l	5,00 KM
Stella Artois	0,33 l	5,00 KM
Franziskaner	0,50 l	7,00 KM
Guinness	0,33 l	6,50 KM
Lefe Blonde	0,33 l	6,00 KM
Lefe Brune	0,33 l	6,00 KM
Corona	0,355 l	7,00 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	7,00 KM
Martini Bianco	0,10 l	8,00 KM
Jack Daniel's	0,03 l	6,00 KM
Jack Daniel's Single Barrel	0,03 l	8,00 KM
Jack Daniel's Gentleman Jack	0,03 l	7,00 KM
Teranino	0,03 l	6,00 KM
Bailey's	0,03 l	5,00 KM
Chivas Regal	0,03 l	8,00 KM
Johnnie Walker Red Label	0,03 l	5,00 KM
Johnnie Walker Black Label	0,03 l	8,00 KM
Pelinkovac Antique	0,03 l	6,00 KM
Hennessy	0,03 l	7,00 KM
Courvoisier	0,03 l	8,00 KM
Remy Martin	0,03 l	7,00 KM
Somersby Apple	0,33 l	6,00 KM

COCKTAILS

Cuba libre	9,00 KM
Tequila Sunrise	9,00 KM
Pina Colada	9,00 KM
Pinky Colada	8,00 KM
Cosmopolitan	7,00 KM
Margarita	9,00 KM
Cocktail Hugo	8,00 KM
Cocktail Navis	10,00 KM
Long Island Iced Tea	9,00 KM
Sex On The Beach	9,00 KM
Blue Lagoon	7,50 KM
Hawaiian	9,00 KM
Mojito	9,00 KM
Gin Classic	9,00 KM
Aperol Spritz	10,00 KM

NON-ALCOHOLIC COCKTAILS

Simply Red	6,50 KM
Mambo	5,00 KM
Coconut Kiss	9,00 KM
Virgin Colada	7,00 KM
Virgin Mojito	6,00 KM

CHAMPAGNES AND

SPARKLING WINES

Prosecco extra dry Lamberti, Veneto, Italy	0,75 l	45,00 KM
Prosecco extra dry Villa Sandi, Treviso, Italy	0,75 l	70,00 KM
Moët & chandon brut imperial Champagne, France, Brut	0,75 l	195,00 KM
Domano Vinarija Domano, Hercegovina, BiH	0,75 l	40,00 KM
Domano Gold with gold leaves Vinarija Domano, Hercegovina, BiH	0,75 l	135,00 KM
Champagne Rosé Impérial Brut Moët & Chandon, France	0,75 l	150,00 KM

BOSNIA WHITE WINES

Sophia Special Edition 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	40,00 KM
Žilavka selekcija Vinarija Nuić, Hercegovina, BiH	0,75 l	55,00 KM
Žilavka Vinarija Domano, Hercegovina, BiH	0,75 l	20,00 KM
Cuvée white Vinarija Domano, Hercegovina, BiH	0,75 l	35,00 KM
Teuta Žilavka selekcija Hercegovina VINO, Hercegovina, BiH	0,75 l	40,00 KM
Žilavka Mostar Barrique Hercegovina VINO, Hercegovina, BiH	0,75 l	60,00 KM

EUROPEAN 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
Trebbiano d'Abruzzo DOC Marina Cvetic, Italy	0,75 l	90,00 KM

CROATIAN WHITE WINES

Graševina mlado vino Vinogorje Kutjevo, Slavonija, Croatia	0,75 l	35,00 KM
Graševina vrhunska Vinogorje Kutjevo, Slavonija, Croatia	0,75 l	35,00 KM
Graševina Krauthaker, Slavonija, Croatia	0,75 l	50,00 KM
Graševina kasna berba Krauthaker, Slavonija, Croatia	0,75 l	60,00 KM
Graševina kvalitetna Vinogorje Kutjevo, Slavonija, Croatia	0,187 l	6,50 KM
Traminac vrhunski Iločki podrumi, Srijem, Croatia	0,75 l	50,00 KM
Malvazija Vina Kozlović, Istra, Croatia	0,75 l	65,00 KM
Malvazija selekcija Vina Kozlović, Istra, Croatia	0,75 l	100,00 KM
Graševina vrhunska Iločki podrumi, Srijem, Croatia	0,75 l	40,00 KM
Malvazija Radovan, Istra, Croatia	0,75 l	50,00 KM
Chardonay Vinarija Galić, Croatia	0,75 l	75,00 KM

BOSNIA AND HERZEGOVINA RED WINES

David Special Edition 0,75 l 60,00 KM
Grgo Vasilj, Carska vina

Blatina carska 0,75 l 45,00 KM
Vasilj, Hercegovina, BiH

Blatina 0,75 l 35,00 KM
Vinogradi Nuić,
Hercegovina, BiH

Trnjak Premium 0,75 l 85,00 KM
Vinogradi Nuić,
Hercegovina, BiH

Domano Blatina 0,75 l 35,00 KM
Vinarija Domano,
Hercegovina, BiH

Blatina selekcija 0,75 l 40,00 KM
Vinarija Domano,
Hercegovina, BiH

Trnjak 0,75 l 40,00 KM
Vinarija Domano,
Hercegovina, BiH

Cuvée red 0,75 l 35,00 KM
Vinarija Domano,
Hercegovina, BiH

Blatina Grand Cru 0,75 l 90,00 KM
Hercegovina VINO,
Hercegovina, BiH

Teuta Trnjak 0,75 l 40,00 KM
Hercegovina VINO,
Hercegovina, BiH

Blatina Barrique 0,75 l 60,00 KM
Hercegovina VINO,
Hercegovina, BiH

EUROPEAN RED WINES

Montepulciano 0,75 l 100,00 KM
Marina Cvetić
Masciarelli, Abruzzo, Italy

Chateaneuf du pape 0,75 l 150,00 KM
Ogier, Rhone, France

Brunello di 0,75 l 150,00 KM
Montalcino
Italy

Sito moresco langhe 0,75 l 250,00 KM
Gaja, Langhe, Italy

Vino voćno kupinovo 0,2 l 6,50 KM
Župa

CONTINENTAL RED WINES

Shiraz 0,75 l 60,00 KM
Cape Mentelle,
Australia

CROATIAN RED WINES

Cabernet 0,75 l 50,00 KM
sauvignon merlot

Vina Belje, Baranja,
Croatia

Dingač 0,75 l 75,00 KM
Vinarija Dingač,
Dalmacija, Croatia

Plavac 0,187 l 6,50 KM
Vinarija Dingač,
Dalmacija, Hrvatska

Pelješac 0,75 l 30,00 KM
Vinarija Dingač,
Dalmacija, Croatia

Pinot Crni 0,75 l 50,00 KM
Vinarija Galić,
Hrvatska

Zlatan plavac 0,75 l 80,00 KM
Plenković, Dalmacija,
Croatia

Zlatan plavac 0,75 l 95,00 KM
barique
Plenković, Dalmacija,
Croatia

Zlatan plavac 0,75 l 150,00 KM
Grand Select
Plenković, Dalmacija,
Croatia

Rose Deklić 0,75 l 60,00 KM
Vina Deklić, Croatia

Teran Kabola 0,75 l 70,00 KM
Istra, Hrvatska

Cuvée Josić 0,75 l 70,00 KM
Josić, 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!