

Tchaikovsky

HOTEL MOSKVA

Restaurant Tchaikovsky

SINCE 1908



Proud member of the
Historic Hotels Worldwide



Hladna predjela / *Cold Starters*

Predjelo Čajkovski / *Tchaikovsky Appetizer* 1850

Selekcija suhomesnatih proizvoda iz Srbije - pirotka peglana kobasica, mladi sir, sremiski mileram, urnebes, kajmak, ajvar, pašteta od pileće džigerice, domaće pecivo
Selection of dried meat products from Serbia - Pirot ironed sausage, young cheese, mileram from Srem, urnebes, kajmak, ajvar, chicken liver pate, selection of homemade breads

Selekcija sireva iz Srbije

Selection of Cheeses from Serbia 1300

Pirotski kravlji, pirotski ovčiji sir, staroplaninski kozji, zlatarski sir, vojvođanski mladi sir
Pirot cheese made from cow milk, Pirot cheese made from sheep milk, Stara Planina goat cheese, Zlatar cheese, young-cheese from Vojvodina

Domaći urnebes sa crnim tartufima

Homemade Urnebes with Black Truffles 1290

Urnebes od punomasnog sira i domaćeg ajvara, posut listovima crnog tartufa
Urnebes made with full-fat cheese, homemade ajvar sprinkled with black truffle leaves

Cepkana butkica u krem sosu od rena

Chopped Pork Leg in Horseradish Cream Sauce 1200

Cepkano meso od dimljene svinjske butkice, u pikantnom sosu od rena posluženo sa hrskavim štapićima iz naše pekare
Smoked pork leg, chopped, in spicy horseradish sauce, served with fresh crispy bread sticks from our bakery

Tatar biftek / *Steak Tartare* 1950

Tatar biftek pripremljen na tradicionalni način sa pažljivo odabranim komadima mesa, poslužen sa aromatičnim puterom i prepeličjim jajetom
Steak Tartare, prepared the traditional way with carefully selected pieces of meat, served with aromatic butter and quail egg

Foie gras / *Foie Gras* 2200

Guščija džigerica, konjak, borovnice, džem od crvenog luka, sos od crvenog vina
Goose liver with cognac, blueberries, red onion jam and red wine sauce

Potencijalni alergeni: mlečni proizvodi, jezgrasto voće, gluten, jaja, riba
Potential allergens: milk products, nuts, gluten, eggs, fish



Topla predjela / Hot Starters

Zapečene Portobello pečurke
Baked Portobello Mushrooms 1050

Portobello pečurke punjene sjeničkim kačkavaljem, servirane na mladoj rukoli
Portobello mushrooms stuffed with Sjenica cheese, served with rocket salad

Grilovani kozji sir na hrskavom hlebu
Grilled Goat Cheese served on Crusty Bread 1180

Planinski kozji sir grilovan na trešnjinom drvetu, poslužen sa sočnim miksom zelenih salata, začinjen dresingom od borovnice i hrskavom žalfijom
Mountain goat cheese grilled on cherry wood, served with juicy mixed greens, spiced with blueberry dressing and crispy sage

Bujurdi (topla grčka salata)
Bujurdi (Warm Greek Salad) 750

Domaći paradajz, pečena paprika, pečena ljuta paprika, sjenički kačkavalj, feta
Serbian tomato, roasted bell pepper, roasted hot pepper, Sjenica cheese, feta

Pohovane sremske paprike
Fried Srem Peppers 850

Pohovane crvene paprike, punjene sremskim sirom
Fried red peppers, stuffed with Srem cheese

Sarmice u vinovom lišću
Sarmice in Vine Leaves 950

Sarmice punjene pirinčom i povrćem, poslužene sa domaćim mileramom i svežom mirođijom
Sarmice filled with rice and vegetables, served with homemade mileram and fresh dill

Supe i čorbe / Soups and Chowders

Teleća krem čorba sa vrganjima i mladim spanaćem
Veal Chowder with Mushrooms and Baby Spinach 450

Supa od Fazana / Pheasant Soup 420

Supa dana - čorba dana
Soup of the Day - Chowder of the Day 420

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Domaća testenina i rižoto *Homemade Pasta and Risotto*

Ravioli sa rikotom i livanjskim sirom
Ravioli with Ricotta and Livno Cheese 1250

Ručno pravljene ravioli sa rikotom i livanjskim sirom na kremu od mladog spanaća

Handmade ravioli with ricotta and Livno cheese served on baby spinach cream

Njoke sa pirotskim sirom i tartufima
Gnocchi with Pirot Cheese and Truffles 1490

Zapečene njoke sa pirotskim sirom i svežim tartufima

Baked gnocchi with Pirot cheese and fresh truffles

Mlinci sa vrganjima i telećim biftekom
Mlinci with Porcini and Veal Steak 2450

Kremasti mlinci sa vrganjima i telećim biftekom

Creamy mlinci with porcini mushrooms and veal steak

Aromatični rižoto sa biftekom
Aromatic Risotto with Beef Steak 1550

Aromatični rižoto sa mariniranim biftekom, šumskim pečurkama, majčinom dušicom i ovčijim sirom

Aromatic risotto with marinated beef steak, wild mushrooms, thyme and sheep cheese

Rižoto sa dimljenom pačetinom
Risotto with Smoked Duck Meat 1450

Kremasti rižoto sa dimljenom pačetinom, svežom mozzarelom i notama šafrana i lavande

Creamy risotto with smoked duck meat, fresh mozzarella and a touch of lavender and saffron

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Obrok salate / *Main Course Salads*

Šampanj salata / *Champagne Salad* 1290

Grilovani kozji sir, sveže špargle, ajzberg, radič, rotkvica, mladi spanać,
dresing od spanaća i tartufa
*Grilled goat cheese, fresh asparagus, iceberg, chicory, radish,
baby spinach with truffle and spinach dressing*

Grčka pileća salata / *Greek Chicken Salad* 1150

Grilovane pileće grudi, mladi spanać, kravljji sir, svež krastavac,
masline, čeri paradajz, proso, ajzberg
*Grilled chicken breast, baby spinach, cheese, fresh cucumber, olives,
cherry tomato, millet and iceberg salad*

Salata sa dimljenim lososom

Smoked Salmon Salad 1280

Dimljeni losos, miks zelenih salata, miks semenki, čeri paradajz,
limun dresing, jaje prepelice
*Smoked salmon, lettuce mix, seed mix,
cherry tomato, lemon dressing and quail egg*

Proteinska biftek salata / *Protein Steak Salad* 1430

Salata sa mariniranim biftekom, leblebijom, ječmom, mangom,
avokadom, sušenim paradajzom, kukuruzom, šargarepom, svežim
krastavcem i dresingom od majčine dušice
*Marinated beefsteak, chickpeas, barley, mango, avocado, sun-dried tomatoes,
corn, carrots, fresh cucumber and thyme dressing*

Veganski specijaliteti / *Vegan Specialties*

Pečene kruške punjene pistaćima i kajsijom

Baked Pears with Pistachios and Apricots 1180

Pečene kruške sa medom, punjene čatnijem od pistaća, kajsije i đumbira
uz dodatak arome vanile
*Baked pears with honey, stuffed with ginger, pistachios and apricots chutney,
with vanilla aroma*

Rižoto Sankt Peterburg / *Risotto Saint Petersburg* 1320

Rižoto sa kremom od aromatične cvekle, posut grilovanim brokolijem i pinjolima
Risotto with aromatic beetroot cream, sprinkled with grilled broccoli and pine nuts

Vege burger / *Veggie Burger* 1150

Burger od mešavine crvenog pasulja i žitarica, humus od vrganja, rukola,
paradajz, "barbecue" sos, zemička
*Burger made of a mixture of red beans and cereals, mushroom hummus,
rocket, tomato, barbecue sauce, bun*

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Riba / Fish

Fileti dunavskog smuđa u tempuri
Danube Perch Fillets in Tempura 1650

Fileti dunavskog smuđa sa mešanim varivom i tartar sosom
Danube perch fillets with stewed mixed vegetables and tartar sauce

Gambori na aromatičnom puteru
Aromatic Butter Prawns 2100

Gambori na aromatičnom puteru, posluženi sa crnim rižotom
Prawns on aromatic butter, served with black risotto

Brancin - Orada / *Sea bass - Sea bream* 1950

Fileti ribe, hladno ceđeno maslinovo ulje, krompir, blitva
Fish fillets, cold pressed olive oil, potatoes and chard

Dimljena Pastrmka u kori od badema
Almond-crusted Smoked Trout 1450

Fileti dimljene pastrmke iz reke Tare sa mešanim varivom
Smoked trout fillets from Tara River served with stewed mixed vegetables

Tuna stek / *Tuna Steak* 2350

Stek sveže tune na salsi od avokada i čeri paradajza
Fresh tuna steak on avocado and cherry tomato salsa

Riba dana / *Fish of the Day*

Molimo Vas da se obratite konobaru za preporuku dana
Please ask your waiter about the offer of the day

Čajkovski specijaliteti *Tchaikovsky Specialties*

Srneći gulaš / *Roe Deer Stew* 1350

Komadi srnećeg mesa, dugo kuvanog u crvenom vinu, posluženi uz
pire krompir sa parmezanom
*Pieces of roe deer meat, slow cooked in red wine, served with
mashed potatoes with parmesan*

Teleći repovi u ren sosu
Veal Tails in Horseradish Sauce 1420

Cepkani teleći repovi sa domaćom testeninom i kremastim sosom od rena
Chopped veal tails with homemade pasta and creamy horseradish sauce

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Glavna jela / Main Courses

Pariska piletina / Parisian Chicken 1250

Sporo pečene pileće grudi sa mladim krompirom i Dijon sosom
Slow roasted chicken breast with potatoes and Dijon sauce

Pešterska jagnjetina / Lamb from Pešter 2100

Jagnjetina sa Peštera pečena više od 12 sati, poslužena sa domaćim krompirom i sosom od kajmaka
Lamb from Pešter baked for more than 12 hours, served with homemade potatoes and kajmak sauce

Teleća bajadera / Veal "Bajadera" 2200

Mlada teletina pečena u mleku, poslužena sa mladim krompirom i spanaćem
Veal baked in milk, served with young baked potatoes and spinach

Osso Buco na milanski način

Osso Buco alla Milanese 1640

Juneća kolenica spremana na tradicionalni milanski način na rižotu od šafrana
Beef shank prepared the traditional Milanese way served on saffron risotto

Svinjska rebra u crnom pivu

Pork Ribs in Black Beer 1490

Svinjska rebra, marinirana u crnom pivu, zapečena sa domaćim slatko ljutim sosom, posluženi sa aromatičnim krompirom
Pork ribs, marinated in black beer, baked with homemade sweet chili sauce, served with aromatic potatoes

Beogradski ćevapi / Belgrade "Ćevapi" 1240

Ćevapi od junećeg mesa sotirani na praziluku sa sosom od kajmaka i ajvara, posluženi sa aromatičnim krompirom
Beef ćevapi sautéed on leeks with kajmak and ajvar sauce, served with aromatic potatoes

Gurmanska pljeskavica / Gourmet Burger 1350

Juneće meso u kombinaciji sa govedom pršutom i dimljenim sirom, servirano sa miksom zelenih salata i pecivom iz naše pekare
Beef meat combined with beef prosciutto and smoked cheese, served with mixed green salad and selection of homemade breads

Sremske kobasice / Srem Sausages 1180

Miks sremskih kobasica, serviran sa pečenom parikom, domaćim krompirom i senfom
Mix of Srem sausages, served with roasted peppers, homemade baked potatoes and mustard

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Selekcija crvenih mesa *Red Meat Selection*

Preporuka našeg šefa kuhinje je pažljivo odabran teleći ili juneći biftek, koji mariniramo na poseban način. Savetujemo da se konzumira srednje pečen.

Our Chef's recommendation is carefully selected Veal or Beef steak, marinated in a special way. We advise to consume it medium done.

Teleći biftek / *Veal Steak* 9000 / 1kg

Teleći biftek u aromatičnom bilju, odležao više od dvadeset dana,
serviran sa aromatičnim puterima
*Beef steak in aromatic herbs, aged for more than 20 days,
served with aromatic butters*

Juneći biftek / *Beef Steak* 8000 / 1kg

Juneći biftek u aromatičnom bilju, odležao više od dvadeset dana,
serviran sa aromatičnim krompirom
*Veal steak in aromatic herbs, aged for more than 20 days,
served with aromatic butters*

Starena junetina, odležala preko 32 dana
Beef, aged for more than 32 days

T-Bone stek / *T-Bone steak* 5600 / 1kg

Ribeye stek / *Ribeye steak* 5600 / 1kg

Flank stek / *Flank steak* 6900 / 1kg

Sva mesa se služe sa mladim krompirom
All steaks are served with young potatoes

Sosevi / *Sauces*

Sos od pet vrsti pečuraka
Five Types of Mushrooms Sauce 360

Sos od šarenog bibera / *Peppercorn Sauce* 320

Sos od dimljenog sira i pršute
Smoked Cheese and Prosciutto Sauce 320

Sos od crvenog Porto vina
Red Porto Wine Sauce 360

Sos od crnih tartufa / *Black Truffle Sauce* 480

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Prilozi / Side Dishes

Mladi krompir sa kajmakom <i>Young Potatoes with Kajmak</i>	350
Pomfrit / <i>French Fries</i>	270
Hrskavi začinjeni krompir / <i>Crispy Spicy Potatoes</i>	290
Pire krompir / <i>Mashed Potatoes</i>	260
Dalmatinsko varivo <i>Dalmatian Swiss Chard and Potatoes</i>	260
Grilovano povrće / <i>Grilled vegetables</i>	340

Prilog salate / Salads

Šopska salata / <i>Šopska Salad</i>	430
Moravska salata / <i>Moravian Salad</i>	450
Paradajz sa domaćim sirom <i>Tomato with Local Cheese</i>	410
Srpska salata / <i>Serbian Salad</i>	420
Miks zelenih salata / <i>Mixed Green Salad</i>	410
Rukola i čeri sa pinjolima <i>Cherry and Rocket Salad with Pine Nuts</i>	450
Kupus salata / <i>Cabbage Salad</i>	410
Pečena ljuta paprika, komad / <i>Roasted Hot Pepper pc.</i>	90
Pečene crvene paprike / <i>Roasted Red Pepper Salad</i>	410

Good to know:

Ajvar - traditional minced red pepper salad / **Kajmak** - traditional buttery milk cream, similar to Clotted Cream / **Urnebes** - authentic Serbian spread consisting of salty cheese, garlic, sour cream, roasted peppers, paprika, oil, and cooked egg yolks / **Mileram** - soured cream similar to crème fraîche / **Sarmice** - traditional stuffed dish consisting of cooked leaves (cabbage, vine, dock) wrapped around a filling of minced meat and rice, it can also be filled with rice and vegetable) / **Mlinci** - egg - based crispy noodle-like flatbread usually eaten as a sort of dumpling / **Čevapi** - quintessential dish of the Balkans, consisting of grilled minced meat

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Deserti / Desserts

Moskva Šnit / Moskva Schnitte	490
Višnje, breskve, ananas, šamponez krem, badem, orasi <i>Sour cherries, peaches, pineapple, French buttercream, almonds, walnuts</i>	
Napoleon / Napoleon	470
Puter, vanila, krem sa lešnicima, čokolada <i>Butter, vanilla, hazelnut cream, chocolate</i>	
Ana / Ana	470
Slatka pavlaka, belgijska čokolada <i>Fresh cream, Belgian chocolate</i>	
Čoko Vulkan / Chocolate Volcano	470
Domaći sladoled od vanile, lešnik, čokolada <i>Homemade vanilla ice cream, hazelnuts, chocolate</i>	
Hladna oranž palačinka sa kremom od vanile / Cold Orange pancake with Vanilla Cream	470
Krem od vanile, sos od pomorandže, nar <i>Vanilla cream, orange reduction, pomegranate</i>	
Topli sladoled kup / Warm Ice Cream Sundae	470
Topla čokolada, čokoladni brauni, domaći sladoled od vanile, šlag, hrskavi kikiriki, maraskino višnja <i>Warm chocolate, chocolate brownie, homemade vanilla ice cream, whipped cream, crunchy peanuts, maraschino cherry</i>	
Orasnice / Candied Walnut Treats	330
Orasi, šećer, belance <i>Walnuts, sugar, egg whites</i>	
Baklava / Baklava	450
Suvo grožđe, kore, orasi, šećer <i>Raisins, filo dough, walnuts, sugar</i>	
Tanjir svežeg voća / Fresh Fruit Platter	420

Ukoliko želite da čujete celokupnu ponudu kolača molimo Vas da se obratite konobaru, ili svoj desert izaberite direktno iz slatke vitrine.

If you would like to know more about our additional choice of cakes, please consult your waiter, or choose your dessert directly from the cake showcase.

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*Cene su iskazane u dinarima sa uračunatim PDV-om
The prices are shown in dinars with VAT included*