



HOTEL MOSKVA

Restaurant Tchaikovsky

SINCE 1908

Tchaikovsky



**Srpski / Grčki / Italijanski
sirevi sa geografskim poreklom /
Serbian / Greek / Italian cheeses with
protected designation of origin**

Mladi sir / Fresh Cheese 120^{GR} – 590^{RSD}
Vojvodanski mladi sir od kravljeg mleka /
Cow's milk fresh cheese from Vojvodina

Sjenički sir / Sjenica Cheese 120^{GR} – 690^{RSD}
Sir od kravljeg mleka iz Pešterske oblasti, jugozapadna Srbija /
*Cow's milk white brined cheese, produced in the Pešter Plateau,
southwestern Serbia*

**Pirotski ovčiji kačkavalj /
Pilot sheep's milk caciocavallo** 120^{GR} – 820^{RSD}
Sir od ovčijeg mleka iz Pirota, jugoistočna Srbija /
Pilot sheep's milk caciocavallo, southeastern Serbia

Kozji mladi sir / Goat's milk fresh cheese ... 120^{GR} – 690^{RSD}
Sir od kozjeg mleka iz sela Gunjaci, zapadna Srbija / *Goat's
milk fresh cheese from the village of Gunjaci, western Serbia*

**Dimljeni Kozji sir /
Smoked goat's milk cheese** 120^{GR} – 820^{RSD}
Kremasti dimljeni sir od kozjeg mleka iz sela Gunjaci, zapadna
Srbija / *Smoked goat's milk cheese from the village of Gunjaci,
western Serbia*

Mladi kajmak / Fresh Kaymak 120^{GR} – 720^{RSD}
Domaći kajmak od kravljeg mleka sa planine Kopaonik /
Cow's milk homemade kaymak from the Kopaonik mountains

Sir iz mešine / Sack cheese 120^{GR} – 820^{RSD}
Sir od kozjeg mleka čuvan u ovčijoj koži 4 meseca iz sela
Gunjaci, zapadna Srbija / *Goat's milk cheese aged in a sheep
skin sack for 4 months from the village of Gunjaci, western Serbia*

**Graviera – sir sa ostrva Krit / Graviera –
Cheese from the island of Crete** 120^{GR} – 890^{RSD}
Sir od ovčijeg i kozijeg mleka sa ostrva Krit, Grčka /
Sheep's and goat's milk cheese from the island of Crete, Greece

**Pekorino – Ostrvo Sardinija /
Pecorino – Island of Sardinia** 120^{GR} – 990^{RSD}
Sir od ovčijeg mleka proizveden na Sardiniji, južna Italija /
Sheep's milk cheese produced in Sardinia, southern Italy

**Mozzarella di bufala – Napulj, oblast
Campania / Mozzarella di Bufala – Naples,
Campania** 180^{GR} – 1560^{RSD}
Sir od bivoljeg mleka poreklom iz Napulja, oblast Campania
jugozapadna Italija / *Buffalo's milk cheese, originating from
Naples, Campania, southwestern Italy*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite
naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform
our service staff before ordering.*

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Selekcija hladnog predjela / Selection of Cold Starters

Domaća njeguška pršuta / *Homemade*

Njeguška Prosciutto 100^{GR} – 1990^{RSD}

Proizvodi se u selu Njeguši u Crnoj Gori /
Produced in the village of Njeguši in Montenegro

Goveđa pršuta / *Beef Prosciutto* 100^{GR} – 2200^{RSD}

Proizvod od goveđeg mesa iz Sjenice, Zlatiborski okrug /
Beef product from Sjenica, Zlatibor district

Sremski kulen u katama / *Kulen with*

pork intestine casing from Srem 100^{GR} – 2400^{RSD}

Tradicionalni proizvod od svinjskog mesa iz Srema, Vojvodanski
okrug / *Traditional pork meat product from Srem, Vojvodina*

Peglana pirotka kobasica / *Pirot ironed*

sausage 100^{GR} – 2900^{RSD}

Autohtoni proizvod od junećeg, kozjeg i ovčijeg mesa iz
Pirota, jugoistočna Srbija / *Authentic beef, goat, and sheep
meat product from Pirot, southeastern Serbia*

Pršuta od mangulice / *Mangalitsa Pork*

Prosciutto 100^{GR} – 2490^{RSD}

Tradicionalni proizvod od svinjskog mesa iz Vojvodine /
Traditional product from Mangalitsa pork meat from Vojvodina

Jelenska pršuta / *Venison Prosciutto* 100^{GR} – 3200^{RSD}

Proizvod od čistog jelenskog mesa iz Šumadije, centralna Srbija /
Product from pure venison meat made in Šumadija, central Serbia

Tatar Biftek na tradicionalni način /

Traditional Steak Tartare 3350^{RSD}

Tatar biftek pripremljen na tradicionalni način sa pažljivo odabranim
komadima mesa, poslužen sa aromatičnim puterom, prepečnim hlebom
i prepeličjim jajetom / *Steak tartare prepared in the traditional way with carefully
selected pieces of meat, served with aromatic butter, toasted bread, and a quail egg*

Grčki asortiman maslina / *Greek Olive*

Assortment 150^{GR} – 750^{RSD}

Raznovrsne grčke masline servirane u ekstradevičanskom
maslinovom ulju i aromatičnom origanu / *Various Greek olives
served in extra virgin olive oil and aromatic oregano*

Carpaccio od jelenskog filea sa aromatičnim tartufom /

Venison Filet Carpaccio with Aromatic Truffle 3800^{RSD}

Tradicionalna Italijanska receptura; tanko sečeni listovi jelenskog
filea sa aromatičnim tartufom, hrskavim hlebom i puterom od sveže
žalfije / *Traditional Italian recipe; thinly sliced venison filet with aromatic
truffle, crispy bread, and fresh sage butter*

Kuver / *Couvert* 280^{RSD}

Naplata kuvera u restoranu Čajkovski je obavezna za svakog gosta /
In the Tchaikovsky Restaurant the couvert charge is mandatory for each guest

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naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform
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Topla predjela / Hot Starters

Đubek u testu / *Djubek in pastry* 1560^{RSD}

Proizvod od parenog testa i mleka iz mlekarske škole u Pirotu, jugoistočna Srbija; sir u hrskavom testu preliven organskim prelivom od divlje Aronije / *Product made from steamed dough and milk from the Pirot Dairy School, southeastern Serbia; cheese in crispy pastry drizzled with organic Aronia sauce*

Pohovane sremske paprike /

Fried Srem Peppers 1200^{RSD}

Jedinstven proizvod od pečениh paprika i miksa sremskih sireva / *Unique product made from fried red peppers and a mix of cheeses from Srem*

Soganija – zapečeni punjeni luk /

Baked Stuffed Onion 1450^{RSD}

Tradicionalni Grčki recept, sastoji se od luka punjenog mlevenom govedinom i pinjola sa začinskim biljem / *Traditional Greek recipe, consisting of onions stuffed with ground beef and pine nuts with herbs*

Talagani – Sir sa Peloponeza sa hrskavim tikvicama / *Talagani – Peloponnesian Cheese with Crispy Zucchini* 1700^{RSD}

Grilovani ručno izrađeni polutvrđi sir od ovčijeg i kozjeg mleka, sa začinskim biljem serviran uz hrskave tikvice / *Grilled handmade semi-hard cheese made from sheep's and goat's milk with herbs, served with crispy zucchini*

Supe i čorbe / Soups and Chowders

Teleća krem čorba sa vrganjima i mladim spanaćem / *Veal Chowder with Mushrooms and Baby Spinach* 690^{RSD}

Domaća supa od Fazana /

Homemade Pheasant Soup 650^{RSD}

Supa dana – čorba dana /

Soup of the Day – Chowder of the Day 650^{RSD}

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Domaća testenina i rižoto / Homemade Pasta and Risotto

Osso buco ravioli sa šafranom /

Osso buco ravioli with saffron 2600^{RSD}

Ručno radene raviole punjene cepkanim mesom od juneće kolenice, servirane na kremu od šafrana, prekrivene šumskim lisičarkama /
Handmade ravioli filled with shredded beef shank meat, served on a saffron cream sauce, topped with wild chanterelle mushrooms

Njoke od batata punjene montasio sirom / Sweet

Potato Gnocchi Stuffed with Montasio Cheese 2450^{RSD}

Ručno izradene njoke od batat krompira punjene montasio sirom, servirane na sosu od četiri vrste paradajza / *Handmade sweet potato gnocchi stuffed with Montasio cheese served in a sauce of four types of tomatoes*

Rižoto sa biftekom i Foie gras /

Steak and Foie Gras Risotto 3200^{RSD}

Kremasti rižoto sa komadićima pažljivo tretiranog bifteka, preliven svilenkastom kremom od gušćije džigerice sa aromom sveže kafe /
Creamy risotto with carefully treated steak, covered in foie gras cream with the aroma of fresh coffee

Teleći ragu sa domaćim Trenetama i pečenim lešnikom / Veal Ragù with Homemade Trenette

and Roasted Hazelnuts 3100^{RSD}

Teleći ragu kuvan 24h na niskoj temperaturi, prekriven domaćim Trenetama, kremom od pečenih jabuka i kruške viljamovke /
Veal ragù cooked for 24 hours at low temperature, covered with homemade Trenette, roasted apples and Williams pears cream

Obrok salate / Main Course Salads

Salata sa dimljenim lososom i avokadom /

Smoked Salmon Salad with Avocado 2700^{RSD}

Kombinacija različitih zelenih salata, karpaćo od dimljenog lososa, sveži avokado, prepeličja jaja, pečene semenke bundeve i dresing od limuna / *A combination of lettuce mix, smoked salmon carpaccio, fresh avocado, quail eggs, roasted pumpkin seeds, and a lemon dressing*

Penušava grčka salata / Sparkling Greek Salad 2450^{RSD}

Sveže salate, ajzberg, radič sa Grčkim grilovanim sirom "Talagani" mladim šparglama i dresingom od tartufa i slatkastog šampanjca /
Fresh salads, iceberg, chicory with "Talagani", Greek grilled cheese, sprue asparagus with truffle, and sweet champagne dressing

Proteinska biftek salata / Protein Steak Salad 2600^{RSD}

Zdrava salata sa biftekom, kivanom leblebijom, ječmom, mangom, avokadom, kukuruzom, mladom šargarepom, svežim krastavcem, sušenim paradajzom i laganim dresingom od sveže majčine dušice /
Healthy beefsteak salad with cooked chickpeas, barley, mango, avocado, corn, baby carrots, fresh cucumber, dried tomatoes, and a light thyme dressing

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Veganski specijaliteti / Vegan Specialties

Gioze punjenje povrćem, edamame i bujon
od korenastog povrća / *Vegetable Gyoza with
Edamame and Vegetable Broth* 1950^{RSD}

Vege rolnice i indijski orah / *Vegetable Spring
Rolls with Cashews* 1700^{RSD}
Hrskave rolnice sa povrćem poslužene sa kremom od pistača i
indijskog oraha / *Crispy vegetable spring rolls served with pistachio
and cashew cream*

Sveža riba / plodovi mora / školjke / Fresh Fish / Seafood / Shellfish

Zubatac / *Dentex* 1^{KG} – 11000^{RSD}

Riba list / *Solea* 1^{KG} – 11000^{RSD}

Pagar / *Red Porgy* 1^{KG} – 11000^{RSD}

Brancin / *Seabass* 1^{KG} – 11000^{RSD}

Gambori / *Gambori* 1^{KG} – 11000^{RSD}

Škarpina / *Scorpaena scrofa* 1^{KG} – 11000^{RSD}

San pjer / *John Dory* 1^{KG} – 11000^{RSD}

Palamida / *Atlantic bonito* 1^{KG} – 11000^{RSD}

Orada / *Sea Bream* 1^{KG} – 11000^{RSD}

Capesante / *Capesante* 1^{KG} – 12000^{RSD}

Škampipi / *Shrimps* 1^{KG} – 13000^{RSD}

Jastog / *Lobster* 1^{KG} – 18000^{RSD}

Restoran Tchaikovsky Vam nudi širok spektar divlje ribe, morskih plodova i školjki
koje imamo u svakodnevnoj ponudi. Za preporuku obratite se konobaru. / *Tchaikovsky
Restaurant offers a wide range of wild fish, seafood, and shellfish in our daily selection.
Please ask your server for recommendations.*

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Specijaliteti Tchaikovsky / Tchaikovsky Specialties

**Pariska piletina na spanaću /
Parisian Chicken on Spinach 1980^{RSD}**
Sporo pečene pileće grudi, pire od bebi spanaća i mladi krompir /
Slow-roasted chicken breast with potatoes and baby spinach puree

**Jagnjeća plečka u sosu od majčine dušice sa
pireom od krompira i đumbira / Lamb shoulder
in thyme sauce with ginger mashed potatoes 3100^{RSD}**
Jagnjeća plečka spremana po starom grčkom receptu, tretirana 12h
na laganoj vatri sa svežim jabukama i sosom od limuna i majčine dušice,
servirana uz penasti pire od krompira i đumbira / *Lamb shoulder prepared
according to an ancient Greek recipe, slow-cooked for 12 hours with fresh apples,
lemon, and thyme sauce, served with creamy ginger mashed potatoes*

**Svinjska rebra na pireu od komorača i celera /
Pork Ribs on Fennel and Celeriac Puree 2600^{RSD}**
Pečena svinjska rebra bez kostiju uz pire od celera aromatičnog
komorača posuta lomljenim lešnikom / *Roasted boneless pork ribs
with fennel and celeriac puree, sprinkled with crushed hazelnuts*

**Beogradski ćevapi na mladom kajmaku /
Belgrade "Ćevapi" on Fresh Kaymak 1750^{RSD}**
Tradicionalno jelo pripremljeno od svežeg junećeg mesa, servirano
na kajmaku uz hrskavu, coleslaw salatu i mladi krompir / *Traditional
dish made from fresh beef, served on kaymak with crispy coleslaw salad
and baby potatoes*

**Juneći obrazi sa svežom testeninom i aronijom /
Beef Cheeks with Homemade Pasta and Aronia 2950^{RSD}**
Juneći obrazi dugo kuvani u crvenom vinu posluženi sa domaćom
testeninom na puteru i organskom divljom aronijom / *Slow-cooked beef
cheeks in red wine, served with handmade pasta, topped with organic Aronia*

**Gurmanski uštipci u domaćem somunu /
Gourmet Beef Patties in Homemade Flatbread 1850^{RSD}**
Pikantni uštipci od junećeg mesa sa dimljenim sirom i goveđom
pršutom, servirani u domaćem somunu uz hrskavu, coleslaw salatu i
mladi krompir / *Spicy beef patties with smoked cheese and beef prosciutto
served in a homemade flatbread with crispy coleslaw salad and baby potatoes*

**Dimljeni teleći jezik u hrskavoj tortilji /
Smoked Veal Tongue in Crispy Tortilla 2300^{RSD}**
Takosi sa suvidiranim telećim jezikom filovani kremom od indijskog
oraha, hrskavom šargarepom i čimičuri salsom / *Tacos with sous-vide
veal tongue, filled with cashew cream, crispy carrots, and chimichurri salsa*

**Sporo pečene pačije grudi /
Slow-Cooked Duck Breasts 2850^{RSD}**
Pačiji file na kremu od kestena, serviran sa mladom šargarepom na puteru /
Duck breast fillet on a chestnut cream served with young carrots in butter

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naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform
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Selekcija crvenih mesa / Red Meats Selection

Teleći biftek / Veal Steak 1^{KG} – 14500^{RSD}
Teleći biftek odležao više od 32 dana /
Veal Steak aged for over 32 days

Juneći biftek / Beef Steak 1^{KG} – 12500^{RSD}
Juneći biftek odležao više od 32 dana /
Beef Steak aged for over 32 days

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 and Beef steak, marinated in a special way. We advise you to consume it medium rare.



T-Bone Steak / T-Bone Steak 1^{KG} – 9500^{RSD}

Ribeye Steak / Ribeye Steak 1^{KG} – 9500^{RSD}

Flank steak / Flank steak 1^{KG} – 9500^{RSD}

Sva mesa se služe sa mladim krompirom. / All steaks are served with baby potatos.

Sosevi / Sauces

**Sos od pet vrsta pečuraka / Sauce made
from five types of mushrooms** 150^{GR} – 570^{RSD}

**Sos od šarenog bibera /
Multicolored pepper sauce** 150^{GR} – 520^{RSD}

**Sos od crnih tartufa /
Black truffles sauce** 150^{GR} – 720^{RSD}

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Prilog salate / Salads

- Šopska salata / Shopska Salad** 690^{RSD}
Paradajz, krastavac, crni luk, feta sir / Tomato, cucumber, onion, feta cheese
- Moravska salata / Moravian Salad** 710^{RSD}
Paradajz, pečena paprika, pečena ljuta paprika i crveni luk /
Tomatoes, roasted peppers, roasted chili peppers, and red onions
- Paradajz sa domaćim sirom /
Tomato and feta cheese** 670^{RSD}
- Srpska salata / Serbian Salad** 670^{RSD}
Paradajz, krastavac, crni luk, ljuta paprika /
Tomatoes, cucumbers, red onions, and chili peppers
- Miks zelenih salata / Lettuce Mix** 570^{RSD}
Lolo roso salata, lolo bjanko salata, puterica salata / Lollo Rosso lettuce,
Lollo Bianco lettuce, and butter lettuce
- Rukola i čeri sa pinjolima / Rocket Salad
and Cherry Tomato with Pine Nuts** 790^{RSD}
Rukola salata, čeri paradajz, pečeni pinjoli /
Arugula salad, cherry tomatoes, and roasted pine nuts
- Tzatziki salata / Tzatziki Salad** 690^{RSD}
Grčka salata sa svežim krastavcem, belim lukom, svežom mirođijom i
pavlakom / Greek salad with fresh cucumber, garlic, fresh dill, and yogurt
- Kupus salata / Cabbage Salad** 570^{RSD}
Sveža kupus salata / Fresh cabbage salad
- Pečene ljute paprike / Roasted Chili Peppers** 1^{KOM} – 150^{RSD}
Pečena ljuta paprika bez kože u marinadi od belog luka /
Roasted chili peppers without skin in a white garlic marinade
- Pečena crvena paprika / Roasted Red Bell Pepper** 610^{RSD}
Pečena slatka paprika u marinadi od belog luka /
Roasted sweet bell peppers in a white garlic marinade
- Sezonska salata / Seasonal Salad** 670^{RSD}
Turšija, kiseli kupus / Pickled vegetables, sauerkraut

Prilozi / Side Dishes

- Mladi krompir na kajmaku /
Baby potatoes with Kaymak** 790^{RSD}
- Pire krompir / Mashed Potatoes** 490^{RSD}
- Dalmatinsko varivo /
Dalmatian Swiss Chard and Potatoes** 630^{RSD}
- Grilovano sezonsko povrće / Grilled vegetables** 640^{RSD}
- Grilovane špargle / Grilled asparagus** 1100^{RSD}

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Selekcija putera / Selection of butters

Puter sa incunima, limunskom travom
i kaparom / *Butter with Anchovies,
Lemongrass, and Capers* 100^{GR} – 450^{RSD}

Puter sa kestenom i majčinom dušicom /
Butter with Chestnut and Thyme 100^{GR} – 500^{RSD}

Puter od koštane srži i šarenog bibera /
*Bone Marrow and Multicolored
Pepper Butter* 100^{GR} – 550^{RSD}

Puter sa crnim tartufima /
Butter with Black Truffles 100^{GR} – 650^{RSD}

Puter sa svežom žalfijom/
Butter with Fresh Sage 100^{GR} – 400^{RSD}

Organska maslinova ulja iz Italije i Grčke / Organic olive oil from Italy and Greece

Carapelli – Il Nobile, ekstra devičansko
ulje / *Carapelli Il Nobile – extra virgin
olive oil* 100^{ML} – 550^{RSD}

Filippo Berio – ekstra devičansko ulje /
Filippo Berio – extra virgin olive oil 100^{ML} – 550^{RSD}

Eleones – ekstra devičansko ulje /
Eleones – extra virgin olive oil 100^{ML} – 550^{RSD}

Aenaon – ekstra devičansko ulje /
Aenaon – extra virgin olive oil 100^{ML} – 550^{RSD}

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Deserti / Desserts

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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Sve cene su navedene u dinarima i uključuju PDV. / *The prices are shown in dinars with VAT included.*

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Preko bogatih grčkih ostrvskih maslinjaka, putem širokog mediterana, kroz veličanstvenu Sardiniju i Alpske pašnjake, sve do plodonosnih regija Srbije, našla je svoje mesto nova verzija jelovnika restorana Tchaikovsky.

Ovaj savršen spoj mediterana i tradicionalnih ukusa, obogaćen svežim sastojcima, čini ovaj jelovnik vanvremenskim, dok u restoranu Tchaikovsky čulom mirisa i ukusa putujete kroz različite predele.

Naš šef kuhinje Đorđe Klipić kreirao je ovaj jelovnik sa posebnom dozom inovativnosti i kulinarske zrelosti.

Uživajte u neponovljivom gastronomskom iskustvu Restorana Tchaikovsky!



Through the rich Greek island olive groves, across the vast Mediterranean, over the splendid Sardinia and Alpine meadows, and into the fertile regions of Serbia, the new version of the Tchaikovsky Restaurant Menu has found its place.

This perfect fusion of Mediterranean and traditional flavors, enriched with fresh ingredients, renders this menu timeless. At Tchaikovsky Restaurant, you embark on a journey through different landscapes with your senses of smell and taste.

Our executive chef, Djordje Klipić, has crafted this menu with a special blend of innovation and culinary maturity.

Enjoy an unforgettable dining experience at Tchaikovsky Restaurant!

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