HOTEL MOSKVA
BEOGRAD

HOTEL MOSKVA

Restaurant Tchaikovsky

SINCE 1908

Tchaikovsky

Hladna predjela / *Cold Starters*

Tchaikovsky predjelo /
Tchaikovsky Platter **2650**RSD

Kulen u katama, njeguška pršuta, goveđa pršuta, dimljeni kozji sir, Jastrebački sir, Pirotski ovčiji sir, čeri paradajz, paprika, lešnici, bademi, maslinovo ulje /
Kulen sausage in pork intestine casing, Njeguška prosciutto, beef prosciutto, smoked goat cheese, Jastrebac cheese, Pirot sheep cheese, cherry tomatoes, peppers, hazelnuts, almonds, olive oil

Tanjir sireva / ***Cheese Platter*** **2100**RSD

Izbor plemenitih sireva – Pirotski ovčiji sir, dimljeni kozji sir, parmezan, gorgonzola, pekorino Romano, badem, lešnik, suva brusnica, maslinovo ulje /
Selection of fine cheeses – Pirot sheep cheese, smoked goat cheese, Parmesan, Gorgonzola, Pecorino Romano, almonds, hazelnuts, dried cranberries, olive oil

Burata sa čeri paradajzom i njeguškom pršutom / ***Burrata with Cherry Tomatoes and Njeguška prosciutto*** **2480**RSD

Domaća burata u savršenom balansu sa slano-slatkim tonovima njeguške pršute i zrelog čeri paradajza /
Homemade burrata in perfect harmony with the savory-sweet notes of Njeguška prosciutto and cherry tomatoes

Goveđi karpaćo sa aromatičnim tartufima /
Beef Carpaccio with Aromatic Truffles **3200**RSD

Prvoklasni juneći biftek mariniran po recepturi našeg šefa kuhinje, serviran sa svežom rukolom, listićima parmezana i aromatičnim tartufima, preliven dresingom od limuna i ulja od belih tartufa /
Premium beef tenderloin, expertly marinated following our Chef's exclusive recipe, presented with fresh arugula, Parmesan shavings and aromatic truffles, drizzled with a refreshing lemon dressing and white truffle oil

Tatar biftek na tradicionalan način /
Traditional steak tartare **3700**RSD

Tatar biftek pripremljen na tradicionalan način sa pažljivo odabranim komadima mesa, poslužen sa puterom, prepečenim bagetom 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

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Tatar od dimljenog lososa /
Smoked Salmon Tartare **2680**RSD

Sitno iseckani komadi divljeg atlantskog lososa, začinjeni kaparom, kombinacijom pet vrsta bibera i maslinovim uljem, posluženi sa prepečenim bagetom i puterom / *Finely diced wild Atlantic salmon, seasoned with capers, a blend of five types of pepper and olive oil, served alongside toasted baguette and butter*

Tuna tatar / ***Tuna Tartare*** **2680**RSD

Pažljivo odabrano meso kvalitetne jadranske tune, sečeno na kockice, elegantno servirano na penastom avokadu, preliveno domaćim dresingom od limete, đumbira i soja sosa, uz hrskavi prepečeni baget / *Carefully selected quality Adriatic tuna, diced into small cubes, elegantly served on a bed of creamy avocado, drizzled with a house-made dressing of lime, ginger, and soy sauce, accompanied by crisp toasted baguette*

Topla predjela / *Hot Starters*

Pohovane sremske paprike /
Breaded Srem Peppers **1200**RSD

Jedinstven srpski proizvod od pečenih paprika i tri vrste sremskog sira / *Unique Serbian product made from roasted red peppers and three types of Srem cheeses*

Grilovani miročki sir sa sosom od borovnice / ***Grilled Miroč cheese with blueberry sauce*** **1350**RSD

Punomasni kravlji sir, obogaćen ovčijim i kozjim mlekom, zvanično uvršten među najbolje sireve na svetu iz oblasti Đerdapa, sa planine Miroč, grilovan i poslužen sa svežom rukolom, miksom zelenih salata, preliven domaćim sosom od borovnice / *Rich full-fat cow's cheese, enhanced with sheep's and goat's milk, officially recognized among the world's finest cheeses from the Đerdap region, from Mount Miroč, grilled to perfection and served with fresh arugula, mixed greens, and drizzled with a homemade blueberry sauce*

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Supe i čorbe /
Soups and Chowders

Teleća krem čorba /
Veal Cream Chowder **720**RSD

Domaća pileća supa sa rezancima /
Homemade Chicken Soup with noodles **680**RSD

Supa dana – čorba dana /
Soup of the Day – Chowder of the Day **680**RSD

Domaće paste i rižota /
Homemade pasta and risotto

Pene pistaći sa buratom /
Penne with pistachios and burrata **2400**RSD
Domaće pene servirane sa pistaćima, dimljenom njeguškom pršutom i penasto-slatkastom buratom /
Homemade penne served with pistachios, smoked Njeguška prosciutto, and creamy burrata

Teleći ragu sa domaćim trenetama /
Veal Ragù with HomemadeTrenette **2400**RSD
Domaće trenete prekrivene telećim raguom, sporo kuvanim sosom na bazi mesa, pripremljenim po tradicionalnoj recepturi iz Italije /
Homemade trenette topped with veal ragù, a slow-cooked meat-based sauce, prepared using a traditional Italian recipe

Gratinirane njoke sa pršutom i mladim spanaćem / ***Gratinated gnocchi with prosciutto and baby spinach*** **1960**RSD
Ručno rađene domaće njoke u sosu od goveđe pršute, mladog spanaća i parmezana, zapečene u salamanderu /
Homemade, hand-made gnocchi in a sauce of beef prosciutto, baby spinach, and Parmesan, baked in a salamander oven

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Domaće taljatele sa gamborima /
Homemade tagliatelle with shrimp **2680**RSD

Domaće taljatele sjedinjene sa flambiranim gamborima i sosom na bazi paradajza i ojster sosom / *Homemade tagliatelle combined with flambéed shrimp and a tomato-based sauce with exquisite oyster sauce*

Rižoto sa biftekom i vrganjima /
Risotto with beef and porcini mushrooms **2780**RSD

Kremasti rižoto sa komadićima mariniranog i odležalog bifteka, šumskim vrganjima i začinom po recepturi šefa kuhinje / *Creamy risotto with pieces of marinated and aged beef, forest porcini mushrooms, and a spice from the chef's recipe*

Obrok salate /
Main Course Salads

Salata sa dimljenim lososom i avokadom /
Smoked salmon salad with avocado **2600**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*

Pileća salata sa gorgonzolom /
Chicken salad with gorgonzola **2160**RSD

Grilovani pileći file na kombinaciji različitih zelenih salata i čeri paradajza, preliv od gorgonzole i hrskavi pečeni listići badema / *Grilled chicken fillet on a bed of lettuce mix and cherry tomatoes, drizzled with Gorgonzola dressing and crispy roasted almond flakes*

Biftek salata / Beefsteak salad **2700**RSD

Komadići mariniranog i odležalog bifteka sa roštilja, sjedinjeni sa kombinacijom različitih zelenih salata, šampinjonima i kukuruzom šećercom, preliveni dresingom od maslinovog ulja, meda i aćeto balzamika, i posuti tankim listićima parmezana / *Pieces of marinated and aged grilled beef, combined with various lettuce, mushrooms, and sweet corn, drizzled with olive oil, honey, and balsamic dressing, and sprinkled with thin shavings of Parmesan*

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Veganski specijaliteti / *Vegan specialties*

Rižoto provansa / *Provence risotto* 1650RSD
Rižoto sa povrćem i bogatim bukeom začinskog bilja sa cvetnih livada Provanse iz Francuske / *Risotto with a variety of vegetables and rich bouquets of herbs from the flowering meadows of Provence, France*

Pene arabiata / *Penne Arrabbiata* 1720RSD
Domaće pene i arabiata – ljutkasti sos od paradajza, crvenog luka i kapara / *Homemade penne and Arrabbiata – spicy tomato sauce with red onion and capers*

Rolnice sa povrćem i slatko-ljutim sosom / *Vegetable spring rolls with sweet and spicy sauce* 1800RSD
Hrskave rolnice sa povrćem poslužene sa slatko-ljutim sosom / *Crispy vegetable spring rolls served with sweet and spicy sauce*

Riblji specijaliteti / *Fish specialties*

Brancin sa pireom od šafrana / Branzino with saffron mashed potatoes 3100RSD
Fileti brancina i pire obogaćen orijentalnim i mirisnim šafranom / *Branzino fillets and mashed potatoes enriched with oriental and fragrant saffron*

Smuđ na žaru / Grilled zander 2900RSD
Smuđ poslužen sa kuvanim krompirom, blitvom, belim vinom i belim lukom / *Zander served with boiled potatoes, Swiss chard, white wine, and garlic*

Losos na sotiranom povrću i sos od šafrana / Salmon on a bed of sautéed vegetables with saffron sauce 3200RSD
Sočni filet lososa serviran na sotiranom povrću, sečenom à la julienne, i neodoljivi sos od šafrana posut sladunjavim crvenim biberom / *Juicy salmon fillet served on sautéed vegetables cut à la julienne, with an irresistible saffron sauce sprinkled with sweet red pepper*

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Tuna filet / Tuna fillet **3300**RSD

Tuna iz Jadranskog mora, blago pečena na roštilju, sečena i složena na sosu od paradajza, soje, susama i dimljene paprike, poslužena sa grilovanim povrćem / *Tuna from the Adriatic Sea, lightly grilled, sliced, and arranged on a sauce of tomato, soy, sesame, and smoked paprika, served with grilled vegetables*

Specijaliteti Tchaikovsky / *Tchaikovsky Specialties*

Pollo all'ortolana / ***Pollo all'ortolana*** **2150**RSD

Pileći file pečen na roštilju, poslužen na prepečenom tostu, prekriven listovima mocarele i sotiranim povrćem na puteru i belom vinu / *Grilled chicken fillet arranged on toasted bread and topped with pieces of mozzarella and sautéed vegetables in butter and white wine*

Svinjska rebra zapečena sa BBQ sosom /
Pork ribs glazed with BBQ sauce **2600**RSD

Marinirana, sporo pečena svinjska rebra, zapečena sa domaćim sosom, slatkasto-dimljenog ukusa, poslužena sa začinjenim, aromatičnim krompirićima / *Marinated, slow-cooked pork ribs, glazed with homemade sauce with a sweet-smoky flavor, served with seasoned aromatic potatoes*

Pljeskavica Moskva /
Beef "pljeskavica" Moskva **1950**RSD

Tradicionalno srpsko jelo od svežeg junećeg mesa, seckanog crnog luka i sitno sečenih kockica kačkavalja, dimljene slanine i goveđe pršute, posluženo sa kajmakom i mladim krompirom / *A traditional Serbian dish made from fresh beef, chopped onion, and finely diced cheese, smoked bacon, and beef prosciutto, served with kaymak and new potatoes*

Beogradski ćevapi sa urnebesom /
Belgrade "ćevapi" with urnebes sauce **1750**RSD

Tradicionalno jelo pripremljeno od svežeg junećeg mesa, servirano na hrskavom somunu i urnebesu, uz mladi krompir / *A traditional dish made from fresh beef, served in crispy somun bread with urnebes sauce, accompanied by new potatoes*

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Biftek u maslinovom ulju / *Beefsteak in olive oil* 3900RSD

Juneći biftek, odležao više od 21 dana i mariniran, pečen na roštilju, serviran sa sotiranom šparglom i čeri paradajzom i preliven domaćim dresingom od maslinovog ulja, soja sosa, limunovog soka i začinskog bilja / *Beef steak, aged for over 21 days, marinated and grilled, served with sautéed asparagus and cherry tomatoes, drizzled with a homemade dressing of olive oil, soy sauce, lemon juice, and herbs*

Cepkana teletina sa džemom od crvenog luka / *Shredded veal with red onion jam* 3400RSD

Pečena mlada teletina, cepkana na sitne komadiće i sjedinjena sa džemom od crvenog luka, servirana sa mladim krompirom / *Roasted baby veal, shredded into small pieces and mixed with red onion jam, served with new potatoes*

Juneći obrazi sa domaćim trenetama i aronijom / *Beef cheeks with homemade trenette and aronia* 3250RSD

Juneći obrazi, dugo kuvani u crvenom vinu i začinskom bilju, posluženi u sopstvenom sosu, sa domaćim trenetama na puteru i organskom divljom aronijom / *Slow-cooked beef cheeks in red wine and herbs, served in their own sauce, with homemade trenette in butter and organic wild aronia*

Srneći gulaš / *Roe Deer Stew* 3150RSD

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

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Selekcija stekova / *Steak selection*

T-bone steak / *T-bone steak* ..... **1KG – 9500RSD**

Ribeye black angus miratorg /
Miratorg black angus ribeye ..... **1KG – 13500RSD**

Svinjski tomahawk /
Pork tomahawk ..... **1KG – 7500RSD**

Topla preporuka našeg šefa kuhinje su pažljivo odabrani, odležani i marinirani stekovi, vrhunskog kvaliteta i ukusa / *Our chef's warm recommendation are carefully selected, aged, and marinated steaks of top quality and flavor*

Svi stekovi se služe sa mladim krompirom, rukolom, čeri paradajzom i puterom / *All steaks are served with new potatoes, arugula, cherry tomatoes, and butter*

Sosevi / *Sauces*

Sos od šarenog bibera /
Multicolored pepper sauce **520RSD**

Sos od vrganja / *Porcini mushrooms sauce* **570RSD**

Sos od crnih tartufa / *Black truffle sauce* **720RSD**

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Salate / *Salads*

Srpska salata / *Serbian Salad* **670**RSD
Paradajz, krastavac, crni luk, ljuta paprika /
Tomatoes, cucumbers, onion, and chili pepper

Šopska salata / *Shopska Salad* **690**RSD
Paradajz, krastavac, crvena paprika, crveni luk, feta sir /
Tomato, cucumber, red pepper, red onion, feta cheese

Paradajz sa sirom / *Tomato and cheese* **670**RSD
Paradajz sa rendanom fetom / *Tomato with grated feta cheese*

Miks zelenih salata / *Lettuce Mix* **570**RSD
Lolo roso, lolo bjanko, radič, ajzberg / *Lollo Rosso lettuce, Lollo Bianco lettuce, radicchio, iceberg*

Rukola sa čeri paradajzom i pinjolima / *Arugula with cherry tomatoes and pine nuts* **790**RSD
Rukola salata, čeri paradajz, pečeni pinjoli /
Arugula salad, cherry tomatoes, and roasted pine nuts

Kupus salata / Cabbage salad **570**RSD
Sveža kupus salata / *Fresh cabbage salad*

Pečene crvene paprike / *Roasted red peppers* **690**RSD
Pečene slatke paprike u marinadi od belog luka /
Roasted sweet peppers in garlic marinade

Ljuta papričica / *Spicy pepper* **180**RSD
Ljuta papričica sveža ili pečena i očišćena od kože u marinadi od belog luka / *Spicy pepper, fresh or roasted and peeled, in garlic marinade*

Sezonska salata / *Seasonal salad* **670**RSD
Turšija, kiseli kupus / *Pickled vegetables, sauerkraut*

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Prilozi / *Sides*

Grilovano povrće / *Grilled vegetables* **640**RSD

Pire krompir sa tartufima /
Mashed potatoes with truffles **790**RSD

Dalmatinsko varivo / *Dalmatian stew* **630**RSD

Mladi krompirići sa kajmakom /
New potatoes with kaymak **790**RSD

Grilovane špargle / *Grilled asparagus* **1100**RSD

Kuver / *Couvert* **380**RSD

Domaće i lisnato pecivo, puter, pate od čvaraka, tapenada od maslina / *Homemade and puff pastries, butter, pork cracklings pate, olive tapenade*

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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