

HOTEL MOSKVA

Café Moskva

MENU







Torte i kolači / Cakes



Moskva šnit / Moskva Schnitte

Čuvena originalna torta hotela Moskva, sa laganim šamponez kremom, višnjama, ananasom i breskvama, posuta listićima badema / *Famous, original Moskva Hotel cake with French Buttercream, sour cherries, pineapple, peaches, covered with sliced almonds*

740 RSD

Baron / Baron

Kolač od najfinije belgijske čokolade i malina / *Finest Belgian chocolate and raspberry cake*

690 RSD

Aurora / Aurora

Osvežavajuća voćna torta sa korama od oraha i lešnika, laganim vanil kremom, ribizlama, borovnicama, ananasom i breskvama / *Refreshing fruit cake with walnut and hazelnut crust, soft vanilla cream, currants, blueberries and peaches*

690 RSD

Ana / Ana

Kremesta čokoladna torta sa musom od najfinije belgijske čokolade / *Multi-layered chocolate cake with finest Belgian chocolate mousse*

690 RSD

Simfonija / Symphony



Napoleon / *Napoleon*

Kremasta torta sa čokoladnim korama i čoko - vanil kremom, uz dodatak krupno drobljenih lešnika / *Chocolate crusts and choco - vanilla cream cake with hazelnuts*

720 RSD

Doboš / *Doboš*

Tradicionalna torta mađarskog porekla po originalnom receptu, sa puno tankih vazdušastih kora, čoko-lešnik kremom i karamel glazurom / *Famous cake of Hungarian origin, with many thin layers, chocolate and hazelnut cream and caramel glaze*

690 RSD



Napoleon / *Napoleon*

Voćni Tart / *Fruit Tarte*



Simfonija / *Symphony*

Sočni kolač sa braunis korama, kremom od višanja i finom belgijskom čokoladom / *Juicy cake with brownies sponge crust, cherry cream and fine Belgian chocolate*

690 RSD

Voćni Tart / *Fruit Tart*

Tart sa kremom od vanile i svežim malinama / *Vanilla cream and fresh raspberry tarts*

640 RSD

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.*



Kotorska krempita u čaši /
Kotor Cremeschnitte

Tart sa pistaćima / *Pistachio Tart*

Biskvitna korica sa pistaćima, musom od bele čokolade i sosom od višanja / *Biscuit crust with pistachios, white chocolate mousse and cherry sauce*

720 RSD

Kotorska krempita u čaši / *Kotor Cremeschnitte*

Kotorska krempita ili pašta, sa tri sloja hrskavog lisnatog testa i finim berliner kremom, poslužena u čaši / *Famous Kotor creamschnitte or traditionally called Pašta, made of puff pastry layers and Berliner cream, served in a glass*

670 RSD

Ljubičasta Sonata / *Purple Sonatta*

Lagani kolač sa braunis korama, kapučino kremom, kremom od borovnica, sa završnim slojem od kranči bele čokolade, posut listićima badema / *Juicy sponge cake with brownies crust, vanilla - cappuccino cream, blueberries purée, topped with crunchy white chocolate layer, covered with sliced almonds*

690 RSD

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Ljubičasta Sonata / *Purple Sonatta*



Dijetalni kolači / ***Diet Cakes***



Čoko malina sa agavom / *Choco Raspberry with Agave*

Smuti od maline i banane, zaslađen agava sirupom, čokoladni mus sa stevijom, čia pudling / *Raspberry and banana smoothie with agave syrup, chocolate mousse with stevia, chia pudding*

660 RSD



Moskva sa agavom / *Moskva with agave*

Dijetalna verzija čuvene torte, sa speltinim brašnom, agava sirupom, ananasom i višnjama, posuta listićima badema / *Diet version of the famous cake, with spelled flour, agave syrup, pineapple and cherries, sprinkled with almond leaves*

660 RSD



HOTEL MOSKVA



Albert Einstein

Albert Einstein

Tokom svog boravka u Srbiji, zemlji svoje supruge Mileve Marić, čest gost Kafane Moskva bio je i gospodin Albert Ajnštajn lično. Naš predsednički apartman danas nosi njegovo cenjeno ime.

During his stay in Serbia, the home country of his wife, Mileva Marić, one of our frequent guests was none other than Mr. Albert Einstein himself. Our presidential suite bears his respected name.



Ivo Andrić

Ivo Andrić

"Nešto stari je neophodno da bi se razumelo nešto novo. Kao što rimsku kulturu ne možemo dovoljno razumeti i ceniti bez poznavanja grčke civilizacije, tako dostignuća moderne srpske kulture možemo jedino vrednovati poredeđenjem sa najjačim trenucima naše prošlosti" – govorio je Ivo Andrić, inače stalni gost kafane Hotela Moskva, kojoj je ostao veran do kraja svog života. U „Moskvi“ je slavni Nobelovac imao svoj sto, za kojim je često i pisao, dok je svakoga dana poručivao isto: blagu domaću kafu uz kockicu ratlaka.

"Something old is necessary to understand something new just as we cannot understand and appreciate Roman culture enough without knowing Greek civilization, so we can only evaluate the achievements of modern Serbian culture by comparing them with the brightest moments of our past" – said Ivo Andrić, a regular guest of the Hotel Moskva Café, for life. Here, the great Serbian Nobel laureate, had his preferred table, at which he often wrote, while ordering the same thing every day: mild homemade coffee with a piece of ratlak.

Dobrodošli u Hotel „Moskva“, simbol Beograda, jedan od najvažnijih arhitektonskih dragulja prestonice, izgrađen u stilu ruske secesije. Svedčano ga je otvorio kralj Petar I Karađorđević, 1908. godine. Zgrada hotela „Moskva“ proglašena je spomenikom kulture 1968. godine, a nakon jedne decenije, 1979. godine, utvrđena je za kulturno dobro od velikog značaja. U istoriji dužoj od veka ovaj istorijski hotel i čuvena kafana „Moskva“, ugostili su preko 45 miliona ljudi, a među njima, posetila su nas brojna blistava imena Srbije i sveta: Albert Ajnštajn, Luciano Pavarotti, Ana Pavlova, Leonid Brežnjev, Indira Gandhi, Rej Čarls, Maksim Gorki, Robert de Niro, Brad Pit, Mila Jovović i mnogi, mnogi drugi. Hotel je kompletno renoviran, i uz duboko poštovanje prema tradiciji, istovremeno prati savremene trendove u ugostiteljstvu.

Welcome to Hotel "Moskva", landmark of Belgrade, one of the most important architectural gems of Serbian capital, built in the style of Russian Secession. It was inaugurated by King Petar I Karađorđević personally, in 1908. It has been under state protection since 1968 as a cultural monument, and since 1979 as a cultural asset of great importance. In the history spanning over more than one century, this historic hotel and its famous café hosted over 45 million people – including hundreds of celebrities who, over time, have formed part of the hotel's historical fabric: Albert Einstein, Luciano Pavarotti, Anna Pavlova, Leonid Brezhnev, Indira Gandhi, Ray Charles, Maxim Gorky, Robert de Niro, Brad Pitt, Mila Jovovich and many, many others. Hotel is fully renovated, with deep respect to its tradition, but at the same time up to date with the latest hospitality trends. Hotel is fully renovated, with deep respect to its tradition, but at the same time up to date with the latest hospitality trends.



Luciano Pavarotti

Luciano Pavarotti

U hotelu Moskva je početkom prošlog veka svirala bečka muzika, ovde se po prvi put u Beogradu čuo i američki džez. Orkestar Srpskog narodnog pozorišta svirao je najbolje srpske, slovenske i klasične komade. Najotmenije igranke i balovi Beograda održavani su upravo u ovom hotelu. Iz ovih razloga, hotel Moskva je oduvek bio i ostao omiljeno mesto velikana svetske muzičke scene, poput Lučana Pavarottija.

At the beginning of the last century, hotel Moskva was the place where live Viennese Waltz music was played. For the first time in Belgrade, the American jazz music was heard here. Serbian National Theatre orchestra played the best Serbian, Slavic and classical pieces. The most elegant dances and balls of Belgrade were held right in this room. For these reasons, the Hotel Moskva has always been and remains the favourite place „to stay“ for the greatest names in music industry, such as Luciano Pavarotti.





Palačinke / *Pancakes*





Pistachio palačinke /
Pistachio Pancakes

Pistachio palačinke / *Pistachio Pancakes*

Pistać krem, domači sladoled od burbon vanile, komadići pistaća /
Pistachio cream, homemade Bourbon Vanilla ice cream, pistachio pieces

740 RSD

Ferrero Rocher Palačinke / *Ferrero Rocher Pancakes*

Ferrero krem, francuski hrskavi krem, topli krem od belgijske čokolade, domači sladoled stračatela / *Ferrero cream, crispy French cream, warm Belgian chocolate cream, homemade stracciatella ice cream*

720 RSD

Raffaello Palačinke / *Raffaello Pancakes*

Raffaello krem, francuski hrskavi krem, topli krem od belgijske čokolade, domači sladoled od smokve / *Raffaello cream, crispy French cream, warm Belgian chocolate cream, homemade fig ice cream*

720 RSD

Palačinke po Vašem izboru / *Pancakes of your choice*

Banana, mleveni keks, eurokrem, nutela, orah, džem od kajsija / *Banana, ground biscuits, Hazelnut and cocoa chocolate cream, Nutella, ground walnuts, apricot jam*

660 RSD



Ferrero Rocher Palačinke /
Ferrero Rocher Pancakes

Dodaci / *Extras*

Kugla šlaga / *A scoop of whipped cream*

150 RSD

Kugla domačeg sladoleda / *A scoop of homemade ice cream*

230 RSD

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Domaći sladoled i kupovi /
Homemade Ice cream & Sundaes





**Selekcija domaćeg
saladoleda / *Homemade ice
cream selection***

690 RSD

Kup Moskva / *Moskva Sundae*

Osvežavajući kup sa domaćim sladoledom, raznim svežim voćem, hrskavim vaflom i šlagom / *A refreshing sundae with homemade ice cream, various fresh fruits, crispy waffle and whipped cream*

720 RSD

Voćni užitak / *Fruit Delight*

Lagani krem od vanile i čokolade, čia pudinga, prošaran sosom od šumskog voća i domaćim sladoledom od vanile / *Light vanilla and chocolate cream, chia pudding, sprinkled with forest fruit sauce and homemade vanilla ice cream*

720 RSD

Čokoladna bomba / *Chocolate bomb*

Čokoladni krem od fine belgijske čokolade i vanil krem, prošarani lešnikom, plazma keksom, čia pudingom, kranč čokoladom i domaćim sladoledom od čokolade / *Chocolate cream made of fine Belgian chocolate and vanilla cream, sprinkled with hazelnuts, plasma biscuits, chia pudding, crunchy chocolate and homemade chocolate ice cream*

720 RSD

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Specijaliteti patiserije /
Pâtisserie Specials



Baklava / *Baklava*

Čuveni i izuzetno slatki desert, orijentalnog porekla, sastoji se od tankih kora, oraha, šećernog preliva, uz dodatak suvog grožđa / *Famous and extremely sweet dessert, of oriental origin, consists of phyllo dough, walnuts, sugar topping, with the addition of raisins*

630 RSD

Žito sa šlagom / *Ground Wheat with whipped cream*

620 RSD

Kesten pire sa šlagom / *Chestnut puree with whipped cream*

640 RSD



Žito sa šlagom / *Ground Wheat with whipped cream*

Kesten pire sa šlagom / *Chestnut puree with whipped cream*



Selekcija sitnih kolača za dvoje / *Petits fours for two*

690 RSD

Orasnice, 2 komada / *Candied Walnut Treats, 2 pieces*

610 RSD

Voćna salata / *Fruit salad*

Služi se sa ili bez šlaga, po Vašoj želji / *With, or without whipped cream, as per your preference*

630 RSD

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Svetski klasici / *World classics*





French Dip sendvič /
French Dip sandwich

French Dip sendvič / *French Dip sandwich*

Tanko sečene dimljne čureče grudi, plavi sir, koleslav salata, kiseli krastavac, namaz sa šarenim biberom, kuvana belanca poslužen uz tradicionalni žu sos, hrskavi čips / *Thinly sliced smoked turkey breast, blue cheese, coleslaw, pickles, pepper spread, boiled egg white, served in traditional au jus sauce, with crispy chips*

1.790 RSD

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Ruben pastrami sendvič / *Reuben pastrami sandwich*

Sporo pečene juneće grudi, karamelizovani luk, kornišoni, čedar sir, slatkasti ruski namaz i hrskavo francusko pecivo, hrskavi čips / *Slow-roasted beef brisket, caramelized onions, pickles, cheddar cheese, sweet Russian spread, and crispy French pastry served with crispy chips*

1.820 RSD

San Daniele kroasan / *San Daniele croissant*

San Daniele pršuta, pekorino, krem sir sa maslinama, kajmak, sveži krastavac, hrskavi čips, bbq sos, hrskavi čips / *San Daniele prosciutto, pecorino cheese, olive cream cheese, Serbian cream cheese, fresh cucumber, crispy chips, BBQ sauce*

1.690 RSD

Reuben pastrami sendvič /
Reuben pastrami sandwich



Domaći Burgeri /
Homemade Burgers



Porto burger / *Porto burger*

Juneće meso black angus, hrskavo francusko pecivo, porto sos, gorgonzola, svinjski vrat grilovani, mladi spanać, karamelizovani luk, bbq sos, hrskavi čips / *Black Angus beef, crispy French pastry, Porto sauce, gorgonzola, grilled pork neck, baby spinach, caramelized onions, BBQ sauce, crispy chips*

1.890 RSD

Moskva burger / *Moskva burger*

Juneće meso black angus, hrskavo francusko pecivo, krem od pečene paprike i ajvara, grilovani kravlji sir, karamelizovani luk, kajmak, hrskva slanina, hrskavi čips / *Black Angus beef, crispy French pastry, roasted pepper and ajvar cream, grilled cow cheese, caramelized onions, clotted cream, crispy bacon, crispy chips*

1.940 RSD



Porto burger / *Porto Burger*

Pastrami burger /
Pastrami burger



Mediterranski burger / *Mediterranean burger*

Burger od sveže tune, hrskavo francusko pecivo, wasabi nasmaz, šafran krem, mocarela, svež paradajz, mladi spanać, hrskavi čips / *Fresh tuna burger, crispy French pastry, wasabi spread, saffron cream, mozzarella, fresh tomato, baby spinach, crispy chips*

1.890 RSD

Pastrami burger / *Pastrami burger*

Juneće meso black angus, tanko sečene juneće grudi, hrskavo francusko pecivo, halapenjo krem, ruski sos, karamelizovani luk, čedar sir, hrskavi čips / *Black Angus beef, thinly sliced beef brisket, crispy French pastry, jalapeno cream, Russian sauce, caramelized onions, cheddar cheese, crispy chips*

1.950 RSD

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Predjela / Appetizers





Pršuta i masline /
Prosciutto and Olives

Vinska plata / *Wine Platter*

Italijanski pekorino, grčka gravijera i trdicionalna feta, srpski kozji sir iz Gunjaka, dimljeni kozji sir, domaće slatko od šumskih jagoda, pečeni orah, San Daniele pršuta, hrskavi hleb / *Italian pecorino, Greek graviera and traditional feta, Serbian goat cheese from Gunjak, smoked goat cheese, homemade wild strawberry jam, roasted walnut, San Daniele prosciutto, crispy bread*

2.850 RSD

Pršuta i masline / *Prosciutto and Olives*

Italijanska San Daniele pršuta, grčke halkidiki masline, Aenaon extra virgin, hrskavi aromatični brusketi / *Italian San Daniele prosciutto, Greek Halkidiki olives, Aenaon extra virgin olive oil, crispy aromatic bruschetta*

1.950 RSD

Vegansko / Vegeterijansko / *Vegan / Vegeterian*



Salata sa dimljenim lososom i avokadom / *Smoked Salmon and Avocado Salad*

Kombinacija različitih zelenih salata, karpačo od dimljenog lososa, svež avokado, prepeličija jaja pečene semenke bundeve i nežni dresing od limuna / *A combination of various green salads, smoked salmon carpaccio, fresh avocado, quail eggs, roasted pumpkin seeds, and a delicate lemon dressing*

2.850 RSD

Vege rolnice i indijski orah / *Vegetable Rolls and Indian Walnut*

Hrskave rolnice sa povrćem poslužene sa krmemom od pistača i indijskog oraha / *Crispy vegetable rolls served with pistachio and Indian walnut cream*

1.870 RSD

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Specijaliteti od kafe i toplih napitaka /
Coffee Specialties and Warm Beverages





Ice Moskva kafa / *Ice Moskva Coffee*

Espresso, kalua, bejlis, domaći sladoled, mleko, šlag / *Espresso, Kahlua, Baileys, homemade ice cream, milk, whipped cream*

550 RSD

Topla Moka kafa / *Hot Mocha Coffee*

Neskvik, mleko, topping od čokolade, espresso, šlag / *Nesquik, milk, chocolate topping, espresso, whipped cream*

450 RSD

Irska kafa / *Irish Coffee*

Irski viski, espresso, šlag / *Irish whiskey, espresso, whipped cream*

690 RSD

Topla čokolada / *Hot Chocolate*

430 RSD

Kapućino sa sojinim mlekom / *Cappuccino with soy milk*

510 RSD

Kafe Late sa sojinim mlekom / *Cafe Latte with soy milk*

510 RSD

Kafa / Coffee



Domaća kafa / Traditional Coffee	330 RSD
Espresso / Espresso	330 RSD
Dupli espresso / Espresso Doppio	490 RSD
Espresso sa mlekom /	
Espresso with Milk	370 RSD
Espresso bez kofeina / Decaffeinated	
Espresso	330 RSD
Kafe Late / Café Latte	390 RSD
Kapućino / Cappuccino	380 RSD
Filter kafa / Filter Coffee	340 RSD
Nes kafa / Nescafé	410 RSD
Ledena kafa / Ice Coffee	490 RSD





Specijalna selekcija čajeva /
Special Tea Selection



Grejpfrut / Vital Grapefruit

Grejpfrut u kombinaciji sa jabukom, šipurkom i korenom cikoriје / *Grapefruit in combination with apple, rosehip and chicory root*
460 RSD

Brusnica / Cranberry

Voćna mešavina sa brusnicom / *Mixed fruit with cranberry*
460 RSD

Granny's Garden

Voćna kombinacija jabuke, hibiskusa, šipurka, papaje, ananasa i manga sa aromom vanile / *Fruit mix containing apple, hibiscus, rosehip, papaya, pineapple and mango with vanilla flavour*
460 RSD

Crveno voće / Red Fruit

Malina, borovnica i višnja u kombinaciji sa hibiskusom / *Raspberry, blueberry and sour cherry flavour with hibiscus*
460 RSD

Phoenix Eyes

Zeleni čaj sa ukusom kestena / *Green tea with chestnut flavour*
490 RSD

Morgentau / Morgentau

Zeleni čaj sa aromatizovanim mangom i limunom / *Green tea with mango and lemon flavour*
460 RSD

English Breakfast

Crni čaj / *Black tea*
460 RSD

Earl Grey

Crni čaj / *Black tea*
460 RSD

Fancy Sencha – Bio organic

Zeleni čaj / *Green tea*
460 RSD

Kamilica sa voćem / Fruity Camomile

Kamilica obogaćena cvetovima narandže / *Camomile with orange flowers*
460 RSD

Nana / Mint

Listovi nane / *Mint leaves*
460 RSD



Bezalkoholna pića /
Non – alcoholic Drinks



Prirodna mineralna negazirana voda / *Natural Still Mineral Water*

Vrnjci 0,25l / 1l	350 / 550 RSD
Rosa 0,33l / 0,75l	350 / 550 RSD
Aqua Panna 0,25l / 0,75l	490 / 720 RSD

Prirodna mineralna gazirana voda / *Natural Sparkling Mineral Water*

Vrnjci 0,25l / 1l	350 / 550 RSD
Rosa 0,33l / 0,75l	350 / 550 RSD
San Pellegrino 0,25l / 0,75l	490 / 720 RSD

Mineralna gazirana voda sa ukusom/ *Sparkling Mineral Water with flavor*

Romerquelle limunska trava / <i>lemongrass</i> 0,33l	380 RSD
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Sveže ceđeni sokovi 0,20l / *Freshly Squeezed Juice 0,20l*

Sveža limunada / <i>Fresh lemonade</i>	390 RSD
Sveže ceđena pomorandža / <i>Freshly Squeezed Orange Juice</i>	550 RSD
Sveže ceđeni grejpfruit / <i>Freshly Squeezed Grapefruit Juice</i>	550 RSD
Ceđeni miks (pomorandža, grejpfrut, kivi) / <i>Freshly Squeezed Mixed Juice (orange, grapefruit, kiwi)</i>	590 RSD

Hladno ceđeni sokovi 0,20l / *Cold-pressed Juices 0,20l*

Hladno ceđena kupina / <i>Cold-pressed Blackberry</i>	650 RSD
Hladno ceđena malina / <i>Cold-pressed Raspberry</i>	650 RSD

Prirodni sokovi iz Srbije, 100% od voća, bez dodatog šećera 0,20l / *Natural juices from Serbia, 100% fruit, no sugar added 0,20l*

Jabuka, kajsija, jagoda / <i>Apple, Apricot, Strawberry</i>	490 RSD
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Ledeni čaj 0,25l / *Iced Tea 0,25l*

Ledeni čaj / <i>Iced Tea</i> 0,25	450 RSD
Kombucha sa ukusom ruže / <i>Kombucha Rose</i> 0,33l	450 RSD

Gazirani sokovi i energetska pića 0,25l / *Soft Drinks & Energy Drinks 0,25l*

Coca - Cola, Coca - Cola Zero, Coca Cola Lime, Sprite, Fanta, Schweppes Bitter Lemon, Schweppes purple, Tonic Water, Cockta.....	410 RSD
Fever - Tree Tonic Water	490 RSD
Ultra Energy.....	490 RSD
Red Bull	610 RSD

Alkoholna pića / *Alcoholic Drinks*



Aperitivi / *Aperitifs* 0,04l

Gorki list / <i>Domestic Herbal Liqueur</i>	490 RSD
Jägermeister	570 RSD
Campari	570 RSD
Martini Bianco	570 RSD
Martini Extra Dry	570 RSD
Martini Rosso	570 RSD
Amaro Montenegro	570 RSD
Amaro Ramazzotti	570 RSD
Simfonija bitter sa medom / <i>Bitter with honey</i>	610 RSD

Rakije / *Traditional Serbian Brandies* 0,04l

Loza, Aleksandrović / <i>Grape Brandy</i>	610 RSD
Kajsija / <i>Apricot Brandy</i>	610 RSD
Viljamovka Perun sa zlatnim listićima / <i>Pear Brandy with gold leaves</i>	810 RSD
Šljivovica Manastir Kovilj, stara 3 godine / <i>Plum brandy, Kovilj Monastery, 3 y.o</i>	690 RSD
Šljivovica Gorda, stara 7 godina / <i>Plum Brandy 7 y.o.</i>	730 RSD
Dunja Manastir Kovilj / <i>Quince Brandy, Kovilj Monastery</i>	690 RSD
Dunja "Milinčić" barrique, stara 7 godina/ Quince Brandy – Barrique, "Milinčić", 7 y.o.	1.450 RSD
Šljivovica Zlatna Dolina, stara 30 godina / <i>Plum Brandy 30 y.o</i>	2.300 RSD

Likeri / *Liqueurs* 0,04l

Baileys	650 RSD
Kahlua	470 RSD
Cointreau	680 RSD

Viski i burboni / *Whiskeys and Bourbons* 0,04l

Jack Daniels	750 RSD
Chivas Regal	870 RSD
Johnnie Walker Red	630 RSD
Johnnie Walker Black	870 RSD
Jameson	750 RSD
Four Roses	640 RSD
Bulleit Rye	1.310 RSD
Yamazakura	1.850 RSD

Malt viski / *Malt Whiskey* 0,04l

Lagavulin	1.560 RSD
Scapa	1.200 RSD
Glenmorangie Nectar d'or 12 y.o.	1.600 RSD
Glenlivet 18 y.o.	1.640 RSD

Konjak / *Cognac* 0,04l

Vinjak Rubin 5 / <i>Brandy Rubin 5</i>	900 RSD
Vinjak X.O	1.300 RSD
Hennessy V.S	1.050 RSD
Hennessy X.O	3.200 RSD
Hennessy Paradis	14.500 RSD
Remy Martin X.O	3.100 RSD

Votka / *Vodka* 0,04l

Absolut	580 RSD
Grey Goose	990 RSD
Beluga Noble	1.200 RSD

Džin / *Gin* 0,04l

Gordon's Gin	580 RSD
Hendricks's	950 RSD
Bombay Sapphire	730 RSD

Tekila / *Tequila* 0,04l

Sauza Gold	580 RSD
Patrón Silver	1.300 RSD

Rum / *Rum* 0,04l

Bacardi White / <i>Dark</i>	580 RSD
Diplomatico Reserva Exclusiva	1100 RSD
Ron Zacapa	1.750 RSD

Apetisani / *Nuts and Chips*

Kikiriki / <i>Peanuts 100g</i>	400 RSD
Badem / <i>Almonds 100g</i>	560 RSD
Lešnik / <i>Hazelnuts 100g</i>	560 RSD
Pistači / <i>Pistachios 100g</i>	590 RSD





Pivo / Beer

Točeno Zaječarsko pivo 0,3l /
Draft Zaječarsko beer 0,3l **470 RSD**

Točeno Zaječarsko pivo 0,5l /
Draft Zaječarsko beer 0,5l **530 RSD**

Točeno Heineken pivo 0,3l /
Draft Heineken beer 0,3l **510 RSD**

Točeno Heineken pivo 0,5l /
Draft Heineken beer 0,5l **560 RSD**

Zaječarsko svetlo 0,33l /
Zaječarsko lager beer 0,33l **490 RSD**

Zaječarsko tamno 0,33l /
Zaječarsko dark beer 0,33l **490 RSD**

Laško 0,33l **490 RSD**

Birra Moretti 0,33l **490 RSD**

Heineken 0,25l **540 RSD**

Heineken 0.0 Bezalkoholno 0,25l /
Heineken 0.0 Alcohol-free 0,25l **540 RSD**

Heineken Silver 0,33l **540 RSD**

Kapuziner Hefe – Weissbier 0,5 **700 RSD**

Paulaner pšenično 0,33l /
Paulaner wheat beer 0,33l **570 RSD**

Brkkaa ALE, Kabinet Brewery 0,33l **590 RSD**

Vina / Wine



Bela vina iz Srbije / *Serbian White Wine*

Kibic 0,75l / 0,15l	3.300/660 RSD
Podrum – Winery Dragić, Banat Sorta grožđa / Grape – Petra 50%, Neoplanta 25%, Tamnjanika 25%	
Nemirac 0,75l / 0,15l	3.300/660 RSD
Podrum – Winery Dragić, Banat Sorta grožđa / Grape – Pinot Grigio	
Chardonnay Radovanović 0,75l / 0,15l	3.800/760 RSD
Podrum – Winery Radovanović, Šumadija Sorta grožđa / Grape – Chardonnay	
SoviNoa 0.75 l / 0.15 l	3.950/790 RSD
Podrum – Winery Matijšević, Šumadija Sorta grožđa / Grape – Sauvignon Blanc	
Tamnjanika Stota Suza 0,75l / 0,15l	3.850/770 RSD
Podrum – Winery Minić, Župa Sorta grožđa / Grape – Tamnjanika sorta grožđa	
Rizling Rajnski 0,75l / 0,15l	3.850/770 RSD
Podrum – Winery Radovanović, Šumadija Sorta grožđa / Grape – Riesling	
Chardonnay 5 0,75l / 0,15l	4.250/850 RSD
Podrum – Winery Šapat, Fruškogorko vinogorje Sorta grožđa / Grape – Chardonnay	
Trijumf Gold 0,75l	4.400 RSD
Podrum – Winery Aleksandrović, Šumadija Sorta grožđa / Grape – Sauvignon 85%, Pinot Blanc 15%	



Crvena vina iz Srbije / Serbian Red Wine

Aurora 0,75l / 0,15l 3.500/700 RSD

Podrum – Winery Dragić, Banat Sorta grožđa / Grape – Cabernet Sauvignon 40%, Merlot 40%, Frankovka 10%,
Probus 10%

Prokupac Ivanović 0,75l / 0,15l 3.950/790 RSD

Podrum – Winery Ivanović, Župa. Sorta grožđa / Grape – Prokupac 100%

Merlot Madžić 0.75 l / 0.15 l 3.950/790 RSD

Podrum – Winery Madžić, Šumadija / Sorta groždja / Grape – Merlot

Cabernet Sauvignon Radovanović 0,75l / 0,15l 3.950/790 RSD

Podrum – Winery Radovanović, Šumadija. Sorta grožđa / Grape – Cabernet Sauvignon

Regent Reserve 0,75l / 0,15l 5.050/1.010 RSD

Podrum – Winery Aleksandrović, Šumadija. Sorta grožđa / Grape – Cabernet Sauvignon 50%, Merlot 50%

Aurelius 0,75l / 0,15l 4.250/850 RSD

Podrum – Winery Kovačević, Fruškogorsko vinogorje.
Sorta grožđa / Grape – Cabernet Sauvignon 50%, Merlot 50%

Grand Trianon 0.75 l 5.800 RSD

Podrum – Winery Erdevik, Sremski rejon
Sorta grožđa / Grape – Merlot 55%, Syrah 37%, Cabernet Sauvignon 8%

Roze vina / Rose Wine

Randes rose 0,75l / 0,15l 2.900/580 RSD

Podrum – Winery Dragić, Srbija/ Serbia, Banat. Sorta grožđa / Grape – Muscat Hamburg

Šu Šu 0,75l / 0,15l 3.800/760 RSD

Podrum – Winery Šapat, Fruškogorko vinogorje. Sorta grožđa / Grape – Frankovka

Whispering Angel 0,75l 6.400 RSD

Podrum – Winery Chateau d'Esclans, Francuska / France Côtes De Provence
Sorta grožđa / Grape – Grenache, Cinsault, Syrah, Mourvedre

Kuvano vino / Mulled Wine

Kuvano vino / Mulled wine **510 RSD**

Penušava vina / Sparkling Wines

Moet & Chandon Impérial 0,75l / 0,20l **16.700/4.700 RSD**

Šampanjac / Champagne, Francuska / France

Penina Gold 0,75l **6.700 RSD**

Penušavo vino sa 22-karatnim listovima zlata /
Sparkling wine with 22-carat gold leaves, Slovenija / Slovenia

Penušavo vino Kovačević 0.75 l **5.500 RSD**

Podrum – Winery Kovačević, Fruškogorsko Vinogorje
Sorta groždja / Grape – Chardonnay 85 %, Rajnski Rizling 15%

Prosecco 0,75l / 0,15l **3.950/790 RSD**

Penušavo vino / Sparkling wine, Italija / Italy





Prirodna vina iz Srbije / Serbian Natural Wine

Maurer Karom Orange 0,75l / 0,15l 3.950/790 RSD

Podrum - Winery Maurer, Bačka, Sorta grožđa / Grape – Bakator, medenac beli, sremska zelenika

Pinot Noir Maurer 0.75 l / 0.15 l 3.950/790 RSD

Podrum - Winery Maurer, Bačka, Sorta grožđa / Grape – Pinot Noir

Maurer Sott - Sign Of The Times 0,10l 770 RSD

Podrum - Winery Maurer, Bačka, Sorta grožđa / Grape – Pinot Noir, slatko vino-sweet wine

Desertna vina / Dessert wines

Slatka Suza 0,1l 590 RSD

Podrum - Winery Vinska kuća Minića, Srbija-Serbia, Župa

Taylor's Fine Tawny Port 0,1l 690 RSD

Podrum - Winery Quinta and Vineyard Bottlers, Pinhao river, Duoro-Portugal

Bermet beli 0.1 l 640 RSD

Podrum - Winery Veritas Ćuković, Fruškogorsko Vinogorje, Sorta grožđa / Grape - Sauvignon Blanc

Bermet crveni 0.1 l 640 RSD

Podrum - Winery Veritas Ćuković, Fruškogorsko Vinogorje, Sorta grožđa / Grape - Merlot



Klasični kokteli / Classic cocktails



When in Moskva	950 RSD	Tom Collins	840 RSD
Burbon, Aperol, Amaro Montenegro, svež limun / Bourbon, Aperol, Amaro Montenegro, lemon juice		Džin, kisela voda, svež limun / Gin, club soda, lemon juice	
Martini	840 RSD	Mojito	930 RSD
Votka / Džin, suvi vermut / Vodka / gin, dry vermouth		Rum, limeta, nana, kisela voda / Rum, lime, mint, club soda	
White Russian	840 RSD	Margarita	840 RSD
Votka, Kahlua, krem / Vodka, Kahlua, cream		Tekila, Triple Sec, limeta / Tequila, Triple Sec, lime juice	
Cosmopolitan	840 RSD	Aperol Spritz	860 RSD
Votka, Triple Sec, limeta, brusnica / Vodka, Triple Sec, lime juice, cranberry		Prosecco, Aperol, gazirana voda / Prosecco, Aperol, sparkling water	
Bloody Mary	890 RSD	Hugo	860 RSD
Votka, sok od paradajza / Vodka, Bloody Mary mix		Prosecco, sirup od zove, gazirana voda, sveža nana / Prosecco, elderflower syrup, sparkling water, fresh mint	
Old Fashioned	900 RSD	Bellini	820 RSD
Ražani viski, biter, kora limuna i pomorandže, maraskino višnja / Rye whiskey, bitters, lemon & orange peel, maraschino cherry		Prosecco, sok od breskve / Prosecco, peach juice	
Manhattan	840 RSD	Mimosa	820 RSD
Burbon, Vermut, Angostura biter, Maraskino višnja / Bourbon, Martini Rosso, Angostura bitter, Maraschino cherry		Prosecco, sok od pomorandže / Prosecco, orange juice	

*Sve naše poslastice dostupne su i za poneti.
Mogu se naručiti na parče ili na kilogram.*

*Više informacija možete dobiti
direktno u našoj poslastičarnici:*

+381 69 8420 412

+381 11 3642 070

poslasticarnica@hotelmoskva.rs

*Our cakes are available to take away. They
can be ordered by the piece or by the kilo.*

*You can get more information
directly in our patisserie:*

+381 69 8420 412

+381 11 3642 070

poslasticarnica@hotelmoskva.rs





tradicija koja inspiriše

📍 Balkanska 1, Beograd, Srbija 🌐 hotelmoskva.rs 📷 [hotelmoskva](https://www.instagram.com/hotelmoskva) 📍 Hotel Moskva Belgrade

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