



JELOVNIK

MENU



DORUČAK BREAKFAST

HEALTHY START TO THE DAY

Služi se od 8-12:30 h
Served from 8 am to 12:30 pm



KOMPLET LEPINJA / STUFFED FLATBREAD

Namaz od ajvara, domaći kajmak, jaje, lepinje, jagnjeći saft od pečenja
Ajvar spread, homemade kaymak, egg, flatbread, lamb baking juice
480 din.

Dodatak kiselo mleko
Trimings soured milk
100 din.

Dodatak goveđi ramstek 50 g
Trimings Beef rump steak
50 g
200 din.



ITALIJANSKE PRŽENICE / ITALIAN STYLE FRENCH TOAST

Dimljena čureća pršuta, namaz od vlašca, čedar sir
Smoked turkey prosciutto, chive spread, cheddar cheese
590 din.



CHIA DORUČAK / CHIA BREAKFAST

Kokos chia sa ovensim pahuljicama i malinom, limun, med
Coconut chia with oat flakes and raspberry, lemon, honey
410 din.



OMLET SA POVRČEM / OMELETTE WITH VEGETABLES

Tri jaja, sveže povrće, feta sir, paradajz
Three eggs, fresh vegetables, feta cheese, tomato
450 din.



KAČAMAK SA KAJMAKOM / CORNMEAL PORRIDGE WITH KAJMAK

Belo kukuruzno brašno, sir, domaći kajmak, mleko, hrskava slanina
White corn flour, cheese, homemade kaymak, milk, crispy bacon
520 din.



GURMANSKI DORUČAK / GOURMET BREAKFAST

Tri jaja na oko, dimljena kobasica, senf sa slačicom, coleslaw, ajvar, pohovana mocarella
Three fried eggs sunnyside up, smoked sausage, mustard, coleslaw, ajvar, breaded mozzarella
840 din.



BRUSKETA SA AVOKADOM / BRUSCHETTA WITH AVOCADO

Poširana jaja, guacamole, namaz od vlašca
Poached eggs, guacamole, chive spread
650 din.



TORTILJA SA PILETINOM / TORTILLA WITH CHICKEN

Čedar sir, pileći file, ranch dresing, mix salata, pomfrit
Cheddar cheese, chicken fillet, ranch dressing, mixed salad, French fries
710 din.



ZAPEČENI SENDVIČ / BAKED SANDWICH

Mozarela, matovilac, šunka, namaz od pesta, jaje
Mozzarella, lam's lettuce, ham, pesto spread, egg
750 din.

PREDJELA STARTERS

PERFECT START TO A PERFECT MEAL

TB DASKA / TB BOARD

Selekcija sireva i
suhomesnatih proizvoda
za dve osobe

Selection of cheeses and
cured meat products for
two people

300 g
2400 din.



BURATA CAPREZZE

Domaći paradajz, aceto krema,
maslinovo ulje, rukola

Homegrown tomatoes, aceto cream,
olive oil, arugula

1250 din.



TATAR BIFTEK / STEAK TARTARE

Sa aromatičnim puterom

With aromatic butter

1600 din.



ARANCINI

Sa bundevom, punjeni mozzarella
sirom na džemu od paradajza

With pumpkin, stuffed with
mozzarella cheese on tomato jam

810 din.



BRUSKETA PARADAJZ / TOMATO BRUSCHETTA

Mozzarella, svež bosiljak

Mozzarella, fresh basil

580 din.



HRSKAVI GAMBORI / CRISPY PRAWNS

U panko kori sa slatkim čili
sosom i ajoli od belog luka

In panko crumbs with sweet
chili sauce and garlic aioli

820 din.



HRSKAVE TIKVICE / CRISPY ZUCCHINI

Tzatziki sos

Tzatziki sos

580 din.



GRILOVANI SIR SA DŽEMOM OD SMOKVE / GRILLED CHEESE WITH FIG JAM

Miročki sir, humus,
hrskava leblebija

Miroč cheese, hummus,
crispy chickpeas

820 din.

PASTE I RIŽOTA PASTA & RISOTTO

LOVE AT FIRST BITE SMELLS LIKE ITALY



RAVIOLI AL TARTUFO

Biftek u ojster marinadi i domaći ravioli punjeni tartufima u puter sosu
Steak in oyster marinade, with homemade ravioli stuffed with truffles in a butter sauce

1790 din.

CASARECCE SORRENTINA

U kremi od San Marzano pelata, čeri paradajz, svež bosiljak, mozarella

In San Marzano peeled tomatoes cream, cherry tomatoes, fresh basil, mozzarella

950 din.



PAPARDELE AL PESTO ROSSO

Kobasica od divljači u crvenom pesto sosu

Game sausage in red pesto sauce

1420 din.



RISOTTO MORSKI PLODOVI / SEAFOOD RISOTTO

Lignje, gambori, masline, čeri paradajz

Dquid, prawns, olives, cherry tomatoes

1750 din.



RISOTTO AL POLLO

Piletina, dimljena paprika, mladi luk i sveži spanać

Chicken, smoked paprika, spring onion and fresh spinach

1450 din.



PAKERI SA GAMBORIMA / PACKERS WITH PRAWNS

Čeri, beli luk, sos od gambora
Cherry tomatoes, garlic, prawns sauce

1400 din.



TAGLIATELLE SA PILETINOM /

TAGLIATELLE WITH CHICKEN
Tikvica, sušeni paradajz, puter
Zucchini, dried tomatoes, butter

1150 din.



ZAPEČENE NJOKE SA BIFTEKOM /

BAKED GNOCCHI
WITH STEAK
Ragu od vrganja
Porcini mushroom ragout

1500 din.

SALATE, POTAŽI I SUPE SALADS, POTS FRESH & SOUPS

FRESH & TASTY LIKE
CHILDHOOD MEMORIES



**GOVEĐA SUPA /
BEEF SOUP**
480 din.



**POTAŽ DANA /
TODAY'S POTAGE**
480 din.



**MIKS ZELENA SALATA
SA GRANA PADANOM /
MIXED LETTUCE SALAD
WITH GRANA PADANO**
590 din.



**GRČKA SALATA /
GREEKSALAD**
590 din.



**LOSOS GOLICA /
SALMON SQUASH**
Miks salata, kinoa, čeri paradajz
Mixed salad, quinoa, cherry tomatoes
1450 din.



**HRSKAVA PILETINA /
CRISPY CHICKEN**
Miks salata, kikiriki sos,
mango, paprika
Mixed salad, peanut sauce,
mango, paprika
1290 din.



**BISTECCA SALATA /
BISTECCA SALAD**
Miks salata, biftek, aceto od
borovnice, avokado, lešnik
Mixed salad, steak, blueberry
aceto, avocado, hazelnut
1550 din.



**NICOISE SALATA /
NICOISE SALAD**
Tuna, rukola, komorač,
šargarepa, krompir,
jaja prepelice
Tuna, arugula, fennel, carrot,
potato, quail eggs
1550 din.



GLAVNA JELA MAIN DISHES

PLENTY OF PERSONALITY ON EVERY PLATE

SELEKCIJA STEKOVA / KOTLETA / SELECTION OF STEAKS / CUTLETS

Raspitajte se kod konobara
Ask the waiter



PLJESKAVICA

Čedar sir, crni luk, mladi
krompir, kajmak

Cheddar cheese, onion, baby
potatoes, kaymak

1690 din.



BURGER

100% junetina domaće meso,
zemička, čedar, poh mozarela,
rukola, catnijem od kiselog
krastavca

100% beef, homemade meat, bun,
cheddar, fried mozzarella cheese,
arugula, pickled cucumber chutney

1450 din.



TBURGER BLACK ANGUS

Zemička, čedar, salata, paradajz,
burger sos, catnijem od kiselog
krastavca

Bun, cheddar, salad, tomato, burger
sauce, pickled cucumber chutney

1600 din.



PILETINA PARMIGIANA / CHICKEN PARMIGIANA

Piletina, pire od krompira
i Grana Padano sira, džem
od San Marzano paradajza,
mozzarella

Chicken, mashed potatoes
with Grana Padano cheese,
San Marzano tomato jam,
mozzarella

1490 din.



ZAPEČENI LOSOS / BAKED SALMON

Sa marinadom od meda
i slačice, kus-kus, sveža
paprika

With honey and black mustard
marinade on couscous with
fresh paprika

2380 din.



ĆURETINA PICCATA / TURKEY PICCATA

Ćureće skalopine u sosu od
kapa i limuna na kremastom
pireu od krompira i vlašca

Turkey scallopini in caper
and lemon sauce on mashed
potatoes with chives

1450 din.



**SVINJSKI VRAT /
PORK NECK**

Na pireu od šargarepe sa
sosom od suvih šljiva

On carrot puree with
prune sauce

1480 din.



**KOBASICE OD DIVLJAČI /
GAME SAUSAGES**

Na pireu od krompira
i slačice

On mashed potatoes
with black mustard

1450 din.



**ČURETINA HOISIN /
HOISIN TURKEY**

Povrće, pirinač basmati,
hoisin sos

Vegetables, basmati rice,
hoisin sauce

1300 din.



**TELEĆE SKALOPINE /
VEAL SCALLOPS**

Pire od spanača, marinada
od maslinovog ulja i limuna

Spinach puree, olive oil and
lemon marinade

1800 din.



**BIFTEK TALJATA /
TAGLIATA STEAK**

Grilovano povrće

Grilled vegetables

2850 din.



**TUNA STEK /
TUNA STEK**

Na rukoli mariniran
sa togarsijem

On arugula marinated
with Togarashi

2400 din.



**BRANCIN FILETI /
SEA BASS FILLETS**

Sos od gambora sa
sotiranim povrćem

Prawns sauce with
sauteed vegetables

2100 din.

DEZERTI DESSERTS

SWEET DELIGHTS AWAIT
WITH EVERY DESSERT.

**TB PALAČINKE U
VANIL KREMU /
TB PANCAKES IN
VANILLA CREAM**
550 din.



**CHOCO TRIKOLORE /
CHOCO TRIKOLORE**

Troslojni kolač od belog,
mlečnog i crnog musa

Three-layer cake made of white,
milk and black mousse

550 din.



**RAW CAKE /
RAW CAKE**

Kolač bez dodatog šećera, podloga
od urmi i bademovog brašna, krem
na bazi indijskog oraha, malina,
kokosove kreme i meda

Cake without added sugar, base made
of dates and almond flour, cream based
on cashews, raspberries, coconut cream
and honey

550 din.



**KOLAČ SA MAKOM /
POPPY CAKE**

Pečena krema sa mascarpone sirom,
makom, višnjama i marcipanom

Baked cream with mascarpone
cheese, poppy seeds, sour cherries and
marzipan

550 din.



**PISTAĆ MALINA /
RASPBERRY PISTACHIO**

Kolač od dva pistać kreme,
kora od marcipana i pistaća,
insert domaći pire od
pasirane maline

Dessert with two pistachio
creams, marzipan and
pistachio crust, filled with
homemade raspberry puree

600 din.



**TART SA VANILOM
I SVEŽIM VOĆEM /
FRESH FRUIT TART**

Hrskava korpica od
bademovog brašna i putera
napunjena francipanom,
domaćim džemom od malina,
vanil kremom i svežim
voćem

A crunchy basket of almond
flour and butter filled with
frangipane, homemade
raspberry jam, vanilla cream
and fresh fruit

550 din.



**KAPRI /
CAPRI**

Sočna kora od putera i
bademovog brašna, mus
od mlečne čokolade, jagoda
pire sa seckanim svežim
jagodama, mus od bele
čokolade

Juicy cake layer made from
butter and almond flour, milk
chocolate mousse, strawberry
puree with chopped fresh
strawberries, white chocolate
mousse

550 din.



Tocca Bocca

caffè&food bar



Gluten free



Vege ili opcija da bude vege
Vege or optional vege

*za posna jela konsultovati se sa konobarom /
ask the waiter for fasting meals



We are here

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DMS Lat: 44° 47' 13.9092" N
Longitude: 20.457273
DMS Long: 20° 27' 26.1828" E