



MENU



ENGLISH

NAVIS
HOTEL ★ ★ ★ ★
COLD STARTERS

Squid and shrimp pate (on a bed of toasted tortilla, flavored radicchio, feta cheese and apricot jam sauce, bruschetta - 3 pieces)	15,00 KM
Posavina platter (for two persons) ("Kulen", prosciutto, pancetta, fresh cheese, homemade cream, Livno cheese)	24,00 KM
Cheese platter (Grana Padano parmesan, gorgonzola, brie, smoked cheese)	18,00 KM
Carpaccio con Buratta (thinly sliced steak, arugula, Italian cheese made from mozzarella and cream, capers, olive oil)	27,00 KM
Burrata Arugula (mozzarella cheese and cream on a bed of arugula salad and cherry tomatoes with olive oil)	19,00 KM

WARM STARTERS

Bruschetti – Italiano ...NEW (bread from the bread oven, pesto, gouda, Italian salsa made from domestic tomatoes, olives, capers and pesto sauce, mozzarella, parmesan, julienne of homemade "Kulen")	12,00 KM
Bruschettas with 4 sorts of cheese (baguette baked with 4 sorts of cheese, dried tomatoes and pesto)	10,00 KM
Shrimp tails in tempura (breaded in tempura and panko breadcrumbs with sweet/spicy sauce, Lambis lettuce)	24,00 KM

SOUPS

Beef soup with semolina dumpling and vegetables	6,00 KM
Pumpkin cream soup	8,00 KM
Shrimp cream soup	8,00 KM

PIZZA BREAD

Warm bun from the bread oven	1,50 KM
Pizza dough focaccia (olive oil, garlic)	3,00 KM

SIDE SALADS

Cabbage salad	5,00 KM
Shopska salad (bell pepper, tomato, cucumber, feta, cream, dressing)	7,00 KM
Mixture of green salads (mix of green salads, lamb's lettuce, arugula, cherry tomatoes with homemade dressing)	7,00 KM
Mixed salad (tomato, cucumber, bell pepper, lettuce, with homemade dressing)	7,00 KM
Rucola con Grana Padano e pomodorini (arugula with Grana Padana and cherry tomatoes)	8,00 KM
Roasted Spicy Peppers ...NEW (Marinade made of garlic, oil, vinegar and parsley)	7,00 KM
Sauerkraut salad ...NEW	5,00 KM
Greek salad (bell pepper, tomato, cucumber, olives, onion, feta, dressing)	8,00 KM



SPECIALTY OF THE HOUSE

Slavonian fish stew a la Navis ...NEW (fresh carp fillet, homemade pasta)	25,00 KM
Perkelt - traditional Catfish stew ...NEW (fresh catfish fillet, homemade pasta)	36,00 KM

FRESHWATER FISH SPECIALITIES

Zander Filet baked in Jospier oven (chard mix, spinach, potatoes)	29,00 KM
Zander Filet breaded in Panko (wok vegetables, baked potatoes, sweet chilli sauce)	29,00 KM
Zander Fillet in Sour Cream (zander fillet, broccoli, potato, sour cream, garlic, white wine)	30,00 KM
Zander fillet baked with smoked cheese ...NEW (zander fillet, homemade pasta, smoked cheese, cream, garlic marinade)	30,00 KM
Catfish with cream ...NEW (catfish fillet, Swiss chard, potatoes, cream and horseradish sauce)	28,00 KM
Catfish cutlets ...NEW (Swiss chard, potatoes, garlic marinade)	28,00 KM
Fried carp ...NEW (carp fillet, domestic spicy pepper sauce, mashed potatoes)	27,00 KM
Fried carp ...NEW (carp fillet, Swiss chard, potatoes)	27,00 KM

SALTWATER FISH SPECIALITIES

Breaded squid (French fries and tartar sauce)	26,00 KM
Stuffed squid (squid stuffed with turkey ham and smoked cheese, served with potatoes and arugula)	28,00 KM
Mediterranean-style squid (grilled squid, potatoes, Swiss chard, cherry tomato salsa, olives, capers, corn)	26,00 KM
Octopus from the Jospier grill (juicy octopus arms baked in the Jospier grill, sauteed potatoes, cherry tomatoes, olives, capers and garlic in white wine)	38,00 KM
Shrimps Buzara style ...NEW (in a sauce of garlic, white wine, fresh herbs and breadcrumbs)	27,00 KM
Salmon Teriyaki (salmon fillet baked with Teriyaki sauce, vegetable risotto, ginger and soy sauce)	35,00 KM



SALADS

Chicken fillet salad in flavored breadcrumbs (mix of green salads, tomato, pepper, corn, lamb's lettuce, rocket, parmesan, cocktail sauce)	21,00 KM
Caesar salad with chicken and bacon (mix of green salads, marinated chicken fillet, crispy pancetta, cherry, homemade flavored croutons, arugula, Grana Padano parmesan, basil as decoration)	21,00 KM
Salad with octopus (octopus, Lamb's lettuce, arugula, tomato, baby pickled capers, capers with stem, olive oil, lemon juice)	24,00 KM
Steak salad ...NEW (mix of green salads, cherry tomatoes, julienne cucumber, gorgonzola, pear, walnuts, fig jam, croutons, aromatic grilled steak, homemade dressing)	26,00 KM

PASTA

Sicilian-style tagliatelle (butter, chicken fillet, garlic, white wine, dried tomato paste, capers, leek, pepperoncini, Grana Padano parmesan, cooking cream)	21,00 KM
Tagliatelle Cardinal with smoked turkey (smoked turkey, smoked cheese, pork prosciutto, garlic, butter, white wine, cream cheese, oyster sauce, Grana Padano parmesan, cream)	23,00 KM
Tagliatelle with prawns (prawn tails in a cream of sun-dried tomatoes, leeks, Grana Padano parmesan, garlic and white wine, homemade prawn stock, cream)	26,00 KM
Tagliatelle Arrabbiata with steak ...NEW (aged steak pieces in a spicy tomato sauce with chili pepper, garlic and sun-dried tomato paste and fresh herbs)	26,00 KM
Gnocchi in truffle and hazelnut cream (gnocchi, chicken fillet, hazelnut paste, broccoli, truffle, Grana Padano parmesan)	23,00 KM

RISOTTO

Buttered prawn risotto (prawns, garlic, white wine, sun-dried tomato pesto, Carnaroli rice, prawn stock, Grana Padano parmesan, parsley)	26,00 KM
Milanese risotto (chicken fillet, saffron, white wine, butter, parmesan cheese)	22,00 KM
Risotto with steak, porcini mushrooms and mushrooms (marinated beef fillet, porcini mushrooms, garlic, butter, white wine, oyster sauce, Grana Padano parmesan, parsley)	27,00 KM
Risotto with saffron and grilled squid ...NEW (creamy risotto with saffron, butter, white wine and parmesan with grilled squid)	27,00 KM
Risotto Verde with Chicken ...NEW (creamy risotto with pieces of chicken fillet, butter, hazelnuts, baby spinach, cream cheese, parmesan and cognac)	22,00 KM



CHICKEN

Crispy chicken roll (stuffed with mozzarella, prosciutto and fresh peppers, topped with homemade bacon, served with roasted vegetables and potato wedges, BBQ sauce)	26,00 KM
Chicken Caprese ...NEW (chicken fillet stuffed with pesto sauce, mozzarella, sun-dried tomatoes, cream cheese sauce, parmesan and hazelnuts, wok vegetables, dollar chips)	26,00 KM
Holiday Chicken ...NEW (chicken fillet breaded in breadcrumbs and sesame, gorgonzola sauce, french fries)	26,00 KM
Boneless chicken drumstick on mushroom risotto (boneless drumstick, rice, mushrooms, porcini mushrooms, parmesan)	25,00 KM
Chicken sticks in gorgonzola sauce (chicken fillet breaded in breadcrumbs and sesame, gorgonzola sauce, french fries)	23,00 KM

TURKEY

Turkey with domestic mlinci (mlinci, turkey fillet, cream, gorgonzola, oyster sauce)	26,00 KM
Smoked turkey with 5 types of cheese sauce (walnuts, baked potatoes, wok vegetables)	27,00 KM

DUCK SPECIALITY

Pink duck breast in Teriyaki sauce (served on pumpkin puree and potato)	32,00 KM
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PORK

Marinated neck (marinated pork neck, baked potatoes, domestic spicy pepper sauce)	24,00 KM
Pork fillet tagliata ...NEW (pork fillet with baked flatbread and truffles, demi-glace sauce and sliced parmesan)	30,00 KM
Creamy potato medallions (pork fillet, crispy pancetta, mileram, thyme)	29,00 KM
Pork fillet stuffed with prosciutto and cheese (served on roasted vegetables and baked potatoes with a dollop of ripe sour cream)	29,00 KM

VEAL

Veal steak with truffle sauce (mashed potatoes with cream cheese and crispy onions)	36,00 KM
Slow roast veal (roasted potatoes and vegetables, roast sauce, demi-glace sauce)	29,00 KM
Veal medallions (baked potatoes, wok vegetables, bearnaise sauce)	40,00 KM
Veal Saute ...NEW (slow-cooked pieces of veal in a creamy carrot, mushroom and mustard sauce, mashed potatoes and Brussels sprouts)	28,00 KM



Braised lamb shank 37,00 KM
(with zucchini and tomato ragu, "au gratin" potatoes)

WOK

Chicken wok 23,00 KM
(chicken fillet, wok vegetables, wok Asia sauce)

Gamber Wok 27,00 KM
(shrimp, wok vegetables, wok Asia sauce)

Diced chilli steak 32,00 KM
(spicy pieces of beef steak, basmati rice)

BEEF

Tagliata con Manzo 46,00 KM
(beef steak cut into tagliat, arugula, cherry tomatoes, olive oil, Grana Padano parmesan, capers)

Steak with Foie Gras 46,00 KM
(mashed potatoes and truffles, julienne vegetables)

Steak Natur 46,00 KM
(aged beef steak from Jospier grill, served with roasted potatoes and vegetables, demi-glace sauce)

Steak in olive oil with grilled vegetables 46,00 KM
(aceto balsamico, soy sauce, rosemary, thyme, sea salt, zest lemon, freshly cracked pepper)

Steak with mushroom sauce 46,00 KM
(baked potatoes, wok vegetables)

Steak in green pepper sauce 46,00 KM
(au gratin potatoes, broccoli with roast beef, garlic and almonds)

Medallions in forest mushroom sauce 38,00 KM
(beef medallions, mushrooms, porcini mushrooms, roasted potatoes, wok vegetables)

JOSPIER GRILL

Meat platter (1 person) 36,00 KM
(Veal cutlets, medallions of beef steak, boneless chicken drumstick, kofta kebab, sudzukice, crispy onions, roasted vegetables, baked potatoes, ajvar, BBQ sauce, Chilli e olio)

AGED MEAT

Dry ripening refines the meat, gives it softness, fine texture and more intense smell and aroma.

T-bone steak - "Dry Aged" 100 g 11,00 KM

Rib-eye steak - "Dry Aged" 100 g 12,00 KM

New York Strip Loin - "Dry Aged" 100 g 12,00 KM

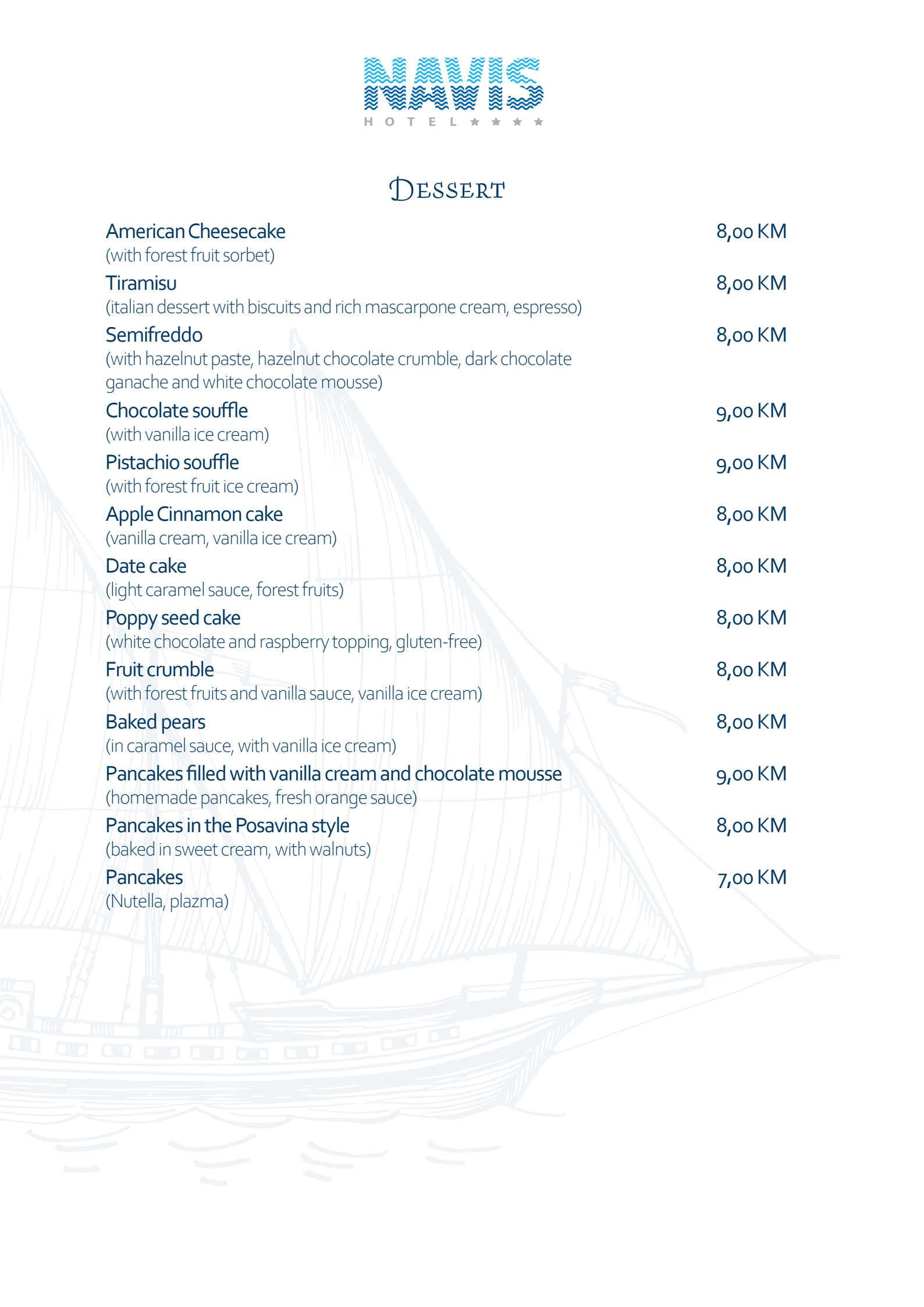
Side dish and sauce of your choice



VERA PIZZA NAPOLETANA

Funghi (Dolcemilio tomato puree , mozzarella, mushrooms, extra virgin olive oil)	13,00 KM
Con Burrata (Dolcemilio tomato puree, basil, mozzarella, extra virgin olive oil, mortadella, pistachio paste, burrata)	19,00 KM
Margherita (Dolcemilio tomato puree, fresh basil, mozzarella, extra virgin olive oil)	12,00 KM
Vesuvio (Dolcemilio tomato puree, prosciutto cotto (ham), mozzarella, extra virgin olive oil, fresh basil)	14,00 KM
Capricciosa (Dolcemilio tomato puree, prosciutto cotto (ham), fresh button mushrooms, mozzarella, extra virgin olive oil, fresh basil)	16,00 KM
Pancetta (Dolcemilio tomato puree, mozzarella, homemade pancetta, extra virgin olive oil, oregano, pickled hot peppers, fresh basil)	16,00 KM
Posavka (Dolcemilio tomato puree, mozzarella, pancetta, spicy Kulen salami, prosciutto San Daniele, jalapeno pepper, fresh basil, extra virgin olive oil)	19,00 KM
Quatro Formaggi (Dolcemilio tomato puree, mozzarella, edamer/gouda, gorgonzola, grated parmesan, fresh basil, extra virgin olive oil)	17,00 KM
Navis (Dolcemilio tomato puree, mozzarella, prosciutto San Daniele, aragula, cherry tomatoes, grated parmesan, extra virgin olive oil, olives)	20,00 KM
Salami (Dolcemilio tomato puree, fresh basil, mozzarella, winter salami, extra virgin olive oil)	14,00 KM
Vegeteriana (Dolcemilio tomato puree, fresh mushrooms, sauteed peppers and zucchini, daterini tomatoes, sweet corn, rocket, oregano, extra virgin olive oil)	16,00 KM
Al tonno (Dolcemilio tomato puree, cheese, tuna, red onion, oregano)	16,00 KM
Paesano (Dolcemilio tomato puree, cheese, ham of your choice (turkey, pork), mushrooms, pancetta, feta cheese, oregano)	18,00 KM

DESSERT



American Cheesecake (with forest fruit sorbet)	8,00 KM
Tiramisu (italian dessert with biscuits and rich mascarpone cream, espresso)	8,00 KM
Semifreddo (with hazelnut paste, hazelnut chocolate crumble, dark chocolate ganache and white chocolate mousse)	8,00 KM
Chocolate souffle (with vanilla ice cream)	9,00 KM
Pistachio souffle (with forest fruit ice cream)	9,00 KM
Apple Cinnamon cake (vanilla cream, vanilla ice cream)	8,00 KM
Date cake (light caramel sauce, forest fruits)	8,00 KM
Poppy seed cake (white chocolate and raspberry topping, gluten-free)	8,00 KM
Fruit crumble (with forest fruits and vanilla sauce, vanilla ice cream)	8,00 KM
Baked pears (in caramel sauce, with vanilla ice cream)	8,00 KM
Pancakes filled with vanilla cream and chocolate mousse (homemade pancakes, fresh orange sauce)	9,00 KM
Pancakes in the Posavina style (baked in sweet cream, with walnuts)	8,00 KM
Pancakes (Nutella, plazma)	7,00 KM

HOT BEVERAGES

Espresso + water	2,50 KM
Espresso with whipped cream + water	3,00 KM
Espresso with cream + water	3,00 KM
Espresso with milk + water	3,00 KM
Espresso Cappuccino + water	3,00 KM
Latte Macchiato + water	3,50 KM
Nescafe + water	3,50 KM
Nescafe 2u1 + water	3,50 KM
Nescafe 3u1 + water	3,50 KM
Cappuccino instant milk + water	3,50 KM
Hot chocolate + water	3,50 KM
Tea with honey and lemon	3,00 KM

BEERS

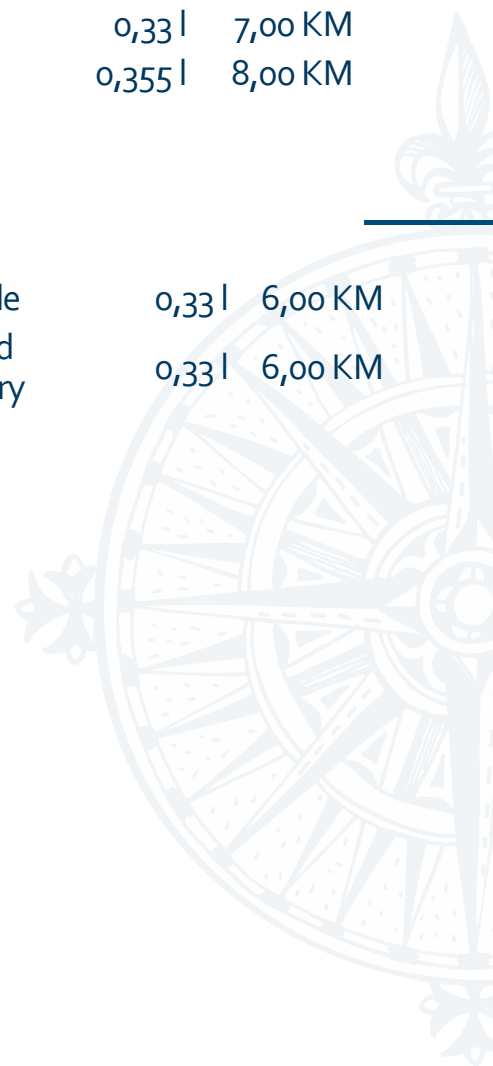
Ožujsko beer on tap	0,30 l	4,50 KM
Ožujsko	0,33 l	5,00 KM
Ožujsko lemon	0,33 l	5,00 KM
Staropramen	0,33 l	5,00 KM
Bavaria	0,25 l	5,50 KM
Bavaria 0.0%	0,25 l	5,50 KM
Beck's	0,33 l	6,00 KM
Stella Artois	0,33 l	6,00 KM
Franziskaner	0,50 l	8,00 KM
Guinness	0,33 l	6,50 KM
Leffe Blonde	0,33 l	7,00 KM
Leffe Brune	0,33 l	7,00 KM
Corona	0,355 l	8,00 KM

NON-ALCOHOLIC BEVERAGES

Mineral water on tap	0,10 l	1,00 KM
Sodas	0,25 l	4,00 KM
Juices	0,25 l	5,00 KM
Natural juices	0,20 l	4,00 KM
Squeezed orange	0,20 l	6,00 KM
Cedevita Orange / Lemon	0,20 l	4,00 KM
Red Bull	0,25 l	6,00 KM
Red Bull Sugarfree	0,25 l	6,00 KM
Hidra Iso/Up	0,50 l	5,50 KM
Jana	0,33 l	3,00 KM
Jana Vitamin	0,33 l	4,00 KM
Jamnica	0,25 l	3,00 KM
Sarajevski Kiseljak	0,25 l	4,00 KM
Sensation	0,25 l	4,00 KM
Jana	0,75 l	7,00 KM
Jamnica	0,75 l	7,00 KM

CIDERS

Somersby Apple	0,33 l	6,00 KM
Aspall Pip&Wild Apple/Raspberry	0,33 l	6,00 KM



ALCOHOLIC BEVERAGES

Domestic alcoholic beverages	0,03 l	4,00 KM
Foreign alcoholic beverages	0,03 l	4,50 KM
Bacardi light	0,03 l	5,00 KM
Jägermeister	0,03 l	5,00 KM
Meduška	0,03 l	4,50 KM
Tequila	0,03 l	5,00 KM
Viljamovka	0,03 l	8,00 KM
Martini Bianco	0,10 l	8,00 KM
Jack Daniel's	0,03 l	6,50 KM
Jack Daniel's Single Barrel	0,03 l	9,00 KM
Jack Daniel's Gentleman Jack	0,03 l	8,00 KM
Teranino	0,03 l	7,00 KM
Bailey's	0,03 l	5,50 KM
Chivas Regal	0,03 l	8,00 KM
Johnnie Walker Red Label	0,03 l	6,00 KM
Johnnie Walker Black Label	0,03 l	10,00 KM
Pelinkovac Antique	0,03 l	6,00 KM
Hennessy	0,03 l	8,00 KM
Courvoisier	0,03 l	8,00 KM
Remy Martin	0,03 l	9,00 KM

COCKTAILS

Cuba libre	9,00 KM
Tequila Sunrise	9,00 KM
Pina Colada	9,00 KM
Pinky Colada	8,50 KM
Cosmopolitan	7,00 KM
Margarita	10,00 KM
Cocktail Hugo	9,00 KM
Cocktail Navis	10,00 KM
Long Island Iced Tea	9,00 KM
Sex On The Beach	9,00 KM
Blue Lagoon	8,00 KM
Hawaiian	9,00 KM
Mojito	9,00 KM
Gin Classic	9,50 KM
Aperol Spritz	10,00 KM
Lillet Wildberry	10,00 KM

NON-ALCOHOLIC COCKTAILS

Simply Red	6,50 KM
Mambo	5,00 KM
Coconut Kiss	10,00 KM
Virgin Colada	9,00 KM
Virgin Mojito	6,00 KM

CHAMPAGNES AND SPARKLING WINES

Prosecco extra dry Lamberti, Veneto, Italy	0,75 l	55,00 KM
Prosecco extra dry Villa Sandi, Treviso, Italy	0,75 l	70,00 KM
Moët & chandon brut imperial Champagne, France, Brut	0,75 l	195,00 KM
Domano Vinarija Domano, Hercegovina, BiH	0,75 l	40,00 KM
Domano Gold with gold leaves Vinarija Domano, Hercegovina, BiH	0,75 l	135,00 KM
Champagne Rosé Impérial Brut Moët & Chandon, France	0,75 l	150,00 KM

BOSNIA WHITE WINES

Sophia Special Edition Carska vina, Grgo Vasilj	0,75 l	50,00 KM
Žilavka carska Vasilj, Hercegovina, BiH	0,75 l	40,00 KM
Žilavka Vinogradi Nuić, Hercegovina, BiH	0,75 l	40,00 KM
Žilavka selekcija Vinarija Nuić, Hercegovina, BiH	0,75 l	55,00 KM
Žilavka Vinarija Domano, Hercegovina, BiH	0,75 l	30,00 KM
Cuvée white Vinarija Domano, Hercegovina, BiH	0,75 l	45,00 KM
Teuta Žilavka selekcija Hercegovina VINO, Hercegovina, BiH	0,75 l	50,00 KM
Žilavka Mostar Barrique Hercegovina VINO, Hercegovina, BiH	0,75 l	60,00 KM

EUROPEAN WHITE WINES

Chablis Domaine Laroche, France	0,75 l	75,00 KM
Sauvignon blanc attitude Pascal Jolivet, Touraine, France	0,75 l	95,00 KM
Trebbiano d'Abruzzo DOC Marina Cvetić, Italy	0,75 l	90,00 KM

CROATIAN WHITE WINES

Graševina mlado vino Vinogorje Kutjevo, Slavonija, Croatia	0,75 l	35,00 KM
Graševina vrhunska Vinogorje Kutjevo, Slavonija, Croatia	0,75 l	40,00 KM
Graševina Krauthaker, Slavonija, Croatia	0,75 l	50,00 KM
Graševina kasna berba Krauthaker, Slavonija, Croatia	0,75 l	60,00 KM
Graševina kvalitetna Vinogorje Kutjevo, Slavonija, Croatia	0,187 l	6,50 KM
Traminac vrhunski Iločki podrumi, Srijem, Croatia	0,75 l	55,00 KM
Malvazija Vina Kozlović, Istra, Croatia	0,75 l	65,00 KM
Malvazija selekcija Vina Kozlović, Istra, Croatia	0,75 l	100,00 KM
Graševina vrhunska Iločki podrumi, Srijem, Croatia	0,75 l	40,00 KM
Malvazija Radovan, Istra, Croatia	0,75 l	50,00 KM
Chardonay Vinarija Galić, Croatia	0,75 l	75,00 KM

BOSNIA AND HERZEGOVINA RED WINES

David Special Edition 0,75 l 60,00 KM
Grgo Vasilj, Carska vina

Blatina carska 0,75 l 45,00 KM
Vasilj, Hercegovina, BiH

Blatina 0,75 l 35,00 KM
Vinogradi Nuić,
Hercegovina, BiH

Trnjak Premium 0,75 l 85,00 KM
Vinogradi Nuić,
Hercegovina, BiH

Domano Blatina 0,75 l 35,00 KM
Vinarija Domano,
Hercegovina, BiH

Blatina selekcija 0,75 l 50,00 KM
Vinarija Domano,
Hercegovina, BiH

Trnjak 0,75 l 50,00 KM
Vinarija Domano,
Hercegovina, BiH

Cuvée red 0,75 l 50,00 KM
Vinarija Domano,
Hercegovina, BiH

Blatina Grand Cru 0,75 l 110,00 KM
Hercegovina VINO,
Hercegovina, BiH

Teuta Trnjak 0,75 l 50,00 KM
Hercegovina VINO,
Hercegovina, BiH

Blatina Barrique 0,75 l 75,00 KM
Hercegovina VINO,
Hercegovina, BiH

EUROPEAN RED WINES

Montepulciano 0,75 l 100,00 KM
Marina Cvetić
Masciarelli, Abruzzo, Italy

Chateaneuf du pape 0,75 l 150,00 KM
Ogier, Rhone, France

Brunello di 0,75 l 150,00 KM
Montalcino
Italy

Sito moresco langhe 0,75 l 250,00 KM
Gaja, Langhe, Italy

Vino voćno kupinovo 0,2 l 6,50 KM
Župa

CONTINENTAL RED WINES

Shiraz 0,75 l 60,00 KM
Cape Mentelle,
Australia

CROATIAN RED WINES

Cabernet 0,75 l 50,00 KM
sauvignon merlot

Vina Belje, Baranja,
Croatia

Dingač 0,75 l 75,00 KM
Vinarija Dingač,
Dalmacija, Croatia

Plavac 0,187 l 6,50 KM
Vinarija Dingač,
Dalmacija, Hrvatska

Pelješac 0,75 l 30,00 KM
Vinarija Dingač,
Dalmacija, Croatia

Pinot Crni 0,75 l 60,00 KM
Vinarija Galić,
Hrvatska

Zlatan plavac 0,75 l 80,00 KM
Plenković, Dalmacija,
Croatia

Zlatan plavac 0,75 l 95,00 KM
barique
Plenković, Dalmacija,
Croatia

Zlatan plavac 0,75 l 150,00 KM
Grand Select
Plenković, Dalmacija,
Croatia

Rose Deklić 0,75 l 60,00 KM
Vina Deklić, Croatia

Teran Kabola 0,75 l 70,00 KM
Istra, Hrvatska

Cuvée Josić 0,75 l 70,00 KM
Josić, Hrvatska



Thank you for visiting.

DID YOU PAY AND DIDN'T GET AN INVOICE OR
DID YOU GET AN INAPPROPRIATE INVOICE WITH
INCORRECT ISSUE TIME OR PRICE?

CALL IMMEDIATELY
NUMBER **063 833 300** AND RESTAURANT NAVIS
WILL REWARD YOU WITH THE AMOUNT OF 50 KM!

Dear guests, if you have not received the bill,
you are not obliged to pay it!