



MENU



ENGLISH



With the arrival of spring, one of the season's most elegant ingredients makes its way to the table - asparagus.



Our seasonal menu is dedicated to celebrating this remarkable vegetable through a series of thoughtfully crafted dishes. Here, its delicate freshness is paired with rich textures, refined sauces, and carefully selected ingredients.

From velvety soups and refined starters to indulgent risottos and elegant fish and meat creations, each dish is designed to highlight the natural beauty and true seasonal character of asparagus.

Enjoy your meal!

SEASONAL MENU

ASPARAGUS

Creamy asparagus soup ...NEW (velvety texture, almonds, delicate white cream) 	10,00 KM
Asparagus in tempura ...NEW  (crispy tempura, sweet chilli sauce)	16,00 KM
Asparagus gratin ...NEW  (béchamel-saffron sauce, parmesan, cherry tomato salsa)	15,00 KM
Sauteed asparagus ...NEW  (2 quail eggs, cooked premium ham, baby potatoes, strawberries)	16,00 KM
Risotto with asparagus ...NEW  (mascarpone, parmesan, creamy elegance)	24,00 KM
Veal medallions Navis ...NEW  (glazed mushrooms, saffron, asparagus, baby potatoes, Béarnaise sauce)	40,00 KM
Filet mignon ...NEW  (juicy steak, asparagus, creamy pepper sauce or fine white sauce)	52,00 KM
Steak tagliata ...NEW  (rucola, cherry tomatoes, parmesan cheese, asparagus)	51,00 KM
Veal Steak ...NEW  (in its own juice, baby potatoes buttered, asparagus)	39,00 KM
Rolled salmon ...NEW  (asparagus, strawberries, berries, Béarnaise sauce)	38,00 KM
Octopus and asparagus ...NEW  (black polenta, hollandaise sauce, baby potatoes, chimichurri dressing)	40,00 KM

COLD STARTERS

Steak tartare ...NEW (Raw beef steak, egg yolk, capers, lemon, mustard)	24,00 KM
Foie gras ...NEW (Goose liver pâté, crostini, homemade fig marmalade)	29,00 KM
Burrata on tomato jam ...NEW (Italian buffalo cheese, basil cream, almond flakes, fresh local tomatoes)	20,00 KM
Carpaccio di Manzo con Burrata...NEW (Thinly sliced beef steak seasoned with extra virgin olive oil and fresh herbs, served with burrata and fresh salad)	24,00 KM
Octopus salad (Octopus, Lamb's lettuce, arugula, tomato, baby pickled capers, capers with stems, olive oil, lemon juice)	25,00 KM
Squid and shrimp pate (On a bed of toasted tortilla, flavored radicchio, feta cheese and apricot jam sauce, bruschetta - 3 pieces)	17,00 KM
Posavina platter (for two people) (“Kulen”, prosciutto, pancetta, fresh cheese, breaded olives, homemade sour cream, Livno cheese)	25,00 KM
Cheese platter (Grana Padano parmesan, gorgonzola, brie, smoked cheese)	18,00 KM

WARM STARTERS

Crispy smoked turkey roll ...NEW (Smoked turkey fillet, pumpkin butter sauce)	16,00 KM
Tempura shrimp tails (Breaded in tempura and panko breadcrumbs, sweet/spicy sauce, Lamb's lettuce)	24,00 KM
Bruschette tricolore ...NEW (Crispy bread spread with basil pesto, topped with chopped tomatoes, mozzarella, olive oil, arugula, and cherry tomatoes)	12,00 KM
Bruschette Italiano (Bread from the bread oven, pesto, gouda, Italian homemade tomato salsa, olives and capers, mozzarella, parmesan, julienne of homemade “Kulen”)	13,00 KM
Breaded mozzarella sticks ...NEW (Crispy breaded mozzarella sticks served with creamy aioli sauce)	15,00 KM
Homemade gibanica (for 2 people) ...NEW (Cottage cheese and cream, puff pastry)	16,00 KM

SOUPS

Chicken bracing Soup ...NEW (chicken soup with meat, root vegetables and a light cream mixture)	10,00 KM
Creamy celery and truffle soup ...NEW	9,00 KM
Pumpkin cream soup	9,00 KM
Beef soup with semolina dumpling and vegetables	7,00 KM

PIZZA BREAD

Flavored sticks ...NEW (garlic and basil oil)	1,50 KM
Warm bun from the bread oven	2,50 KM
Pizza dough focaccia (olive oil, garlic)	3,50 KM

SIDE SALADS

Roasted Red Pepper Fillets with Garlic ...NEW (olive oil, garlic leaves, parsley)	8,00 KM
Tzatziki salad ...NEW (Fresh cucumbers with sour cream, dill, and garlic)	7,00 KM
Tomato and feta cheese salad ...NEW (cheese and olive oil)	7,00 KM
Shopska salad (bell pepper, tomato, cucumber, feta, cream, dressing)	8,00 KM
Mixture of green salads (mix of green salads, lamb's lettuce, arugula, cherry tomatoes with homemade dressing)	8,00 KM
Mixed salad (tomato, cucumber, bell pepper, lettuce, with homemade dressing)	8,00 KM
Greek salad (bell pepper, tomato, cucumber, olives, onion, feta, dressing)	9,00 KM
Rucola con Grana Padano e pomodorini (arugula with Grana Padano and cherry tomatoes)	9,00 KM
Roasted spicy peppers (Marinade made of garlic, oil, vinegar and parsley)	8,00 KM
Cabbage salad	6,00 KM



FRESHWATER FISH

ZANDER

80,00 KM/kg

Whole specimens of the highest quality, selected according to daily availability

The price is calculated according to the selected weight of the fish

PREPARATION:

Grill - baked over an open flame, with an accentuated natural aroma and texture

Oven - slow roasted with baby potatoes and seasonal vegetables

Home-style - fried whole fish, served on steaks

OPTIONAL SIDE DISHES:

5,00 KM/kom

Potato slices from the pan

Baby potatoes in butter

Swiss chard and potatoes

Grilled seasonal vegetables

SEA FISH

SEA BASS

105,00 KM/kg

GILTHEAD SEA BREAM

95,00 KM/kg

JOHN DORY

170,00 KM/kg

DENTEX

170,00 KM/kg

The fish is served as a whole specimen, selected according to size and availability

The price is calculated according to the selected weight of the fish

PREPARATION:

Grill - baked over an open flame, with an accentuated natural aroma and texture

Oven - slow roasted with baby potatoes and seasonal vegetables

In a coarse salt crust, baked to perfect juiciness

OPTIONAL SIDE DISHES:

5,00 KM/kom

Potato slices from the pan

Baby potatoes in butter


Swiss chard and potatoes

Grilled seasonal vegetables

FRESHWATER FISH SPECIALITIES

Slavonian fish stew a la Navis (fresh carp fillet, homemade pasta)	27,00 KM
Breaded zander cutlets ...NEW (crispy breaded zander cutlets served with potato salad)	32,00 KM
Catfish cutlets ...NEW (catfish choppers, warm potato salad with fried tomatoes and olives)	30,00 KM
Fried carp ...NEW (carp fillet, homemade chili sauce, vegetable ratatouille, homemade french fries)	28,00 KM
Zander Filet baked in Josper oven (chard mix, potatoes)	31,00 KM
Zander Filet breaded in Panko (wok vegetables, baked potatoes, sweet chilli sauce)	31,00 KM
Zander Fillet baked in sour cream (zander fillet, broccoli, potato, sour cream, garlic, white wine)	32,00 KM

SALTWATER FISH SPECIALITIES

Sea bass (fresh portioned sea bass served with a mix of chard, potatoes and baby spinach)	38,00 KM
Sea bass fillet ...NEW (sea bass fillet in shrimp sauce, with cherry tomatoes and julienne vegetables)	35,00 KM
Salmon fillet ...NEW (juicy salmon fillet served with julienne vegetables, green asparagus and curry-flavoured risotto) 	38,00 KM
Tuna in sesame crust ...NEW (grilled vegetables, sautéed baby spinach)	38,00 KM
Octopus from the Josper grill (juicy octopus arms baked in the Josper grill, sauteed potatoes, cherry tomatoes, olives, capers and garlic in white wine)	40,00 KM
Stuffed squid (squid stuffed with turkey ham and smoked cheese, served with potatoes and arugula)	30,00 KM
Breaded squid (french fries and tartar sauce)	28,00 KM
Mediterranean-style squid (grilled squid, potatoes, Swiss chard, cherry tomato salsa, olives, capers, corn)	30,00 KM

SALADS

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)	22,00 KM
Breaded chicken fillet salad (mix of green salads with vegetables, parmesan and cocktail sauce)	23,00 KM
Breaded squid salad (breaded squid on a bed of green salad, cherry tomatoes, julienne onion, peppers, cucumber, olives and sweet corn, with house dressing)	24,00 KM
Beefsteak salad (mix of green salads, cherry tomatoes, julienne cucumber, gorgonzola, pear, walnuts, fig jam, croutons, aromatic grilled steak, homemade dressing)	27,00 KM

PASTA

Homemade pljukanci ...NEW (black truffle cream, finely chopped truffle slices)	24,00 KM
Baked gnocchi with prosciutto ...NEW (chicken, prosciutto, Grana Padano cheese, sparkling wine and garlic)	24,00 KM
Gnocchi in truffle and hazelnut cream (gnocchi, chicken fillet, hazelnut paste, broccoli, truffle, Grana Padano parmesan)	24,00 KM
Spaghetti aglio e olio ...NEW (pasta, olive oil, garlic, chili peppers)	22,00 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)	27,00 KM
Sicilian-style tagliatelle (butter, chicken fillet, garlic, white wine, dried tomato paste, capers, leek, pepperoncini, Grana Padano parmesan, cooking cream)	22,00 KM
Tagliatelle Kardinal with smoked turkey (smoked turkey, smoked cheese, pork prosciutto, garlic, butter, white wine, cream cheese, oyster sauce, Grana Padano parmesan, cream)	24,00 KM
Tagliatelle Arrabbiata with beefsteak (aged steak pieces in a spicy tomato sauce with chili pepper, garlic and sun-dried tomato paste and fresh herbs)	27,00 KM



RISOTTO

- Risotto with pumpkin cream and shrimp in butter ...NEW** 24,00 KM
(creamy pumpkin risotto served with prawns sautéed in butter and sprinkled with pumpkin seeds)
- Black risotto with cuttlefish ...NEW** 24,00 KM
(rice, cuttlefish, cuttlefish ink, garlic, olive oil, wine and fish stock)
- Milanese risotto** 24,00 KM
(chicken fillet, saffron, white wine, butter, parmesan cheese)
- Risotto with beefsteak, porcini and champignon mushrooms** 28,00 KM
(marinated beef fillet, porcini mushrooms, garlic, butter, white wine, oyster sauce, Grana Padano parmesan, parsley)

CHICKEN

- Honey chicken ...NEW** 27,00 KM
(chicken fillet, breaded mozzarella, baby potatoes, honey, curry paste, butter, thyme)
- Chicken parcels in a parmesan crust ...NEW** 27,00 KM
(chicken fillet, parmesan, gouda, grilled vegetables)
- Chicken gratin Parma ...NEW** 26,00 KM
(in a parmesan crust, sautéed homemade gnocchi in butter)
- Stuffed chicken Cordon Bleu ...NEW** 26,00 KM
(ham, mozzarella, crispy fries, homemade tartar sauce)
- Crispy chicken roll** 27,00 KM
(stuffed with mozzarella, prosciutto and fresh peppers, topped with home-made bacon, served with roasted vegetables and potato wedges, BBQ sauce)
- Chicken strips in gorgonzola sauce** 24,00 KM
(chicken fillet breaded in breadcrumbs and sesame, gorgonzola sauce, french fries)

TURKEY

- Turkey in cheddar sauce ...NEW** 28,00 KM
(turkey fillet, cheddar, broccoli in butter and gratin potatoes)
- Smoked turkey with 5 cheese sauce** 28,00 KM
(walnuts, baked potatoes, wok vegetables)

DUCK SPECIALITY

- Pink duck breast in Teriyaki sauce** 34,00 KM
(served on pumpkin puree and potato)

VEAL

- Chateaubriand ...NEW** 49,00 KM
(marinated and grilled veal fillet, gratinated potatoes, glazed baby carrots, green pepper and truffle sauce)
- Veal Café de Paris ...NEW** 39,00 KM
(veal steak, green asparagus, mustard, hollandaise sauce, garlic, baby potatoes) 
- Slow-roasted veal Milanese style** 33,00 KM
(veal fillet, baby potatoes, green asparagus, wok vegetables) 
- Veal medallions in wild mushroom sauce** 39,00 KM
(veal fillet, mashed potatoes and glazed baby carrots)
- Veal in thic sauce ...NEW** 30,00 KM
(tender pieces of veal in a rich homemade sauce, slowly cooked to perfection with creamy mashed potatoes)

BEEF

- Black & White Steak ...NEW** 52,00 KM
(beefsteak, two sauces - port Madeira sauce and parmesan sauce, brown mushrooms and crispy potatoes)
- Surf & Turf Steak ...NEW** 52,00 KM
(beefsteak, shrimp, butter, garlic, lemon, parsley and potatoes in foil with flavored sauce)
- Beefsteak in olive oil with grilled vegetables** 50,00 KM
(aceto balsamico, soy sauce, rosemary, thyme, sea salt, cracked pepper)
- Beefsteak Natur** 49,00 KM
(beefsteak from Josper grill, roasted potatoes and vegetables, sauce of choice: demi-glace, pepper sauce, mushroom sauce)
- Dukat burger - for 2 people ...NEW** 44,00 KM
(100% grilled beef baked in batter, baked potato, ajvar, feta cheese)
- Ćevapi in "ministerial" style ...NEW** 25,00 KM
(kajmak sauce with ajvar and onion, served with baked potatoes, spring onion and chilli peppers)

LAMB

- Braised lamb shank** 39,00 KM
(with zucchini and tomato ragu, "au gratin" potatoes)

PORK

Rolled pork fillet steak ...NEW (pork fillet, carrot, pumpkin, mushroom selection, pancetta, crispy potatoes)	30,00 KM
Royal BBQ ribs ...NEW (slow-cooked pork BBQ ribs, served with rosemary potatoes and coleslaw salad)	35,00 KM
Chef's steak a la Navis ...NEW (rolled pork loin, cream, homemade tartar sauce, french fries, lemon)	31,00 KM
Jäger steak with champignon mushroom sauce ...NEW (pork loin, champignon mushroom sauce, french fries)	28,00 KM
Gourmet beef burger patty Chef Selection ...NEW (premium grilled beef patty, roasted potatoes with herbs, house ajvar, young kajmak and fresh sliced red onion)	27,00 KM
Spicy pork neck (pork fillet, crispy pancetta, sour cream, thyme)	28,00 KM

WOK

Chicken wok (chicken fillet, wok vegetables, wok Asia sauce)	25,00 KM
Gamber Wok (shrimp, wok vegetables, wok Asia sauce)	28,00 KM
Diced chilli beefsteak (spicy beefsteak pieces, basmati rice)	32,00 KM

BURGERS

Classic burger (100% beef burger, burger bun, burger sauce, crispy lettuce, burger meat, cheddar cheese, tomato, pickles, red onions, french fries, ketchup)	19,00 KM
NAVIS burger (100% beef burger, burger bun, lettuce, grilled onions, cheddar cheese, bacon, jalapeno peppers, BBQ woodsmoke sauce, french fries, onion rings)	19,00 KM

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	12,00 KM
Rib-eye steak - "Dry Aged"	100 g	13,00 KM
New York Strip Loin - "Dry Aged"	100 g	13,00 KM
Side dish and sauce of your choice		

VERA PIZZA NAPOLETANA

Asparagus pizza (Dolcemilio tomato passata , mozzarella, fresh asparagus, feta, pancetta, cherry tomatoes) 	17,00 KM
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
Quattro 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, arugula, 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
Vegetariana (Dolcemilio tomato puree, fresh mushrooms, sauteed peppers and zucchini, datterini tomatoes, sweet corn, arugula, 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 or pork, mushrooms, pancetta, feta cheese, oregano)	18,00 KM

DESSERT

White Chocolate Souffle ...NEW (Callebaut white chocolate, crunchy hazelnut, raspberries)	9,00 KM
Chocolate soufflé (with vanilla ice cream)	9,00 KM
Chocolate brownie ...NEW (white chocolate brownie with wild berry sauce, almond flakes and vanilla ice cream)	9,00 KM
Crème brûlée with berries ...NEW (vanilla sugar, white cream, brown sugar, selection of berries)	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
Baked pears (in caramel sauce, with vanilla ice cream)	8,00 KM
Pancakes Posavina style (baked in sweet cream, with walnuts)	8,00 KM
Pancakes filled with vanilla cream and chocolate mousse (homemade pancakes, fresh orange sauce)	8,00 KM
Japanese Soufflé Pancakes with Flambéed Cherries and Bourbon Vanilla Ice Cream ...NEW (airy Japanese pancakes, creamy flambéed cherries, bourbon vanilla ice cream)	10,00 KM
Pancakes (Nutella, plazma)	7,00 KM
Strawberry Pavlova ...NEW (crispy meringue shell, bourbon vanilla cream, fresh strawberries)	9,00 KM
Tiramisu with fresh strawberries and Baileys liqueur ...NEW (mascarpone cream, biscuits, strawberries, Baileys, cocoa)	9,00 KM
Pistachio panna cotta ...NEW (milk, cream, honey and pistachio cream)	9,00 KM
American Cheesecake (with forest fruit sorbet)	9,00 KM
Chocolate cake ...NEW (With rich chocolate mousse and crunchy nuts, enriched with fresh berries)	9,00 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	4,00 KM
Hot chocolate + water	4,00 KM
Tea with honey and lemon	3,00 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	7,00 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	8,00 KM
Jamnica	0,75 l	8,00 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

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
Gin Hendrick's	0,03 l	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

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

CHAMPAGNES AND SPARKLING WINES

Prosecco extra dry Lamberti, Veneto, Italy	0,75 l	60,00 KM
Prosecco extra dry Villa Sandi, Treviso, Italy	0,75 l	77,00 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	48,00 KM
Žilavka Vinogradi Nuić, Hercegovina, BiH	0,75 l	46,00 KM
Žilavka selekcija Vinarija Nuić, Hercegovina, BiH	0,75 l	67,00 KM
Žilavka Vinarija Domano, Hercegovina, BiH	0,75 l	36,00 KM
Cuvée white Vinarija Domano, Hercegovina, BiH	0,75 l	52,00 KM
Teuta Žilavka selekcija Hercegovina VINO, Hercegovina, BiH	0,75 l	58,00 KM
Žilavka Mostar Barrique Hercegovina VINO, Hercegovina, BiH	0,75 l	68,00 KM

EUROPEAN WHITE WINES

Chablis Domaine Laroche, France	0,75 l	85,00 KM
Sauvignon blanc attitude Pascal Jolivet, Touraine, France	0,75 l	110,00 KM
Trebbiano d'Abruzzo DOC Marina Cvetic, Italy	0,75 l	100,00 KM

CROATIAN WHITE WINES

Graševina mlado vino Vinogorje Kutjevo, Slavonija, Croatia	0,75 l	40,00 KM
Graševina vrhunska Vinogorje Kutjevo, Slavonija, Croatia	0,75 l	48,00 KM
Graševina Krauthaker, Slavonija, Croatia	0,75 l	62,00 KM
Graševina kasna berba Krauthaker, Slavonija, Croatia	0,75 l	70,00 KM
Graševina kvalitetna Vinogorje Kutjevo, Slavonija, Croatia	0,187 l	7,00 KM
Traminac vrhunski Iločki podrumi, Srijem, Croatia	0,75 l	67,00 KM
Malvazija Vina Kozlović, Istra, Croatia	0,75 l	77,00 KM
Malvazija selekcija Vina Kozlović, Istra, Croatia	0,75 l	110,00 KM
Graševina vrhunska Iločki podrumi, Srijem, Croatia	0,75 l	46,00 KM
Chardonay Vinarija Galić, Croatia	0,75 l	75,00 KM

BOSNIA AND HERZEGOVINA RED WINES

David Special Edition Grgo Vasilj, Carska vina	0,75 l	60,00 KM
Blatina carska Vasilj, Hercegovina, BiH	0,75 l	45,00 KM
Blatina Vinogradi Nuić, Hercegovina, BiH	0,75 l	40,00 KM
Trnjak Premium Vinogradi Nuić, Hercegovina, BiH	0,75 l	85,00 KM
Domano Blatina Vinarija Domano, Hercegovina, BiH	0,75 l	35,00 KM
Blatina selekcija Vinarija Domano, Hercegovina, BiH	0,75 l	50,00 KM
Trnjak Vinarija Domano, Hercegovina, BiH	0,75 l	62,00 KM
Cuvée red Vinarija Domano, Hercegovina, BiH	0,75 l	50,00 KM
Blatina Grand Cru Hercegovina VINO, Hercegovina, BiH	0,75 l	130,00 KM
Teuta Trnjak Hercegovina VINO, Hercegovina, BiH	0,75 l	62,00 KM
Blatina Barrique Hercegovina VINO, Hercegovina, BiH	0,75 l	90,00 KM

EUROPEAN RED WINES

Montepulciano Marina Cvetić Masciarelli, Abruzzo, Italy	0,75 l	100,00 KM
Chateaufeuf du pape Ogier, Rhone, France	0,75 l	150,00 KM
Brunello di Montalcino Italy	0,75 l	150,00 KM
Sito moresco langhe Gaja, Langhe, Italy	0,75 l	250,00 KM
Vino voćno kupinovo Župa	0,2 l	7,50 KM

CONTINENTAL RED WINES

Shiraz Cape Mentelle, Australia	0,75 l	60,00 KM
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CROATIAN RED WINES

Cabernet sauvignon merlot Vina Belje, Baranja, Croatia	0,75 l	80,00 KM
Dingač Vinarija Dingač, Dalmacija, Croatia	0,75 l	75,00 KM
Plavac Vinarija Dingač, Dalmacija, Hrvatska	0,187 l	7,00 KM
Pelješac Vinarija Dingač, Dalmacija, Croatia	0,75 l	38,00 KM
Pinot Crni Vinarija Galić, Hrvatska	0,75 l	60,00 KM
Zlatan plavac Plenković, Dalmacija, Croatia	0,75 l	80,00 KM
Zlatan plavac barique Plenković, Dalmacija, Croatia	0,75 l	95,00 KM
Zlatan plavac Grand Select Plenković, Dalmacija, Croatia	0,75 l	150,00 KM
Rose Deklić Vina Deklić, Croatia	0,75 l	60,00 KM
Teran Kabola Istra, Hrvatska	0,75 l	70,00 KM
Cuvée Josić Josić, Hrvatska	0,75 l	70,00 KM



Thank you for visiting.

Offer valid from 12⁰⁰ p.m. do 10⁰⁰ p.m.

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!