



MENU



ENGLISH

COLD STARTERS

Steak Tartare (Hand-cut beef tenderloin with egg yolk, capers, lemon and mustard)	24,00 KM
Carpaccio di Manzo con Burrata (Thinly sliced beef tenderloin seasoned with extra virgin olive oil and fresh herbs, served with burrata and fresh salad)	24,00 KM
Octopus Salad (Tenderly cooked octopus with lamb's lettuce and arugula, fresh tomatoes, pickled spring onions and caper berries, dressed with olive oil and freshly squeezed lemon juice)	25,00 KM
Squid and Prawn Pâté (Creamy pâté served on toasted tortilla, with flavored radicchio and feta-apricot sauce, accompanied by three bruschettas)	17,00 KM
Burrata on Tomato Jam (Italian cow's milk cheese served on homemade tomato jam with basil cream, almond flakes and fresh local tomatoes)	20,00 KM
Posavina Platter (for two persons) (Izbor domaćih suhomesnatih delicija: kulen, pršut i panceta, uz svježi sir, ajvar, panirane masline, domaće vrhnje i livanjski sir)	25,00 KM
Cheese Platter (Grana Padano Parmesan, Gorgonzola, Brie and smoked cheese)	18,00 KM

WARM STARTERS

Tempura Asparagus (Crispy tempura asparagus with sweet chili sauce) 	16,00 KM
Tempura King Prawn Tails (King prawn tails coated in tempura and panko breadcrumbs, served on lamb's lettuce with sweet chili sauce)	24,00 KM
Bruschette tricolore (Crispy bread topped with basil pesto, chopped tomatoes, mozzarella, olive oil, arugula and cherry tomatoes)	12,00 KM
Bruschette Italiana (Wood-fired oven bread with pesto, Gouda cheese and Italian homemade tomato salsa with olives and capers, topped with mozzarella, Parmesan and julienned homemade kulen sausage)	13,00 KM
Crispy Smoked Turkey Roll (Crispy smoked turkey fillet roll served with aromatic pumpkin butter sauce)	16,00 KM
Breaded Mozzarella Sticks (Crispy fried mozzarella sticks served with creamy aioli sauce)	15,00 KM
Homemade Gibanica (for two persons) (Traditional pastry with fresh cheese and kajmak cream cheese)	16,00 KM

SOUPS

Beef Soup with Root Vegetables and Semolina Dumplings	7,00 KM
Hearty Chicken Soup (Chicken soup with chicken pieces, root vegetables and cream)	10,00 KM
Cream of Pumpkin Soup	9,00 KM
Celery and Truffle Cream Soup	9,00 KM
Cream of Asparagus Soup (Velvety texture with almonds and delicate white cream) 🌿	10,00 KM

WOOD-FIRED OVEN BREAD

Aromatic Breadstick (Crispy breadstick with garlic and basil oil)	1,50 KM
Warm Flatbread from the Wood-Fired Oven (Warm flatbread with thin crispy crust and airy texture)	2,50 KM
Focaccia (Pizza dough baked in a wood-fired oven with olive oil and garlic)	3,50 KM

SALADS

Cabbage Salad (House dressing)	6,00 KM
Mixed Green Salad (Mixed greens, lamb's lettuce, arugula and cherry tomatoes with house dressing)	8,00 KM
Rucola con Grana Padano e pomodorini (Arugula with Grana Padano and cherry tomatoes)	9,00 KM
Mixed Salad (Fresh tomatoes, cucumber, peppers and green salad with house dressing)	8,00 KM
Shopska Salad (Peppers, tomatoes, cucumber and feta cheese with sour cream and house dressing)	8,00 KM
Greek Salad (Peppers, tomatoes, cucumber, olives, onion and feta cheese with dressing)	9,00 KM
Tomato and Feta Salad (Tomatoes with feta cheese and premium olive oil)	7,00 KM
Tzatziki Salad (Fresh cucumbers with sour cream, dill and garlic)	7,00 KM
Roasted Red Peppers with Garlic (Olive oil, garlic flakes and parsley)	8,00 KM
Spicy Roasted Peppers (Marinirane pečene paprike s češnjakom, uljem, octom i peršinom)	8,00 KM



NAVIS
HOTEL ★ ★ ★ ★
FISH & SEAFOOD

Slavonian Fish Stew à la Navis (Traditional Slavonian fish specialty served with homemade pasta)	27,00 KM
Perch Fillet from the Josper Grill (Perch fillet prepared on the Josper grill, served with Swiss chard and potatoes)	31,00 KM
Perch Fillet Baked in Sour Cream Sauce (Perch fillet in sour cream, garlic and wine sauce with broccoli and potatoes)	32,00 KM
Panko-Crusted Perch Fillet (Crispy panko-breaded perch fillet with wok vegetables, roasted potatoes and sweet chili sauce)	31,00 KM
Catfish Cutlets (House-style catfish cutlets with warm potato salad, fried cherry tomatoes and olives)	30,00 KM
Fried Carp (Carp fillet with spicy sauce, vegetable ratatouille and homemade fries)	28,00 KM
Josper-Grilled Octopus (Served with sautéed potatoes, cherry tomatoes, olives, capers and white wine)	40,00 KM
Sea Bass (Fresh whole sea bass served with Swiss chard, potatoes and baby spinach)	38,00 KM
Salmon Fillet (Juicy salmon fillet served with julienne vegetables, green asparagus and curry-flavored risotto)	38,00 KM
Sesame-Crusted Tuna (Tuna fillet in crispy sesame crust with grilled vegetables and sautéed baby spinach)	38,00 KM
Mediterranean-Style Squid (Grilled squid served with potatoes and Swiss chard, with cherry tomato, olive, caper and corn salsa)	30,00 KM
Stuffed Squid (Squid stuffed with turkey ham and smoked cheese, served with potatoes and arugula)	30,00 KM
Fried Squid (Crispy fried squid with French fries and tartar sauce)	28,00 KM
ZANDER Whole fish • weight depends on the catch • price per kg	80,00 KM/kg
SEA BASS Whole fish • weight depends on the catch • price per kg	105,00 KM/kg
DAILY SELECTION OF SEA FISH Fresh sea fish according to weekly catch and availability from Neum	170,00 KM/kg

PREPARATION	OPTIONAL ATTACHMENTS:	5,00 KM
Grill - roasted over an open flame	Potato slices from the pan	
Oven - slow roasted with new potatoes and seasonal vegetables	New potatoes in butter	
In a salt crust - baked to perfect juiciness	Swiss chard and potatoes	
	Grilled seasonal vegetables	



PASTA

Homemade Pljukanci Pasta (Fresh homemade pasta in black truffle cream sauce topped with truffle flakes)	24,00 KM
Baked Gnocchi with Prosciutto (Gnocchi baked with chicken and prosciutto in Grana Padano cheese sauce with sparkling wine and garlic)	24,00 KM
Gnocchi in Truffle and Hazelnut Cream (Gnocchi with chicken fillet in creamy truffle and hazelnut sauce, served with broccoli and Grana Padano Parmesan)	24,00 KM
Tagliatelle with Prawns (Prawn tails in dried tomato and leek cream sauce with Grana Padano Parmesan, garlic, wine, prawn stock and cream)	27,00 KM
Sicilian-Style Tagliatelle (Chicken fillet in butter, garlic and wine sauce with dried tomato paste, capers, leek, peperoncino, Grana Padano Parmesan and cream)	22,00 KM
Cardinal Tagliatelle with Smoked Turkey (Smoked turkey and cheese with prosciutto in butter, oyster sauce, wine and cream cheese sauce, topped with Grana Padano Parmesan)	24,00 KM
Arrabbiata Tagliatelle with Beef Tenderloin (Aged beef tenderloin pieces in spicy tomato sauce with chili peppers, garlic, dried tomato paste and herbs)	27,00 KM

RISOTTO

Milanese Risotto (Saffron risotto with butter, white wine, chicken fillet and Parmesan cheese)	24,00 KM
Beef Tenderloin Risotto with Porcini and Mushrooms (Marinated beef fillet with porcini and mushroom risotto, garlic, butter, wine and oyster sauce, topped with Grana Padano Parmesan)	28,00 KM
Pumpkin Cream Risotto with Buttered Prawns (Creamy pumpkin risotto served with butter-sautéed prawns and pumpkin seeds)	24,00 KM
Black Cuttlefish Risotto (Aromatic risotto with cuttlefish and squid ink, prepared with garlic, olive oil, white wine and fish stock)	24,00 KM
Asparagus Risotto (Mascarpone, Parmesan and creamy elegance)	24,00 KM

MEAL SALADS

Caesar Salad with Chicken and Pancetta (Caesar salad with chicken, pancetta, cherry tomatoes, croutons and Grana Padano cheese)	22,00 KM
Chicken Fillet Salad in Aromatic Breadcrumbs (Crispy breaded chicken fillet served on a mix of green salads with vegetables, Parmesan cheese and cocktail sauce)	23,00 KM
Salad with Breaded Squid (Breaded squid served on a bed of green salad, cherry tomatoes, red onion, peppers, cucumbers, olives and sweet corn, with house dressing)	24,00 KM
Beef Steak Salad (Aromatic grilled beef steak served on a mix of green salads with cherry tomatoes and julienned cucumber, topped with pear, walnuts, croutons and house dressing)	27,00 KM

MAIN COURSES

Honey Glazed Chicken (In honey and curry glaze, served with breaded mozzarella and buttered baby potatoes with thyme)	27,00 KM
Chicken Fillet with Smoked Cheese (Chicken fillet, beef prosciutto, smoked cheese, cream sauce, Parmesan sauce and mashed potatoes)	27,00 KM
Chicken Medallions Stuffed with Ham and Cheese (Ham, pancetta, Gouda cheese, feta cheese, tomatoes, sesame and roasted potatoes)	27,00 KM
Crispy Chicken Roll (Stuffed with mozzarella, prosciutto and peppers, wrapped in pancetta, served with roasted vegetables, potato wedges and BBQ sauce)	27,00 KM
Parmesan-Crusted Chicken Parcels (Stuffed with Gouda cheese in Parmesan crust, served with grilled vegetables and baby potatoes)	27,00 KM
Chicken Strips in Gorgonzola Sauce (Breadcrumbs and sesame-coated chicken fillet served in creamy Gorgonzola sauce with fries)	24,00 KM
Turkey in Cheddar Sauce (Served with buttered broccoli and gratinated potatoes)	28,00 KM
Smoked Turkey in Five Cheese Sauce (Served with walnuts, roasted potatoes and wok vegetables)	28,00 KM
Pink Duck Breast in Teriyaki Sauce (Glazed with teriyaki sauce and served on pumpkin and potato purée)	34,00 KM
Chef's Schnitzel à la Navis (Rolled pork loin stuffed with kajmak cream cheese, served with homemade tartar sauce, fries and lemon)	31,00 KM
Pork Tenderloin Stuffed with Prosciutto and Kashkaval Cheese (Served on roasted vegetables and roasted potatoes with mature sour cream)	29,00 KM
Jäger Schnitzel with Mushroom Sauce (Pork loin served in creamy mushroom sauce with fries)	28,00 KM
Slow-Roasted Veal Milanese Style (Slow-roasted young veal with baby potatoes, asparagus, vegetables and roasting sauce)	33,00 KM
Navis Veal Medallions (Veal medallions, glazed mushrooms, saffron, asparagus, baby potatoes and Béarnaise sauce)	40,00 KM
Veal Café de Paris (Veal steak with baby potatoes, green asparagus and Hollandaise sauce flavored with mustard and garlic)	39,00 KM
Veal in Traditional Gravy (Tender veal pieces slowly cooked in rich homemade gravy, served with creamy mashed potatoes)	30,00 KM
Chateaubriand (Marinated and grilled veal fillet served with gratinated potatoes, glazed baby carrots and green pepper-truffle sauce)	49,00 KM
Braised Lamb Shank (Slow-braised lamb shank with zucchini and tomato ragout, served with gratinated potatoes)	39,00 KM

Chicken Wok 25,00 KM
(Juicy chicken fillet prepared in a wok with mixed vegetables and Asian sauce)

Prawn Wok 28,00 KM
(Prawn tails sautéed in a wok with vegetables and aromatic Asian sauce)

Chilli Beef Wok 32,00 KM
(Spicy beef tenderloin strips served with basmati rice)

Classic Burger 19,00 KM
(100% beef burger with cheddar cheese, lettuce, tomato, pickles and onion, served with fries and ketchup)

NAVIS Burger 19,00 KM
(100% beef burger with lettuce, grilled onion, cheddar cheese, pancetta, jalapeños and BBQ woodsmoke sauce, served with fries and onion rings)



Black & White Beef Steak 52,00 KM
(Beef steak served with two sauces – Porto Madeira sauce and Parmesan sauce, with brown mushrooms and crispy potatoes)

Surf & Turf Beef Steak 52,00 KM
(Beef steak served with prawns, butter, garlic, lemon and parsley, with baked foil potatoes and aromatic sauce)

Beef Steak in Olive Oil with Grilled Vegetables 50,00 KM
(Beef steak marinated in olive oil with balsamic vinegar, soy sauce, rosemary and thyme)

Filet Mignon 52,00 KM
(Juicy beef tenderloin with asparagus and creamy pepper or white sauce) 

Natural Beef Steak 49,00 KM
(Josper grilled beef steak served with roasted potatoes, vegetables and sauce of choice: demi-glace, green pepper or forest mushroom sauce)

Beef Medallions in Forest Mushroom Sauce 38,00 KM
(Beef medallions with mushrooms, porcini mushrooms, rösti potatoes and wok vegetables)

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

Optional supplement 5,00 KM **Sauce of choice** 3,00 KM

Potato wedges from the pan Demi-glace sauce

New potatoes in butter Wild mushroom sauce

Mashed potatoes Green pepper sauce

Wok vegetables Porto Madeira sauce

Grilled seasonal vegetables Parmesan sauce

PIZZA ROMANA

Margherita (Tomato sauce, fresh basil, mozzarella and extra virgin olive oil)	12,00 KM
Quattro Formaggi (Tomato sauce, mozzarella, Edamer/Gouda, Gorgonzola, grated Parmesan, fresh basil and extra virgin olive oil)	17,00 KM
Vesuvio (Tomato sauce, ham, mozzarella, extra virgin olive oil and fresh basil)	14,00 KM
Capricciosa (Tomato sauce, ham, fresh mushrooms, mozzarella, extra virgin olive oil and fresh basil)	16,00 KM
Pancetta Pizza (Tomato sauce, mozzarella, homemade pancetta, extra virgin olive oil, oregano, pickled chili peppers and fresh basil)	16,00 KM
Salami Pizza (Tomato sauce, fresh basil, mozzarella, salami and extra virgin olive oil)	14,00 KM
Posavka Pizza (Tomato sauce, mozzarella, pancetta, kulen sausage, prosciutto, jalapeños, fresh basil and extra virgin olive oil)	19,00 KM
Con Burrata (Tomato sauce, basil, mozzarella, extra virgin olive oil, mortadella, pistachio paste and burrata cheese)	19,00 KM
Navis Pizza (Tomato sauce, mozzarella, prosciutto, arugula, cherry tomatoes, grated Parmesan, extra virgin olive oil and olives)	20,00 KM
Asparagus Pizza (Tomato sauce, mozzarella, asparagus, feta cheese, pancetta and cherry tomatoes) 	17,00 KM

DESSERTS

White Chocolate Soufflé (White Callebaut chocolate soufflé with crispy hazelnuts and fresh raspberries)	9,00 KM
Chocolate Soufflé (Warm chocolate soufflé served with vanilla ice cream)	9,00 KM
Chocolate Brownie (Warm white chocolate cream with forest fruit topping, almond flakes and vanilla ice cream)	9,00 KM
Date Cake (Date cake with light caramel sauce and forest fruits)	8,00 KM
Posavina-Style Pancakes (Baked pancakes in sweet cream with walnuts)	8,00 KM
Japanese Soufflé Pancakes with Flambéed Cherries and Bourbon Vanilla Ice Cream (Fluffy Japanese pancakes with creamy flambéed cherries and bourbon vanilla ice cream)	10,00 KM
Pancakes (Pancakes with Nutella and Plazma biscuits)	7,00 KM
Strawberry Pavlova (Crispy meringue shell with bourbon vanilla cream and fresh strawberries)	9,00 KM
Tiramisu with Fresh Strawberries and Baileys (Mascarpone cream with ladyfingers, fresh strawberries, Baileys liqueur, cocoa and vanilla ice cream)	9,00 KM
American Cheesecake (Creamy cheesecake served with forest fruit sorbet)	9,00 KM
Sladoled (Vanilla, chocolate, strawberry, hazelnut)	2,00 KM
Cremino Ice Cream (Cheesecake, Kinder, Kinder Bueno, Twix)	2,50 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 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 40,00 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 62,00 KM
Vinarija Domano,
Hercegovina, BiH

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

Blatina Grand Cru 0,75 l 130,00 KM
Hercegovina VINO,
Hercegovina, BiH

Teuta Trnjak 0,75 l 62,00 KM
Hercegovina VINO,
Hercegovina, BiH

Blatina Barrique 0,75 l 90,00 KM
Hercegovina VINO,
Hercegovina, BiH

EUROPEAN RED WINES

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

Chateaufneuf 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 7,50 KM
Župa

CONTINENTAL RED WINES

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

CROATIAN RED WINES

Cabernet 0,75 l 80,00 KM
sauvignon merlot

Vina Belje, Baranja,
Croatia

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

Plavac 0,187 l 7,00 KM
Vinarija Dingač,
Dalmacija, Hrvatska

Pelješac 0,75 l 38,00 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

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

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

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





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!