



MENU



ENGLISH

COLD STARTERS

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| 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 with 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) (Selection of local cured meat specialties including kulen sausage, prosciutto and pancetta, served with fresh cheese, ajvar, breaded olives, homemade sour cream and Livno cheese.) | 25,00 KM |
| Cheese Platter (Grana Padano Parmesan, Gorgonzola, Brie and smoked cheese) | 18,00 KM |

WARM STARTERS

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| Gambas Pil Pil ...NEW (Traditional Basque-style prawns with garlic, cherry tomatoes, smoked paprika, peperoncino, olive oil and lemon juice) | 25,00 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 |
| Breaded Mozzarella Sticks (Crispy fried mozzarella sticks served with creamy aioli sauce) | 15,00 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 |
| Beef Tenderloin Roll in Pumpkin Seed Oil Sauce ...NEW (A juicy beef tenderloin roll served in a creamy pumpkin seed oil sauce with delicate nutty aromas) | 25,00 KM |
| Homemade Gibanica (for two persons) (Traditional pastry with fresh cheese and kajmak cream cheese) | 16,00 KM |

SOUPS

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| 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 cream soup with almonds and a delicate white cream base)  | 10,00 KM |

WOOD-FIRED OVEN BREAD

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| 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

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| 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 (Marinated roasted peppers with garlic, oil, vinegar and parsley) | 8,00 KM |



PASTA

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| 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 |
| 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 |

RISOTTO

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| Milanese Risotto (Saffron risotto with butter, white wine, chicken fillet and Parmesan cheese) | 24,00 KM |
| Beef Tenderloin Risotto with Porcini (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 |

MEAL SALADS

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| 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 with Pear and Walnuts (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 |



H O T E L ★ ★ ★ ★

FISH & SEAFOOD

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| Slavonian Fish Stew à la Navis (Traditional Slavonian fish specialty served with homemade pasta) | 27,00 KM |
| Perch Fillet from the Jospier Grill (Perch fillet prepared on the Jospier 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 |
| Jospier-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 in Shrimp and Caper Sauce (Pan-seared salmon served in a creamy shrimp, caper and cream sauce, accompanied by broccoli) | 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 depending on the weekly catch and availability from Neum | 170,00 KM/kg |

PREPARATION

Grill - roasted over an open flame

Oven - slow roasted with new potatoes and seasonal vegetables

In a salt crust - baked to perfect juiciness

SIDE DISHES OF CHOICE:

Potato slices from the pan

New potatoes in butter

Swiss chard and potatoes

Grilled seasonal vegetables

5,00 KM

MAIN COURSES

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| 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 and Prosciutto (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 |
| Boneless Chicken Thigh on Mushroom Risotto (Boneless chicken thigh served on a creamy mushroom risotto with rice, button mushrooms, porcini mushrooms and Parmesan cheese) | 26,00 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 a 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 |
| Navis Rolled Schnitzel (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) | 31,00 KM |
| Jäger Schnitzel with Mushroom Sauce (Pork loin served in creamy mushroom sauce with fries) | 28,00 KM |
| Slow-Roasted Veal from the Bread Oven (Slow-roasted young veal with baby potatoes, vegetables, and a rich roasting sauce) | 35,00 KM |
| Veal Medallions with Saffron and Mushrooms (Tender veal medallions served with glazed mushrooms, saffron, baby potatoes and Béarnaise sauce) | 40,00 KM |
| Saltimbocca (Veal escalope enriched with prosciutto and basil, marinated in white wine, served with aromatic potatoes on a bed of arugula) | 35,00 KM |
| Veal Steak with Sauce of Your Choice (Veal steak served with baby potatoes, Sauce of your choice: Cafe de Paris, Hollandaise, or truffle sauce) | 39,00 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)

Beef Tagliata 50,00 KM
(Beef tagliata served on arugula with cherry tomatoes, pine nuts, olive oil and Parmesan)

Mediterranean Beef steak 50,00 KM
(Beef steak marinated in olive oil and balsamic vinegar soy sauce, rosemary and thyme, served with grilled vegetables)

Beef Trio 52,00 KM
(Hand-cut beef tartare served with homemade butter, a beef roll with pumpkin butter glaze, beef tagliata on arugula with cherry tomatoes, pine nuts, olive oil and Parmesan)

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

Veal Tomahawk Cut ...NEW 38,00 KM
(Bone-in veal rib chop served with truffle mashed potatoes)

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 OF CHOICE: 5,00 KM **SAUCE OF CHOICE:** 3,00 KM

Potato wedges from the pan

Demi-glaze 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

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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

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 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

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| 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

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| 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

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|---------------|----------|
| 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

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| 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

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| 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

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|---------------------|---------|---------|
| 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!