



SUMMER 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
Posavina Platter (for two persons) (selection of homemade cured meats: kulen, prosciutto, ham, cottage cheese, olives, homemade sour cream, Livno cheese and Trappist cheese)	25,00 KM
Cheese Platter (Grana Padano parmesan, gorgonzola, brie, smoked cheese, nuts, dried figs, truffle honey)	18,00 KM

WARM STARTERS

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 breaded mozzarella sticks served with creamy tartar sauce)	15,00 KM
Bruschette tricolore (Crusty bread, 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

SOUPS

Beef Soup with Root Vegetables and Semolina Dumplings	7,00 KM
Hearty Chicken Soup (Chicken soup with chicken pieces and root vegetables)	10,00 KM
Cream of Pumpkin Soup	9,00 KM
Celery and Truffle Cream Soup	9,00 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, onions, 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



PASTA

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 (With smoked turkey and cheese, pork prosciutto in a cream sauce, oysters and wine, 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 a creamy truffle and hazelnut sauce, with broccoli and Grana Padano parmesan)	24,00 KM

RISOTTO

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

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 steak on a bed of mixed green salads with cherry tomatoes and julienne cucumber, with pear, dried figs, walnuts, croutons and homemade dressing)	27,00 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, wok vegetables and homemade fries)	28,00 KM
Josper-Grilled Octopus (Potatoes with olives, cherry tomatoes, mini peppers 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	80,00 KM/kg
Whole fish • weight depends on the catch • price per kg	

PREPARATION	SIDE DISHES OF CHOICE:	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	

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 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
Chicken Strips in Gorgonzola Sauce (Breadcrumb 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 (In a five-cheese sauce, with hazelnuts, baked potatoes and wok vegetables)	28,00 KM
Pink Duck Breast in Teriyaki Sauce (Glazed with teriyaki sauce and served on a pumpkin and potato puree with roasted potatoes)	34,00 KM
Navis Rolled Schnitzel (Breaded 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 (Roasted vegetables and roasted potatoes with mature sour cream)	31,00 KM
Jäger Schnitzel with Mushroom Sauce (Breaded 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 (Veal medallions, asparagus, new potatoes, bernaïse sauce))	40,00 KM
Saltimbocca (Veal steak, enriched with prosciutto and basil, marinated in white wine, puree flavored with arugula)	35,00 KM
Veal Steak with Sauce of Your Choice (Veal steak served with baby potatoes, asparagus Sauce of your choice: Café de Paris, Hollandaise or truffle sauce)	39,00 KM
Veal Medallions in Wild Mushroom Sauce (Veal medallions, mushrooms, rosti potatoes, and wok vegetables)	38,00 KM
Braised Lamb Shank (Slow-braised lamb shank with zucchini and tomato ragout, served with gratinated potatoes)	39,00 KM

Chicken Stir-Fry ...NEW 25,00 KM
(Crispy chicken, udon noodles, zucchini, peppers, carrots, onions, teriyaki and soy sauce)

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

Chilli Beef Wok 32,00 KM
(Spicy pieces of beef steak, peppers, zucchini, mushrooms, onions, cherry tomatoes, served with basmati rice)

Double Smash Burger ...NEW 22,00 KM
(Two juicy 100% beef smash patties, double cheddar, pickles, onion, and smash burger sauce on brioche bun)

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 - port Madeira sauce and parmesan sauce, with mushrooms and crispy potatoes)

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

Beef in Mediterranean style 50,00 KM
(Beef tenderloin marinated in extra virgin olive oil, balsamic vinegar, soy sauce, rosemary and thyme, served with grilled seasonal vegetables)

Natural Beef Steak 49,00 KM
(Beef steak from the Josper grill, served with baked potatoes and vegetables, sauce of your choice: demi-glace, green pepper or mushroom)

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-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
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



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
Baked pears (In caramel sauce, with vanilla ice cream)	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
American Cheesecake (Creamy cheesecake served with forest fruit sorbet)	9,00 KM
San Sebastian Cheesecake ...NEW (Creamy Basque cheesecake with a caramelized crust and a silky-soft interior Topping of your choice: dark chocolate, pistachio, caramel)	9,00 KM
Ice Cream (Vanilla, chocolate, strawberry, hazelnut)	2,00 KM
Cremino Ice Cream (Cheesecake, Kinder, Kinder Bueno, Twix)	2,50 KM

BOSNA & HERCEGOVINA

WHITE WINES

Sophia Special Edition Carska vina, Grgo Vasilj, B&H	0,75	50,00 KM
Žilavka carska Vasilj, Hercegovina, B&H	0,75 l	48,00 KM
Žilavka Vinogradi Nuić, Hercegovina, B&H	0,75 l	46,00 KM
Žilavka selekcija Vinarija Nuić, Hercegovina, B&H	0,75 l	67,00 KM
Cuvée white Vinarija Domano, Hercegovina, B&H	0,75 l	52,00 KM
Teuta Žilavka selekcija Hercegovina VINO, Hercegovina, B&H	0,75 l	58,00 KM

RED WINES

David Special Edition Grgo Vasilj, Carska vina, B&H	0,75 l	60,00 KM
Blatina carska Vasilj, Hercegovina, B&H	0,75 l	45,00 KM
Blatina Vinogradi Nuić, Hercegovina, B&H	0,75 l	40,00 KM
Trnjak Premium Vinogradi Nuić, Hercegovina, B&H	0,75 l	85,00 KM
Cuvée red Vinarija Domano, Hercegovina, B&H	0,75 l	50,00 KM
Teuta Trnjak Hercegovina VINO, Hercegovina, B&H	0,75 l	62,00 KM
Blatina Barrique Hercegovina VINO, Hercegovina, B&H	0,75 l	90,00 KM

CROATIA

WHITE WINES

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
Chardonay Vinarija Galić, Croatia	0,75 l	75,00 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

RED WINES

Dingač Vinarija Dingač, Dalmacija, Croatia	0,75 l	75,00 KM
Pelješac Vinarija Dingač, Dalmacija, Croatia	0,75 l	38,00 KM
Pinot Crni Vinarija Galić, Croatia	0,75 l	60,00 KM
Zlatan plavac Plenković, Dalmacija, Croatia	0,75 l	80,00 KM
Plavac Vinarija Dingač, Dalmacija, Croatia	0,187 l	7,00 KM

ROSE

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

WHITE WINES

Trebbiano d'Abruzzo
DOC
Marina Cvetić, Italy

0,75 l 100,00 KM

RED WINES

Brunello di Montalcino
Luce, Toscana, Italy

0,75 l 150,00 KM

Sito moresco langhe
Gaja, Langhe, Italy

0,75 l 250,00 KM

PJENUŠCI

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

FRANCE

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

CHAMPAGNES

Moët & Chandon Brut
imperial
Moët & Chandon, France

0,75 l 195,00 KM

RED WINES

Chateauneuf du pape
Ogier, Rhone, France

0,75 l 150,00 KM

AUSTRALIA

RED WINES

Shiraz
Cape Mentelle, Australia

0,75 l 60,00 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

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

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	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

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!