



*Tchaikovsky*



**Srpski / Grčki / Italijanski**  
**sirevi sa geografskim poreklom /**  
*Serbian / Greek / Italian cheeses with*  
*protected designation of origin*

**Mladi sir / Fresh Cheese** ..... 120<sup>GR</sup> – 590<sup>RSD</sup>  
Vojvođanski mladi sir od kravljeg mleka /  
*Cow's milk fresh cheese from Vojvodina*

**Sjenički sir / Sjenica Cheese** ..... 120<sup>GR</sup> – 690<sup>RSD</sup>  
Sir od kravljeg mleka iz Pešterske oblasti, jugozapadna Srbija /  
*Cow's milk white brined cheese, produced in the Pešter Plateau,*  
*southwestern Serbia*

**Pirotski ovčiji kačkavalj / Pirot sheep's**  
**milk Serbian yellow cheese** ..... 120<sup>GR</sup> – 820<sup>RSD</sup>  
Sir od ovčijeg mleka iz Pirota, jugoistočna Srbija /  
*Pirot sheep's milk Serbian yellow cheese, southeastern Serbia*

**Kozji mladi sir /**  
**Goat's milk fresh cheese** ..... 120<sup>GR</sup> – 690<sup>RSD</sup>  
Sir od kozjeg mleka iz sela Gunjaci, zapadna Srbija / *Goat's*  
*milk fresh cheese from the village of Gunjaci, western Serbia*

**Dimljeni Kozji sir /**  
**Smoked goat's milk cheese** ..... 120<sup>GR</sup> – 820<sup>RSD</sup>  
Kremasti dimljeni sir od kozjeg mleka iz sela Gunjaci,  
zapadna Srbija / *Smoked goat's milk cheese from the*  
*village of Gunjaci, western Serbia*

**Mladi kajmak / Fresh Kajmak** ..... 120<sup>GR</sup> – 720<sup>RSD</sup>  
Domaći kajmak od kravljeg mleka sa planine  
Kopaonik / *Cow's milk homemade Serbian*  
*cheese cream from the Kopaonik mountains*

**Sir iz mešine / Sack cheese** ..... 120<sup>GR</sup> – 820<sup>RSD</sup>  
Sir od kozjeg mleka čuvan u ovčijoj koži 4 meseca iz sela  
Gunjaci, zapadna Srbija / *Goat's milk cheese aged in a sheep*  
*skin sack for 4 months from the village of Gunjaci, western Serbia*

**Graviera – sir sa ostrva Krit / Graviera –**  
**Cheese from the island of Crete** ..... 120<sup>GR</sup> – 890<sup>RSD</sup>  
Sir od ovčijeg i kozijeg mleka sa ostrva Krit, Grčka /  
*Sheep's and goat's milk cheese from the island of Crete, Greece*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas  
da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary*  
*requirements, please inform our service staff before ordering.*

*Chaikovsky*



**Pekorino – Ostrvo Sardinija /  
Pecorino – Island of Sardinia ..... 120<sup>GR</sup> – 990<sup>RSD</sup>**

Sir od ovčijeg mleka proizveden na Sardiniji, južna Italija /  
*Sheep's milk cheese produced in Sardinia, southern Italy*

**Mozzarella di bufala – Napulj, oblast  
Campania / Mozzarella di Bufala –  
Naples, Campania ..... 180<sup>GR</sup> – 1560<sup>RSD</sup>**

Sir od bivoljeg mleka poreklom iz Napulja, oblast Campania  
jugozapadna Italija / *Buffalo's milk cheese, originating from  
Naples, Campania, southwestern Italy*

## **Selekcija hladnog predjela / Selection of Cold Starters**

**Njeguška pršuta /  
Njeguška Prosciutto ..... 100<sup>GR</sup> – 1990<sup>RSD</sup>**

Proizvodi se u selu Njeguši u Crnoj Gori /  
*Produced in the village of Njeguši in Montenegro*

**Goveđa pršuta / Beef Prosciutto ... 100<sup>GR</sup> – 2200<sup>RSD</sup>**

Proizvod od goveđeg mesa iz Sjenice, Zlatiborski okrug /  
*Beef product from Sjenica, Zlatibor district*

**Sremski kulen u katama / Kulen with  
pork intestine casing from Srem .... 100<sup>GR</sup> – 2400<sup>RSD</sup>**

Tradicionalni proizvod od svinjskog mesa iz Srema,  
Vojvođanski okrug / *Traditional pork meat product  
from Srem, Vojvodina*

**Peglana pirotska kobasica /  
Piroton ironed sausage ..... 100<sup>GR</sup> – 2900<sup>RSD</sup>**

Autohtoni proizvod od junećeg, kozjeg i ovčijeg mesa iz  
Pirota, jugoistočna Srbija / *Authentic beef, goat, and sheep  
meat product from Piroton, southeastern Serbia*

**Pršuta od mangulice / Mangalitsa  
Pork Prosciutto ..... 100<sup>GR</sup> – 2490<sup>RSD</sup>**

Tradicionalni proizvod od svinjskog mesa iz  
Vojvodine / *Traditional product from Mangalitsa  
pork meat from Vojvodina*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas  
da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary  
requirements, please inform our service staff before ordering.*

*Chaikovsky*



**Jelenska pršuta /  
Venison Prosciutto ..... 100<sup>GR</sup> – 3200<sup>RSD</sup>**

Proizvod od čistog jelenskog mesa iz Šumadije,  
centralna Srbija / *Product from pure venison meat made in  
Šumadija, central Serbia*

**Tatar Biftek na tradicionalni način /  
Traditional Steak Tartare ..... 3350<sup>RSD</sup>**

Tatar biftek pripremljen na tradicionalni način sa pažljivo  
odabranim komadima mesa, poslužen sa aromatičnim  
puterom, prepečnim hlebom i prepeličjim jajetom /  
*Steak tartare prepared in the traditional way with carefully  
selected pieces of meat, served with aromatic butter,  
toasted bread, and a quail egg*

**Grčki asortiman maslina /  
Greek Olive Assortment ..... 150<sup>GR</sup> – 750<sup>RSD</sup>**

Raznovrsne grčke masline servirane u ekstraprevičanskom  
maslinovom ulju i aromatičnom origanu / *Various Greek  
olives served in extra virgin olive oil and aromatic oregano*

**Carpaccio od jelenskog filea sa  
aromatičnim tartufom / Venison Filet  
Carpaccio with Aromatic Truffle ..... 3800<sup>RSD</sup>**

Tradicionalna Italijanska receptura; tanko sečeni  
listovi jelenskog filea sa aromatičnim tartufom,  
hrskavim hlebom i puterom od sveže žalfije /  
*Traditional Italian recipe; thinly sliced venison filet  
with aromatic truffle, crispy bread, and fresh sage butter*



**Kuver / Couvert ..... 280<sup>RSD</sup>**

Naplata kuvera u restoranu Čajkovski je obavezna za  
svakog gosta / *In the Tchaikovsky Restaurant the couvert  
charge is mandatory for each guest*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas  
da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary  
requirements, please inform our service staff before ordering.*

*Tchaikovsky*



## Topla predjela / Hot Starters

### Đubek u testu / *Djubek in pastry* ..... 1560<sup>RSD</sup>

Proizvod od parenog testa i mleka iz mlekarske škole u Pirotu, sir u hrskavom testu preliven organskim prelivom od divlje aronije / *Product made from steamed dough and milk from the Pirot Dairy School, cheese in crispy pastry drizzled with organic Aronia sauce*

### Pohovane sremske paprike / *Breaded Srem Peppers* ..... 1200<sup>RSD</sup>

Jedinstven proizvod od pečenih paprika i miksa sremskih sireva / *Unique product made from roasted red peppers and a mix of cheeses from Srem*

### Talagani – Sir sa Peloponeza sa hrskavim tikvicama / *Talagani – Peloponnesian Cheese with Crispy Zucchini* ..... 1700<sup>RSD</sup>

Grilovani ručno izrađeni polutvrđi sir od ovčijeg i kozjeg mleka, sa začinskim biljem serviran uz hrskave tikvice / *Grilled handmade semi-hard cheese made from sheep's and goat's milk with herbs, served with crispy zucchini*

## Supe i čorbe / Soups and Chowders

### Teleća krem čorba sa vrganjima i mladim spanaćem / *Veal Chowder with Mushrooms and Baby Spinach* ..... 690<sup>RSD</sup>

### Domaća supa od Fazana / *Homemade Pheasant Soup* ..... 650<sup>RSD</sup>

### Supa dana – čorba dana / *Soup of the Day – Chowder of the Day* ..... 650<sup>RSD</sup>

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform our service staff before ordering.*



## **Domaća testenina i rižoto / Homemade Pasta and Risotto**

**Osso buco ravioli sa šafranom /  
Osso buco ravioli with saffron ..... 2600<sup>RSD</sup>**

Ručno rađene raviole punjene cepkanim mesom od juneće kolenice, servirane na kremu od šafrana, prekrivene šumskim lisičarkama / *Handmade ravioli filled with shredded beef shank meat, served on a saffron cream sauce, topped with wild chanterelle mushrooms*

**Njoke od batata punjene montasio sirom / Sweet Potato Gnocchi Stuffed with Montasio Cheese ..... 2450<sup>RSD</sup>**

Ručno izrađene njoke od batat krompira punjene montasio sirom, servirane na sosu od četiri vrste paradajza / *Handmade sweet potato gnocchi stuffed with Montasio cheese served in a sauce of four types of tomatoes*

**Rižoto sa biftekom i Foie gras /  
Steak and Foie Gras Risotto ..... 3200<sup>RSD</sup>**

Kremasti rižoto sa komadićima pažljivo tretiranog bifteka, preliven svilenkastom kremom od gušćije džigerice sa aromom sveže kafe / *Creamy risotto with carefully treated steak, covered in foie gras cream with the aroma of fresh coffee*

**Teleći ragu sa domaćim Trenetama i pečenim lešnikom / Veal Ragù with Homemade Trenette and Roasted Hazelnuts ..... 3100<sup>RSD</sup>**

Teleći ragu kuvan 24h na niskoj temperaturi, prekriven domaćim Trenetama, kremom od pečenih jabuka i kruške viljamovke / *Veal ragù cooked for 24 hours at low temperature, covered with homemade Trenette, roasted apples and Williams pears cream*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform our service staff before ordering.*

*Chaikovsky*



## Obrok salate / Main Course Salads

### Salata sa dimljenim lososom i avokadom / *Smoked Salmon Salad with Avocado* ..... 2700<sup>RSD</sup>

Kombinacija različitih zelenih salata, karpačo od dimljenog lososa, sveži avokado, prepeličja jaja, pečene semenke bundeve i dresing od limuna /  
*A combination of lettuce mix, smoked salmon carpaccio, fresh avocado, quail eggs, roasted pumpkin seeds, and a lemon dressing*

### Penušava grčka salata / *Sparkling Greek Salad* ..... 2450<sup>RSD</sup>

Sveže salate, ajzberg, radič sa grčkim grilovanim sirom "Talagani" mladim šparglama i dresingom od tartufa i slatkastog šampanjca / *Fresh salads, iceberg, chicory with "Talagani", Greek grilled cheese, spruce asparagus with truffle, and sweet champagne dressing*

### Proteinska biftek salata / *Protein Steak Salad* ..... 2600<sup>RSD</sup>

Zdrava salata sa biftekom, kuvanom leblebijom, ječmom, mangom, avokadom, kukuruzom, mladom šargarepom, svežim krastavcem, sušenim paradajzom i laganim dresingom od sveže majčine dušice / *Healthy beefsteak salad with cooked chickpeas, barley, mango, avocado, corn, baby carrots, fresh cucumber, dried tomatoes, and a light thyme dressing*

## Veganski specijaliteti / *Vegan Specialties*

### Rižoto sa šparglama / *Risotto with asparagus* ..... 1950<sup>RSD</sup>

Rižoto Carnaroli sa svežom šparglom i limunskom travom / *Carnaroli rice with asparagus and lemongrass*

### Vege rolnice i indijski orah / *Vegetable Spring Rolls with Cashews* ..... 1700<sup>RSD</sup>

Hrskave rolnice sa povrćem poslužene sa kremom od pistača i indijskog oraha / *Crispy vegetable spring rolls served with pistachio and cashew cream*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform our service staff before ordering.*

*Chaikovsky*



**Sveža riba / plodovi mora**  
*/ školjke / Fresh Fish /*  
*Seafood / Shellfish*

Zubatac / Dentex .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
Riba list / Solea .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
Pagar / Red Porgy .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
Brancin / Sea Bass .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
Gambori / Prawns .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
Škarpina / Scorpaena scrofa .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
San pjer / John Dory .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
Palamida / Atlantic bonito .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
Orada / Sea Bream .....	1 <sup>KG</sup> – 11000 <sup>RSD</sup>
Sen Žak / Scallops .....	1 <sup>KG</sup> – 12000 <sup>RSD</sup>
Škampi / Shrimps .....	1 <sup>KG</sup> – 13000 <sup>RSD</sup>

Restoran Tchaikovsky Vam nudi širok spektar divlje ribe, morskih plodova i školjki koje imamo u svakodnevnoj ponudi. Za preporuku obratite se konobaru.  
*/ Tchaikovsky Restaurant offers a wide range of wild fish, seafood, and shellfish in our daily selection. Please ask your server for recommendations.*



Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. */ In case of allergies or dietary requirements, please inform our service staff before ordering.*

*Tchaikovsky*





## Specijaliteti Tchaikovsky / Tchaikovsky Specialties

### Pariska piletina na spanaću / *Parisian Chicken on Spinach* ..... 1980<sup>RSD</sup>

Sporo pečene pileće grudi, pire od bebi spanaća i mladi krompir / *Slow-roasted chicken breast with potatoes and baby spinach puree*

### Jagnjeća plečka u sosu od majčine dušice sa pireom od krompira i đumbira / *Lamb shoulder in thyme sauce with ginger mashed potatoes* ..... 3100<sup>RSD</sup>

Jagnjeća plečka spremana po starom grčkom receptu, tretirana 12h na laganoj vatri sa svežim jabukama i sosom od limuna i majčine dušice, servirana uz penasti pire od krompira i đumbira / *Lamb shoulder prepared according to an ancient Greek recipe, slow-cooked for 12 hours with fresh apples, lemon, and thyme sauce, served with creamy ginger mashed potatoes*

### Svinjska rebra u crnom pivu / *Pork Ribs in Black Beer* ..... 2600<sup>RSD</sup>

Svinjska rebra, marinirana u crnom pivu, zapečena sa domaćim slatko ljutim sosom, poslužena sa aromatičnim krompirom / *Pork ribs, marinated in black beer, baked with homemade sweet chili sauce, served with aromatic potatoes*

### Beogradski ćevapi na mladom kajmaku / *Belgrade "Ćevapi" on Fresh Kajmak* ..... 1750<sup>RSD</sup>

Tradicionalno jelo pripremljeno od svežeg junećeg mesa, servirano na kajmaku uz hrskavu, coleslaw salatu i mladi krompir / *Traditional dish made from fresh beef, served on Serbian cheese cream with crispy coleslaw salad and baby potatoes*

### Juneći obrazi sa svežom testeninom i aronijom / *Beef Cheeks with Homemade Pasta and Aronia* ..... 2950<sup>RSD</sup>

Juneći obrazi dugo kuvani u crvenom vinu posluženi sa domaćom testeninom na puteru i organskom divljom aronijom / *Slow-cooked beef cheeks in red wine, served with handmade pasta, topped with organic Aronia*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform our service staff before ordering.*

*Tchaikovsky*



**Gurmanski uštipci u domaćem somunu /  
Gourmet Beef Patties in Homemade  
Flatbread ..... 1850<sup>RSD</sup>**

Pikantni uštipci od junećeg mesa sa dimljenim sirom i goveđom pršutom, servirani u domaćem somunu uz hrskavu, coleslaw salatu i mladi krompir / *Spicy beef patties with smoked cheese and beef prosciutto served in a homemade flatbread with crispy coleslaw salad and baby potatoes*

**Srneći gulaš / Roe Deer Stew ..... 2850<sup>RSD</sup>**

Komadi srnećeg mesa, dugo kuvanog u crvenom vinu, posluženi uz pire krompir sa parmezanom / *Pieces of roe deer meat, slow cooked in red wine, served with mashed potatoes with parmesan*

**Sporo pečene pačije grudi /  
Slow-Cooked Duck Breasts ..... 2850<sup>RSD</sup>**

Pačije grudi na kremu od kestena, serviran sa Porto sosom / *Duck breast on chestnut cream, served with Porto sauce*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform our service staff before ordering.*

*Chaikovsky*



## Selekcija crvenih mesa / *Red Meats Selection*

**Teleći biftek / *Veal Steak* ..... 1<sup>KG</sup> – 14500<sup>RSD</sup>**

Teleći biftek odležao više od 32 dana /  
*Veal Steak aged for over 32 days*

**Juneći biftek / *Beef Steak* ..... 1<sup>KG</sup> – 12500<sup>RSD</sup>**

Juneći biftek odležao više od 32 dana /  
*Beef Steak aged for over 32 days*

Preporuka našeg šefa kuhinje je pažljivo odabran teleći ili juneći biftek, koji mariniramo na poseban način. Savetujemo da se konzumira srednje pečen. /  
*Our Chef's recommendation is carefully selected Veal and Beef steak, marinated in a special way. We advise you to consume it medium rare.*



**T-Bone Steak / *T-Bone Steak* ..... 1<sup>KG</sup> – 9500<sup>RSD</sup>**

**Ribeye Steak / *Ribeye Steak* ..... 1<sup>KG</sup> – 9500<sup>RSD</sup>**

**Flank steak / *Flank steak* ..... 1<sup>KG</sup> – 9500<sup>RSD</sup>**

Sva mesa se služe sa mladim krompirom. /  
*All steaks are served with baby potatoes.*

## **Sosevi / *Sauces***

**Sos od pet vrsta pečuraka / *Sauce made from five types of mushrooms* ..... 150<sup>GR</sup> – 570<sup>RSD</sup>**

**Sos od šarenog bibera / *Multicolored pepper sauce* ..... 150<sup>GR</sup> – 520<sup>RSD</sup>**

**Sos od crnih tartufa / *Black truffles sauce* ..... 150<sup>GR</sup> – 720<sup>RSD</sup>**

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform our service staff before ordering.*

*Chaikovsky*



## Prilog salate / Salads

**Šopska salata / Shopska Salad ..... 690<sup>RSD</sup>**

Paradajz, krastavac, crni luk, feta sir /

*Tomato, cucumber, onion, feta cheese*

**Moravska salata / Moravian Salad ..... 710<sup>RSD</sup>**

Paradajz, pečena paprika, pečena ljuta paprika i crveni luk /

*Tomatoes, roasted peppers, roasted chili peppers, and red onions*

**Paradajz sa domaćim sirom /**

**Tomato and feta cheese ..... 670<sup>RSD</sup>**

**Srpska salata / Serbian Salad ..... 670<sup>RSD</sup>**

Paradajz, krastavac, crni luk, ljuta paprika /

*Tomatoes, cucumbers, red onions, and chili peppers*

**Miks zelenih salata / Lettuce Mix ..... 570<sup>RSD</sup>**

Lolo roso salata, lolo bjanko salata, puterica salata /

*Lollo Rosso lettuce, Lollo Bianco lettuce, and butter lettuce*

**Rukola i čeri sa pinjolima / Rocket Salad**

**and Cherry Tomato with Pine Nuts ..... 790<sup>RSD</sup>**

Rukola salata, čeri paradajz, pečeni pinjoli /

*Arugula salad, cherry tomatoes, and roasted pine nuts*

**Tzatziki salata / Tzatziki Salad ..... 690<sup>RSD</sup>**

Grčka salata sa svežim krastavcem, belim lukom,

svežom mirođijom i pavlakom / *Greek salad with fresh*

*cucumber, garlic, fresh dill, and yogurt*

**Kupus salata / Cabbage Salad ..... 570<sup>RSD</sup>**

Sveža kupus salata / *Fresh cabbage salad*

**Pečene ljute paprike / Roasted**

**Chili Peppers ..... 1<sup>KOM</sup> – 150<sup>RSD</sup>**

Pečena ljuta paprika bez kože u marinadi od belog luka /

*Roasted chili peppers without skin in a white garlic marinade*

**Pečena crvena paprika / Roasted Red**

**Bell Pepper ..... 610<sup>RSD</sup>**

Pečena slatka paprika u marinadi od belog luka /

*Roasted sweet bell peppers in a white garlic marinade*

**Sezonska salata / Seasonal Salad ..... 670<sup>RSD</sup>**

Turšija, kiseli kupus / *Pickled vegetables, sauerkraut*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform our service staff before ordering.*

*Chaikovsky*



## Prilozi / Side Dishes

- Mladi krompir na kajmaku / *Baby potatoes with Serbian cheese cream* ..... 790<sup>RSD</sup>
- Pire krompir / *Mashed Potatoes* ..... 490<sup>RSD</sup>
- Dalmatinsko varivo /  
*Boiled potato, chard and garlic* ..... 630<sup>RSD</sup>
- Grilovano sezonsko povrće /  
*Grilled vegetables* ..... 640<sup>RSD</sup>
- Grilovane špargle / *Grilled asparagus* .... 1100<sup>RSD</sup>

## Selekcija putera / Selection of butters

- Puter sa incunima, limunskom travom  
i kaparom / *Butter with Anchovies,  
Lemongrass, and Capers* ..... 100<sup>GR</sup> – 450<sup>RSD</sup>
- Puter sa kestenom i majčinom dušicom /  
*Butter with Chestnut and Thyme* ..... 100<sup>GR</sup> – 500<sup>RSD</sup>
- Puter od koštane srži i šarenog bibera /  
*Bone Marrow and Multicolored  
Pepper Butter* ..... 100<sup>GR</sup> – 550<sup>RSD</sup>
- Puter sa crnim tartufima /  
*Butter with Black Truffles* ..... 100<sup>GR</sup> – 650<sup>RSD</sup>
- Puter sa svežom žalfijom /  
*Butter with Fresh Sage* ..... 100<sup>GR</sup> – 400<sup>RSD</sup>

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary requirements, please inform our service staff before ordering.*

*Chaikovsky*



**Organska maslinova ulja iz  
Italije i Grčke / Organic olive oil  
from Italy and Greece**

**Carapelli – Il Nobile, ekstra devičansko  
ulje / Carapelli Il Nobile – extra  
virgin olive oil ..... 100<sup>ML</sup> – 550<sup>RSD</sup>**

**Filippo Berio – ekstra devičansko ulje /  
Filippo Berio – extra virgin  
olive oil ..... 100<sup>ML</sup> – 550<sup>RSD</sup>**

**Eleones – ekstra devičansko ulje /  
Eleones – extra virgin olive oil ..... 100<sup>ML</sup> – 550<sup>RSD</sup>**

**Aenaon – ekstra devičansko ulje /  
Aenaon – extra virgin olive oil ..... 100<sup>ML</sup> – 550<sup>RSD</sup>**

**Deserti / Desserts**

Ukoliko želite da čujete celokupnu ponudu  
kolača molimo Vas da se obratite konobaru, ili  
svoj desert izaberite direktno iz slatke vitrine.



*If you would like to know more about our  
additional choice of cakes, please consult  
your waiter, or choose your dessert directly  
from the cake showcase.*

Ukoliko ste alergični ili intolerantni na određene namirnice, molimo Vas  
da obavestite naše osoblje pre poručivanja. / *In case of allergies or dietary  
requirements, please inform our service staff before ordering.*

Sve cene su navedene u dinarima i uključuju PDV. / *The prices are shown in  
dinars with VAT included.*

*Chaikovskiy*



Preko bogatih grčkih ostrvskih maslinjaka, putem širokog mediterana, kroz veličanstvenu Sardiniju i Alpske pašnjake, sve do plodonosnih regija Srbije, našla je svoje mesto nova verzija jelovnika restorana Tchaikovsky.

Ovaj savršen spoj mediterana i tradicionalnih ukusa, obogaćen svežim sastojcima, čini ovaj jelovnik vanvremenskim, dok u restoranu Tchaikovsky čulom mirisa i ukusa putujete kroz različite predele.

**Uživajte u neponovljivom  
gastronomskom iskustvu Restorana  
Tchaikovsky!**



*Through the rich Greek island olive groves, across the vast Mediterranean, over the splendid Sardinia and Alpine meadows, and into the fertile regions of Serbia, the new version of the Tchaikovsky Restaurant Menu has found its place.*

*This perfect fusion of Mediterranean and traditional flavors, enriched with fresh ingredients, renders this menu timeless. At Tchaikovsky Restaurant, you embark on a journey through different landscapes with your senses of smell and taste.*

***Enjoy an unforgettable dining  
experience at Tchaikovsky  
Restaurant!***

*Tchaikovsky*