

Primo Grill Menu



TELEĆI KOTLETI

Meso prve kategorije marinirano sa senfom i ruzmarinom, servirano sa ljutim krompirićima

VEAL CHOPS

First-class meat marinated with mustard and rosemary, served with hot potatoes

1490 RSD

MARINIRANA ROZBRATNA

Odležalo meso 72h, blago marinirano sa šarenim biberom, servirano sa grilovanim pečurkama

MARINATED PORTERHOUSE

Aged meat mildly marinated with pepper for 72h, served with grilled mushrooms

1590 RSD

DOMAĆA DIMLJENA KOBASICA

Domaća svinjska kobasica, blago prodimljena, servirana sa aromatizovanim krompirima

HOMEMADE SMOKED SAUSAGE

Homemade pork sausage mildly smoked and served with flavored potatoes

890 RSD

GRILOVANI KOTLETI SMUĐA

Marinirani kotleti smudja, servirani sa crnim rižotom

GRILLED PERCH CHOPS

Marinated perch chops served with black risotto

1350 RSD

Sveže meso od domaćih uzgajivača i sveža rečna riba, priprema se u keramičkom roštilju brenda PRIMO na ćumuru na 450C. Koristimo ćumur vrhunskog kvaliteta, brenda BASNA, proizvedenog od hrastovog drveta, prosejanog i bez prašine, koji daje intenzivnu aromu mesu i ribi.

Domestic farmers' fresh meat and freshwater fish, prepared on a charcoal on 450C in PRIMO ceramic barbeque. BASNA charcoal we use is a high quality, made from sifted and dust-free oak tree that gives meat and fish intensive flavors.

