

Primo Grill Menu



TELEĆI KOTLETI 1490 RSD

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

VEAL CHOPS

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

MARINIRANA ROZBRATNA 1590 RSD

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

PLJESKAVICA SA KAJMAKOM 950 RSD

Pljeskavica od junećeg mesa sa odabranim začinima, servirana sa kajmakom, domaćim krompirom i crvenim lukom

TRADITIONAL BEEF BURGER

Burger made of beef, seasoned with selected spices, served with kaymak, homemade potatoes and red onion

DOMAĆA DIMLJENA KOBASICA 890 RSD

Domaća svinjska kobasica, blago prodimljena, servirana sa aromatizovanim krompirima

HOMEMADE SMOKED SAUSAGE

Homemade pork sausage mildly smoked and served with flavored potatoes



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.

