

AMADO



MORE THAN FOOD

LABELS



PROTEIN



VEGAN



VEGETARIAN



SPICY

ALLERGENS

Gl GLUTEN

La LACTOSE

E EGGS

F FISH

Sf SHELLFISH

Nu NUTS

Se SESAME

* Please let our team know about any allergies, intolerances and dietary preferences before ordering.

AMADO

BREAKFAST
/ until 12:30h /

EGG DISHES

BACON AND EGGS 🍳 Gl, La, E

8.00

Three eggs served with crispy bacon, cheese, fresh tomato, cucumber and house-made ajvar. / 450g /

SAUSAGE AND EGGS 🍳 Gl, La, E

8.00

Three eggs served with traditional Montenegrin sausage, cheese, fresh vegetables, sour cream and mustard. / 450g /

HAM AND EGGS 🍳 Gl, La, E

7.50

Eggs with ham and cheese, served with tomato, cucumber, sour cream and house-made ajvar. / 450g /

PROSCIUTTO AND EGGS 🍳 Gl, La, E

8.00

Eggs served with prosciutto, kaymak, fresh vegetables and house-made ajvar. / 450g

PROTEIN BREAKFAST 🍳 La, E, Nu

13.00

Egg whites with beef steak, fresh cheese, hummus and Greek yogurt, served with cherry tomatoes. / 550g /

POACHED EGGS WITH SMOKED SALMON Gl, La, E, F

12.00

Three poached eggs served on toasted bread with smoked salmon, avocado, arugula and hollandaise sauce. / 550g /

BACON FRITTATA La, E

11.00

Four eggs served with bacon, vegetables, urda cheese and kajmak. / 450g

VEGETABLE FRITTATA 🌱 La, E

9.00

Four eggs served with seasonal vegetables, urda cheese and house-made ajvar. / 450g /

AMADO BAKED EGGS 🌱 La, E

9.50

Zucchini, onion and eggs baked in aromatic tomato sauce, served with kaymak. / 350g /

* Free-range eggs!

AMADO

BREAKFAST
/ until 12:30h /

LIGHT OPTIONS

BLUEBERRY OATMEAL 🌱 Gl, La, Nu **6.50**

Oatmeal with blueberries and a choice of milk: cow's, soy or almond. / 350g /

CHIA PUDDING 🌱 La, Nu **5.00**

Chia pudding with almonds, honey, cranberries, raspberries and Greek yogurt. / 250g /

FRUIT YOGURT 🌱 La **6.50**

Yogurt with banana, coconut, dried figs and raspberries. / 400g /

HOMEMADE GRANOLA 🌱 Gl, La, Nu **9.00**

Granola (rolled oats, cornflakes, sliced almonds, honey, cinnamon and orange zest), served with yogurt, banana and blueberries. / 360g /

QUINOA 🌱 La, Nu **7.00**

Quinoa with pepper, cucumber, cherry tomatoes and almonds. / 450g /

AMADO PALAČINKE 🌱 Gl, La, E **8.00**

Amado beetroot pancakes served with vegetables, goat cheese and Greek yogurt. / 350g /

**PROTEIN BREAKFAST
WITH SWEET POTATO** 🍳 La, E **11.00**

Two eggs served with sweet potato, turkey, avocado, gouda and rocket. / 450g /

SALADS

AVOCADO & CHICKEN SALAD 🍳 La **13.00**

Mixed greens with avocado, chicken, feta, cucumber and cherry tomatoes. / 600g /

TUNA SALAD E, F, Nu **12.00**

Fresh salad with tuna, boiled eggs, orange and pumpkin seeds. / 600g /

AMADO

BREAKFAST
/ until 12:30h /

BAKERY SELECTION

CROISSANT AMADO  	8.00
Freshly baked croissant filled with mortadella, cream cheese, rocket and tomato. / 400g /	
TURKEY TOAST  	7.50
Warm toasted sandwich with turkey breast, cheese, sour cream and pickles. / 500g /	
CHICKEN & EGG SANDWICH    	9.50
Sandwich with chicken, eggs and cheese, served with rocket, tomato and house-made crispy potatoes. / 600g /	
PRIGANICE    	6.00
10 homemade Montenegrin fritters served with house-made jams. / 450g /	

VEGAN SELECTION

MEDITERRANEAN VEGAN BREAKFAST   	7.00
Hummus, roasted seasonal vegetables, avocado, olives and toasted house-made bread. / 450g /	
AMADO PLANT-BASED BREAKFAST 	6.00
Zucchini, bell pepper, onion, carrot and broccoli baked in tomato sauce with plant-based cheese. / 500g /	
HUMMUS WITH BREADSTICKS   	7.00
Creamy hummus served with house-made breadsticks, cucumber and olive oil. / 400g /	

WHEY PROTEIN

Add 1 scoop of whey protein to your breakfast for + 3€

AMADO

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FIRST BITES

CROQUETTES Gl, La, E 8.50

Slow-cooked beef in a crispy crust, served with horseradish cream. / 280g /

BEEF TARTARE Gl, La, E 19.50

Hand-chopped beef tenderloin served with toasted bread and house sauce. / 250g /

TUNA PÂTÉ Gl, La, F 10.00

Tuna pâté blanched in butter with fresh herbs, served with homemade grissini. / 250g /

AMADO PLATTER Gl, La 19.50

Carefully selected Montenegrin cheeses and premium cured meats served with house-made bread, olives and house-made jams. / 550g /

MONTENEGRIN CHEESE PLATTER Gl, La 23.00

A selection of Montenegrin cheeses served with house-made jam, breadsticks and dried fruit. / 550g /

PRAWNS Gl, La, Sf 14.00

Prawns baked with aromatic butter. / 280g /

BURRATA La, Nu 12.50

Fresh burrata served on apple purée with pine nuts and fresh basil. / 220g /

BUCKWHEAT ROLLS GL, La, Nu 9.00

Buckwheat rolls filled with goat's cheese, drizzled with honey and topped with walnuts, with a subtle truffe aroma. / 220g /

AMADO BRUSCHETA Gl, La 8.00

Crispy sourdough with mortadella and rocket, on a cheese cream, finished with citrus honey. / 280g /

SALADS

GREEK SALAD La 8.00

Tomato, cucumber, feta, olives and roasted pepper with olive oil and oregano. / 550g /

BEETROOT WITH GOAT CHEESE La, Nu 9.50

Roasted beetroot served with breaded goat's cheese, nuts and a light citrus dressing. / 400g /

MIXED GREEN SALAD 7.00

A selection of fresh mixed greens, herbs and olive oil. / 450g /

TOMATO SALAD 6.50

Tomato, red onion, olive oil and sea salt. / 450g /

MEAL SALADS

CHICKEN & FIG SALAD La, Nu 12.00

Grilled chicken served with mixed greens, dried figs, feta, pine nuts and a light citrus dressing. / 550g /

STEAK SALAD La 15.00

Beef tenderloin, cherry tomatoes and roasted pepper served over fresh mixed greens with olive oil and herbs. / 550g /

TUNA SALAD Sf, E, Nu 12.00

Tuna, boiled eggs and orange served with mixed greens and pumpkin seeds. / 600g /

AVOCADO & CHICKEN SALAD La 13.00

Grilled chicken, avocado, feta and fresh vegetables served with house sauce. / 600g /

SOUPS

HOUSE-MADE CHICKEN SOUP La, E 4.00

Clear chicken soup with house-made noodles and fresh herbs. / 250g /

HOUSE-MADE VEAL SOUP 4.00

Slow-cooked veal soup with root vegetables and house spices. / 250g /

HOUSE-MADE GAZPACHO 7.00

A mix of chilled cream soups with grilled prawns. / 250g /

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MAIN COURSES

CORTEZA GI

26.00

Slow-roasted rolled lamb with vegetables, encased in crisp pastry that seals in the full flavour and rich aroma of the house sauce. / 450g /

SAUVE 🍴 La

13.00

Grilled chicken fillet with roasted sweet potato, cream cheese and Parmesan, served with a mild creamy sauce. / 400g /

MANTECA La

23.00

Veal rib with a potato cake, sage, homemade kajmak and rich demi-glace sauce. / 400g /

BURGER AMADO GI, La, E

13.00

Juicy beef burger with caramelised onion, a mild truffle sauce and house-made burger sauce, served with crispy potatoes and coleslaw. / 600g /

BRASA La, Nu

25.00

Slow-cooked veal neck with creamy mashed potatoes, grilled carrot and roasted almonds. / 500g /

BRANZINO GI, F

15.00

Sea bass fillet baked with seasonal vegetables, served with spinach cream and olive oil. / 300g /

LASAGNA STRATO GI, La

13.00

House-made lasagna layered with beef ragù, spinach and gratinated cheese, served with a rich tomato sauce. / 450g /

TUNA AZUL 🍴 La, F, Nu

18.00

Grilled tuna with Greek yogurt, pine nuts and fresh mixed greens with a citrus note. / 400g /

AMADO 9 🍴 GI, La

12.50

House-made beef ćevapi served with warm flatbread, house-made ajvar, kajmak and crispy potatoes. / 550g /

PULPO Sf

22.00

Baked octopus with vegetables in a house-made tomato sauce with Mediterranean herbs. / 500g /

FILLETO E

13.50

Juicy pork fillet served with grilled fennel and mushrooms, finished with fresh herbs. / 600g /

NERO COSTA La, Sf

17.00

Grilled calamari with black cuttlefish risotto and olive oil. / 350g /

ASIAN FLAVORS

BAO BUNS 🍴 La, Nu

17.00

Bao buns with lamb, tzatziki, kimchi and pickled red onion. / 550g /

TANDOORI La, Nu 🍴

12.00

Marinated chicken thigh served with coleslaw on Greek pita bread. / 450g /

KATSU GI, E

12.00

Crispy chicken in panko breadcrumbs with basmati rice, edamame, red beans and seasonal vegetables. / 450g /

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PREMIUM SELECTION

RIBEYE

11.50

Dry-aged for 30 days. Sourced from a local farm in Montenegro.
Intense flavor, rich marbling and a full-bodied beef aroma. / 100g /

T-BONE

10.00

Dry-aged for 30 days. Sourced from a local farm in Montenegro.
A combination of tenderloin and strip steak, with a rich flavor and bold character. / 100g /

TOMAHAWK

9.50

Dry-aged for 30 days. Sourced from a local farm in Montenegro.
A large bone-in cut with full flavour and exceptional juiciness. / 100g /

TENDERLOIN STEAK

32.00

Sourced from a local farm in Montenegro.
Tender, clean beef flavour. / 300g /

LAMB CUTLETS

15.00

New Zealand.
Juicy chops with subtle Mediterranean herb aromas. / 100g /

SIDES

GRILLED VEGETABLES / 220g / 🍄	2.50
CREAMY MASHED POTATOES / 160g / 🍄 La	3.00
HOUSE-MADE CRISPY POTATOES 🍄 / 200g /	2.00
TRUFFLE MASH / 160g / 🍄 La	4.50
POTATO CAKE / 120g / 🍄 La, E	2.00
PARMESAN & ROCKET / 150g / 🍄 La	6.00
GRILLED FENNEL / 150g / 🌿	3.50

SAUCES

DEMI-GLACE / 60g /	3.00
Rich meat sauce.	
PÉRIGORD SAUCE / 50g / La	4.50
Creamy truffle sauce.	
MUSTARD / 80g /	2.50
SPICY MAYO / 100g / 🌶️ E	2.50
BBQ SAUCE / 80g /	2.50

* Each premium cut is served with your choice of two sides and two sauce.

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PASTA

BOLOGNESE Gl, La 12.00

Pasta with slow-cooked beef ragù, tomato, parmesan and fresh basil. / 400g /

CARBONARA Gl, La, E 12.00

Creamy pasta with pancetta, egg yolk, parmesan and freshly ground black pepper. / 350g /

PRAWN PASTA Gl, Sf 15.00

Pasta with prawns in a tomato, white wine and fresh basil sauce. / 350g /

CHICKEN & SPINACH PASTA Gl, La, Nu 12.00

Creamy pasta with chicken, spinach, and almonds. / 350g /

BURRO E SALVIA ♡ Gl, La 9.00

House-made pasta with fresh sage, butter and parmesan. / 250g /

* All pasta is house-made and prepared by hand, with gluten-free pasta available on request.

RISOTTO

CHICKEN & ZUCCHINI RISOTTO La 11.00

Creamy risotto with chicken, zucchini, and parmesan. / 400g /

STEAK RISOTTO La 17.00

Risotto with steak, wild mushrooms, and leeks, finished with parmesan and butter. / 400g /

SEAFOOD RISOTTO La, Sf 15.00

Creamy risotto with calamari, prawns, and octopus in a light white wine sauce. / 400g /

PIZZA

MARGHERITA ♡ Gl, La 9.00

Tomato sauce, gouda, parmesan, fresh basil, and olive oil. / 500g /

MORTADELLA Gl, La, Nu 8.90

Tomato sauce, mortadella, gouda, mushrooms, burrata, and basil. / 550g /

CAPRICCIOSA Gl, La 11.00

Tomato sauce, gouda, ham, mushrooms, and olives. / 550g /

DIAVOLA 🌶 Gl, La 12.00

Tomato sauce, gouda, kulen, mushrooms, and jalapeños. / 550g /

PROSCIUTTO ♡ Gl, La 13.00

Tomato sauce, gouda, prosciutto, rocket, parmesan, button mushrooms and olives. / 600g /

VEGETARIANA ♡ Gl, La 11.00

Tomato sauce, vegetarian cheese, and seasonal vegetables. / 500g /

CHICKEN SANDWICH Gl, La 9.00

Grilled chicken in a house-made bun with mixed green salad, coleslaw, ranch dressing, and gherkins, served with homemade crispy potatoes. / 600g /

VEAL SANDWICH Gl, La 12.00

Veal in a house-made bun with roasted peppers, caramelized onions, mixed green salad, ranch dressing, and cheese, served with homemade crispy potatoes. / 600g /

LAMB SANDWICH Gl, La 11.00

Lamb in a house-made bun with cheese, tomatoes, mixed green salad, and roasted peppers, served with homemade crispy potatoes. / 600g /

TURKEY TORTILLA Gl, La 12.00

Turkey, curry, gouda, green pepper, tomato and lettuce in a creamy sauce, served with house-made crispy potatoes. / 600g /

STEAK TORTILLA 🌶 Gl, La 14.00

Steak, BBQ sauce and Gouda, served with house-made crispy potatoes. / 600g /

SANDWICHES

TORTILLAS

AMADO

VEGAN MENU

STARTERS

ROASTED BEETROOT HUMMUS Se 7.00

Hummus with roasted beetroot and olive oil. / 320g /

CRISPY EGGPLANT GI, Se 9.00

Breaded eggplant with mushrooms and tahini cream. / 500g /

ZUCCHINI CARPACCIO 6.00

Thinly sliced zucchini with walnuts, basil and house lemon dressing. / 200g /

SALADS

APPLE & FENNEL SALAD Nu 6.00

Apple and fennel salad with hazelnuts and grapefruit. / 250g /

CHICKPEA SALAD 6.00

Cucumber, cherry tomatoes, carrot, and chickpeas with a light citrus dressing. / 300g /

MAIN COURSES

SOY MEATBALLS GI 13.00

Soy meatballs served with house-made pasta. / 500g /

MUSHROOM BRODET 11.00

Mushroom brodet with olives and dried figs, served with firm polenta. / 400g /

GREEN WIENNA GI 12.00

Soy schnitzel in tomato sauce served on celery purée. / 550g /

SOUPS

GAZZPACHO GI 4.00

A refreshing blend of chilled seasonal vegetable soups. / 250g /

CREAMY SEASONAL VEGETABLE SOUP 4.00

Creamy soup made with seasonal vegetables. / 250g /

PASTA

ROASTED PEPPER PASTA GI 8.00

Pasta in a roasted pepper and olive oil sauce. / 350g /

BAKED PASTA GI 9.00

Baked pasta in house-made tomato sauce with fried eggplant. / 450g /

SPINACH PASTA GI 10.00

House-made pasta with spinach and eggplant. / 350g /

PIZZA & SANDWICHES

VEGE PIZZA GI 12.00

Vegan pizza with plant-based cheese, red onion, corn and soy / 500g /

VEGE SANDWICH GI 10.00

Sandwich with breaded plant-based cheese, BBQ sauce and caramelised onions. / 550g /

VEGE BURGER GI 11.00

Burger with a soy patty, beetroot, garlic and plant-based cheese, served with salsa verde and house-made fried potatoes. / 600g /

AMADO

MORE THAN FOOD

DESSERTS

PATIŠPANJ BY NINA

6.50

Sponge cake with homemade raspberry sauce and vanilla mascarpone mousse. / 130g /

CITRUS POPPY SEED 🌿 Nu

5.00

Poppy seed and almond cake with a refreshing touch of orange. / 130g /

AMADO PEAR 🍷

7.00

Pear poached in red wine, served with honey and walnuts. / 130g /

PISTACHIO MOUSSE Nu

6.00

Creamy pistachio mousse with dark chocolate and strawberry gel. / 130g /

MANGO CHEESECAKE

7.00

A taste of summer — mango and coconut with white chocolate. / 130g /

PAVLOVA

6.00

Crispy Pavlova with a zesty lemon citrus cream. / 130g /

CAKES

PISTACHIO & RASPBERRY Gl, Nu

7.00

A creamy and indulgent cake with pistachio, white chocolate, raspberries, and hazelnuts. / 1 slice 130g /

SNICKERS Gl, Nu

7.00

Dark chocolate, peanuts, and creamy milk filling. / 1 slice 130g /

* Whole cakes are available to order for up to 12 people.

AMADO

DRINK SELECTION

COFFEE

ESPRESSO	1.80
ESPRESSO DOPPIO	3.40
AMERICANO	1.90
MACCHIATO	2.00
DOJČ	2.20
CAPPUCCINO	2.20
CAFFÈ LATTE	2.20
ICED LATTE	2.50
FLAVOURED COFFEE	3.00
Caramel / Cinnamon / Coconut / Chocolate	
NATURAL TEA	3.00

NATRUE	OAT MILK	0.20	0.50
	ALMOND MILK	0.20	0.50
	COCONUT MILK	0.20	0.50
	SOY MILK	0.20	0.50

FRESH JUICES

ORANGE	0,30	3.00
GRAPEFRUIT	0,30	3.50
LEMONADE	0,30	2.50
FLAVOURED LEMONADE	0,30	3.00
Elderflower / Strawberry		
HOMEMADE JUICE	0,30	3.00
GREEN LEVEL	0,30	4.00
Apple, cucumber, lemon		
AMADO RED	0,30	4.00
Beetroot, apple, lemon		
AMADO WAVE	0,30	4.00
Apple, lemon, celery, ginger		

SOFT DRINKS

COCA-COLA	0,25	2.80
COCA-COLA ZERO	0,25	2.80
FANTA	0,25	2.80
SPRITE	0,25	2.80
SCHWEPPE'S TONIC	0,25	2.80
SCHWEPPE'S BITTER LEMON	0,25	2.80
COCKTA	0,275	2.80
COCTA FREE	0,275	2.80
ORANGINA	0,25	3.00
IVI	0,33	2.80
FEVER TREE GINGER ALE	0,20	3.50
FEVER TREE TONIC WATER	0,20	3.50
FEVER TREE BITTER LEMON	0,20	3.50
RED BULL	0,25	4.00

WATER

AQUA BIANCA	0,25	1.70
AQUA BIANCA SPARKLING	0,25	1.70
AQUA BIANCA	0,75	3.00
AQUA BIANCA SPARKLING	0,75	3.00

JUICES

APPLE	0,20	2.50
STRAWBERRY	0,20	2.50
BLUEBERRY	0,20	2.50
ICED TEA	0,20	2.50

AMADO

DRINK SELECTION

RAKIJA

PAVLOVA GRAPE	0,03	3.00
PAVLOVA GRAPE 12Y	0,03	4.50
PAVLOVA QUINCE	0,03	4.00
KAMENA PEAR	0,03	3.00
KAMENA APRICCOT	0,03	3.00
KAMENA HERBAL	0,03	3.00
RADEVIĆ HERBAL	0,03	3.50
ZLATEŠ PLUM 9Y	0,03	4.20
ARAMBAŠA PLUM 12Y	0,03	5.50

WHISKY

JAMESON	0,03	4.00
JACK DANIELS	0,03	4.00
JACK DANIELS HONEY	0,03	4.00
CHIVAS 18Y	0,03	7.00
JOHNIE WALKER BLACK	0,03	5.00
WOODFORD RESERVE	0,03	5.50
GLENFIDICH 15Y	0,03	6.00
GLENFIDICH 18Y	0,03	10.00
MACCALAN 12Y	0,03	10.00
MACCALAN 15Y	0,03	15.00

KONJAK

HENNESY VS	0,03	4.50
HENNESY VSOP	0,03	6.00
HENNESY XO	0,03	20.00
GRAND RENEE	0,03	6.00

GIN

OYSTER	0,03	4.50
OYSTER CITRUS	0,03	4.50
HENDRICKS	0,03	4.50
GIN MARE	0,03	4.50

TEQUILA

PATRON SILVER	0,03	6.00
PATRON ANEJO	0,03	7.00
DON JULIO REPOSADO	0,03	12.00

RUM

DIPLOMATICO PLANAS	0,03	4.00
DIPLOMATICO RESERVA	0,03	5.00
ZACAPA RON 23Y	0,03	8.00

VODKA

BELUGA	0,03	5.00
TITOS	0,03	5.00
BELUGA PEAR AND LIME	0,03	4.50

AMADO

DRINK SELECTION

LIQUEURS

AMARO MONTENEGRO	0,03	3.50
GORKI LIST	0,03	3.00
ANTIQUE PELINKOVAC	0,03	3.50
APEROL	0,03	3.50
CAMPARI	0,03	3.50
BAILEYS	0,03	3.50
JEGERMAISTER	0,03	3.50
LIMONCELLO	0,03	3.50
POMEGRANATE	0,03	3.50
CINZANO BIANCO	0,03	3.50
CINZANO ROSSO	0,03	3.50
KAHLUA	0,03	3.50
MALIBU	0,03	3.50
CINZANO DRY	0,03	3.50

CIDERS

SOMERSBY APPLE	0,33	3.00
SOMERSBY PEAR	0,33	3.00
SOMERSBY MANGO	0,33	3.00
SOMERSBY BLUEBERRY	0,33	3.00

BEERS

PODGORIČKO	LIGHT	0,33 / 4,9% ALC	3.50
	BLUE	0,33 / 4,7% ALC	3.50
	RED	0,33 / 4,5% ALC	3.50
	DARK	0,33 / 4,2% ALC	3.80
	GOLDEN	0,33 / 5,3% ALC	3.80
	GLUTEN-FREE	0,33 / 4,6% ALC	4.00
	CRAZYBIONDAALE	0,33 / 3,9% ALC	3.80
	HEINEKEN	0,25	4.00
	HEINEKEN 0.00	0,25	3.00

DRAFT BEERS

PODGORIČKO LIGHT BEER	0,30 / 4,9% ALC	3.00
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AMADO

DRINK SELECTION

COCKTAILS

AMADO SPRITZ	8.00
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Val Sparkling Wine 90 ml, Giffard Elderflower 30 ml, soda water 30 ml.

AMADO NEGRONI	8.00
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Oyster Gin 30 ml, Campari 30 ml, Cinzano Rosso 30 ml.

AMADO MARGARITA	9.00
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Patrón Silver 45 ml, fresh orange juice 22 ml, simple syrup 15 ml, fresh lemon juice 15 ml.

AMADO GIN & TONIC	9.00
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Oyster Gin 50 ml, Thomas Henry tonic water 150 ml.

AMADO OLD FASHIONED	9.00
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Woodford Reserve 60 ml, simple syrup 10 ml, Angostura and orange bitters.

AMADO SOUR	8.00
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Pavlova Quince 50 ml, fresh lemon juice 25 ml, Giffard Cane Sugar 15 ml, Fee Brothers Foam 1.8 ml.

ESPRESSOTINI	10.00
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Beluga Vodka 30 ml, Baileys 30 ml, Kahlúa 15 ml, espresso shot.

AMADO CHOCO	10.00
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Beluga Vodka 30 ml, Baileys 30 ml, Giffard Chocolate Syrup 15 ml, cream 30 ml.

AMADO

MONTENEGRIN WINES

BOGOJEVIĆ

HOUSE WINE

From Stanieljici in Lješanska nahija, Bogojević wines represent an authentic expression of Old Montenegro and this unique wine-growing region.

ARIA ORANGE	29	6
ARIA CABERNET	29	6
ARIA VRANAC	29	6
ARIA ROSE	29	6
ARIA CHARDONNAY	31	6
ARIA TAMJANIKA	32	7
BOGDAN 2017	49	9
CATTARO 2015	51	10

BRAJOVIĆ

From the village of Jelenak, in the heart of the Bjelopavlići Plain. Brajović wines reflect the character of one of the most significant wine-growing regions of central Montenegro.

BONAZZA TAMJANIKA	35	7
MIA ROSÉ	37	7
STIMA KRATOŠIJA	40	8
LEGAT SELECTION *	68	12

KRGOVIĆ

From Rogami, where the Morača and Zeta rivers meet. Arhonto wines offer an authentic expression of the Podgorica wine-growing region,

MALVAZIJA	35	7
CHARDONNAY	35	7
CABERNET SAUVIGNON	38	8
PRIMITIVO / KRATOŠIJA	42	8
ARHONTO PRIVATE RESERVE *	68	14
MAGNUM RESERVE PRIVATE (1,5L) *	139	20

MONTE GRANDE

From Zeta, in the wine-growing region of Lake Skadar. Monte Grande wines blend tradition, modern expertise, and the distinctive character of the Zeta plain.

CHARDONNAY	35	7
ROSÉ PREMIUM	35	7
MERLOT	37	8
CHARDONNAY LIMITED	45	9
SHIRAZ *	89	18

PATRIMONIO

From Bobija, on the slopes overlooking Lake Skadar. Patrimonio wines reflect the rich tradition and unique character of this terroir.

SUTON CUVÉE	32	6
KOLANA TAMJANIKA	38	7
VIRGOLA MALVAZIJA	38	7
MEANDAR SAUVIGNON BLANC	42	8
PRIZOR BARRIQUE *	62	11

RAKČEVIĆ

From Smokovac, in the Podgorica wine-growing region. Rakčević wines faithfully reflect the character of this terroir and the family's winemaking tradition.

PEČALBAR	37	8
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BOTTLE 0.7l / GLASS 0.125l

KEKOVIĆ ESTATE

From Novo Selo near Danilovgrad, in the Zeta-Bjelopavlići wine-growing region. Keković Estate wines represent a blend of tradition, innovation, and local terroir.

ŽIŽAK	34	7
CHARDONNAY	35	7
CABERNET SAUVIGNON	55	11
RADOVAN VRANAC *	65	13

PRIČA

From Martinići, in the Bjelopavlići plain. Priča wines are crafted from carefully tended vineyards, blending tradition with a modern approach to winemaking.

TRAG CHARDONNAY	32	7
TRAG VRANAC	35	7
MONOLOG 2017 *	82	15

RADEVIĆ ESTATE

From Pričelje, near Podgorica. Radević Estate wines represent an elegant expression of the Podgorica wine-growing region.

CHARDONNAY 2018	55	10
SYRAH	59	11
VRANAC PREMIUM 2017 *	62	13
SYRAH 2009 *	79	15

RAJKOVIĆ

From Ubli, on the slopes above Lake Skadar. Rajković wines combine the local terroir, family tradition, and modern winemaking.

S UBLI	39	8
ČUBRICA ROSÉ	40	8
VIOGNIER	45	9
STUP BARRIQUE *	60	12
DIMITRIJE RESERVE *	105	18

RAŽNATOVIĆ

From Bjelopavlići and Riječka Nahija. Ražnatović wines are distinguished by the freshness and authentic character of these wine-growing regions.

CHARDONNAY	29	7
ROSÉ	29	7
SAUVIGNON BLANC	30	8
ORANGE	39	8
SOLARIS CHARDONNAY	45	10
ESENCIJA CUVÉE	45	12
ROKSANDA BARRIQUE *	90	18

VUKIĆEVIĆ

From Beri, near Podgorica. Vukićević wines represent an authentic expression of the Podgorica wine-growing region and a long-standing family

MALVAZIJA	32	7
VRANAC PREMIUM 2019	32	7
DESSERT VRANAC (0,375L)	32	7
MERLOT	55	11

* Selected wines from our premium selection are served using the Coravin system, preserving their original character from the first glass to the last.

AMADO

INTERNATIONAL WINES

SPARKLING WINES

BOTTLE 0.7l / GLASS 0.125l

JUST BE ITA

HOUSE WINE

JUST BE GOLD 0.2l **8**

JUST BE ROSE 0.2l **8**

LA FARRA ITA

PROSECCO BRUT **35** **7**

Glera

PROSECCO ROSE **35** **7**

Glera / Pinot Noir

LOUIS ROEDERER FRA

COLLECTION 246 **110**

Pinot Noir / Chardonnay / Meunier

ROSE VINTAGE 2017 **160**

MOET & CHANDON FRA

BRUT IMPÉRIAL **135**

Pinot Noir / Pinot Meunier / Chardonnay

LOUIS ROEDERER FRA

CRISTAL 2016 **450**

Pinot Noir / Chardonnay

POL ROEDERER FRA

BRUT VINTAGE 2018 **165**

Pinot Noir / Chardonnay

WHITE WINES

DOMAINE VACHERON FRA

SANCERRE * **75** **13**

Sauvignon Blanc

DE LADOUCETTE FRA

POUILLY-FUMÉ * **75** **13**

Sauvignon Blanc

BILLAUDSIMON FRA

CHABLIS * **71** **13**

Chardonnay

JERMANN ITA

PINOT GRIGIO **52** **9**

Pinot Grigio

TERLAN ITA

TERLANER CUVÉE **49** **9**

Pinot Blanc / Chardonnay / Sauvignon Blanc

ADELMA OU HUN

CHARDONNAY **32** **8**

Chardonnay

BOTTLE 0.7l / GLASS 0.125l

ANTINORI NAPA VALLEY SAD

CHARDONNAY A26 2023 * **148** **25**

Chardonnay

HARAS DE PIRQUE CHL

ALBACLARA **55** **9**

Sauvignon Blanc

ROSÉ WINES

WHISPERING ANGEL OU FRA

WHISPERING ANGEL **49** **8.5**

Grenache / Cinsault / Rolle

RED WINES

ANTINORI ITA

TIGNANELLO 2021 * **210** **40**

Sangiovese / Cabernet Sauvignon / Cabernet Franc

ORNELLAIA ITA

ORNELLAIA * **460** **75**

Cabernet Sauvignon / Merlot / Cabernet Franc / Petit Verdot

FRESCOBALDI ITA

CASTELGIOCONDO BRUNELLO DI MONTALCINO * **129** **23**

Sangiovese

VEGA SICILIA ESP

ALION 2021 * **195** **36**

Tinto Fino (Tempranillo)

STAG'S LEAP SAD

ARTEMIS 2021 * **212** **40**

Cabernet Sauvignon

TE MUNA ROAD NZL

PINOT NOIR * **85** **16**

Pinot Noir

BODEGAS CARO ARG

AMANCAYA **49** **9**

Malbec / Cabernet Sauvignon

CH TEAU BEAUSITE FRA

BEAU-SITE 2016 **59** **10**

Cabernet Sauvignon / Merlot

ADELMA OU HUN

CABERNET SAUVIGNON **32** **8**

Cabernet Sauvignon

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