

# BOKKA

*modern balkan cuisine*



[www.forzagroup.me](http://www.forzagroup.me)

  bokka\_modern

*An events journey through food and regions*  
*Gastronomsko putovanje kroz ukuse i regije*

*A three-course journey - I*  
*Trokorsno putovanje - I*

**Risotto** - classically made, hand-picked mushrooms and lardo

**Rižoto** - klasično pripremljen, ručno brane pečurke i lardo

**Veal** - butter roasted chop, confit of leeks, apple crème and juices

**Teletina** - kotlet pečen na puteru, konfit praziluka, krem od jabuke i sos

Crème Brûlée • Rožada

**70€** +10% service charge

*A three-course journey - II*  
*Trokorsno putovanje - II*

**Local prawns** - picatta, grilled asparagus, gremolata, hazelnut cream

**Lokalne kozice** - picatta, grilovane špargle, gremolata, krem od lešnika

**Sea bass** - garden herb crusted, Jerusalem artichokes, orange roasted carrots,  
lemon beurre blanc

**Brancin** - korica od baštenskog bilja, jerusalimska artičoka,  
šargarepa pečena sa pomorandžom, limun beurre blanc

Cream pie • Krem pita

**70€** +10% service charge

*A three-course journey - III*  
*Trokorsno putovanje - III*

**Beetroots** - roasted, pickled and tartare, grilled skuta, coal oil

**Cvekla** - pečena, kisela i tartar, grilovanII sir, ulje od žara

**Leeks and leaves** - fire roasted leeks, barbecued lettuce heart, curried leek pie

**Praziluk i listovi** - praziluk pečen na vatri, srce zelene salate sa roštilja,  
pita od praziluka sa karijem

**Watermelon and lemon** - carpaccio and sorbet

**Lubenica i limun** - carpaccio i sorbet

**70€** +10% service charge

**Gala menu – your play of 5 courses**

**Gala meni – igra od 5 sledova**



**110€** +10% service charge

**Scallops and mussels** – seared scallops, mussel minestrone, pancetta oil  
**Jakobove kapice i dagnje** – zapečene kapice, minestrone od dagnji, ulje od pancete

**Prawns** - Barbecued prawns, asparagus, Bloody Mary tomatoes  
**Kozice** – kozice sa roštilja, špargle, Bloody Mary paradajz

**Tuna** – salted best end of tuna warmed on hay,  
artichokes and a black olive tapenade pesto  
**Tuna** – soljeni najkvalitetniji deo tune zagrejan na senu,  
artičoke i pesto od tapenade crnih maslina

**Risotto** – classically made, beetroots and gorgonzola  
**Rižoto** – klasično pripremljen, cvekla i gorgonzola

**Cappellacci** – local goats' cheese and truffle, wood mushroom velouté, cepe oil  
**Cappellacci** – lokalni kozji sir i tartuf, veluté od šumskih pečuraka, ulje od vrganja

**Green peas** – a cream of green peas – butter fried brioche with onion confit  
**Zeleni grašak** – krem od zelenog graška – brioche pržen na puteru sa konfitom od luka

**Adriatic scampi** - olive oil poached scampi, cacio e pepe of Adriatic squid fine local prosciutto  
**Jadranski škampi** – škampi poširani u maslinovom ulju, cacio e pepe od jadranske lignje

**Line caught sea bass** – pan fried, simmered mussels, mustard beurre blanc  
**Brancin ulovljen na udicu** – pržen u tiganju, krčkane dagnje, senf beurre blanc

**Saltimbocca of swordfish** – prosciutto and sage wrapped swordfish, polenta, asparagus, juices  
**Saltimbocca od sabljarke** – sabljarka umotana u pršut i žalfiju, palenta, špargle, sosovi

**Lamb** – confit and pressed knuckle, salt baked beetroot, cumin infused lamb jus  
**Jagnjetina** – konfit i presovani kolenica, cvekla pečena u soli, jagnjeći sos sa kimom

**Beef wellington** – the classic beef wellington, cime di rapa, roasted carrots, béarnaise and jus

**Beef Wellington** – klasični beef wellington, cime di rapa, pečena šargarepa, béarnaise i sos

**Veal** – butter roasted chop, confit of leeks, apple crème and juices

**Teletina** – kotlet pečen na puteru, konfit praziluka, krem od jabuke i sosovi

**Cheeses** – a collection of the best of local, warm brioche, quince and pear chutney

**Sirevi** – izbor najboljih lokalnih sireva, topli brioche, čatni od dunje i kruške

**Strawberries** – smoked strawberry panna cotta, black pepper ice cream

**Jagode** – dimljena panna cotta od jagoda, sladoled od crnog bibera

**Plum crumble, walnut ice cream**

**Krambl od šljiva, sladoled od oraha**

**Tart tatin of local apples** – salted caramel ice cream

**Tart tatin od lokalnih jabuka** – sladoled od slanog karamela

**Our great praline collection**

**Naša velika kolekcija pralina**

**Cake selection • Izbor Torti uz menije**

- Krempita - Milena Torta - Reform Torta - Rožada -

## *Drink Packages*

Unlimited during lunch or dinner, up to 2 hours



### **Drink package I..... €22 - per person**

Additional hours: \*€10 per person  
10% service charge

- Still and sparkling water
- Soft drinks (Coca Cola, Fanta, Sprite, Tonic water, bottled juices)
- Coffee or tea

### **Drink package II..... €38 - per person**

Additional hours:\*€16 per person  
10% service charge

- Still and sparkling water
- House red wine
- House white wine
- Soft drinks (Coca Cola, Fanta, Sprite, Tonic water, bottled juices)

### **Drink package III..... €50 - per person**

Additional hours:\*€20 per person  
10% service charge

- Still and sparkling water
- House red and white wine and Prosecco
- Soft drinks (Coca Cola, Fanta, Sprite, Tonic water, bottled juices)
- Beers (Niksicko 0.03l, Stella)
- Selections of spirits: Vodka (Finlandia, Smirnoff), Gin (Beefeater, Gordons)  
Whiskey (Red label, Jameson), Aperol

## *Coctail Reception options*

Up to 1hour



### **I - ..... €40 - per person**

- Still and sparkling water
- House red wine, white wine and Prosecco
- Soft drinks (Coca Cola, Fanta, Sprite, Tonic water, bottled juices)
- Beers (Niksicko 0.03l, Stella)
- Selections of spirits: Vodka (Finlandia), Gin (Beefeater), Whiskey (Red Label and Jameson), Aperol, Plum Brandy

### **II - ..... €45 - per person**

- Still and sparkling water
- House red wine, white wine and Prosecco
- Soft drinks (Coca Cola, Fanta, Sprite, Tonic water, bottled juices)
- Beers (Niksicko 0.03l, Stella, Heineken)
- Selections of spirits: Vodka (Finlandia), Gin (Beefeater), Whiskey (Red Label and Jameson), Aperol, Plum Brandy