

MENU



CORSO
ANCORA

DOMESTIC PRODUCTS FROM SMALL FARMS,
LOCALLY PRODUCED, ORGANIC AND FIRST-CLASS FOOD,
WHICH WE BRING TO YOUR PLATE.

WE ARE ESPECIALLY PROUD OF OUR LJUTENICA, AJVAR AND TURŠIJA,
WHICH WE PRODUCE OURSELVES.

ENJOY YOUR MEAL!

FALL/WINTER
2025/2026

CORSO
ANCORA

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY/ALLERGIC REQUIREMENTS.

COUVERT	250
SUSHI COUVERT	250

STARTERS

COLD DELIGHTS

BURRATA	1.640
BURRATA, POMEGRANATE SAUCE, PINE NUTS	
VITELLO TONNATO	1.310
COLD RUMP STEAK SLICES, TUNA SAUCE, CAPER	
FOIE GRAS PATÉ	1.260
CHICKEN AND GOOSE LIVER PATÉ, FLAVORED BUTTER, BEETROOT CHUTNEY, CRISPY BREAD	
SREM TARTARE	940
PANCETTA, GARLIC, CRISPY BREAD, PICKLED CAULIFLOWER, AROMATIC BUTTER	
WINE PLATE	1.980
PARMESAN, GOAT CHEESE, COW CHEESE, HOMEMADE CHEESE WITH MOULD, NUTS, PRUNE	
SERBIAN PLATE	2.990
WINE PLATE, KAYMAK, PROSCIUTTO, MANGALITSA BACON, SERBIAN DOMESTIC SAUSAGE	

HOT APPETIZERS

TACOS	1.090
PULLED PORK, SPICY MAYO, CABBAGE, TERIYAKI SAUCE, SMOKED MOZZARELLA, PICKLED ONION	
BAO BUNS	1.340
STEAMED BUNS, GLAZED PORK CHOPS, LJUTENICA, PICKLED ONION, SPICY MAYO, CRISPY ONION	
BAO BUNS SHRIMPS	1.340
STEAMED BUNS, PANKO SHRIMPS, LJUTENICA, PICKLED ONION, SPICY MAYO, CRISPY ONION	
BUREK	990
BUREK, KAYMAK, SJENICA DOMESTIC CHEESE, DRIED TOMATOES, MEADOW GARLIC	
VEGAN LASAGNE	1.350
PORCINI MUSHROOM, VEGETABLES, HOMEMADE PASTA, NAPOLI SAUCE	
THAI SHRIMPS	1.780
THAI SPICES, SHRIMPS, RED ONION, CARROT, COCONUT MILK, PARMESAN, CRISPY BREAD	
GOAT CHEESE SOUFFLÉ	960
FIG PRESERVE, QUINCE PRESERVE, WALNUT	

SOUPS AND POTTAGES

POTTAGE / SOUP OF THE DAY	550
VEAL BROTH	550

MAIN DISHES

CHICKEN FILLET 'POLLO E ZUCCHINI'	1.770
SOUS VIDE CHICKEN FILLET, CRISPY PAPRIKA FLAVORED SAUSAGE CRUST, STUFFED ZUCCHINI WITH CHEESE AND PINE NUTS, CHAMPAGNE SAUCE	
ROLLED VEAL	2.480
VEAL, POTATO AND SMOKED PROVOLA SCARPACCIA, NATUR SAUCE	
ROLLED LAMB	2.780
LAMB WITH SWEET MASHED POTATO, PRUNE SAUCE	
PRESSED DUCK LEG	1.830
CELERY ROOT MASH, ROASTED HAZELNUT, WINE SAUCE WITH PRUNES	
BEEF BURGER	1.750
GROUND BEEF, CHIPOTLE SAUCE, PICKLES, CRISPY ONION, SMOKED MOZZARELLA, FRENCH FRIES	
FULL PLJESKAVICA	1.760
100% BEEF, PICKLED ONION, FLATBREAD BUNS, KAYMAK, LJUTENICA	
VEAL STEAK	2.800
MLINCI WITH PICKED FOREST MUSHROOMS, FRESH TRUFFLE	
FRIED PORK KNUCKLE	1.520
FRIED PORK KNUCKLE, SMOKED MOZZARELLA, BRAISED SAUERKRAUT, HORSERADISH SAUCE	
PORKETA	1.590
ROLLED PORK, CARAMELIZED ONION, CORSO COLESLAW	
STICKY RIBS	1.520
BONELESS RIBS, SWEET CHILLI, FRIED PORCINI MASHROOMS, MAYONNAISE WITH CHIVES, HOMEMADE TURŠIJA	
CHICKEN SKEWERS	1.230
SOUS VIDE CHICKEN FILE, SMOKED DRUMSTICK, POTATO WEDGES, CHIMICHURRI SALSA	
VEAL WITH MLINCI	1.740
PULLED VEAL, KAYMAK, SMOKED MOZZARELLA, MLINCI	
URUGUAY RIB-EYE, 100g	1.590
UPON REQUEST	

PASTA AND RISOTTO

AMALFI	1.940
ARBORIO RICE, SHRIMPS, SAFFRON, ASPARAGUS, LEEK, PARMESAN	
BEETROOT AND GOAT CHEESE RISOTTO	1.550
ARBORIO RICE, BEETROOT PURÉE, GOAT CHEESE, GORGONZOLA, BUTTER, PARMESAN, LEEK, PINE NUTS	
PUMPKIN RISOTTO	1.440
PUMPKIN, ARBORIO RICE, LARDO BACON	
PORCINI PASTA	1.560
PORCINI MUSHROOMS, MIXED KAYMAK AND HERBS SAUCE, LEEK	
PASTA WITH BEEF AND PORCINI	1.840
BEEF, PORCINI MUSHROOMS, MIXED KAYMAK AND HERBS SAUCE, LEEK	

FATTO A MANO 1.870
PASTA, SHRIMPS, NAPOLI SAUCE, PARMESAN, LEEK, BUTTER

BEEF LASAGNE 1.290
BÉCHAMEL SAUCE, BEEF RAGÙ, HOMEMADE PASTA SHEETS

RAW BAR / From 15h

ADRIATIC BLUEFIN TUNA TATAKI 1.540
ADRIATIC BLUEFIN TUNA, KIMCHI, SESAME OIL, TOBIKO, GUACAMOLE, PRAWN CRACKERS

SALMON TARTARE 1.480
SALMON, KIMCHI, SESAME OIL, TOBIKO, SPICY JAPANESE MAYONNAISE, GUACAMOLE, PRAWN CRACKERS

TUNA TATAKI 1.240
TUNA SLICES, MIRIN, HONEY, SOY SAUCE, PISTACHIO-WASABI DRESSING

CALIFORNIA SALMON 1.270
SALMON, AVOCADO, SESAM

MAKI TUNA 1.420
TUNA, PHILADELPHIA CHEESE, MARINATED ASPARAGUS

NIGIRI LOSOS /1 PC 300
SALMON, RICE, WASABI

NIGIRI TUNA /1 PC 340
TUNA, RISE, WASABI

NIGIRI SEA BASS / 1 PC 360
IKE JIME SEA BASS, RISE, WASABI

PREMIUM RAW BAR / From 15h

CORSO ROLL 1.760
PHILADELPHIA CHEESE, SALMON, SHRIMPS, AVOCADO, PISTACHIO-WASABI DRESSING, TRUFFLE EEL SAUCE

ANCORA ROLL 1.810
CRISPY SHRIMPS, PHILADELPHIA CHEESE, CHIVE, AVOCADO, TUNA, SALMON, MANGO-RASPBERRY SAUCE

TUNA TURNER ROLL 1.740
TUNA, AVOCADO, CUCUMBER, CRISPY ONION, SPICY JAPANESE MAYONNAISE, TUNA TARTARE

CRUNCHY SALMON 1.770
SALMON, SUN-DRIED TOMATO, TOBIKO, AVOCADO, SPICY JAPANESE MAYONNAISE

KANSAI ROLL 1.940
SOFT-SHELL CRAB, AVOCADO, SALMON TARTARE, CHIVE JAPANESE MAYONNAISE

TRUFFLE ROLL 1.980
SOFT-SHELL CRAB, CUCUMBER, TUNA, AVOCADO, TRUFFLE JAPANESE MAYONNAISE, FRESH TRUFFLE

BUSHIDO ROLL 1.920
CRISPY SHRIMPS, PHILADELPHIA CHEESE, ASPARAGUS, IKE JIME SEA BASS, TUNA JAPANESE MAYONNAISE, CRISPY ONION

CHEESE ROLL	1.730
CRISPY SHRIMPS, PHILADELPHIA CHEESE, AVOCADO, SALMON, EDAM CHEESE, TERIYAKI SAUCE	
YAKIZUKI ROLL	2.420
CRISPY SHRIMPS, SPICY TUNA, EEL, TRUFFLE EEL SAUCE	
TEMPURA ROLL	1.570
CRISPY SHRIMPS, JAPANESE MAYONNAISE, AVOCADO, EEL SAUCE	
TUNA DELIGHT	1.840
CRISPY SHRIMPS, CHIPOTLE SAUCE, AVOCADO, TUNA, TERIYAKI SAUCE	
CRISPY ROLL	1.660
CRISPY SHRIMPS, TOBIKO, PHILADELPHIA CHEESE, CUCUMBER, TERIYAKI SAUCE	

FISH AND SEAFOOD

SQUIDS	1.760
GRILLED SQUID, GARLIC, SUN - DRIED TOMATO, RICE, NAPOLI SAUCE	
GRILLED ZANDER IN BEĆARAC SAUCE	1.760
ZANDER FILLETS, PAPRIKA, ONION, TOMATO, PARSLEY	
SEA FISH FILLET	2.550
PARSNIP PURÉE, BEURRE BLANC WITH MEADOW GARLIC, PINE NUTS	
TUNA STEAK	1.960
TUNA, ROASTED SWEET POTATO, LEMON	

SALADS

BEETROOT WITH GOAT CHEESE	1.190
ROASTED BEETROOT, GOAT CHEESE, BABY SPINACH, ROCKET SALAD, ROASTED WALNUTS, BALSAMIC VINEGAR	
MIXED GREEN SALAD	750
MIX LETTUCE SALADE, CHERRY TOMATO, PARMESAN, PINE NUTS, HONEY MUSTARD DRESSING	
SPRING SALAD	520
BUTTERHEAD LETTUCE, RADISH, SPRING ONION	
GREEK SALAD	770
TOMATO, CUCUMBER, PAPRIKA, RED ONION, OLIVES, FETA CHEESE, OREGANO, OLIVE OIL	
MORAVA SALAD	680
TOMATO, ROASTED PAPRIKA, SPRING ONION, GARLIC	
ANCORA SALAD	680
ROASTED PAPRIKA, FETA CHEESE, OLIVE OIL, KAYMAK, MIXED HERBS	
HOMEMADE SAUERKRAUT	450
HOMEMADE TURŠIJA	450
HOMEMADE AJVAR	680

SIDE DISHES

MASHED POTATO	450
TRUFFLEE MASHED POTATO	650
FRENCH FRIES	390
SAUTÉED ASPARAGUS	490
BRAISED SAUERKRAUT	570
FRIED PORCINI MASHROOMS	600
RISE	400

DESSERTS

NOISETTE	750
A BLEND OF SOFT HAZELNUT BISCUIT AND DELICATE CHOCOLATE CREAM	
ALPINE APPLE CAKE	590
PISTACHIO BAKLAVA	590
CREAM PIE	590
BROWNIE	650
MASCARPONE WITH AMARETTO, DOMESTIC JAM	

SUPER FIT KETO-VEGAN CAKES

VEGAN KETO APRICOT CHEESECAKE	750
NATURAL PLANT - BASED KETO DESSERT CRAFTED FROM LOCAL APRICOTS, ALMONDS AND CASHEWS. BLENDED WITH PSYLLIUM, COCOA BUTTER AND COCONUT OIL FOR PERFECT CREAMY TEXTURE.	
VEGAN KETO ICE CUBE CAKE	750
AN IDEAL BALANCE OF PREMIUM VALRHONA COCOA AND HOMEMADE VANILLA CREAM FOR A RICH FLAVOR - COMPLETELY GUILT-FREE	

THE SWEETNESS OF OUR DESSERTS COMES FROM A BLEND OF STEVIA AND ERYTHRITOL - NATURAL, SAFE AND EU Non-GMO SWEETENERS. PERFECT FOR THOSE MINDFUL OF THEIR HEALTH AND WELL-BEING.

