

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 AND AJVAR,
WHICH WE PRODUCE OURSELVES.

ENJOY YOUR MEAL!

SPRING/SUMMER
2026



UROŠ IVKOVIĆ
CHEF DE CUISINE

CORSO
ANCORA

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

COUVERT	250
SUSHI COUVERT	250

STARTERS

COLD DELIGHTS

GF VEG	BURRATA	1.640
	BURRATA, POMEGRANATE SAUCE, PINE NUTS	
GF LF	VITELLO TONNATO	1.310
	COLD RUMP STEAK SLICES, TUNA SAUCE, CAPER	
	FOIE GRAS PATÉ	1.290
	CHICKEN AND GOOSE LIVER PATÉ, FLAVORED BUTTER, BEETROOT CHUTNEY, CRISPY BREAD	
	SREM-STYLE STEAK TARTARE	980
	MORAVKA & MANGALITSA PANCETTA, GARLIC, CRISPY BREAD, PICKLED VEGETABLES, AROMATIC BUTTER	
GF	SERBIAN CHARCUTERIE & CHEESE BOARD	2.990
	SHEEP CHEESE, GOSTILJE CHEESE, HOMEMADE CHEESE WITH MOULD, SREM DOMESTIC SAUSAGE, PROSCIUTTO, KAYMAK, NUTS, DRIED PLUMS	

HOT APPETIZERS

	CRISPY EGGPLANT	990
	BREADED EGGPLANT, TOMATO SALAD WITH SHEEP'S CHEESE, KAYMAK INFUSED WITH AROMATIC HERBS	
LF	BAO BUNS	1.390
	STEAMED BUNS, GLAZED PORK CHOPS, LJUTENICA, PICKLED ONION, SPICY MAYO, CRISPY ONION	
LF	BAO BUNS SHRIMPS	1.390
	STEAMED BUNS, PANKO SHRIMPS, LJUTENICA, PICKLED ONION, SPICY MAYO, CRISPY ONION	
	BUREK	990
	BUREK, KAYMAK, SJENICA DOMESTIC CHEESE, DRIED TOMATOES, MEADOW GARLIC	
VEG	VEGETARIAN LASAGNE	1.350
	PORCINI MUSHROOMS, VEGETABLES, HOMEMADE PASTA, NAPOLI SAUCE	
VEG	THAI SHRIMPS	1.780
	THAI SPICES, SHRIMPS, RED ONION, CARROT, COCONUT MILK, PARMESAN, CRISPY BREAD	
GF VEG	GOAT CHEESE SOUFFLÉ	960
	FIG PRESERVE, QUINCE PRESERVE, WALNUT	

CREAM SOUPS AND BROTHS

POS BG BL	COASTAL FISH SOUP	550
	LIGHTLY SPICY BROTH WITH SHRIMP AND COD	
BL	VEAL BROTH	550

MAIN DISHES

	CHICKEN FILLET 'POLLO E ZUCCHINI'	1.830	
	SOUS VIDE CHICKEN FILLET, CRISPY PAPRIKA FLAVORED SAUSAGE CRUST, STUFFED ZUCCHINI WITH CHEESE AND PINE NUTS, CHAMPAGNE SAUCE		
	ROLLED VEAL	2.550	
	VEAL, POTATO AND SMOKED PROVOLA SCARPACCIA, NATUR SAUCE		
	MEDITERRANEAN STUFFED PEPPER	1.720	
	VEAL RAGOUT, MORNAY SAUCE WITH PROVOLA CHEESE, NAPOLI SAUCE		
GF	PRESSED DUCK LEG	1.890	
	CELERY ROOT MASH, ROASTED HAZELNUT, WINE SAUCE WITH PRUNES		
GF	STUFFED CHICKEN BREAST	1.720	
	FILLED WITH GOUDA AND CREAM CHEESE, BEEF PROSCIUTTO, SERVED WITH MASHED POTATOES, KAYMAK & HERB SAUCE		
	FULL PLJESKAVICA	1.820	
	100% BEEF, PICKLED ONION, FLATBREAD BUNS, KAYMAK, LJUTENICA		
	VEAL STEAK	2.900	
	MLINCI WITH PICKED FOREST MUSHROOMS, FRESH TRUFFLE		
	STICKY RIBS	1.650	
	BONELESS RIBS, SWEET CHILLI, FRIED PORCINI MASHROOMS, MAYONNAISE WITH CHIVES, HOMEMADE TURŠIJA		
GF	ROASTED TURKEY, 100g	650	
	ROLLED TURKEY THIGH, ROASTED POTATOES, PAN JUS		
GF	HOUSE-MADE SAUSAGES	1.770	
	SERVED WITH MUSTARD MASHED POTATOES		
	VEAL WITH MLINCI	1.740	
	PULLED VEAL, KAYMAK, SMOKED MOZZARELLA, MLINCI		
GF	LF	URUGVAY RIB-EYE, 100g	1.590
	UPON REQUEST		
GF	ROLLED LAMB	2.780	
	LAMB WITH SWEET MASHED POTATO, PRUNE SAUCE		
	FOREST DELIGHTS	2.100	
	SOUS VIDE RABBIT, ASPARAGUS, OYSTER MUSHROOMS, TRUFFLE POLENTA		

PASTE I RIŽOTA

GF	AMALFI	1.940	
	ARBORIO RICE, SHRIMPS, SAFFRON, ASPARAGUS, LEEK, PARMESAN		
GF	VEG	BEETROOT AND GOAT CHEESE RISOTTO	1.550
	ARBORIO RICE, BEETROOT PURÉE, GOAT CHEESE, GORGONZOLA, BUTTER, PARMESAN, LEEK, PINE NUTS		
VEG	TRE POMODORI PASTA	1.440	
	THREE VARIETIES OF TOMATO, STRACCIATELLA CHEESE		

VEG	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	

SUSHI BAR /From 14h

LTN GF LF	ADRIATIC BLUEFIN TUNA TATAKI	1.540
	ADRIATIC BLUEFIN TUNA, KIMCHI, SESAME OIL, TOBIKO, GUACAMOLE, PRAWN CRACKERS	
GF LF	SALMON TARTARE	1.480
	SALMON, KIMCHI, SESAME OIL, TOBIKO, SPICY JAPANESE MAYONNAISE, GUACAMOLE, PRAWN CRACKERS	
GF	TUNA TATAKI	1.240
	TUNA SLICES, MIRIN, HONEY, SOY SAUCE, PISTACHIO-WASABI DRESSING	
LTN GF LF	CALIFORNIA SALMON	1.270
	SALMON, AVOCADO, SESAM	
LTN GF LF	NIGIRI SALMON /1 PC	300
	SALMON, RICE, WASABI	
LTN GF LF	NIGIRI TUNA /1 PC	340
	TUNA, RISE, WASABI	
LTN GF LF	NIGIRI SEA BASS /1 PC	360
	IKE JIME SEA BASS, RISE, WASABI	

PREMIUM SUSHI BAR /From 14h

	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	
GF LF	TUNA TURNER ROLL	1.740
	TUNA, AVOCADO, CUCUMBER, CRISPY ONION, SPICY JAPANESE MAYONNAISE, TUNA TARTARE	
LF	CRUNCHY SALMON	1.770
	SALMON, SUN-DRIED TOMATO, TOBIKO, AVOCADO, SPICY JAPANESE MAYONNAISE	
LF	KANSAI ROLL	1.940
	SOFT-SHELL CRAB, AVOCADO, SALMON TARTARE, CHIVE JAPANESE MAYONNAISE	
LF	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

LTN **LF** **YAKIZUKI ROLL** 2.420
CRISPY SHRIMPS, SPICY TUNA, EEL, TRUFFLE EEL SAUCE

LF **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

GF **FISH BRODET** 1.720
SHRIMP, OCTOPUS, COD, VEGETABLES, NAPOLI SAUCE, THYME POLENTA

GF **LF** **SEAFOOD FRIED RICE** 1.760
FRIED RICE WITH EGG, EEL, SQUID, CARROTS

LTN **GF** **LF** **BAKED COD** 1.520
ZUCCHINI, CARROTS, CHERRY TOMATOES, HONEY MUSTARD DRESSING

LTN **GF** **LF** **RIVER FISH, 1kg** 4.900

LTN **GF** **LF** **TUNA STEAK** 1.960
TUNA, ROASTED SWEET POTATO, LEMON

LTN **GF** **LF** **VEG** **VGN** SALADS

GF **VEG** **BEETROOT WITH GOAT CHEESE** 1.190
ROASTED BEETROOT, GOAT CHEESE, BABY SPINACH, ROCKET SALAD, ROASTED WALNUTS,
BALSAMIC VINEGAR

GF **VEG** **MIXED GREEN SALAD** 750
MIX LETTUCE SALADE, CHERRY TOMATO, PARMESAN, PINE NUTS, HONEY MUSTARD DRESSING

LTN **GF** **LF** **VEG** **VGN** **SPRING SALAD** 560
BUTTERHEAD LETTUCE, RADISH, SPRING ONION

GF **VEG** **GREEK SALAD** 790
TOMATO, CUCUMBER, PAPRIKA, RED ONION, OLIVES, FETA CHEESE, OREGANO, OLIVE OIL

LTN **GF** **LF** **VEG** **VGN** **MORAVA SALAD** 690
TOMATO, ROASTED PAPRIKA, SPRING ONION, GARLIC

GF **VEG** **ANCORA SALAD** 720
ROASTED PAPRIKA, FETA CHEESE, OLIVE OIL, KAYMAK, MIXED HERBS

GF VEG **ROCKET SALAD** 700
ROCKET, CHERRY TOMATOES, PARMESAN, PINE NUTS

LTN GF LF VEG VGN **HOMEMADE AJVAR** 680

SIDE DISHES

GF VEG **MASHED POTATO** 450

GF VEG **TRUFFLEE MASHED POTATO** 650

LTN GF VEG VGN **FRENCH FRIES** 390

GF VEG **SAUTÉED ASPARAGUS** 490

VEG **FRIED PORCINI MASHROOMS** 600

LTN GF LF VEG VGN **RISE** 400

DESSERTS

VEG **NOISETTE** 750
A BLEND OF SOFT HAZELNUT BISCUIT AND DELICATE CHOCOLATE CREAM

VEG **ALPINE APPLE CAKE** 590

VEG **PISTACHIO BAKLAVA** 590

VEG **CREAM PIE** 590

VEG **BROWNIE** 650
MASCARPONE WITH AMARETTO, DOMESTIC JAM

SUPER FIT KETO-VEGAN CAKES

LTN GF LF VEG VGN **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

LTN GF LF VEG VGN **VEGAN KETO ICE CUBE CAKE** 750
AN IDEAL BALANCE OF PREMIUM VALRHONA COCOA AND HOMEMADE VANILLA CREAM FOR A RICH
FLAVOR - COMPLETELY GUILT-FREE

LTN GF LF VEG VGN **VEGAN KETO "MOSKVA" CAKE** 750
A PERFECTLY BALANCED, ALL-NATURAL DESSERT FEATURING CASHEW CREAM AND A MIX OF STRAWBERC
RIES, RASPBERRIES, BLACKBERRIES, AND WILD BLUEBERRIES

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.

