



# Menu



# Concept

More je polazna tačka svega što radimo.

U Tata Mata Bistrou spajamo najbolje od mediteranske tradicije sa savremenim pristupom pripremi hrane, stvarajući jela namenjena deljenju, istraživanju i uživanju bez žurbe. Naš fokus je na pažljivo odabranim morskim plodovima, svežim namirnicama i jednostavnim ukusima koji dopuštaju kvalitetu da govori sam za sebe.

Seafood is the starting point of everything we do.

At Tata Mata Bistro, we combine the best of Mediterranean tradition with a contemporary approach to cooking, creating dishes meant for sharing, discovering and enjoying at a relaxed pace. Our focus is on carefully selected seafood, fresh ingredients and honest flavors that allow quality to speak for itself.



Kuver / Cover Charge 150 rsd

## Hleb / Bread

Tri vrste hleba / Three types of bread 300 rsd

Krostini / Crostini 300 rsd

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## Čorbe i supe / Soups

Riblji konsome sa šafranom / Fish Consommé with Saffron 750 rsd

Gaspačo od paradajza / Tomato Gazpacho 500 rsd

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## Starteri / Starters

Riblji rillet sa aromatizovanom tikvicom / Fish Rillettes with Aromatized Zucchini 1300 rsd

Karpačo od tune / Tuna Carpaccio 1550 rsd

Seviče od brancina i marakuje / Sea Bass Ceviche with Passion Fruit 1950 rsd

Tatar od jadranskih gambora / Adriatic Prawn Tartare 2400 rsd

Tatar biftek / Beef Tartare 2100 rsd

Tuna tataki sa edamameom, ponzu sosom i wakame algama /

Tuna Tataki with Edamame, Ponzu Sauce and Wakame Seaweed 2850 rsd

Gavuni Fish & Chips / Whitebait Fish & Chips 1600 rsd

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## Glavna jela / Main Courses

Dimljena hobotnica Tata Mata / Tata Mata Smoked Octopus 2800 rsd

File ribe Aqua Pazza / Fish Fillet Aqua Pazza 2600 rsd

File ribe sa sosom od vongola i rustičnom blitvom /

Fish Fillet with Clam Sauce and Rustic Swiss Chard 2600 rsd

File ribe na dalmatinski način / Dalmatian-Style Fish Fillet 2400 rsd

Biftek stejk, mille-feuille krompir, glazirano povrće i krema od tikvica /

Beef Steak with Potato Mille-Feuille, Glazed Vegetables and Zucchini Cream 3600 rsd

Rerna krompir sa šafranom i riba po izboru /

Oven-Baked Potatoes with Saffron and Fish of Your Choice 450 rsd

Riba I klase 1kg / I class fish 1kg 10000 rsd

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TATA MATA BISTRO

## **Dodaci / Additions**

Čips od Povrća / Vegetable Chips 550 rsd  
Dimljeni plodovi dodatak / Smoked Fruit Addition 1100 rsd  
Gambori Porcija / Prawns Portion 1750 rsd  
Limun Dodatak / Lemon Addition 180 rsd  
Majonez / Mayonaise 200 rsd

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## **Pitati Konobara / Ask the Waiter**

Jastog, Hlap / Lobster 25000 rsd  
Priprema u Soli / Cured in Salt 2000 rsd  
Škampi / Shrimp 21000 rsd  
Školjke I Klase Bela Buzara / White Seashells 16000 rsd  
Školjke I Klase Crvena Buzara / Red Seashells 16000 rsd

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## **Rižoto i pasta / Risotto and Pasta**

Crveni rižoto sa dimljenim plodovima mora / Red Risotto with Smoked Seafood 2250 rsd  
Crni Rižoto / Black Risotto 2300 rsd  
Pljukanci na istarski sa tartufima / Istrian Pljukanci with Truffles 1300 rsd

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## **Salate / Salads**

Hobotnica Tata Mata salata / Tata Mata Octopus Salad 1900 rsd  
Paradajz Salata / Tomato Salad 650 rsd  
Paradajz sa buratom / Tomatoes with Burrata 2100 rsd  
Srce zelene salate sa edamameom i bučnim uljem /  
Baby Gem Lettuce with Edamame and Pumpkin Seed Oil 650 rsd

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## **Dezerti / Desserts**

Panna Cotta sa Bourbon vanilom, gelom od nane i limete /  
Bourbon Vanilla Panna Cotta with Mint and Lime Gel 750 rsd  
Smokve u crvenom vinu sa maskarponeom /  
Figs in Red Wine with Mascarpone 750 rsd  
Makarons 1 kom / Macarons 1 piece 380 rsd

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