

Tata Mata
NOVI BEOGRAD

KONOBA
& WINE BAR

M E N U

TATA MATA KONCEPT / TATA MATA CONCEPT

Klasika dalmatinske i morske kuhinje je temelj našeg stvaranja, dok nam moderne tehnike kuvanja iznalaze put dugovečnosti. U nastojanju da pokažemo najbolje što znamo koristeći se onime što nam je priroda dala radimo isključivo sa svežim i pažljivo biranim namirnicama.

A classic Dalmatian and seafood cuisine is the foundation for our creation, while modern cooking techniques provide a way for longevity.

In an effort to share what we know best, using what nature has given us, we work exclusively with fresh and carefully selected ingredients.

S U P E / S O U P S

BISTRA SUPA / FISH SOUP 500 rsd

riblji fond, korenasto povrće, meso bele ribe
fish stock, root vegetables, white fish

RIBLJA ČORBA / FISH BROTH 650 rsd

korenasto povrće, riblji fond, paradajz, nekoliko vrsta riba
root vegetables, fish stock, tomato, several types of fish



*Supa kao prirodan i zdrav izbor priprema se na dosta načina.
U našim restoranima imamo krem supe od sezonskog povrća, riblju čorbu,
bistru riblju supu, gustu riblju supu i Bouillabaisse.
Sve supe prave se od izuzetno kvalitetnih sastojaka poput ribe prve klase, morskih plodova,
začinskog bilja vrhunskog kvaliteta...*

*Soup, as a natural and healthy choice, is prepared in many ways.
In our restaurants, we have creamy soups of seasonal vegetables, fish broth, fish soup,
thick fish soup and bouillabaisse. All soups are made from extremely high-quality
ingredients such as first-class fish, seafood, and top-quality herbs...*

DELIKATESI / DELICATESSEN

DALMATINSKI PRŠUT / DALMATIAN PROSCIUTTO 1700 rsd

Dalmatinski pršut je gastronomski specijalitet nastao sušenjem na dimu i buri, od ukrštenih rasa svinja Yorkshire i Landras, težine od 120 -180 kg. Nakon kompleksnog procesa sušnja, zrelost se postiže 12 meseci od soljenja.

Dalmatian prosciutto is a gastronomic specialty created by drying in smoke and storm, from cross breeds of Yorkshire and Landras pigs, weighing 120-180 kg. After a complex drying process, maturity is reached 12 months after salting.

PAŠKI SIR / PAG CHEESE 2000 rsd

Sir prefinjenog i pikantnog ukusa i mirisa, mrvi se i topi u ustima, dok se u njegovoj aromi oseti paška aromatična vegetacija. Zrenje sira traje minimum tri meseca na prirodnom materijalu od drvenih dasaka koji je u procesu zrenja sira jedino tradicionalno zadržala paška sirana. Osnovna karakteristika sira je da se proizvodi od nepasterizovanog mleka. Za 1 kg sira potroši se 6 do 7 litara mleka.

Cheese with a refined and spicy taste and smell, crumbles and melts in the mouth, while one tastes the aromatic vegetation of Pag in its aroma.

Ripening of the cheese takes minimum three months on natural material made of wooden planks, which is the only traditional cheese-making process retained for producing the Pag cheese.

The main characteristic of cheese is that it is produced from unpasteurized milk. One uses 6 to 7 liters of milk for 1 kg of cheese.

PALETA SIREVA / CHEESE PLATE 2120 rsd

pecorino, parmigiano reggano, kravljji sir sa tartufima, valcasotto, cusie di cupra e bacca
pecorino, parmigiano reggano, cow's cheese with truffles, valcasotto, cusie di cupra e bacca

PLATA DELIKATESA / DELIKATESSEN PLATE 2800 rsd

kulen, pršut od mangulice, četiri vrste francuske kobasice
(klasik, biber, tucana ljuta paprika, ruzmarin)

kulen (spicy sausage), mangalitsa prosciutto, four types of French sausage
(classic, pepper, crushed hot pepper, rosemary)

RAKOVI I ŠKOLJKE
/ CRABS AND SHELLFISH

TATAR OD GAMBORA / PRAWN TATAR 2720 rsd

pinjoli, listići badema, peršun, začini, krem od pistača, pomorandža
pine nuts, almond flakes, parsley, spices, pistachio cream, orange

GAMBORI NA ŽARU / GRILLED PRAWNS 2420 rsd

krem pire sa mastilom sipe, sos od čeri paradajza i putera
mashed potatoes with cuttlefish ink, cherry tomato and butter sauce

KRALJEVSKI GAMBORI NA ŽARU / GRILLED KING PRAWN 1kg / 16200 rsd

krem pire, bisk od gambora, sos od čeri paradajza i putera
cream pure, prawn bisque, cherry tomato sauce and butter

KRALJEVSKI GAMBORI U SOLI / KING PRAWN IN SALT 1kg / 16200 rsd

bisk od gambora, slatko ljuti sos
prawn bisque, sweet-hot chilly sauce

ŠKAMPI/ SHRIMP 1kg / 18000 rsd

žar / buzara
ember / buzara stew

JASTOG, HLAP / LOBSTER 1kg / 20000 rsd

žar / pasta / buzara
ember/ pasta / buzara stew

JAKOBOVE KAPICE / SAINT JACOBS

sotirane 2000 rsd / gratinirane 850 rsd
sauteed 2000 rsd / gratinated 850

*pitati konobara za dnevnu ponudu školjki

*ask the waiter for the daily shellfish offer

GLAVONOŠCI / CEPHALOPODS

KARPAĆO OD HOBOTNICE / OCTOPUS CARPACCIO 2160 rsd

ćimićuri sos, dehidrirane masline, kapar
chimichurri sauce, dehydrated olives, capers

SALATA HOBOTNICA / OCTOPUS SALAD 1940 rsd

čeri paradajz, šalot, kavijar od maline, rukola
cherry tomatoes, shallot, raspberry caviar, arugula

HOBOTNICA NA ŽARU / GRILLED OCTOPUS 2700 rsd

krem pire, glazirano povrće, ćimićuri sos
cream pure, glazed vegetables, chimichurri sauce

LIGNJE NA ŽARU / GRILLED SQUID 2100

dalmatinska garnitura
dalmatian chard with potato

FRIGANE LIGNJE / FRIED SQUID 2100

tartar sos, krompirići
tartar sauce, potato chips



J E L A O D B E L E R I B E /
W H I T E F I S H D I S H E S

SVEŽA RIBA EXTRA KLASA / FRESH FISH, EXTRA CLASS 1kg /9900 rsd
I KLASA/ I CLASS 1 kg / 8900 rsd

na grilu / u soli / u rerni
grilled / in salt / in the oven

KARPAČO OD BELE RIBE / WHITEFISH CARPACCIO 3500 rsd

listići ribe, maslinovo ulje, oyster sos, pepeo masline, začini, sok od limuna
white fish, olive oil, oyster sauce, olive ash, spices, lemon juice

BAKALAR BIANCO / CODFISH PÂTÉ 1720 rsd

bakalar, krompir, beli luk, peršun, maslinovo ulje
codfish , potatoes, garlic, parsley, olive oil

GREGADA / GREGADA-STYLE FISH 2800 rsd

filet bele ribe, korenasto povrće, belo vino, beli luk, maslinovo ulje, riblji fond
white fish fillet, root vegetables, white wine, garlic, olive oil, fish stock

BRODET / BRODETO 1850 rsd

bela riba u crvenom sosu, kremasta palenta
white fish in red sauce, creamy polenta

GRDOBINA SA TARTUFIMA / MONKFISH WITH TRUFFLES 1950 rsd

sos od penušavog vina, pinjola, perile šargarepe i tikvice, palenta, dehidrirane
masline
sparkling wine sauce, pine nuts, perilla carrots and zucchini, polenta, dehydrated
olives

FILET BELE RIBE / WHITE FISH FILLET 3300 rsd

pire od karfiola, konfitirani čeri, sos od limuna
cauliflower puré, confit cherries, lemon sauce

J E L A O D P L A V E R I B E /
B L U E F I S H D I S H E S

MORSKI PRŠUT / SEA PROSCIUTTO 1800 rsd

tuna / sabljarka
tuna / swordfish

TATAR OD TUNE / TUNA TARTAR 1720 rsd

pinjoli, peršun, začini, aromatizovani puter
pine nuts, parsley, spices, flavored butter

TUNA STEK / TUNA STEAK 2300 rsd

pire od karfiola, terjaki, lajm, klice rotkvice
cauliflower puré, teriyaki, lime, radish sprouts

Iako predstavlja namirnicu bogatu masnim kiselinama, mineralima i vitaminima, riba jeste gastronomska namirnica od koje se prave najrazličitija jela. Kod nas ste u prilici da konzumirate isključivo morsku belu i plavu ribu. Uz inovativan pristup, ali u osnovi tradicionalan način pripreme, pažljiv tretman ove namirnice, dobićete najbolje iz mora.

Although it is a food rich in fatty acids, minerals and vitamins, fish is a gastronomic food that can be used to make a wide variety of dishes. At our place, you have the opportunity to consume solely white and blue sea fish. With an innovative approach, but basically a traditional method of preparation, careful treatment of this food, you will get the best from the sea.

RIŽOTO / RISOTTO

RIŽOTO SA KOZICAMA / SHRIMPS RISOTTO 1700 rsd

kremasti rižoto od kozica, bisk, sa tikvicom na belo
creamy shrimp risotto, bisque, with zucchini

CRNI RIŽOTO / BLACK RISOTTO 1900 rsd

kremasti rižoto od sipe
creamy cuttlefish risotto

DIMLJENI RIŽOTO / SMOKED RISOTTO 1900 rsd

kremasti rižoto blago pikantan, sa dimljenim plodovima mora
creamy risotto slightly spicy, with smoked seafood

RIŽOTO PLODOVI MORA / SEA FOOD RISOTTO 1750 rsd

kremasti rižoto sa plodovima mora u crvenom sosu
creamy seafood risotto in red sauce

RIŽOTO SA POVRĆEM / VEGETABLE RISOTTO 1500 rsd

kremasti, beli rižoto od tri vrste paprike, šargarepe, šampinjona, crnog luka
creamy, white risotto made of three types of peppers, carrots, mushrooms, and
onions



P A S T A / P A S T A

KASAREĆE / CASARECCE 1820 rsd

ručno pravljena pasta, pršut, tartuf, bešamel
handmade pasta, prosciutto, truffle, béchamel

PLJUKANCI / ISTRIAN PASTA 1850 rsd

ručno pravljena pasta sa plodovima mora, u crvenom sosu
handmade pasta with seafood in red sauce

TALJATELE DIŠPET / TAGLIATELLE *DIŠPET* 1950 rsd

dimljene kozice i dagnje, sos od čerija, peperonćine (blago pikantno)
smoked prawns and mussels, cherry sauce, pepperoncini (slightly spicy)



J E L A O D L O K A L N O G M E S A / L O C A L M E A T D I S H E S

PAŠTICADA / PASTICADA 1950 rsd

juneći ribić u sosu od korenastog povrća, suve šljive, jabuke, rimski njok
beef roast in root vegetable sauce, prunes, apples, Roman gnocchi

PILEĆE BELO MESO / CHICKEN BREAST 1700 rsd

pripremljeno na grilu sa hrskavom kožicom, krem pire, sotirano povrće
prepared on the grill with crispy skin, potato puree, sauteed vegetables

BIFTEK / BEEF STEAK 2900 rsd

dižon pire, biber sos
dijon puree, pepper sauce

ODLEŽALO MESO 40+ DANA / DRY AGED MEAT 40+ DAYS 1kg / 12500 rsd

goveda gajena u prirodnom ambijentu obronaka Peštara
cattle raised in the natural environment of the slopes of Peštar

P R I L O Z I / S I D E D I S H E D

KREM PIRE / CREAM PURÉ 500 rsd

AROMATIZOVANI KROMPIR / FLAVOURED POTATOES 420 rsd

DALMATINSKA GARNITURA / DALMATIAN CARD WITH POTATO 450 rsd

BLITVA / CHARD 570 rsd

GRILOVANO POVRĆE / GRILLED VEGETABLES 520 rsd

* pitati konobara za sezonsku ponudu priloga

* ask the waiter for seasonal side dishes

SALATE / SALADS

MIX ZELENIH SALATA / MIX OF GREEN SALADS 420 rsd

RUKOLA, ČERI, PINJOLI / ARUGULA, CHERRIES, PINE NUTS 630 rsd

KROMPIR SALATA / POTATO SALAD 450 rsd

ČERI, KISELA ROTKVICA, KLICE OD ROTKVICA, TERIJAKI / CHERRY
TOMATO, SOUR RADISH, RADISH SPROUTS, TERIYAKI 520 rsd



*Povrće diskretno začinjeno uvek predlažemo kako bi upotpunilo jelo koje ste odabrali.
Smatramo da je salata važna za balans ishrane ali i ukusa.*

*We always suggest discreetly seasoned vegetables to complement the chosen dish. Also, we
believe that salad is equally important for nutritional balance, as well as taste.*

TATA MATINA RADIONICA /
TATA MATA'S CRAFTS



HLEB / BREAD

NEKOLIKO VRSTA IZ DOMAĆE TATA MATINE RADIONICE /
SEVERAL TYPES FROM THE DOMESTIC TATA MATA SHOP 320 rsd

KROSTINI / CROSTINI 300 rsd

KOLAČI / CAKES

PITA OD JABUKE / APPLE PIE 500 rsd

pita napravljena na moderan način sa suvim grožđicama i pinjolima
pie made in a modern way with raisins and pine nuts

KAPREZE / CAPRESE 600 rsd

bezglutenski kolač sa francuskom čokoladom, lešnikom, puterom
gluten-free cake with French chocolate, hazelnut, butter

DALMATINSKA ROŽATA / DALMATIAN ROSATA 550 rsd

tradicionalni dalmatinski kolač, na bazi mleka i jaja sa dodatkom ružinog likera
traditional Dalmatian cake, based on milk and eggs with rose liquor

TART TATA MATA / TART TATA MATA 850 rsd

voćni, veganski limun tart - sos marakuja, perle mente, perle zove, modernog izgleda
fruit, vegan lemon tart - passion fruit sauce, mint pearls, elderberry pearls, modern
look

* pitati konobara za dodatnu sezonsku ponudu kolača

* ask the waiter for an additional seasonal offer of cakes

Tata Mata
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& WINE BAR

NAŠA VIZIJA IZVANREDNOG
GOSTOPRIMSTVA SE STALNO RAZVIJA SA
ŽELJOM DA SVAKOG GOSTA DOČEKAMO U
PRIJATNOJ ATMOSFERI.

RADUJEMO SE ŠTO VAS VIDIMO.

OUR VISION OF EXCEPTIONAL HOSPITALITY
IS CONSTANTLY EVOLVING WITH
THE DESIRE TO WELCOME EVERY GUEST IN
A PLEASANT ATMOSPHERE.

WE LOOK FORWARD TO SEEING YOU.



#PRA TIUKUS