



AirSERBIA



MENI
MENU





“Dobro došli u
našu gurmansku
kuhinju među
oblacima.”

SRPSKI



Beograd - Njujork

Uživajte u À La Carte obroku ili izaberite pojedinačno jelo iz Dine Anytime menija. Sva jela sa menija su dostupna u bilo koje vreme tokom leta. Nadamo se da ćete uživati u gurmanskom doživljaju danas sa nama.

À La Carte meni

Izbor peciva

Raznovrsna peciva

Predjelo

❁ Srpsko meze – gibanica, mladi sir, kajmak, govedja kobasica, govedja pršuta, paradajz

Dinja sa gorgonzola sirom i rukolom

Glavno jelo

Grilovani brancin serviran sa salsom od povrća i kolutovima lignji u kapar sosu

Grilovana piletina servirana sa mariniranim povrćem i taljelama verde u gorgonzola sosu

❁ (VEG) Punjeni paradajz sa rižotom od šampinjona serviran sa pesto sosom od bosiljka i grilovanim tikvicama

Desert

Lešnik torta

Sirevi

Izbor domaćih i internacionalnih sireva

Dine Anytime meni

Tortilja sa rozbifom, BBQ namazom, kiselim krastavcima, paradajzom i rukola salatam

(VEG) Kroketi sa pečurkama servirani sa čili sosom

Čokoladni tart sa šumskim voćem

Izbor internacionalnih sireva

Sezonsko sveže voće

Raznovrsni kolačići



Njujork - Beograd

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À La Carte meni

Izbor peciva

Raznovrsna peciva

Predjelo

❁ Srpsko meze – gibanica, mladi sir, kajmak, govedja kobasica, govedja pršuta, paradajz

Bašta salata sa orasima

Glavno jelo

❁ Fileti bakalara servirani sa kremom od blitve, pireom od krompira i finih trava i sotiranim povrćem

Govedji lovački gulaš, sotirani plavi kupus sa karamelizovanim zelenim jabukama, grilovani čeri paradajz i knedle

(VEG) Panirani plavi patlidžan na Milanski način sa Ricota sirom, paradajz sosom sa bosiljkom

Desert

Limun i vanila torta

Sirevi

Izbor domaćih i internacionalnih sireva

Dine Anytime meni

Tostirani panini sendvič sa rosbifom serviran sa slatko kiselim krastavcima, paradajzom i salatam od rukole

(VEG) Lazanja

Američke palačinke sa svežim jagodama i voćnim sosom

Izbor internacionalnih sireva

Sezonsko sveže voće

Raznovrsni kolačići

Izbor pića

Vina

Selekcija penušavih, belih, crvenih,
rose i desertnih vina



Alkoholna pića

Jack Daniel's Single Barrel
Macallan Amber Single Malt Whisky
Finlandia Vodka
Beefeater London Dry Gin
Izbor rakija, Rakia Bar

Pivo

Zaječarsko
Heineken

Sokovi i gazirana pića

 - Coca-Cola
 - Coca-Cola Zero
Schweppes Tonic Water
Sprite
Next sok od jabuke
Next sok od pomorandže
Next sok od paradajza

Voda

Rosa negazirana voda
Voda Voda negazirana voda
Vrnjci gazirana voda

Čaj

FRUCTUS

Kafa



RAKIA BAR®
since 2006

Rakia Bar kolekcija predstavlja rakije proizvedene dvostrukom destilacijom, na malom bakarnom kazanu, od voća iz sopstvenih zasada. Naša porodična destilerija sa juga Srbije, neguje tradicionalnu proizvodnju, čime se dobija prepoznatljiv ukus i karakter srpskih domaćih rakija.

Rakije

Šljivovica

Dunjevača

Kajsijevača

Viljamovka

Medovina



PODRUM RADOVANOVIĆ

Naša vinska karta

Penušavo vino

Prosecco Extra Dry, Le Contesse - Treviso

Belo vino

Chardonnay Selekcija | *Radovanović*

Fermentisalo je, a zatim odležalo u hrastovim buradima 12 meseci, što je rezultiralo velikom kompleksnošću. Elegantno i harmonično vino.

Tri Morave

 | *Temet*

Puno živahne kiselosti, dobro uravnoteženo vino, postojane arome.

Crveno vino

Cabernet Sauvignon Reserve | *Radovanović*

Izuzetan karakter i kompleksnost ovog vina rezultat su osamnaest meseci odležavanja u novim barik buradima od srpskog, američkog i slavonskog hrasta, a nakon toga i godinu dana u boci.

Shiraz

 | *Rogan*

Poseduje jasnu, ali kompleksnu poruku o snazi ovog vina, vina koje daje ugodnost osećaja koja se očekuje od vrhunskog vina i budi vam želju da u njemu uživajte što češće.

Rose vino

Rosé | *Zvonko Bogdan*

Vino koje odlikuje nežna ružičasta boja i očaravajuća svežina sa prefinjenim aromama jagode i maline i nežnim tonovima ružinog cveta.

Desertno vino

Rajnski rizling | *Radovanović*

U harmoničnom mirisu izražene su note zrelog voća - kruške, jabuke, citrusa i breskve, iza kojih se nazire fin mineralni ton.

Sva vina koja se nalaze na ovom letu s pažnjom je izabrala SERSA







“Welcome to our
gourmet cuisine
in the sky.”

ENGLISH



Belgrade - New York

Enjoy a full À La Carte meal or select individual dishes from our Dine Anytime Menu.

All the dishes on the menu are available at any time during the flight.

We hope you enjoy your dining experience with us today.

À La Carte Menu

Selection of breads

Assorted breads

Starters

❄️ Serbian Mezze – “gibanica”, young cheese, “kajmak”, beef sausage, beef prosciutto, tomato slice

Melon with gorgonzola cheese and rocket salad

Mains

Grilled sea bass served with vegetable salsa and squid rings in caper sauce

Grilled chicken served with marinated vegetables and tagliatelle verde in gorgonzola sauce

❄️ (VEG) Stuffed tomato with champignons risotto served with basil pesto sauce and grilled zucchini

Dessert

Hazelnut cake

Cheese

Selection of local and international cheeses

Dine Anytime Menu

Tortilla with roast beef, BBQ spread, pickles, tomato and rocket salad

(VEG) Croquettes with mushrooms served with chili sauce

Chocolate tart with forest fruits

Selection of international cheeses

Seasonal fresh fruit

Selection of cookies



Serbian specialty dish.
We apologise if your first choice is not available.



New York - Belgrade

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À La Carte Menu

Selection of breads

Assorted breads

Starters

❖ Serbian Mezze – “gibanica”, young cheese, “kajmak”, beef sausage, beef prosciutto, tomato slice

Garden salad with nuts

Mains

❖ Cod fillets served with mangle cream, potato puree with fine herbs and sautéed vegetables

Beef goulash served with sautéed blue cabbage with caramelized green apples, grilled cherry tomato and dumplings

(VEG) Breaded blue eggplant a la Milanese served with Ricotta cheese and tomato sauce with basil

Dessert

Lemon vanilla cake

Cheese

A selection of local and international cheeses

Dine Anytime Menu

Toasted Panini sandwich with rose beef served with sour-sweet pickles, tomato and rocket salad

(VEG) Lasagna

American pancakes with fresh strawberries and fruit sauce

Selection of international cheeses

Seasonal fresh fruit

Selection of cookies



Serbian specialty dish.
We apologise if your first choice is not available.

Beverages

Wine

Selection of Sparkling, White, Red,
Rose and Dessert wine

Spirits & Liqueurs

Jack Daniel's Single Barrel
Macallan Amber Single Malt Whisky
Finlandia Vodka
Beefeater London Dry Gin
Assorted Serbian Brandy from Rakia Bar

Beer

Zaječarsko
Heineken

Juice and Soft Drinks

 - Coca-Cola
 - Coca-Cola Zero
Schweppes Tonic Water
Sprite
Next Apple Juice
Next Orange Juice
Next Tomato Juice

Water

Rosa Still Water
Voda Voda Still Water
Vrnjci Sparkling Water

Tea

FRUCTUS

Coffee



RAKIA BAR®
since 2006

The Rakia Bar collection comprises brandies made by double distillation in a small copper still from home grown fruit. Our family distillery in Southern Serbia nurtures traditional production techniques ensuring the distinct taste and character of Serbian brandies.

Brandy

Plum Brandy

Quince Brandy

Apricot Brandy

William's Pear Brandy

Plum Brandy With Honey



PODRUM RADOVANOVIĆ

Our Wine List

Sparkling Wine

Prosecco Extra Dry, Le Contesse - Treviso

White Wine

Chardonnay Selekcija | *Radovanović*

A fermented wine, left to rest in oak barrels for 12 months, resulting in its complexity.
An elegant and harmonious wine.

Tri Morave | *Temet*

Full-bodied, with sprightly acids, a balanced wine with a stable aroma.

Red Wine

Cabernet Sauvignon Reserve | *Radovanović*

The extraordinary character and complexity of this wine are the result of eighteen months fermentation in new Serbian, American and Slavonic oak barrels followed by one year in the bottle.

Shiraz | *Rogan*

Carrying a clear but complex message, this Shiraz produces the pleasant sensation expected of superior wines, creating a desire to enjoy it more often.

Rose Wine

Rosé | *Zvonko Bogdan*

A wine with a distinct soft rosy color, delightful freshness, a refined aroma of strawberries and raspberries, and gentle rose petal tones.

Dessert Wine

Rhine Reislng | *Radovanović*

The harmonious aroma has prominent notes of ripe fruit - pear, apple, citrus, and peach, with subtle mineral tone in the background.

The wines on this flight have been thoughtfully selected by SERSA



J FM BEG-JFK
J FM JFK-BEG