



A watercolor illustration featuring a variety of autumn leaves in shades of orange, yellow, and brown, along with small clusters of red berries. The leaves are arranged in a loose, circular pattern around the center of the image, with some falling or floating towards the bottom. The background is a soft, light beige with subtle, glowing yellow and orange highlights.

Tasting
menu

Safija's Menu

Pašteta od oraha, falafel, kapari
Walnut pate, falafel, capars

Marinirane šparoge, majoneza od bosiljka, krušne mrvice, masline
Marinated asparagus, basil mayonnaise, bread crumbs, olives

Tamjanika, Podrumi Vukoje

Tatar od crvene paprike, mahovina od kopra, krema od kopra, ukiseljene gljive,
mrvice od sjemenki
Red pepper tatar, dill moss, dill cream, pickled mushrooms, seed crumbs

Malvazija, Benvenuti

Tart od tikve, umak od tikve, tuile od šafrana, sjemenke tikve
Pumpkin tart, pumpkin sauce, saffron tuile, pumpkin seeds

Merlot, Keža

Bulgur pšenica, pesto od dehidriranog paradajza, avokado, sir od soje, sjemenke crnog susama
Bulgur wheat, dehydrated tomato pesto, soy cheese, black sesame seeds

Safijin Plavi safir, Brkić

Grilovana tikvica, pire od graška, jabuke i mente, salata od mini paradajza i luka,
biljni sir pohovan u indijskim orasima, kukuruz, čips od batata
Grilled zucchini, peas, apple and mint puree, cherry tomato and onion salad,
plant-based cheese breaded with cashews, corn, sweet potato crisps

Cabernet Sauvignon, Marjanović

Torta sa kremom od indijskih oraha i borovnica, sorbe od lavande, umak od lavande
Blueberry and cashew cream cake, lavender sorbet, lavender sauce

Bermet, Belo Brdo

Degustacijski jelovnik/Tasting menu 50 KM
Vinska pratnja/Wine pairing 45 KM

Four Rooms of Ms Safija Menu

Kahva, rahat lokum

Traditional coffee, Turkish delight

Sogan dolma, riža, umak od jogurta i bijelog luka, cvrk, fritirani peršun

Onions stuffed with minced meat, rice, yogurt and garlic sauce, gee, parsley crisp

Safijina zlatna žilavka, Brkić

Tirolske knedle, mrkva, celer, vlasac, duplo kuhana juha

Tyrolean dumplings, carrot, celery, chive, double consome

Rizling, Aleksandrović

Sarajevski čevap, pire krompir, kiseli ljubičasti luk, hrskavi somun, kajmak

Sarajevan minced meat specialty, mashed potato, pickled onion, crispy somun, traditional milk cream

David Cuvee Red, Podrumi Grge Vasilja

Dimljeni divlji lubin, soparnik, pohovani bijeli luk, krema od kopra, gel od limuna

Smoked wild sea bass, traditional Croatian chard pie, breaded garlic, dill cream, lemon jelly

Plavac Mali, Bagur

Teleća leđa pečena na 43°C, zapečena polenta sa paradajzom i Grana Padanom,

ukiseljeni šampinjoni, pesto, umak od tune

Roast veal fillet on 43°C, baked polenta with tomato and Grana Padano, pickled mushrooms, pesto, tuna fish sauce

Primitivo, Danse Primitivo Puglia

Sladoled od bijele čokolade, mrvice prhkog tijesta, gel od kamilice, umak od maline

White chocolate ice cream, crumble, camomile jelly, raspberry sauce

Cheery liqueur, Brkić

Degustacijski jelovnik/Tasting menu 65 KM

Vinska pratnja/Wine pairing 45 KM

