

## Dobro došli u restoran „Biber“

*„Sve što trebate je ljubav“*  
– Džon Lenon

Ljubav je često motivacija, inspiracija i tema najljepših umetničkih dela, ali i pokretač u svakodnevnom životu.

Ona je putovanje koje počinje rečju „zauvek“ i kada je prava i iskrena zaista se ne završava nikada.

Za ljubav i jelo recept je uvek isti i bez obzira na to svaka ljubav je ljubav za sebe, dok je svako jelo sa istim receptom različito kada ga sprema drugi kuvar.

Iako se priprema jela kuvara razlikuje i svako predstavlja posebnu harmoniju ukusa, naše kuvare ipak nešto povezuje, a to je ljubav zbog koje su došli u Vrnjačku Banju.

Naše kuvare Jean Marc Labbea iz daleke Francuske i Fabiana Agusta Lopez Corone iz još daljeg Meksika u Vrnjačku Banju je dovela ljubav prema voljenim osobama, a Vas će u Solaris Resorts ponovo dovesti njihova jela.

Ljudi koji žive za ljubav, ljubav su utkali i u svoja jela.

Probajte, ljubavi nikada dosta!

## Welcome to “Biber” restaurant

*“All you need is love”*  
– John Lennon

Love often motivates, inspires and appears as a topic of the most beautiful art works as well as a driving force in our day-to-day lives.

It is a journey that starts with the word “forever”, and when it is true and honest, indeed it never ends.

For love as well as for food the recipe is always the same, yet each love is a love of its own and each dish with the same recipe is different when it is prepared by another chef.

Although our chefs prepare their dishes differently, marrying the flavours harmoniously, they still have something in common – love, which is the reason they have come to Vrnjacka Banja.

Our chefs, Jean Marc Labbe, from faraway France and Fabian Agusti Lopez Corone, from, even farther Mexico have been brought to Vrnjacka Banja by the love for their loved ones, and you will come again to Solaris Resorts because of their food.

The people who live for love have entwined love in their dishes.

Taste it, it's never enough of love!

*Dragi gosti,*

*Nadamo se da ćete uživati u jelima koja se pripremaju sa puno ljubavi.*

*Molimo Vas za strpljenje i razumevanje, ukoliko utrošimo malo više Vašeg vremena, jer samo tako možete biti posluženi kvalitetnim jelima začinjnim ljubavlju.*

*Ako imate neke posebne želje, obratite nam se i mi ćemo dati sve od sebe da ih ispunimo.*

*Prijatno!*

Napomene:

- (V)** vegetarijansko jelo
- (H)** jelo spremljeno po Halalu
- (F)** specijalitet kuvara iz Francuske – Jean Marc Labbea
- (M)** specijalitet kuvara iz Meksika – Fabian Agusti Lopez Corone

Specijaliteti kuvara se poslužuju isključivo kada su navedeni kuvari u kuhinji.

Sva glavna jela se mogu poslužiti 1/2 porcije i naplaćuju se 70% od cene porcije.

Zbog sveže pripreme hrane na porudžbinu se može čekati do 45 min.

Napojnica nije uključena u cenu.

U slučaju nedobijanja računa niste u obavezi da platite uslugu hrane i pića.

*Dear guests,*

*We hope that you will enjoy the dishes that are prepared with a lot of love.*

*We only ask for a pinch of patience and a dollop of understanding if you wait for a bit longer, since it is the only way to serve high-quality food seasoned with love.*

*Please, feel free to express any particular preferences, and we will try our best to meet them.*

*Bon appétit!*

Notes:

- (V)** vegetarian dish
- (H)** Halal dish
- (F)** specialty of the French chef – Jean Marc Labbe
- (M)** specialty of the Mexican chef – Fabian Agusti Lopez Corone

The specialties of the chefs are served only when the chefs are in the kitchen.

All main dishes can be served Half-portion dish, priced at 70% of the full price.

À la carte menu may include 45 min waiting.

A tip is not included in the price.

In case you do not receive a bill, you are not obliged to pay for the service.

## SOLARIS ZAKUSKA

..... 600 din.

*Zakuska-meze predstavlja posebni ritual ishrane, koji sa sobom donosi uživanja u sitnim zalogajima raznoursne ishrane.*

*Zanimljivo je da je meze u stara vremena obično podrazumevalo neko voće – jabuku, ili grožđe, ili čak neku poslasticu. Tek kasnije se kao meze služio prvobitno sir i kajmak, pa kasnije i druge đakonije, obavezno uz čašu kvalitetnog pića.*

*Poziv na meze je oduvek predstavljao znak velike pažnje u našoj zemlji.*

*To ne predstavlja samo uživanje u hrani, već i u dobrom društvu.*

*Kvalitetno meso ulazi u sastav mezea, tako da se slobodno možemo pohvaliti domaćim pršutama, sirevi-  
ma, kajmakom i medom koji nam dolaze iz domaćinstava sa obronaka planine Goč.*

*Uz Solaris zakusku, najbolje se kombinuje Solaris vino koje će upotpuniti ukus ovih specijaliteta.*

## SOLARIS APPETIZERS

..... 600 rsd

*Appetizers – meze represents a special ritual in eating which provides enjoyment in small bites of various food.*

*Interestingly, in ancient times meze mostly included some sort of fruit – an apple or grapes, or, even something sweet. Much later meze, at first, included cheese and clotted cream, with other delicious morsels to follow, and always accompanied with a glass of quality drink.*

*An invitation to meze has always been a sign of deep appreciation in our country.*

*It does not only mean indulging in food but enjoying a good company as well.*

*Our meze includes high-quality meat, so we can boast with domestic prosciutto, cheeses, clotted cream and honey that come from the farming households on mountain Goc slopes.*

*Solaris Appetizers are best accompanied with Solaris wine that will fully complement these specialties.*

## TOPLO PREDJELO

### SPAGHETTI

ARRABIATA (H) . . . . . 760 din.

Špagete sa paradajzom i belim lukom u pesto sosu

*Italija je poznata po modi, arhitekturi, umetnosti, muzici i naravno, kuvanju. Italijanski sinonim za gastronomiju je testenina, pa Vam donosimo priču o jednom od najpoznatijih soseva koji su ključ ovog dobro pripremljenog jela.*

*Nije lako odabrati koji oblik testenine najbolje odgovara određenom sosu, jer Italijani kažu da ih ima više od 300 oblika. Umak Arrabiata italijanski je specijalitet i jedan od klasika. Arrabiata na italijanskom znači „začinjeno“.*

*Nazivaju je i „začinjenom testeninom“ zbog glavnog sastojka – ljute paprike. Tajna je u upotrebi sušenih ljutih paprika koje se suše u Italiji tokom jeseni u gotovo svakom domaćinstvu.*

*Osim paprike koju Italijani nazivaju „pepperoncino“, umak sadrži paradajz i luk. Ljubitelji začinjene hrane oduševljeni su ovim specijalitetom.*

### NJOKE

FRUTTI DI MARE (H) . . . 840 din.

Njoke sa morskim plodovima

*Dok su osvajali evropski kontinent Rimljani su otkrili recept za njoke. I dok su Rimljani osvajali evropu, njoke su osvojile svet i danas gotovo da nema mesta na svetu gde se njoke ne konzumiraju. U kombinaciji sa plodovima mora u sosu od neutralne pavlake, belog vina i limuna osvojiće čula svakog gurmana. Mnogo je varijacija recepata za njoke, usudite se da probate recept naših kuvara i prepustite se ukusima Mediterana.*

## HOT STARTER

### SPAGHETTI

ARRABIATA (H) . . . . . 760 rsd

Tomato and garlic spaghetti in pesto sauce

*Italy is well known for fashion, architecture, art, music and, of course, its cuisine. A synonym for the Italian gastronomy is pasta, so we bring you a story of one of the best-known sauces, which is essential for a good preparation of this dish.*

*It is not easy to choose the right shape of pasta to suit best a particular sauce, as Italians say there are 300 shapes to choose from, The Arrabiata sauce is an Italian classic specialty. Arrabiata means "spicy" in Italian.*

*It is called "spicy pasta" because of its main ingredient – chili pepper. The secret is in using dried chili peppers, which, in Italy, are dried in autumn in almost every household.*

*Aside from the pepper that Italians call "pepperoncino", the sauce contains tomato and onion. Spicy food lovers simply adore this specialty.*

### GNOCCHI

FRUTTI DI MARE (H) . . . . 840 rsd

Seafood gnocchi

*While conquering Europe, Romans discovered a recipe for gnocchi. And, while Romans conquered Europe, gnocchi have conquered the world and today, there is almost no place where they are not eaten. Combined with seafood in cream, white wine and lemon sauce, they will conquer any food lover. There are many variations on gnocchi recipes, however, try our chefs' ones and indulge in the Mediterranean flavours.*

## SUPE | ČORBE (H)

*Istorija pripremanja supa i čorbi stara je verovatno koliko i samo kuvanje.*

*Od davnina su supe i čorbe rado viđen deo obroka, a svi mi smo kao mali uživali u čorbama i supama koje su nam od srca pripremale bake.*

*Čorbe su lako svarljive i okrepljujuće i zato su često na mnogim trpezama.*

*Zanimljivo je da se čorba prvi put u restoranskoj ponudi našla u Parizu, u 18. veku. Upravo u ovoj zemlji romantike i mode, spravljene su prve supe u kojima se i danas uživa u restoranima širom sveta.*

*Uobičajeno je da supu ili čorbu jedemo pre glavnog jela, ali iskustvo nam govori da ima i onih koji u savršenom ručku uživaju obrnutim redom, odnosno najpre konzumiraju glavno jelo, a potom celu priču zaokruže upravo supom.*

*Bez obzira kada je jedete, u svakom slučaju u nadolazećim hladnim danima uvrstite je u svakodnevnu upotrebu. A ako do sada niste odabrali svoju omiljenu, možda je pravo vreme da to učinite.*

Pileća supa sa brokolijem	250 din.
Potaž dana (V)	250 din.
Francuska supa od luka	280 din.
Juneća čorba	250 din.
Pileća čorba	250 din.

## SOUPS/POTTAGES (H)

*The history of soup making is probably as old as cooking itself.*

*Soups have been greeted on the menus since ancient times, and we all, as children, enjoyed soups and pottages lovingly prepared by our grandmothers.*

*Soups are easily digested and that is why they are often served at many tables.*

*An interesting fact is that soup was served for the first time in a restaurant in Paris in 18th century. It is in this country of fashion and romance that the first soups were made and they are still enjoyed in the restaurants all around the world.*

*It is customary to eat soup before the main course, however, the experience suggests that there are those who enjoy a perfect lunch in a reversed order, that is, start with a main course and bring the end to the story with a soup.*

*Regardless of your preferences, include it in your daily use, especially during the upcoming colder season. And, if you still have not chosen your favourite, perhaps it is time to do so.*

Chicken soup with broccoli	250 rsd
Pottage of the day (V)	250 rsd
French onion soup	280 rsd
Beef pottage	250 rsd
Chicken pottage	250 rsd



## JELA SA PILEĆIM MESOM

**FILE FORESTIERE . . . . . 870 din.**

**Pileći file sa pečurkama  
i pesto sosom**  
prilog: krompir i grilovano povrće

Piletina je jedan od omiljenih sastojaka za lagani obrok, koja ima blag, fini ukus. Istinski gurmani će sigurno uživati u jedinstvenom ukusu ovog specijaliteta i buri savršene mešavine ukusa pilećeg mesa kombinovanog sa raznovrsnim pečurkama i prelivom od aromatičnog pesto Genovese sosa. Ovaj najpoznatiji italijanski sos je predivnog mirisa i ukusa, a sa Solaris specijalitetom ćete se na kratko osetiti kao da ste u Italiji, živopisnoj državi na obali Jadrana. Genovese sos se pravi od pažljivo odabranih sastojaka poreklom iz krajeva u kojima rastu mediteranski sastojci punog ukusa, a beru se u trenutku kada je priroda najdarežljivija.

Piletina se odlično slaže sa skoro svim povrćem i prepuna je vitamina i minerala koji su potrebni za pravilno funkcionisanje organizma.

**FILE KOKOS  
TANDOORI (H) . . . . . 870 din.**

**Pileći file sa kokosom i ananasom**  
prilog: pirinač i grilovano povrće

Verovatno se pitate koje jelo je u pitanju. Sama reč „tandoori“ vam govori da je ovo sve, samo ne obično jelo. Tandoori je trenutno nezaobilazan na menijima u indijskim restoranima širom sveta. Reč Tandoori znači cilindrična pećnica koja se koristi za pečenje i kuvanje. Hrana koja se kuva u rerni Tandoori poznata je kao Tandoori.

Sjajna piletina u sosu od ananasa, kokosa i karija je idealna za ljubitelje slatko-slanog ukusa. Ovaj spoj sastojaka je prava oaza za čulo ukusa i mirisa.

Osetite Indiju u Solaris Resorts-u.

## CHICKEN MEAT DISHES

**FILLET FORESTIERE . . . . 870 rsd**

**Chicken fillet with  
mushrooms and pesto sauce**  
Side dish: potatoes and grilled  
vegetables

Chicken, with its mild, delicate, flavour, is one of the favourite ingredients for a light meal. True gourmets will most definitely appreciate the unique flavour of this specialty and its multifarious blend of chicken meat and a variety of mushrooms drenched in a fragrant pesto Genovese sauce. This best-known Italian sauce is deliciously aromatic and flavoursome, and with this Solaris specialty you will, for briefly, feel as if being in Italy, a picturesque country on the Adriatic coast. Our pesto Genovese is made from the carefully chosen ingredients with full flavours, grown in the Mediterranean regions and picked at nature's most lavish moments.

Chicken goes exceptionally well with almost all vegetables and is packed with vitamins and minerals necessary for our health.

**COCONUT TANDOORI  
CHICKEN (H) . . . . . 870 rsd**

**Chicken fillet with coconut and  
pineapple**  
Side dish: rice and grilled vegies

You are probably wondering what dish this might be. The word "tandoori" suggests that it is all but a simple, common dish. Currently, tandoori is unavoidable on the Indian menus around the world. Tandoori refers to a cylindrical clay or metal oven used for baking and cooking. The food prepared in such an oven is also called Tandoori.

Fantastic chicken in curry, pineapple and coconut sauce is ideal for sweet-and-sour taste lovers, This mix of ingredients is a true heaven for taste and smell senses.

**PILETINA  
SWEET & SOUR (H) . . . . . 870 din.**

**U susamu sa  
slatko kiselim sosom**

*prilog:*  
**grilovano povrće,  
limun pirinač  
i pečeni ananas**

*Pileće grudi se lepo slažu sa skoro svim namirnicama i ukusima. Lagana jela prijaju svakome, a kada se u njima prožimaju različiti ukusi i arome, onda je to pun pogodak. Ovo jelo je jedno od tih, susam i piletina savršeno se slažu, slatko kiseli sos daje sofisticiranost ovom jelu, a pečeni ananas će dodatno obradovati vasa nepca. Ananas zovu i čudotvornim voćem, jer je prepun vitamina, a pečeni ananas postaje magično voće. Slatko, kiselo, sočno i lagano su četiri reči kojima bismo ukratko opisali ovo nesvakidašnje jelo.*

*Zvuči primamljivo, zar ne?*

**SWEET & SOUR  
CHICKEN (H) . . . . . 870 rsd**

**In sweet and sour sauce  
with sesame**

*Side dish:*  
**grilled vegetables,  
lemon rice  
and roasted pineapple**

*Chicken breasts go really well with almost all ingredients and flavours. Light dishes agree with everyone, and when they blend various flavours and aromas, then it is the best outcome. This dish is like that – sesame and chicken are a perfect match, sweet and sour sauce gives it refinement, and the roasted pineapple brings joy to the palate. Pineapple is called miracle fruit because it is packed with vitamins, and when roasted it truly becomes magical. Sweet, sour, succulent and light are four words to describe in short this outstanding dish.*

*Sounds tempting, doesn't it?*

## JELA SA SVINJSKIM MESOM

### CORDON ROUGE . . . . . 930 din.

**Svinjski las kare sa pršutom i gaudom**  
*prilog: pomfrit i grilovano povrće*

*Cordon bleu je veoma popularno internacionalno jelo švajcarskog porekla. U svom najosnovnijem obliku sastoji se od mesne reznice koja se puni sirom, hlebom ili je pržena u vrućem ulju, na tiganju, ili pečena u rerni. Prvo pominjanje kordon bleua nalazi se u kuvarskoj knjizi iz 1949.*

*Danas postoje brojne vrste jela kao što su teleći kordon bleu, pileći kordon bleu i šunka kordon bleu (punjen pečurkama i sirom). Naš kuvar koji je dugo radio po prestižnim švajcarskim restoranima je ovo idealno jelo modifikovao u Cordon Rouge, jer je umesto klasične napravio kombinaciju svinjskog mesa i pršute koja mu osim neodovoljivog ukusa daje crvenkastu boju. A kada tu dodate i tradicionalni holandski sir gaudu, ovom jelu ne možete doleteti. Uz ovo jelo preporučujemo čašu kvalitetnog vina, jer pršutu treba „zaliti“ dobrim vinom.*

### MEDALJONI BAUERN ART . . 930 din.

**Svinjski file sa slaninom i čedar sirom**  
*prilog: krompir i grilovano povrće*

*Svinjski file je sigurno najukusniji i najmekši deo svinjetine, ali treba biti pažljiv kad se priprema da se ne bi presušio jer ne sadrži masnoće. Naši kuvari ovaj u osnovi nemački specijalitet pripremaju sa posebnom pažnjom, pojačavajući mu ukus i sočnost dodavanjem slanine i luka. Jagoda na šlagu ovom jelu je Čedar sir, najpopularniji sir u Engleskoj, ujedno i jedan od najomiljenijih aromatičnih sireva u celom svetu. Ovo jelo sadrži omiljene sastojke pravih gurmana. Probajte i uverite se i sami.*

## PORK MEAT DISHES

### CORDON ROUGE . . . . . 930 rsd

**Pork tenderloin**  
**with prosciutto and gouda**  
*Side dish: French fries and grilled vegies*

*Cordon bleu is a famous international dish with Swiss origin. In its basic it consists of tin slice of meat wrapped around cheese then breaded and pan-fried, deep-fried or oven-baked. It was first mentioned in a cook book in 1949.*

*Today, there are numerous variations of the dish, such as veal cordon bleu, chicken cordon bleu and ham cordon bleu (stuffed with mushrooms and cheese). Our chef, who worked in prestigious Swiss restaurants, has modified this perfect dish into Cordon Rouge, as instead of a classic combination he has combined pork tenderloin with prosciutto which apart from a delicious flavour gives a nice red colour. Adding to that traditional Dutch Gouda cheese, you really cannot resist this dish. We recommend a glass of quality wine with this dish, since prosciutto is at its best when washed down with wine.*

### FILLETS BAUERN ART . . . . 930 rsd

**Pork tenderloin with bacon and cheddar cheese**

*Side dish: potatoes and grilled vegies*

*Pork tenderloin is most certainly the most delectable and tender piece of pork, but it requires a careful preparation in order to not dry it as it is rather lean. Our chefs prepare this, basically German, specialty with a special care, enhancing its flavour and juiciness by adding bacon and onion. A cherry on top to this dish is Cheddar cheese, the most popular cheese in England and at the same time one of the most favoured aromatic cheeses in the world. This dish has favourite ingredients of true gourmets. Taste it and check it for yourselves.*



## JELA SA GOVEĐIM MESOM

### JUNEĆI BIFTEK

(H) (M) ..... 1.800 din.

**u sosu od paprika i paradajza**  
*prilog: grilovano povrće i mladi luk*

*Opšte je poznato da biftek čini svojevrsan poligon za demonstraciju umeća i mašte šefova kuhinja, koji sa ovom namirnicom kreiraju svakojaka kulinarska dostignuća. Reč je o jednom od najcenjenijih komada mesa na svetu, koje je ravnopravno zastupljeno u restoranima nacionalne i internacionalne kuhinje. Kada ovaj sočni komad mesa prelijete sosom od paprika i paradajza, dobićete zalogaj koji izaziva zadovoljstvo enormnih razmera. A tu je i pire od šargarepe uz koji se ukusi prelivaju i slažu kao paleta boja. Uživajte u ovim nijansama crvene boje kroz recept u koji su utkani ukusi srednje Amerike.*

## BEEF DISHES

### BEEF TENDERLOIN

(H) (M) ..... 1.800 rsd

**In pepper and tomato sauce**  
*Side dish: grilled vegetables and spring onions prilog: grilovano povrće i mladi luk*

*It is common knowledge that tenderloin steak represents a sort of field to demonstrate chefs' skills and imagination. They use this ingredient to attain astonishing culinary achievements. It is one of the most appreciated meat cuts in the world, which is equally present in both national and international restaurants. When you coat this succulent piece of meat with pepper and tomato sauce, you will get a bite to take you to heaven. There is also carrot puree, a velvety addition to these harmonious flavours, as in the most beautiful colour palette. Enjoy these shades of red through the recipe that entwines the flavours of Central America.*

## TERRE ET MER (H) (F) . . . 2.100 din.

**Goveđi stek sa gamborima i Chimichuri sosom**  
*prilog: pečeni krompir i grilovano povrće*

*O goveđem steku ne treba posebno govoriti. Svi znamo da je to najkvalitetniji i najukusniji deo mesa i predstavlja pravu gastronomsku poslasticu. U kombinaciji sa chimichurri sosom stvara eksploziju ukusa.*

*Chimichuri sos, poreklom iz Argentine, veoma brzo se proširio čitavim svetom. Pitate se zašto? Odgovor je jednostavan, jer daje kompliment svakom mesu. Tačan prevod znači mešavina nekoliko stvari i osnova ovog sosa je ista, a ono što je interesantno je da svaki kuvar daje sopstveni pečat kombinacijom različitih sastojaka.*

*A onda, kada pomislite da je ovaj fantastični zalogaj dostigao savršenstvo, shvatite da urhunac dolazi sa gamborima, čiji je način pripreme velika tajna našeg kuvara. Nećemo vam je otkriti, jer najbolje stvari moraju da ostanu mistične, ali znamo da je ovaj spoj nespojivog, mnoštvo aroma i ukusa, samo deo onoga što ćete doživeti dok se zalogaji ovog specijaliteta tope u vašim ustima.*

## TERRE ET MER (H) (F) . . . 2.100 rsd

**Beef steak with shrimps and chimichurri sauce**  
*Side dish: baked potatoes and grilled vegetables*

*Beef steak does need much to speak of. We all know that it is high quality, delicious meat cut and stands as a true gastronomic treat. Combined with chimichurri sauce is delivers an explosion of flavour. Chimichurri sauce, originating from Argentina, has spread around the world in a very short time. → Wondering why? The answer is simple - it complements any kind of meat. The exact translation is a blend of a few things and the basis of this sauce is always the same, but the interesting thing is that each chef gives it a personal touch by combining different ingredients.*

*And then, just when you think that this fabulous bite has reached its perfections, you realize that the climax comes with the shrimps, whose preparation is a great secret of our chefs. We are going to keep it because the best things must remain mysterious, but we know for sure that this unlikely match, an array of flavours and aromas, are only a part of the experience while the bites of this specialty are melting in your mouth.*

**BEEF STEAK  
DIJONNAISE (H) . . . . . 1.700 din.**

**Goveđi stek sa dižonskim senfom, neutralnom pavlakom i belim vinom  
prilog: krompir i grilovano povrće**

*Sladokusci turde da je dobro pripremljen goveđi odrezak iskustvo koje svako treba da doživi. Neka ovaj dan bude posvećen novim iskustvima. Probajte ovo jelo, jer njegovom savršenstvu doprinosi kralj među senfovima, Dižonski senf koji predstavlja polovinu svetske proizvodnje senfa i samo u Francuskoj ima više od 20 različitih vrsta ovog popularnog sosa od semena slačice. Jačinu njegovog ukusa ublažiće neutralna pavlaka, a notu prefinjenosti daće kvalitetno belo vino.*

**BEEF STEAK  
DIJONNAISE (H) . . . . . 1.700 rsd**

**Beef steak with Dijon mustard, single cream and white wine  
Side dish: potatoes and grilled vegetables**

*Food lovers claim that a well prepared beef steak is an experience that everyone should try. Let this be a day about new experiences. Try this dish, because its perfection is contributed by the king of mustard, Dijon mustard that presents a half of the world mustard production, and in France only, there are more than 20 varieties of this popular sauce made of mustard seeds. Its strong flavour is mellowed by single cream, and refinement added by quality white wine.*

## RIBE i MORSKI PLODOVI

### LIGNJE PROVINCIAL (H) . . 1.100 din.

#### Lignje u umaku

prilog: pirinač i grilovano povrće

Nema čoveka koji nije pozeleo makar jednom u svom životu da se iste sekunde teleportuje na morsku obalu i oseti miris mediterana. Lignje Provincial spremljene od strane naših kuvara u umaku od paradajza, belog luka i belog vina sa dodatkom peršuna i ruzmarina podsetiće vaša čula na šum talasa i daleke obale mediterana. Lignje iliti Calamari kako ih Italijani zovu, kao jelo su počele da se spremaju na mediteranu, dok su se kasnije proširile na ceo svet. Amerikanci su ih najpre koristili kao mamac za ribu, nakon čega su shvatili da im se morska poslastica kojoj je potrebno malo spremanja s ljubavlju i par kapi belog vina već nalazi na udici.

Mit je da je najveća lignja na svetu viđena na Maldivima bila duga 53 metara, ali ono što nije mit već istina, je da ćete najukusnije lignje uz čašu odgovarajućeg belog vina jesti upravo u Solarisu.

### LOSOS

### SWEET & CHILI (H) . . . . . 1.100 din.

#### Losos u slatko ljutom sosu

prilog: pirinač i grilovano povrće

Sa letom dolaze i mirisi sveže ribe i ribljih specijaliteta. Međutim, sinonim leta je svakako prefinjeni losos koji odlično ide uz osvežavajuće belo vino. Uz urele letnje dane ovo sočno jelo se idealno uklapa.

U kuhinji restorana Biber, losos se lagano peče, kako ne bi izgubio vitamine i minerale koji čine njegov ukus fantastičnim. Kombinacija susama, kečapa, meda i limuna daje taj mističan ukus lososu. A onda je tu Oyster sos, koji ima lepu ravnotežu između slatkog i slanog ukusa koji u kombinaciji sa čilijem stvara tu divnu vezu slatkog i ljutog.

## FISH and SEAFOOD

### SQUIDS PROVINCIAL (H) . . .1.100 rsd

#### Squids in relish

Side dish: rice and grilled vegetables

There is not a person in the world who hasn't wished to be able to teleport to the seaside in a second to smell the Mediterranean at least once in their life. Squids Provincial, prepared by our chefs, in tomato, garlic and white wine relish with parsley and rosemary will evoke the faraway sounds of the waves at the Mediterranean coast. Squids or calamari, as Italians call them, first were prepared at the Mediterranean and thne spread throughout the world. Americans first used them as baits, after which they realized that the treat that requires short preparation and a few drops of white wine was already on the hook.

There is a myth that the largest squid seen on the Maldives was 53 metres long, however, a fact, not a myth is that you will try the most delicious squids with a glass of best white wine right here, in Solaris.

### SWEET & CHILI

### SALMON (H) . . . . . 1.100 rsd

#### Salmon in sweet and sour sauce

Side dish: rice and grilled vegetables

Summer brings fish and fish specialties scents. And a true synonym for summer is certainly a delicate salmon, perfectly matching refreshing white wine. This juicy dish is perfect for hot summer days.

In the kitchen of "Biber" restaurant salmon is slowly baked so as it does not lose the vitamins and minerals that make its flavour. A mix of sesame, ketchup, honey and lemon provide that mystical flavour to the salmon. And then, there is the Oyster sauce, beautifully balancing between sweet and savoury, combined with chili to add the spicy tone.



## LOSOS NA FIRENTINSKI NAČIN (H) . . . . . 1.100 din.

*prilog: aromatični krompir*

*Njegovo veličanstvo Losos. Mnogima omiljena morska riba. Često je konzumiraju i oni koji nisu veliki ljubitelji ribe, jer lososu malo ko može odoljeti. Rado ga na trpezu uvrste i oni koji ribu izbegavaju zbog sitnih kostiju.*

*Losos se savršeno kombinuje sa različitim vrstama povrća. Naši kuvari su sočnom lososu dodali nekoliko sastojaka koji su ovo jelo učinili besprekornim. Miks posebno probраних pečuraka, mirisne tikvice i aromatična rukola, kombinovani sa neizbežnim limunom i neodoljivim čeri paradajzom stvorice pravu eksploziju ukusa na vašim nepcima. Čitavu lavinu aroma i ukusa lagano će smiriti neutralna pavlaka.*

*Uživajte u ovom jelu uz čašu prohladenog vina.*

## PASTRMKA (H-bez slanine) . . . . . 990 din.

**Riba sa slaninom u limunovom soku**

*prilog: grilovano povrće*

*Značaj konzumiranja ribe nije potrebno posebno navoditi. Riba obezbeđuje visokokvalitetne proteine i sadrži mnoge vitamine i minerale. Posebno su bitne omega 3 masne kiseline, koje povoljno utiču na srce i mozak, kao i na razvoj i reprodukciju.*

*Pastrmka pripremljena na ovaj način mnoge naše goste ostavlja bez teksta. Lakoću ukusa koje pastrmka ima, pojačava slanina koja joj daje nesvakidašnji ukus, a limunov sok je ono bez čega bi ovaj recept izgubio na značaju.*

*Solaris pastrmka je naša preporuka za sve one koji žele lagani obrok, a ujedno su i pravi gurmani.*

## SALMON FLORENTINE (H). . . . . 1.100 rsd

*Side dish: aromatic potatoes*

*Its majesty salmon. A favourite sea fish of many people. It is often consumed even by those who do not prefer fish, for salmon is hard to resist. Also, it is often on the tables of those who avoid eating fish because of the small bones.*

*Salmon creates a perfect mix with a variety of vegetables. Our chefs added to succulent salmon a few other ingredients that will truly elevate this dish. A mix of carefully selected mushrooms, zucchini and fragrant arugula, blended with inevitable lemon and irresistible cherry tomatoes will create an unforgettable explosion of flavours in your mouth. This avalanche of flavours and aromas will be calmly balanced by single cream.*

*Enjoy this dish with a glass of chilled wine.*

## TROUT (H-without bacon). . . . . 990 rsd

**Fish with bacon in lemon juice**

*Side dish: grilled vegetables*

*The importance of eating fish is beyond commenting. Fish provides high quality proteins, containing many vitamins and minerals. Especially important are omega 3 fatty acids, which are beneficial for heart and brain as well as for growth and reproduction.*

*The trout prepared in this manner leaves many a guest speechless. The lightness of trout flavour is elevated by bacon which adds exceptional flavour, and lemon brings something this recipe couldn't do without.*

*Solaris trout is our recommendation for those seeking a light meal but being gourmets at the same time.*

## SALATE (H)

*Nikada nije dovoljno svežine i ludih kombinacija, slanih i kiselih ukusa. A kada se slože i boje, nema ničeg privlačnijeg.*

*Bez salata obroci nisu potpuni. Osim što su dodatak jelima, one su izvor vitamina i energije.*

*Salate se mogu služiti i samostalno u vidu obroka salata i idealne su za vrele letnje dane.*

*U ponudi restorana "BIBER" ima veliki broj raznolikih salata među kojima ćete sigurno pronaći idealnu po vašem ukusu.*

Ljuta paprika . . . . .	80 din.
Mešana salata . . . . .	240 din.
Srpska salata. . . . .	270 din.
Šopska salata . . . . .	290 din.
Grčka salata. . . . .	330 din.
Mix zelenih salata sa čeri paradajzom i parmezanom . . . . .	330 din.

## SALADS (H)

*Freshness, wild mixes of ingredients, savoury and sour flavours are never enough. And when the colours match as well, there is nothing more appealing.*

*Without salads meals are not complete. Apart from being side dishes, they are a great source of vitamins and minerals.*

*Salads can be served as full meals in the form of a salad dish, thus being a perfect choice during hot summer days.*

*Restaurant "Biber" offers a large assortment of salads among which you will certainly find one to your taste.*

Hot peppers. . . . .	80 rsd
Mixed salad . . . . .	240 rsd
Serbian salad. . . . .	270 rsd
Sopska salad . . . . .	290 rsd
Greek salad . . . . .	330 rsd
Mixed green salad with cherry tomatoes and parmesan . . . . .	330 rsd

## DEZERTI

*Opšte je poznato da svaki dobar obrok treba završiti slatkim zalogajem. Tako je harmonija ukusa zadovoljena, a konzument zadovoljan. Pripremi dezerta svaka domaćica prilazi sa posebnom pažnjom, jer zna da je to ono što daje celinu jednom obroku.*

*Kada gostimo nama drage osobe veoma nam je važno da dezert bude nesvakidašnji, jer svi dobro znamo da će, ukoliko je posle dobrog ručka poslužen i dobar dezert, naši gosti otići prepuni pozitivnih utisaka.*

*Za vas pripremamo poslastice, koje će zadovoljiti ukuse kako ljubitelja tradicionalnih kolača, tako i ljubitelje savremenih recepata.*

Dnevni kolač .....	300 din.
Palačinke .....	300 din.
Jaffa torta .....	340 din.
Cheesecake .....	340 din.
Sacher torta .....	340 din.
Tri leće .....	250 din.
Baklava .....	250 din.

## DESSERTS

*It is common to finish a good meal with something sweet. Thus, the symphony of flavours is completed, and a consumer is satisfied. Every home cook approach dessert preparation with a special care, because they know that it is something important to round a successful meal.*

*When hosting our beloved, we find it important for a dessert to be out of the ordinary, because we all know that a great dessert served after a good lunch means that the guest will leave with positive impressions.*

*For you, we prepare sweet treats that will satisfy the tastes of both those who love traditional cakes and those more inclined toward more trendy desserts.*

Cake of the day .....	300 rsd
Crepes .....	300 rsd
Jaffa cake .....	340 rsd
Cheesecake .....	340 rsd
Sacher cake .....	340 rsd
Thres leches cake .....	250 rsd
Baklava .....	250 rsd

## DEČJI MENI

*Privoleti dete da sedne za sto i pojede obrok, ponekad je prava umetnost. Ishrana dece često roditeljima zadaje mnogo muke. Budući da je naš resort prevashodno namenjen porodicama, možemo se pohvaliti da smo rado osluškiivali želje mališana i sa zadovoljstvom kreirali poseban meni kojem neće odoleti.*

*Neka vaši mališani uživaju u zaloga-  
jima koje smo kreirali specijalno za njih,  
a vi uživajte u njihovoj radosti, jer su  
dobili obrok koji su i priželjkivali.*

<b>Pizza na tortilji</b> . . . . .	<b>220 din.</b>
<b>Špagete „Bolonjeze“</b> . . . . .	<b>350 din.</b>
<b>Bečka šnicla sa pomfritom</b> . . . . .	<b>380 din.</b>
<b>Pileće belo meso na žaru</b> . . . . .	<b>380 din.</b>
<b>Mini pljeskavica sa pomfritom</b> . . . . .	<b>320 din.</b>

## CHILDREN'S MENU

*Persuading a child to sit at a table and eat a meal sometimes is really difficult, and feeding their children often causes a lot of troubles to parents. As our Resort is mainly focused on families, we can boast that we have been listening to kids wishes and created, with great pleasure, a special menu they will not be able to resist.*

*Let your children enjoy the bites we created especially for them and you enjoy in their joy for getting the meal they have wished for.*

<b>Tortilla Pizza</b> . . . . .	<b>220 rsd</b>
<b>Spaghetti Bolognese</b> . . . . .	<b>350 rsd</b>
<b>Vienna Steak with French fries</b> . . . . .	<b>380 rsd</b>
<b>Grilled chicken breasts</b> . . . . .	<b>380 rsd</b>
<b>Mini burgers with French fries</b> . . . . .	<b>320 rsd</b>