

MENU

Konoba



Luka Sarajevo

Konoba "Luka Sarajevo"

Obala Maka Dizdara br. 8

71 000 Sarajevo, BiH

+38761 345 432

+38733 209 303

DALMATINSKI PRŠUT 1KG

Dalmatian Prosciutto 1kg

GOVEĐI SUHI BIFTEK - RAMSTEK 1KG

Beef dried ribeye 1kg

LIVANJSKI SIR U MASLINOVOM ULJU

Livno cheese in olive oil

TRAVNIČKI SIR 1KG

Travnik cheese 1kg

PAŠKI SIR 1KG

Pag cheese 1kg.

SLANI INĆUNI

Salted anchovies

RIBLJA PAŠTETA

Fish pate

PORCIJA MASLINA

Portion of olives

TUNA CARPACCIO

Tuna Carpaccio

CRNI RIŽOTO OD SIPE

Black cuttlefish risotto

RIŽOTO OD MORSKIH PLODOVA

Seafood risotto

RIŽOTO OD DAGNJI

Mussel risotto

RIŽOTO SA PRSTACIMA

Razor clam risotto

RIŽOTO SA ŠKAMPIMA

Shrimp risotto

PILEĆI RIŽOTO

Chicken risotto

"LUKA SARAJEVO" ŠKAMPI I TUNJEVINA NA TIKVICAMA

"Luka Sarajevo" shrimp and tuna on zucchini

POHOVANI ŠKAMPI

Breaded fried shrimp.

RIBLJA SUPA

Fish soup

KREM SUPA OD ŠKAMPI

Cream shrimp soup

PARADAJZ SUPA SA MOCARELOM

Tomato soup with mozzarella

ZELENA PASTA SA MORSKIM PLODOVIMA

Green pasta with seafood

ZELENA PASTA SA DAGNJAMA

Green pasta with mussels.

ZELENA PASTA SA PRSTACIMA

Green pasta with razor clams

ZELENA PASTA SA ŠKAMPIMA

Green pasta with shrimps

PASTA SA 4 VRSTE SIRA

Pasta with four cheeses

PASTA SA POVRĆEM

Pasta with vegetables

PASTA SA PILETINOM

Pasta with chicken

DAGNJE 1 KG

Mussels 1kg

ŠKOLJKE I KLASA 1KG

Clams First Class 1kg

SAN ŽAK KOMAD

Saint Jacques (scallops) piece

KAMENICA KOMAD

Oyster piece

RIBLJI KOKTEL- RAŽNJIĆI OD TUNE I ŠKAMPI NA POVRĆU

Fish cocktail - skewers of tuna and shrimp on vegetables

JASTOG 1KG

Lobster 1kg.

ŠKAMPI 1KG

Shrimps 1kg

KOZICE 1KG

Prawns 1kg

SALATA OD HOBOTNICE

Octopus salad

SALATA OD MORSKIH PLODOVA

Seafood salad.

SALATA OD TUNE (SALATA, TUNJEVINA, KUHANNA JAJA, SLANA SRDELA, KAPARI, MASLINE)

Tuna salad (mixed salad, tuna, boiled eggs, salted anchovies, capers, olives).

SALATA "LUKA SARAJEVO" ZA 2 OSOBE- SALATA, PARADAJZ, KRSTAVAC, LUK, KUKURUZ, KUHANNA JAJA

Salad "Luka Sarajevo" for two - green salad, tomato, cucumber, onion, corn, boiled eggs

PARADAJZ SALATA

Tomato salad

KUPUS SALATA

Cabbage salad

MIX SALATA

Mixed salad

ORADA SA GRADELA ILI LEŠO

Sea bream grilled or poached

ROMB ILI BRANCIN SA GRADELA ILI LEŠO

Turbot or Sea bass grilled or poached

FILE ŠANPIJERA - SA POVRĆEM, PEČENO U KRUŠNOJ PEĆI

John Dory fillet - with vegetables, baked in a wood-fired oven)

ŠKARPINA SA GRADELA ILI LEŠO

Grouper grilled or poached

ŠAMPIJER ILI ZUBATAC SA GRADELA ILI LEŠO

John Dory or Dentex grilled or poached

HOBOTNICA ISPOD PEKE 400-450 GR

Octopus under the bell-shaped cover

TUNA ILI SABLJARKA 300-350 GR

Tuna or swordfish 300-350 gr

GRDOBINA

Monkfish

SVA RIBA U SOLI

All fish in salt

LIGNJE SA GRADELA ILI FRIGANE

Grilled or fried squid

LIGNJE ISPOD PEKE

Squid under the bell (traditional Balkan method of cooking under a lid or bell-shaped cover)

TELEĆA ŠNICLA

Veal cutlet

TELEĆA ŠNICLA NA KUĆNI NAČIN - U CRNOM VINU SA GLJIVAMA I MOCARELOM

Homemade veal cutlet - in red wine with mushrooms

TELETINA NA DALMATINSKI NAČIN

Dalmatian-style veal

RAMSTEK

Beef steak

RAMSTEK NA KUĆNI NAČIN - PUNJEN SA ŠUNKOM I MOCARELOM

Homemade beef steak - stuffed with ham and mozzarella

LIMUN STEAK

Lemon steak

TELEĆI KOTLET

Veal chop

MESNA PLATA ZA 2 - PILETINA, KOTLET, TELEĆA ŠNICLA S POVRĆEM

Meat platter for two - chicken, chop, veal cutlet with vegetables

PILEĆI FILE SA GRADELA

Grilled chicken fillet

PILEĆI FILE U GORGONZOLA SOSU

Chicken fillet in gorgonzola sauce

PILETINA NA DALMATINSKI NAČIN

Dalmatian-style chicken

PALAČINKE - ČOKOLADA I ORASI

Pancakes - chocolate and walnuts

PALAČINCI U ŠATOU ZA DVIJE OSOBE

Pancakes in wine sauce for two

DESERT "LUKA SARAJEVO" - PEĆENA JABUKA SA ORASIMA I GROŽĐICAMA U
VANILA SOSU

Dessert "Luka Sarajevo" - baked apple with walnuts and raisins in vanilla sauce

SLADOLED "LUKA SARAJEVO" - TOPLO ŠUMSKO VOĆE SA SLADOLEDOM

Ice cream "Luka Sarajevo" - warm forest fruits with ice cream

TUFAHIJA

Walnut-stuffed poached apple dessert
