



Welcome to Nest Restaurant

At the heart of our restaurant lies a passion for simple, and yet superb cuisine, which starts from the very source – hand-picked ingredients. Nest is a place where every ingredient has a story, because we carefully choose products from small, local producers from all over Serbia.

Our mission is to help you get acquainted with the richness of local flavors of dishes prepared from fresh, seasonal ingredients grown with love and care. We believe that real quality comes from small batches, hand-picked and naturally grown products, which makes each dish special.

Experience the authentic tastes of Serbia, created with care and passion, and enjoy the combination of tradition and innovation which defines our menu.

NEST RESTAURANT

A place where attention to detail turns into art
on your plate.

COLD & HOT HORS D'OEUVRE

NEST SPECIAL

Steak tartare / HOGO



100 gr - 1,450.00 RSD

200 gr - 2,900.00 RSD

HOGO platter

(Srem sausage, pork prosciutto, dry-cured pork neck, kulen, goat's milk cheese in chestnut leaf, Ambassador full-fat semi-hard cow's milk cheese aged for 12 months, Biserni full-fat hard cow's milk cheese aged for 3 months, cracklings, kaymak, ajvar)

2500,00rsd

Homemade cheese

(Homolje mature cow's milk cheese, Biserni hard cow's milk cheese aged for 3 months, Ambassador full-fat semi-hard cow's milk cheese aged for 12 months, goat's milk cheese in chestnut leaf)

1900,00rsd

NEST TRADITIONAL STYLE

Grilled cow's milk cheese from Čurug with pepper salsa 
890,00rsd

Chicken parfait with red onion marmalade, forest fruits and toasted hazelnuts 
550,00rsd

Savoy cabbage rolls filled with vegetables, baked pepper sauce (Suitable for fasting) 
790,00rsd

Eggplant gratin with couscous and vegetables, homemade cow's milk cheese and arrabbiata sauce (Suitable for fasting variant without cheese) 
980,00rsd

Spicy bruschetta with beefsteak, parmesan and cherry tomatoes 
990,00rsd

SOUPS & CHOWDERS

Veal chowder

550,00rsd

Potage of the day

pumpkin, zucchini, tomato, broccoli, turmeric, arugula

450,00rsd

Mushroom cappuccino

510,00rsd

PASTA & RISOTTO

Linguine with burrata and basil pesto

1250,00rsd

Traditional pasta Carbonara with mangulica guanciale

1250,00rsd

Gnocchi HOGO style with kulen cream, crispy kulen, parmesan and salsa verde

1150,00rsd

Risotto alla milanese with oxtail ragu

1350,00rsd

Risotto with forest mushrooms

1150,00rsd

MAIN COURSES

NEST SPECIAL JOSPER STEAKS & DRY AGE

Dry Aged HOGO beefsteak 
in pistachio crust

3390,00rsd

Dry Aged HOGO beefsteak

3100,00rsd

Golija Dry Aged Rib Eye

(cca 700 gr) 100 gr

990,00rsd

Dry Aged Mangulica Tomahawk

(cca 300 gr) 100 gr

690,00rsd

SIDE DISHES WITH STEAK

Mashed potatoes  

(truffles / garlic / mustard)

350,00rsd

Vegetables grilled in Josper oven

350,00rsd

HOGO potatoes pavé

350,00rsd

Boulangère Potatoes 520,00rsd 

Cauliflower gratin with blue cheese 520,00rsd 

**Creamy gnocchi with savoy cabbage, mushrooms
and pancetta** 520,00rsd

Mac and cheese 520,00rsd



SAUCE OF YOUR CHOICE

Demiglace sauce 250,00rsd  

Black pepper sauce 220,00rsd

Red wine sauce 250,00rsd



NEST TRADITIONAL STYLE

**Chicken with creamy gnocchi with savoy cabbage,
mushrooms and pancetta**



1350,00rsd

HOGO Josper platter for two persons

(black angus kebabs, grilled mangulica sausage, spicy
mutton fritters, chicken drumstick, marinated pork neck,
grilled vegetables, potato pavé)

3200,00rsd

**Mutton kebab with Moroccan bread, kaymak,
marinated red onion and chimichurri sauce**



1380,00rsd

Pork neck with grilled vegetables, horseradish sauce



1650,00rsd

**Veal Milanese with cauliflower gratin and homemade
tartar sauce**



2400,00rsd

Chef's Burger

(beef, Đubek cheese, bacon, pickles, tomato,
lollo bianco salad, burger dressing, homemade
HOGO crisps)



1290,00rsd

FISH

Perch fillet grilled in Josper oven with warm potato salad, grilled broccoli and sauce vierge

2350,00rsd



Trout with Mediterranean rice, almonds and roasted pepper sauce

1900,00rsd



Carp with barley casserole, grilled scallions and salsa verde

1850,00rsd



SALAD MEALS

**Beetroot salad with goat's milk cheese mousse,
balsamic dressing (Suitable for fasting version
with tofu cheese)**



680,00rsd

**Crispy Caesar Salad with breaded chicken, crunchy
pancetta, iceberg salad, Caesar dressing, cherry
tomatoes, parmesan**



1290,00rsd

**Fitness salad combined with a mix of green salads
carrot, celery, apple, quinoa, vinaigrette dressing,
pumpkin, sesame and sunflower seeds**



650,00rsd

SALADS


Mix of green salads with arugula,  cherry tomatoes and pomegranate vinegar dressing
650,00rsd

Vitamin salad with beetroot, carrots, apples, walnuts   and sesame oil
390,00rsd

Šopska salad 
550,00rsd

Seasonal salad
390,00rsd

Red peppers marinated with garlic 
400,00rsd

Chili peppers marinated with garlic 
300,00rsd



CHILDREN'S MENU

**Black Angus kebabs (5 pieces)
with homemade HOGO crisps**

850,00rsd

Chicken sticks with homemade HOGO crisps  

590,00rsd

Mac and cheese  
520,00rsd

"Find your nest at our table"



DESSERT

Tiramisu with pistachios



470,00rsd

Chocolate ganache with forest fruit texture, caramel popcorn and roasted hazelnuts



550,00rsd

Floating island HOGO style



490,00rsd

Crème brûlée with sour cherry ice-cream and chocolate chips



490,00rsd

Poached pear, yogurt ice cream with white chocolate snow



520,00rsd



CELERY



GLUTEN



MUSTARD



SESAME AND
PRODUCTS



MILK



SULFITES



FISH



NUTS



SOY



EGGS