

Pindjur eggs / V / 52 AED

poached eggs on slow-roasted tomato and pepper relish
add beef bacon **18 AED**

Balkan breakfast / G / D / 65 AED

scrambled eggs in tomato, pepper and onion relish with beef
sausages and crumbled feta cheese

Komplet eggs / G / D / 52 AED

baked egg in homemade bread with cheese, sour cream & beef jus
add beef sausages **20 AED**

Ustipci dough fritters / G / D /

with homemade cheese and Serbian beef prosciutto **52 AED**

or
with sweet homemade cheese and red fruit compote / V / **44 AED**

Polenta / V / D / 52 AED

corn flour porridge with green veggies and kashkaval cheese
add poached egg **10 AED**

Somun toastie / G / D /

homemade cheese, kashkaval cheese and homemade pickles
with Serbian kulen | spicy beef pepperonni **48 AED**

or
with Serbian beef prosciutto **54 AED**

Homemade granola / V / G / D / N / 48 AED

with Greek yoghurt, peach compote and mixed berries

Big Balkan breakfast for two / G / D / 150 AED

4 eggs of your choice with beef sausages, burek or phyllo pie,
homemade cheese and jam, garden salad with black olives,
coffee or tea and fresh juice

add ons:

feta / D / **12 AED**

beef bacon **18 AED**

beef sausages **20 AED**

ajvar / V / **18 AED**

asparagus / V / **16 AED**

smoked Wagyu brisket / S / **20 AED**

/ WEEKDAYS 8AM-12PM | WEEKENDS 8AM-2PM /

BAKED GOODNESS / 8AM-12PM DAILY

following Balkan traditions, our pastry is lovingly handcrafted from scratch and baked fresh daily

Burek cheese / V / G / D /

Slice 34 AED

Tray good for 4 people - baking time 35min 112 AED

Phyllo pie of the day / V / G / D /

Swirl baking time 20min 34 AED

Tray good for 2 people - baking time 30min 62 AED

Gluten - G

Nuts - N

Dairy - D

Vegetarian - V

Soy - S

COFFEE / HOT BEVERAGES

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Houseblend (Ethiopia and Brazil) 16-22 AED

Espresso / Macchiato / Cappuccino / Café Latte / Flat White / Americano
Piccolo / Cortado

Ice coffee 24 AED

Ice Latte / Ice Cappuccino

Mirzam mocha 26 AED

Cold brew / single origin / 30 AED

Affogato / double espresso with vanilla ice cream / 28 AED

Turkish coffee 25 AED

Mirzam hot chocolate 25 AED

Ghana / Cinamon / Rose

Tea selection 18 AED

English breakfast / Earl Grey / Green tea / Chamomile / Hibiscus

JUICES & ICE TEA

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Fresh orange juice 24 AED

Fresh lemonade 20 AED

Elderflower-mint cordial 22 AED

Homemade juniper cordial with tonic water 26 AED

Apricot juice 22 AED

Cherry-clove juice 22 AED

Organic kombucha tea 20 AED

Chamomile & elderflower ice tea 24 AED

Hibiscus, apple & strawberry ice tea 24 AED

SOFT DRINKS

Pepsi / Pepsi Diet / 7up 14 AED

WATER

Large Dolomia Still 20 AED

Small Dolomia Still 12 AED

Large Dolomia Sparkling 22 AED

Small Dolomia Sparkling 14 AED

Infused water / rosemary, citrus and mixed berries / 18 AED free refill

V / G / D / N

Chocolate hazelnut baklava with vanilla ice cream	34 AED
Pistachio milk cake with date infused milk sauce	36 AED
Schwarzwald mousse chocolate mousse, vanilla cheese cream, sour cherry compote, mixed nuts crumble	38 AED
Elderflower ice cream with almond waffers	32 AED
Walnut strudel	26 AED
add vanilla ice cream	8 AED

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ALL PRICES ARE SUBJECT TO 7% MUNICIPALITY FEE AND 5% VAT

21grams

URBAN BALKAN BISTRO

/ this menu is meant to bring a joy of shared plate dining /

BALKANS - OUR ROOTS

traditional Balkan flavours

Balkan mezze / your choice of 3 / **54 AED**

Ajvar red pepper relish / V /

Urnebes red hot chilli cheese / V / D /

Hummus of the day / V /

Greek black olives in olive oil with oregano / V /

Chicken liver pate with sour cherry compote / G / D /

Balkan cold cut platter / D / **90 AED**

Serbian kulen (spicy beef pepperoni) and beef prosciutto, grilled manouri cheese, homemade eggplant jam, olives

Phyllo pie of the day

Swirl baking time 20min / V / G / D / **34 AED**

Tray good for 2 people - baking time 30min **62 AED**

Shopska salad / V / D / **34 AED**

cherry tomato, cucumber, onion and feta cheese

Sirenje vo furna / D / **48 AED**

oven-baked 4 cheese with beef prosciutto chips

Chicken bone broth / G / **44 AED**

with homemade noodles, chicken meat and carrots

Sarma / D / G / S / **52 AED**

sour cabbage rolls stuffed with minced beef, served with smoked Wagyu brisket

Slow-cooked lamb in milk / D / **68 AED**

with podvarak (baked sour cabbage) and homemade horseradish mayonnaise

CONNECTING DOTS

daring take on most-loved Balkan dishes

Roasted zucchini, pepper and eggplant / V / D / N / **38 AED**

with feta cheese dressing and walnuts

Tarator salad / D / V / **30 AED**

cucumber, yoghurt, garlic, dill

Soup of the day / G / V / **34 AED**

Adriatic octopus / SF / **72 AED**

with fennel sauce and gremolata

Breaded chicken schnitzel / D / G / **52 AED**

with aged cheese, cured egg yolk, capers and lemon

Pljeskavica / D / **74 AED**

Wagyu beef patty stuffed with beef bacon and cheese with Moravian salad

Dalmatian pasticada / D / G / **80 AED**

slow-cooked beef short rib stew with homemade pasta and aged cheese

Pjukkanci / V / D / G / **54 AED**

homemade pasta with roasted tomato sauce and homemade cheese

DUBAI - OUR HOME

seasonal, local produces / signature dishes / heartbeats of the city /

Smoked cevap tartare / R / S / **56 AED**

raw minced Wagyu beef, onion, fried capers, homemade horseradish mayonnaise and cured egg yolk

Spring salad / V / D / G / **48 AED**

lettuce, green peas, cucumber, radish, wheat grains, manouri cheese, mint and elderflower dressing

Summer zucchini moussaka / V / D / G / **62 AED**

with lentil and chickpea ragout, tomato sauce and kashkaval cheese

Cevapi **70 AED**

Wagyu beef kebabs with onion, parsley and chilli

SIDES

Grilled veggies | asparagus, leeks and snow peas with hazelnut / V / N / **24 AED**

Grilled polenta with kashkaval cheese / V / D / **26 AED**

Braised onion with beef jus, mustard seeds, parsley oil and thyme / D / **20 AED**

Mashed potato with butter / V / D / **18 AED**

Homemade somun bread / G / **6 AED**

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/ 12PM-4.30PM /