



Enso, a circle drawn in a single stroke, symbolizes the freedom of the moment when the mind goes quiet, and the hands create from the heart.

We are dedicated to creating truly unique culinary experiences. By blending diverse flavors, original recipes, and a refined sense of craftsmanship and creativity, we bring masterpieces of gastronomy to life.

Our culinary team not only follows global trends — they create them. Behind every plate stands a team that has, for ten years, worked in harmony, united by a pure love for food, attention to every detail, and the desire to craft moments you will never forget.

Chef Nedeljko, with his expertise and boundless creativity, has crafted a menu that has elevated Serbian gastronomy to the level of the world's finest. The menu is seasonal, inspired by the freshest locally sourced ingredients that reflect authenticity and quality.

Every dish is more than food. It is a story, an emotion, and a devotion woven into a perfect circle.

Welcome to our circle.

TASTING MENU

- Due to the complexity of service, the tasting menu must be ordered by the entire table -
Thank you for understanding.

*/ Tasting menu 7 & 10 can be ordered until 9pm /
/ Tasting menu 5 can be ordered until 9.30pm /*

Tasting menu 5 (5 courses) **7,900rsd**

Wine pairing selection of Serbian wines
3,900rsd

Premium wine pairing
5,300rsd



Tasting menu 7 (7 courses) **9,900rsd**

Wine pairing selection of Serbian wines
5,600rsd

Premium wine pairing
7,700rsd



ENSO 10 freestyle (10 courses) **13,900rsd**

Wine pairing selection of Serbian wines
7,500rsd

Premium wine pairing
10,500rsd

*All prices are **per person***

Couver (per person) - 400rsd

/ À la carte menu can be ordered until 10pm /

SOUPS

Sea food Barigoule

Sea food Barigoule, a hearty fish broth complemented with prawns and scallops, with a dash of leek oil.

800 RSD

Tom Yum

Our take on the famous Thai Tom Yum soup.

800 RSD



APPETIZERS

Vege labne

A heavenly bite for vegetarians. Lentil and mint popcorn on cashew cream cheese

1 900 RSD

Leek

Lacto-fermented leek, oyster sauce, wakame

1 700 RSD

Goat cheese tart

Goat cheese tart with truffles, honey and pollen

1 900 RSD

Uštupak

Fritter with shrimp, fresh herb sauce, marinated red onion and chili

1 900 RSD

Salmon

Marinated salmon, cucumber juice, aromatic herbs, daikon and fennel

2 100 RSD

Tompus

Confit pork shoulder, shokupan, leafy greens, roasted pepper purée

2 300 RSD

Rabbit

Rabbit confit cooked in duck fat, served on spinach coulis with crunchy pickled vegetables with banana, curry and yoghurt ice cream

2 300 RSD

Goose

Slices of slow cooked goose with stuffing of seasonal mushrooms, goose liver and brandy

2 300 RSD

Beef Tartare

Beef tartare, smoked trout mousse, beetroot consommé

2 600 RSD

Couver (per person) - 400rsd

MAIN COURSES

Aubergine

Aubergine is a key part of our gastronomic adventure, here we glaze it with honey, sprinkle it with sesame seeds and serve it with rocket salad

1 900 RSD

Zander roe and poppy seed ravioli

Ravioli cooked in beetroot juice, filled with dried pike perch roe, served with a poppy seed cream

3 100 RSD

Zander

Zander fillet, bisque, citrus butter, grilled fennel with chimichurri

3 100 RSD

Bream with Serbian plum dumplings

Bream with shallot compote plum dumplings and creamy red pepper sauce.

3 300 RSD

Totan Squid

Grilled squid, squid sauce, lemon oil espuma, squid ink tuile

3 100 RSD

Octopus

Teriyaki-glazed octopus tentacles, polenta croquettes, leche de tigre

3 900 RSD

Venison Sarma

Savoy cabbage roll with venison, cream cheese, cucumber, dill sauce

3 300 RSD

Lamb

Lamb roulade, Harissa sauce, sous vide cabbage with brown butter, dehydrated sauerkraut, oxidized pear puree

3 900 RSD

Steak

Beef Tenderloin, potato rose, red cabbage, grapefruit

4 500 RSD



DESSERT

Lemon tart

Refreshing lemon tart with pearls of white chocolate and basil ice cream

800 RSD

Chocolate & olive oil

Chocolate and olive oil cake, caramel, cocoa nib crumble, milk ice cream

900 RSD

Java tiramisu

Tiramisu with Java pepper espuma

800 RSD

Miso and mango cake

Corn flan, miso ice cream, mango espuma

900 RSD

WINE LIST

Champagne and sparkling wine 0.75

<i>Marsuret / Prosecco extra dry / Treviso / Italy</i>	650 / 3 100 RSD
<i>Raventos i Blanc / Cava Blanc de Blancs / Sant Sadurnia d'Anoia / Spain</i>	4 800 RSD
<i>Louis Roederer Brut / Champagne / France 0,75</i>	13 900 RSD
<i>Louis Roederer Brut / Champagne / France 0,375</i>	7 900 RSD
<i>Billecart Salmon brut rose / Champagne / France 0,75</i>	23 500 RSD
<i>Billecart Salmon brut rose / Champagne / France 0,375</i>	13 300 RSD
<i>Pol Roger brut reserve / Champagne / France 0,75</i>	15 300 RSD
<i>Pol Roger brut reserve / Champagne / France 0,375</i>	9 300 RSD
<i>Bereche et Fils / Brut reserve / Champagne / France</i>	14 900 RSD
<i>Larmandier - Bernier / Longitude / Premier cru / Champagne / France</i>	17 600 RSD

White wine

<i>Winery Budimir / Tamjanika / Župa / Serbia</i>	800 / 3 600 RSD
<i>Winery Jelić / Morava / Valjevo / Serbia</i>	750 / 3 500 RSD
<i>Winery Bjelica / Saga / Sauvignon blanc / Serbia</i>	950 / 4 500 RSD
<i>Winery Erdevik / Kunst / Pinot grigio / Orange / Serbia</i>	1 050 / 5 000 RSD
<i>Winery Bastian / Malvazija / Istra / Croatia</i>	950 / 4 500 RSD
<i>Winery Bikicki / Uncensored / Traminac / Orange / Serbia</i>	1 170 / 5 500 RSD
<i>Winery Baša / Furmit / Orange / Serbia</i>	1 450 / 6 900 RSD
<i>Winery Breg / Grašac / Fruška Gora / Serbia</i>	870 / 4 100 RSD
<i>Winery Breg / Stena / Chardonnay / Fruška Gora / Serbia</i>	1 100 / 5 100 RSD
<i>Winery Lakićević / Picus / Chardonnay / Srbija</i>	1 100 / 5 100 RSD
<i>Winery Bjelica / Babaroga / Chardonnay / Fruška Gora / Serbia</i>	2 100 / 9 700 RSD
<i>Winery Matijašević / Sovinoa Fume / Sauvignon blanc / Orašac / Serbia</i>	2 200 / 10 500 RSD
<i>Bodega Zarate / Albarino / Galicija / Spain</i>	1 000 / 4 500 RSD
<i>Eugenio Collavini / Sauvignon blanc / Friuli / Italy</i>	950 / 4 500 RSD
<i>J. Hofstatter / Pinot grigio / Aldo Adige / Italy</i>	950 / 4 500 RSD
<i>Cotes du Rhone E.Guigal blanc / Rhone / France</i>	950 / 4 500 RSD
<i>J. Hofstatter / Gewurztraminer / Aldo Adige / Italy</i>	1 150 / 5 250 RSD
<i>Giovanni Rosso / Etna Bianco / Carricante / Sicily / Italy</i>	1 300 / 5 900 RSD
<i>Rudi Pichler / Riesling / Terrassen Smaragd / Wachau / Austria</i>	1 550 / 7 500 RSD
<i>Cantina Terlan / Pinot Bianco / Alto Adige DOC / Italy</i>	1 000 / 4 500 RSD
<i>Louis Latour / Chablis La Chanfleure / Chardonnay / Chablis / France</i>	1 450 / 6 900 RSD
<i>Vie di Romans / Chardonnay / Friuli / Italy</i>	2 000 / 9 500 RSD
<i>Vie di Romans Piere / Sauvignon blanc / Friuli / Italy</i>	2 000 / 9 500 RSD
<i>Moillard Grivot / Chablis premier 1er cru / France</i>	1 850 / 8 800 RSD
<i>Chateau Carbonnieux blanc / Sauvignon blanc, Semillon / France</i>	13 500 RSD
<i>Louis Jadot / Puligny-Montrachet / Chardonnay / France</i>	23 000 RSD

Rose

<i>Chichateau / Pink punk / Cab.Franc, Merlot, Cab.Sauvignon / Fruška Gora / Serbia</i>	750 / 3 400 RSD
<i>Winery 100 žena / Rose / Merlot / Vele Polje / Serbia</i>	800 / 3 900 RSD
<i>Can Sumoi / La Rosa / Spain</i>	990 / 4 500 RSD
<i>Domaine Ott / By Ott / Grenache, Syrah, Cinsault / Provence / France</i>	1 050 / 4 900 RSD

Red wine

<i>Winery Zmajevac / Prokupac / Topola / Serbia</i>	800 / 3 600 RSD
<i>Winery Belo Brdo / Alma Mons / Cab. franc, Marselan, Cab. Sauvignon, Merlot i Petit Verdot / Serbia</i>	950 / 4 500 RSD
<i>Madžić / the Merlot / Selevac / Serbia</i>	930 / 4 300 RSD
<i>Winery Bikicki / Lily / Merlot / Serbia</i>	930 / 4 300 RSD
<i>Winery Deurić / Aksiom / Probus, Marselan, Merlot i Petit Verdot / Fruška Gora / Serbia</i>	950 / 4 800 RSD
<i>Winery Budimir / Prokupac Boje Lila / Župa / Serbia</i>	1 050 / 4 700 RSD
<i>Winery Dumo / Pinot Noir / Serbia</i>	1 300 / 6 100 RSD
<i>Winery Chichateau / Fabula Lagum / Cab. Franc, Merlot, Cab. Sauvignon / Fruška Gora / Serbia</i>	1 400 / 6 600 RSD
<i>Winery Erdevik / Stifler's mom / Shiraz / Serbia</i>	1 950 / 9 500 RSD
<i>Winery Cilić / Kašmir / Cabernet Sauvignon / Serbia</i>	12 500 RSD
<i>Winery Matalj / Kremen Kamen / Cabernet Sauvignon / Negotin / Serbia</i>	17 500 RSD
<i>Winery Kamnik / Winemakers selection / Merlot, Vranac, Carmenere / North Macedonia</i>	800 / 3 500 RSD
<i>Bodega Casa Castillo / Monastrell / Jumilla / Spain</i>	1 050 / 4 700 RSD
<i>Tenuta di Biserno / Insoglio del cinghiale / Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah / Bolgheri / Italy</i>	1 550 / 7 400 RSD
<i>Vinarija Kamnik / Carmenere / North Macedonia</i>	1 550 / 7 400 RSD
<i>Fontodi / Chianti classico / Sangiovese / Panzano / Tuscany / Italy</i>	1 700 / 7 700 RSD
<i>Remelluri reserva / Tempranillo, Garnacha, Graciano / Rioja / Spain</i>	1 800 / 8 500 RSD
<i>Tenuta San Guido / Guido Alberto / Cabernet Sauvignon Merlot / Italy</i>	2 200 / 10 500 RSD
<i>Marina Cvetić / Iskra / Montepulciano d'Abruzzo / Abruzzo / Italy</i>	1 850 / 8 900 RSD
<i>Domaine de Chevalier / L' Esprit De Chevaliere / Cab.Sauvignon, Merlot / Pessac Leognan / Bordeaux / France</i>	2 050 / 9 500 RSD
<i>Jean Michel Guillion / Pinot noir / Bourgogne / France</i>	2 200 / 10 500 RSD
<i>Manincor Mason / Pinot nero / Aldo Adige / Italy</i>	2 200 / 10 500 RSD
<i>Le petit Smith Haut Lafitte rouge / Cab.Sauvignon, Merlot / Pessac Leognan / France</i>	2 200 / 10 500 RSD
<i>Domino de Pingus / Psi / Tempranillo, Garnacha / Ribera del Duero / Spain</i>	2 200 / 10 500 RSD
<i>Chateau Carbonieux rouge / Cab.Sauvignon, Merlot / Pessac Leognan / Bordeaux / France</i>	2 500 / 12 000 RSD
<i>Il Poggione / Brunello di Montalcino / Sangiovese / Montalcino / Italy</i>	9 700 RSD
<i>Antonin Guyon / Beune / Pinot noir / Burgundy / France</i>	13 500 RSD
<i>Chateau Corbin / Merlot, Cab.Franc / St. Emilion Grand Cru / France</i>	13 500 RSD
<i>Vietti Barolo Castiglione / Piedmont / Nebbiolo / Italy</i>	13 100 RSD
<i>Tenuta di Biserno / il Pino / Merlot, Cab. Franc, Petit verdot, Cab. Sauvignon / Italy</i>	13 900 RSD
<i>Dominio de Pingus / Flor de Pingus / Tempranillo / Ribera del duero / Spain</i>	25 400 RSD
<i>Marchesi Antinori / Tignanello / Sangiovese, Cab.Sauvignon, Cab.Franc / Chianti / Italy</i>	29 000 RSD
<i>Fontodi / Flaccianello / Sangiovese / Panzano / Tuscany / Italy</i>	27 000 RSD
<i>Chateau Palmer / Alter Ego / Merlot, Cab.Sauvignon, Petit Verdot / Margaux / Bordeaux / France</i>	27 000 RSD
<i>Chateau Clinet Pomerol / Merlot, Cab. Sauvignon / France</i>	32 000 RSD
<i>Chateau Pontet Canet / Cab. Sauvignon, Merlot / France</i>	45 000 RSD
<i>Chateau Pichon Baron / Cab.Sauvignon, Merlot / Pauillac / Bordeaux / France</i>	62 000 RSD

Dessert wine

<i>Winery Budimir / slatka mala Tamjanika / Župa / Serbia</i>	1 100 / - RSD
<i>Winery Bikicki / Makana / Serbia</i>	1 100 / - RSD
<i>Crasto 10yo Tawny Port / Portugal</i>	1 100 / - RSD
<i>Michele Chiarlo / Moscato d Asti / Italy</i>	700 / 3 250 RSD
<i>Vecchio Florio / Marsala Superiore dolce / Italy</i>	700 / - RSD

BEVERAGE LIST

Mineral water

<i>Knjaz Miloš 0.25</i>	270 RSD
<i>Knjaz Miloš 0.75</i>	390 RSD
<i>Aqua Viva 0.25</i>	270 RSD
<i>Aqua Viva 0.75</i>	390 RSD
<i>Aqva Pana 0.75</i>	470 RSD
<i>San Pelegrino 0.75 - sparkling water</i>	470 RSD

Coffee and tea

<i>Espresso</i>	250 RSD
<i>Espresso sa mlekom</i>	260 RSD
<i>Capuccino</i>	280 RSD
<i>Café latte</i>	310 RSD
<i>Tea</i>	350 RSD

Aperitif

<i>Amaro Ramazzotti</i>	390 RSD
<i>Amaro Nonino Reserve</i>	630 RSD
<i>Campari</i>	430 RSD
<i>Martini</i>	430 RSD
<i>Pelinkovac</i>	380 RSD
<i>Jagermeister</i>	410 RSD
<i>Grappa</i>	550 RSD

Vodka 0.04

<i>Absolut</i>	490 RSD
<i>Absolut Elyx</i>	790 RSD
<i>Beluga Noble</i>	890 RSD

Gin 0.04

<i>Hendricks gin</i>	610 RSD
<i>Beefeater</i>	490 RSD
<i>Monkey 47</i>	720 RSD

Rum 0.04

<i>Havana Club 3</i>	430 RSD
<i>Havana Club 7</i>	590 RSD
<i>Diplomatico reserva</i>	730 RSD
<i>Bumbu</i>	590 RSD

Tequila 0.04

<i>Olmecca Blanco</i>	470 RSD
-----------------------	---------

Whiskey 0.04

<i>Jameson</i>	470 RSD
----------------	---------

Whiskey blended 0.04

<i>Johnnie Walker Black Label</i>	690 RSD
<i>Nikka Days blended</i>	890 RSD
<i>Chivas Regal 12 YO</i>	590 RSD
<i>Chivas Regal 18 YO</i>	990 RSD

Whiskey malt 0.03

<i>Aberlour 12 YO</i>	850 RSD
<i>Macallan 12 YO</i>	1 550 RSD
<i>Laphroaig 10 YO</i>	780 RSD
<i>Dalwhinnie 15 YO</i>	950 RSD

Sodas

<i>Pepsi</i>	330 RSD
<i>Pepsi zero</i>	330 RSD
<i>7Up</i>	330 RSD
<i>Fever Tree</i>	550 RSD
<i>Red Bull energy drink 0.25</i>	550 RSD

Freshly squeezed juice

<i>Lemonade</i>	390 RSD
<i>Orange</i>	390 RSD

Juice

<i>Peach / Apple / Blueberry / Orange</i>	330 RSD
---	---------

Bourbon

<i>Four Roses</i>	590 RSD
<i>Jack Daniel's</i>	590 RSD
<i>Woodford Reserve</i>	650 RSD

Cognac 0.04

<i>Martel V.S.O.P</i>	750 RSD
<i>Martell X.O. France</i>	2 500 RSD
<i>Ison Kovilj</i>	1 150 RSD

Liquer 0.04

<i>Baileys</i>	470 RSD
<i>Limuncelo</i>	450 RSD

Local rakija 0.04

<i>Viljamovka 10 YO Paun</i>	490 RSD
<i>Šljiva 20 YO Paun</i>	490 RSD
<i>Arkanj Kovilj (rakija od jabuke)</i>	600 RSD
<i>Kajsija Baraba</i>	450 RSD
<i>Stara Sokolova Šljiva 12 YO</i>	1 150 RSD
<i>Gorda šljiva</i>	530 RSD
<i>Tok Šljiva 4. god</i>	530 RSD
<i>Dunja Konstantin Bodin</i>	490 RSD
<i>Šamar</i>	530 RSD

Beer 0.33

<i>Staropramen</i>	390 RSD
<i>Stella Artois</i>	450 RSD
<i>Corona</i>	590 RSD
<i>Kabinet Brkaaa</i>	490 RSD

Cocktails

<i>Mojito</i>	890 RSD
<i>Virgin mojito</i>	650 RSD
<i>Cosmopolitan</i>	890 RSD
<i>Margarita</i>	890 RSD
<i>Caipirinha</i>	890 RSD
<i>Aperol Spritz</i>	890 RSD
<i>Hugo Spritz</i>	890 RSD
<i>Negroni</i>	890 RSD
<i>Gimlet</i>	890 RSD
<i>Espresso Martini</i>	890 RSD

*Please note that service is not included in the total.
If you enjoyed your experience and wish to acknowledge the efforts of our team, you
are welcome to leave a gratuity at your discretion.*

Thank you for dining with us.

Enso (円相, "circle"), in Zen philosophy, is a circle drawn in one or two brushstrokes to express the moment when the mind is free to let the body create.

