

Menu for 19 August

Charcuterie

Milano salami | 50g | 6€
Bresaola Golfera | 50g | 8€
Jamón Iberico de Bellota | 30g | 12€
Cheese selection | 150g | 14€

Bucca classics

Beef tacos with aromatic mayo and pico de gallo | 150g | 10€
Burrata with baguette and tomato | 200g | 15€
Garlic butter shrimps coriander | 150g | 15€
Black Angus burger brioche bun, cheddar cheese, cucumber, jalapeño, onion jam | 250g | 18€

Appetizers

Fish soup poached turbot, sour cream, pico de gallo | 150g | 6€
Peach salad with arugula feta, walnuts, honey mustard dressing | 150g | 8€
Shrimps carpaccio passion fruit gel, panko, coconut | 150g | 12€
Homemade potato gnocchi with foie gras cream blue cheese, walnuts and fig jam | 150g | 12€
Beef tataki with potatoes, cucumber, chives, sesame seeds | 150g | 14€

Main Course

Tofu with almond cream artichokes, baby corn, roasted bell pepper, pomegranate juice | 300g | 16€
Pistachio risotto camembert cheese, apricot | 250g | 16€
Tagliatelle with black truffle chicken butter sauce, parmesan | 250g | 16€
Duck leg beans puree, mushrooms, leek, demiglace | 300g | 20€
Adriatic seabass broccoli, corn, lemon-butter sauce | 350g | 32€

Premium specialties

Beef tenderloin | 350g | 32€
USA Star Ranch Black Angus ribeye | 350g | 54€

Side dish of your choice

Mashed potato | Sautéed vegetables | Mixed greens | 150g | 5€

Homemade bread with aromatic butter | 90g | 1,50€

Menu by Head Chef Stefan Brnović

Please note that the menu varies from day to day. If you have any dietary restriction, please inform your server

WINE BAR BUCCA, Podgorica, Baku No. 140

+382 67 99 11 00 buccawinebar@gmail.com

All prices are in euros and VAT is included

By the glass

Wine flights (50ml) 3 glasses

Estate Wines, Château d' Esclans — 28€ ✓

Sangiovese Essence, Antinori — 35€ ✓

Sparkling (125ml)

Prosecco Brut, La Farra 2023, Italy — 7€/30€

White (125ml)

Côtes-du-Rhône Blanc, E. Guigal 2021, France — 7€/30€

Burja Bela 2021, Slovenia — 8€/42€

Unique, Mola 2018, Montenegro — 9€/45€

Soave Classico "Calvarino" Pieropan 2011, Italy — 13€/72€

Gavi di Gavi "Monterotondo" Villa Sparina 2020, Italija — 16€/88 ✓

Rosé (125ml)

Rosé, Arhonto 2024 , Montenegro — 7€/30€

Rock Angel, Caves d'Esclans 2023, France — 8€/45€

Red (125ml)

Rioja Crianza, Viña Real 2021, Spain — 7€/34€

Vranac "Special Selection" Arhonto 2018, Montenegro — 8€/43€

Barbaresco, Prunotto 2021, Italy — 11€/65€

Artemis, Stag's Leap Wine Cellars 2021, USA — 34€/185€ ✓

Sweet (75ml)

Prošek, Testament NV, Croatia — 10€/75€ ✓

To explore a broader array of wines by the glass, please refer to Coravin Selection, located on page 3 of our wine list. ✓

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