

Delikatesi

Salchichón Ibérico de Bellota 50g	7€
Bresaola Golfera 50g	8€
Jamón Iberico de Bellota 100% 30g	9€
Gorgonzola sir sa medom, orasima 80g	7€
Parmigiano Reggiano sir odležao 40 mjeseci 80g	14€
Selekcija delikatesa 250g	20€

Klasici

Juneći takosi sa aromatičnim majonezom, „pico de gallo“ 130g	10€
Burata sa lješnikom i rukolom 180g	12€
Gambori u puteru bijeli luk, korijander 130g	14€
Black Angus burger brioš, čedar sir, džem od luka, „jalapeno“ 250g	16.5€

Predjela

Brokoli supa sa krutonima, čili ulje 150g	6€
Pipun sa kremom od plavog sira hrskava pršuta, orah, med 160g	8€
Bao ban sa brancinom u pivskoj tempuri, koslov salata, luk 150g	9€
Riblja pašteta sa ražanim hljebom, ukiseljeni krastavac 160g	10€
Rukola salata sa humusom kozja feta, šargarepa, lješnjak 180g	10€
Junetina tataki šitake pečurke, mladi luk, bijeli luk 150g	14€

Glavna

Amatrićana pasta sa guanciale and pecorino romano sirom 250g	10€
Pečeni patlidžan sa paradajz sosom, tofu, pico de gallo, lješnik 330g	15€
Pečena piletina kapar, šargarepa, rotkivca 500g	18€
Šafran rizoto sa gamborima, pečena paprika 300g	22€
Juneći biftek sa pireom od karfiola, pečeni krompir, pečurke 350g	30€
Zubatac sa pireom od graška, shitake pečurke, karfiol 320g	30€

Prilozi

Krompir pire Sotirano povrće Miks zelenih salata 150g	5€
Domaći hljeb sa aromatizovanim puterom 90g	2€

Želimo da Vas informišemo da se meni mijenja dnevno. Ukoliko imate neku vrstu alergije molimo Vas da informišete Vašeg konobara.

WINE BAR BUCCA, Podgorica, Baku br.140

+382 67 99 11 00 buccawinebar@gmail.com

Sve cijene su izražene u eurima i uključuju PDV

Charcuterie

Salchichón Ibérico de Bellota 50g	7€
Bresaola Golfera 50g	8€
Jamón Iberico de Bellota 100% 30g	9€
Gorgonzola cheese with honey, walnuts 80g	7€
Parmigiano Reggiano 40-month old 80g	14€
Charcuterie platter 250g	20€

Classics

Beef Tacos with aromatic mayo, pico de gallo 130g	10€
Burrata with hazelnuts and arugula 180g	12€
Garlic Butter Shrimps with coriander 130g	14€
Black Angus Burger brioche, cheddar, onion jam, and jalapeño 250g	16.5€

Starters

Broccoli Soup with croutons, chili oil 150g	6€
Honeydew melon blue cheese cream, crispy prosciutto, honey 160g	8€
Bao bun with sea bass in beer tempura, coleslaw salad, onion 150g	9€
Fish pate with rye bread, pickled cucumber 160g	10€
Arugula salad with hummus, goat feta, carrots, hazelnuts 180g	10€
Beef Tataki shiitake mushrooms, scallion, garlic 150g	14€

Mains

Amatriciana pasta with guanciale and pecorino romano cheese 250g	10€
Roasted Eggplant with tomato sauce, tofu, pico de gallo, hazelnut 330g	15€
Roasted chicken capers, carrots, red radish 500g	18€
Saffron risotto with shrimps, roasted bell pepper 300g	22€
Beef tenderloin cauliflower purée, roasted potatoes, mushrooms 350g	30€
Red snapper with green peas puree, shitake, cauliflower 320g	30€

Sides

Mashed potatoes Sautéed vegetables Mixed Green Salad 150g	5€
Homemade Bread with aromatic butter 90g	2€

Be informed that our menu changes on a daily basis.. Please inform the server of any allergies.

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All prices are in euros and include VAT.

Na čašu | By the glass (125ml)

Pjenušava | Sparkling

Prosecco Rosé, La Farra 2024 6€
100% Pinot Nero (Veneto, Italy)

Bijela | White

Côtes-du-Rhône Blanc, E. Guigal 2024 6€
60% Viognier, 15% Roussanne, 10% Marsanne itd.(Rhône, France)

Žižak, Keković 2025 6.5€
(Novo Selo, Montenegro)

Rebula "Cru Selection" Marjan Simčič 2019 7€
(Goriška Brda, Slovenia)

Chardonnay, Jermann 2024 8€
(Friuli, Italy)

Roze | Rosé

By.Ott, Domaines Ott 2025 6.5€
Grenache, Cinsault, Syrah, Mourvèdre (Provence, France)

Château d'Esclans Rosé 2022 10.5€
Grenache, Roussanne, Grenache Blanc, Rolle (Provence, France)

Crvena | Red

Cabernet Sauvignon, Arhonto 2022 6€
(Rogami, Montenegro)

Etna Rosso, Planeta 2022 7.5€
100% Nerello Mascalese (Sicily, Italy)

Pinot Noir "Triangl" Lastar 2017 8€
(Levač, Serbia)

Coravin Selekcija | Selection (125ml)

Pjenušava | Sparkling

Cuvée No. 747, Champagne Jacquesson 24€
Pinot Noir, Chardonnay (Champagne, France)

Bijela | White

Riesling Federspiel "Burgstall" FX Pichler 2013 14€
(Wachau, Austria)

Pouilly-Fumé "Indigène" Pascal Jolivet 2020 18€
100% Sauvignon Blanc (The Loire Valley, France)

Hermitage Blanc, E. Guigal 2013 18€
Marsanne, Roussanne (Rhône Valley, France)

Capellania, Marqués de Murrieta 2020 27€
100% Viura, (Rioja, Spain)

Roze | Rosé

Cuvée Tradition, Clos Cibonne 2022 10.5€
90% Tibouren, 10% Grenache (Provence, France)

Château d'Esclans "Garrus" 2022 31€
Grenache (old vines),(Rolle (Provence, France)

Crvena | Red

Barolo "Serralunga d'Alba" Luigi Baudana 2018 16€
100% Nebbiolo (Piemonte, Italy)

Volnay, Joseph Drouhin 2022 20€
100% Pinot Noir (Burgundy, France)

Rioja Gran Reserva "Imperial" Vina Real 2015 22€
85% Tempranillo, 10% Graciano, 5% Mazuelo (Rioja, Spain)

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