

Mića's specialties

Milovan Mića Stojanović, a prominent chef and gastronomy teacher, created more than one hundred dishes. Most of them are honoured in culinary textbooks, and served across the country and the Balkans. The author has remained mostly anonymous to the public, above all for his modesty. We are proud to offer five dishes in our daily menu; if you want to taste some other Mića's specialty, we will be happy to serve it – just give us a call beforehand.

ALL THE SPECIALTIES ARE SERVED AT RSD 850.- PER DISH.

1. KARAGEORGE'S ESCALOPE – Delicious breaded pork escalope with creamy kajmak (clotted cream) filling, surely the most famous Serbian dish. It was created at the end of the fifties in the "GOLF" restaurant in the Košutnjak Woods, Belgrade, and presented to the public in 1967, at the Innovating Chefs Contest .
2. NJEGUŠ'S STEAK– Though famous for being the most renowned Montenegrin dish, it is also a creation of Master Mića's. It is a steak with Nyegushi prosciutto and cheese filling, served with potatoes, Brussels sprouts or broccoli on the side. At the 1986 World Chefs' Championships in Luxembourg, this dish was awarded the Gold Medal.
3. MEDALLIONS– A dish at the agreement signing ceremony , to mark the start of production of "Fića", the Serbian Topolino and the first car manufactured in Serbia ever. The Italian magnate asked for "something Serbian" to eat, and was so delighted with the Mića's creation that this dish is served at the Palace Hotel ever since. It is Mića's wish to name this dish "Fair Rada medallions"
4. SMEDREVO CANNOBALL- The Cannonball is made of minced beef in vegetable sauce. To mark the anniversary of the City of Smederevo, Master Chef Mića came up with a dish of distinguished character and special meaning for the Smederevo Fortress
5. TITO`S DISH Combines meat, vegetables and pasta favoured by Joseph Broz-Tito – one of the rare dishes that Master Mića did not promote in restaurant menus for the respect the chef nurtured towards the former President, as the dish was both dedicated and tailored to his taste, transpiring a dash of Croatian Zagorie-Austrian cuisine.

MONASTERY SARMA, CHEESE DOUGHNUTS, KLADOVO ZANDER AND OPLENATZ CRÊPES—We will be happy to serve these dishes as authentic replicas of Master Mića's creations – just give us a call.