

## Oklagija vam nudi

<b>Burek</b> (traditional pie with minced red meat)	11 KM   kg
<b>Pileći burek</b> (pie with chopped chicken meat)	11 KM   kg
<b>Sjecani burek</b> (pie with chopped red meat)	3,5 KM   zork
<b>Sirnica</b> (traditional cheese pie)	9 KM   kg
<b>Sirnica od crnog brašna</b> (traditional cheese pie made with whole wheat flour)	10 KM   kg
<b>Zeljanica</b> (traditional spinach pie)	9 KM   kg
<b>Zeljanica od crnog brašna</b> (traditional spinach pie made with whole wheat flour)	10 KM   kg
<b>Krompiruša</b> (traditional potato pie)	7 KM   kg
<b>Buredžici</b> (pie with minced red meat and yoghurt-garlic dressing)	12 KM   kg
<b>Kljukuša</b> (traditional potato frittata)	7 KM   kg
<b>Zeljanik</b> (traditional spinach polenta pie)	7 KM   kg
<b>Maslenica</b> (traditional bosnian pastry)	3 KM   kom
<b>Maslenica od crnog brašna</b> (traditional bosnian pastry made with whole wheat flour)	4 KM   kom
<b>Maslenica od heljadinog brašna</b> (traditional bosnian pastry made with buckwheat flour)	4 KM   kom

## Specijalitet kuće

<b>Heljdopita</b> (traditional pie made with 4 types of cheese & buckwheat flour)	15 KM   kg
<b>Tikvenica</b> (seasonal pumpkin pie)	9 KM   kg
<b>Zeljanica sa kajmakom</b> (spinach pie with homemade, traditional sour cream)	10 KM   kg