

# KAFFANA



*Kaffana* in Serbia is a place where you go to share traditional food, be entertained, drink with friends, and have an experience that would only be topped next time you go to the Kaffana (кафана).

Our family welcomes you to Kaffana Adelaide with open arms; we will fuss over you, cook and serve you traditional food and homemade bread. We are passionate and proud of our culture and food.

We have a simple food philosophy: the best ingredients, prepared lovingly, cooked slowly and using traditional techniques to give you flavours that can only come from our heart. Our traditional Serbian dishes have been handed down from generation to generation to produce authentic dishes that you won't find anywhere else.

So welcome to our home, please enjoy your experience.

(GF) Gluten Free  
(V) Vegan

**Sorry, no split bills**

# ENTRÉES.

- Chicken Livers (GF)** 15  
Char-grilled chicken livers; finished with onions & capsicum.
- Prepelica (Quail) (GF)** 15  
*Chef Nenad's Speciality*  
Char-grilled quail; dry marinated & glazed with garlic, parsley & lemon.
- Sarma (Cabbage Roll) (GF)** 15  
Meat: Pickled cabbage leaves filled with pork, beef & rice; slow cooked & served with a side of yoghurt.  
Vegetarian: Pickled cabbage leaves filled with mushrooms & rice; slow cooked & served with a side of yoghurt.
- Chilli Prawns (GF)** 15  
Chilli & garlic marinated prawns, with a dash of cream.
- Kangaroo Fillet (GF)** 16  
Char-grilled fillet cooked medium-rare; served with a garlic & parsley glaze, light vinaigrette & fresh basil leaves.

# MAINS.

All mains, including steaks & platters, are served with mama's famous homemade bread, potato salad & cabbage salad.

<b>Cevapcici (GF)</b> Char-grilled beef & pork cevapcici served on a bed of diced onions.	25
<b>Kaffana Ribs (GF)</b> <i>Chef Nenad's Speciality</i> Char-grilled baby back pork ribs, dry rubbed in our own Kaffana spices & an aged parsley & garlic glaze. <ul style="list-style-type: none"><li>• <b>Please allow 45 minutes cooking time</b></li></ul>	36
<b>Pljeskavica (Beef &amp; Pork) (GF)</b> Char-grilled beef & pork patty, seasoned with our traditional spices & served on a bed of diced onions. <ul style="list-style-type: none"><li>• <i>add kaymak extra \$3</i></li></ul>	25
<b>Gurmanska Pljeskavica (GF)</b> Char-grilled beef & pork patty, bacon, fire roasted peppers with our traditional spiced and served on a bed of diced onions. <ul style="list-style-type: none"><li>• <i>Served with kaymak</i></li></ul>	36
<b>Pileci Raznjici (Chicken Skewers) (GF)</b> Char-grilled, dry rubbed & skewered chicken pieces.	25
<b>Prawn Shaslik (GF)</b> Char-grilled prawn skewers, served with a light parsley & garlic vinaigrette.	35
<b>Char-Grilled Seasonal Whole Fish (GF)</b> Char-grilled seasonal whole fish served with garlic sauce, dill & wedge of lemon.	POA
<b>Kremenadla (Pork Chops) (GF)</b> Dry marinated pork chops cooked over authentic charcoal served with house made apple slaw.	27
<b>Posno (Vegan) Platter for 1 (GF) (V)</b> Pasul (Serbian beans), cabbage rolls, stuffed pepper, glijva (char-grilled mushrooms) & seasonal vegetables.	35

# STEAKS.

All steaks are dry aged in-house from 4-12 weeks. All beef is pasture (grass) fed, sourced from the Adelaide Hills & hormone free.

Please allow a maximum of 45 minutes for cooking for all steaks.

<b>Rump steak (GF)</b>	
500g	45
700g	55
1kg	65
<b>Scotch fillet (GF)</b>	
350g	45
<b>Tomahawk (GF)</b>	
1kg	81
<b>Porterhouse (GF)</b>	
300g	40
<b>Serbian Surf &amp; Turf (GF)</b>	72
Rump or scotch fillet, lobster tail in chilli cream sauce	

# PLATTERS.

Please allow a minimum of 45 minutes cooking time for platters.

A minimum of two people are required per platter.

**Traditional Meat Platter (GF)**

Cevapcici, ribs, pork or chicken skewers & mini pljeskavica (beef & pork patty).

**\$45 per person**

**Kaffana Special Platter (GF)**

Rump steak, karadjordjeva, chicken skewers & lobster tail two ways (char-grilled & pan fired chilli).

**\$65 per person**

**Seafood Platter (GF)**

Char-grilled seasonal fish, riba (Mum's shallow fried fish fillet), prawn skewers, chilli prawns & lobster tail two ways (char-grilled & pan fired chilli).

**\$65 per person**

**Posno (Vegan) Platter (GF) (V)**

Pasul (Serbian beans), cabbage rolls, stuffed pepper, glijva (char-grilled mushrooms) & seasonal vegetables.

**\$35 per person**

**Serbian Feast**

Suitable for groups of 6-8. Must be pre-ordered & pre-paid.

**\$400 all inclusive**

Cevapcici, ribs, pljeskavica, pork skewers, chicken skewers, rump steak, karadjordjeva, pasul (Serbian beans), cabbage rolls & proja (corn bread).

# EXTRAS.

<b>Seasonal vegetables (GF) (V)</b> Seasonal vegetables blanched then finished off in pan with butter, pepper & salt.	\$15 per bowl
<b>Zelena Salata (GF) (V)</b> Freshly sourced organic green lettuce mix with Spanish onions, cucumber, capsicum with our special Kaffana vinaigrette dressing.	\$15 per bowl
<b>Šopska Salata (GF) (V)</b> Organic tomato, cucumber, onion, capsicum, garlic & grated Danish feta.	\$15 per bowl
<b>Mama's homemade char-grilled bread (V)</b>	\$3 per person
<b>Cabbage salad (GF) (V)</b>	\$3 per person
<b>Fire Roasted Peppers (GF) (V)</b>	\$3 per serve
<b>Kajmak (GF) (V)</b> Rich homemade Serbian cheese curd.	\$3 per serve
<b>Ajvar (GF) (V)</b> Capsicum relish.	\$3 per serve
<b>Sataraš (GF) (V)</b> Tomato & paprika relish.	\$3 per serve
<b>Habanero Sauce (GF) (V)</b> Very hot.	\$3 per serve
<b>Jus (GF)</b> Bacon infused red wine jus. Suited for steak.	\$3 per serve

Hot English mustard & seeded mustard available on request