

Restaurant has only two options :

# ORIGINAL

the balkan burger

The Original Balkan Burger is our number one, numero uno(TNT), broj jedan. It is served in a soft 'somon' bread which is heated as the meat cooks. It absorbs all of the flavours from the meat and softens up. We then fold the patty over (this is the unique technique that we invented) and add healthy portion of veggies including tomato, onion, cabbage and a green salad mix in the fold-over meat patty. This way the bread does not get soggy with all the veggie juice.



# SIR

sir means cheese

The SIR is more sophisticated and more mature, more aristocrat. It is there because of all the cheese lovers out there who asked us to add cheese. After a dive into the cheese world we came up with the perfect cheese recipe. We use a mixture of home made Kashkaval and Mozzarella. Half and half. The Kashkaval has a distinctly strong Mediterranean taste and if used alone would overwhelm the experience. That is why we add Mozzarella, it brings the flavours down and it gives a really nice texture when it melts.