RAKIA MENU

Rakia, the most popular fruit brandy of the Balkan region, established its tradition as a “homemade drink” centuries ago. Today, this handcrafted spirit is made in small distilleries, getting its unique flavoring from the distillation of 100% organic fruits. Although made of only the most ripened fruits, to include plums, apricots, pear and raspberries, it’s most commonly known for its unmistakable deep and smooth taste. Being the national drink of the Balkans, it is often served as a welcoming toast to guest and is best enjoyed with good food and company.

HORIZONTAL TASTING $21
try a pre-fixe selection of three Rakias from the following
*Voivoda Quince / Stara Sokolova / Etno Quince
*Zuta Osa Plum / Bozic Plum / Etno Plum
*Bozic Pear / Stara Sokolova Pear / Etno Pear

VERTICAL TASTING $21
try a pre-fixe selection of three Rakias from the following
*Etno Pear/Etno Apricot/Etno Quince
*Bozic Pear / Bozic Apricot / Bozic Quince
*Stara Sokolova Pear / Apricot / Quince

PREMIUM TASTING $25
try any three rakias from selection below

STARA SOKOLOVA PLUM…10
A uniquely smooth blend of traditional and modern varieties of plums with vanilla, orange blossom and earthy scents. This Rakia has become a staple of South Eastern Europe.

STARA SOKOLOVA PEAR…10
Both refined and sophisticated, this Rakia is made entirely from the noble Williams pear and is valued for its muted sweetness and soft, floral notes.

STARA SOKOLOVA QUINCE…10
A bold aroma is created by its double distillation. Made from fully ripe quince, it ensures the perfect harmony between the sweetness and natural tartness of quince.

STARA SOKOLOVA APRICOT…10
Made from the highest quality apricots from the regions of Serbia. The fruit is picked at the peak of the season to ensure the final spirit reflects the pure, sweet essence of apricot.

STARA SOKOLOVA HONEY…10
This Rakia strikes a perfect chord of floral notes, with every sip opening the bright natural sweetness of honey, filled in by the fruity base of the underlying spirit.

BURGAS 63…9
One of the best Bulgarian rakias, this barrel aged gem has a subtle Muscat aroma and oak notes remnant from the aging process with a soft and elegant taste. The rakia is produced by the distillation of wine made from Muscat Otonnel grape aged in small batches of selected oak barrels for more than three years.

MARASKA PLUM…9
Maraska Slivovitz is a pure, natural Kosher Slivovitz brandy made by special fermentation and distillation of the finest ripe blue plums grown in the rich soil of the Adriatic Hinterland, the second largest plum growing area in the world. It is made under strict kosher guidelines allowing this brandy to be “Kosher For Passover”.

BOZIC PEAR…9
Produced from selected sorts of apricots, this Rakia arouses the senses by skillfully flouting with the tongue and palate. Although clear and colorless, its intense and pure smell is unforgettable.

BOZIC APRICOT…9
Originated on the shores of the Caspian Sea, it awards the taste and smell of royal fruit brandies, with a bold distinct fullness gained from its aging in stainless steel containers.

BOZIC GRAPE…9
Made of select, ripened Muscat grapes to give an intense aroma of the unmistakable flavor of grapes.

BOZIC HONEY…9
Relishing the sweetness of this spirit, This rakia is carefully harvested with fruit nectar from bee to produce strong honey notes.
FLOWERED PEAR

This exquisite brandy's fruit is selected, smashed and left to ferment. Distillation protects the fruity ingredients of a Slivovitz.

VOIVODA PLUM

It is produced from the most valued pear cultivar, „Viljamovka” containing a high percentage of sugar and very little acid, therefore its aromatic matters are fully exposed. One bottle of brandy is produced from 8-10 kilograms of pears.

ZLATNA APRICOT

A fruit rakia produced from the production of one litre of this exclusive brandy. A sensitive fruit, resistant to classical distilling process, does not lose its characteristic flavour due to our special technology and the complex manner of distilling in a copper boiler. The plums are grown at the altitude between 500 and 900 meters above sea level and in ecological vineyards.

ZARIC PLUM

Produced from fully ripe plum fruits of Trnovaca, Pozegaca and Crvena ranka cultivated in the sunny slopes of the hills in the vicinity of Kosjerić, using the latest technology and the traditional manner of distilling in a copper boiler. The plums are aged in stainless steel tanks for at least 1 year resulting in a unique, exotic tastes.

MANASTIRKA PLUM

Made with carefully selected berries belonging to the family of roses that produce an exceptional raspberry flavor with a recognizable aroma. Selected and sufficiently ripe fruits with a high content of sugar are used in the production process. One liter of brandy is produced from 16 kg of this fruit.

ZARIC RASPBERRY

This quince is made from finest quince fruits. Its traditional process, revealing the refreshing qualities of a fresh pear. With its aroma and flavor preserved by a careful distillation process.

GRUZANSKA QUINCE

A pure and natural Pear Brandy that delights the sences with its unmistakable aroma of fresh pears and strong pear aftertaste. Both potent and intense, striking the right balance of complexity.

LILY YELI SARA PEAR

This pear is selected, smashed and left to ferment. During distillation it has to keep its original fruity smell.

ETNO PLUM

This quince is made from finest quince fruits. Its traditional process, revealing the refreshing qualities of a fresh pear. With its aroma and flavor preserved by a careful distillation process.

FLOWERING PEAR

Carefully selected pears are carefully selected, smashed and left to ferment for a couple of weeks. Double distilled in traditional way and infused with honey.

ETNO GRAPPA

A smooth, clean finish. The palate is pleasing and easy to drink, very versatile to enjoy before or after dinner. Enjoy it in a cocktail or as you prefer, though traditionally we drink it chilled.

KRUNA GRAPPA

A pure and natural Pear Brandy that delights the sences with its unmistakable aroma of fresh pears and strong pear aftertaste. Both potent and intense, striking the right balance of complexity.

EXCELLENTIA PLUM

This quince is made from finest quince fruits. Its traditional process, revealing the refreshing qualities of a fresh pear. With its aroma and flavor preserved by a careful distillation process.

KRUNA GRAPPA

A pure and natural Pear Brandy that delights the sences with its unmistakable aroma of fresh pears and strong pear aftertaste. Both potent and intense, striking the right balance of complexity.

FLOWERING PEAR

Carefully selected pears are carefully selected, smashed and left to ferment. During distillation it has to keep its original fruity smell.

ETNO PEAR

Carefully selected ripe Williams pear from privately owned quince orchards, aged in stainless steel tanks for at least a year resulting in a unique, deep, rich, complex flavor and long lingering finish. Smooth and aromatic brandy is a result of a carefully conducted production process.

PERUN PLUM

Small batch, double distilled high quality fruit brandy produced in Serbia since 2007. It's crystal clear color demonstrates a pure, well-balanced spirit. The nose surprises with the subtle qualities of fruit. The palate is pleasing and easy to drink, very versatile to enjoy before or after dinner. Enjoy it in a cocktail or as you prefer, though traditionally we drink it chilled.

PERIN PEAR

We crush and ferment the fruit, while removing seeds. The pure fruit mash is distilled in our German-made red-copper pot still. It takes 38 pounds (17kg) of fruit to make 1000ml of Brandy. After at least 12 months of aging, Brandy is ready to be bottled. The nose surprises with the subtle qualities of fruit. Easy to drink. The aftertaste is clean with a strong hint fruit.

ZARIC QUINCE

Produced from fully ripe, sweet and aromatic fruits of quince. Quince has a low content of sugar and it should be left on a tree as long as possible until it is fully ripe, or even mildly ripe. Selected and sufficiently ripe fruits with a higher content of sugar are used in the production process. One liter of brandy is produced from 16 kg of this fruit.

ZARIC PEAR

A fruit rakia produced from the production of one litre of this exclusive brandy. A sensitive fruit, resistant to classical distilling process, does not lose its characteristic flavour due to our special technology and the complex manner of distilling in a copper boiler. The plums are grown at the altitude between 500 and 900 meters above sea level and in ecological vineyards.

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FLORES ZUTA OSA PLUM...10

Aged for several years in oak barrels, it is made with the ripest plums picked directly from the vineyard and aged with rosé wine for a couple of weeks. Plum brandy made of plums (double distilled) very pleasing taste, aging in oak barrels. During aging the primary taste of brandy is transformed into a sophisticated bouquet that makes the Gružanska nit very appealing.

GRUZANSKA QUINCE...9

This quince is made from finest quince fruits. Its traditional methods of production contributes to the formation of the unique harmony of taste and smell that Quince Brandy is known for.

GRUZANSKA PEAR...9

Carefully selected ripe Williams pear from privately owned quince orchards, aged in stainless steel tanks for at least a year resulting in a unique, deep, rich, complex flavor and long lingering finish. Smooth and aromatic brandy is a result of a carefully conducted production process.

FLOWERING PEAR

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