

JUNEĆI OBRAZI

700 RSD / 100G

(JUNEĆI OBRAZI, DOMAĆI HLEB, DŽEM OD LUKA, BBQ SOS)

Neodoljiv dodir nežnosti za nepca. Pažljivo pripremljeni i začinjani samo solju i krupno mlevenim biberom, obrazi se smokuju na niskoj temperaturi, uz redovno prskanje mešavinom jabukovog sirćeta i vode. Nakon dima – uranjaju u ulje i konfitiraju se 5 sati do savršene mekoće. Služe se uz naš domaći hleb, bogati džem od luka i autentični BBQ sos.

SMOKOVANE KOBASICE

1670 RSD / 250G

(GOVEĐA KOBASICA SA SIROM, DIP SKIN POMFRIT, KEČAP, SENF)

Pravi Texas BBQ klasik, sa karakterom dima i punim ukusom. Naše domaće kobasice, pripremljene u dve varijante, polako se dime do savršene sočnosti i ukusa. Služimo ih uz dip skin pomfrit, senf i kečap.

SVINJSKA REBRA

1730 RSD / 350G

(COLESLAW SALATA, CRVENI PASULJ U BBQ SOSU, DOMAĆI HLEB, MARINIRANI LUK, KISELI KRASTAVCI, DOMAĆI BBQ SOS)

Naša svinjska rebra pripremamo dugim smokovanjem na niskoj temperaturi, dok meso ne postane mekano, sočno i puno prirodne arome dima. Svako rebro dobija bogatu koricu začina i prepoznatljiv BBQ karakter koji dolazi iz pažljivo vođenog procesa pripreme.

HOLY TRINITY PLATE ZA DVOJE

3770 RSD / 600G

(BRISKET, MIX KOBASICA, SVINJSKA REBRA, BBQ PASULJ, DIP SKIN POMFRIT, DŽEM OD LUKA, BBQ SOS)

Tri nezaobilazna Texas BBQ specijaliteta na jednom tanjiru, savršeno za deljenje.

BEEF CHEEKS

700 RSD / 100G

(BEEF CHEEKS, HOMEMADE BREAD, ONION JAM, BBQ SAUCE)

An irresistible touch of tenderness for your palate. Carefully prepared and seasoned with just salt and coarse black pepper, the cheeks are slow-smoked at low temperature, with regular spritzing of apple cider vinegar and water. After smoking, they're submerged in oil and confited for 5 hours until melt-in-your-mouth soft. Served with our homemade bread, rich onion jam, and signature BBQ sauce.

SMOKED SAUSAGES

1670 RSD / 250G

(BEEF/CHEESE SAUSAGE, DIP-SKIN FRIES, KETCHUP, MUSTARD)

A true Texas BBQ classic, packed with smoky character and full flavor. Our homemade sausages come in two varieties and are slowly smoked to juicy perfection. Served with deep fried skin on pomfrit, mustard and ketchup.

PORK RIBS

1730 RSD / 350G

(COLESLAW SALAD, RED BEANS IN BBQ SAUCE, HOMEMADE BREAD, MARINATED ONIONS, PICKLES, HOMEMADE BBQ SAUCE)

Our pork ribs are slow-smoked at low temperature until the meat becomes tender, juicy, and infused with a deep natural smokiness. Each rib develops a rich spice crust and a distinct BBQ character achieved through a carefully controlled cooking process.

HOLY TRINITY PLATE FOR TWO

3770 RSD / 600G

(BRISKET 200 G, SAUSAGE MIX, PORK RIBS, BBQ BEANS, FRY DIP SKIN-ON POMFRIT, ONION JAM, BBQ SAUCE)

Three essential Texas BBQ specialties on one plate, perfect for sharing.

**SPECIJALI NAŠEG
← PITMASTERA**

**PITMASTER'S
SPECIALS →**