



WE TRULY BELIEVE THAT THE MOST SUCCULENT DISHES RESULT FROM A COMMITMENT TO THE SMALLEST DETAILS, AND THAT THIS IS THE ONLY WAY TO OFFER OUR GUESTS NEW AND INSPIRING GASTRONOMIC EXPERIENCES.

BRANKO KISIĆ,
HEAD CHEF

IVAN NIKOLIĆ,
HEAD SOMMELIER

THE SQUARE WORKING HOURS 12:00 – 23:00 H

SOME INGREDIENTS MAY CHANGE
DUE TO AVAILABILITY OF PRODUCTS.
BEFORE PLACING YOUR ORDER,
PLEASE INFORM YOUR WAITER IF A PERSON IN YOUR PARTY
HAS ANY FOOD ALLERGY.

A LA CARTE

SOUPS

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|---|-----|
| CHICKEN CONSOMMÉ <i>SERVED WITH VEGETABLES AND CHEESE STRAW</i> | 390 |
| TRUFFLE SCENTED JERUSALEM ARTICHOKE VELOUTE <i>SERVED WITH FOIE GRAS AND BLACK TRUFFLES</i> | 690 |
| BOUILLABAISSÉ <i>SERVED WITH SCALLOP AND CORIANDER PRAWN</i> | 890 |

STARTERS

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|---|------|
| POACHED FREE RANGE EGG <i>SERVED WITH IBERICO HAM, PARSNIP AND RED PEPPER ESSENCE</i> | 1050 |
| BEEF TARTARE WITH FRESH HORSERADISH <i>SERVED WITH JUNIPER BERRIES POWDER AND MUSTARD BUTTER, TOASTED BRIOCHE</i> | 1150 |
| PAN SEARED FOIE GRAS <i>SERVED WITH GINGER BREAD AND PINEAPPLE, PORT REDUCTION</i> | 2450 |
| SALMON GRAVLAX <i>SERVED WITH VIENNA-STYLE POTATO SALAD AND HORSERADISH CREAM</i> | 950 |
| GRILLED OCTOPUS <i>SERVED WITH OLIVIER SALAD</i> | 1350 |
| PARSNIP, COCONUT AND CHILLI RISOTTO, CORIANDER FOAM <i>SUPPLEMENT OF SCALLOPS 750</i> | 850 |

MAIN COURSES

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|---|------|
| 18 HOURS COOKED AND ROASTED PORK BELLY <i>SERVED WITH ETUVEE OF WHITE BEANS, CHORIZO AND SPRING ONION, SAUERKRAUT</i> | 1450 |
| SLOW COOKED VEAL IN BROTH <i>SERVED WITH SPAETZLE AND ROOT VEGETABLES, APPLE AND HORSERADISH SAUCE</i> | 1550 |
| GLAZED DUCK BREAST <i>SERVED WITH FRESH FENNEL AND CARROT SALAD, PASTILLA, ORANGE SAUCE</i> <i>(CANARD A LA PRESSE, FOR PARTIES OF 4 +, RESERVATION REQUIRED 48H IN ADVANCE)</i> | 1850 |
| ROASTED MONKFISH WITH PARMA HAM <i>SERVED WITH OX TAIL CANNELLONI AND PEA PUREE, LEMON NAGE</i> | 2850 |
| POACHED SEA BASS IN LEMONGRASS AND KAFFIR LIME LEAF BROTH <i>SERVED WITH AROMATIC BASMATI RICE</i> | 1950 |
| HOME-MADE OPEN RAVIOLI <i>WITH CHERRY TOMATO, BLACK OLIVES AND RICOTTA CHEESE</i> | 1250 |
| GRATINATED GNOCCHI, SPINACH AND ROASTED CEPS MUSHROOMS | 950 |

SQUARE NINE CLASSICS

MEAT AND FISH

SQUARE NINE DRY 28 DAYS AGED BEEF BURGER, 1590
ONION RINGS AND SELECTION OF CONDIMENTS

HOME-MADE DRY 28 DAYS AGED RIB EYE STEAK OR T-BONE STEAK 7500/KG

HOME-MADE DRY 28 DAYS AGED SIRLOIN STEAK 2850

BEEF FILLET 2350

*(ALL GRILLED MEAT IS SERVED WITH MASHED POTATOES,
GRILLED VEGETABLES, CRISPY ONION RINGS AND HOME-MADE BÉARNAISE SAUCE)*

GRILLED CHICKEN BREAST 950
SERVED WITH CREAMY MASHED POTATOES, MUSHROOMS AND GRILLED TOMATO

BEEF STROGANOFF 1590
SERVED WITH POTATO MOUSSELINE

BEEF WELLINGTON 3650
*SERVED WITH GLAZED WINTER VEGETABLES AND TRUFFLED MASHED POTATOES,
PORT SAUCE (SERVED FOR TWO PEOPLE)*

GRILLED FILLET OF SEA BASS 2150

GRILLED FILLET OF SALMON 1850

ORGANIC SERBIAN TROUT MARNIER, LEMON BEUREE NOISSETE 1450

(ALL GRILLED FISH IS SERVED WITH SAUTÉED SPINACH, CREAMY MASHED POTATOES AND HOLLANDAISSE SAUCE)

WHOLE FRESH FISH AND SHELLFISH PER KG
(PLEASE INQUIRE WITH YOUR WAITER)

PASTA AND RISOTTO

CAPELINI AGLIO OLIO E PEPPERONCINO 1550
WITH CHORIZO AND TIGER PRAWNS

SPAGHETTI CARBONARA 750/1350

SPAGHETTI WITH HOME-MADE BOLOGNESE SAUCE 750/1250

CHICKEN MILANESE SERVED 1250
WITH CAPELINI MILANESE

PENNE WITH HOME-MADE NEAPOLITAN SAUCE 690/990

WILD MUSHROOM RISOTTO 750/1250

BRIOCHE PIZZA 1350
WITH MOZZARELLA, ARTICHOKE AND FRESH BASIL

SALADS AND SANDWICHES

MIXED LEAF SALAD 490/790
WITH AVOCADO, CUCUMBER, TOMATO AND FRENCH DRESSING

TRICOLORE SALAD 530/850

CAESAR SALAD 690/1250
*WITH GRILLED CHICKEN BREAST, CRISPY HAM, CROUTONS, ANCHOVIES AND PARMESAN SHAVINGS
SUPPLEMENT OF TIGER PRAWNS 700*

ASIAN CRISPY BEEF SALAD 750/1390
WITH TERIYAKI SAUCE, BROCCOLI, BASMATI RICE AND CASHEW NUTS

BOOKMAKER STEAK SANDWICH 1250
SERVED WITH FRENCH FRIES AND RED ONION MAYO

CLUB SANDWICH 1150
WITH GRILLED CHICKEN, BACON, FREE RANGE EGGS AND TOMATOES

SIDE ORDERS: GRILLED VEGETABLES 550, CREAMY MASHED POTATOES 450, FRENCH FRIES 420,
BROCCOLI AND ALMONDS 490, STEAMED VEGETABLES 450, SAUTEED SPINACH 400, CREAMED SPINACH 450

TASTING MENU

9 COURSE

AMUSE BOUCHE

BOUILLABAISSE

SERVED WITH SCALLOP AND CORIANDER PRAWN
SANCERRE, WINERY HENRI BOURGEOIS 2014
LOIRE, FRANCE

POACHED FREE RANGE EGG

SERVED WITH IBERICO HAM, PARSNIP AND RED PEPPER ESSENCE
TRI MORAVE BELO, WINERY TEMET 2016
JAGODINA, SERBIA

GRILLED OCTOPUS

SERVED WITH OLIVIER SALAD
COL DISORE, WINERY RUSSIZ SUPERIORE 2012
COLLIO, ITALY

LEMON SORBET

PAN SEARED FOIE GRAS

SERVED WITH GINGER BREAD AND PINEAPPLE, PORT REDUCTION
PINOT NOIR, WINERY MARJAN SIMČIĆ 2014
GORIŠKA BRDA, SLOVENIA

GLAZED DUCK BREAST

SERVED WITH FRESH FENNEL AND CARROT SALAD, PASTILLA, SAUCE BIGARADE
TRI MORAVE CRVENO, WINERY TEMET 2015
JAGODINA, SERBIA

SQ9 CAKE

LATE BOTTLED VINTAGE PORT, KOPKE 2011
DOURO, PORTUGAL

PETIT FOURS AND COFFE

PRICE PER PERSON WITH WINE PAIRING: 11950
PRICE PER PERSON WITHOUT WINE PAIRING: 7850

6 COURSE

AMUSE BOUCHE

BOUILLABAISSE

SERVED WITH SCALLOP AND CORIANDER PRAWN
SANCERRE, WINERY HENRI BOURGEOIS 2014
LOIRE, FRANCE

GRILLED OCTOPUS

SERVED WITH OLIVIER SALAD
COL DISORE, WINERY RUSSIZ SUPERIORE 2012
COLLIO, ITALY

LEMON SORBET

GLAZED DUCK BREAST

SERVED WITH FRESH FENNEL AND CARROT SALAD, PASTILLA, SAUCE BIGARADE
TRI MORAVE CRVENO, WINERY TEMET 2015
JAGODINA, SERBIA

SQ9 CAKE

LATE BOTTLED VINTAGE PORT, KOPKE 2011
DOURO, PORTUGAL

PETIT FOURS AND COFFE

PRICE PER PERSON WITH WINE PAIRING: 7950
PRICE PER PERSON WITHOUT WINE PAIRING: 4500

THE TASTING MENU APPLIES TO ENTIRE TABLE
LAST ORDER FOR THE TASTING MENU CAN BE ACCEPTED AT 21:00

DESSERTS

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| CARROT CAKE <i>SPONGE CARROT CAKE SERVED WITH CREAM CHEESE FROSTING, SULTANA SAUCE AND POACHED CARROT, CINNAMON ICE CREAM</i> | 490 |
| CRÈME BRULEE <i>SERVED WITH RASPBERRIES</i> | 450 |
| MILLE-FEUILLE <i>CARAMELIZED PUFF PASTRY WITH HAZELNUT SCENTED MASCARPONE CREAM AND CARAMELIZED HAZELNUTS, HAZELNUT ICE CREAM</i> | 650 |
| SQ9 CAKE <i>CREAMY CAKE WITH HAZELNUT, DARK CHOCOLATE AND RHUM SCENTED MOUSSE</i> | 590 |
| BLACK FOREST <i>DARK CHOCOLATE MOUSSE, AMARENA CHERRY, HAZELNUT AND MILK CHOCOLATE FILLING AND DARK CHOCOLATE SAUCE, VANILLA ICE CREAM</i> | 750 |
| WHITE LADY <i>WHITE CHOCOLATE MOUSSE WITH RASPBERRIES FILLING SERVED WITH PISTACHIO SAUCE AND MARINATED PINEAPPLE, RASPBERRIES SORBET</i> | 620 |
| MARRON SUPERIOR <i>CHESTNUTS MOUSSE SERVED WITH BLUEBERRIES CONFITURE, DARK CHOCOLATE SORBET, AERATED CHOCOLATE AND CARAMELIZED PUFF RICE</i> | 650 |
| FRESHLY CUTED FRUIT SALAD <i>SERVED WITH CRÈME CHANTILLY AND FRESH MINT</i> | 650 |
| SELECTION OF HOME-MADE ICE CREAMS AND SORBETS FROM SQ9 PASTRY | 180/PER SCOOP |

DESSERT WINE AND DIGESTIFS

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| TOKAJI ASZÚ 5 PUTTONYOS <i>CHATEAU DERESZLA 2010 TOKAJ-HEGYALJA, HUNGARY</i> | 1350 |
| LATE BOTTLED VINTAGE PORT <i>KOPKE 2011 DOURO, PORTUGAL</i> | 650 |
| 20 YEAR OLD TAWNY PORT, <i>KOPKE DOURO, PORTUGAL</i> | 1650 |
| REMY MARTIN VSOP | 990 |
| MARTELL CORDON BLEU | 2650 |
| GRAND MARNIER | 690 |
| ARKANJ MONASTERY KOVILJ | 490 |
| RON ZACAPA 23YO | 1450 |
| PATRON XO CAFE | 760 |
| AMARO MONTENEGRO | 530 |
| AMARETTO DISARONNO | 530 |

*ALL PRICES ARE IN RSD / 20% VAT IS INCLUDED
SERVICE CHARGE IN NOT INCLUDED*

