



WWW.KOZANOSTRA.RS

NATURAL TREASURY OF HEALTH

LYOPHILIZED GOAT WHEY*

Restores and revives the liver

Strengthens immunity

Regenerates vital respiratory organs

Detoxifies the body

Improves blood test

Helps build muscle mass



KOZA KOZA KOZA KOZA KOZA SURUTKA

*Lyophilized tasteless whey in capsules

*Pleasant taste of lyophilized whey powder

YOU CAN BUY A PACKAGE OF A MONTHLY DOSE AT THE COUNTER OF "GOAT'S KITCHEN", ON LINE, IN STORES OF "KOZA NOSTRA" AND WELL- SUPPLIED STORES...

Revive your body

*WHEY POWDER OR WHEY CAPSULES...

It is enough to take one dose of goat whey powder or one capsule in the morning. You can also use the powder as a tasty addition to your favorite food or drink.

You will feel all the benefits of **KOZA NOSTRA** whey after just a few days!

ONE PACKAGE – 30 DAYS!







Bon appetite!

- BREAKFAST UNTIL 12:30
- MEAL SALADS
- HOMEMADE APPETIZERS
- CUISINE SPECIALTY
- SIDE DISHES
- SWEET DISHES
- BEVERAGES
- KOZA NOSTRA PRODUCTS*



* You can buy all Koza Nostra products, which give a unique taste to our specialties on the menu, at the counter of the snack bar GOAT'S KITCHEN or order for delivery to the desired address by calling 065/97-96-207. If you wish, we will also deliver specialties of GOAT'S KITCHEN to your address! Call from 9:00 a.m. to 4:00 p.m. WARNING: For larger quantities, it is necessary to order one day earlier!

BREAKFAST UNTIL 12:30

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PEASANT'S SCRAMBLED EGGS

Scrambled eggs with fresh domestic eggs and peasant bacon, with **young goat Koza Nostra cheese**









FOREST OMELET

Omelet with fresh domestic eggs and porcini mushrooms fried in lard, with young goat Koza Nostra cheese





GUNJACI BREAD MASH

Peasant bread mash with Serbain focaccia and mountain goat Koza Nostra cheese



Crumbled homemade cornbread or Serbian focaccia (at your choice) with **Koza Nostra kefir dressing**









BUDŽA'S PORRIDGE

Porridge with mill flour, three types of Koza Nostra cheese (Budža, mountain and cream cheese) and goat milk from Gunjaci





KOZA NOSTRA STUFFED FRENCH FRIES

Breaded Serbian focaccia with mill flour filled with **Don Papito Koza Nostra cheese**

ROLLED TOPPED PIE

Hot pie with **Koza Nostra goat quark cheese**. Take a frozen package of Koza Nostra pie with you and enjoy preparing it with your loved ones!









MILLER'S FRITTERS

Fritters with mill flour and sweet Koza
Nostra goat ricotta and homemade jam,
or **Koza Nostra mountain cheese** of your
choice



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MARJAN'S SALAD

Seasonal colorful meal salad with prunes and grilled smoked
Koza Notra cheese









"JARCAN" SALAD

Domestic beetroot and pear salad, with walnuts and aged Koza Nostra mountain cheese





GOAT'S HORN PEPPER

Breaded pepper stuffed with **Koza Nostra goat quark cheese**





GRILLED TRUFFLE POLENTA

Grilled mill flour polenta with truffles and **young Koza Nostra goat cheese**

HOMEMADE APPETIZERS

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Bruschetta with homemade bread and **Koza Nostra goat cheese**









GRILLED "LJUTICA" CHEESE

Grilled Koza Nostra goat cheese, spicy natural honey, domestic walnuts and toasted sesame seeds





BEAR BRUSCHETTES

Bruschettes with homemade bread and **Koza Nostra cream spread**, flavored with wild garlic (bear leek)





DON CICO WITH JAM

Koza Nostra Goat camembert cheese "Don Cico", toasted Serbian focaccia
and spicy apricot jam

TOASTED DON CICO

Koza Nostra goat camembert cheese "Don Cico" for two people and toasted homemade Serbian focaccia









KOZA NOSTRA IRIS

Koza Nostra cheeses arranged on a wooden platter for two people

CUISINE SPECIALTY

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BUDŽA'S GOAT KID

Roasted goat kid meat* in milk with domestic potatoes

* Due to its energy value and healthy fats which give strength to the body and do not burden the digestion, goat kid meat belongs to the game category









FOREST RISOTTO
Risotto with forest mushrooms and
Koza Nostra goat cheese





KOZA NOSTRA DAILY OFFER

Meal and sweet dish of the day according to the chef's choice and recipe





CHILI PEPPERS

Roasted chili peppers with Koza

Nostra mountain cheese

SIDE DISHES

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Hard Koza Nostra mountain cheese in flavored olive oil of your choice (dried tomato, wild gar-lic, lavender, basil or porcini mushroom)









PARADISE SALAD

Domestic tomatoes with **aged Koza Nostra mountain cheese** and olive oil, wild garlic pesto





HOMEMADE SERBIAN FOCACCIA
Serbian focaccia made with mill flour





HOMEMADE CORNBREAD

Cornbread made with sweet corn "Bosančić" mill flour





CVETENA'S JOYFULNESS

Sweet seasonal fruit with sweet Koza
Nostra ricotta cheese

SWEET DISHES

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Raspberry shake with therapeutic lyophilized Koza Nostra whey









VELINKA'S SWEET BOILED WHEAT DISH

Mill wheat with nuts and sweet Koza Nostra goat ricotta cheese

"Eat healthy to live longer" - folk proverb

BEVERAGES

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HOMEMADE KEFIR
Beneficial goat kefir Koza Nostra.
Small or large bottle









MALENA

Domestic raspberries' clear fruit juice





WATER NINE JUGOVIĆS – TRONOŠA Sparkling or still water from the spring of the Jugović Knights next to the Tronoša monastery. Small or large bottle.

BUDŽA'S SCHNAPPS

Homemade plum schnapps according to the old recipe. Glass or bottle.





Look for Koza Nostra products in our stores at 242 Bulevar Kralja Aleksandra and 4 Bežanijska street in Zemun, and in all well-supplied stores throughout Serbia.



MOUNTAIN CHEESE

Full-fat and semi-hard cheese from the slopes of Mount Rozani according to a traditional recipe.



You probably know it as Halloumi, but it's made from our goat milk! Just a few minutes on the grill for a perfect meal!



CREAM CHEESE

As cream spread for breakfast or snack, for pies with cheese or dessert with creams containing cheese

YOUNG CHEESE

Young homemade

cheese, very tasty

and healthy.





For lovers of picante, and as authentic appetizer. Small hot pepper stuffed with young cheese in o





AGED CHEESE IN OI

Cheese in olive oil, flavored in bear leek or dried tomatoes der, basil or porcini

SMOKED GOAT

Favorite smoked goat cheese. Unusual, tasty, great for appetizers or as a filling in sandwiches.



MOUNTAIN CHEESE WITH PEPPER

Our mountain cheese, soft, full-fat and light, with the addition of fresh pepper.



Cheese according to the Swiss recipe from our mountain milk, Mild and creamy touch, I t is a perfect topping to pizzas and bruschettas.



OATMEAL

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A healthy meal that is quick to prepare, contains lyophilized goat milk. Fruit or chocolate porridge.



Semi-hard cheese according to the Italian recipe (Pecorino) and from our milk. Specific in quality, taste and smell.



CRUMBLED CHEESE

Homemade, healthy crumbled cheese, with a light and neutral taste. The one you'll always make your favorite pie with.





DON CICO

Soft, creamy aged cheese with a special aroma, according to the French recipe (Camembert) from our milk.



KEFIR







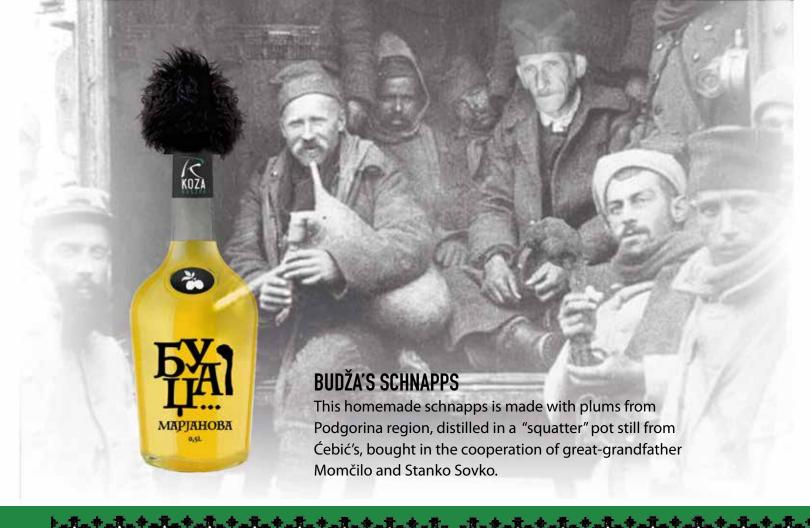


TOPPED PIE Rolled pie with quark goat cheese to takeaway.

ready to be baked

in the oven.











My name is Branko.

I MAKE YOUR KOZA NOSTRA!

Many of you recognize me as an actor, and some of you first met me as the founder of Koza Nostra. I enjoy both roles equally. I work with great dedication both on stage and in production facility at my homestead in the village Gunjaci near Osečina.