

Djordje is a fabulous traditional restaurant that specializes in authentic Serbian delicacies – with attitude!

Before even looking at the setting or the menu, check out the brain in the kitchen, Chef Aleksander Pavlović!

Now you know you're in for a roller-coaster ride of exquisite tastes!



Chef Aleksander has a great sense of humor and a curiosity to experiment.

But he complements this adventurous mentality with a strong grounding in his heritage.

For instance, he has literally covered himself with tattoos, but when I asked – yes, nosy, I know! – the significance of three at random, he explained they were the cyrillic characters for three important women in

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his life...

I almost dared not inquire further - but only almost, of course I had to - and he explained they are his mother, sister, and daughter.

So, he's actually a sweet-heart deep down, and very much connected to his roots - and a feisty, fiery Chef!

Here are some of his creations.



The main menu is set and stable with classic favorites, but it is the Daily Menus where the creativity really takes off!



Chef Aleksandar creates new menu items weekly, almost on the fly, impulsively.

He starts by seeing what fresh ingredients are on the market - and he carefully selects those produced close to home, on the farms of friends.

For example, home-made pie crusts are manufactured by the Saveski family - that's it, if it's not a Saveski pie crust, Chef Aleksandar will create a totally new dish rather than compromising with a commercial one!

And free-range eggs are provided by Mrs Divna, and on goes the list of an intimate network of connections built over a lifetime of culinary passion that seeks out only the most authentic ingredients.



See the menu right [here](#), on Djordje's excellent website.



And the desserts are exceptional!



The setting is a historical Belgrade house, totally renovated, yet still proudly carrying its history.

And the atmosphere inside is refined, light, and airy.



Outside a fresh-air terrace beckons.



And a covered patio offers a third option.



Overall, our dining experience at Djordje was excellent - Djordje has managed to integrate modern culinary trends, and a sophisticated imagination, with traditional Serbian recipes and the freshest, highest-quality ingredients.

The result is a show of culinary fireworks!

Djordje Restaurant in Belgrade, Serbia, is easy to find, here is an interactive map:

View [Djordje restaurant](#) in a larger map and download the GPS track coordinates [here](#).

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