

# Let's discover Serbian in Serbia

## At the restaurant!

In this module, you will find:

### 1. Dictionary

Illustrated, and with all the useful vocabulary for this module.

### 2. Role Play - At the restaurant

Students: one plays the waiter, the other the guest.

- Guest's task: order food using expressions such as:
  - "Can I have \_\_\_\_, please?"
  - "I'd like some \_\_\_\_."
  - "What is this dish called?"
- Waiter's task: respond with typical restaurant phrases:
  - "Here you are, enjoy your meal!"
  - "Would you like anything else?"

After each round, students switch roles.

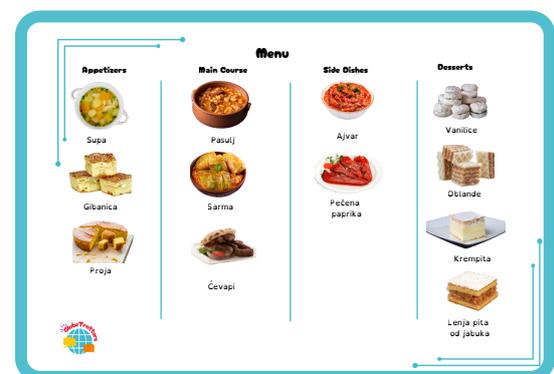
Key Phrases (to practice and reinforce vocabulary)

Waiter

- Good afternoon, welcome!
- Here is the menu. (He hands him the menu.)
- We have ćevapi, sarma, gibanica, pečenu papriku.
- How much would you like?
- Here you are, enjoy your meal!

Guest

- Good afternoon. Can I have the menu, please?
- What is this dish?
- Is it spicy/sweet/salty?
- I'd like \_\_\_\_, please.
- One/two portions, please.
- Thank you! This is delicious!



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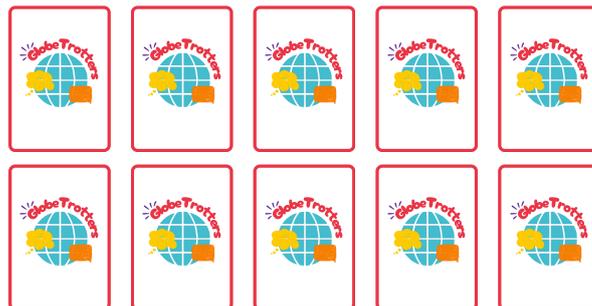
### 3. Taste of Serbia – Memory Game

- Cards with pictures of dishes.
- Students turn over two cards and try to make a match.
- When they find a pair, they have to say a sentence such as: **“To je pasulj.”** (That's cooked beans.)
- There are a total of 12 pairs, but you can start with a smaller number and gradually increase it. It's not necessary to include all 12 pairs right away.



### 4. Match the pairs

- Cards with pictures of dishes and cards with their names.
- Students turn over two cards and try to make a match (e.g. a picture of ćevapi – a card with the word ćevapi). There are 12 different cards with the names of foods and 12 matching cards with pictures of those foods.
- When they find a pair, they have to say a sentence such as: “Ćevapi are delicious!” or “This is my favorite dish!”



### 5. Foodie Bingo

- Each student receives an illustrated menu with traditional Serbian dishes (ćevapi, sarma, gibanica, ajvar, proja, sups...).
- The teacher calls out: “Who has got sarma?” or “Who has got gibanica?”
- Students cross out the dish on their menu.
- The first one to mark three in a row shouts: BINGO!



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### 6. Guess the Dish: Can You Identify the Balkan Favorite?

Students are given a task to match the description of a dish with its corresponding picture.

This dish are fresh peppers that are cooked until their skins turn dark and can be easily peeled, usually in the oven, on a grill, or over an open flame. Roasting gives the peppers a distinct smoky and savory flavor, and they are typically seasoned with oil and salt to be served as a side dish.

This dish is a traditional Serbian dish made from tender beans simmered with smoked meats, vegetables, and spices. Rich, hearty, and full of flavor, it's often served as a main course or a warm side with bread.

This dish is a classic Serbian dish featuring cabbage leaves filled with a savory mixture of minced meat, rice, and spices. Slowly simmered in a rich sauce, these rolls are hearty, flavorful, and often enjoyed as a main course, especially during festive occasions.

This dish are small, flavorful grilled sausages made from a mixture of minced meats and spices. Served hot, often with flatbread, onions, and traditional condiments, they are a beloved street food and a staple of Serbian cuisine.

This dish is a warm and comforting dish, typically made from meat or vegetables, simmered to create a flavorful and nourishing broth. Often served as a starter, it is a staple in Serbian households and a perfect way to begin a meal.



### 7. Taste Game (Guess the Taste)

The teacher shows a card with a picture of a Serbian dish .

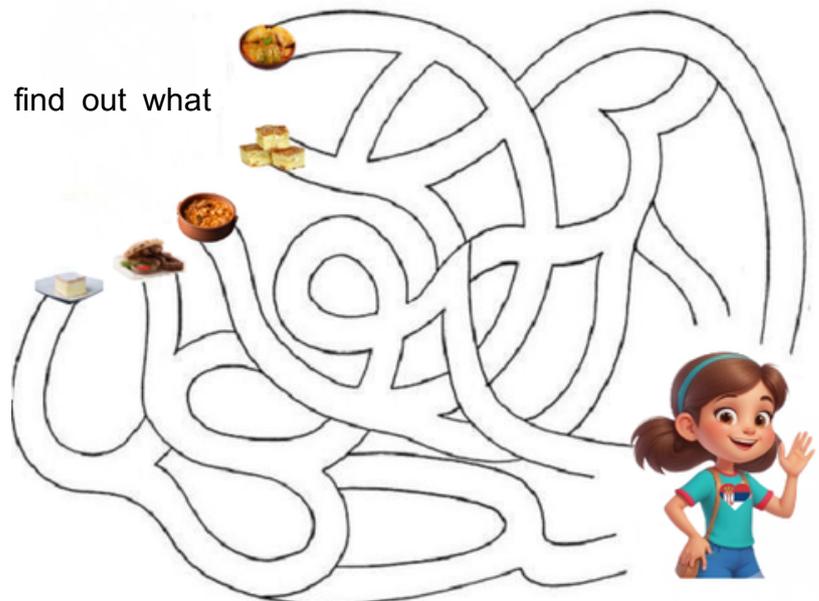
Question: "Is it sweet / spicy / salty?"

Students answer: "It's sweet!" or "It's spicy!"

Gestures can be added for fun (e.g. making a funny face for something spicy 😬).

### 8. Maze

Students need to solve the puzzle to find out what Milica wants to eat.



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### 9. Comics reading comprehension

Use it to practice reading comprehension, to read aloud to practice pronunciation and interactions, or as a base for a short role play!

### 10. Homework Challenge: Discover Serbian Cuisine!

Your task is to become a little “food detective.” Choose one of the traditional Serbian dishes we’ve learned about (such as sarma, ćevapi, gibanica, ajvar, or vanilice). Then:

1. Research how the dish is prepared – look up recipes, ask family members, or search online.
2. Find the ingredients – make a list of everything needed to prepare the dish.
3. (Optional, for the brave ones!) Try making it at home with the help of your family.
4. Prepare a short presentation for the class where you tell us:
  - What dish you chose
  - What ingredients are used
  - How it is made
  - Why you think it's special

Be creative! You can bring a photo, draw the dish, or even bring a small sample to share with the class.



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## At the restaurant!

### 1. Dictionary



Crvena



Žuta



Zelena



Plava



Jedan Dva Tri



Pečena  
paprika



Pasulj



Sarma



Ćevapi



Supa



Gibanica



Proja



Ajvar



Vanilice



Oblande



Krempita



Lenja pita  
od jabuka

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Below is a guide to help you pronounce them correctly, using similar English sounds as references:

Some letters represent sounds that don't exist in English (such as: **č, ć, đ, š, lj, ž...**).

In Serbian, words are pronounced the way they are written.  
Letters correspond to one sound.



Vuk Stefanović Karadžić

**č** - Sound: like "ch" in "chocolate"  
example: odlično - excellent

**š** - Sound: like "sh" in "shoe"  
example: šta - what

**ć** - Sound: a softer version of č. It has no exact English equivalent, but it's close to the British "t" in "Tuesday" or "tune"  
example: ćevapi - cevapi

**đ** - Sound: like "j" in "jeans" or "g" in "giant", but slightly softer  
example: dođi - come

**ž** - Sound: similar to the "s" in "measure", "vision", pleasure  
example: Koliko želite? - How much would you like?

**lj** - Sound: similar to "lli" in "million"  
(in British English)  
example: ljuto- spicy



# Let's discover Serbian in Serbia

## At the restaurant!



Pečena  
paprika

**Pečena paprika (roasted peppers)** are fresh peppers that are cooked until their skins turn dark and can be easily peeled, usually in the oven, on a grill, or over an open flame. Roasting gives the peppers a distinct smoky and savory flavor, and they are typically seasoned with oil and salt to be served as a side dish.

**Pasulj** is a traditional Serbian dish made from tender beans simmered with smoked meats, vegetables, and spices. Rich, hearty, and full of flavor, it's often served as a main course or a warm side with bread.



Pasulj

**Sarma** is a classic Serbian dish featuring cabbage leaves filled with a savory mixture of minced meat, rice, and spices. Slowly simmered in a rich sauce, these rolls are hearty, flavorful, and often enjoyed as a main course, especially during festive occasions.



Sarma

**Ćevapi** is made out of small, flavorful grilled sausages made from a mixture of minced meats and spices. Served hot, often with flatbread, onions, and traditional condiments, they are a beloved street food and a staple of Serbian cuisine.



Ćevapi



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## At the restaurant!



Supa

**Supa** is a warm and comforting dish, typically made from meat or vegetables, simmered to create a flavorful and nourishing broth. Often served as a starter, it is a staple in Serbian households and a perfect way to begin a meal.

**Gibanica** is a traditional Serbian pastry made from layers of filo dough filled with a mixture of cheese, eggs, and sometimes yogurt. Baked until golden and crispy, it is a rich, savory treat enjoyed for breakfast, as a snack, or as part of a meal.



Gibanica



Proja

**Proja** is a traditional Serbian cornbread made from cornmeal, often enriched with eggs, yogurt, or cheese. Baked to a golden crust, it is a simple, hearty, and flavorful bread commonly served as a side dish or snack.

**Ajvar** is a traditional Serbian condiment made from roasted red peppers, often combined with eggplant, garlic, and spices. Smooth, slightly smoky, and flavorful, it is typically served as a spread, dip, or accompaniment to grilled meats and bread.



Ajvar



# Let's discover Serbian in Serbia

## At the restaurant!



Vanilice

**Vanilice** are delicate, buttery cookies filled with fruit jam, often apricot or plum, and dusted with powdered sugar. Popular across the Balkans, they are enjoyed as a sweet treat during holidays, celebrations, or with a cup of tea.

**Oblande** are a popular Serbian sweet made from thin, crispy wafer sheets layered with a rich chocolate or nut cream. Served as a dessert or snack, they are loved for their delicate texture and indulgent flavor.



Oblande



Krempita

**Krempita** is a classic Serbian dessert featuring layers of light puff pastry filled with a smooth, sweet custard cream. Often dusted with powdered sugar, it is a rich and creamy treat enjoyed on special occasions or as an everyday indulgence.

**Lenja pita od jabuka** is a simple and comforting dessert made with layers of soft pastry and sweet, spiced apples. Easy to prepare and full of flavor, it is enjoyed as a homey treat or a light dessert after meals.



Lenja pita  
od jabuka



# Menu

## Appetizers



Supa



Gibanica



Proja

## Main Course



Pasulj



Sarma



Ćevapi

## Side Dishes



Ajvar



Pečena  
paprika

## Desserts



Vanilice



Oblande



Krempita



Lenja pita  
od jabuka



### **Konobar / Waiter**

**Dobar dan, dobro došli u naš restoran.**

(Good afternoon, welcome to our restaurant.)



### **Gost / Guest**

**Dobar dan. Mogu li da dobijem meni, molim vas?**

(Good afternoon. Can I have the menu, please?)



### **Konobar**

**Izvolite, ovo je naš meni. Imamo ćevape, sarmu, gibanicu...**

(Here you are, this is our menu. We have ćevapi, sarma, and gibanica.)



### **Gost**

**Hvala. Šta je ovo jelo?**  
(Thank you. What is this dish?)



### **Konobar**

**To je sarma. To je tradicionalno srpsko jelo.**

(That is sarma. It is a traditional Serbian dish.)



### **Gost**

**Da li je ljuto?**  
(Is it spicy?)



### **Konobar**

**Ne, nije ljuto. Ukusno je!**

(No, it's not spicy. It's delicious!)



### **Gost**

**Dobro, ja bih sarmu, molim vas.**  
(Okay, I'd like sarma, please.)





**Konobar**

**Odlično! Koliko  
želite?**  
(Great! How much  
would you like?)



**Gost**

**Jednu porciju, molim  
vas.**  
(One portion, please.)



**Konobar**

**Izvolite, prijatno!**  
(Here you are, enjoy  
your meal!)



**Gost**

**Hvala! Ovo je ukusno!**  
(Thank you! This is  
delicious!)





















**Pečena  
paprika**

**Sarma**

**Ajvar**

**Proja**

**Pasulj**

**Ćevapi**

**Gibanica**

**Supa**





**Vanilice**

**Oblande**

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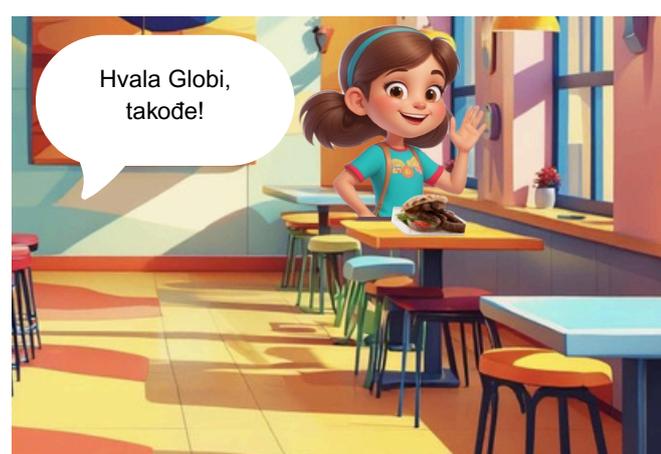
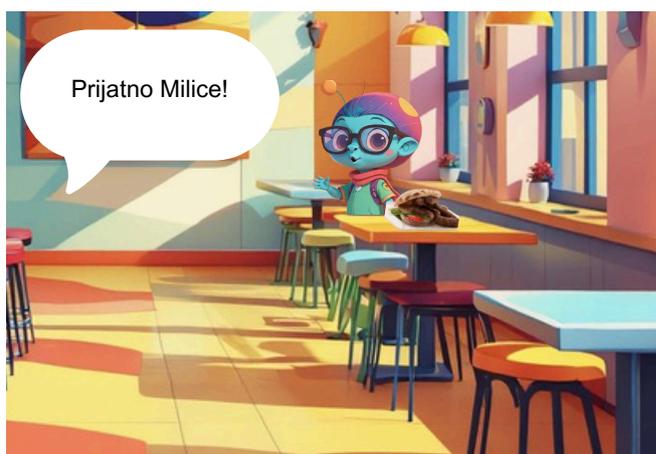


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# U restoranu ! At the restaurant!



# U restoranu ! At the restaurant!

