

Mitsi's Mediterranean Food Festival 2017



## Mitsi's brings real Mediterranean taste



With Sri Lanka's gastronomy landscape evolving at a phenomenal rate, the country's first-ever Balkan restaurant – Mitsi's Delicacies – is set to reveal more of its latest culinary secrets at the inaugural Mediterranean Food Festival specializing in Serbian cuisine.

"This Mediterranean Food Festival will be unique as it would be the very first gastronomic experience focusing purely on Serbian culinary delights. We invite all food-lovers to visit our hiding spot in the heart of Colombo, at Bagatalle Road, Colombo 03. We are thankful to our strategic partner – East West Marketing (Pvt.) Ltd., for partnering in this first-ever Mediterranean Food Festival," said M Mitsi, who founded Mitsi's Delicacies way back in 2012.

A celebration of fine Mediterranean taste will be open for the general public for a week starting from Saturday, September 9, onwards.

Dejan Paunkovi, the Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia - Pljeskavica.

From the very beginning, Mitsi's goal was to make its customers happy, both through its amazing dishes and family-friendly, personalized service. Through the years, Mitsi's scaled up from only doing catering and cakes to a full-service restaurant in Colombo city specializing in Serbian cuisine.

"We are proud to supply many of Colombo's finest cafés with our cakes and dishes, such as Barista, Tea Avenue, Heladiv Tea Club, Odel, Macchiato, Cup Café, London House, Café La Défense, Shanghai Terrace, Chapter One, Double Cheese and we even export our pastries to the Maldives," said Mitsi.

For more information visit [mitsis.lk](http://mitsis.lk).

(September 1, 2017)

## Mediterranean Food Festival at Mitsi's Delicacies



Mitsi's Delicacies, the brainchild of Milica Rasic of Serbian origin was founded in 2012. Known for its mouthwatering range of dishes, Mitsi's has never failed to please its guests. Evolving as the country's first ever Mediterranean restaurant, this petite café is set to reveal more of its latest culinary secrets at the inaugural Balkan Food Festival.

Hence a celebration of fine Mediterranean taste will be open for the general public for a week starting from September 9 onwards. Speaking to the Daily Mirror Life, Dejan Paunković, the dynamic Executive Chef of Mitsi's Delicacies said that the dishes doesn't have much of a spicy flavour as expected by many Lankan guests.

*"Although we use spices in our dishes they are not spicy. If we make it spicy, the dishes won't be Serbian. For example will have Pljeskavica – the signature national dish of Serbia and it is prepared with beef, lamb or chicken along with onions, Kajmak (milk cream) and other food items. We would like to invite all food lovers to come and be a part of this culinary extravaganza."*

Other dishes that will be prepared include the Serbian Cevapcici – a delicious little grilled minced sausage-like meat dish served with Lepinja flatbread, often with chopped onions, sour cream and roasted red pepper sauce mixed with pickled cheese. This dish is straight from its traditional birthplace, the Balkans.

The iconic Serbian Risotto dish is another exclusive you must try! This includes a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ. Mitsi's Delicacies is also known for its succulent Prawn Buzzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and many other delicacies.

From its inception, Mitsi's goal was to make its customers happy, both through its amazing dishes and family-friendly, personalised service.

Indulge in authentic Serbian Cuisine from September 9 onwards at Mitsi's Delicacies.

For reservations call - 0777 163 090

[www.mistsis.lk](http://www.mistsis.lk)

(September 7, 2017)

## Mitsi's brings real Mediterranean taste to Sri Lankan foodies



Mitsi presenting her mouth-watering Serbian cuisine



Executive Chef Dejan Paunković



Mediterranean fish soup



Serbian cheesy pasta



Succulent Serbian cevapcici



Iconic Serbian risotto

### Indulge in authentic Serbian cuisine at Mitsi's Food Festival from 9 Sept. onwards

With Sri Lanka's gastronomy landscape evolving at a phenomenal rate, the country's first-ever Balkan restaurant – Mitsi's Delicacies – is set to reveal more of its latest culinary secrets at the inaugural Mediterranean Food Festival specialising in Serbian cuisine in Sri Lanka.

"This Mediterranean Food Festival will be unique as it would be the very first gastronomic experience focusing purely on Serbian culinary delights. We invite all food-lovers to visit our hiding spot in the heart of Colombo - 34A, Bagatalle Road, Colombo 13. We are thankful to our strategic partner East West Marketing Ltd. for partnering in this first-ever Mediterranean Food Festival," said Mitsi, who founded Mitsi's Delicacies way back in 2012.

A celebration of fine Mediterranean taste will be open for the general public for a week starting from Saturday, 9 September onwards. Make your reservation today for a traditional Mediterranean delight with your family and friends via 0777 163 090 or visit [mitsis.lk](http://mitsis.lk).

Dejan Paunković, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia – Pljeskavica.

This heavenly culinary masterpiece is prepared with beef, lamb or chicken, along with onions, Kajmak (milk cream), Ajvar (Serbian roasted red pepper sauce), and Urnebes (spicy cheese salad) served either on plate with side dishes, or with lepinja flatbread.

"Pljeskavica has become a symbol of Serbia which is now served in specialty restaurants all over Europe. I'm sure Sri Lankan foodies will love our authentic Serbian dishes," said Dejan.

Correspondingly, the Serbian Cevapcici, a delicious little grilled minced sausage-like meat dish served with Lepinja flatbread, often with chopped onions, sour cream, and roasted red pepper sauce mixed with pickled cheese is straight from its traditional birthplace, the Balkans.

Additionally, to wake up each cell of our taste buds, Mitsi's is thrilled to treat with its exclusive, iconic Serbian Risotto dish – a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ. The restaurant is popular for its succulent Prawn Buzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special Karađorđeva Steak.

To add a realistic Balkan ambience, a tasty side of traditional Serbian music is in line with its family-friendly theme.

From the very beginning, Mitsi's goal was to make its customers happy, both through its amazing dishes and family-friendly, personalised service. Through the years, Mitsi's scaled up from only doing catering and cakes to a full-service restaurant in Colombo city specializing in Serbian cuisine.

"We are proud to supply many of Colombo's finest cafés with our cakes and dishes, such as Barista, Tea Avenue, Heladiv Tea Club, Odel, Macchiato, Cup Café, London House, Café La Défense, Shanghai Terrace, Chapter One, Double Cheese and we even export our pastries to the Maldives. We hope that Sri Lanka will be able to not only experience authentic Serbian cuisine, but also to indulge in traditional Serbian culture in your hometown," concluded Mitsi. "Taste Serbia: Feel Serbia!"

(September 6,2017)

## Mitsi's brings real Mediterranean Taste – TO SRI LANKAN FOODIES



With Sri Lanka's gastronomy landscape evolving at a phenomenal rate, the country's first-ever Balkan restaurant – Mitsi's Delicacies – is set to reveal more of its latest culinary secrets at the inaugural Mediterranean Food Festival specializing in Serbian cuisine in Sri Lanka.

“This Mediterranean Food Festival will be unique as it would be the very first gastronomic experience focusing purely on Serbian culinary delights. We invite all food-lovers to visit our hiding spot in the heart of Colombo – 34A, Bagatalle Road, Colombo 03. We are thankful to our strategic partner – East West Marketing (Pvt.) Ltd., for partnering in this first-ever Mediterranean Food Festival,” said cheerful Ms. Mitsi, who founded Mitsi's Delicacies way back in 2012.

A celebration of fine Mediterranean taste will be open for the general public for a week starting from Saturday, 9th September onwards. Make your reservation today for a traditional Mediterranean delight with your family and friends via 0777 163 090 or visit [mitsis.lk](http://mitsis.lk). Dejan Paunković, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia – Pljeskavica. This heavenly culinary masterpiece is prepared with beef, lamb or chicken, along with onions, Kajmak (milk cream), Ajvar (Serbian roasted red pepper sauce), and Urnebes (spicy cheese salad) served either on plate with side dishes, or with lepinja flatbread.

“Pljeskavica has become a symbol of Serbia which is now served in specialty restaurants all over Europe. I'm sure Sri Lankan foodies will love our authentic Serbian dishes,” said Dejan.

Correspondingly, the Serbian Cevapcici, a delicious little grilled minced sausage-like meat dish served with Lepinja flatbread, often with chopped onions, sour cream, and roasted red pepper sauce mixed with pickled cheese is straight from its traditional birthplace, the Balkans.

Additionally, to wake up each cell of our taste buds, Mitsi's is thrilled to treat with its exclusive, iconic Serbian Risotto dish – a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ. The restaurant is popular for its succulent Prawn Buzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special Karadorđeva Steak.

(September 9, 2017)

## Taste Serbia at Mitsi's : Serbian Mediterranean cuisine in the heart of Colombo



It's not often that Sri Lankans get to enjoy authentic Serbian Cuisine but now the delicacies from the Balkans will be at their fingertips during the Mitsi's Food Festival which started from Saturday, September 9 onwards

Mitsi's is the country's first-ever Balkan restaurant specialising in Serbian cuisine in Sri Lanka

'This Mediterranean Food Festival will be unique as it would be the very first gastronomic experience focusing purely on Serbian culinary delights. We invite all food-lovers to visit our hiding spot in the heart of Colombo – 34A, Bagatalle Road, Colombo 3' said Ms. Mitsi, who founded Mitsi's Delicacies way back in 2012.

Dejan Paunković, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly waits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia – Pljeskavica. This heavenly culinary masterpiece is prepared with beef, lamb or chicken, along with onions, Kajmak (milk cream), Ajvar (Serbian roasted red pepper sauce), and Urnebes (spicy cheese salad) served either on plate with side dishes, or with lepinja flatbread.

'Pljeskavica has become a symbol of Serbia which is now served in specialty restaurants all over Europe. I'm sure Sri Lankan foodies will love our authentic Serbian dishes' said Dejan.

Equally, the Serbian Cevapcici, a delicious little grilled minced sausage-like meat dish served with Lepinja flatbread, often with chopped onions, sour cream, and roasted red pepper sauce mixed with pickled cheese is straight from its traditional birthplace, the Balkans.

Additionally, to wake up each cell of our taste buds, Mitsi's is thrilled to treat with its exclusive, iconic Serbian Risotto dish – a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ. The restaurant is popular for its succulent Prawn Buzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special Kara or eva Steak.

To add a realistic Balkan ambience, a tasty side of traditional Serbian music is in line with its family-friendly theme.

From the very beginning, Mitsi's goal was to make its customers happy, both through its amazing dishes and family-friendly, personalized service. Through the years, Mitsi's scaled up from only doing catering and cakes to a full-service restaurant in Colombo city specializing in Serbian cuisine.

"We are proud to supply many of Colombo's finest cafés with our cakes and dishes, such as Barista, Tea Avenue, Heladiv Tea Club, Odel, Macchiato, Cup Café, London House, Café La Défense, Shanghai Terrace, Chapter One, Double Cheese and we even export our pastries to the Maldives. We hope that Sri Lanka will be able to not only experience authentic Serbian cuisine, but also to indulge in traditional Serbian culture in your hometown," concluded Ms. Mitsi.

She also thanked Mitsi's strategic partner – East West Marketing (Pvt.) Ltd., for partnering in this first-ever Mediterranean Food Festival.

A celebration of fine Mediterranean taste will be open for the general public for a week starting from Saturday, 9th September onwards.

For more details about traditional Mediterranean delight call on 0777 163 090 or visit mitsis.lk.

(September 10, 2017)

## Real Mediterranean taste comes to Sri Lanka



With Sri Lanka's gastronomy landscape evolving at a phenomenal rate, the country's first-ever Balkan restaurant – Mitsi's Delicacies – is set to reveal more of its latest culinary secrets at the inaugural Mediterranean Food Festival specializing in Serbian cuisine in Sri Lanka.

"This Mediterranean Food Festival will be unique as it would be the very first gastronomic experience focusing purely on Serbian culinary delights. We invite all food-lovers to visit our hiding spot in the heart of Colombo – 34 A, Bagatalle Road, Colombo 03. We are thankful to our strategic partner – East West Marketing (Pvt.) Ltd., for partnering in this first-ever Mediterranean Food Festival," said cheerful Ms. Mitsi, who founded Mitsi's Delicacies way back in 2012.

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Dejan Paunković, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia – Pljeskavica. This heavenly culinary masterpiece is prepared with beef, lamb or chicken, along with onions, Kajmak (milk cream), Ajvar (Serbian roasted red pepper sauce), and Urnebes (spicy cheese salad) served either on plate with side dishes, or with lepinja flatbread.

"Pljeskavica has become a symbol of Serbia which is now served in specialty restaurants all over Europe. I'm sure Sri Lankan foodies will love our authentic Serbian dishes," said Dejan.

Correspondingly, the Serbian Cevapcici, a delicious little grilled minced sausage-like meat dish served with Lepinja flatbread, often with chopped onions, sour cream, and roasted red pepper sauce mixed with pickled cheese is straight from its traditional birthplace, the Balkans.

Additionally, to wake up each cell of our taste buds, Mitsi's is thrilled to treat with its exclusive, iconic Serbian Risotto dish – a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ. The restaurant is popular for its succulent Prawn Buzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special Karađorđeva Steak.

To add a realistic Balkan ambience, a tasty side of traditional Serbian music is in line with its family-friendly theme.

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(August 31, 2017)



With Sri Lanka's gastronomy landscape evolving at a phenomenal rate, the country's first-ever Balkan restaurant – Mitsi's Delicacies – is set to reveal more of its latest culinary secrets at the inaugural Mediterranean Food Festival specializing in Serbian cuisine in Sri Lanka

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Dejan Paunković, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia – Pljeskavica

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"Pljeskavica has become a symbol of Serbia which is now served in specialty restaurants all over Europe. I'm sure Sri Lankan foodies will love our authentic Serbian dishes," said Dejan.

Correspondingly, the Serbian Cevapcici, a delicious little grilled minced sausage-like meat dish served with Lepinja flatbread, often with chopped onions, sour cream, and roasted red pepper sauce mixed with pickled cheese is straight from its traditional birthplace, the Balkans

Additionally, to wake up each cell of our taste buds, Mitsi's is thrilled to treat with its exclusive, iconic Serbian Risotto dish – a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ

The restaurant is popular for its succulent Prawn Buzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special Karađorđeva Steak

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Dejan Paunkovi, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of [#Serbia](https://twitter.com/Serbia) - Pljeskavica. This heavenly culinary masterpiece is prepared with beef, lamb or chicken, along with onions, Kajmak (milk cream), Ajvar (Serbian roasted red pepper sauce), and Urnebes (spicy cheese salad) served either on plate with side dishes, or with lepinja flatbread.

'Pljeskavica has become a symbol of [#Serbia](https://twitter.com/Serbia) which is now served in specialty restaurants all over Europe. I'm sure Sri Lankan foodies will love our authentic Serbian dishes,' said Dejan.

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To add a realistic Balkan ambience, a tasty side of traditional Serbian music is in line with its family-friendly theme.

From the very beginning, Mitsi's goal was to make its customers happy, both through its amazing dishes and family-friendly, personalized service. Through the years, Mitsi's scaled up from only doing catering and cakes to a full-service restaurant in Colombo city specializing in Serbian cuisine.

'We are proud to supply many of Colombo's finest cafes with our cakes and dishes, such as Barista, Tea Avenue, Heladiv Tea Club, Odel, Macchiato, Cup Caf, London House, Caf La Defense, Shanghai Terrace, Chapter One, Double Cheese and we even export our pastries to the Maldives. We hope that [#SriLanka](https://twitter.com/SriLanka) will be able to not only experience authentic Serbian cuisine, but also to indulge in traditional Serbian culture in your hometown,' concluded Ms. Mitsi.

MENAFN3108201701900000ID1095794824

(August 31, 2017)



### Indulge in Authentic Serbian Cuisine at Mitsi's Food Festival

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"Укус Србије: Осећај Србију! Taste Serbia: Feel Serbia!"

(September 15, 2017)

මිට්සිස් වෙනත් ශ්රී ලාංකික ආහාර ලෝලීන්ට සැබෑ මධ්යධරණීය රස වාර්තාවක්



ශ්රී ලංකාවේ රස ආහාර කලාවේ දසුන් පථය ශීඝ්රයෙන් විකසනය වෙමින් පවතින අවධියක, දිවයිනේ පළමු මධ්යධරණී කලාපීය ආහාරපාන අවන්හල වන “මිට්සිස් ඩෙලිකසිස්” අවන්හල, ශ්රී ලංකාව තුළ සිය සර්බියානු ඉවුම් පිහුම් රටාවන් වෙසෙස් කොට පවත්වනු ලැබූ “මිට්සිස් බෝල්කන් ආහාර සැණකෙළිය” සැප්තැම්බර් 09 සිට 16 දක්වා කොළඹ 03, බගනලේ පාර, අංක 34A දරණ ස්ථානයේ ඉතා සාර්ථකව පවත්වන ලදී.

2012 වසරේදී “මිට්සිස් ඩෙලිකසිස්” ආරම්භ කල, “මිට්සි” යන අන්වර්ථ ආදර නාමයෙන් හැඳින්වෙන, ජර්මෝදයෙන් පිරි එහි මූලාරම්භිකාව අදහස් දක්වමින් පවසා සිටියේ, “සතියක් පුරා පැවති මෙම සැණකෙළිය මගින් ඉතාමත් ජර්නීත මෙන්ම නැවුම් සර්බියානු රසය ලාංකීය රස ලෝලීන් වෙත ගෙන ඒමට ලැබීම ගැන මම ඉතා සතුටට පත්වෙමි” යනුවෙනි. 0777163090 අංකය ඇමතීම මගින් හෝ [www.mitsis.lk](http://www.mitsis.lk) වෙබ්අඩවියට පිවිසීමෙන් සැණකෙළිය සම්බන්ධව වැඩි විස්තර දැනගත හැකිය.

මිට්සිස් ඩෙලිකසිස්හි ජර්ධාන සුපවේදී කාර්යශූර, දෙයාන් ජවුන්කොවිච් සැණකෙළියේදී දක්නට ලැබුණු ආහාර සම්බන්දයෙන් අදහස් දක්වමින් පවසා සිටියේ සර්බියාවේ ජාතික ආහාරය වන ප්ලේස්කවිකා(Pljeskavica) හරක්මස් හෝ බැටළු මස් වලින් සාදන අතර එය සමග රතු එණු, කිරි යොදය, බැදු සර්බියානු රතු ගම්මිරිස් සෝස්, රසකළ වීස් සලාදය හෝ ලේපින්ප රොටි අතිරේක බොජුන් ලෙස සංග්රහ කරයි. සර්බියානු සංකේතයක් වන අතර, එය මුළු යුරෝපකරයේම ඇති අවන්හල් වල සංග්රහ කරනු ලබන බවයි.

එයට අනුරූපීව සර්බියානු වෙව්ජිච් (Cevapcici) කැබලි කර මද වශයෙන් ග්රිල් කළ සොසේජ් වැනි මස් වලින් සාදනු ලබන අතර, එය කපන ලද එණු, ඇඹුල් යොදය සහ බැදු සර්බියානු රතු ගම්මිරිස් සෝස් සමග අවිචාරු දැමූ වීස් සහිත ලේපින්පා රොටි සමග සංග්රහ කරනු ලබයි.

මෙයට අතිරේකව, රස නහර පිනවීම සඳහා මිට්සිස් විසින් මධ්යධරණී කලාපීය BBQ සමගින්, සුවිශේෂී කුකුල් මස් සුප් (broth) වල දමන ලද හතු/බත් සහිත අතිවිශේෂ සර්බියානු රිසොටෝ (Risotto) ආහාරය උද්දාමයෙන් ජර්මුදිතව ඉදිරිපත් කරනු ලැබිය.

මෙම අවන්හල, එහි රසැති ඉස්සන් BBQ, සර්බියානු වීස් පැස්ටා, ගෘහ නිෂ්පාදිත පොගාලා පාන්, මධ්යධරණීය මාළු සුපය සහ මිට්සිස් හි සුවිශේෂී ස්ටික් යනාදිය සඳහා ඉතා ජනප්රියයි.

සැබෑ තත්ය බෝල්කන් පරමණ්ඩලයක ස්වභාවය එක්කිරීමට, එහි පවුල් හිතෙනෙහි තේමාව අනුයමින්, සම්ප්රදායික සර්බියානු සංගීතයේ රස භාවයන්ද රස විදීමට ද ආහාර සැණකෙළියේ දී ඉඩකඩ සලසා තිබුණි.

ආරම්භයේ සිටම මිට්සිස් හි ඉලක්කය වූයේ ගනුදෙනුකරුවන් සතුටට පත් කිරීමයි. එනම්, සිත මවිත කරවන සුළු ආහාරයන්ගෙන් මෙන්ම, පවුල් හිතෙනෙහි, පුද්ගලානුබද්ධ සේවාව යන දෙඅංගයන්ම ඔවුන් තෘප්තිමත් කිරීමයි. කෙටි කලක් තුළ මිට්සිස්, සර්බියානු ඉවුම් පිහුම් රටාව විශේෂ කොට ගත් පූර්ණ සේවා අවන්හලක තත්ත්වයට දියුණුවීමට සමත් විය.

“අපි, අපගේ කේක්, අවුළු හා සුපයන් බැරිස්ටා, ටී ඇවනියු, හෙළදිව ටී ක්ලබ්, ඔබෙල්, වැනි කොළඹ ඉතා සුප්රකට කැෆේ හල් වලට සැපයීමට හැකි වී තිබෙන අතර එමෙන්ම අපගේ ජේස්ට්ර් ආහාර, මාලදිවයිනට අපනයනය කිරීම පවා සිදු කරනවා. ශ්රී ලංකාවේ ඔබ හට අපගේ අවියාජ සර්බියානු ඉවුම් පිහුම් රටා මෙන්ම ඔබගේ ගමේ, නගරයේදී සම්ප්රදායික සර්බියානු සංස්කෘතිය අත්විදීමට අවස්ථාව ලබාදීම අපගේ එකම පැතුමයි.” මිට්සි මහත්මිය සඳහන් කළාය.

(September 16, 2017)



## Mitsi's Brings Real Mediterranean Taste to Sri Lankan Foodies



### *Indulge in Authentic Serbian Cuisine at Mitsi's Food Festival From 9 Sept On-wards*

With Sri Lanka's gastronomy landscape evolving at a phenomenal rate, the country's first-ever Balkan restaurant – Mitsi's Delicacies – is set to reveal more of its latest culinary secrets at the inaugural Mediterranean Food Festival specializing in Serbian cuisine in Sri Lanka.

"This Mediterranean Food Festival will be unique as it would be the very first gastronomic experience focusing purely on Serbian culinary delights. We invite all food-lovers to visit our hiding spot in the heart of Colombo – 34A, Bagatalle Road, Colombo 03. We are thankful to our strategic partner – East West Marketing (Pvt.) Ltd., for partnering in our first-ever Mediterranean Food Festival," said cheerful Ms. Mitsi, who founded Mitsi's Delicacies way back in 2012.



A celebration of fine Mediterranean taste will be open for the general public for a week starting from Saturday, 9th September onwards. Make your reservation today for a traditional Mediterranean delight with your family and friends via 0777 163 090 or visit [mitsi.s.lk](http://mitsi.s.lk).

Dejan Paunković, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia – Pljeskavica. This heavenly culinary masterpiece is prepared with beef, lamb or chicken, along with onions, Kajmak (milk cream), Ajvar (Serbian roasted red pepper sauce), and Urnebes (spicy cheese salad) served either on plate with side dishes, or with lepinja flatbread.

"Pljeskavica has become a symbol of Serbia which is now served in specialty restaurants all over Europe. I'm sure Sri Lankan foodies will love our authentic Serbian dishes," said Dejan.

Correspondingly, the Serbian Cevapcici, a delicious little grilled minced sausage-like meat dish served with Lepinja flatbread, often with chopped onions, sour cream, and roasted red pepper sauce mixed with pickled cheese is straight from its traditional birthplace, the Balkans.

Additionally, to wake up each cell of our taste buds, Mitsi's is thrilled to treat with its exclusive, iconic Serbian Risotto dish – a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ. The restaurant is popular for its succulent Prawn Buzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special.



To add a realistic Balkan ambience, a tasty side of traditional Serbian music is in line with its family-friendly theme.

From the very beginning, Mitsi's goal was to make its customers happy, both through its amazing dishes and family-friendly, personalized service. Through the years, Mitsi's scaled up from only doing catering and cakes to a full-service restaurant in Colombo city specializing in Serbian cuisine.

"We are proud to supply many of Colombo's finest cafés with our cakes and dishes, such as Barista, Tea Avenue, Heladiv Tea Club, Odel, Macchiato, Cup Café, London House, Café La Défense, Shanghai Terrace, Chapter One, Double Cheese and we even export our pastries to the Maldives. We hope that Sri Lanka will be able to not only experience authentic Serbian cuisine, but also to indulge in traditional Serbian culture in your hometown," concluded Ms. Mitsi.

"Укус Србије: Осећај Србију! Taste Serbia: Feel Serbia!"

September 4, 2017



Pulse

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Mitsis Delicacies is an all time favourite and their Mediterranean Food Festival from the 9th of September will surely get your taste-buds humming!

Don't forget to watch the video at <https://youtu.be/3QjGm0HAp80>

#PulseLK #LivingIt #lifeLK #ka #srilanka #colombo #mitsis #mitsidelicacies #mediterraneanfoodfestival #serbian #serbianfood #foodies



Mediterranean Food Festival at Mitsi's Delicacies

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(September 7, 2017)

Indulge in authentic Serbian cuisine at Mitsi's Food Festival from 9 Sept. onwards

# Mitsi's brings real Mediterranean taste to Sri Lankan foodies

WITH Sri Lanka's gastronomy landscape evolving at a phenomenal rate, the country's first-ever Balkan restaurant – Mitsi's Delicacies – is set to reveal more of its latest culinary secrets at the inaugural Mediterranean Food Festival specialising in Serbian cuisine in Sri Lanka.

"This Mediterranean Food Festival will be unique as it would be the very first gastronomic experience focusing purely on Serbian culinary delights. We invite all food-lovers to visit our hiding spot in the heart of Colombo - 34A, Bagatalle Road, Colombo 13. We are thankful to our strategic partner East West Marketing Ltd. for partnering in this first-ever Mediterranean Food Festival," said Mitsi, who founded Mitsi's Delicacies way back in 2012.

A celebration of fine Mediterranean taste will



Mitsi presenting her mouth-watering Serbian cuisine



Executive Chef Dejan Paunkovic

be open for the general public for a week starting from Saturday, 9 September onwards. Make your reservation today for a traditional Mediterranean delight with your family and friends via 0777 163 090 or visit [mitsis.lk](http://mitsis.lk).

Dejan Paunkovic, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the dis-

cerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia – Pljeskavica.

This heavenly culinary masterpiece is prepared with beef, lamb or chicken, along with onions, Kajmak (milk cream), Ajvar (Serbian roasted red pepper sauce), and Urnebes (spicy cheese salad) served either on plate with side dishes,

roasted red pepper sauce mixed with pickled cheese is straight from its traditional birthplace, the Balkans.

Additionally, to wake up each cell of our taste buds, Mitsi's is thrilled to treat with its exclusive, iconic Serbian Risotto dish – a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ. The restaurant is popular for its succulent Prawn Buzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish

Soup and Mitsi's Special Karadorjeva Steak.

To add a realistic Balkan ambience, a tasty side of traditional Serbian music is in line with its family-friendly theme.

From the very beginning, Mitsi's goal was to make its customers happy, both through its amazing dishes and family-friendly, personalised service. Through the years, Mitsi's scaled up from only doing catering and cakes to a full-service restaurant in Colombo city specializing in Serbian cuisine.

"We are proud to supply many of Colombo's finest cafés with our cakes and dishes, such as Barista, Tea Avenue, Heladiv Tea Club, Odel, Macchiato, Cup Café, London House, Café La Défense, Shanghai Terrace, Chapter One, Double Cheese and we even export our pastries to the Maldives. We hope that Sri Lanka will be able to not only experience authentic Serbian cuisine, but also to indulge in traditional Serbian culture in your hometown," concluded Mitsi. "Taste Serbia: Feel Serbia!"



Succulent Serbian cevapcici

Iconic Serbian risotto

Mediterranean fish soup

Serbian cheesy pasta

(September 6, 2017)

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For more information visit [mitsis.lk](http://mitsis.lk).

(September 1, 2017)



# மத்தியதரைக்கடல் உணவுச்சுவை இலங்கையில்



இலங்கையின் சமையல்கலை தனித்துவமாக வளர்ச்சியடைந்து வருகின்ற நிலையில், இலங்கையின் முதன்முதலான மத்திய தரைக்கடல் உணவுகமான, போல்கன் உணவுகளில் நிபுணத்துவம் பெற்ற Mitsi's Delicacies தனது அண்மைய சமையல் இரகசியங்களை போல்கன் உணவுத் திருவிழாவில் காண்பிக்கவுள்ளது.

மத்தியதரைக்கடல் உணவுத் திருவிழாவானது தனித்துவமானதாய் இருக்கும். கலப்பற்ற, சுவையான சேர்பிய உணவு வகைகளியே கவனம் செலுத்தவுள்ளதால் அந்த வகையிலான சமையல் அனுபவத்தினை இலங்கையின் உணவுப் பிரியர்களுக்கு முதல் தடவையாக வழங்கவுள்ளது.

சிறந்த மத்தியதரைக்கடல் உணவின் கொண்டாட்டமானது செப்டம்பர் 9 ஆம் திகதி சனிக்கிழமை முதல் பொதுமக்களுக்காக திறந்திருக்கும். உங்கள் குடும்பத்தார் மற்றும் நண்பர்களுடன் பாரம்பரியமான மத்தியதரைக்கடல் உணவுகளைச் சுவைத்திட mitsis.lk எனும் இணையத்தள முகவரியினை நாடி முன்பதிவுசெய்து கொள்ளுங்கள்.

மிட்சிஸ் டெலிகசியின் நிர்வாகச் சமையல்காரரான டிஜான் போன்கோவிக்கும் அவரது சமையல் குழுவும் இலங்கையில் உணவுகங்கள் தொடர்பில் தெளிவான பார்வையினைக் கொண்டவர்களை சேர்பியாவின் அடையாள தேசிய உணவான ஜேஸ்காவிக்கா உள்ளிட்ட சுவையான உணவுகளைச் சுவைக்கும் அனுபவத்தை தரவுள்ளனர்.

இந்த தேவாமிர்த்தத்துக்கு ஒப்பான உணவானது மாட்டிறைச்சி, ஆட்டிறைச்சி அல்லது கோழியிறைச்சி, வெங்காயம், கஜ்மாக் அஜ்வார் மற்றும் உர்னெபேஸ் என்பனவற்றால் உருவாக்கப்படுவதுடன் பக்க உணவுகள் மற்றும் லெபின்ஜா எனும் தட்டையான பானுடன் பரிமாறப்படலாம்.

(September 1, 2017)

# මිට්සිස් ඉදිරිපත් කරන බෝලිකන් ආහාර කැණකෙළිය සැප. 09 දා සිටි කතියන් පුරා

## ■ භාෂ්‍ය අමර්සිංහ ජාතාර්ප - ඉපුරු සෙරේරා

ශ්‍රී ලංකාවේ ප්‍රථම මධ්‍යදුරණී කලාපීය ආහාරපාන අවන්තල වන 'මිට්සිස් ඩේලිකැසිස්' අවන්තල සංවිධානය කරන සර්බියානු ඉවුම් පිනුම් ඇතුළත් 'බෝලිකන් ආහාර සැණකෙළිය' සැප්තැම්බර් 09 දා සිටි සතියක කාලයක් පුරා පැවැත්වීමට කටයුතු යොදා තිබේ. කොළඹ 03, බහනලේ පාරේ, අංක 34A දුරක ස්ථානයේදී මෙම සැණකෙළිය සංවිධානය කෙරේ. විශේෂයෙන්ම මෙම ආහාර සැණකෙළිය, සර්බියානු



දෙකන් පවුල්කොවිච්

ඉවුම්පිනුම් පිළිබඳව අවධානය යොමු කරන ඉතාමත් ප්‍රණීත ආහාර කලාවක් පිළිබඳ අත්දැකීම් ලබා දෙන්නක් බවද එහි සංවිධානයෙන් පවසති.

මෙහිදී මිට්සිස් ඩේලිකැසිස්හි ඉවුම්පිනුම් කණ්ඩායමේ ප්‍රධානියා වන විධායක සුපරේදී දෙකන් පවුල්කොවිච් විසින් සර්බියාවේ පාඨක ආහාරය

වන ජලේස්කාවිච්සා හෝපනය සහත් කිරීමටද සූදානමින් සිටියි. සුප්‍රසිද්ධ වර්ගෝරුචිකට අනුව සාදනු ලබන මෙම ආහාරය ශුඤ්ඤ, කිරි යොදා, සර්බියානු බැඳුණු රතු ගම්මිරිස් සෝස්, රසකළු එක් සලාදය යනාදී අතිරේක බොජුන් හෝ ලෙපින්ජා රෝට් සමග සංග්‍රහ කරනු ලබන බවත් පැවසෙයි. සතියක කාලයක් පුරා පවතින මෙම සැණකෙළිය පොදු මහජනතාවට විවෘතව ඇති අතර, සාම්ප්‍රදායික මධ්‍යදුරණී රසමසවුම්



අත්දැකීමක් පවුලේ සාමාජිකයන් සමඟින්ද විඳ ගැනීමට කැමති පිරිසට 077-7163090 දුරකථන අංකය ඇමතිමෙන් හෝ mitsis.lk වෙබ් අඩවිය වෙත පිවිසීමෙන් හෝ වැඩිදුර විස්තර ලබාගත හැකිය.



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Dejan Paunković, the dynamic Executive Chef of Mitsi's Delicacies who leads the culinary team, eagerly awaits to indulge the discerning Sri Lankan restaurant-goer with an array of scrumptious delicacies led by its signature national dish of Serbia - Pjeskavica. This heavenly culinary masterpiece is prepared with beef, lamb or chicken, along with onions, Kajmak (milk

cream), Ajvar (Serbian roasted red pepper sauce), and Urnebes (spicy cheese salad) served either on plate with side dishes, or with lepinja flatbread.

"Pjeskavica has become a symbol of Serbia which is now served in specialty restaurants all over Europe. I'm sure Sri Lankan foodies will love our authentic Serbian dishes," said Dejan.

Correspondingly, the Serbian Cevapcici, a delicious little grilled minced sausage-like meat dish served with Lepinja flatbread, often with chopped onions, sour cream, and roasted red pepper sauce mixed with pickled cheese is straight from its traditional birthplace, the Balkans.

Additionally, to wake up each cell of our taste buds, Mitsi's is thrilled to treat with its exclusive, iconic Serbian Risotto dish - a special chicken, seafood or vegetable broth, baked mushrooms or rice along with exotic Mediterranean BBQ. The restaurant is popular for its succulent Prawn Buzara, Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special Karadordvev Steak.



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The bubbly Ms. Mitsi presenting her mouth-watering Serbian cuisine at Mitsi's Delicacies

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(Continued on last page)

## மத்தியதரைக்கடல் உணவுகள் இலங்கையில் அறிமுகம்

இலங்கையில் முதன்முறையாக மத்தியதரைக்கடல் உணவுகள் அறிமுகப்படுத்தப்பட்டன. மத்தியதரைக்கடல் உணவுகளை போல்கள் உணவுகளில் திணைத்துவம் பெற்ற உணவு வகைகளை Mitsi's Delicacies இலங்கையில் அறிமுகப்படுத்தியது. மத்தியதரைக்கடல் உணவுத் திருவிழாவானது, தனித்துவமானதாய் இருக்கும். கலப்பற்ற, கவையான சேர்ப்பு உணவு வகைகளியேவே கவனம் செலுத்தவுள்ளதால், அந்த வகையிலான சமையல் அனுபவத்தினை இலங்கையில் உணவுப் பிரியர்களுக்கு முதல் தடவையாக வழங்கவுள்ளது. அனைத்து உணவுப் பிரியர்களையும் 34 A பகத்தலை வீதி கொழும்பு 03 எனும் முகவரிக்கு வருகை தந்து மத்திய தரைக்கடல் உணவு வகைகளை சுவைத்திடுமாறு, 2012 இல் Mitsi's Delicacies இணை ஆரம்பித்த 'மிட்சி' வேண்டுகோள் விடுத்ததுள்ளார். சிறந்த மத்தியதரைக்கடல் உணவில் கொண்டாட்டமானது, கடந்த 9 ஆம் திகதி சனிக்கிழமை முதல் பொதுமக்களுக்காக திறந்து வைக்கப்பட்டுள்ளது. உங்கள் குடும்பத்தார் மற்றும் நண்பர்களுடன் பாரம்பரியமான மத்தியதரைக்கடல் உணவுகளைச் சுவைத்திட 0777 163 090 எனும் இலக்கத்தினையோ அல்லது mitsi.s.lk எனும் இணையதள முகவரிமீலோ முன்பதிவு செய்துகொள்ள முடியும்.



Mitsi's Delicacies இன் திரிவாகச் சமையல் திணைராண டிஜனாள் போன்கோவிக்கும் அவரது சமையல் குழுவும் இலங்கையில் உணவுக்கள் தொடர்பில் தெளிவான பார்வையினைக் கொண்டவர்களை, சேர்ப்பியாவின் அடையாள தேசிய உணவான ஜோல்காவிக் கா உள்ளிட்ட கவையான உணவுகளைச் சுவைக்கும் அனுபவத்தினைத் தரவுள்ளனர். இந்த உணவானது மாட்டிழைச்சி, ஆட்டிழைச்சி அல்லது கோழியிழைச்சி, வெங்காயம், கஜ்மாக்கி (பால் கிரீம்) ஆஹ்வார் (சேர்ப்பியாவின் உருவெப்பெயர் (மாவா சில் சுவட்) என்பவற்றால் உருவாக்கப்படுவதுடன் பக்க உணவுகள் மற்றும் வெபிர்ஜா எனும் தட்டையான பாணுடன் பரிமாறப்படலாம். ஜோல்காவிக் கா என்பது சேர்ப்பியாவின்



சிறந்த உணவாகமானது சிறந்த சிறாள் புலாரா, சேர்ப்பிய சில் மீட்சா, அந்நாட்டில் தயாரிக்கப்பட்ட பொகாணா பான், மத்தியதரைக்கடல் மீன் சூப், மற்றும் மிட்சியின் விசேட குரோடோவோ துண்டுகள் என்பவற்றிற்கும் பிரபலமானது அடையாளமாகியுள்ளதோடு ஐரோப்பா எங்கிலும் உள்ள விசேட உணவுக்களில் பரிமாறப்படுகின்றது. இலங்கையில் உணவுப் பிரியர்கள் எங்கனது பாரம்பரியமான சேர்ப்பிய உணவினை விரும்புவாரா என்பது எனது திடமான நம்பிக்கை" என்றார் டிஜனாள். அதன்படி சிறிய, தீயில் வாட்டப்பட்ட அரைக்கப்பட்ட சொசேஜ் போன்ற இறைச்சிக்



உங்கள் குடும்பத்தார் மற்றும் நண்பர்களுடன் பாரம்பரியமான மத்தியதரைக்கடல் உணவுகளைச் சுவைத்திட 0777 163 090 எனும் இலக்கத்தினையோ அல்லது mitsi.s.lk எனும் இணையதள முகவரிமீலோ முன்பதிவு செய்துகொள்ள முடியும் சிறியான சேர்ப்பியாவின் செயாப்பிசி, வெபிர்ஜா எனும் தட்டையப் பாணுடன் பரிமாறப்படும் அநேகமாக வெட்டப்பட்ட வெங்காயம், உவர்ப்பான கிரீம், என்பனவும் அதன் பிரற்பிடமான போல்களின் சூபத்தினை ஊட்டக்கூடிய உணவாக உள்ளன. இதற்கு மேலதிகமாக கவையுணிகள் ஒவ்வொரு கலத்துக்கும் உலர்த்தும் வகையில்



மிட்சியானது, அதன் பிரத்தியேகமான சின்னமாக விளங்கும் சேர்ப்பியன் ரிசோட்டோ கறிவினை வழங்குகின்றது. விசேடமான கோழி இறைச்சி, கட்டிஸ், மரக்கறிச்சாறு, அலிக்கப்பட்ட காணாள் அல்லது மத்தியதரைக்கடல் BBQ உடன் சேர்த்த சோறு என்பன அடங்கியதே அதவாகும். இந்த உணவாகமானது அதன் இறால் புலாரா, சேர்ப்பிய சில் மீட்சா, அந்நாட்டில் தயாரிக்கப்பட்ட பொகாணா பான், மத்தியதரைக்கடல் மீன் சூப், மற்றும் மிட்சியின் விசேட குரோடோவோ துண்டுகள் என்பவற்றிற்கும் பிரபலமானது. அதன் குடும்ப நட்பு எனும் தொழில்பொருளுக்கமைய உண்மையான போல்கள் குழலை உருவாக்கும் வகையில் சேர்ப்பியன் பாரம்பரிய இணையம் இங்கு இசைக்கப்படுகின்றது.



**Mitsi's**  
DELICACIES

**Mitsi's Mediterranean Food Festival 2017**

9th - 16th September  
from 6.00 pm to 11.00 pm

At Mitsi's Delicacies,  
No 34A, Bagatalle Road, Colombo 3

**SEP 9** Mitsi's Mediterranean Food Festival 2017  
Public · Hosted by PReSense PR

★ Interested    ✓ Going    Share    ...

September 9 – September 16  
Sep 9 at 6 PM to Sep 16 at 11 PM

Mitsi's Delicacies  
34A, Bagatalle Road, 00300 Colombo, Sri Lanka    [Show Map](#)

#### Details

Mitsi's Food Festival is a gastronomic excursion, unveiling the delicacies of Serbian culinary secrets to all the Sri Lankan food lovers. This will be the finest opportunity for you to taste the authentic delight of the national dish of Serbia; Pljeskavica, served along with Kajmak, Ajvar, Urnebes and Lepinja flatbread. Mitsi's awaits to awaken your taste buds with some iconic Serbian dishes; Cevapcici (a delicious grilled, minced sausage-like meat dish), Risotto (chicken broth baked mushroom/rice along with exotic Mediterranean BBQ), Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special Karađorđeva Steak.

All the culinary delicacies aside, Mitsi's is delighted to indulge you in a Mediterranean ambience with the touch of Serbian traditional music.

You are all warmly invited to this most tasteful occasion of the revelation of Mediterranean gastronomic delights at Mitsi's Delicacies at 34A, Bagatalle Road, Colombo 03, from 09th to 16th September.

## Mitsi's Mediterranean Food Festival in Colombo



### EVENT DETAILS

#### **Mitsi's Mediterranean Food Festival**

Mitsi's Food Festival is a gastronomic excursion, unveiling the delicacies of Serbian culinary secrets to all the Sri Lankan food lovers. This will be the finest opportunity for you to taste the authentic delight of the national dish of Serbia; Pljeskavica, served along with Kajmak, Ajvar, Urnebes and Lepinja flatbread. Mitsi's awaits to awaken your taste buds with some iconic Serbian dishes; Cevapcici (a delicious grilled, minced sausage-like meat dish), Risotto (chicken broth baked mushroom/rice along with exotic Mediterranean BBQ), Serbian Cheesy Pasta, homemade Pogacha bread, Mediterranean Fish Soup and Mitsi's Special Karađorđeva Steak.

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Categories: [Kids & Family](#) | [Food & Wine](#) | [Neighborhood](#)

This event repeats daily for 7 times: [Sep 9](#), [Sep 10](#), [Sep 11](#), [Sep 12](#), [Sep 13](#), [Sep 14](#), [Sep 15](#), [Sep 16](#)

(September 9, 2017)