

# Menu



**Supë e ditës..... 2.00€**  
*Soup of the day*

**Supë Peshku..... 3.00€**  
*Fish Soup*

**Supë Minestrone..... 2.50€**  
*Soup Minestrone*

**Rukolla Sallatë ..... 3.50€**

*Rukolla, domatina, parmixhano, shegë.*

**Rucola Salad**

*Rucola, cherry tomatoes, parmesan, pomegranate.*

**Shef Sallatë..... 4.50€**

*Salcë tartufi, spinaq, rukolla, marulë iceberg, kërpudha, arra, bajame, susam.*

**Chef Salad**

*Truffle sauce, spinach, rucola, Iceberg lettuce, mushroom, walnut, almond, sesame.*

**Garden Sallatë ..... 3.90€**

*Mango, marulë e gjelbërt, marulë iceberg, rukolla, domatina, parmixhano, karrotë, arra.*

**Garden Salad**

*Mango, green lettuce, iceberg lettuce, rucola, cherry tomatoes, parmesan, carrots, walnut.*

**Sallatë e gjelbërt me Agave..... 3.50€**

*Sallatë e gjelbërt, spinaq, rukola, domatina, shurup agave.*

**Green Salad with Agave**

*Green salad, spinach, rucola, cherry tomatoes, agave syrup.*

**Sallatë fruta deti ..... 8.90€**

*Karkaleca, midhje, sepje, kallamari, rukola, domatina, vaj budbre, vaj ulliri, limon, parmixhano.*

**Sea fruits Salad**

*Shrimps, mussel, cuttlefish, squid, rucola, cherry tomatoes, garlic oil, olive oil, lemon, parmesan.*

**Nëse jeni alergjik në ndonjë produkt ju lutem na njoftoni paraprakisht.**

**If you are allergic to any product please inform us in advance.**

## **Antipasta Appetizers**



**Krahë Pule..... 4.90€**

*Krahë pule, konfleksa, vezë.*

### **Chicken wings**

*Chicken wings, corn flakes, eggs.*

**Antipastë Ballkanase (për 2 persona)..... 6.00€**

*Petë byreku, djathë dhie, spinaq, spec, kos, ajkë, bukë, humus speci, lakër të bardhë, portokall, ullinjë.*

### **Balkans Appetizer (For 2 persons)**

*Pie leaves, goat cheese, spinach, sweet pepper, yoghurt, cream cheese, bread, pepper humus, white cabbage, orange, olive*

**Antipastë Artizanale (për 2-4 persona)..... 7.90-12.90€**

*Djathë me arra, djathë pikantë, parmixhano, djathë brije, djathë i tymosur, fruta të thata, proshutë e thatë viçi, proshutë pule, mentë, reçel, mjaltë me susam.*

### **Craft Appetizer (For 2-4 persons)**

*Cheese with walnut, spicy cheese, goat cheese, parmesan, smoked cheese, dry fruits, beef ham, mint, jam, honey with sesame.*

**Tartar Salmoni..... 6.50€**

*Salmon, kos, mentë, lime, sojë, qepë të njoma, tabasco, salcë limoni.*

### **Salmon Tartar**

*Salmon, yoghurt, mint, lime, soya, green onions, tabasco, lemon sauce.*

**Tartar Viçi..... 8.50€**

*Biftek, salcë limoni, trumzë, ullinjë të gjelbërt, microgreens, vaj ulliri.*

### **Beef Tartar**

*Steak, lemon sauce, thyme, green olives, microgreens, olive oil.*

**Karkaleca zgare..... 8.00€**

*Karkaleca, salcë limoni.*

### **BBQ Shrimps**

*Shrimps, lemon sauce.*

**Brusketa me Karkalec..... 4.90€**

*3 feta bukë, 3 karkaleca, asparagus, krem philadelphia, domate, microgreens, budhër, vaj ulliri.*

### **Bruschetta with Shrimps**

*3 bread feta, 3 shrimps, asparagus, philadelphia cream, tomatoes, microgreen, garlic, olive oli.*

**Pjatë e parë**  
**First Course**



**Ravioli me Rikota dhe Spinaq.....4.50€**

Ravioli, rikota, spinaq, bajame, parmixhano, vaj ulliri, gjalpë.

**Ravioli with Ricotta and Spinach**

Ravioli, ricotta, spinach, almond, parmesan, olive oil, butter.

**Penne me Biftek Viçi .....5.90€**

Biftek viçi, penne, tartuf i zi, vaj budbre, vaj ulliri, parmixhano.

**Penne with Beef Steak**

Beef steak, penne, black truffle, garlic oil, olive oil, parmesan.

**Tagliatelle me Salmon.....5.90€**

Tagliatelle, salmon, vaj budbre, majdanoz, microgreens, krem philadelphia, verë e bardhë, vaj ulliri.

**Tagliatelle with Salmon**

Tagliatelle, salmon, garlic oil, parsley, microgreens, philadelphia cream, white wine, olive oil.

**Tagliatelle me Tartuf të bardhë dhe Kavijar.....7.90€**

Tagliatelle, tartuf i bardhë, kavijar, microgreens, vaj budbre, vaj ulliri.

**Tagliatelle with white Truffle and Caviar**

Tagliatelle, white truffle, caviar, microgreens, garlic oil, olive oil.

**Roshnica.....4.50€**



Roshnica, kërpudha porçini, verë e bardhë, majdanoz, microgreens, vaj budbre, vaj ulliri.

**Roshnica**

Roshnica, porcini mushrooms, white wine, parsley, microgreens, garlic oil, olive oil.

**Njoki me Patate të ëmbël dhe Presh.....4.50€**



Njoki, patate e ëmbël, presh, majdanoz, microgreens, vaj budbre, vaj ulliri.

**Gnocchi with Sweet potatoes and Leeks**

Gnocchi, sweet potatoes, leeks, parsley, microgreens, garlic oil, olive oil.

**Njoki me Karkaleca dhe Presh.....4.50€**

Njoki, karkaleca, presh, rukolla, sherebelë, vaj budbre, parmixhano.

**Gnocchi with Shrimps and Leeks**

Gnocchi, shrimps, leeks, rucola, sage, parmesan, garlic oil, olive oil.



**Shpageta Bolonjeze..... 3.90€**

*Shpageta, krem bolonjezë, karrota, mish i bluar, qepë, selino, rozmarinë, majdanoz, trumzë, vaj hudbre, vaj ulliri.*

**Bolognese spaghetti**

*Spaghetti, bolognese cream, carrot, minced meat, onion, celery, rosemary, parsley, thyme, garlic oil, olive oil.*

**Tavë Saganaki..... 5.50€**

*Karkaleca, kaperi, spec i kuq, spec i gjelbërt, salcë domate, djathtë i bardhë, majdanoz, ullinjë, vaj hudbre.*

**Casserole Saganaki**

*Shrimps, capers, red peppers, green peppers, tomato sauce, white cheese, parsley, olives, garlic oil.*

**Linguine me fruta deti..... 5.90€**

*Linguine, karkaleca, midhje, kallamari, domate, parmixhano, majdanoz, vaj hudbre, verë e bardhë.*

**Linguine with seafruits**

*Linguine, shrimps, mussels, squid, tomatoes, parmesan, parsley, garlic oil, white wine.*

**Penne me Porçini..... 5.90€**

*Penne, porçini, fara pishe, vaj hudbre, vaj ulliri, parmixhano.*

**Penne with Porcini**

*Penne, porcini, pine seeds, garlic oil, olive oil, parmesan.*

**Rizoto me perime..... 3.90€**

*Rizoto, karrota, bizele, brokoll, spec, miser, vaj hudbre, parmixhano.*

**Risotto with vegetables**

*Risotto, carrot, pease, broccoli, pepper, garlic oil, parmesan.*

**Rizoto me fruta deti..... 6.90€**

*Rizoto, karkaleca, midhje, kallamari, majdanoz, vaj hudbre, parmixhano, vaj ulliri.*

**Risotto with seafruits**

*Risotto, shrimps, mussels, squid, parsley, garlic oil, olive oil, parmesan.*



**Pjatë e dytë**  
**Main Course**

**Biftek Viçi me patatina..... 12.00€**

Biftek viçi, patatina, qepë të kuqe, palcë, trumzë, salcë demi-glace.

**Beef steak with potato chips**

Beef steak, potato, red onions, marrow, thyme, demi-glace.

**Biftek Viçi me perime..... 13.90€**

Biftek viçi, salcë demi-glace, patate belge, karrota, misër, bizele, brokollji, sojë, mircrogreens.

**Beef steak with vegetables**

Beef steak, demi-glace sauce, belgian potatoes, carrots, corn, peas, broccoli, soya, microgreens.

**Fileto Levreku / Koci e mbështjellur..... 8.90€**

Fileto levreku, domate, midhje, kungulleshkë, ullinjë, trumzë, karkaleca, kaperi, verë e bardhë.

**Bass fillet or Bream fillet**

Bass fillet or bream fillet, tomatoes, mussels, zucchini, olives, thyme, shrimps, caper white wine.

**Fileto Salmoni..... 12.00€**

Fileto salmoni, kus-kus lulëlakër, krem xhenxhefil.

**Salmon fillet**

Salmon, cauliflower cous-cous, ginger cream.

**Levrek i egër**

*Wild sea Bass*

**(Pyteni kamarierin tuaj)**

*(Ask your waiter)*

**Levrek i egër 300 gr..... 13.50€**

*Wild sea Bass 300 gr*

**Merluc me salcë Guazzetto..... 5.90€**

Merluc, salcë guazzetto, midhje, microgreens.

**Haddock with Guazzetto sauce**

*Haddock, guazzetto sauce, mussel, microgreens*

**Cowboy Steak..... 11.90€**

Biftek Cowboy, patate belge, salcë demi-glace, spinaq, bajame.

**Cowboy Steak**

*Cowboy steak, belgian potatoes, demi-glace sauce, spinach, almond.*

**Fileto dhe Kofshë pule (E marinuar)..... 7.40€**

Kofshë pule, fileto pule, domatina, patate me erëza, asparagus, limon, krem me verë të bardhë, vaj budhre, trumzë.

**Chicken fillet and thighs (Marinated)**

*Chicken thighs, chicken fillet, cherry potatoes, potatoes with seasoning, asparagus, lemon, cream with white wine, garlic oil, thyme.*

# Pica Artizanale

## Craft Pizza



**Pica e së ardhmës.....**  **6.50€**

Kërpudha porçini, fara pishe, asparagus, domatina, rukola, salcë domate, susam.

**The future pizza**

Porcini mushrooms, pine nuts, asparagus, cherry tomatoes, rucola, tomato sauce, sesame.

**Pica Garden (Vegjetariane).....** **5.50€**

Kashkavall, salcë domate, susam, spec i kuq, spec i gjelbert, ullinjë, qepë, kërpudha.

**Garden Pizza (Vegetarian)**

Kashkaval cheese, tomato sauce, sesame, red peppers, green peppers, olives, onion, mushrooms.

**Pica 4 djathrash.....** **4.90€**

Kashkavall, mocarela, gorgonzola, parmixhano, susam, salcë domate.

**4 Cheeses Pizza**

Kashkaval, mozzarella, gorgonzola, parmesan, sesame, tomato sauce.

**Pica me Proshutë dhe Suxhuk.....** **4.90€**

Proshutë, suxhuk, kashkavall, susam, salcë domate.

**Pizza with Beef ham and Sausage**

Beef ham, sausage, kashkaval, sesame, tomato sauce.

**Pica me Karkaleca.....** **6.90€**

Karkaleca, kashkavall, salcë domatesh.

**Pizza with Shrimps**

Shrimps, kashkaval, tomato sauce.



## Burgerat Burgers

### Garden Burger..... 4.50€

Ramstek 100%, proshutë viçi, djathë i bardhë, krem philadelphia, domate, tranguj turshi, speca turshi, marulë e gjelbërt, patate me erëza, onion rings.

#### Garden Burger

Rump-steak 100%, beef ham, white cheese, philadelphia cream, tomatoes, pickled cucumber, pickled peppers, green lettuce, potatoes with seasoning, onion rings.

### Beauty Burger..... 5.90€

Qofte vegane, avokado, domate, majonez vegan, microgreens, patate me erëza, onion rings.

#### Beauty Burger

Croquette, avocado, tomatoes, vegan mayonnaise, microgreens, potatoes with seasoning, onion rings.

### Beyond Burger..... 6.90€

Qofte vegane me aromë mishi, avokado, domate, majonez vegan, microgreens, patate me erëza, onion rings.

#### Beyond Burger

Beyond meat, avocado, tomatoes, vegan mayonnaise, microgreens, potatoes with seasoning, onion rings.

## Mini Tortilla

## Mini Tortillas

### Tortilla me kërpudha Shitake..... 4.50€

Tortilla, kërpudha shitake, avokado, patate e ëmbël, lime.

#### Tortilla with Shitake mushrooms

Tortilla, shitake mushrooms, avocado, sweet potatoes, lime.

### Tortilla me Karkaleca..... 5.90€

Tortilla, karkaleca, avokado, patate e ëmbël, lime.

#### Tortilla with Shrimps

Tortilla, shrimps, avocado, sweet potatoes, lime.

### Tortilla me Biftek Viçi..... 5.50€

Tortilla, biftek viçi, avokado, patate e ëmbël, lime.

#### Tortilla Beef Steak

Tortilla, beef steak, avocado, sweet potatoes, lime.



## Pjata anësore / shoqëruese Side dishes

**Polenta.....**  **2.90€**

Polenta, domate, tranguj, kikirik indie, kërpudha porçini, microgreens, qumësh soja, ajvar.

### **Polenta**

Polenta, tomatoes, cucumber, indian peanuts, porcini mushrooms, microgreens, soya milk, red pepper relish.

**Patate e ëmbël e mbushur.....**  **4.50€**

Patate e ëmbël, qiqra, misër, fasule e kuqe, microgreens, krem soja, vaj ulliri.

### **Stuffed sweet Potatoes**

Sweet potatoes, chickpeas, corn, red beans, microgreens, soy cream, olive oil.

**Onion Rings.....**  **2.50€**

**Asparagus me krem soja.....**  **2.90€**

Asparagus, susam, krem soja, microgreens.

### **Asparagus with soya cream**

Asparagus, sesame, cream soya, microgreens.

**Mix Kërpudhash.....**  **4.50€**

Kërpudha champignon, kërpudha shiitake, kërpudha porçin, qumësh soja, majdanoz, limon.

### **Mix Mushrooms**

Champignon mushrooms, shiitake mushrooms, porcini mushrooms, soya milk, parsley, lemon.

**Kungulleshka në friturë.....**  **2.00€**

Kungulleshka, majonez vegan, krem soja, microgreens, vaj ulliri.

### **Fried Zucchini**

Zucchini, vegan mayonnaise, soya cream, microgreens, olive oil.

## Ëmbëlsirat Desserts

**Soufflé..... 3.50€**

Çokollatë të zezë, çokollatë të bardhë, fruta sezonale, akullore.

### **Soufflé**

*Black chocolate, white chocolate, seasonal fruits, ice cream.*

**Cheese Cake..... 3.50€**

Biskota, krem philadelphia, çokollatë të bardhë, fruta pylli.

### **Cheese Cake**

*Biscuits, cream philadelphia, white chocolate, forest fruits.*

**Ëmbëlsirë Garden..... 3.20€**

Maskarpone, nutella, arra, bajame, akullore, luleshtrydhe, krem karamel, kokos, çips shekeri, mentë.

### **Garden Dessert**

*Macarpone, nutella, walnuts, almond, ice cream, strawberry, caramel cream, coconut, sugar chips, mint.*

**Mille-Feuille..... 3.50€**

Peta sfoliat, krem pastiçerie, boronica, luleshtrydhe, mentë.

### **Mille-Feuille**

*Sfogliatine, pastry cream, blueberries, strawberry, mint.*



# WINE MENU

## Verë e shtëpisë / House wine

Tarani	3.00 €
E frutshme - Fruity   WHITE   Region: Toulouse - France   Alc 12.00   Gotë 150ml   Grape type : Sauvignon	
Tarani	3.00 €
E frutshme - Fruity   ROSE   Region: Toulouse - France   Alc 11.50   Gotë 150ml   Grape type : Gamay	
Tarani	3.00 €
E frutshme - Fruity   RED   Region: Toulouse - France   Alc 12.00   Gotë 150ml   Grape type : Malbec	
Vila Carrisi Salento	3.50 €
E thatë - Dry   RED   Region: Puglia - Italy   Alc 13.50   Gotë 150ml   Grape type : Primitivo	
Cormons	3.50 €
Extra e thatë - Extra dry   RED   Region: Friuli - Italy   Alc 13.00   Gotë 150ml   Grape type : Chardonnay	
Sparkling Wine - Cabourg	3.00 €
Region: Languedoc - France   Alc 12.00   Gotë 100ml   Grape type : Ugni blanc	

## Kosova Wines

### Verërat e bardha / White wines

001   Stone Castle Reserve	25.00 €
E thatë - Dry   Region: Rahovec - Kosovë   Alc 13.50   Amba. 0.75   Grape type : Chardonnay	
002   Suhareka	18.00 €
E thatë - Dry   Region: Suharekë - Kosovë   Alc 13.50   Amba. 0.75   Grape type : Chardonnay	
003   Theranda	18.00 €
Gjysëm e thatë - Semi dry   Region: Suharekë - Kosovë   Alc 13.50   Amba. 0.75   Grape type : Sauvignon	
004   She	37.30 €
Gjysëm e thatë - Semi dry   Region: Suharekë - Kosovë   Alc 13.50   Amba. 0.75   Grape type : Semillion - Pinot blanc	

### Verë roze / Rose wine

005   She	37.30 €
Gjysëm e thatë - Semi dry   Region: Suharekë - Kosovë   Alc 13.50   Amba. 0.75   Grape type : Semillion - Pinot blanc	

### Verërat e kuqe / Red Wines

005   Stone Castle - Reserve	25.00 €
Gjysëm e thatë - Semi dry   Region: Rahovec - Kosovë   Alc 13.80   Amba. 0.75   Grape type : Cabernet Sauvignon	
007   Theranda	18.00 €
Gjysëm e thatë - Semi dry   Region: Suharekë - Kosovë   Alc 13.50   Amba. 0.75   Grape type : Pinot Noir	
008   Suhareka	18.00 €
E thatë - Dry   Region: Suharekë - Kosovë   Alc 13.50   Amba. 0.75   Grape type : Cabernet Sauvignon	
009   She	40.00 €
E thatë - Dry   Region: Suharekë - Kosovë   Alc 14.00   Amba. 0.75   Grape type : Cabernet Sauvignon	

## Italian Wines

### Verërat e bardha / White wines

010   Cormons	18.90 €
Extra e thatë - Extra dry   RED   Region: Friuli - Italy   Alc 13.00   Gotë 150ml   Grape type : Chardonnay	
23   Fantinel	19.20 €
Gjysëm e thatë - Semi dry   Region: Friuli - Italy   Alc 12.50   Amba. 0.75   Grape type : Pinot Grigio	
240   Soave	25.00 €
E thatë - Dry   Region: Soave - Italy   Alc 13.00   Amba. 0.75   Grape type : Garganega - Chardonnay - Trebbiano	
250   Vesovo	35.00 €
E thatë - Dry   Region: Campania - Italy   Alc 13.00   Amba. 0.75   Grape type : Greco di tufo	

### Verërat e kuqe / Red Wines

211   Vila Carrisi Salento	19.90 €
E thatë - Dry   RED   Region: Puglia - Italy   Alc 13.50   Gotë 150ml   Grape type : Primitivo	
245   Ripasso - Bertani	38.00 €
Gjysëm e thatë - Semi dry   Region: Verona - Italy   Alc 13.50   Amba. 0.75   Grape type : Corvin - Merlot - Rondinella	
210   Edizione Cinque autoctoni	50.00 €
Gjysëm e thatë - Semi dry   Region: Abruzzo - Italy   Alc 14.00   Amba. 0.75   Grape type : Sangiovese - Primitivo	
212   Sessantini - Primitivo di Manduria	55.00 €
E thatë - Dry   Region: Puglia - Italy   Alc 14.50   Amba. 0.75   Grape type : Primitivo	
213   IL Bacca - Primitivo di Manduria	62.00 €
Gjysëm e thatë - Semi dry   Region: Puglia - Italy   Alc 14.00   Amba. 0.75   Grape type : Primitivo	
262   Gaja Promis	86.00 €
Gjysëm e thatë - Semi dry   Region: Tuscany - Italy   Alc 13.50   Amba. 0.75   Grape type : Syrah - Merlot - Sangiovese	
214   Amarone della Valpollicella	100.00 €
E thatë - Dry   Region: Verona - Italy   Alc 15.00   Amba. 0.75   Grape type : Corvina - Rondinella	

## Argentinian Wines

### Verërat e bardha / White wines

015   Rutini Trumpeter Torrontes	24.90 €
Gjysëm e thatë - Semi dry   Region: Tupungato - Argentina   Alc 15.00   Amba. 0.75   Grape type : Torrontes	

### Verërat e kuqe / Red Wines

103   Gran Malbec - Rothschild	67.50 €
E thatë - Dry   Region: Mendoza - Argentina   Alc 15.00   Amba. 0.75   Grape type : Malbec	

## French Wines

### Verërat e bardha / White wines

305   Tarani	15.00 €
E frutshme - Fruity   WHITE   Region: Toulouse - France   Alc 12.00   Amba. 0.75   Grape type : Sauvignon	
210   Luberon - M.Chapoutier	25.00 €
Gjysëm e thatë - Semi dry   Region: Cotes du Rhone - France   Alc 13.50   Amba. 0.75   Grape type : Grenache blanc	
105   Chablis - Christian Moreau	38.00 €
E thatë - Dry   Region: Burgundy - France   Alc 12.50   Amba. 0.75   Grape type : Chardonnay	
218   Saint Joseph - M.Chapoutier	88.00 €
E thatë - Dry   Region: Cotes du Rhone - France   Alc 13.00   Amba. 0.75   Grape type : Marsanne	

### Verë roze / Rose wine

306   Tarani	15.00 €
E frutshme - Fruity   Region: Toulouse - France   Alc 12.00   Amba. 0.75   Grape type : Gamay	

### Verërat e kuqe / Red wines

307   Tarani	15.00 €
E frutshme - Fruity   Region: Toulouse - France   Alc 12.50   Amba. 0.75   Grape type : Malbec	
110   Chateau Lamothe Vincent	19.00 €
Gjysëm e thatë - Semi dry   Region: Bordeaux - France   Alc 13.50   Amba. 0.75   Grape type : Merlot - Cabernet	
202   Bila Haut - M. Chapoutier	32.00 €
E thatë - Dry   Region: Cotes du Roussillon - France   Alc 13.50   Amba. 0.75   Grape type : Grenache - Syrah	
303   Le different - Grand Cru	58.00 €
E thatë - Dry   Region: Saint Emilion - France   Alc 14.00   Amba. 0.75   Grape type: Merlot - Cabernet Sauvignon	

## Spanish Wines

### Verërat e kuqe / Red wines

016   Conde de Villasenor Crienza	22.00 €
Gjysëm e thatë - Semi dry   Region: Rioja - Spain   Alc 13.00   Amba. 0.75   Grape type : Tempranillo	

017   Conde de Villasenor Reserva	34.00 €
Gjysëm e thatë - Semi dry   Region: Rioja - Spain   Alc 13.00   Amba. 0.75   Grape type : Tempranillo	

## Dessert Wine

018   Passito	41.00 €
E émbël - Sweet   Region: Rahovec - Kosovë   Alc 13.00   Amba. 0.50	

### Sparkling Wine

508   Cabourg	15.00 €
Region: Languedoc - France   Alc 12.00   Amba. 0.75   Brut   Grape type : Ugni Blanc	

## Prosecco

511   Fantinel - One & Only ROSE	24.00 €
Region: Prosecco - Italy   Alc 12.00   Amba. 0.75   Brut   Grape type : Chardonnay - Pinot Meunier	
513   Fantinel - One & Only ROSE Magnum I.5 L	59.00 €
Region: Prosecco - Italy   Alc 12.00   Amba. 1.50   Brut   Grape type : Chardonnay - Pinot Meunier	

510	Fantinel - One & Only	24.00 €


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# COCKTAILS MENU



Gin Fizz	5.00€
Long Island Iced Tea	5.50€
Mojito	5.00€
Cuba Libre	4.00€
Old Fashioned	6.00€
Whiskey Sour	5.00€
Aperol Spritz	4.30€
Tequila Sunrise	4.00€
Sex On The Beach	4.00€
Mimosa	3.00€
Cosmopolitan	4.50€
Margarita	4.50€
Gin Basil	4.50€
Non-Alcoholic Cocktail	4.00€

