

Menu



- 1. Supë e ditës..... 2.00€**
Soup of the day
- 2. Supë Peshku..... 3.00€**
Fish Soup
- 3. Supë Minestrone..... 2.50€**
Soup Minestrone
- 4. Rukolla Sallatë 3.50€**
Rukolla, domatina, parmixhano, shegë.
Rucola Salad
Rucola, cherry tomatoes, parmesan, pomegranate.
- 5. 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.
- 6. 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.
- 7. 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.
- 8. 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.

Antipasta Appetizers



9. Krahë Pule..... 4.90€

Krahë pule, konfleksa, vezë.

Chicken wings

Chicken wings, corn flakes, eggs.

10. 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.

11. 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.

12. Tartar Viçi..... New 8.50€

Biftek, salcë soja, lime, kaperi, borzilok, Guacamole, vaj ulliri.

Beef Tartar

Steak, soya sauce, lime, capers, basil, Guacamole, olive oil.

13. Karkaleca zgare..... 8.00€

Karkaleca, salcë limoni.

BBQ Shrimps

Shrimps, lemon sauce.

14. Brusketa me Karkalec..... 4.90€

3 feta bukë, 3 karkaleca, shparg, 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



15. Penne me perime New VEGAN **4.90€**

Brokoli, lulelakër, qiqra, fara pishe, kërpudha shitake, salcë domatesh.

Penne with vegetables

Penne, broccoli, cauliflower, chickpeas, pine seeds, shiitake mushrooms, tomato sauce.

16. Penne me Biftek Viçi **5.90€**

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

Penne with Beef Steak

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

17. 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.

18. Shpageta Bolonjeze..... **4.50€**

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.

19. Tagliatelle me Salmon..... **5.90€**

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

Tagliatelle with Salmon

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

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

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

Tagliatelle with white Truffle and Caviar

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

21. Linguine me fruta deti..... **6.90€**

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

Linguine with seafood

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



22. Rizoto me perime..... 4.50€

Rizoto me perime, vaj budbre, parmixhano.

Risotto with vegetables

Risotto, with vegetables, garlic oil, parmesan.

23. Rizoto me fruta deti..... 6.90€

Rizoto, karkaleca, midhje, kallamari, majdanoz, vaj budbre, parmixhano, vaj ulliri.

Risotto with seafood

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

24. Njoki me Karkaleca dhe Presh..... 4.90€

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

Gnocchi with Shrimps and Leeks

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

25. Tavë Saganaki..... 5.50€

Karkaleca, kaperi, spec i kuq, spec i gjelbert, salcë domate, djathtë i bardhë, majdanoz, ullinjë, vaj budbre.

Casserole Saganaki

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

Pjatë e dytë
Main Course



26. Biftek Viçi me patatina..... 12.90€

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.

27. Biftek Viçi me perime..... 13.90€

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

Beef steak with vegetables

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

28. Biftek me krem molle New **12.90€**

Biftek viçi, salcë demi-glace, karrotë e karamelizuar, krem molle.

Beef with apple cream

Beef steak, demi-glace sauce, caramelized carrots, apple cream.

29. Fileto dhe Kofshë pule (E marinuar)..... New 7.50€

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

Chicken fillet and thighs (Marinated)

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

30. Fileto Salmoni..... 12.90€

Fileto salmoni, kus-kus luljakër, krem xbenxhefil.

Salmon fillet

Salmon, cauliflower cous-cous, ginger cream.

31. 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.

Pica Artizanale
Craft Pizza



32. Nature.....  **6.50€**

Qiqra, qepë tē kuqe, spec tē gjelbërt, spec tē kuq, kungulleshkë, borzilok.

Nature

Chickpeas, red onions, green pepper, red pepper, zucchini, basil.

33. Margherita..... **4.50€**

Mocarela, kashkavall, borzilok.

Margherita

Mozzarella, kashkaval, basil.

34. Sicilian..... **6.90€**

Domate, qepë tē kuqe, acciughe.

Sicilian

Tomatoes, red onions, acciughe.

35. New York Style..... **5.90€**

Suxhuk, proshutë, kërpudha, spec tē kuq, parmixhano.

New York Style

Sausage, beef ham, mushrooms, red pepper, parmesan.

36. Greek..... **5.50€**

Djathë feta, ullinjë tē zi, qepë tē kuqe, kaperi.

Greek

Sliced cheese, black olives, red onions, capers.

37. Marinara..... **3.50€**

Salcë domatesh dbe feta budhëre.

Marinara

Tomato suace and garlic slices.



Burgerat Burgers

38.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.

39.Beauty Burger..... 5.90€



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

Beauty Burger

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

Mini Tortilla Mini Tortillas

40.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.

41.Tortilla me Karkaleca..... 5.90€

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

Tortilla with Shrimps

Tortilla, shrimps, avocado, sweet potatoes, lime.

42.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

43. 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.

44. Onion Rings.....  **2.50€**

45. Shparg me krem soja.....  **3.50€**

Shparg, susam, krem soja, microgreens.

Asparagus with soya cream

Asparagus, sesame, cream soya, microgreens.

46. Mix Kërpudhash.....  **4.50€**

Mix Mushrooms

47. Kungulleshka në friturë.....  **2.90€**

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

Fried Zucchini

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

48 Spring rolls me perime.....   **3.90€**

Spring rolls with vegetables

49. Patate të skuqura.....  **2.90€**

Fried potatoes

50. Trio Nacho's.....   **6.90€**

Nacho's me Guacamole, Humus dhe spanish Vinaigrette.

Nacho's with Guacamole, Hummus and spanish Vinaigrette.



51. Presh në zgarë me miso..... New VEGAN 3.50€

Presh, pastë miso, arra, microgreens.

Leek with miso pesto

Leek, miso pesto, walnuts, microgreens.

52. Karrotë me humus..... New VEGAN 2.90€

Humus qiqre, karrotë e karamelizuar

Carrots with hummus

Chickpeas hummus, caramelized carrots.

53. Tartuf i zi i freskët 10gr.... New 4.00€

Fresh black Truffle 10gr



Ëmbëlsirat Desserts

54. Soufflé..... 3.50€

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

Soufflé

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

55. Mango Cheesecake..... 3.50€

Biskota, krem philadelphia, çokollatë të bardhë, mango.

Mango Cheesecake

Biscuits, cream philadelphia, white chocolate, mango.

56. Ëmbëlsirë Garden..... 3.20€

Maskarpone, nutella, arra, bajame, akullore, krem karamel, kokos.

Garden Dessert

Macarpone, nutella, walnuts, almond, ice cream, caramel cream, coconut.

57. Bakllavë me arra dhe akullore... New..... 3.00€

Baklava with walnuts and ice cream

58. Akullore..... 3.00€

Vanillë, fruta mali, çokollatë

Ice cream

Vanilla, berries, chocolate

59. Sallatë me fruta..... 3.50€

Fruits Salad

Breakfast

Menu

*Every day
9:30 - 12:00
Reservation:
+383 45 71 71 75
www.hotelgarden-ks.com*



Menu e Mëngjesit / Breakfast Menu

Mëngjesi Garden (I kripur) / Garden breakfast (Salty)

Vezë e zier, vezë në sy, salçiçe, djathë, domate, tranguj, fasule, kroasant
Boiled egg, sunny side up eggs, sausage, cheese, tomatoes, cucumber, beans, croissant.

3.90€

Mëngjesi Garden (I ëmbël) / Garden breakfast (Sweet)

Vezë e zier, vezë në sy, gjalpë, xhem, mjaltë, kroasant, waffle, fruta.
Boiled egg, sunny side up eggs, butter, jam, honey, croissant, waffle, fruits.

3.90€

Egg Benedict, Salmon i tymosur, salcë holandeze, qips buke, rukola

Egg Benedict, smoked Salmon, hollandaise sauce, bread chips, rucola

4.90€

Egg Benedict, proshutë Viçi, salcë holandeze, qips buke, rukola

Egg Benedict, Beef ham, hollandaise sauce, bread chips, rucola

4.20€

Egg Benedict, proshutë crudo, salcë holandeze, qips buke, rukola

Egg Benedict, crudo ham, hollandaise sauce, bread chips, rucola

4.70€

Byrek tradicional i shtëpisë me djathë ose me spinaq

Shërbehet me jogurt dhe speca turshi

Traditional homemade Pie with cheese or with spinach

Served with yogurt and pickled peppers

3.00€

Beauty breakfast

Tërsħerë, qumshtë bajame, fara kungulli, fara luliedielli, arra, bajame, arra indie, lajthija, fruta mali, banane, fara chia, burme arabie.

Oats, almond milk, pumpkin seeds, sunflower seeds, walnuts, almonds, indian walnuts, hazelnuts, berries, banana, chia seeds, arabian dates.

3.90€

Waffles ose Pancakes me fruta

Përzgjedhni me: Mjaltë, Nutella, çokollatë vegane, xhem, shurup Agave

Waffles or Pancakes with fruits

Choose with: Honey, Nutella, vegan chocolate, jam, Agave syrup

3.80€

Nëse jeni alergjik në ndonjë produkt ju lutem njoftoni kamarierin

If you are allergic to any product please inform the waiter

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€



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

00 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 : Corvina - 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 Caja 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 émbel - 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 1.5 L	59.00 €
Region: Prosecco - Italy Alc 12.00 Amba. 1.50 Brut Grape type : Chardonnay - Pinot Meunier	

510 Fantinel - One & Only	24.00 €
Region: Prosecco - Italy Alc 12.00 Amba. 0.75 Brut Grape type : Glera	