

**LUNCH
&
DINNER**

**À LA CARTE
MENU**

SPREADS

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

- AJVAR** roasted pepper, garlic, and eggplant spread 8
- WHITE BEAN HUMMUS** cannellini beans garnished with pickled jalapeno 7
- BEET TZATZIKI** refreshing beet yogurt dip with garlic and dill 8
- URNEBES** feta cheese pureed with chili flakes and a roasted pepper jam 8

AMBAR MEZZE \$33

CHARCUTERIE

- SUJUK BEEF SAUSAGE *** 8
- BEEF PROSCIUTTO *** 8
- HOUSE PICKLED VEGETABLES** 5
- MIXED OLIVES IN MEDITERRANEAN MARINADE** 5

STARTERS

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| <p>STEAK TARTAR * 18
tender beef tenderloin marinated in a tantalizing harissa & honey-mustard tartar dressing, served with toast</p> | <p>EGGPLANT MOUSSAKA 15
roasted eggplant, zucchini, and sliced potatoes in savory tomato sauce and topped with a blend of feta and Parmesan cheeses</p> | <p>PEPPER & CHEESE CROQUETTE 14
cheese-stuffed marinated piquillo peppers coated in a crispy breadcrumb crust and served atop of tangy cranberry chutney</p> | <p>WHITE FLATBREAD 12
topped with creamy feta and melted mozzarella cheeses and finished with a fresh arugula salad, lightly dressed with truffle & olive oil</p> |
| <p>VITAMIN SALAD 9
thinly sliced cucumbers, beets, apples & carrots, topped with crunchy sriracha sunflower seeds. Drizzled with a zesty honey-lemon dressing</p> | <p>BRUSSEL SPROUTS 14
with savory bacon crumbles, served on a bed of creamy lemon garlic yogurt</p> | <p>CHEESE PIE 14
traditional savory dish made with a cheese mixture spread over layers of phyllo dough, served on an ajvar emulsion and yogurt</p> | <p>SUJUK FLATBREAD 13
topped with sujuk beef sausage, mozzarella cheese, tomato sauce, and oregano</p> |
| <p>BALKAN SALAD 10
diced pepper, onion, cucumber, and cherry tomato salad. Tossed in sherry vinegar and topped with feta cheese</p> | <p>CAULIFLOWER 13
flash fried cauliflower, coated in a crunchy pine nut crumble, and served on top of vibrant spinach tahini pesto</p> | <p>MEAT PIE 14
seasoned ground beef and minced leeks between sheets of phyllo dough and served over a lemon garlic yogurt</p> | <p>MUSHROOM FLATBREAD 13
medley of mixed mushrooms sautéed with leeks atop of caramelized onions. Topped with a vibrant fresh arugula and goat cheese</p> |
| <p>VEAL SOUP 10
tender veal meat, a medley of root vegetables & crème fraiche</p> | <p>HAND-CUT FRIES 8
wedge cut, tossed in a house spice blend, and topped with a homemade smoked aioli</p> | | |

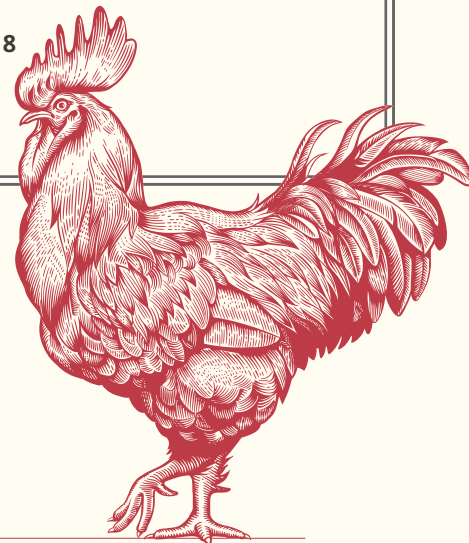
SEAFOOD, MEAT & POULTRY

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| <p>CHICKEN STROGANOFF 15
chicken breast bites smothered in a creamy mushroom sauce and served on a bed of mashed potatoes</p> | <p>CEVAPI 'BALKAN KEBAB' 16
traditional house ground beef kebab served with freshly baked pita bread, spicy feta spread & cabbage slaw</p> | <p>BEEF SHORT RIB GOULASH 20
tender beef short ribs braised for five hours in red wine reduction, served with orzo pasta</p> | <p>SALMON * 19
glazed with a lemon-ginger aioli and served on a potato and leek mash</p> |
| <p>FRIED CHICKEN 14
chicken breasts marinated in buttermilk, coated in a crunchy breadcrumb and almond crust. Served on a bed of apple wasabi</p> | <p>CHICKEN SKEWERS 15
chicken breast marinated in a Mediterranean bell pepper sauce and served with a mix of pickled onions and fresno peppers</p> | <p>SARMA 'PORK BELLY STUFFED CABBAGE' 15
traditional Balkan sour cabbage leaves stuffed with a savory mixture of pork belly, root vegetables, rice, and spices. Served with horseradish yogurt & mashed potatoes</p> | <p>DRUNKEN MUSSELS 18
rakija, traditional Balkan brandy-flambeed mussels, served in a rich garlic cream sauce & with freshly baked pita bread</p> |
| <p>LAMB LASAGNA 18
layers of tender lamb ragu, eggplant, creamy béchamel sauce, and a blend of cheeses, all nestled between sheets of lasagna dough</p> | <p>LAMB MEDALLIONS 19
house ground lamb, served on a lemon-garlic yogurt, drizzled with pomegranate molase and with a fresh cucumber, mint & onion salad on the side</p> | <p>YAGA 'ROASTED LAMB' 18
slow-roasted lamb shoulder for six-hours served with medley of oven-roasted potatoes & lemon garlic yogurt</p> | |

GRILLED MIXED MEAT PLATTER \$65

SERVES TWO

TRADITIONAL PLATTER WITH MEATS FROM WOOD FIRE GRILL - CHICKEN SKEWERS, BALKAN KEBABS, LAMB KEBABS & SMOKED PORK SAUSAGE. INCLUDES TRADITIONAL SPREADS TASTING & FRESHLY BAKED PITA BREAD TO START. SERVED WITH A SIDE OF BALKAN SALAD, FRIES & CONDIMENTS.



*Parties of ten or more, with a signed contract, will have 22% service charge added to the check.
*Parties of six or more will have a 20% service charge added to the check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.
*Caution, olives may contain pits.