

LUNCH  
&  
DINNER

À LA CARTE  
MENU

SPREADS

SERVED WITH FRESHLY BAKED PITA & CORN BREAD

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

AMBAR MEZZE \$33

CHARCUTERIE

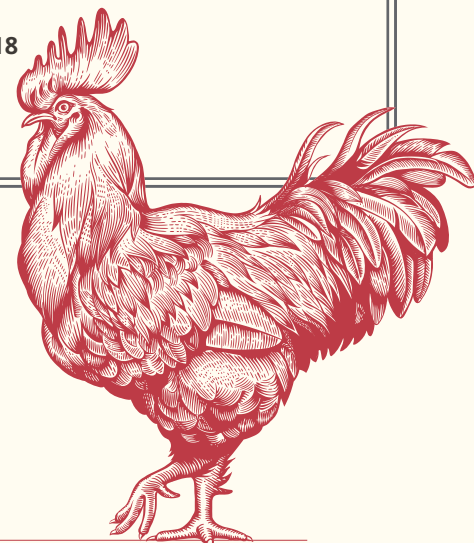
<b>SUJUK BEEF SAUSAGE *</b>	8
<b>BEEF PROSCIUTTO *</b>	8
<b>HOUSE PICKLED VEGETABLES</b>	5
<b>MIXED OLIVES IN MEDITERRANEAN MARINADE</b>	5

STARTERS

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

SEAFOOD, MEAT & POULTRY

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



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.

\*As a way to offset rising costs associated with the restaurant, we have added a 3% surcharge to all checks. This is not to replace employee tip. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

\*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 an 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.