

À LA CARTE MENU

A dining experience made for sharing.

SPREADS TASTING

SERVED WITH PITA AND CORNBREAD
\$12

KAJMAK 9
rich and creamy
traditional Balkan skim
milk spread

**WHITE BEAN 7
HUMMUS**
cannellini beans
garnished with pickled
jalapeno

AJVAR 8
roasted pepper, garlic,
and eggplant spread

**OLIVES
AND VEGGIES 6**
cauliflower, onions,
red pepper and
carrot marinated in
turmeric

BEEF TZATSIKI 8
refreshing beet yogurt
dip with garlic and dill

URNEBES 8
feta cheese pureed
with chili flakes and
a roasted pepper
jam

CHEF SIGNATURES

**CHEESE & PEPPER 17
CROQUETTE**
panko coated piquillo pepper,
stuffed with kajmak and aged
sheep cheese served with
cranberry chutney

STEAK TARTARE * 19
prime tenderloin served with
tomato pesto butter and smoked
aioli. Served with crispy lavash

LAMB LASAGNA 18
layers of tender lamb ragu,
eggplant, creamy bachamel
sauce and a blend of cheeses,
all nestled between sheets of
lasagna dough

**ALMOND FRIED 16
CHICKEN**
marinated organic chicken
breast served with apple-
wasabi slaw

SOUPS AND SALADS

VEAL SOUP 11
tender veal meat, a
medley of root
vegetables & crème
fraiche

BALKAN SALAD 10
diced pepper, onion, cucumber,
and cherry tomato salad. Tossed
in sherry vinegar and topped
with feta cheese

TOMATO SOUP 10
blend of roasted tomatoes, red
bell peppers, and fresh basil with
a touch of house-made pesto

VITAMIN SALAD 10
thinly sliced cucumbers, beets,
apples & carrots, topped with
crunchy sriracha sunflower
seeds. Drizzled with a zesty
honey-lemon dressing

HOME BAKED

CHEESE PIE 14
traditional savory dish made
with a cheese mixture spread
over layers of phyllo dough,
served on an ajvar emulsion
and yogurt

MEAT PIE 16
seasoned ground beef and
minced leeks between sheets
of phyllo dough and served
over a lemon garlic yogurt

WHITE FLATBREAD 14
creamy béchamel with
mozzarella, feta and
fontina finished with a
fresh arugula salad, lightly
dressed with truffle

SUJUK FLATBREAD 15
sujuk beef sausage,
mozzarella cheese, tomato
sauce, and oregano

**MUSHROOM 15
FLATBREAD**
roasted maitake mushrooms,
sherry glazed onions, leek
béchamel and fresh dill

SEAFOOD

SEARED SALMON * 20
glazed with a lemon -
ginger aioli and served on a
potato and leek mash

DRUNKEN MUSSELS * 20
rakija, traditional Balkan brandy-
flambeed mussels, served in a rich
garlic cream sauce

PAN-SEARED TROUT 19
fillet of trout served atop a bed of
hearty lentil stew and topped with a
vibrant tomato relish

VEGETABLES

EGGPLANT MOUSSAKA 16
roasted eggplant, zucchini, and
sliced potatoes in savoury tomato
sauce and topped with a blend of
feta and Parmesan cheeses

**HAND-CUT 9
FRIES**
wedge cut, tossed in a
house spice blend, and
topped with a
homemade smoked aioli

CAULIFLOWER 14
marinated fried
cauliflower, coated in a
crunchy pine nut crumble,
and served on top of
spinach tahini pesto

BRUSSEL SPROUTS 15
with savory bacon crumbles,
served on a bed of garlic
lemon yogurt

MEAT & POULTRY

SLOW COOKED MEATS

**BEEF SHORT RIB 22
GOULASH**
tender beef short ribs braised
for five hours in red wine
reduction, served with orzo
pasta

**'ROASTED 21
LAMB'**
slow-roasted lamb shoulder
for six-hours served with
medley of oven-roasted
potatoes

**"SARMA" PORK BELLY 16
STUFFED CABBAGE**
traditional Balkan sour
cabbage leaves stuffed with a
savory mixture of pork belly,
rice and root vegetables

**CHICKEN 18
STROGANOFF**
chicken breast bites
smothered in a creamy
mushroom sauce and served
on a bed of mashed potatoes

WOOD FIRE GRILL

SERVED WITH PITA BREAD

CEVAPI 'BALKAN KEBAB' * 19
traditional house ground beef
kebab served on a spicy feta
spread

CHICKEN SKEWERS * 19
organic chicken breast marinated in a bell
pepper sauce and served with a mix of
pickled onions and fresno peppers

LAMB MEDALLIONS * 21
house ground lamb, served on a lemon-garlic
yogurt, drizzled with pomegranate molasses
and with a fresh cucumber salad

SMOKED SAUSAGE * 18
"Roštiljska kobasica" house ground,
smoked pork sausage served with a
mustard and red cabbage slaw

GRILLED MIXED MEAT PLATTER \$74

SERVES TWO

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

**Parties of six or more will have a 20% service charge added to the check.

**As a way to offset rising costs associated with the restaurant, we have added a 3.5% surcharge to all checks. This is not to replace employee tips. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

Please inform your server of any food allergies.

*These Items are served raw, undercooked or cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shelsh or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

*Caution, olives may contain pits