

À LA CARTE MENU

A dining experience made for sharing.

SPREADS TASTING

SERVED WITH PITA \$12

- KAJMAK** 9
rich and creamy
traditional Balkan skim
milk spread
- AJVAR** 8
roasted pepper, garlic,
and eggplant spread
- BEET TZATSIKI** 8
refreshing beet yogurt
dip with garlic and dill
- WHITE BEAN
HUMMUS** 7
cannellini beans
garnished with pickled
jalapeno
- OLIVES
AND VEGGIES** 6
cauliflower, onions,
red pepper and
carrot marinated in
turmeric
- URNEBES** 8
feta cheese pureed
with chili flakes and
a roasted pepper
jam

CHEF SIGNATURES

- CHEESE & PEPPER
CROQUETTE** 17
panko coated piquillo pepper,
stuffed with kajmak and aged
sheep cheese served with
cranberry chutney
- STEAK TARTARE*** 20
prime tenderloin served with
tomato pesto butter and
smoked aioli. Served with
Sourdough bread
- STUFFED PEPPER** 21
prime tenderloin served with
tomato pesto butter and
smoked aioli. Served with
crispy lavash
- WILD MUSHROOM STEW** 18
delicate squash served with a
mushroom lemon juice and
baked with pita
- ALMOND FRIED CHICKEN** 16
marinated organic chicken
breast served with apple-
wasabi slaw

SOUPS AND SALADS

- VEAL SOUP** 11
tender veal meat, a
medley of root
vegetables & crème
fraîche
- BALKAN SALAD** 10
diced pepper, onion, cucumber,
and cherry tomato salad. Tossed
in sherry vinegar and topped
with feta cheese
- CARROT GINGER SOUP** 10
blend of organic carrots, ginger
and sesame topped with
sunflower seeds and cilantro
- 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
FLATBREAD** 15
roasted maitake mushrooms,
sherry glazed onions, leek
béchamel and fresh dill
- LAMB FLATBREAD** 16
seasoned ground lamb,
hazelnut chimichurri,
pickled onion, feta cheese
and red sauce

SEAFOOD

- SEARED SALMON *** 21
served on a bed of whipped
lemon tahini with a marinated
cucumber salad
- DRUNKEN MUSSELS *** 24
rakija, traditional Balkan
brandy-flambeed mussels, served in
a rich garlic cream sauce
- GRILLED RAINBOW TROUT *** 21
Served with a spicy tomato sauce,
garlic potatoes and Swiss chard

VEGETABLES

- EGGPLANT MOUSSAKA** 16
roasted eggplant, wild
mushroom ragu and long pepper
béchamel and topped with a
blend of feta and Parmesan
cheese
- HAND-CUT
FRIES** 10
wedge cut, tossed in a
house spice blend, and
topped with a
homemade smoked aioli
- CAULIFLOWER** 15
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
GOULASH** 24
tender beef short ribs braised
for five hours in red wine
reduction, served with orzo
pasta
- "SARMA"
PORK BELLY
STUFFED CABBAGE** 16
traditional Balkan sour
cabbage leaves stuffed with a
savory mixture of pork belly,
rice and root vegetables
- 'ROASTED
LAMB'** 21
slow-roasted lamb shoulder
for six-hours served with
medley of oven-roasted
potatoes
- PORK
SHOULDER** 20
Catalpa Farms roasted pork
with savoury whipped
potatoes and crunch cabbage
slaw

WOOD FIRE GRILL

SERVED WITH PITA BREAD

- CEVAPI 'BALKAN KEBAB' *** 21
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 *** 22
house ground lamb, served on a lemon-garlic
yogurt, drizzled with pomegranate molasses
and with a fresh cucumber salad
- SMOKED SAUSAGE *** 19
"Roštiljska kobasica" house ground,
smoked pork sausage served with a
mustard and red cabbage slaw

GRILLED MIXED MEAT PLATTER \$75

SERVES TWO

TRADITIONAL PLATTER 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 ten or more, with a signed contract, will have a 22% service charge added to the check.
**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, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.
*Caution, olives may contain pits