

# 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 7**  
**HUMMUS**  
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 17**  
**CROQUETTE**  
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

## WOOD-BURNING OVEN

- 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
- 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 10**  
**FRIES**  
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 24**  
**GOULASH**  
tender beef short ribs braised  
for five hours in red wine  
reduction, served with orzo  
pasta
- "SARMA" 16**  
**PORK BELLY**  
**STUFFED CABBAGE**  
traditional Balkan sour  
cabbage leaves stuffed with a  
savory mixture of pork belly,  
rice and root vegetables
- 'ROASTED 21**  
**LAMB'**  
slow-roasted lamb shoulder  
for six-hours served with  
medley of oven-roasted  
potatoes
- PORK 20**  
**SHOULDER**  
Catalpa Farms roasted pork  
with savoury whipped  
potatoes and crunch cabbage  
slaw

### FROM THE HEARTH

SERVED WITH PITA

- 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 TO START. SERVED WITH A SIDE OF BALKAN SALAD, FRIES & CONDIMENTS.

\*\*Parties of 13 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