



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
- AJVAR 8**

roasted pepper, garlic, and eggplant spread
- BEET TZATZIKI 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
- 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 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 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**

topped with creamy feta and melted mozzarella cheeses and finished with a fresh arugula salad, lightly dressed with truffle & olive oil
- 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
- "SARMA" PORK BELLY 16 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
- 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