

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

BEET TZATZIKI 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 bachelamel 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
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

**'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.

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, shell or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

*Caution, olives may contain pits