



## 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 7**  
**HUMMUS**  
cannellini beans  
garnished with pickled  
jalapeno
- OLIVES 6**  
**AND VEGGIES**  
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.

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