



MIRIZI I ZANAVE



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STARTERS for 2 people

Albanian cheese and ham platter 1100
*(White cheese, spicy cheese, blueberries cheese, "Sharri cheese"
(a signature product of Kosovo), turkey ham, veal ham,
homemade jam, olives)*

"Mrizi i Zanave" 1200
*(fli, two types of homemade pies, leqenik, peppers with mazë,
traditional sausage, a selection of pickles, olives)*

*Fli = a traditional dish from North Albania and Kosovo made of dozens
of crepe-like layers of dough, brushed between each other with mazë
Leqenik = baked cornflour pie made with mazë, milk, eggs
Mazë = a typical Albanian dairy product, similar to double cream*

"Mrizi i Zanave" for 4 people 1800



MEAT APPETIZERS

Tavë dheu 600
*(a traditional dish of Central Albania made of veal, albanian
style ricotta cheese, veal stock, onions, tomatoes, red pepper, garlic)*

Beef jerky 1000

Suxhuk *(traditional sausage from Kosovo)* 500

Pie with meat 550

Caserole with lamb liver, heart and kidneys 1000
(for 4 people)

Fried veal meatballs with spices 750
(veal meatballs, onions, tomatoes, garlic, extra virgin olive oil)

Grilled veal meatballs served with tzaziki 650

(Please notify the waiter of any possible allergies)

VEGETARIAN APPETIZERS



MIRIZI I ZANAVE

Fli with honey from Tropoja 600

*(It is believed that the name dates to pagan times.
The Illyrians used to cook it on the Day of Summar,
March 14, as a sacrifice to the Sun, which is symbolized in
the sun-like shape of the cream spread.)*

Steamed maze 550

(maze, cornflour, mozzarella)

Pie of the day 450

(cheese/ spinach/ zucchini)

Leqenik 400

(leqenik with quince or wild blueberries)

Maze with peppers 350

(served cold)

Peppers with maze 400

(served warm)

Spicy peppers with garlic 450

Organic thyme honey from Tropoja 500

(100gr)

Homemade yoghurt 200

Cornflour bread 200

Tzaziki 200

Baked white cheese 400

with sesame and pumpkin seeds

Sauteed mushrooms 500

Sauteed spinach 500

French fries 300

Grilled vegetables 400

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SOUPS

Soup of the day	300
<i>(please ask the waiter about the type of soup of the day)</i>	
Chicken soup	350
<i>(chicken, orange, celery, carrots, zucchini, butter, spices)</i>	
“Mrizi i Zanave” soup	400
<i>(veal, béchamel sauce, celery, carrots, onions, garlic)</i>	



SALADS

Countryside salad	400
<i>(Tomatoes, cucumbers, white cheese, onions, olives, peppers, extra virgin olive oil)</i>	
Rucola salad	450
<i>(Rucola, grana padano cheese, cherry tomatoes, balsamic vinegar)</i>	
Spinach salad	600
<i>(spinach, orange, blueberry cheese, pomegranate, homemade sauce with mustard, orange and honey)</i>	

“ Mrizi i Zanave” salad	650
<i>(Lettuce, rucola, red cabbage, carrots, wild blueberries, dried cranberries, walnuts, mozzarella, apple, homemade sauce with honey and balsamic vinegar)</i>	



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ALBANIAN ARTISANAL PASTA



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Albanian style tagliatelle 750
with blueberries and maze

(Albanian style tagliatelle from Dibra, wild blueberries from the Albanian Alps, maze)

Frisky candy shaped pasta 800
(candy shaped red pasta filled with ricotta, dipped in homemade pistachio sauce, double cream)

Ravioli for cold days 850
(Ravioli filled with ricotta and pumpkin, Kosovo sausage, cherry tomatoes and pumpkin chunks)

"A harmony of flavors" 800
(Fagottini filled with pear and gorgonzola, dipped in truffle sauce and double cream)

"Taste of the sea" 900
(Three color tonnarelli, shrimps, zucchini, cherry tomatoes, parsley)



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RISOTTO



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Vegetarian risotto with dried fruits 850

(rice, homemade parsley pesto with pistachios, walnuts and pine nuts, extra virgin olive oil, grana padano)

Risotto with veal 700

(rice, veal, saffron, mushrooms, walnuts, double cream, butter, grana padano)

Risotto with chicken 700

(rice, chicken, spinach, corn, beans, butter, grana padano)

Shrimp risotto 900

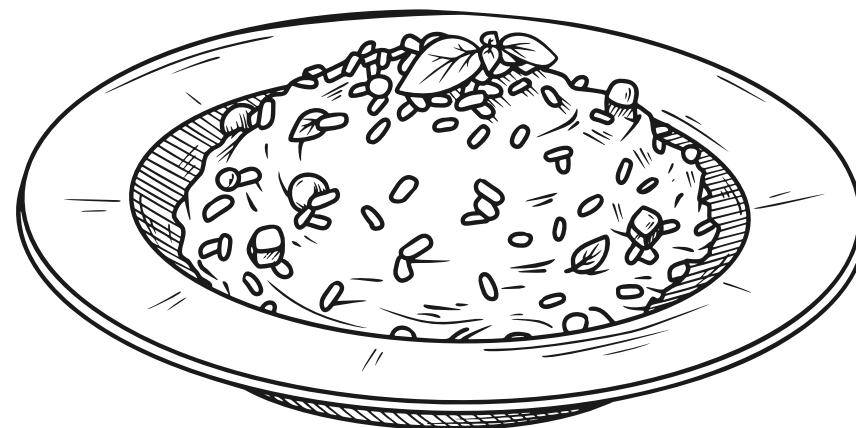
(black rice, shrimps, white wine)

Risotto with porcini mushrooms 1000

(rice, porcini mushrooms from Puka, butter, grana padano)

Seafood risotto 900

(a mix of sea fruits, white wine, cherry tomatoes, extra virgin olive oil)



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MAIN DISH



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Grilled lamb with baby potatoes 1200

Veal fillet 1550

- with plum sauce, raisins and honey
- with chestnuts and pine nuts
- with caramelized quince
- with apple and sage

Beef escalope 1100

- with wine and lemon sauce
- with mushrooms
- grilled

Grilled beef chop 1200

- grilled
- grilled, with red wine and spices

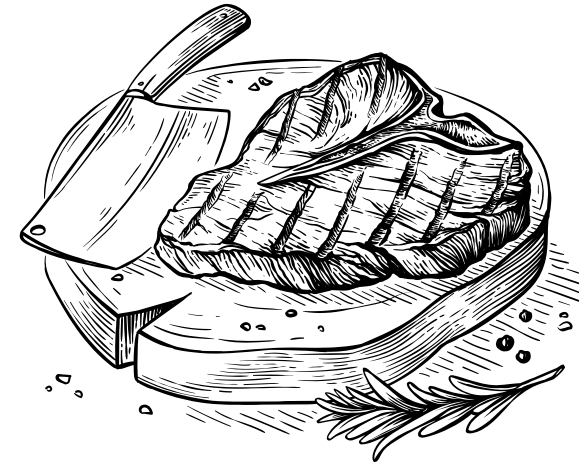
Baked baby goat with potatoes 1200

Chicken fillet 800

- with gorgonzola and walnuts
- with orange and mustard

Countryside chicken with Albanian 2800

style pasta or qervish (for 4 people)
(Qervish = a traditional albanian dish similar to porridge,
made with chicken gravy, garlic and corn flour)



Grilled seabass/ gilthead bream 1000

Baked salmon with vegetables 1400

Fried seabass 1200

- with white wine and lemon sauce
- with capers and cherry tomatoes

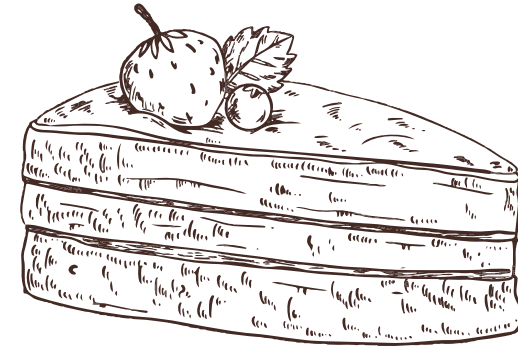
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DESSERTS

Wild blueberry creme caramel	300
Cheesecake with maze and forest fruit sauce	450
Brownie with hazelnuts <i>(served with icecream)</i>	550
Homemade parfait with caramelized almonds	500
Revani <i>(Traditional Albanian dessert made of eggs, flour and sugar syrup)</i>	250

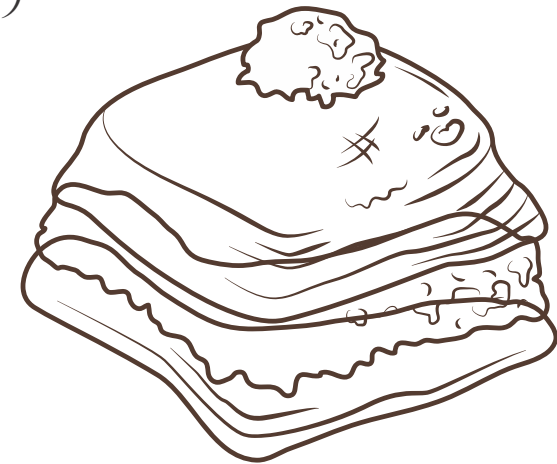


ALBANIAN TRADITIONAL CASSEROLE *(for 4 people)* AVAILABLE ON ORDER *(2-3 hours in advance)*

Casserole with lamb and yoghurt	3450
Casserole with lamb, spinach and maze	3450

KIDS MENU

Creamy soup pf the day	300
Three-colored pasta or jufka with butter	350
Chicken schnitzel	700
French fries	300



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