



\*serves 12 people unless otherwise stated (served as cocktail style service; several dishes should be combined for a full meal). To serve our dish as a main meal, double the portion

**Savoury menu \* (for dairy-, egg- and meat-free suggestions see end of the menu)**

### **Pastries-Breads**

#### **Stuffed with meat**

- Bacon-green onion bread .....9\$
- Spicy pepper jack and sausage scones .....19\$
- Balkan style meat patties-stuffed bread logs.....14\$

Portugese bola bread with ham .....12\$



Rolled smoked pork bread with rosemary.....16\$

**With different types of stuffing**

“Cornmeal bread” (but with millet flour) with olives .....17\$

Cornmeal, millet and buckwheat bread with feta cheese and kale...13\$

Curried cheddar bread .....13\$

Extra juicy and soft cornmeal “bread” with 3 types of cheese .....24\$

Festive stuffed brioche wreath with center made of baked Camembert – perfect and complete starter .....32\$

Focaccia with grapes and blue cheese .....19\$

Focaccia with olive tapenade..... 20\$

Focaccia with potatoes and herbs.....12\$

Macedonian layered bread with feta cheese .....19\$

Mushroom bread-cake .....13\$

Onion marmalade-bread with spinach and pecans .....16\$

Potato stuffed bread .....11\$

Sun-dried tomato and olive bread ....7\$



Tomato-pesto scones with olives .....14\$

**Other types of breads/pastries**

Baguette .....3.5\$

Buttery garlic and oregano knots .....14\$

Cheese pretzels .....8\$

Flaky egg-bread .....10\$



Ground sesame cookies .....5\$

Mini cornmeal and honey quick-breads .....14\$

Poppy seed-yoghurt bread .....7.5\$

Raised fluffy yeast dumplings, cooked in steam, ideal with stews...13\$

Salty long fluffy breadsticks (covered with salt-paste).....10\$



Savoury pumpkin dinner rolls (with herb crumble topping) .....22\$



Sesame sticks .....7\$

Spelt and whole-wheat flour bread with chia seeds .....17\$

Squash bread with corn and spelt flour .....16\$



Tigelle – italian flat mini round breads ideal to stuff .....8\$ (pick what to serve with them:  
a generous mixed platter of cold cuts, cheeses, olives: add 28\$;  
slightly spicy feta-roasted pepper spread: add 20\$;  
or any of the meats/spreads/dips from the list below)

White-wine-seeds mini croissants .....8\$

### European pies and stuffed pastries

#### Veal

Argentinian empanadas (empanada mendocina) with meat, hardboiled egg and olive stuffing served with balsamic chimichurri sauce (24 large pieces but half option available).....45\$



Balkan-style meat pastries (on the far left) .....13\$

Buckwheat fluffy yoghurt pie stuffed with meat filling.....17\$

Eggplant moussaka-bites .....26\$



Goulash baskets (beef) .....15\$

Meatballs stuffed with mozzarella and cranberries, wrapped in pretzel dough and served with slightly spicy cheese sauce .....33\$

Meat, mushroom, yoghurt, cheese pie .....24\$

Meat torte .....18\$

#### **Pork**

British pork huntsman pies (gourmet savory pies with pork, pork belly, chicken, bacon served with eggplant chunky chutney).....80\$  
(can easily halve the portion)

Japanese style Gyoza dumplings:

- With traditional pork & cabbage filling, served with soy sauce dip.....17\$

Pastrmajlija – Macedonian thin pastries stuffed with pork .....38\$

#### **Chicken/turkey/duck**

Crispy duck wraps in scallion pancake served on top of edamame-potato mash (Chinese style duck) .....36\$

Crispy flautas with duck breast and sriracha mayonnaise .....35\$

Japanese style Gyoza dumplings:

- With turkey & cabbage filling, served with soy sauce dip.....20\$

Pastrmajlija – Macedonian stuffed bread pie, with chicken filling..19\$

Spring feuilleté with chicken and vegetables .....25\$

**Sausage**

Cauliflower cake with sesame/nigella seeds topped with sausage.....33\$

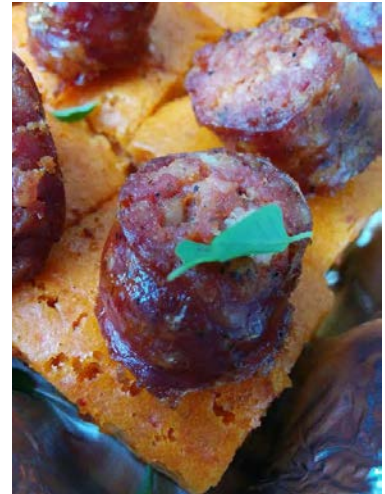


Chorizo and cheese tortilla .....23\$

Flaxseed Focaccia with zucchini, cheese and sausage, shaped as a snail.....26\$

Panzerotti with Italian sausage .....16\$

Roasted pepper and eggplant squares with chorizo sausage.....16\$



**Lamb**

Lebanese crispy cigars stuffed with zesty lamb filling with pine nuts (option without pine nuts also available) .....30\$



Sausage rolls middle-eastern style (minced lamb and spices in puff pastry) with either taboule salad (27\$) or pomegranate-preserved lemon salad (36\$)..... (but option without salad available)

**Seafood fillings**

Asian-style dumplings with shrimp (or salmon) and minced pork with your choice of slightly spicy Asian dip (peanut butter or orange)....26\$

Japanese style Gyoza dumplings:

- With scallop filling, served with spicy sriracha dip .....32\$

**Cheeses and cheese stuffed items**

Baked brie in puff pastry (with pesto and roasted garlic or roasted peppers) .....24\$

Baked brie wrapped in brioche dough with prosciutto.....24\$

Bocconcini, tomato and basil pastries .....17\$

**Crepes, pancakes, blinis (small pancakes) and waffles**

Baked zucchini crepes stuffed with ham, cheese, cornichons .....31\$

Beetroot blinis (small pancakes) with crème fraiche and mixed greens .....40\$

Buckwheat and zucchini blini (small pancakes) with smoked salmon and crème fraiche .....32\$

Buckwheat crepe-baluchons with gruyere cheese and different mushrooms-sauce (these crepes are thin) .....39\$

Buckwheat crepes with smoked salmon-cream cheese and pistachio filling served with spicy sauce .....35\$

Corn-flour blinis with avocado and apple salad and radishes.....24\$

Chickpea pancakes with leeks, squash and yoghurt .....25\$

Creamy chicken crepes .....	26\$
Crepes with beer (no milk used), grains and seeds (oats, sunflower seeds, sesame) stuffed with cheese (feta and cream cheese) and roasted red pepper-eggplant spread .....	40\$
9-layer scallion pancakes .....	16\$
Green pea blinis (small pancakes) with smoked salmon rillettes (generous appetizer for 12 people).....	47\$
Korean kale pancakes .....	16\$
Swiss chard pancakes with chorizo and herbed cherry tomatoes ...	29\$
Zucchini waffles with avocado dip .....	34\$

**Other stuffed pastries and European pies**

Bulgur wheat Kofte stuffed with green pea-stuffing, served with tahini-yogurt dip.....	18\$
Butternut squash and caramelized onion galette (generous appetizer for 12 people).....	28\$
Cabbage and mushroom (shitake) galette with horseradish sauce (generous appetizer for 12 people) .....	48\$
Caramelized shallot and mushroom quiche with goat cheese (generous appetizer for 12 people).....	55\$
Cauliflower cake with sesame/nigella seeds .....	33\$
Flaky swiss chard and leek pie with pickled-cucumber-dip .....	29\$
Fried puffy flat breads stuffed with pea filling .....	15\$
Home-made large pretzels stuffed with bacon, cardamom and thyme (half portion available).....	29\$
Home-made large pretzels stuffed with cheese, spinach and artichokes (half portion available).....	45\$



- Mini sauerkraut pies .....18\$
- Mini Spanish pizzas with spinach and roasted tomato .....10\$
- Mini individual “tarte-tatin” with artichokes, pancetta, ricotta, served with roasted cherry tomatoes .....26\$

Pie with broccoli and hardboiled eggs with whole-wheat flour crust .....23\$



Savoury pie made with flaky-seeds-filled pastry (4 types of seeds) with a filling of Swiss chard, cheese, sesame and spices .....23\$

Savoury pie (Soparnik) from Croatian coast, stuffed with swiss chard and bacon .....40\$

Savoury strudel .....15\$

Savoury strudel #2 with olives, cheese, bacon and ham .....25\$

Spelt and whole-wheat pie with red peppers and sunflower seeds .36\$

Spinach rolls .....8\$



Squash and black bean quiche .....21\$

Swiss chard and cheddar Balkan pie .....32\$

Torta pasqualina (rice pie with home-made crust, ham, leeks and Swiss-chard or spinach) .....40\$

Zucchini feta pie .....16\$

### **Soups / chowders**

Beer and cheddar soup stuffed home-made mini pretzel bowls (serves at least 15 people).....26\$

Bok choy and mushrooms (white and shitake) udon noodles soup .....44\$

Caldo verde – green Portuguese soup with kale and Chorizo .....26\$  
(with traditional Azores cornmeal breads from Azores islands :  
add 11\$)

Cauliflower, leek and bean soup with bacon (or without) crispy kale (generous appetizer for 12 people).....46\$

Chicken soup with spinach and home-made gnocchi (generous appetizer for 12 people – thick, can be served as a light meal).....47\$

Chowder with chanterelle (if available) and shiitake mushrooms, with bacon and corn .....34\$

Creamed roasted cauliflower and broccoli soup with bacon (or without).....25\$  
(option with beer and cheddar.....28\$)

Creamy soup (no cream used) with roasted carrots and red lentils.17\$

Fiskesuppe (Norwegian chowder with cod and root vegetables) ....53\$

Old fashioned lamb-stew soup (big portion, easily halved) .....60\$

### **Pasta / Pizza / Polenta**

#### **Pasta**

Beet & potato gnocchi with kale and walnut pesto .....52\$

Breadcrumb dumplings (“pisarei”) with bean stew and parsley-speck pesto .....42\$

Bucatini ai frutti di mare (seafood pasta with shrimp, squids, cod) .....86\$

Buckwheat lasagna with smoked salmon and béchamel sauce with vegetables .....42\$

Farro-gnocchi (made partially with spelt/farro flour) in a pork ragu .....45\$

Fregola-sarda (home-made roasted Sardinian pasta) with peas, saffron and potatoes.....47\$



Gambaloci – corn flour and rye flour gnocchi squares served traditionally with a sauce of onions and pumpkin oil .....27\$  
(add also a rabbit liver sauce (if available) with red wine and herbs : add 18\$)

Gnocchi made with millet and peas in a creamy sauce  
.....with chicken.....36\$  
.....or turkey breast.....54\$

Home-made rolled pasta with smoked rib and sausage sauce.....33\$



Idrija-style knodel/dumpling (from western Slovenia) stuffed with potatoes and bacon, in a pumpkin oil and onion sauce .....32\$  
Or in a lamb bolognese sauce .....36\$

Linguine with anchovies, capers, olives and breadcrumbs .....34\$

Pappardelle pasta with roasted cauliflower, mustard-brown butter and capers (generous appetizer for 12 people).....37\$

Soft mashed-potato knodel/gnocchi served with sausage and herb sauce .....22\$



Spinach spätzli with crispy bacon and crispy pangrattato .....45\$

Wild boar ragu with home-made gnocchetti sardi pasta (Sardinian gnocchi-shaped pasta) (smaller portion also available) .....74\$

## **Pizza**

Beer, caramelized onion and Brussels sprouts pizza with mozzarella and feta cheese .....35\$

Brussels sprouts pizza with pancetta, taleggio and olives .....50\$

Grilled eggplant and olive pizza .....29\$

Jambalaya pizza (with sausage and shrimp or sausage alone).....36\$

Pizza Chena/Chiena (rich Neapolitan pizza with double flaky crust, filled with different cured meats and cheeses and hard-boiled eggs) .....68\$

Pizza with zucchini, mozzarella, arugula, capers and smoked salmon (generous appetizer for 12 people).....65\$

Socca pizza (made with chickpea flour) with spinach, tomatoes, olives and feta .....34\$

## **Polenta**

Cajun shrimp, smoked gouda grits (polenta) with crispy Brussel sprouts .....62\$

Polenta croquette (baked in the oven) with veggies and chorizo (or other meat) and tomato sauce side (generous appetizer for 12 people) .....48\$

Polenta with peas, shrimp, asparagus .....55\$

Pumpkin polenta with sour cream (ideal side-dish with meat; large portion) .....22\$

Red wine-braised oxtail stew with creamy polenta and honey-glazed carrots .....45\$

Roasted eggplant with relish of roasted peppers and herbs (option to serve it on top of polenta slices for an ideal appetizer) .....17\$ (+7\$)

Soft polenta with roasted mushrooms .....45\$

**Risotto**

Green risotto with chicken .....30\$

Risotto with savoy cabbage .....23\$

Risotto with shrimp, sun-dried tomatoes and asparagus (generous appetizer for 12 people) .....76\$

**Meat and sea bites**

**Moussakas**

Eggplant moussaka-bites (with veal) .....26\$



Swiss chard-veal moussaka .....21\$

Roasted red pepper moussaka with minced chicken meat and rice (taller than the other moussakas).....38\$

**Seafood Casseroles, stews and baked items**

British layered peas, potatoes and cod .....60\$

Cod with peas Livornese style (with olives, white wine, tomatoes).80\$

Drunken calmar rings on bed of potatoes from the oven (this dish is best served right upon delivery) .....33\$

Light Croatian stew with shrimp, mushrooms and potatoes.....45\$

Mediterranean style fish (bass) with capers and olives .....53\$

## Meat Casseroles, stews and baked items

### *Lamb*

Aromatic Moroccan lentils in tomato sauce and Moroccan lamb meatballs (or without – contact us for price without the meatballs) .....55\$

Middle-eastern lamb and spinach stew with home-made flaky dough/flat bread .....42\$

Spicy lamb chili served with cucumber raita, onion and chili pepper relish and Native American fried breads (half-portion also available) .....90\$

### *Chicken and rabbit*

Baked chicken knodels .....30\$

Braised chicken with artichokes and fava beans (generous appetizer for 12 people).....60\$

Chicken cooked in barley stew (Traditional Bosnian recipe) .....40\$

Chicken fricassee .....35\$

Chicken in mixed mushroom curry sauce (chanterelle, oyster, white) (generous appetizer for 12 people) .....73\$

Chicken marsala meatballs (~24 bites) .....26\$

Chicken meatballs in creamy paprika sauce (sourcream, no cream) (~30 bites) .....40\$

Chicken with pepper sauce (Poulet Basquaise) (generous appetizer for 12 people) .....62\$

Coq au Riesling with pappardelle, bacon (or without), mushrooms and kale (generous appetizer for 12 people) .....75\$

Coq au vin (with mushrooms, pearl onions, bacon (or without), cognac and wine) (relatively big portion) .....81\$

Creamy chicken breasts with capers and white wine.....50\$

Poulet a la biere with lentil salad .....47\$

Rabbit-beer stew with pearl onions and herby dumplings (1 rabbit;  
add 20\$ for an additional rabbit).....63\$

Stewed peas with small knodels and chicken .....30\$

### *Veal*

Eggplant-meatball wraps (~18).....26\$

Shakshuka with meat, eggplants and rice (with 6 eggs) .....40\$

Ethiopian spicy beef stew (Key Wat) served with Injera (traditional  
soft flat breads) (smaller portion also available).....52\$

### *Pork*

Drunken goulash (pork goulash with beer and dumplings) .....32\$

Oven baked large beans Eastern-  
European style (with sausages,  
bacon, roasted peppers and  
vegetables – can be a complete meal)  
.....28\$



Pork and pepper stew (Serbian “muckalica”).....38\$

Pork butt and mixed pepper stew with fast  
knodels (gnocchi) .....56\$





Pork stew with cider and parsnips, on bed of semi-sweet potato mash and spicy caramelized onions (smaller portion also available) .....54\$

**Stir-fry**

Beef, broccoli stir fry with brown rice (generous appetizer for 12 people).....70\$

Chicken-cabbage stir-fry with basmati rice .....58\$

Spicy Asian-style minced pork with napa cabbage in peanut butter sauce and brown rice, served in Boston-lettuce wraps .....50\$

**Game meat dishes**

Traditional English steamed pudding with port, venison and pork belly, served on a bed of peas (smaller portion also available) .....83\$

**Veal/beef dishes**

Arancini (fried rice balls with minced meat, cheese and mushrooms) with marinara dip .....21\$



Argentinian meat patties stuffed with ham and cheese and served with sauce tartare .....32\$

Balkan-style meat patties-cake with mashed potato and cheese gooey center.. .....26\$

Cevaps – ground veal patties in a slightly spicy red sauce .....48\$

Macedonian meatballs with red onion sauce baked in the oven .....36\$

Meatballs stuffed with cheese .....16\$  
(12\$ without cheese in the middle)



Minced meat patties (pork&veal) in a goat cheese sauce with sesame seeds .....46\$

Schnitzel-roulade with bacon and swiss chard .....24\$

Steak Pizzaiola with capers .....43\$

Stuffed leek triangles with avgolemono sauce .....44\$

Swedish minced veal and caper burgers with herby and creamy wine sauce on top of greens .....40\$

**Rabbit/chicken/duck/turkey dishes**

Chicken liver in roasted red pepper spicy sauce .....36\$

Chicken and hoisin sauce burgers with pickled red onions in home-made butter buns .....30\$

Indian-style turkey burger patties (12x), with yellow curry mayonnaise aioli and Asian cabbage slaw.....58\$

Russian roulette roll – decorative chicken roll stuffed with mushroom-stuffed crepes .....28\$

Russian “sausage” with rolled marinated chicken schnitzels .....50\$

Tsukune – Japanese chicken skewers with a dipping sauce .....24\$

Chicken dressed in bacon .....	15\$
Chicken roulade with ham and spinach .....	18\$
(or roasted pepper and prosciutto .....	21\$)
Chicken roulade stuffed with minced meat, roasted red peppers and brie .....	30\$
Spanakopita-chicken meatballs with yoghurt dip .....	50\$
Turkey roulades with fontina cheese and sage .....	34\$

**Lamb dishes**

Lamb koftas with baba ganoush spread .....	26\$
Lamb meat-balls with cherry tomato and cheese stuffing .....	18\$

**Pork**

Asian pork meatballs with a dip .....	23\$
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Balkan-style skewer (pork filet and smoked sausage) .....	21\$
Crispy fried cabbage rolls with a savoury dip.....	24\$
Minced meat patties (pork&veal) in a goat cheese sauce with sesame seeds .....	46\$
Montenegro style rolled pork schnitzel stuffed with smoked prosciutto and cheese in a creamy-wine sauce .....	38\$
Mushroom-bacon sauce (for chicken roulade) .....	10\$
Pork belly skewers with green curry sauce, served on roasted asparagus and crispy Jasmine rice .....	36\$
Russian “sausage” with rolled marinated pork schnitzels .....	32\$

Scotch eggs (hardboiled eggs surrounded with a chorizo and pork layer with spices), served with pickled onions and curry-mayonnaise .....30\$

Smoked pork leg (bite-size pieces ideal for cocktail-style dinner), breaded in beer-type dough and served with a horseradish sauce .....30\$  
(you can add a side-dish of sauerkraut : additional 5\$)

Wiener Schnitzel (Vienna), topped with capers and Swiss cheese, with herby butter, served with dill sauce on top of bed of greens .....42\$

Wiener Schnitzel (Vienna) with sauce tartare .....31\$



**Sausage**

Chorizo sausage burgers with beans with sour cream dip and avocado .....21\$

Fritters with sauerkraut, sausage and potatoes, with mustard dip.....23\$

Savoy-cabbage and sausage “cake” (stuffed cabbage leaves shaped as a cake, to be cut and served in individual pieces) .....27\$  
Scotch eggs (see under “Pork”)

**Sea bites**

Bruschetta with roasted red pepper spread and garlic shrimp .....20\$

Cherry tomatoes stuffed with tuna spread .....13\$

Farro salad (spelt grain) with chorizo and calmar/squid (big portion, easily halved) .....	60\$
Salmon patties with horseradish dip .....	42\$
Shrimp sliders with wasabi mayo in home-made bun .....	30\$
Smoked salmon lollipops with cream cheese, mustard and capers on top of cucumber slices .....	45\$
Spicy Spanish devil eggs (with tuna and anchovies).....	22\$

### **Dips and spreads**

Arugola and fava bean spread for crostini .....	17\$
Artichoke-olive spread .....	13\$
Avocado-pea spread with whole wheat bread slices and omelette (to make appetizer sandwiches) .....	30\$
Bagna cauda, warm anchovy creamy dip from Piedmont, Italy, served with a generous selection of fresh vegetables and bread bites for dipping .....	43\$
Basque eggplant-anchovy dip .....	16\$
Crushed peas with smoky sesame dressing with hand made flaky pitas .....	18\$
Eggplant and bell pepper dip .....	21\$
(in edible bowl .....	24\$)
Hummus with savoy cabbage and sesame seed paste .....	13\$
Roasted garlic dip .....	9\$
Roasted vegetable hummus .....	14\$
(in edible bowl .....	17\$)

Slightly hot roasted pepper, feta cheese spread  
 .....20\$



Tahini spread .....10\$  
 (in edible bowl .....13.5\$)

Whipped feta spread with marinated cherry tomatoes & olives .....25\$

Yogurt, vegetable and herb dip .....15\$

### Salads and vegetable side-dishes

#### Veggie-burgers, fritters, latkes and patties

Baked cauliflower patties with yoghurt-sriracha dip .....19\$

Best veggie burger ! Comes with whole-whole oat-buns, pickled onions  
 and a sauce .....60\$/12 standard size burgers

Curried brown rice and zucchini fritters .....12\$

Corn fritters with sriracha, lime and beer .....13\$

Eggplant patties with pine nuts .....32\$

Fava bean-pea-haloumi cheese fritters with roasted cherry tomato-  
 olive relish .....32\$

Herb fritters (parsley, green onion and other herbs) with yogurt and  
 tahini dip .....15\$

Latkes with Brussels sprouts and yoghurt-Dijon sauce .....18\$

Quinoa and black olive patties with roasted pepper dip on bed of  
 greens (can be served as a complete vegetarian meal).....37\$

- Risotto-mushroom-mozzarella patties with marinara dip .....17\$
- Roasted Cauliflower-roasted pepper patties with sweet cabbage-rice side-dish .....27\$
- Spicy roasted cauliflower falafels with beetroot za'atar dip .....24\$
- Spinach balls .....12\$
- Zucchini patties with mashed cauliflower and millet side-dish .....34\$

**Grains and grain legumes**

Aromatic Moroccan lentils in tomato sauce and Moroccan lamb meatballs (or without – contact us for price without the meatballs) .....55\$

Avocado rice with shrimp (generous appetizer for 12 people).....60\$

Bake of beans and veggies with rice .....22\$

Oven baked large beans Eastern-European style (with sausages, bacon, roasted peppers and vegetables – can be a complete meal) .....28\$



Baked caprese frittata with quinoa .....29\$

Balkan-style fried beans .....12\$

Barley salad with peas, sugar snap peas and asparagus (generous appetizer for 12 people).....28\$

Brussel sprouts, chickpeas, pomegranate, chili salad with tahini-maple dressing (generous appetizer for 12 people).....35\$

Couscous alla carbonara with diced zucchini, curry and omelette...27\$

Cumin-spiced edamame salad .....22\$

Farro salad (spelt grain) with chorizo and calmar/squid (big portion, easily halved) .....60\$

Garlic and dill fava bean salad .....18\$

Israeli couscous salad (whole wheat pearl couscous) with roasted cherry tomatoes and olives, arugula, and few other things.....23\$



Israeli couscous with asparagus and peas .....36\$

Knodels with broccoli and rice .....23\$

Lemony chickpea salad with radishes, herbs, avocado and feta cheese (generous appetizer for 12 people) .....47\$

Mixed stewed cabbage, squash, beans and mushrooms with whole grain rice .....48\$

Peas, edamame and kale with rice side dish.....30\$

Roasted Brussel-sprouts with ham, bacon, on top of fluffy basmati rice .....36\$



Roasted corn and edamame stir fry with chili-coriander lime sauce with whole-wheat Israeli (pearl) couscous .....	29\$
Salmon salad with couscous, avocado and feta cheese .....	60\$
Shiitake and eggplant stir-fry with gingery-garlic sauce served on perfumed yellow jasmine rice .....	29\$
Spicy squash salad with lentils and goat cheese .....	50\$
Spicy stir-fried savoy cabbage and edamame with fresh mint .....	15\$
Stewed fava beans and tomatoes .....	30\$
Stewed green veggies (peas, edamame, green beans, spinach) with millet seeds and pieces of pancetta (or without: less 2\$).....	23\$
Swiss-chard with beans, carrots and celery (Verdure con Faggioli).....	22\$

**Other casseroles, baked items and salads**

Beet and turnip gratin with thyme and shallots (no cream) .....	23\$
Beet salad with onions, pickles, mustard, almonds and sesame seeds .....	31\$
Broccoli bites baked in the oven .....	28\$
Broccoli squares with feta cheese and chilies .....	16\$
Caramelized vegetables with Dijon butter (carrots, fennel, beets)..	23\$
Cauliflower mashed potato with swiss-chard (generous appetizer for 12 people) .....	29\$
Creamed spinach and parsnips (no cream, made with milk) .....	24\$
Eggplant caponata (stewed eggplants and vegetables with herbs, olives and capers) .....	31\$

Escalivada catalana (veggies stew) .....24\$

Garlic butter roasted mushrooms .....15.5\$

Gratin with kohlrabi, potatoes and mixed mushrooms and bacon .28\$

Grilled eggplant and spinach salad with sundried tomatoes and tahini dressing .....36\$

Grilled eggplant caprese (eggplants, tomatoes, mozzarella, prosciutto, basil) (generous appetizer for 12 people) .....52\$

Hunter's pickled salad with red peppers .....9\$

Japanese style swiss chard salad with sesame .....12\$



Manchurian mushrooms (battered and fried mushrooms in sweet-sour garlic sauce – Indian/Chinese fusion) .....24\$

Mushrooms and Cipollini onions with white-wine-garlic-butter sauce .....30\$

Mushrooms stuffed with chorizo and manchego cheese .....30\$

Parmigiana with grilled eggplants, mozzarella, fontina, tomatoes and olives .....60\$

Pepper and caper tapas .....21\$



Red-beet and horseradish salad .....8\$

Roasted beet salad with blue cheese and maple-balsamic reduction .....32\$

Roasted beets, goat and cream cheese stacked salad with pistachios .....36\$

Roasted Brussel-sprouts with sausage and cumin .....26\$

Roasted eggplant and pepper salad .....18\$

Roasted eggplant with relish of roasted peppers and herbs (option to serve it on top of polenta slices for an ideal appetizer) .....17\$ (+7\$)

Roasted green beans with pancetta (or without) and herbs .....28\$

Roasted squash with red onions and tahini sauce .....21\$

Sauteed radishes and sugar snap peas with dill .....20\$

Sauteed shredded Brussels sprouts with herbs and crispy shallots (generous appetizer for 12 people) .....36\$

Savory Dutch baby with roasted broccoli.....25\$

Sugar snap peas and oyster mushrooms in sherried cream (or Milk if preferred) .....30\$

Zucchini rolls with cheese and olives .....10\$

**Gourmet mini-cupcakes (ideal for corporate parties and cocktail parties)**

Beef chili and cheese mini cupcakes in roasted potato cups ..... 2.25\$/mini cupcake

Lamb mini-cupcake with beet-mashed potato frosting (made with QC-lamb) .....2.0\$/mini cupcake



Salmon mini cupcake with dill-mashed potato frosting .....2.75\$/mini cupcake

Zucchini-pea-cheese mini cupcakes with ricotta-basil frosting .....1.25\$/mini cupcake

**Dairy-, egg- and meat-free suggestions ideal for lent**

Pastries and pies or stuffed pastries

Baguette .....3.5\$  
 Focaccia with olive tapenade.....20\$  
 Sesame sticks .....7\$  
 Savoury pie (Soparnik) from Croatian coast, stuffed with swiss chard and bacon .....40\$

Dips and spreads

Artichoke-olive spread .....13\$  
 Basque eggplant-anchovy dip .....16\$  
 Eggplant and bell pepper dip .....21\$  
 (in edible bowl .....24\$)  
 Hummus with savoy cabbage and sesame seed paste .....13\$  
 Roasted garlic dip .....9\$

Roasted vegetable hummus .....	14\$
(in edible bowl .....	17\$)

#### Sea bites

Drunken calmar rings on bed of potatoes from the oven (this dish is best served right upon delivery) .....	33\$
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#### Salads and vegetable side dishes

Caponata (eggplant, olive, capers.....)	33\$
Curried brown rice and zucchini fritters .....	12\$
Balkan-style fried beans .....	12\$
Corn fritters with sriracha, lime and beer .....	13\$
Cumin-spiced edamame salad .....	22\$
Hunter's pickled salad with red peppers .....	9\$
Israeli couscous salad (whole wheat pearl couscous) with roasted cherry tomatoes and olives, arugula, and few other things.....	23\$
Japanese style swiss chard salad with sesame .....	12\$
Manchurian mushrooms (battered and fried mushrooms in sweet-sour garlic sauce – Indian/Chinese fusion) .....	24\$
Pepper and caper tapas .....	21\$
Red-beet and horseradish salad .....	8\$
Roasted corn and edamame stir fry with chili-coriander lime sauce with whole-wheat Israeli (pearl) couscous .....	29\$
Roasted eggplant and pepper salad .....	18\$
Roasted eggplant with relish of roasted peppers and herbs (option to serve it on top of polenta slices for an ideal appetizer) .....	17\$ (+7\$)
Shiitake and eggplant stir-fry with gingery-garlic sauce served on perfumed yellow jasmine rice .....	29\$
Spicy roasted cauliflower falafels with beetroot za'atar dip .....	24\$