

Every morning, fresh fish and seafood arrive from local fishermen, prepared with care to preserve their pure and natural taste of the sea.

Each dish follows its own slow and thoughtful process — cooked, finished, and served at the right moment, allowing every flavor to be enjoyed at its best.

Please inform our staff of any allergies or dietary requirements before ordering.

STARTUESE

STARTERS

Supë peshku <i>Peshku i ditës</i>	Fish Soup <i>Catch of the day</i>	400 ALL
Supë brokoli me stracciatella	Broccoli Soup with Stracciatella	500 ALL
Kroketë peshku <i>Me salcë rozë pikante</i>	Fish Croquette <i>With spicy pink sauce</i>	650 ALL
Brusketa klasike <i>Domate dhe djathë</i>	Classic Bruschetta <i>Tomato and cheese</i>	350 ALL
Brusketa me Acuge <i>Pesto borziloku të freskët dhe pomodori secchi</i>	Bruschetta with Anchovies <i>Fresh basil pesto and sun-dried tomatoes</i>	500 ALL
Brusketa Marina me salmon të tymosur, cipollino, gjalpë	Marina Bruschetta with smoked salmon, cipollino, butter	600 ALL

SALLATA | SALADS

Marina

*Peshk i regjur, baby spinach,
sallatë jeshile, mollë, finok*

Marina

*Cured fish, baby spinach,
green salad, apple and fennel*

600 ALL

Çezar me karkalec thellësie

*Sallatë jeshile, iceberg, parmigiano,
bukë e thekur, misër, pomodorini,
salcë klasike*

Caesar with deep-sea shrimp

*Green salad, iceberg, parmigiano,
toasted bread, corn, cherry toma-
toes, classic dressing*

650 ALL

Nizarda

*Fileto toni, vezë, patate, bishtaja,
pomodori, ullinj dhe sallatë jeshile*

Nicoise

*Tuna fillet, eggs, potatoes, green
beans, cherry tomatoes, olives and
green salad*

600 ALL

E ëmbël

*Sallatë jeshile, rukola, fruta të thata &
të ëmbla, grana padano, e marinuar
me salcën e shefit*

Sweet

*Green salad, arugula, dried and
sweet fruits, grana Padano,
marinated with chefs special sauce*

500 ALL

ANTIPASTA TË FTOHTA

COLD APPETIZERS

Miksi i marinuar (2 persona) <i>Karkalec, oktapod, acuge, salmon gravlax, sallatë e ftohtë me kallamarë & karkalec</i>	Marinated Raw Mix (2 people) <i>Shrimp, octopus, anchovy, salmon gravlax, cold salad with calamari & shrimp</i>	1600 ALL
Antipaste e ftohtë (2 - 3 persona) <i>Karkalec, oktapod, acuge, salmon gravlax, karpacio levreku, sallatë e ftohtë me kallamarë & karkalec</i>	Cold Appetizer (2-3 people) <i>Shrimp, octopus, anchovy, salmon gravlax, sea bass carpaccio, cold salad with calamari & shrimp</i>	2500 ALL
Antipaste e ftohtë (3 - 4 persona) <i>Karkalec, oktapod, acuge, salmon, karpacio levreku, sallatë e ftohtë me kallamarë & karkalec, ostrike</i>	Cold Appetizer (3-4 people) <i>Shrimp, octopus, anchovy, salmon, sea bass carpaccio, cold salad with calamari & shrimp, oyster</i>	3500 ALL
Sallatë e ftohtë deti <i>Kallamarë & karkalec</i>	Cold Seafood Salad <i>Calamari & shrimp</i>	1000 ALL
Oktapod i marinuar	Marinated Octopus	1150 ALL
Salmon gravlax	Salmon Gravlax	1390 ALL
Tartar levreku <i>Pure avokado, frut pasion, lime</i>	Sea Bass Tartare <i>Avocado purée, passion fruit, lime</i>	1300 ALL
Skampi i marinuar	Marinated Scampi	1500 ALL
Acuge të marinuara	Marinated Anchovies	900 ALL

ANTIPASTA TË NGROHTA

WARM APPETIZERS

Karkalec Saganaki

Shrimp Saganaki

1100 ALL

Friturë mikse

Mixed Fried Seafood

1300 ALL

Karkalec, kallamarë, qofte gaforre

Shrimp, calamari, crab meatballs

Karkalec tempura

Shrimp tempura

1300 ALL

Miks fruta deti në tavë

Seafood Mix in Casserole

1200 ALL

Me salcë roze, e gatuar në furrë

With pink sauce, cooked in the oven

Kallamarë friturë

Fried Calamari

1100 ALL

Oktapod Zgare

Grill octopus

1200 ALL

Me krem bizelesh, stracciatella

With cream of pea soup, stracciatella

Midhje

Mussels

600 ALL

*Sote ose me salcë të kuqe,
serviren sipas sezonit*

*Sautéed or with red sauce,
seasonal*

PASTA

Ravioli me bazë deti
Salcë karkaleci

Gnocchi me krem brokoli,
stracciatella, salmon të
regjur

Linguine fruta deti

Tagliatelle me karkalec
dhe caviar
Pastë e freskët

Pakeri me karkalec të egër
*Pastë e freskët, karkalec i egër,
borzilok i freskët*

Pakeri me aragostë
ose astice
(2 - 3 persona)

RIZOTO

Rizoto me skampi
dhe asparag
Philadelphia & salcë karkaleci

Rizoto me fruta deti

Rizoto me kungull të verdhë,
karkalec & stracciatella

PASTA

Seafood Ravioli
With shrimp sauce

Gnocchi with Broccoli
Cream, Stracciatella,
Cured Salmon

Linguine with Seafood

Tagliatelle with shrimp
and caviar
Fresh pasta

Paccheri with Wild Shrimp
*Fresh pasta, wild shrimp,
fresh basil*

Paccheri with Lobster
or Langoustine
(2-3 people)

RISOTTO

Risotto with Scampi
and Asparagus
Philadelphia & shrimp sauce

Seafood Risotto

Risotto with Yellow Pumpkin,
Shrimp & Stracciatella

1100 ALL

1000 ALL

900 ALL

1000 ALL

1500 ALL

6000 ALL

1200 ALL

1000 ALL

1200 ALL

PESHK NGA DETI

SEA FISH

Fileto levreku e shoqëruar
me salcë mango
Brokoli dhe lulëlakër

Sea Bass Fillet
with Mango Sauce
Broccoli and cauliflower

1500 ALL

Fileto koce
me rrënjë selinoje
Pure karrote dhe xhinxher

Sea Bream Fillet
with Celery Root
Carrot and ginger puree

1400 ALL

Fileto Toni
*Me pure patatesh të ëmbël,
salcë teriyaki dhe asparag*

Tuna Fillet
*With sweet potato purée,
teriyaki sauce, and asparagus*

1600 ALL

Fileto salmoni me salcë
portokalli & spinaq sote

Salmon Fillet with Orange
Sauce & Sautéed Spinach

1500 ALL

Miks peshku (friturë)
I përzgjedhur nga Vellipoja

Mixed Fried Fish
Selected from Adriatic sea

1950 ALL

Levrek
I shoqëruar me perime zgate

Sea Bass
Served with grilled vegetables

1200 ALL

Kocë
I shoqëruar me perime zgate

Sea Bream
Served with grilled vegetables

1100 ALL

Merluc II (friturë)

Fried Hake II

800 ALL

Barbun II (friturë)

Fried Red Mullet II

900 ALL

PESHK
TRADICIONAL
NGA LIQENI

Tavë krapi sipas traditës

TRADITIONAL
LAKE FISH

Traditional Baked Carp

1300 ALL

NGA
EKZPOZITORI

FROM THE
DISPLAY

cmimi per 100 gr
price per 100 gr

Levrek

Seabass

550 ALL

Gjel

Red Grunard

550 ALL

Romb

The Brill
(Scophthalmus rhombus)

550 ALL

Kocë

Gilt Head Bream

550 ALL

San Pietro / Kovac

John Dory (st Pierre)

550 ALL

Fagri

Fagri

550 ALL

Karkalec Tigër

Tiger Prawns

550 ALL

Arragostë

Lobster

1300 ALL

Karkalec Viola

Violet Prawn

800 ALL