HELIOS
GASTRONOMI

MENU

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APPETIZERS

Fries	**170 Lekë**
Tzaziki	**170 Lekë**
Baked White Cheese with Peppers, Tomatoes & Oregano	**230 Lekë**
Baked Kachkaval Cheese with Peppers, Tomatoes & Oregano	**330 Lekë**
Mixed Cheeses (gorgonzola, hemental, spicy parmesan accompanied by forest fruit jam)	**450 Lekë**
Mixed Ham Slices (raw ham, Naples, Spanish, Milan, accompanied by arugula and cherry tomatoes)	**650 Lekë**
Breadsticks with Raw Ham, Parmesan & Cherry Tomatoes	**800 Lekë**

SOUPS

Tomato Cream Soup	**230 Lekë**
Cream of Vegetables	**250 Lekë**
Chicken Cream Soup	**270 Lekë**
Broccoli Cream	**290 Lekë**

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SALADS

Salad with Boiled Vegetables (potatoes, broccoli, carrots, beets with balsamic vinegar sauce)	**200 Lekë**
Salad with Olives, Oranges & Onions	**270 Lekë**
Marinated Grilled Vegetable Salad	**290 Lekë**
Green Salad with Tuna & Olives	**300 Lekë**
Rustic Salad (tomatoes, cucumbers, vegetables, olives, white cheese, peppers)	**300 Lekë**
Tomato, Mozzarella & Basil Salad	**320 Lekë**
Caesar Salad (green salad, corn, toast, pancetta, chicken fillet, olives, white sauce)	**370 Lekë**
Arugula & Parmesan Salad	**390 Lekë**
Spicy Mexican Salad (white beans, corn, chickpeas, chili, brown rice)	**390 Lekë**
Quinoa Salad with Pickled Vegetables	**390 Lekë**
Couscous Salad with Tuna & Corn	**390 Lekë**
Green Salad, Arugula, Iceberg & Grana (accompanied by pomegranate sauce)	**450 Lekë**
Helios Salad (arugula, vegetables, kiwi, avocado, cherry tomatoes, parmesan, hard-boiled egg with white cream sauce)	**470 Lekë**
Quinoa Salad (quinoa, spinach, strawberries, avocados, beets, green apples)	**570 Lekë**

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PASTA

FRESH HOMEMADE PASTA

Spaghetti with Garlic, Chili & Parmesan	**320 Lekë**
Spaghetti Neapolitan Style	**320 Lekë**
Spaghetti with Sour Cream & Porcini Mushrooms	**380 Lekë**
Risotto with Vegetables & Pesto Cream	**310 Lekë**
Risotto with Chicken & Curry Pepper	**370 Lekë**
Risotto with Zucchini & Shrimps	**500 Lekë**
Rigatoni with Mushrooms, Bacon & Sour Cream	**360 Lekë**
Rigatoni with Pesto, Sour Cream & Parmesan	**360 Lekë**
Rigatoni with Peppers, Chicken & Curry	**370 Lekë**
Tagliatelli with Sour Cream & Truffle	**370 Lekë**
Tagliatelli with Homemade Chicken Sausages	**380 Lekë**
Tagliatelli with Zucchini, Shrimps & Fresh Tomatoes	**500 Lekë**
Crepes with Sautéed Vegetables & Parmesan	**370 Lekë**
Crepes with Spinach & Ricotta	**380 Lekë**
Lasagna with Vegetables	**370 Lekë**
Lasagna Bolognese	**400 Lekë**

THE PAIRING OF SAUCES IS MADE IN ALL TYPES OF PASTA AND RISOTTO

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MEAT

ON THE GRILL

Spicy Chicken Wings	230 Lekë
Pig Steak	300 Lekë
Homemade Chicken Sausages	310 Lekë
Grilled Chicken Breast	310 Lekë
Shish Kebab Mix	310 Lekë
Golden Chicken Breast	350 Lekë
Homemade Grilled Meatballs	450 Lekë
Grilled Beef	650 Lekë
Beef Steak	750 Lekë
Skewers with Shrimp & Octopus	770 Lekë
Beef Tagliata (for 2 people) (accompanied by arugula, balsamic vinegar and parmesan)	1630 Lekë
Chateaubriand (for 2 people)	1830 Lekë
*Side Dishes: baked potatoes, grilled vegetables, boiled vegetables, baked polenta	100 Lekë

MEAT

ACCOMPANIED WITH RESPECTIVE SAUCES

Piglet Fillet truffle cream, pizzaiola, cream cheese, gorgonzola cream, porcini mushroom cream	370 Lekë
Chicken Breast curry peppers, porcini mushroom cream, truffle cream, gorgonzola cream	390 Lekë
Beef Escalope truffle cream, pizzaiola, sauté with cherry tomatoes and capri	800 Lekë

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FAMILY BAKED DISHES WITH MIXED MEAT

Fresh Baked Chicken Accompanied by baked potatoes, baked rice, jufka, baked polenta	**1380 Lekë**
Suckling Pig Steak, Chicken Wings, Grilled Meatballs, Grilled Chicken Fillets Accompanied by baked potatoes, baked rice, jufka, boiled vegetables, baked polenta	**1580 Lekë**

TRADITIONAL

Beef with Roshnica	**470 Lekë**
Beef with Narden	**510 Lekë**
Lamb of Përmeti	**770 Lekë**
Lamb Elbasani-style	**790 Lekë**
Chicken Casserole with Polenta & Garlic (for 4 people)	**1270 Lekë**
Chicken with Traditional Porridge Mixed with Chicken Entrails (for 4 people)	**1370 Lekë**
Chicken Casserole with Walnuts (serves 4)	**1570 Lekë**

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PIZZA

Flat Bread with Oregano	120 Lekë
Flat Bread with Cheese (white cheese, olive oil, oregano)	160 Lekë
Pizza Margarita (sauce, mozzarella)	330 Lekë
Pizza with Salami (sauce, mozzarella, Milanese salami)	370 Lekë
Pizza with Ham (sauce, mozzarella, ham)	370 Lekë
Pizza with Ham & Salami (sauce, mozzarella, ham, salami)	420 Lekë
Pizza Diavola (sauce, mozzarella, spicy salami)	420 Lekë
Pizza Rexhina (sauce, mozzarella, ham, mushrooms)	420 Lekë
Pizza with 4 Cheeses (gorgonzola, parmesan, mozzarella, white cheese)	430 Lekë
Pizza Tonno (sauce, mozzarella, tuna, olives)	470 Lekë
Pizza 4 Seasons (sauce, mozzarella, ham, salami, mushrooms, tuna)	470 Lekë
Pizza Capricious (sauce, mozzarella, ham, salami, mushrooms, olives)	470 Lekë
Pizza Marcela (spicy salami, mozzarella, rosemary, cherry tomatoes)	470 Lekë
Pizza Primavera (arugula, parmesan, cherry tomatoes)	430 Lekë
Pizza Teresa (tuna, corn, cherry tomatoes)	530 Lekë
Pizza Bion (truffle, spicy salami, mushrooms, mozzarella, cherry tomatoes)	630 Lekë
Pizza Helios (arugula, truffle, tomatoes, balsamic vinegar)	670 Lekë

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DESSERTS

Tres Leches Cake	**150 Lekë**
Tart with Chocolate & Nuts	**150 Lekë**
Fresh Fruit Tart	**150 Lekë**
English Zuppa	**170 Lekë**
Cheesecake	**190 Lekë**
Fine Tart with Apples and Caramel (Preparation time 25-30 minutes)	**290 Lekë**
Soufflé with Chocolate and Ice Cream (Preparation time 25-30 minutes)	**390 Lekë**
Mini Pastries Mix (4 fruit tartlets, 4 profiteroles and chocolate, 4 coconut croquettes)	**490 Lekë**

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