



MENU



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 [helios_gastronomi](https://www.instagram.com/helios_gastronomi)  Helios Gastronomi

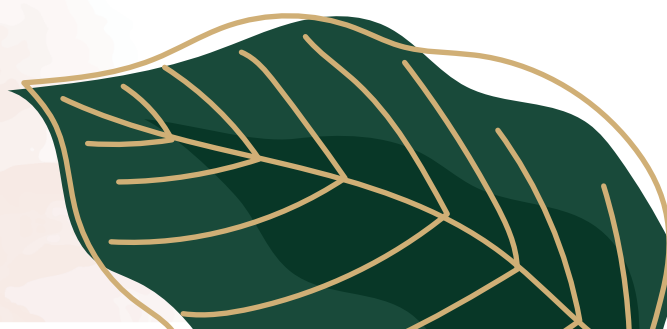


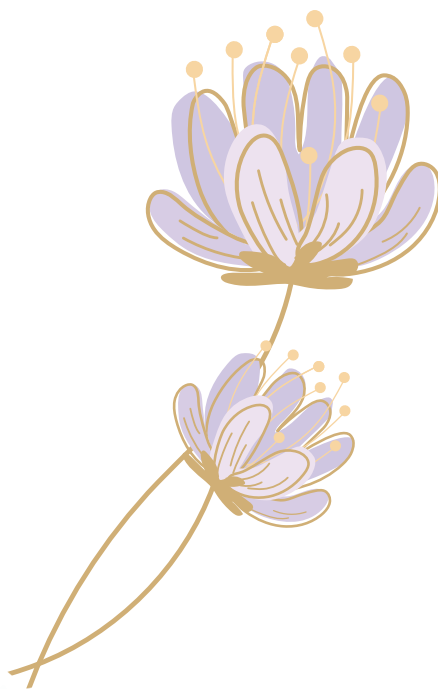
APPETIZERS

Oven Baked Cornbread with Cottage Cheese	200Lekë
Fries	200Lekë
Homemade Baked Bread with Ricotta & Gouda Cheese	250Lekë
Tzaziki	250Lekë
Baked White Cheese with Peppers, Tomatoes & Oregano	350Lekë
Baked Kachkaval Cheese with Peppers, Tomatoes & Oregano	450Lekë
Mixed Ham Slices (raw ham, Naples, Spanish, Milan accompanied by arugula and pomodorini)	600Lekë
Mixed Cheeses (gorgonzola, hemental, grana, spicy parmesan accompanied by forest fruit jam)	700Lekë

SOUPS

Vegetables Cream Soup	300Lekë
Chicken Cream Soup	350Lekë
Broccoli Cream Soup	350Lekë







SALADS

Salad with Boiled Vegetables

(seasonal vegetables accompanied by aceto balsamic sauce)

250 Lekë

Marinated Grilled Vegetable Salad

350 Lekë

Green Salad with Tuna & Olives

370 Lekë

Tomatoe, Mozzarella & Basil Salad

350 Lekë

Rustic Salad

(tomatoes, cucumbers, greens, olives, white cheese, peppers)

350 Lekë

Caesar Salad

(green salad, corn, toast, pancetta, chicken fillet, olives, caesar sauce)

450 Lekë

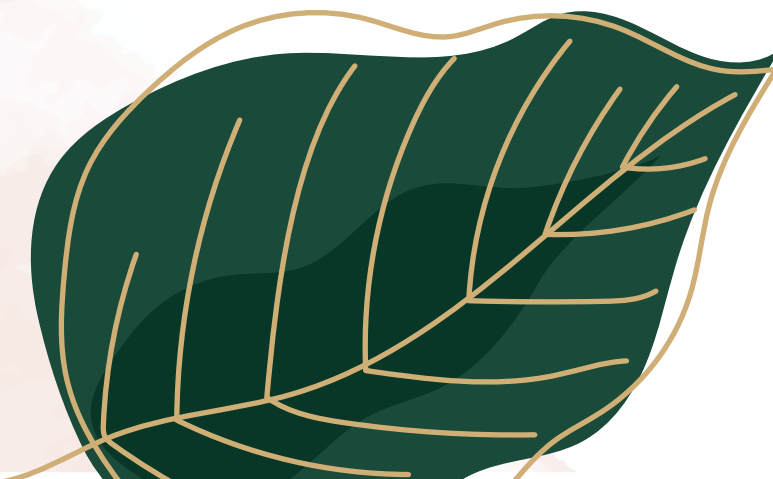
Arugula & Parmesan Salad

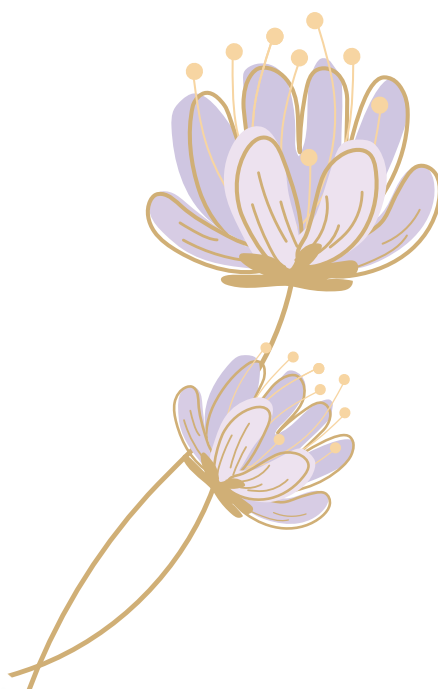
450 Lekë

Helios Salad

(arugula, greens, kiwi, avocado, pomodorini, grana, hard-boiled egg with white cream sauce)

550 Lekë



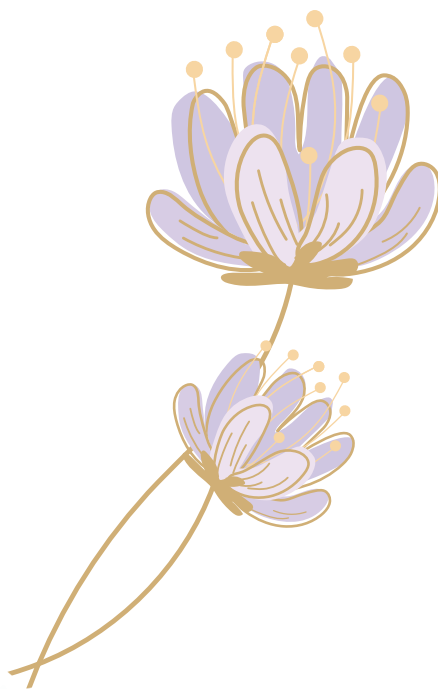


 PASTA
FRESH HOMEMADE PASTA

Spaghetti with Garlic, Chili & Grana	400Lekë
Spaghetti Neapolitan Style	400Lekë
Spaghetti with Panna & Porcini Cream	450Lekë
Spaghetti Bolognese	500Lekë
Risotto with Vegetables & Pesto Cream	450Lekë
Risotto with Chicken and Curry Pepper	500Lekë
Risotto with Zucchini & Shrimps	580Lekë
Rigatoni with Mushrooms, Bacon & Sour Cream	450Lekë
Rigatoni with Peppers, Chicken & Curry	450Lekë
Rigatoni with Pesto, Sour Cream & Grana	450Lekë
Tagliatelle with Sour Cream & Truffle Cream	450Lekë
Tagliatelle with Homemade Chicken Sausages	500Lekë
Tagliatelle with Zucchini, Shrimps & Fresh Tomatoes	600Lekë
Lasagna Bolognese	500Lekë

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







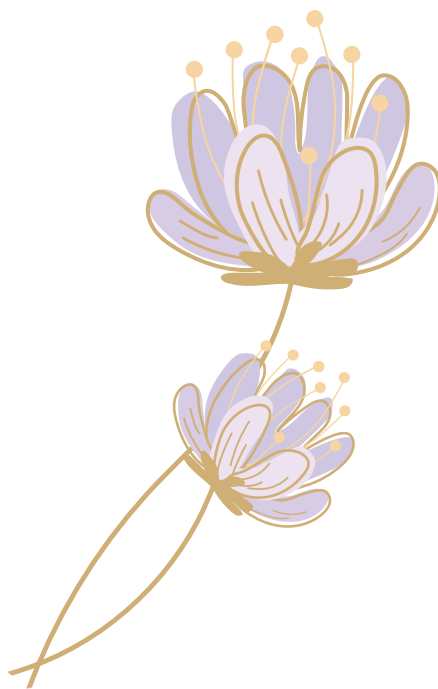
MEAT

ON THE GRILL



Spicy Chicken Wings	350 Lekë
Beef Steak	400 Lekë
Homemade Chicken Sausages	450 Lekë
Grilled Chicken Breast	400 Lekë
Shish Kebab Mix	400 Lekë
Homemade Grilled Meatballs	550 Lekë
Grilled Beef Steak (180gr)	900 Lekë
Beef Steak (280gr)	1200 Lekë
Beef Tagliata (accompanied by arugula, balsamiic vinegar & grana)	1800 Lekë
Chateaubriand (for 2 people)	2000 Lekë
Mix Meat (for 2 people) (chicken shish, beef shish, smoked chicken breast, homemade sausages, vegetable shish, homemade bread with ricotta and gouda, accompanied by Barbeque sauce and Helios sauce)	2500 Lekë
Beef Taghliata (for 2 people) (accompanied by mozzarella and tomatoes, homemade bread with ricotta and gouda and Helios and Barbeque sauce)	3500 Lekë
*Side Dishes: baked potatoes, grilled vegetables, boiled vegetables, baked polenta	150 Lekë







MEAT

ACCOMPANIED WITH RESPECTIVE SAUCES

Piglet Fillet

truffle cream // pizzaiola // cream cheese // gorgonzola cream // porcini cream

500 Lekë

Chicken Breast

curry peppers // porcini cream // truffle cream // gorgonzola cream

550 Lekë

Beef Escalope

truffle cream // pizzaiola // sauté with cherry tomatoes

950 Lekë



FAMILY BAKED DISHES WITH MIXED MEAT

Fresh Baked Chicken

accompanied with baked potatoes // baked rice // jufka // baked polenta

2000 Lekë

Suckling Pig Steak, Chicken Wings, Grilled Meatballs, Grilled Chicken Fillets **2200 Lekë**

accompanied with baked potatoes // baked rice // jufka // boiled vegetables // baked polenta



TRADITIONAL

Beef with Roshnica

600 Lekë

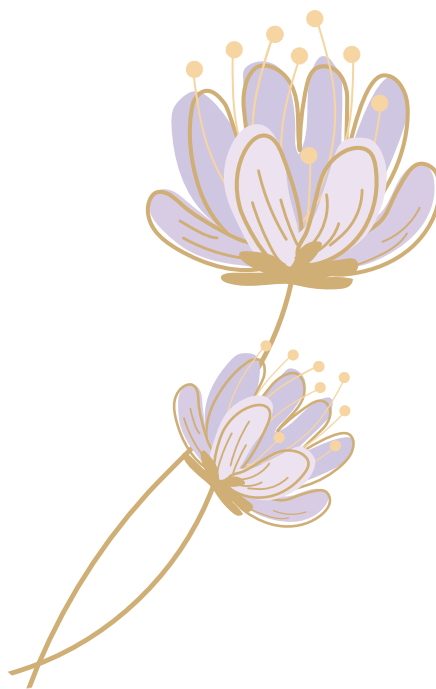
Lamb Elbasan-Style

1350 Lekë

Chicken with Porridge and Garlic in Casserole (for 4 people)

2000 Lekë







PIZZA



Flat Bread with Oregano

200 Lekë

Flat Bread with Cheese

(white cheese, olive oil, oregano)

250 Lekë

Pizza Margarita

(sauce, mozzarella)

350 Lekë

Pizza with Salami

(sauce, mozzarella, Milanese salami)

450 Lekë

Pizza with Ham

(sauce, mozzarella, ham)

450 Lekë

Pizza with Ham & Salami

(sauce, mozzarella, ham, salami)

500 Lekë

Pizza Diavola

(sauce, mozzarella, spicy salami)

500 Lekë

Pizza Rexhina

(sauce, mozzarella, ham, mushrooms)

500 Lekë

Pizza with 4 Cheeses

(gorgonzola, grana, mozzarella, white cheese)

500 Lekë

Pizza Tonno

(sauce, mozzarella, tuna, olives)

550 Lekë

Pizza 4 Seasons

(sauce, mozzarella, ham, salami, mushrooms, tuna)

550 Lekë

Pizza Capricious

(sauce, mozzarella, ham, salami, mushrooms, olives)

550 Lekë

Pizza Marcela

(spicy salami, rosemary, cherry tomatoes)

550 Lekë

Pizza Primavera

(arugula, grana, cherry tomatoes)

550 Lekë

Pizza Tereza

(tuna, corn, cherry tomatoes)

600 Lekë

Pizza Bion

(truffle, spicy salami, mushrooms, mozzarella, cherry tomatoes)

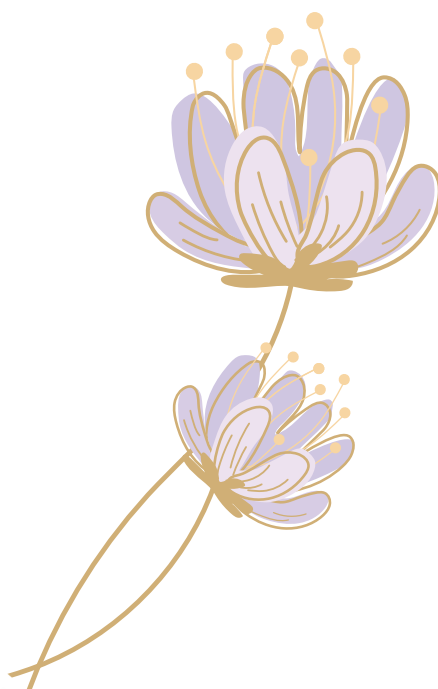
700 Lekë

Pizza Helios

(arugula, truffle, speck, cherry tomatoes, balsamic vinegar)

750 Lekë







DESSERTS

Homemade Custard	200Lekë
Tart with Chocolate & Nuts	200Lekë
Tart with Fresh Fruits	200Lekë
Tres Leches Cake	200Lekë
English Zuppa	230Lekë
Cheesecake	250Lekë
Fine Tart with Apples & Caramel (Preparation time 25-30 minutes)	300Lekë
Soufflé with Chocolate & Ice Cream (Preparation time 25-30 minutes)	450Lekë
Mini Pastries Mix (4 fruit tartlets, 4 profiteroles with chocolate, 4 coconut croquettes, fruits, ice cream)	600Lekë



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