



Menu

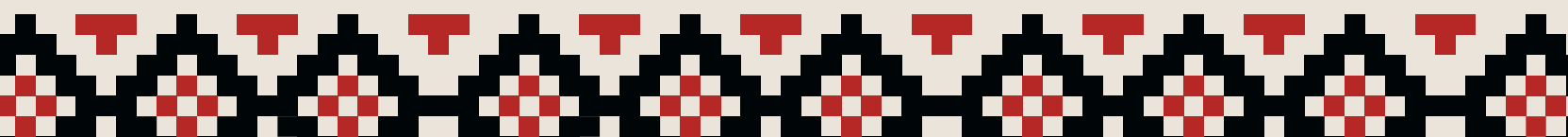


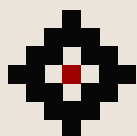
HELIOS GASTRO TRADITIONAL

Mediterranean Cuisine with a
Moderated Albanian Taste

THE PHILOSOPHY OF HELIOS

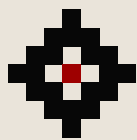
“Helios Gastro Traditional” embodies the Mediterranean spirit and the love for authenticity. It is a place to share food, enjoy the aroma of the grill, and gather around the table in conversation.





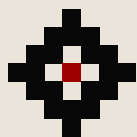
ANTIPASTI & SALADS

Mediterranean Bruschetta – with tomatoes & mozzarella	200 ALL
Cornbread in brine.	200 ALL
White Cheese with olive oil & roasted peppers in clay pot	300 ALL
Kashkaval Cheese with olive oil & roasted peppers in clay pot	400 ALL
Tzatziki	200 ALL
Peppers with Cream	250 ALL
Homemade Pie	200 ALL
Clay Pot Casserole	450 ALL
Grilled Vegetables (zucchini, eggplant, onion, peppers, carrots)	300 ALL
French Fries.	200 ALL
Helios Salad (Lettuce, arugula, radicchio, avocado, cherry tomatoes, parmesan, walnuts, apple, served with honey balsamic dressing)	550 ALL
Village Salad (Tomatoes, cucumber, peppers, olives, white cheese)	350 ALL
Caesar Salad (green salad, chicken, corn, toasted bread, pancetta and Caesar dressing)	450 ALL
Arugula Salad with Parmigiano and Cherry Tomatoes	450 ALL
HOT MIXED ANTIPASTO “HELIOS” (For 2 People) (Homemade pie, chicken wings, homemade sausage, fërgesë, white cheese and kashkaval, served with tzatziki sauce and Helios sauce)	1000 ALL
COLD MIXED ANTIPASTO “HELIOS” (For 2 People) (Cornbread in brine, assorted cheeses and cured meats, pickles, grilled vegetables, olives, ricotta with peppers, bruschetta with olive pâté and cherry tomatoes, marinated beetroot)	1150 ALL



HOUSE SOUPS

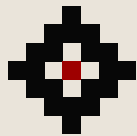
Broccoli Soup (Served with warm homemade bread)	350 ALL
Chicken Cream Soup (Served with warm homemade bread)	350 ALL
Lentil & Vegetable Soup (A healthy alternative, served with warm homemade bread)	300 ALL



TRADITIONAL ALBANIAN GRILL

Grilled Chicken Fillet with Lemon & Rosemary	600 ALL
Chicken Escalope with Sauce (of your choice)	650 ALL
"Helios" Beef Steak (Grilled with salt & spices)	1250 ALL
Pork Steak (Grilled with salt & spices)	600 ALL
Beef Chop (Grilled with salt & spices)	1350 ALL
Beef Tagliata (for 2 people) (Served with arugula, balsamic vinegar and grana cheese)	1900 ALL
Artisanal Chicken Sausages (Served with mashed potatoes)	400 ALL
Mixed Skewers (chicken and pork) with vegetables (With honey & mustard glaze)	450 ALL
Homemade Sausage (Grilled & served with country bread)	700 ALL
Grilled Lamb Chops (With salt and spices)	1300 ALL
Traditional Grilled Meatballs (With organic spices & yogurt sauce)	600 ALL
Meatballs baked in sauce and spices in clay pot (served with bruschetta bread)	650 ALL
Mixed Grilled Meats (for 2 people) (Beef Steak, Chicken Fillet, Lamb Chops, Meatballs)	2200 ALL

Side dishes: Potatoes, Grilled Vegetables, Boiled Vegetables, Rice, Mashed Potatoes



PASTA MENU HELIOS GASTRO

Classic & Traditional Mediterranean

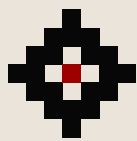
HOUSE CLASSICS

Tagliatelle with truffle cream, parmesan & walnuts (Pasta with truffle cream, thyme and parmesan)	450 ALL
Linguine with zucchini, shrimp and tomatoes (Fresh zucchini, delicate shrimp and juicy tomatoes)	600 ALL
Tagliatelle with Homemade Chicken Sausage (Fresh tagliatelle served with artisanal chicken sausage)	500 ALL
Spaghetti Aglio, Olio e Pepperoncini (Spaghetti prepared with garlic, chili pepper, Grana cheese and olive oil)	400 ALL
Spaghetti "Pomodoro e Basilico" (Spaghetti with homemade tomato sauce, fresh basil and olive oil)	400 ALL
Rigatoni with Cheese Cream (Rigatoni with mixed cheese cream)	450 ALL
Risotto with Chicken and Curry Pepper (Creamy risotto with chicken pieces and a light curry flavor)	500 ALL
Risotto with Zucchini and Shrimp (Creamy risotto with fresh zucchini and flavored shrimp)	600 ALL
Risotto with Vegetables, Pesto Cream and Chicken Pieces (Creamy risotto with fresh vegetables, aromatic pesto cream and tender chicken pieces)	500 ALL



TRADITIONAL HELIOS

Dibra Jufka with Fresh Chicken (for 2 people) (Jufka pasta cooked with chicken and flavored butter)	1000 ALL
Elbasan Baked Yogurt (Tavë Kosi) with Lamb (Tender lamb baked with yogurt, butter and egg – a timeless Albanian classic)	1450 ALL
Beef with Roshnica (traditional Albanian handmade pasta pearls with meat)	600 ALL
Oven-Baked Lamb with Pilaf/Potatoes in Clay Pot (Slow-roasted tender lamb with traditional spices and natural juices, served with pilaf or potatoes – authentic Albanian taste)	1500 ALL
Traditional Albanian Family Platter (3–4 people) (Pork steak, chicken wings, grilled meatballs, grilled chicken fillet, served with baked potatoes / baked rice / jufka / boiled vegetables)	2300 ALL
Family Tray with Fresh Chicken served with Dibra Jufka / Rice / Baked Potatoes (3–4 people) (Fresh chicken cooked and served with Dibra jufka, rice or baked potatoes, finished with aromatic butter)	2000 ALL



BRUNCH MENU

Whole Wheat Avocado Toast

(Whole wheat toast, avocado, sunny-side egg, tomato, Philadelphia cream cheese, served with arugula salad). **480 ALL**

Avocado & Salmon Toast

(Whole wheat toast, avocado, sunny-side egg, tomato, Philadelphia cream cheese, salmon, served with arugula salad). **550 ALL**

Classic Omelette

(Eggs, white cheese, cucumber and tomato). **250 ALL**

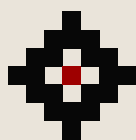
Omelette with artisanal sausage

(Eggs, white cheese, tomato, cucumber, homemade sausage). **450 ALL**

Yogurt with berries, honey, walnuts and oats. **400 ALL**

Pancakes with Nutella & Fresh Fruit. **350 ALL**

Pancakes with Pistachio Cream & Fresh Fruit. **400 ALL**



HELIOS DESSERTS

(handmade artisan desserts)

Helios Trilece

(A beloved traditional dessert with a modern touch. Soft sponge soaked in a three-milk mixture and topped with homemade melted caramel) **200 ALL**

Kadaif with Pastry Cream and Walnuts

(A traditional Balkan dessert with an aromatic twist. Crispy kadaif strands baked with butter, filled with orange-flavored pastry cream and walnuts) **200 ALL**

Helios Vanilla Éclair (Classic Choux Pastry)

(Choux pastry filled with fresh vanilla pastry cream and dusted with powdered sugar) **150 ALL**

Helios Chocolate Éclair (Classic Choux Pastry)

(Choux pastry filled with chocolate and vanilla cream and topped with chocolate glaze) **150 ALL**

Helios Pistachio Éclair (Classic Choux Pastry)

(Choux pastry filled with pistachio cream and topped with chocolate glaze) **170 ALL**

Helios Homemade Crème Caramel

(A soft and creamy dessert with a rich caramel flavor) **150 ALL**

Homemade Zuppa

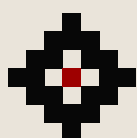
(A traditional homemade dessert with smooth vanilla cream and layers of biscuits, light and very creamy) **220 ALL**

Cheesecake with Philadelphia or Nutella

(Smooth Philadelphia cream or Nutella on a crunchy biscuit base, served with forest fruit jam) **250 ALL**

Mini Dessert Mix served with Ice Cream and Fresh Fruit (2 people)

(Mini fruit tartlets, mini cheesecake, coconut croquettes, mini profiteroles, fresh fruit and ice cream) **550 ALL**



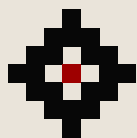
DRINKS

SOFT DRINKS

Pepsi / Ivi / Sprite / Cola / Fanta	180 ALL
Bravo Can	180 ALL
Still Water (Glass) 0.75L	220 ALL
Sparkling Water (Glass) 0.75L	220 ALL

BEER

Peroni 0.33	250 ALL
Tuborg 0.33	300 ALL
Heineken 0.33	350 ALL
Bavaria Non-Alcoholic	200 ALL
Heineken Non-Alcoholic	300 ALL
Paulaner Wiessbier 0.33	350 ALL
Paulaner Wiessbier 0.5	400 ALL
Corona	350 ALL



WHITE WINE

NESPOLINO

(Grape Variety: Chardonnay, Trebbiano

Winery: Poderi dalNespoli

Emilia-Romagna, Itali). **1200 ALL**

MULLER THURGAU

(Grape Variety: Muller Thurgau

Winery: Mezzcorona, Trentino Italy). **2000 ALL**

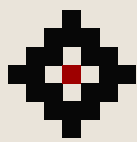
PINOT GRIGIO RISERVA

(Grape Variety: Pinot Grigio

Winery: Mezzcorona, Trentino Italy). **2400 ALL**

OPEN WINE

(Giacondi, authentic Italian). **1200 ALL/Liter**



RED WINE

NESPOLINO

(Grape Variety: Merlot, Sangiovese

Winery: Poderi dal Nespoli, Emilia-Romagna, Italy) **1200 ALL**

PRIMITIVO PUGLIA

(Grape Variety: Primitivo

Winery: Mandorla, Puglia, Italy) **1600 ALL**

KALLMET

(Grape Variety: Kallmet

Winery: Kallmeti, Lezhë, Shqipëri) **2000 ALL**

MEMORO

(Grape Variety: Merlot, Sangiovese,
Montepulciano, Primitivo, Nero d'Avola

Winery: Piccini, Toscana, Italy) **2200 ALL**

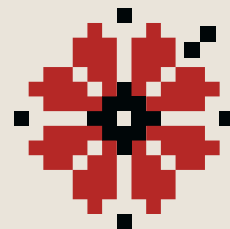
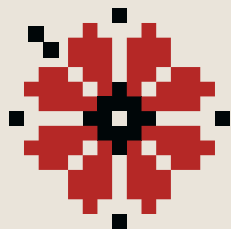
SANGAETANO

(Grape Variety: Primitivo


Winery: Conatolio, Manduria, Italy) **2800 ALL**



OPEN WINE

(Giacondi, authentic Italian) **1200 ALL/Liter**



 +355 68 407 4605  www.heliosgastronomi.com

 info@heliosgastronomi.com | sales@heliosgastronomi.com

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