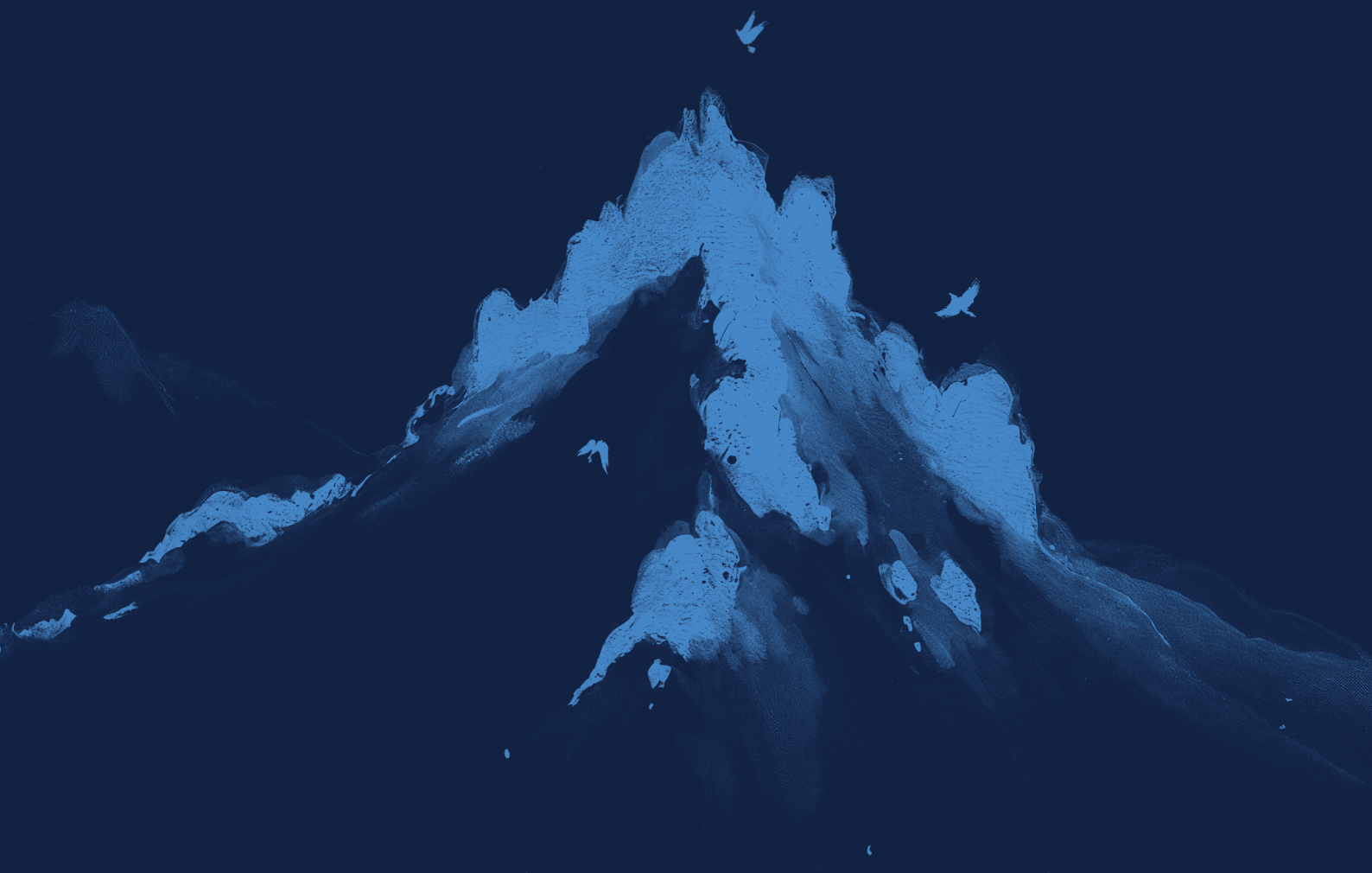
# BUSINESS LUNCH



## starters

**Soup of the Day**
pyet kamarierin për përzgjedhjen ditore
ask the server for the daily selection

**Beetroot & Ricotta**
portokall, thjerrëza, fara finoku, trumëz, dressing agrumesh
orange, lentils, fennel seeds, thyme, citrus dressing

**Quinoa & Kale**
kale, shegë, fara luledielli, kungull dimri i pjekur, vinegretë limoni
kale, pomegranate, sunflower seeds, roasted winter squash, lemon vinaigrette

**Coconut Shrimp**
qumësht kokosi, salcë me domate të thara, kumin, chimichurri
coconut milk, sun-dried tomato, cumin, chimichurri

**Smoked Eggplant**
salcë romesko, fara pishe, kale krokant, kripë maldon
romesco sauce, pine nuts, crispy kale, maldon salt

## signature rolls

**Salt Roll**
salmon i pjekur, gaforre blu, susam, avokado, salcë teriyaki, salcë yum, jalapeno ***shto për 400***
seared salmon on top, blue crab, sesame, avocado, teriyaki sauce, yum sauce, jalapeño ***add for 400***

**Ebi Lovers Roll**
guakamole, karkalec tempura, avokado, tobiko, salcë anguilla ***shto për 400***
guacamole, tempura shrimp, avocado, tobiko, anguilla sauce ***add for 400***

**Volcano Roll**
kapesante të pjekura, karaklec & salmon, majonezë ponzu, tobiko, salcë ngjale ***shto për 600***
seared scallops, shrimp & salmon, ponzu mayonnaise, tobiko, eel sauce ***add for 600***

## main course

**Caserecce with Mussels**
krem preshi, tul midhjesh, bukë krokante, verë e bardhë, lëkurë limoni
leek cream, mussel meat, crispy bread, white wine, lemon zest

**Calamarata Ragu**
mish viçi i grirë, salcë domatesh, parmigiano reggiano, vaj majdanozi
ground beef, tomato sauce, parmigiano reggiano, parsley oil

**Golden Squash Risotto**
stracciatella, krem kungulli dimëror, pançetë krokante, vaj pikant, fara kungulli të pjekura
stracciatella, winter squash cream, crispy bacon, spicy oil, toasted pumpkin seeds

**Chicken Breast**
pure rrënje selinoje, karrota të karamelizuara, dressing me kopër & mustardë
celeriac purée, caramelized carrots, dill & mustard dressing

**Mediterranean Sea Bream**
pomodrini, ullinj kalamata, hudhër, kaperi, borzilok i freskët ***shto për 500***
cherry tomatoes, kalamata olives, garlic, capers, fresh basil ***add for 500***

**Grilled Salmon**
gjalpë ponzu, xhinxher, hudhër, limon, spinaq i skuqur ***shto për 600***
ponzu butter, ginger, garlic, lemon, sautéed spinach ***add for 600***

**Asado Gyudon**
oriz basmati me erëza, karrota, spec i kuq, kërpudha piopini, mish viçi i gatuar ngadalë, salcë xhinxheri ***shto për 990***
spiced basmati rice, carrot, red pepper, pioppino mushrooms, slow-cooked beef, ginger sauce ***add for 990***

You may choose a starter,
followed by a signature roll or main course for **1290 ALL**

Monday to Friday
**12:00-15:00**

Please inform your server of any allergies
or dietary restrictions.