

EST.



20  
17



*"An Albanian Restaurant belongs  
to God and its Guests."*



## *The Meaning Behind Çka Ka Qëllu*

In the town where I grew up, hospitality was more than a tradition—it was our way of life. A town once rich, not just in wealth, but in the joy of sharing our home and food with others. Guests were welcomed with warmth, and our tables were always full. But as time passed and hardships came, (war came) we lost our wealth—yet our spirit of hospitality never faded.

Even when we had little to offer, we never closed our doors. No matter how difficult life became, we still welcomed guests with open arms, saying: “Come in, share bread, salt, and heart—whatever we have, we offer.” This is the meaning of Çka Ka Qëllu—to serve whatever is available, with love and honor.

At Çka Ka Qëllu, we hold onto that spirit. Our restaurant does not belong to us alone—it belongs to our guests and to God. Every detail, from the ancient artifacts on our walls to the architecture surrounding you, has been chosen with care to bring the past into the present. We have not only preserved our recipes, but also the tradition of how they are served—just as our ancestors placed them on the table, without modernization or change.

Here, you are not just a customer—you are a guest in our home, just as you would have been in the villages of our past.

Welcome to our table.

As we always said, our home belongs to the guest and to God.

*"An Albanian Restaurant belongs  
to God and its Guests."*

## APPETIZERS

- PICKLED PEPPER** 6.25  
Stuffed with a medley of seasonal pickled vegetables, prepared in the authentic, time honored way
- CHEESE PICKLED PEPPER** 8  
A traditional combination of creamy cheese and pickled pepper
- ROASTED PEPPER** 6.50  
Sautéed with garlic and olive oil
- PEPPER DIP** 7.75  
A rich, velvety blend of roasted peppers and cheese for a bold, savory taste
- SAUSAGE DIP** 9  
Slow-smoked sausage and two cheeses melt together in this creamy, savory dip
- TARATOR** 6.50  
Chilled yogurt blend with minced cucumber and garlic drizzled with parsley
- AJVAR** 6.50  
A roasted red pepper spread with hints of eggplant and garlic
- CHEESE** 6.50  
Traditional feta cheese drizzled with olive oil and finished with a touch of seasoning
- FRENCH FRIES** 8.75  
Classic, crispy, golden french fries, lightly seasoned
- MIXED OLIVES** 12  
A selection of marinated olives, seasoned with a delightful mix of herbs and olive oil
- BAKED CHEESE** 15.75  
Baked traditional feta cheese topped with a medley of seasonal vegetables and a touch of seasoning
- SESAME BAKED CHEESE** 15.75  
Dipped in egg, coated with flour and sesame seeds, baked to golden perfection, and finished with a rich honey glaze. Served with warm bread for perfect bite
- GRILLED SEASONAL VEGETABLES** 16.50  
Charred and seasoned to perfection

Most of our dishes contain eggs, flour, and dairy.



## SOUPS

### ÇKA KA QËLLU SOUP

Chicken soup with tender chicken, rice, and a mix of veggies in a flavorful broth

11.50

## SALADS

### MEDITERRANEAN SALAD

Arugula greens topped with goat cheese, sliced green apples, sweet red beets, crunchy walnuts, and dried cranberries, all tossed in a flavorful Çka Ka Qëllu dressing

19.75

### SHOP SALAD

Sweet cherry tomatoes, crisp cucumber, and creamy shredded feta cheese

19.50

### VILLAGE SALAD

Romaine lettuce, tomatoes, sweet red onions, crunchy cucumber, feta cheese, and olives

19.50

## SAVORY DELICACIES

### FLI

Delicate, golden layers of hand-baked batter, brushed with rich butter for a soft, flaky texture - an Albanian culinary masterpiece

14

### MANTIA

Crispy, golden-baked dumplings filled with ground veal and aromatic spices, served hot with a touch of traditional yogurt

13.50

### BUREK

Delicious flaky pastry filled with either seasoned ground beef or creamy feta, baked to golden perfection

15.75

### LEÇENIK

Cornbread made with spinach and three cheeses, complemented by a rich pepper sauce

10

Most of our dishes contain eggs, flour, and dairy.

*"An Albanian Restaurant belongs  
to God and its Guests."*

## **TAVA - CLAY DISHES**

Traditional slow-cooked dishes prepared in an earthenware pot for a comforting and authentic taste of Albanian cuisine

### **TAVA DHEUT**

A creamy and flavorful baked dish made with tender liver, peppers, tomatoes, cheese, and spices

23

### **TAVA KOSI**

A classic Albanian baked dish featuring tender lamb in a creamy, tangy yogurt and egg custard

24

### **MAZË E ZIER**

A rich and creamy blend of three cheeses and cornmeal, cooked with homemade butter in a pan until perfectly smooth

22

### **SPECË NË MAZË**

Fire-grilled cubanelle pepper, delicately sautéed in homemade butter and crowned with rich, artisanal cream cheese

14

### **SUXHUK NË TAVË**

A handcrafted blend of ground veal and beef sausage sautéed in olive oil, melted in a velvety fusion of three artisanal cheeses

19.75

### **FASULË**

A staple in Albanian cuisine, this traditional white bean stew is slow-simmered with aromatic spices and olive oil, creating a rich hearty broth. Enjoy it in its classic form or enhance it with homemade smoked meat \$4 or suxhuk \$4 for added depth and flavor

19

### **SARMA**

Cabbage leaves stuffed with seasoned ground meat, rice, and fresh vegetables

24

### **STUFFED PEPPER**

Tender peppers filled with a flavorful mix of seasonal vegetables, herbs, and rice

23

### **MANTIA**

Delicate ground beef-filled dumplings, baked to perfection and immersed in a luscious, house-made cheese sauce

19

### **KAÇAMAK**

A creamy Balkan porridge made with slow-cooked cornmeal, house-churned butter, and melted cheese

18.50

### **GULASH**

A traditional Balkan slow-cooked beef stew, simmered with onions, paprika, and aromatic spices, topped with mashed potatoes

23

Most of our dishes contain eggs, flour, and dairy.



## SEAFOOD

### GRILLED BRANZINO

Grilled Mediterranean sea bass served with baked potatoes and grilled seasonal vegetables

40

### GRILLED OCTOPUS

Served with mashed potatoes and grilled seasonal vegetables

31

## GRILL

### QEBAPA (10 PCS)

Flame-grilled Qebapa, paired with rich kajmak and a side of cabbage salad

22

### QOFTE (4 PCS)

Flame-grilled medallions of seasoned ground beef and veal, paired with rich kajmak and a side of cabbage salad

23

### QOFTE SHARI

Flame-grilled seasoned veal and beef mix, filled with melted cheese and chopped smoked meat served with golden potatoes topped with creamy house-made kajmak and a side of cabbage salad, bringing the rich flavors of the Shari Mountains to your table

27.50

### SUXHUK (3 PCS)

Flame-grilled, handcrafted blend of ground veal and beef sausage, served in mazë, and with our leçenik (cornbread made with spinach and three cheeses, complemented by a rich pepper sauce)

21

### GRILLED CHICKEN

Grilled chicken, herb-marinated and grilled to perfection, served alongside smoky grilled vegetables and a side of cabbage salad

26.50

### FILET MIGNON VEAL SHISH QEBAP

Succulent, marinated filet mignon veal, skewered and grilled to perfection. Served with creamy mashed potatoes and a side of grilled seasonal vegetables

26.50

### MIX GRILL PLATTER

A traditional selection of qebapa, qofte, and suxhuk, grilled to perfection. This platter offers a rich, smoky, and spicy combination of flavors, perfect for one person to savor a true taste of Albanian cuisine

26.50

### GRILLED LIVER

Seasoned with our special homemade blend, served alongside perfectly grilled seasonal vegetables

24.50

Most of our dishes contain eggs, flour, and dairy.

*"An Albanian Restaurant belongs  
to God and its Guests."*

**TRADITA MIXED GRILL PLATTER**

Combination of qebapa, qofte, sausage, chicken & liver

**44.50**

**SKENDERBEG**

Named after Albania's national hero, Gjergj Kastrioti Skënderbeu, this crispy, deep fried golden-breaded veal filet mignon rolls is stuffed with melted cheese and smoked meat, then served with baked potatoes and seasonal vegetables

**41**

**LAMB MEAT**

Slow-roasted, tender lamb infused with our special house-blend spices

**59**

**VEAL MEAT**

Flame-grilled thin cuts of marinated veal meat served with grilled vegetables and baked potatoes

**38.50**

**RIB EYE STEAK FOR ONE (16 oz )**

Served with grilled vegetables, baked potatoes and kaçamak

**65**

**ÇKA KA QËLLU MIXED MEAT COMBINATION**

Choice of five (5): lamb, liver, chicken, shish qebap, veal, suxhuk, and qofte. Served with grilled vegetables and baked potatoes. Served for two

**63.50**

**SPRING LAMB CHOPS**

Juicy, perfectly grilled lamb chops drizzled with a light red wine, honey, and garlic sauce. Served with creamy mashed potatoes and tender asparagus.

**35**

**DESSERTS**

**BAKLAVA**

Layers of crisp filo dough, filled with chopped nuts, and sweetened with honey-sugar syrup

**11**

**SHEQERPARE**

Traditional Albanian soft, buttery cookie soaked in sweet lemon syrup

**11**

**ALBANIAN TRILEQE**

A cake soaked in a blend of three milks, topped with rich caramel cream

**11**

Most of our dishes contain eggs, flour, and dairy.



**FALEMINDERIT!  
THANK YOU!**



Most of our dishes contain eggs, flour, and dairy.