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*"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.

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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

LEÇENIK

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

10

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TAVA - CLAY DISHES

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

TAVA DHEUT

23

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

TAVA KOSI

24

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

MAZË E ZIER

22

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

SPECË NË MAZË

14

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

SUXHUK NË TAVË

19.75

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

FASULË

19

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

SARMA

24

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

STUFFED PEPPER

23

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

MANTIA

19

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

KAÇAMAK

18.50

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

GULASH

23

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

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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

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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

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

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**FALEMINDERIT!
THANK YOU!**



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