



FRESH GARDEN

Modern Mediterranean
Restaurant & Cocktail

Menu à la Carte

Bites & Snacks

Drinks

Welcome to Fresh Garden Restaurant

We invite you to slow down and savour the seasons. Our new menu celebrates the abundance of the Mediterranean flavours. Every plate is made with care and the finest seasonal ingredients.

Our dishes are allergen-conscious, with gluten-free, and vegan options available. Don't hesitate to let our team know of any specific allergies or dietary needs.

V - Vegetarian

VG - Vegan

GF - Gluten Free

SY - Contains Soy

N - Contains Nuts

CS - Crustacean & Shellfish

EG - Contains Egg

SP - Spicy

P - Contains Pork

BITES & SNACKS

Arancini Mushroom Truffle Stracciatella /V /GF	4pc 480L
Bruschetta Tomato & Traditional Suxhuk	4pc 560L
Gyoza Dumplings Veggie /VG /SY /DY / SE	4pc 480L
Tacos Shrimp Tempura /DF /SP / SY	2pc 500L
Falafel & Hummus /VG /GF /DF /SE	4pc 480L
Cornbread & Feta Cream /V /SP	4pc 400L
Charcuterie & Cheese Board /P / SP / GF	1200L



Please inform our staff of any allergies or dietary restrictions.

SEAFOOD STARTERS

Mare Platter

2000L/4000L

Octopus carpaccio, sea bass carpaccio, shrimp crudite, salmon gravlax. (extra oyster +250L)
/CS /GF /DF

Gambero Rosso Crudite

1100L

Red mediterranean shrimps, berries avocado sauce, lime
/CS /GF /DF

Scampi Crudite

950L

Scampi, also known as Langoustines in citrus vinaigrette
/CS /GF /DF

Salmon Tataki

1350L

Salmon sliced tataki style, mango ponzu sauce, wakame, sesame, noori
/SY /GF /DF

Seabream Ceviche

1250L

Seabream filet, avocado and lime “leche de tigre” sauce, red pepper, red onion, sweet potato crisps
/SP /GF /DF

Seabass Passionfruit Tartare

1250L

Seabass marinated with lime and passion fruit, avocado, cucumber slices and saffron chips
/GF /DF

Octopus Carpaccio

930L

Cooked octopus prepared carpaccio style, marinated with citrus vinaigrette, lime, passion fruit & mango
/GF /DF



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APPETIZERS

Smoked Veal Roast Carpaccio

1100L

Homemade smoked roast veal cooked rosé, sliced thinly like a carpaccio, arugula, truffle cheese cream, cherry tomatoes, crispy bruschetta slices
/GF

Grilled Seafood Skewers

1200L

Shrimps, octopus, calamari and pineapple grilled skewers with green herb aioli
/CS /GF /DF

Umami glazed shrimps

1350L

Grilled shrimps with special umami glaze and avocado lime sauce
/CS /GF /DF /SY

Fried Calamari

930L

Fried calamari with green herb aioli
/CS /DF

Veal Qofte

890L

Traditional grilled meatballs with mint yoghurt sauce, traditional ajvar sauce, pickled red cabbage and hot pepper
/GF /SP

Baked feta & watermelon

750L

Baked feta cheese in sesame crust, accompanied with watermelon, fig marmalade and preserved wild figs
/V /GF



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SALADS

Fresh Garden

690L

Colorful mix salad, brie, dried figs, dates, almond flakes, fresh mango, with avocado and berries vinaigrette

/V /N /GF

Seafood Quinoa Salad

1200L

Seafood salad over marinated quinoa with pineapple, "mojito" vinaigrette, salmon gravlax, cherry tomatoes

/CS /GF

Burrata Prosciutto Crudo

890L

Arugula, cherry tomatoes, fresh Burrata, Prosciutto Crudo di parma, balsamic cream, homemade pesto

/P /GF

Asian Tempura Avocado

890L

Colorful mix salad, tempura shrimp, avocado, edamame, carrots, wakame, soy and sesame vinaigrette

/CS /SY /DF

Caesar

590L

Green salad, grilled chicken, crispy bacon, cherry tomatoes, corn, croutons, Grana and our signature Caesar dressing

/P /EG

Greek

550L

Tomato, cucumber, red and green peppers, local olives, white cheese, red onion, oregano

/V /GF



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MEAT GRILLED

* one side dish of your choice included

Premium Dry Age Tomahawk 9000L/kg

Certified italian breed, suggested for 3-4 pp
/GF /DF

Premium Dry Age Ribeye 2500L/250gr

Certified italian breed
/GF /DF

Veal Fiorentina/ T bone 6000L/kg

Locally sourced Albanian veal. Ask the waiter for the weight of the meat. Cuts vary between 400-700g.
/GF /DF

Veal Tagliata 1790L

Locally sourced Albanian veal sirloin 200g
(suggested medium-rare)
/GF /DF

Veal Steak 1190L

Locally sourced Albanian thin grilled veal steak 200g
/GF /DF

EXTRA SIDES

Truffle fries /V /DF 400L

Baked baby potatoes /VG /DF /GF 400L

Garlic butter thyme mushrooms /V /GF 500L

Grilled asparagus & green herb aioli /V /GF /EG 500L

Grilled summer veggies /VG /GF /DF 400L



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MEAT SPECIALTIES

Fillet Mignon Cheffe

1990L

Veal filet mignon 200g, sweet potato puree, mixed mushroom ragu with red wine and veal demiglace reduction, sweet potato chips
/GF

Chicken Filet Avo Quinoa

890L

Locally sourced grilled chicken, marinated with herbs, accompanied with quinoa, avocado, “mojito” vinaigrette and carrot-curry puree
/GF /DF

Chicken Leg

850L

Locally sourced chicken, marinated with herbs, smoked paprika and garlic olive oil, oven roasted, with Albanian “fergese”, baby potatoes, padron peppers and cherry tomatoes
/GF /DF /SP

FISH

Salmon Teriyaki

1490L

Salmon filet with teriyaki sauce, served with asparagus, oven potatoes, beet sauce, carrot curry puree and beetroot chips
/SY /GF /DF

Seabass al Limone

1350L

Seabass filet oven- roasted with lemon, saffron sauce, sauteed vegetables, cherry tomatoes, capers and olives
/GF /DF

Saffron Calamari

1190L

Fresh grilled calamari served with coconut saffron sauce, herbed vegetable couscous, cucumber and caper flowers
/CS /GF /DF



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PASTA

Tortelloni Gambero Rosso 1300L

Fresh tortelloni pasta filled with shrimps and Philadelphia, Viola red shrimp tartare, lime and shrimp butter sauce
/CS /EG

Linguine Scampi & Shrimps 1250L

Linguine in shrimp sauce with fresh langoustine, shrimps, cherry tomatoes, zucchini and herbs
/CS /EG

Tagliatelle Tartufo e Burrata 990L

Homemade fresh tagliatelle, sauteed mushrooms, truffle sauce, fresh burrata, Grana, parsley
/V /EG

Pirate's Linguine 950L

Linguine in shrimp sauce with a variety of seafood
/CS /EG

Lasagna "Viva Italia" 890L

Fresh lasagna sheets with traditional Bolognese ragu and 3 color sauces representing an Italian classic
/P /EG

Caramelle Burro Salvia 950L

Fresh Caramelle pasta filled with ricotta, dried tomatoes, smoked scamorza cheese, with a sage butter sauce, toasted pine nuts and stracciatella
/V /EG /N

continues...



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PASTA

continued

Paccheri Pistachio Salmon

870L

Paccheri with fresh salmon, asparagus, basil & pistachio pesto, topped with smoked salmon and Philadelphia
/EG /N

Rigatoni Carbonara Calabrese

820L

Rigatoni with calabrian Nduja, Italian spicy sausage, crispy Guanciale, fresh eggs, Grana, Pecorino, black pepper
/P /SP /EG

Spaghetti Carbonara Romana

750L

Spaghetti, Italian Guanciale, Pecorino Romano, fresh egg, Grana, black pepper
/P /EG

RISOTTO

Paella for two

2000L

Classic Paella dish made with saffron rice and a variety of seafood, fresh tomatoes, finished with salsa verde
/CS /GF / DF

Mushroom World

950L

Risotto with truffle sauce, champignon, portobello & piopini mushrooms, white wine, butter, Grana & porcini garnish
/V /GF

Amalfi

920L

Risotto with shrimp, zucchini, cherry tomatoes, confit lemon puree, shrimp sauce, grilled lemon, white wine & parsley
/CS /GF /DF



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VEGGIE

Cauliflower steak 970L

Cauliflower steak with black rice, fresh teriyaki sauce, mushrooms, sweet potato and secret hazelnut sauce

/VG /GF /N

Quinoa with Vegetable fantasy 890L

Quinoa with sautéed vegetables: fennel, asparagus, mushrooms, peppers, cherry tomatoes, ginger, red cabbage, carrots, broccoli, white wine, basil and parsley

/VG /GF /DF

Summer Parmigiana 870L

Roasted eggplant, arugula pesto, tomatoes, celery, olives, capers, fior di latte mozzarella, tomato cream, pickled red onion

/V /GF

SOUPS

Fish /GF /DF 420L

Chicken & Vegetables /GF /DF 380L

Green /GF /DF 380L



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DESSERTS

Dubai Cheesecake

600L

Cheesecake with pistachio cream, crispy kadaif base, crushed pistachios and melted chocolate

/V /N /EG

Chocolate peanut butter brownie

550L

Flourless chocolate brownie, crunchy peanut praline, chocolate ganache, vanilla gelato, crunchy peanuts

/V /GF /N

Lava cake

450L

Lava cake with melted chocolate heart, homemade gelato

/V /EG

Tiramisu

500L

Classic tiramisu with Savoyard biscuits, coffee, mascarpone cream, cocoa and chocolate

/V /EG

Coconut Panna Cotta

550L

Coconut panna cotta with fresh Madagascar vanilla, pineapple, berry marmalade

/V /GF / DF

Passion Fruit Lemon Meringue

550L

Cake with passion fruit cream, white chocolate, blueberries, meringue and crunchy cookie and almond base.

/V /N /EG



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Beers



~~MASTRI BIRRA LUMBRI~~

~~30CL - 650L~~

~~IPA 50CL - 800L~~

~~Italian Artisinal Ale, 5.6% Alcohol~~



LA GHOUFFE - 600L

33CL - BLONDE / DARK

Strong Belgian Ale, 8.0% Alcohol

GHIMAY - 500L

33CL - RED / GOLD / BLUE

Strong Belgian Ale, 4.8 - 9.0% Alcohol



PERONI GRAN RISERVA - 350L

33CL - BIANCA / ROSSA

Italian Lager, 5.1 - 6.6% Alcohol

KORCA - 350L

50CL - BLONDE / DARK

Albanian Pilsner, 4.5% Alcohol



ICHNUSSA - 450L

Sardinian Non-filtrata, 5% Alcohol

STELLA ARTOIS - 350L

Belgium Pilsner, 5% Alcohol



MENABREA - 400L

33CL - BLONDE / ZERO ALCOHOL

Italian Lager, 4.8% Alcohol

LEFFE - 450L

Belgium Pale Ale, 6.5% Alcohol



HEINEKEN

33CL - 350L

66CL - 550L

Dutch pale lager, 5% Alcohol

"HB" HOFBRÄU - 550L

50CL - BLONDE / WEISS

German Lager, 5.1% Alcohol



BITBURGER

33CL - 350L

50CL - 450L

German Pilsner, 4.8% Alcohol



GORONA - 400L

Mexican Lager, 4.5% Alcohol



Aperitifs



LIMONGELLO SPRITZ - 700L

*Homemade limoncello,
Prosecco, Schweppes, lemon*

HUGO SPRITZ - 700L

Prosecco, Elderflower, mint, Schweppes



APEROL SPRITZ - 600L

Aperol, Prosecco, Schweppes, orange

LA VIE EN ROSE - 700L

*Gin, Rose Lemonade, Prosecco,
elderflower, cranberry*



NEGRONI - 600L

Gin, Martini Rosso, Campari

BOMBAY TONIC - 800L

Bombay gin, Schweppes



HENDRICKS TONIC - 1000L

Hendricks Gin, Schweppes



HENDRICKS ROSE - 1200L

Hendricks Gin, Rose Lemonade



Wine by glass

MEDAUER CHARDONNAY - 400L

Albanian, White wine

LYHNID RIESLING MUSCAT - 400L

Albanian, White wine

UNGLE ZIN APPASSIMENTO - 450L

Italian, Red wine

PUPA CABERNET SAUVIGNON - 500L

Albanian, Red wine



Refreshments



FRESH JUICES - 350L

SOMERSBY CIDER - 350L

*(Apple, raspberry lime,
zero alcohol strawberry lime)*



FRANKLIN LEMONADE - 400L

*(Rose Lemonade, Ginger Beer,
Valencian Orange)*



KOMBUCHA - 400L

(Raspberry, Ginger, Mango, Passion Fruit, Peach)



REFRESHMENTS - 200L

(Coca Cola, Schweppes, Fanta, Lemon / Orange soda)





Signature Cocktails



GOSMOPOLITAN - 800L

Vodka, Cointreau, cranberry, lime



MOJITO - 700L

*Bacardi rum, lime, mint,
brown sugar, Schweppes*

GREEN GARDEN - 900 L

Gin, kiwi, fresh green apple, lemon



MARGARITA - 700L

Tequila, lemon, Cointreau, salt



VODKA SOUR - 800L

Vodka, passion fruit, lemon, schweppes



GIN BASIL SMASH - 700L

Gin, fresh basil, lemon, sugar

AMARETTO SOUR - 800L

Disaronno, lemon, Angostura bitters, sugar



STRAWBERRY

CAIPIROSKA - 700L

Vodka, strawberry, lemon



RAMA "V" - 800L

*Gin, cucumber, Elderflower, lime,
Schweppes*

ESPRESSO MARTINI - 800L

Vodka, Kahlua liqueur, Espresso shot



MOSCOW MULE - 600L

Vodka, lime, ginger beer

CAIPIRINHA - 600L

Cachaca, lime, brown sugar



PORNSTAR MARTINI - 900L

*Vodka, vanilla, Passoa liqueur, fresh
passion fruit, lime, Prosecco on the side*



OLD FASHIONED - 700L

Whiskey, Angostura bitters, brown sugar

Spirits

VODKA

GREY GOOSE.	900L
ABSOLUT.	400L
SMIRNOFF RED	400L

GIN

HENDRICKS	800L
TANQUERAY "10"	700L
BOMBAY SAPHIRE	500L

WHISKEY

GLENFIDDICH "18"	900L
GENTLEMANS JACK	600L
JACK DANIELS.	500L
CHIVAS REGAL 12	600L
JOHNNY WALKER BLACK	600L
JOHNNY WALKER RED.	400L
JAMESON	400L
BALLANTINES	400L
JB	400L

TEQUILA

PATRÓN SILVER	650L
SIERRA	350L

COGNAC + BRANDY

REMY MARTIN "VSOP"	700L
HENNESSY	700L
VECCHIA ROMAGNA	400L
GOURVOISIER "VS"	500L
SKENDERBEU	300L

RUM

DON PAPA	800L
DIPLOMATICO RESERVA	700L
BAGARDI	400L
BRAZILIAN CACHAÇA	400L

AMARO

AMARO DEL CAPO.	500L
MONTENEGRO	500L
DISARONNO	400L
JÄGERMAISTER	400L
FERNET BRANCA	400L
UNICUM.	400L

LIQUORS

BAILEYS	400L
BORGHETTI ESPRESSO LIQUOR	350L
SAMBUCA.	400L
MARTINI	400L

Thank you for dining with us at Fresh Garden Restaurant

Leave a review,
it helps more travellers find us



Rr. Brigada VIII
Nd.8, H.16, Ap.1
Tirana, Albania

+355 67 2040737
+355 67 4020777
@freshgardenrestaurant