



RETURN INTO TRADITION, IN A MODERN ERA

In Albanian tradition, the dining table (sofra) gathers family and friends to share stories, laughter, and delicious food. Each plate served on the 'sofra' is a testament to the love and dedication put into its preparation, showcasing the diverse and flavourful cuisine of the Albanian lands.

Since 1999, ERA has skillfully blended this ancient tradition with modern nuances, creating a unique culinary experience. We preserve the essence of the "Sofra Shqiptare," offering an environment where everyone feels welcomed "like at home," while enjoying a perfect combination of traditional recipes and contemporary cooking techniques.

Through this menu, you'll embark on a culinary journey across the Albanian lands, where every bite tells a story and every flavor is a memory to be shared. Ready to explore?

HERITAGE FROM OUR UNIQUE COUNTRY

Albanian cuisine is renowned, among others, for its various traditional meze that add pleasure to the table with their unique taste. Some of the following dishes are famous selections of Albanian traditional cooking that tease taste sense and fire up the appetite in testing delicacies of different Albanian regions, where others are "unique Era's tastes or traditional tastes based on Era's touch." Meze are dishes meant to be shared with each other... That's the tradition!

Therefore, the specialties in this category are recommended for 2-3 people (but those with a big appetite can enjoy them as individual plates too). 😊

Prepare to lick your fingers!

“CHILDHOOD” FLATBREAD 🥞🌱

• 450 •

(flatbread made up with processed dough or traditionally known as 'bashamaja', composed of thick mashed whole grain plus bran; topped with cottage cheese mixed with pieces of sheep feta cheese & fresh butter)

To make it even tastier, you may add:

- eggs +60
- roasted/smoked vegetables cut into small pieces +130
- Kosovo sausage +220
- fresh pork sausage & cubed potatoes with rosemary +190
- fresh home-made lamb sausage & cubed potatoes with rosemary +250

CRUNCHY CORNBREAD WITH AYRAN AND GOAT CHEESE 🥞🌱

• 430 •

(a delicacy of the Albanian 'sofra'; cornbread baked with fresh butter, dunked in ayran and covered with seasoned goat feta cheese)

BRICK BACKED FLATBREAD (served with olive and dried tomato pâté) 🥞🌱🌱

• 410 •

(flatbread made up with processed dough or traditionally known as 'bashamaja', composed of thick mashed whole grain plus bran; extra virgin olive oil, rosemary, garlic and rock salt)

FLAT PANCAKES “MADE IN KORÇA” 🥞🌱*

• 590 •

(based on the special tradition of Korça region; pancakes baked in flagstone, white feta cheese pieces, boiled garlic and fresh butter)

BAKED COURGETTES WITH TZAZIKI SAUCE 🥞🌱

• 540 •

(oven-baked courgettes with garlic and turmeric; seasoned with decanted yoghurt and mixed with cucumber slices, peppermint, and extra virgin olive oil, served with cubed slices of toasted bread flavoured with peppermint)

SUMMER CURD DIP 🥞🌱🌱

• 580 •

(based precisely on the 'Tirona' old tradition; peppers scorched in flames, sweet curd, white sheep cheese, heart-shaped tomatoes, extra virgin olive oil, garlic, parsley)

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Please inform our service staff of any food allergies or intolerances



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



Dairy free



Dried fruit

THESE SUPER APPETIZERS REQUIRE YOUR SPECIAL ATTENTION!

ROASTED PEPPERS, SEASONED WITH APPLE VINEGAR



(a specialty of the 'homemade' category; Albanian roasted 'kapi' peppers seasoned with extra virgin olive oil, garlic, oregano, and organic apple vinegar)

•490•

COLD APPETIZER WITH SEASONED ROASTED VEGETABLES



(eggplants, courgettes, peppers and cherry tomatoes; fresh basil and marinade with extra virgin olive oil, garlic, and balsamic vinegar)

•Recommended for 2 people

•600•

MEZE WITH BUTTER BEANS



(big beans from Devoll region, onions, tomato hearts, oregano, extra virgin olive oil)

•Recommended for 2 people

•560•

BAKED CHEESE



(seasoned sheep's cheese baked in the oven with cherry tomatoes, fresh basil, extra virgin olive oil)

•550•

OVEN PEPPERS STUFFED WITH CHEESE AND HERB



(peppers stuffed with cottage cheese mixed with spices, soft cheese and seasoned white sheep's cheese crumbles; served on traditional dish that was used to bake it in oven)

•Recommended for 2 people

•590•

Some of our most unique specialties in this category are reserved exclusively to be enjoyed at ERA BLLOKU:

- Baked cheese in filo pastry
- Home-made appetizer with kosovo sausage, melted cheese and olives

"ESCAPE TO FARAWAY LANDS"

You don't need a passport to explore the most special flavours of the Mediterranean or faraway lands beyond the ocean... All you need is to make up your mind about what to order and prepare for a delicious journey! ✈️🌍

These delicacies can be enjoyed as an individual plate or as an appetizer for 2-3 people. We suggest reading the recommendations for each product before making your order.

"BRUSCHETTE MEDITERRANEA" (4 pcs)



(slices of toasted bread flavoured with butter and garlic, topped with grated tomatoes, sheep cheese, extra virgin olive oil, oregano, and fresh basil)

•Recommended for 2 people

•410•



Our Suggestion

SHESHI I BARDHË

•2,500•

Sheshi i Bardhë | "Arbëri" Winery | Alc. 12.5%

Please inform our service staff of any food allergies or intolerances

Vegetarian | Vegan | Pork Meat | A little Spicy | Gluten Free | New Product | Limited | Dairy free | Dried fruit

- “BRUSCHETTE RUSTICA” WITH VEGETABLES AND GOAT CHEESE** (4 pcs)  **• 460 •**
(slices of toasted bread, flavoured with butter and garlic, topped with roasted and smoked vegetables cut into small pieces, seasoned with sumac, thyme and extra virgin olive oil; covered in crumbles of goat feta cheese)
•Recommended for 2 people
- “BRUSCHETTE CON POMODORINI E STRACCIATELLA”** (4 pcs)  **• 490 •**
(slices of toasted bread, flavoured with butter and garlic, topped with grated tomatoes, stracciatella, basil sauce, extra virgin olive oil, and fresh basil)
•Recommended for 2 people
- “TRIS DI BRUSCHETTE”** (6 pcs) **• 640 •**
•Recommended for 2-4 people
- “ASHKLA” – FANTASTIC FRIED POTATOES WITH CHEESE AND TRUFFLE SAUCE**  **• 570 •**
(super delicious unpeeled fried potatoes, diced into irregular shapes; with grana padano cheese and herbs; served with truffle sauce mixed with mayonnaise)
- “HALLOUMI” CHEESE IN OVEN WITH THYME FLAVOUR**  **• 650 •**
(soft “Halloumi” cheese from Cyprus island, baked in oven with extra virgin olive oil, thyme and garlic)
- “SPRING ROLLS” WITH VEGETABLES**  * **• 580 •**
(homemade spring rolls, with rice flatbreads, stuffed with different vegetables; served on ‘sweet & spicy chili sauce’)
•Recommended for 2 people
- “ALLA CREMA DI GORGONZOLA” POTATOES**  **• 590 •**
(chips potatoes, ‘gorgonzola’ cheese, ham, bacon, ‘champignon’ mushrooms, milk cream)
- CHEESE WITH SESAME SEED CRUST AND STRAWBERRY CREAM**  **• 740 •**
(‘Kefalotyri’ Greek cheese, covered with a sesame seed crust; served on strawberry cream)
•Recommended as an appetizer for 2-3 people
- “MUHAMMARA” WITH HOME-STYLE KULAÇ** (albanian soda bread)    **• 580 •**
(a delightful appetizer from the Lebanese culinary tradition; a creamy blend of roasted walnuts, peppers and onions, pomegranate molasses, chilly pepper seeds, tomato paste, cumin, sumac, extra virgin olive oil, garlic, and pomegranate seeds; served with a ‘home-style’ kulaç)
•Recommended for 2-3 people
- “MEXICAN CHICKEN TACOS”**  **• 670 •**
(crispy tortillas topped with guacamole, pieces of chicken seasoned with a mix of spices, sour cream, pico de gallo with diced tomatoes, peppers and onions, fresh parsley and lime)
- “HUMUS” WITH CHICK PEAS, SUN-DRIED TOMATOES AND BRICK BAKED FLATBREAD CRUST**  **• 620 •**
(creamy mixture with grinded chick peas based on the original recipe of ‘humus’ with sesame cream, extra virgin olive oil, dried tomatoes etc.; served with flatbread baked in a brick)
•Recommended for 2-4 people
- SPICY FOCCACIA WITH KOSOVO SAUSAGE**  **• 680 •**
(Kosovo sausage, red onion, seasoned feta cheese, black olives and & ‘piquant sauce’)
•Recommended for 2-3 people

• • •

Please inform our service staff of any food allergies or intolerances



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



Dairy free



Dried fruit

QUIET... I AM CONCENTRATED ON MY SALAD

Our salads are 'abundant' and can be consumed by 1 person but also from 2 or 3 people. For this reason, we recommend for you to be rational when ordering! 🧐

"GIARDINO" SALAD WITH CITRUS FLAVOUR 🌿 • 430 •

(green salad, olives from the Berati region, cucumbers, scallions, fresh dill; seasoned with extra virgin olive oil, honey and citrus juice)

VILLAGE-STYLE SALAD WITH LETTUCE AND CHEESE CRUMBLES 🥗🌱 • 490 •

(lettuce, green salad, scallions, cucumbers, fresh dill, sheep cheese crumbles; seasoned with extra virgin olive oil, organic apple vinegar and lemon juice)

"KNITTED" SALAD 🥗🌱 • 570 •

(radicchio, lettuce, iceberg, baby spinach, cucumber, carrot, red turnip, beetroot, roasted pumpkin seeds, celery and fresh basil; marinated with homemade balsamic vinaigrette)

GREEK SALAD 🥗 • 610 •

(tomatoes, cucumber, red onion, peppers, Kalamata olives, feta cheese, oregano and marinade from extra virgin olive oil and organic apple vinegar)

"QUINOA & AVOCADO" SALAD 🥗🌱 • 690 •

(quinoa, avocado, red beets, lime, mango, coconut, raisins, roasted almonds, cherry tomatoes; dressing with extra virgin olive oil, lime juice, mustard, balsamic vinegar, honey and organic apple vinegar)

CAESAR SALAD WITH CHICKEN BREAST • 670 •

(iceberg salad, lettuce, small toasted bread cubes with parmesan cheese, corn, roasted chicken breast, seasoned with extra virgin olive oil and rosemary, homemade Caesar sauce, and grana padano cheese)

CAESAR SALAD WITH CHICKEN BREAST & CRISPY BACON 🐷 • 720 •

(iceberg salad, lettuce, small toasted bread cubes with parmesan cheese, corn, roasted chicken breast, seasoned with extra virgin olive oil and rosemary, crispy bacon baked in the oven, homemade Caesar sauce, and grana padano cheese)

BABY RUCOLA, "POMODORINI" & GRANA PADANO CHEESE SALAD 🥗 • 640 •

(baby arugula, cherry tomatoes, grana padano cheese; marinated with extra virgin olive oil and balsamic vinegar)

SALMON, ARUGULA AND AVOCADO SALAD • 750 •

(baked salmon, iceberg salad, lettuce, baby rucola, mango, avocado, cherry tomatoes, sesame, pomegranate, vinaigrette sauce with mustard & extra virgin olive oil)

"BRACCIO DI FERRO" SALAD 🥗🐷 • 710 •

(baby spinach & arugula, cherry tomatoes, cucumber, dried tomatoes, pineapple, goat cheese, pomegranate, forest fruits jam & yogurt cream)

"POMODORINI COLORATI" & "BURRATA" SALAD 🥗🌱 • 780 •

(baby arugula, 'burrata', 'pomodorini colorati', balsamic pearls; marinated with extra virgin olive oil, fresh basil, and 'aceto balsamico di Modena')

Some of our most unique specialties in this category are reserved exclusively to be enjoyed at ERA BLOKU:

- 🍷 Cabbage, carrot, red turnip and green apple salad
- 🍷 Baby rucola, cherry tomatoes & mozzarella salad

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Please inform our service staff of any food allergies or intolerances



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



Dairy free



Dried fruit

YOU ARE SOUPER

VEGETABLES SOUP 🥕

(an excellent choice for everyone wanting something light but full of nutritional values) 🥗

Ingredients: broccoli, peas, carrots, zucchini, corn, potatoes, dill, beef broth. **Served only at lunch**

• 410 •

CREAM SOUP OF CHICKEN 🍲

(this year marks the 25th anniversary of this soup being part of ERA's menu; if you haven't already tried its wonderful taste, then it's clear this is your first time at ERA) 😊

Ingredients: chicken bird boiled together with different vegetables; cooked with emmer flour and corn flour grinded in stone mill; fresh butter, milk and lemon juice, crushed walnuts.

• 440 •

CARROT, GINGER AND GREEN APPLE SOUP 🥕🌿🍏

(sweet, fresh, and a bit spicy – an adventure for your taste buds) 😊

Ingredients: carrots, green apple, potatoes, ginger, dried onion, celery, black pepper.

• 450 •

PISTACHIO CREAM SOUP 🥕🌿🥗🌱

(perfect for those looking for something refined and different – a culinary experience that will make you feel like a true aristocrat)

Ingredients: pistachios, spinach, ginger, leek, shallots, cardamom, peppermint, parsley, and vegetable broth.

• 470 •

Some of our most unique specialties in this category are reserved exclusively to be enjoyed at ERA BLOKU:

- Friend's soup

A MEMORY FROM THE PAST

Savouring our traditional dishes is like stepping into an old Albanian home, where the mouthwatering aromas greet you the moment you open the door. These dishes reflect the cultural and historical heritage of Albania, with each recipe preserving an old story and a sweet memory from the past. The following specialties are a selection of traditional Albanian flavours categorized as: "homemade"; "renowned traditional specialties from different regions of Albania" and "Era signature dishes or traditional dishes with Era's touch". While we have occasionally enhanced the recipes for improvement, we strive to stay as true as possible to the original cooking methods for these dishes.

BACARRE FROM PËRMETI (authentic Albanian recipe) 🥞🌱🌱

(a traditional oven-cooked flatbread from the region of Përmeti; made with corn flour, leek/scallions, dill, mint, milk, butter, feta cheese and cottage cheese; served with ayran)

Served only at lunch.

• 580 •

ZUCCHINI CROQUETTES FRESHENED UP WITH MINT SAUCE 🥕🌿🌱

(zucchini, eggs, feta cheese, heart-shaped tomatoes, breadcrumbs, onions, dill; served in decanted yoghurt with mint flavour)

• 590 •

RICE WITH CHICKEN AND PINE STICKS 🍲

(rice cooked based on the traditional way of preparing rice; additions from the creative recipe of Era of extra virgin olive oil and garlic, chicken bird meat, onions, pine sticks and parsley)

• 550 •

DOLLMA "AS PREPARED FROM GRANDMA"

(stuffed leaves made from grape or spinach leaves depending on the season and stuffed with rice, veal meat, extra virgin olive oil, green onions, dill, mint & fantastic egg-lemon sauce)

• 620 •

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Please inform our service staff of any food allergies or intolerances

🥕 Vegetarian | 🌿 Vegan | 🐷 Pork Meat | 🌱 A little Spicy | 🥗 Gluten Free | 🌱 New Product | ⚡ Limited | 🥛 Dairy free | 🥕 Dried fruit

PAN-COOKED "LAKROPITA" (PITA-STYLE PIE) WITH LEAFY GREENS



• 670 •

(a type of Albanian pie (lakror) made with 2 thin filo doughs, using whole wheat flour and wild leafy greens, cooked in a pan instead of the classic method; filled with chard, nettle, poppy, dandelion greens, leaves of fresh spices, feta cheese, eggs, dill, scallions, green garlic, vinegar and extra virgin olive oil; served with 'shots of buttermilk')

Served only at lunch.

ERA-STYLE STUFFED EGGPLANTS ("IMAM BAJALLDI")



• 630 •

(oven-cooked homemade specialty; eggplant halves filled with a mixture of eggplant flesh, peppers, tomatoes, scallions, garlic, fresh spices and extra virgin olive oil)

TIRANA'S TRADITIONAL CASSEROLE WITH BEEF



• 830 •

(the unique taste of 'fërgesë' based on the traditional recipe from Tirana; cooked with beef neck, sweet cottage cheese, feta cheese crumbles, corn and wheat flour, scallions, garlic, concentrated tomato paste, chili peppers, parsley)

LIMA BEAN WITH KOSOVO SAUSAGE



• 730 •

(a dish that perfectly combines the traditions of the north and south)

(lima beans from Devoll region; cooked with heart-shaped tomatoes, onions, extra virgin olive oil and pre-fried Kosovo sausage in fresh butter and paprika; baked in the oven in a traditional dish)

PAN ROASTED VEAL LIVER WITH TOMATOES AND ONIONS



• 790 •

(pan roasted veal liver, cooked with onions and heart-shaped tomatoes; after cooking we pour some crumbles of feta cheese)

MEATBALLS WITH PISTACHIO AND YOGHURT



• 840 •

(our world-renowned homemade meatballs with minced meat from selected parts of veal, lamb and pork meat, different spices and pistachio; served on decanted yoghurt with mint flavour and crispy oven potatoes)

OVEN-BAKED BEEF MEATBALLS WITH TOMATOES, "NARDEN" (PLUM SAUCE) AND HOMEMADE CHEESE



• 850 •

(small homemade meatballs with 100% minced Albanian veal; onions, oregano, tomato sauce, plum sauce, extra virgin olive oil, and flavoured with garlic, fresh basil and homemade cheese)

THE RENOWNED YOGHURT CASSEROLE OF ELBASAN

(tavë kosi)

• 890 •

(cooked according to the original recipe from Elbasani region with lamb meat, eggs, yoghurt, flour, rice and fresh butter; baked in the oven for 20-30 minutes)

This specialty is served only at lunch and can be enjoyed as an individual dish or shared for 2 people.

POUSSIN WITH PETKA



(TRADITIONAL PASTA FROM KORÇA) (530-550 g)

• 1,570 •

(locally-raised poussin cooked with traditional pasta from Korça (petka), fresh butter and lemon juice; topped with crushed roasted hazelnuts; **baked in the oven for 20-30 minutes**)

•Recommended for 2-3 people

TRADITIONAL BRAISED BEEF CASSEROLE (410-430 g meat)



• 1,850 •

(beef calves cooked with onion, aged red wine and mixture of spices; baked in oven covered with wheat thick pastry layer and served together with the baked pastry crust; **baked in the oven for 20-30 minutes**)

•Recommended for 2 people

Some of our most unique specialties in this category are reserved exclusively to be enjoyed at ERA BLOKU:

- Tirana's traditional casserole "as in the old times"

• • •

Please inform our service staff of any food allergies or intolerances



Our Suggestion

SHESH I ZI • 2,400 •

Shesh i Zi | "Alimani" Winery | Alc. 14%



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



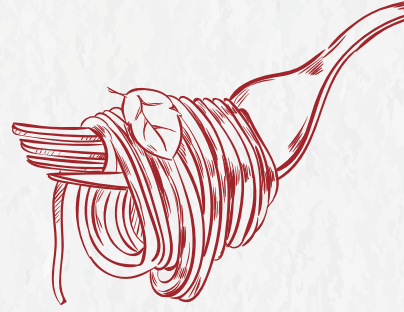
Dairy free



Dried fruit

"MAMMA MIA"

OUR PASTA WILL HAVE YOU SPEAKING ITALIAN



It is no secret anymore of the reason why our pastas have very vibrant colour and a fantastic taste. The Italian recipe of preparing dough, with 100% Italian "Semola" wheat type "0.0" and fresh eggs from the village, from chickens that are raised and eat organic food in the natural habitat, make the difference. All types of pasta are prepared every day in artisanal way in our production unit of fresh pastas.

"SPAGHETTI AL POMODORO"

(cooked according to the classic recipe with grated tomatoes, garlic, tomato sauce, extra virgin olive oil, parmesan cheese, and fresh basil)

• 590 •

"PENNE ALL'ARRABBIATA"

(tomato sauce, cherry tomato, black olives, 'pepperoncini', tabasco, parsley, extra virgin olive oil, garlic and fresh basil)

• 650 •

"PENNE AL FORNO CON PANCETTA E FUNGHI"

(ricotta, champignon mushrooms, pancetta, milk cream; baked in oven covered by a mixture of cheese: mozzarella & gouda & cheddar)

• 730 •

"BUCATINI ALL'MATRICIANA"

(a classic Roman dish with 'bucatini' pasta, 'guanciale', tomato sauce, 'pepperoncini', extra virgin olive oil, garlic, red onion, white wine, 'pecorino romano' cheese flakes and fresh parsley)

• 750 •

"TAGLIATELLE ALLA TOSCANA"

(locally-raised chicken breast, baby spinach, dried tomatoes, onions, garlic powder, heavy cream, parmesan cheese flakes, parsley, cherry tomato confit)

• 720 •

"LASAGNE ALLA BOLOGNESE"

(fresh spinach lasagne noodles; cooked with 'ragu' from lamb meat, 'béchamel' cream, fresh butter, parmesan cheese & fresh basil)

Served only at lunch

• 740 •

"RAVIOLI ARTIGIANALI AL BURRO, SALVIA E PISTACCHI"

(large homemade ravioli made with fresh dough, stuffed with zucchini cream, ricotta, roasted walnuts and sage; cooked with fresh butter and mountain sage leaves; topped with pistachio and parmesan cheese flakes)

• 710 •

"RAVIOLI PICCOLI CON CREMA AL TARTUFO"

(small handmade ravioli made with fresh dough, filled with spinach and ricotta; cooked with fresh butter, truffle oil and sauce, and heavy cream; topped with parmesan cheese flakes & pistachio)

• 730 •

Optional additions:

- ◉ Champignon mushrooms +60
- ◉ Porcini mushrooms +130

VEAL RAGÙ WITH CASERECCHE ('abbondante' and tasty, just like in Tuscany)

(ragù made from veal rump, tomato sauce, onions, fresh basil, extra virgin olive oil and garlic; served with fresh caserecce pasta and parmesan cheese)

•Recommended mainly for 2 people

• 990 •

• • •

Please inform our service staff of any food allergies or intolerances



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



Dairy free



Dried fruit

"LINGUINI CON GAMBERI, ZUCCHINE E POMODORINI"

(shrimps, zucchini, cherry tomatoes, garlic, chili pepper seeds, extra virgin olive oil, black pepper and fresh basil)

•780•

"IL TRIS DI PASTA" (recommended for 2-4 people)

•1,790•

- "Ravioli piccoli con crema al tartufo"
- "Ravioli artigianali al burro, salvia e pistacchi"
- "Bucatini all'atriciana"



BUCATINI



SPAGHETTI



PENNE



RAVIOLI



CASARECCE



TAGLIATELLE

"RISOTTO": THE KEY TO MY HEART AND STOMACH

To enjoy our risottos, you'll need to wait 20-30 minutes as they are prepared with fresh ingredients and require the appropriate cooking time according to the original recipe. If you get bored waiting, just think of the reward... a creamy and incredibly tasty risotto! 

"RISOTTO CON VERDURE"

(carnaroli rice, carrots, broccoli, cauliflower, zucchini, parmesan cheese)

•680•

"RISOTTO AL POMODORO"

(carnaroli rice, colorful cherry tomatoes, capers, garlic, fresh butter, parmesan cheese, and fresh basil)

•700•

"RISOTTO CON CREMA DI TARTUFO E FUNGHI"

(carnaroli rice, black truffle cream, champignon mushrooms, parmesan cheese and heavy cream)

•830•

Optional additions:

- Porcini mushrooms +130
- Stracciatella +120

"RISOTTO SPINACI E GORGONZOLA"

(carnaroli rice cooked with spinach cream, gorgonzola cheese, cooking cream, and parmesan cheese)

•740•

Some of our most unique specialties in this category are reserved exclusively to be enjoyed at ERA BLLOKU:

- "Risotto funghi e salsiccia"



Our Suggestion

PINOT GRIGIO DELLE VENEZIE •2,400•

Pinot Grigio | "Zenato" Winery | Alc. 12.5% | Italy

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Please inform our service staff of any food allergies or intolerances



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



Dairy free



Dried fruit

WE MEAT AGAIN

(MEAT LOVERS...THIS IS YOUR PLAYGROUND!)

All types of meat are carefully selected and hold the warranty seal from our Department of Food Standards and Security. We make possible that every day we have fresh country meat from producers or prestigious suppliers in the market. In general, the meat that we cook comes from the best farms in the country, that raise autochthonous animals that have mainly been raised in free graze.

HOMEMADE MEATBALLS (250 g)

• 790 •

(round-shaped homemade meatballs made with minced meat from select cuts of veal and pork, onions, garlic, grated tomatoes, eggs, yoghurt, oatmeal, mint, sumac, parsley and oregano; served with roasted/smoked vegetables cut into small pieces, seasoned with sumac, thyme and extra virgin olive oil, and crispy unpeeled potatoes)

KOSOVO SAUSAGE "AS FOUND IN PRIZEREN'S CORNERS" (220 g)

• 870 •

(grilled Kosovo sausage; served with roasted/smoked vegetables cut into small pieces, seasoned with sumac, thyme and extra virgin olive oil, and crispy unpeeled potatoes)

ERA'S ARTISAN SAUSAGE (200 g)

• 780 •

(homemade sausage with fresh local pork meat; served with sautéed fresh spinach, garlic, extra virgin olive oil, 'peperoncini')

GRILLED CHICKEN BREAST WITH SAUTÉED MUSHROOMS (270 g)

• 860 •

(chicken breast from country chicken marinated according to Era's recipe with rosemary, lemon juice and extra virgin olive oil; served with ranch sauce and a mix of mushrooms fried with extra virgin olive oil, garlic, thyme and sage)

GRILLED PORK RIBS (360 g)

• 1,020 •

(served on crispy potatoes, roasted marinated mushrooms with plum sauce, decanted yoghurt with mint flavours)

HOMEMADE LAMB SAUSAGE (200 g)

• 970 •

(homemade sausage with fresh lamb meat and fantastic herbs; served with roasted/smoked vegetables cut into small pieces, seasoned with sumac, thyme and extra virgin olive oil, and crispy unpeeled potatoes)

PORK CHOPS (350 g)

• 1,150 •

(served on crispy potatoes, roasted marinated mushrooms and roasted cauliflower cream)

GRILLED LAMB (330 g)

• 1,550 •

(mixed and seasoned parts of chopped steak and lamb ribs; served with ranch sauce and grilled vegetables)

GRILLED VEAL CHOPS (350 g)

• 1,390 •

(served on crispy unpeeled potatoes, roasted marinated mushrooms & strained yogurt mixed with garlic, extra virgin olive oil, fresh dill and spices cream)

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Please inform our service staff of any food allergies or intolerances

 Vegetarian |  Vegan |  Pork Meat |  A little Spicy |  Gluten Free |  New Product |  Limited |  Dairy free |  Dried fruit



Our Suggestion

KALLMET PRESTIGJ • 3,600 •

Kallmet | "Kallmet" Winery | Alc. 15%

PREMIUM MEAT

Despite our commitment to using and promoting only locally-raised meat from Albanian farms and farmers, constant requests from our clients "forced" us to also include premium meats on the menu... but not before tasting them ourselves. 😊 Specifically, we have included only 3 types of imported meat from the French breed "Charolaise" under the "Premium meat" category. Once you try their fantastic taste, you'll understand why we had to give in and adapt to market demands. 🤓 Do not ask us to add more because we won't! :p It was hard enough to include just three types on the menu. 😊

"CHAROLAISE ROUND STEAK (BEEF-STEAK)" *

(a tender *beef steak* from the shank section of the French 'Charolaise' breed, sourced from 'Koutsioftis' farm; grilled to your liking; *typically, these steaks weigh 200 or 300 grams depending on the size of the beef cattle, in order to ensure a better cooking quality*)

• 770 /100 g •

"CHAROLAISE RIBEYE STEAK" *

(*Ribeye steak* from the French 'Charolaise' breed, sourced from 'Koutsioftis' farm; 'dry-aged' for a minimum of 21 days under controlled temperature and humidity; grilled to your liking; *typically, Ribeye steaks weigh 750 or 1100 grams depending on the size of the beef cattle, in order to ensure a better cooking quality*)

• 870 /100 g •

"CHAROLAISE T-BONE STEAK" *

(*T-Bone steak* from the French 'Charolaise' breed, sourced from 'Koutsioftis' farm; 'dry-aged' for a minimum of 21 days under controlled temperature and humidity; *grilled to your liking; typically, T-Bone steaks weigh 750 or 1100 grams depending on the size of the beef cattle, in order to ensure a better cooking quality*)

• 890 /100 g •

Accompanying sauces:

+100/each

- "aioli sauce"
- "ranch sauce"
- "demi-glace sauce"
- citrus juice, basil, and Dijon mustard sauce
- roasted cauliflower cream

Side dishes:

+300/ each

- roasted/smoked vegetables cut into small pieces
- unpeeled crispy potatoes
- fried mushrooms with extra virgin olive oil, garlic and thyme
- grilled vegetables
- "ashkla" – fantastic fried potatoes

Cooking preferences:

☐ rare

☐ medium rare

☒ medium

☐ medium well

☐ well done



Our Suggestion

PAPIAS •5,600•

Primitivo Di Manduria | "Montedidio" Winery | Alc. 14,5% | Italy

• • •

Please inform our service staff of any food allergies or intolerances



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



Dairy free



Dried fruit

HAPPINESS IS ... ENJOYING DELICIOUS FOOD WITH GOOD FRIENDS AND GREAT WINE!

They say that friendship is like wine - it gets better with age.
Imagine having friends as exceptional as our "Cabernet Reserve ERA,"
aged in oak barrels. 😊
Give it a try and thank us later...

SPICY CHICKEN WINGS (330 g) 🌶️

(roasted chicken wings in BBQ spicy sauce; served with 'ashkla' - fantastic fried potatoes and additional optional spicy sauce or sour cream)

• 780 •

CHICKEN FILLET WITH TRUFFLE SAUCE (250 g)

(chicken breast cooked with truffle sauce; served with mashed potatoes, crumbled goat cheese, extra virgin olive oil)

• 980 •

FILET MIGNON WITH PORCINI MUSHROOMS AND AGED WINE

"CABERNET RESERVE ERA" (200-210 g)

(a globally renowned dish for its tenderness and flavour; locally-raised veal fillet cooked with soy sauce, porcini & champignon mushrooms, red onion, garlic, thyme, fresh butter and black pepper; flavoured with 'Cabernet Reserve ERA' red wine aged in oak barrels; served with rainbow baby carrots)

• 2,100 •

SALMON FILLET WITH BBQ SAUCE AND PAN-SEARED VEGETABLES 🌶️

(200 g)
(roasted salmon fillet with homemade barbecue sauce; served with carrot cream, pan-seared vegetables, roasted sesame and basil oil)

• 1,370 •

OVEN ROASTED PORK RIBS WITH BARBECUE SAUCE (800 g)

(fresh pork ribs smoked with a blend of spices and cooked "sous vide" for 12 hours under controlled temperature and humidity for perfect tenderness and flavour; oven-baked with homemade barbecue sauce; served with roasted cauliflower cream, crispy baby potatoes with 'harissa' and 'agrodolce' vegetables)

• 2,650 •

•Recommended for 2-4 people

"STINCO DI AGNELLO" (410-430 g)

(lamb shank stuffed with onions, celery, carrots, leek and tomato sauce; flavoured with aged red wine; served with baby potatoes seared in extra virgin olive oil, garlic and thyme)

• 2,100 •

•Recommended for 2 people

Some of our most unique specialties in this category are reserved exclusively to be enjoyed at ERA BLLOKU:

- "Scaloppine al marsala" with charolaise beef steak

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Please inform our service staff of any food allergies or intolerances



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



Dairy free



Dried fruit



Our Suggestion

KABERNET RESERVE ERA • 2,700 •

Cabernet Sauvignon | "Korça 2000" Winery | Alc. 14%

INDULGE YOURSELF TO A DESSERT

⚠ After you have explored all Menu, here you enter a dangerous area! It is recommended to order the dessert as quickly as possible as the temptation to try everything is very high! ⚠

THE MOST FAMOUS RICE PUDDING IN ALBANIA

(prepared according to the unique 'alla Era' recipe with whole milk, rice, raisins, dried fruits and cinnamon) 👑

• 410 •

CHOCOLATE AND PISTACHIO BAKLAVA NEW

(all ingredients are entirely homemade, including the filo doughs with chocolate) 😊

P.S. You can add some fantastic homemade vanilla ice cream on top

+180/ scoop

• 450 •

TESPISHTË WITH NUTS FROM PEJA REGION

(prepared according to the original recipe from the region of Peja - Kosovo; served in a trendy style 🍷 with less fat) 😊

• 430 •

VANILLA CRÈME BRÛLÉE NEW

(tap the crust with a spoon, listen to the crack, and immerse yourself in a sweet paradise with the fresh vanilla cream beneath the caramelized sugar crust.)

• 440 •

CLASSIC ITALIAN TIRAMISÙ

(prepared exactly as the traditional recipe of this fantastic Italian dessert; it's so tasty and perfect that we couldn't change a thing about it) 🍷

• 500 •

LOTUS BISCOFF CAKE NEW

(the 'alla ERA' version of this dessert with cookies and Lotus cream that will have you addicted... don't say we didn't warn you!) ⚠

• 580 •

HOMEMADE ICE CREAM

(homemade Era ice cream with different flavours; served with homemade jam. Ask your waiter/waitress for the available flavours)

• 180/scoop •

COULD YOU SWEETEN US UP WITH A REVIEW AS WELL? 🍷



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era_restaurants



ERA



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Our Suggestion

VERË E SHENJTË (500 ml)

• 3,000 •

Pulsi | "Nurellari" Winery | Alc. 15%

...

Please inform our service staff of any food allergies or intolerances



Vegetarian



Vegan



Pork Meat



A little Spicy



Gluten Free



New Product



Limited



Dairy free



Dried fruit

LET'S DRINK...



CAFETERIA

ESPRESSO	160
ESPRESSO MACCHIATO	190
DOPPIO ESPRESSO	260
TURKISH COFFEE	140
CORRETO	300
CAFFÈ LATTE	260
CAFFÈ FREDDO	260
DECAFFEINATED COFFEE	170
DECAFFEINATED MACHCHIATO	200
BUSTINE CAPPUCCINO	270
CAPPUCINO	290
DECAFFEINATED CAPPUCINO	300
FREDDO CAPPUCINO	300
FREDDO ESPRESSO	210
HOT CHOCCOLATE	300
CACAO	290
SALEP	270
MILK	220

WATER (STILL/SPARKLING)

QAFSHTAMA (0.5l)	200
QAFSHTAMA (0.75l)	280

BIO TEA

GREEN TEA	250
BLACK TEA	250
CHAMOMILE TEA	250
FRUTTI DI BOSCO TEA	250
MINT & CITRUS TEA	250

DRAFT BEER

VELTINS (0.25l)	280
VELTINS (0.5l)	530
PEJA (0.25l)	250
PEJA (0.5l)	470

BOTTLED BEER

KORÇA (0.5l) (Bjonde, e zezë)	280
PEJA CRUDO (0.33l)	370
HEINEKEN (0.33l)	370
PAULANER (0.5l)	590
(Hefe - weissbier, dunkel)	
VELTINS (0.33l) (Non alcoholic)	370

A TASTE OF RAKIA

"PERLA" GRAPE RAKI (50ml)	270
"MOSKAT" GRAPE RAKI (50ml)	230
GRAPE RAKI (50ml)	230
PLUM RAKI (50ml)	270
MULBERRY RAKI (50ml)	270

REFRESHING BEVERAGES

SANTAL	320
RED BULL	410
PEPSI / PEPSI MAX / IVI / 7UP	250
ORANGE / LEMON SODA	270
LIPTON ICE TEA	270
(PEACH / LEMON / GREEN)	
SCHWEPPES	270
CRODINO	290
FRESH FRUIT JUICE	480

IMPORTANT INFORMATION FOR AN AMAZING EXPERIENCE

Savor the Moment:

In our restaurant, food and company are sacred, which is why we've chosen not to offer internet access. This allows you to fully focus on enjoying our specialties and engaging in conversations with each-other. No Internet... just great Conversations.

Food Allergies and Intolerances:

Your health is our priority. Therefore, before placing your order, please inform our service staff of any food allergies or intolerances you may have.

Limited Items:

Some of our specialties are limited and disappear as fast as "a blink of an eye!" If something is unavailable, please know it's due to high demand. We're thrilled that you love them so much! But don't worry... we have 128 other fantastic specialties waiting for you to explore

Personalized Service:

For any additional information or clarification regarding your order, bill, or table, please ask the waiter who served you or the restaurant manager.

Customer Care:

We're here to ensure your experience is perfect. If you have any comments, complaints, or suggestions, do not hesitate to ask for the restaurant manager. If you wish to share your experience directly with our "Customer Care Department," you can call or message us on WhatsApp at +355 67 60 67 600 or fill out the online feedback form via www.era.al

Tag Us:

If you had a great time and want to share some "tasty" moments on Instagram, we'd be happy if you tagged us @era_restaurants (and a Follow wouldn't hurt either). 😊

Attention: Some of our main dishes require more time to prepare due to their cooking process. We want to offer you delicious meals prepared with love, so we thank you for your patience and understanding. We believe the wait will be worth it!

A Little Patience & Understanding:

Our service & kitchen team work with great dedication to bring you a complete and enjoyable experience. However, when the workload is at its peak, some delays may occur. We promise that every minute of waiting is being used to prepare dishes that you'll enjoy wholeheartedly.

Waiter Service Charge:

As a gesture of appreciation for the dedication and care of our service team, an optional 8% service charge will be added to your total bill. However, we believe that appreciation should be earned, not expected. If, for any reason, you feel that the service did not meet your expectations or if you find this charge unreasonable, you are not obligated to pay it. For any complaints, suggestions, or comments regarding our service staff, please ask to speak with the restaurant manager.

All prices include VAT.

Invoices with NIPT:

If you are a company, entity, or organization and require an invoice with a NIPT number, please inform your waiter when requesting the bill.

Credit/Debit Card Payments: For credit or debit card payments, please inform the service staff when requesting the bill. You can pay by credit or debit card if your bill total is over 1,490 ALL.

Splitting the Bill at the Table:

Our current system does not allow us to split the bill for each individual at the table. We recommend that one of you collects the consumed amounts from the group members and makes the total payment at the end of your lunch/dinner.

Service Hours:

Our service staff is at your disposal for order-taking from 11:00 AM to 11:59 PM.

Other Services:

In addition to the extraordinary experience in our restaurants, ERA offers a wide range of services for various events. From catering for events and corporations to delivery & business lunch services, we are committed to fulfilling your every need. For more information and to discover our services, visit www.era.al

*Return into tradition,
in a modern era...*

