



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 🍴

• 490ALL •

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

CRUNCHY CORNBREAD WITH AYRAN AND GOAT CHEESE 🍴

• 470ALL •

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

BRICK BACKED FLATBREAD (Served with olive and dried tomato pâté) 🌱 🍴

• 450ALL •

(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" 🍴 ★

• 640ALL •

(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 🍴

• 570ALL •

(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 🌱 🍴

• 590ALL •

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

ZUCCHINI CROQUETTES FRESHENED UP WITH MINT SAUCE 🍴 ★

• 620ALL •

(zucchini, eggs, white sheep's cheese, mozzarella, heart-shaped tomatoes, breadcrumbs, onions, dill; served with a fresh yogurt sauce)

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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 fruits

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)

• 520ALL •

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

• 600ALL •

MEZE WITH BUTTER BEANS

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

•Recommended for 2 people

• 580ALL •

OVEN-BAKED SPICY CHEESE

(oven-baked aged sheep's cheese with colorful peppers, tomatoes, chili flakes, thyme, fresh oregano, basil, Berat olives, and extra virgin olive oil)

• 590ALL •

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

• 610ALL •

"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

• 420ALL •

BRUSCHETTE WITH SMOKED VEGETABLES & GOAT CHEESE (4 pcs)

(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

• 460ALL •

BRUSCHETTE CON POMODORINI E STRACCIATELLA (4 pcs)

(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

• 550ALL •

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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 fruits

TRIS DI BRUSCHETTE (6 pcs)  
•Recommended for 2-4 people

• 670ALL •

“ASHKLA” – FANTASTIC FRIED POTATOES WITH CHEESE AND TRUFFLE SAUCE 

• 610ALL •

(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 

• 670ALL •

(soft “Halloumi” cheese from Cyprus island, baked in oven with extra virgin olive oil, thyme and garlic)

“SPRING ROLLS” WITH VEGETABLES ★ 

• 580ALL •

(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 

• 620ALL •

(chips potatoes, ‘gorgonzola’ & ‘parmesan’ cheese, ham, bacon, ‘champignon’ mushrooms, milk cream)

CHEESE WITH SESAME SEED CRUST AND STRAWBERRY CREAM 

• 790ALL •

(‘Kefalotyri’ Greek cheese, covered with a sesame seed crust; served on strawberry cream)

•Recommended for 2-3 people

“MUHAMMARA” WITH HOME-STYLE KULAÇ (albanian soda bread)  

• 590ALL •

(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” (3 pcs)

• 690ALL •

(crispy tortillas topped with guacamole, spice-seasoned chicken, 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 

• 640ALL •

(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

ERA SIGNATURE FOCACCIA 

• 690ALL •

(Kosovo sausage, red onion, seasoned feta cheese, black olives and & ‘piquant sauce’)

Recommended for 2-3 people



Our suggestion:

SHESHI I BARDHË • 2,700ALL •

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 fruits

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 🌿 **• 460ALL •**
(green salad, olives from the Berati region, cucumbers, scallions, fresh dill; seasoned with extra virgin olive oil, honey and citrus juice)

FRESH GREEN SALAD WITH CHEESE CRUMBLES 🍷 **• 510ALL •**
(lettuce, green salad, scallions, cucumbers, fresh dill, sheep cheese crumbles; seasoned with extra virgin olive oil, organic apple vinegar and lemon juice)

“KNITTED” SALAD 🍷 **• 590ALL •**
(radicchio, lettuce, iceberg, baby spinach, cucumber, carrot, red turnip, beetroot, roasted pumpkin seeds, celery and fresh basil; marinated with homemade balsamic vinaigrette)

GREEK SALAD 🍷 🆕 **• 630ALL •**
(tomatoes, cucumber, colorful cherry tomatoes, white sheep's cheese, red onion, peppers, Kalamata olives, oregano and marinated with extra virgin olive oil, lemon, mustard, and organic apple vinegar.)

Enhance your salad with:

• Capers +30ALL

QUINOA, MANGO & AVOCADO SALAD 🍷 🥥 **• 730ALL •**
(quinoa, avocado, cherry tomatoes, raisins, red beets, lime, mango, coconut, roasted almonds; dressed with extra virgin olive oil, lime juice, mustard, balsamic vinegar, organic honey, and apple vinegar)

CAESAR SALAD WITH CHICKEN BREAST **• 690ALL •**
(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 🍷 🥓 **• 740ALL •**
(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” SALAD 🍷 **• 680ALL •**
(baby arugula, cherry tomatoes, 'grana padano' cheese; dressed with extra virgin olive oil and balsamic vinegar)

SALMON, ARUGULA AND AVOCADO SALAD **• 790ALL •**
(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 🍷 **• 740ALL •**
(baby spinach & arugula, cherry tomatoes, cucumber, dried tomatoes, pineapple, goat cheese, pomegranate, forest fruits jam & yogurt cream)

“POMODORINI COLORATI” & “BURRATA” SALAD 🍷 **• 850ALL •**
(baby arugula, 'burrata', 'pomodorini colorati', balsamic pearls; marinated with extra virgin olive oil, fresh basil, and 'aceto balsamico di Modena')

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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 fruits

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 specialities are a selection of traditional Albanian flavours categorized as: "homemade"; "renowned traditional specialities 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.

SPINACH SOUFFLÉ WITH FRESH MINT & TURMERIC

(spinach, eggs, strained yogurt, white sheep's cheese, onion, garlic, fresh butter, fresh mint, turmeric, and extra virgin olive oil)

• 650ALL •

RICE WITH CHICKEN & 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, parmesan flakes, pine sticks and parsley)

• 590ALL •

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)

• 650ALL •

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

(a traditional two-layer Albanian pie (laktor) with a modern twist, made with 2 thin filo doughs, cooked in a pan rather than baked in the classic way; filled with wild greens, fresh herbs, white sheep's cheese crumbles, dill, spring onion, fresh garlic, vinegar, and extra virgin olive oil; served with 'shots of buttermilk')

• 690ALL •

ERA-STYLE STUFFED EGGPLANTS ("IMAM BAJALLDI") ★

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

• 680ALL •

Add extra cheese for an even richer flavor

TIRANA'S TRADITIONAL CASSEROLE WITH BEEF ★

(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)

• 870ALL •

LIMA BEAN WITH KOSOVO SAUSAGE

(A specialty that perfectly combines the flavors of Southern and Northern Albania)

(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)

• 750ALL •

PAN ROASTED VEAL LIVER WITH TOMATOES AND ONIONS

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

• 850ALL •



Our suggestion:

SHESH I ZI • 2,600ALL •

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

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 Vegetarian  Vegan  Pork meat  A little spicy  Gluten-free  New product  Limited  Dairy-free  Dried fruits

MEATBALLS WITH PISTACHIO AND YOGHURT 🍷🥜

• 860ALL •

(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 TOMATO SAUCE & "NARDEN"

• 890ALL •

(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)

• 950ALL •

(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) (250 gr) ★ 🥜

• 790ALL •

(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)

TRADITIONAL BRAISED BEEF CASSEROLE (410-430 gr meat) 🔥

• 1,890ALL •

(selected cuts of fresh local beef, slow-cooked with onions, aged red wine, and a blend of spices; **baked in the oven for 20-30 minutes** covered with a thick pastry layer and served together with the baked pastry crust)

•Recommended for 2 people

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.

• 440ALL •

CREAMY CHICKEN SOUP 🍲

• 470ALL •

(our most iconic soup since 1999; 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.

CARROT, GINGER AND GREEN APPLE SOUP 🥕🍏🥬

• 460ALL •

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

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

PISTACHIO CREAM SOUP 🥜🥬🍲

• 490ALL •

(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.

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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 fruits

"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)

• 600ALL •

"PENNE ALL'ARRABBIATA"

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

• 650ALL •

"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')

• 750ALL •

"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)

• 780ALL •

"TAGLIATELLE ALLA TOSCANA"

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

• 750ALL •

"LASAGNE ALLA BOLOGNESE"

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

• 760ALL •

Served only at lunch

"RAVIOLI ARTIGIANALI AL BURRO, SALVIA E PISTACCHI"

(small 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)

• 710ALL •

"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)

• 770ALL •

Optional additions:

- "Champignon" mushrooms +60ALL
- "Porcini" mushrooms +130ALL

PENNE WITH FRESH SPINACH CREAM & ROASTED PINE NUTS

(fresh spinach cream, tender pieces of local chicken breast, milk cream, roasted pine nuts, fresh diced tomatoes, orange, and sweet paprika-infused butter)

• 720ALL •

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 Vegetarian |  Vegan |  Pork meat |  A little spicy |  Gluten-free |  New product |  Limited |  Dairy-free |  Dried fruits

PACCHERI WITH RED PEPPER SAUCE & STRACCIATELLA

(red pepper sauce, tomatoes, onion, and cheese cream, finished with stracciatella & basil-infused oil)

• 780ALL •

SLOW-COOKED VEAL RAGÙ WITH CASERECCE

('abbondante' and tasty, just like in Tuscany)

(slow-cooked veal shoulder prepared following an old Tuscan recipe, served with caserecce pasta, tomato sauce, onion, fresh basil, extra virgin olive oil, garlic, and Parmesan cheese)

• 1,090ALL •

•Recommended for 2 people

"LINGUINI CON GAMBERI, ZUCCHINE E POMODORINI"

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

• 790ALL •

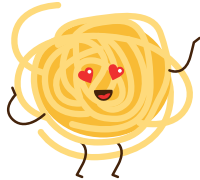
"IL TRIS DI PASTA" (recommended for 2-4 people)

- Ravioli piccoli con crema al tartufo
- Ravioli artigianali al burro, salvia e pistacchi
- Paccheri with red pepper sauce & stracciatella

• 1,850ALL •



BUCATINI



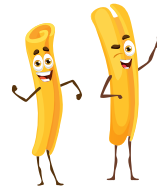
SPAGHETTI



PENNE



RAVIOLI



CASERECCE



TAGLIATELLE



PACCHERI

ChatGPT

Hey ChatGPT,
Who organizes the most beautiful events in Tirana?

ERA Event Catering. ❤️

And not only in Tirana...
but all across Albania.



COFFEE
BREAKS



BUSINESS
MEETINGS



CORPORATE
CATERING



SOCIAL
EVENTS



FAMILY
CELEBRATIONS



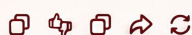
ANY EVENT
YOU CAN IMAGINE



For more details about your event,
contact us: +355 67 60 67 600



@era_event_catering



+ Ask anything

Think



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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 fruits

"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 WITH SMOKED ROASTED VEGETABLE CREAM 🔥🌱NEW

(made with Carnaroli rice, a creamy blend of roasted vegetables – zucchini, eggplant, colorful peppers, onion, and tomatoes; finished with parmesan cheese)

• 710ALL •

Make it even more flavorful by adding:

- "Straciatella" +180ALL

"RISOTTO FUNGHI E SALSICCIA" 🍷

(carnaroli rice, artisan pork sausage, champignon mushrooms, garlic, thyme, parmesan cheese)

• 810ALL •

"RISOTTO CON CREMA DI TARTUFO E FUNGHI" 🔥🍷

('carnaroli' rice, black truffle cream, 'Champignon' mushrooms, parmesan cheese)

• 830ALL •

Make it even more flavorful by adding:

- Porcini mushrooms +130ALL
- "Straciatella" +180ALL

"RISOTTO CON GAMBERI, ZUCCHINE E POMODORINI" 🔥NEW

('carnaroli' rice, prawns, zucchini, cherry tomatoes, garlic, chili flakes, extra virgin olive oil, black pepper and fresh basil)

• 870ALL •

ERA
GIFT
CARD



FOR FRIENDS, FAMILY, COLLEAGUES, OR SOMEONE SPECIAL,
AN EXPERIENCE AT ERA IS ALWAYS A THOUGHTFUL CHOICE.

Because the most meaningful gifts don't come wrapped.
They are meant to be savored.

Ask our service team to personalize an ERA Gift Card for any special occasion.



Our suggestion:

PINOT GRIGIO DELLE VENEZIA • 2,600ALL •

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 New product | ★ Limited | 🥛 Dairy-free | 🍌 Dried fruits

WE MEAT AGAIN

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 gr)

• 820ALL •

(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 cold side dish of 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" (230 gr)

• 930ALL •

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

ERA'S ARTISAN SAUSAGE (250 gr)

• 810ALL •

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

GRILLED CHICKEN BREAST WITH TARTAR SAUCE & BABY POTATOES (270 gr)

• 890ALL •

(local chicken breast marinated according to ERA's signature recipe with rosemary, lemon juice, and extra virgin olive oil; served with homemade tartar sauce, baby potatoes, and a cold side dish of roasted vegetables)

GRILLED PORK RIBS (350 gr)

• 1,020ALL •

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

HOMEMADE LAMB SAUSAGE (200 gr)

• 990ALL •

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

PORK CHOPS (2 pcs - 350 gr)

• 1,150ALL •

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

GRILLED LAMB (330 gr)

• 1,550ALL •

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

GRILLED VEAL CHOPS (350 gr)

• 1,390ALL •

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

ALBANIAN-STYLE GRILLED VEAL BEEF (240 gr)

• 1,480ALL •

(thinly sliced veal beef, prepared using the traditional Albanian cutting technique, marinated with aromatic herbs and extra virgin olive oil; served with rosemary roasted potatoes and fresh yogurt sauce)



Our suggestion:

KALLMET PRESTIGJ • 3,600ALL •

Kallmet | "Kallmeti" 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 fruits

MEAT LOVERS... THIS IS YOUR PLAYGROUND!

In a world captivated by imported premium meats, we chose to celebrate what is our own. Carefully sourced from Albania's finest farms and expertly dry-aged under controlled conditions, our beef proves that true excellence knows no borders. 🌍

This selection is a tribute to the dedication of Albanian farmers and local producers.

The rest, as always, is for the palate to discover. 😊

BONELESS RIBEYE STEAK ★

(savor our Ribeye steak from local beef. This cut is dry-aged for a minimum of 21 days under controlled temperature and humidity to enhance its rich flavor and tenderness; served with demi-glace sauce and baby potatoes sautéed in fresh butter with garlic and thyme)

• 990ALL/100 gr •

"T-BONE STEAK" ★

(savor our T-Bone steak from local beef. This cut is dry-aged for a minimum of 21 days under controlled temperature and humidity to enhance its rich flavor and tenderness; served with demi-glace sauce and baby potatoes sautéed in fresh butter with garlic and thyme)

• 590ALL/100 gr •

Accompanying sauces

+70ALL/each

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

Side dishes

+200ALL/each

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

Cooking preferences

rare

• medium rare

• medium

• medium well



Our suggestion:

VECCHIO SOGNO • 5,900ALL •

Primitivo di Manduria | "Tenuta Giustini" Winery | Alc. 14.5%

• • •

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 fruits

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 gr) 🔥

• 790ALL •

(roasted chicken wings in BBQ spicy sauce; served with 'ashkla' – fantastic fried potatoes, fresh yogurt sauce & sweet and spicy chili sauce)

CHICKEN FILLET WITH TRUFFLE SAUCE (250 gr) 🍄

• 990ALL •

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

FILET MIGNON WITH PORCINI MUSHROOMS AND AGED WINE

• 2,150ALL •

"CABERNET RESERVE ERA" (200-210 gr)

(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)

SALMON FILLET WITH BBQ SAUCE AND PAN-SEARED VEGETABLES 🔥

• 1,390ALL •

(200 gr)

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

OVEN ROASTED PORK RIBS WITH BARBECUE SAUCE (800 gr)

• 2,650ALL •

(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)

• **Recommended for 2-4 people**

"STINCO DI AGNELLO" (410-430 gr)

• 2,150ALL •

(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)

• **Recommended for 2 people**



Our suggestion:

KABERNET RESERVE ERA • 2,700ALL •

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

Produced exclusively for ERA restaurants and aged for 18 months in oak barrels, this Cabernet Reserve reveals a deep ruby color and a complex bouquet of cassis, blackberry, and ripe plum, intertwined with notes of vanilla, cocoa, roasted coffee, tobacco, and sweet spices. Full-bodied and velvety on the palate, with ripe tannins and harmonious oak integration.
Long and elegant finish with hints of cocoa and spices.
Ideally paired with red meats, lamb, traditional meat dishes, and rich pasta sauces.

...

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 fruits

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) 👑

• 420ALL •

CHOCOLATE AND PISTACHIO BAKLAVA 🍷

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

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

+180ALL/ scoop

• 470ALL •

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) 🍷

• 440ALL •

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) 😊

• 520ALL •

VANILLA CRÈME BRÛLÉE

(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)

• 490ALL •

LOTUS BISCOFF CAKE

(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!)

• 590ALL •

HOMEMADE ICE CREAM

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

• 180ALL /scoop •

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



TripAdvisor



Google Reviews

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📷 era_restaurants 📺 ERA 🎵 era_restaurants

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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 fruits

LET'S DRINK...



CAFETERIA

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

REFRESHING BEVERAGES

• SANTAL	320ALL
• RED BULL	420ALL
• PEPSI / PEPSI MAX / IVI / 7UP	250ALL
• ORANGE / LEMON SODA	270ALL
• LIPTON ICE TEA (PEACH / LEMON / GREEN)	270ALL
• SCHWEPES	270ALL
• CRODINO	290ALL
• FRESH FRUIT JUICE	480ALL

A TASTE OF RAKIA

• GRAPE RAKI "PERLA" (50ml)	280ALL
• GRAPE RAKI "MOSKAT" (50ml)	240ALL
• GRAPE RAKI (50ml)	240ALL
• PLUM RAKI (50ml)	280ALL
• MULBERRY RAKI (50ml)	280ALL

WATER (STILL/SPARKLING)

• QAFSHTAMA (0.5l)	210ALL
• QAFSHTAMA (0.75l)	290ALL

DRAFT BEER

• VELTINS (0.3l)	320ALL
• VELTINS (0.5l)	530ALL
• PEJA(0.3l)	290ALL
• PEJA(0.5l)	470ALL

BOTTLED BEER

• PEJA CRUDO (0.33l)	370ALL
• KORÇA(0.33l)(Bjonde, e zezë)	280ALL
• HEINEKEN (0.33l)	370ALL
• PAULANER (0.5l) (Hefe – weissbier, Hell)	590ALL
• VELTINS (0.33l) (Non Alcoholic)	370ALL

BIO TEA

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

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 125 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

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 way of showing appreciation for the dedication and care our service team puts into making your dining experience exceptional, 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 obliged to pay it. For any complaints, suggestions, or comments regarding our service staff, please ask to speak with the restaurant manager.

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 😊)

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.

All prices include VAT.