

SOFRA[®]
e ariut 1993

Menu / En

SOFRA E ARIUT

In these gentle hills, among the most beautiful in Tirana, where the gaze is dazzled by the multicolour views and the lungs are refreshed by the clean air, three decades ago the foundations were laid and the “Sofra e Ariut” began to grow. Year by year our restaurant welcomes thousands of people, ordinary citizens or authorities, tourists and artists, diplomats and writers, friends from all over the world.

From 1 November 2021 “Sofra e Ariut” and the two adjacent restaurants became part of “BAMI GRUP”, with the desire, intention, vision and challenge to make it one indispensable, attractive, relaxing and family restaurant complex. So another shining pearl is added to the crown of beauties of Tirana.

“OLD TRADITION, NEW STYLE!” it is our goal.

In tradition we have our centuries-old roots like the olive tree, and like its green branches, they are the innovations of the times we live in. Here you will find the food that adds life, the wine that pleases the eye and the service that ennobles man. Why not?! Even the culture, which we need so much, that culture it makes us calmer, more human, more dreamers. Outside we have uncontaminated nature and inside a wonderful museum collection of traditional clothing.

WELCOME FRIENDS! ENJOY LIFE, FOOD, WINE AND JOY!

WE ARE FOR YOU, FOR YOUR PLEASURE!



HOMEMADE

○ "QESHKEK"	600 L
○ STAFF PEPPERS WITH CHEESE	500 L
○ BEANS IN PAN	600 L
○ PIE OF THE DAY	600 L
○ MEAT PIE	700 L
○ GOAT CHEESE	600 L
○ DOLMADES / STUFFED GRAPE LEAVES	500 L
○ "QUMËSHTOR"	(ON ORDER 2000 L/ "TAVË")
○ TRADITIONAL STARTERS FOR TWO (FOR 2 PERSONS)	1500 L
○ SWEET CORN BREAD (TRADITIONAL)	300 L
○ "TAVË DHEU" (Veal)	800 L
○ OFFAL AND GRITS	900 L
○ PASTA WITH LAMB	1000 L
○ "TAVË KOSI"	1500 L

WINNER OF THE "EMPIRE OF INTERNATIONAL TASTE 2011" AWARD

○ TRAY MEATBALLS (veal, lamb and vegetables)	800 L
○ "PASHA QOFTE" (veal, lamb with white souce)	800 L
○ BAKED CHICKEN WITH BUTTER (With noodles/ rice/ porridge and nuts)	3200 L
ROASTED VEAL	1700 L
LAMB'S SHOULDER/ LEG	3500 L/KG



#SALADS

CESAR SALAD <i>(iceberg, chicken fillet, diced toast, parmesan, corn and Caesar sauce)</i>	800 L
DELIZIOSA SALAD <i>(arugula, radicchio, escarole, curly lettuce, toasted hazelnuts, smoked scamorza and sweet sauce)</i>	850 L
QUINOA SALAD <i>(quinoa, chili pepper, carrot, cucumber and avocado)</i>	700 L
SPINACH SALAD <i>(spinach, dried tomato, gorgonzola, nuts and fruit)</i>	850 L
ARTICHOKES ARUGULA PARMESAN	900 L
ARUGULA SALAD	850 L
SHEPHERD'S SALAD <i>(tomatoes, cucumbers, peppers and cheese, olive)</i>	600 L

#TO SHARE

MUSHROOMS IN PAN	700 L
STUFFED MUSHROOMS	800 L
GRILLED/ STEAMED VEGETABLES	600 L
TRUFFLE CREAM CHIPS	600 L
6 FRENCH FRIES	400 L
BAKED POTATOES	400 L
BAKED CHEESE	550 L
CHEESE-"KADAIF" <i>(Cheese covered with fried kadaif, various seeds and honey)</i>	700 L

#SOUP

6 SOUP OF THE DAY	500 L
6 HOMEMADE SOUP <i>(Soup with beef meatballs)</i>	600 L
CHICKEN SOUP	600 L
6 TORTELLINI WITH CHICKEN JUICE	600 L



#APPETIZERS

BRUSCHETTA <i>(Tomato, olive oil and basil)</i>	400 L
MIXED BRUSCHETTAS	650 L
CAPRESE 250 GR <i>(buffalo mozzarella)</i>	1200 L
BURRATA 125 GR	800 L
ISABEL <i>(baby mozzarella, avocado, cherry tomatoes and cucumber)</i>	1200 L
CHEESE APPETIZERS <i>(Parmesan, Cacio Nerone, Scamorza, Pecorino, Asiago, Gorgonzola, French Brie, Montasio Stravechio)</i>	1800 L
HAM AND SALAMI APPETIZERS <i>(Raw, Milanese, Bacon, Chops, Spanish Salami, Spicy Sausages)</i>	1600 L
MIXED STARTERS <i>(Ham and cheese)</i>	2000 L
BRESAOLA <i>(With arugula and parmesan)</i>	1200 L
BAKED BRIE WITH HONEY AND WALNUTS	1200 L
SMOKED GOOSE BREAST	1600 L
TURKEY HAM	1200 L
VEAL CARPACCIO	1800 L
VEAL TARTARE <i>(With avocado, quinoa and poppy seeds)</i>	2000 L
“SOFRA” APPETIZER	5000 L

*Ju lutemi informoni stafin tonë për çdo alergji ushqimore!
*Please kindly inform our staff of any food allergies!



#PASTA

TAGLIATELLE ON PARMESAN WHEEL (MINIMUM 2 PERS.) <i>(With fresh truffle and porcini)</i>	1500 L
PASTA WITH RAGU'	800 L
SPAGHETTI CHITARRA CARBONARA	850 L
PAPARDELLE WITH VEAL FILLET AND DRIED TOMATOES	1200 L
PENNE CAPRESE TRICOLORI <i>(Mozzarella and tricolor cherry tomatoes)</i>	750 L
ORECHIETTE WITH CHICKEN AND BROCCOLI	800 L
VEGETARIAN NOODLES	700 L
⑥ "SOFRA" RAVIOLI	1200 L

#RISOTTOS

SAUSAGE AND CHICORY RISOTTO	1000 L
RISOTTO ON PARMESAN WHEEL (MINIMUM 2 PERS.) <i>(With fresh truffle and porcini)</i>	1700 L
SPECK AND ASPARAGUS RISOTTO	1200 L
CHICKEN AND SAFFRON RISOTTO	1000 L
VEGETARIAN RISOTTO	800 L

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FIRST DISHES

LAMB CHOP <i>(With saffron cream and cherry tomatoes)</i>	1600 L
FILLET MIGNON <i>(With foie gras and truffle)</i>	3300 L
FILLET MIGNON <i>(With red wine and asparagus)</i>	2500 L
FILLET MIGNON <i>(With berries)</i>	2500 L
FILLET MIGNON <i>(with fennel cream)</i>	2400 L
FILLET MIGNON <i>(With fresh truffle)</i>	2600 L
FILLET MIGNON <i>(With Penny Bun and wallchester)</i>	2500 L
PORK TENDERLOIN <i>(With narden sauce and dried plums)</i>	2200 L
BEEF WELLINGTON <i>(Recommended for more than 6 people)</i>	12000 L

PREMIUM MEAT/ DRY AGED MEAT

TOMAHAWK	12000 L/ KG
FIorentina	10000 L/ KG
RIB EYE	12000 L/ KG
TAGLIATA	3000 L/ 200 G
BLACK ANGUS RIBEYE	9000 L/ KG
WAGU	
COBE	



#DESSERTS

🍷	"BAKLAVA" WITH ICE CREAM	550 L
🍷	"SHËNDETLIE"	450 L
	CREME BRULEE	450 L
	PANNA COTTA	400 L
	TIRAMISU'	500 L
	CHEESECAKE	450 L
	CHOCOLATE SOUFFLE	550 L
	MIXED FRUITS	1500 L
🍷	ICE CREAM	150 L/ COUP

EXPLANATION OF SYMBOLS



SYMBOL

Means the speciality of the house.

All meats used are fresh.

THANK YOU
FALEMINDERIT

