



Flower Hotel

— RESTAURANT MENU —

Our Philosophy

Here at Flower Restaurant we're passionate about food!

We love to keep things fresh, making sure that everyone, no matter what diet they're on, can enjoy a meal with us.

Our dishes are made with the finest of ingredients, packed full of flavours to really tantalise your taste buds.

Flower Restaurant is conceptualized as a culinary art center, aiming to offer you a taste of the traditional recipes of the country and also exclusive dishes created by our chef de cuisine Gent Malaveci.

Gent Malaveci is known as one of the best chef de cuisine in Albania and Greece. His inspirational muse is love and passion for food, so those who have had the opportunity to enjoy his dishes have reason to say that Genti instead of food offers a piece of paradise.

So sit back, relax and soak up the atmosphere...
welcome to the Flower Experience!

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Premium

TOMAHAWK RIBEYE

- ✓ **Tomahawk i stazhionuar**
Dry aged tomahawk ribeye
- ✓ **I maturuar per 28 dite**
Matured on the bone for 28 days for succulence
- ✓ **Shije te pasur te mishit me nje butesi te shkelqyer dhe tunduese**
This Tomahawk steak impresses in an instant, yet its looks definitely match its taste. Rich and deep beef flavours with a fabulous tenderness and succulence that is so tempting.
- ✓ **Servirur : 3/4 persona**
Servings : 3/4 persons

9000 ALL/kg

BLACK ANGUS STEAK

- ✓ **Angus Beef Premium i Certifikuar**
Certified Angus Beef
- ✓ **I maturuar per 40 dite**
An exceptional 40 day matured
- ✓ **Njihet per cilesine gjenetike qe e ben mishin te bute dhe shijeplote**
Black Angus is well know for specific genetic quality that make meat well marbled, tender and flavourful
- ✓ **Yndyra shperndahet ne menyre te barabarte pergjate mishit duke siguruar nje strukture te qendrueshme plot shije dhe te lengshme**
Fat is dispersed thinly and evenly, throughout the meat, ensuring the consistant texture, juiciness and flavor
- ✓ **Servirur : 2/3 persona**
Servings : 2/3 persons

8000 ALL/kg

KING CRAB

- ✓ **Imperial King Crab**
- ✓ **Cilesi Premium e pasur ne shije dhe proteina/ulet ne yndyrna**
Premium quality crab with low in fat and rich in flavor and proteins
- ✓ **Servirur : 2/3 persona**
Servings : 2/3 persons

13000 ALL /kg

FIorentina STEAK

- ✓ **Biftek Fiorentina nga lloji i vecante i mishit Chianina**
Tuscan Steak from the region's Chianina breed of cattle
- ✓ **E vleresuar per butesi dhe e pasur ne shije**
Prized for tenderness and flavor
- ✓ **Servirur : 2/3 persona**
Servings : 2/3 persons

5000ALL/kg



Antipasta/ Appetizer

- 1. Cheviche toni me avokado, spec kolor, pomodorini, susam**
Tuna Cheviche with avocado, colorful peppers, tomatoes, sesame 900 ALL
- 2. Karpacio gjeli arose me krem parmixhano**
Turkey carpaccio with parmesan cream 700 ALL
- 3. Kallamare te mbushur me krem djathi**
Stuffed squids with cream cheese 1100 ALL
- 4. Antipaste djathi dhe proshute**
Cheese and ham appetizer 800/1600 ALL
- 5. Karkalec me kadaif, salcë luleshtrydhe**
Rolled shrimps with kadayif and strawberry sauce 1000 ALL
- 6. Kroketa Vici/Kroketa Karkaleci**
Meat/Shrimps Croquette 500 ALL
- 7. Levrek "Alla Ceviche" me frut pasioni, salce chili dhe lime**
Sea bass "alla ceviche" with passion fruit, homemade chili sauce & lime 700 ALL
- 8. Tartar gaforre me krost buke**
Crab tartare with cruton 500 ALL
- 9. Salmon me quinoa, kastravec, limon, lime**
Salmon with quinoa, cucumber, lemon, lime 900 ALL
- 10. Spring rolls me spinaq, qepe te njoma**
Spring rolls with spinach, green onions 400 ALL
- 11. Karkalec me krem me domate, speca te pjekur, kek bikolor me domate dhe nero di sepia**
Shrimps with tomatoes cream, roasted pepper, bicolor pie with tomatoes & nero di seppia 700 ALL
- 12. Karpacio domate me straciatela dhe dressing kikiriku**
Tomatoes carpaccio with stracciatella and peanut dressing 600LL



Sallata / Salads

1. Sallate 4 lloje domatesh, krem djathi, krost buke, spec te kuq
4 types of tomatoes salad with chesse cream, breadcrumbs and redpepper 450 ALL

2. Sallate Cesar, chips proshute, kruton, krostat pule, salce cesar
Caesar salad, ham chips, crouton, chicken breast, caesar sauce 550 ALL

3. Sallate "Flower", gorgonxola, dardhe, lajthi, salce fruta pylli
"Flower" salad, blue cheese, pear, hazelnut, forest fruit sauce 550 ALL

4. Sallate "Winter" me kroketa trahani dhe dressing molle
"Winter" salad with "trahana" croquettes and apple dressing 500 ALL



Supel Soup

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|---|---------|
| 1. Supe Peshku
Fish soup | 450 ALL |
| 2. Supe Perimesh
Vegetable soup | 400 ALL |
| 3. Supe me hithra dhe trahana shtepie
Soup with nettles and homemaker trahana | 400 ALL |



Pasta-Rizoto / Pasta-Risotto

1. Njoki me patate te embel, karkalec dhe krem tartufi

Sweet potato gnocchi with shrimps and truffle sauce 800 ALL

2. Pasta te fresketa / rizoto frutadeti

Sea food fresh Pasta / Risotto 700 ALL

3. Tagliatele e fresket, levrek, krem curcuma, spinaq, parmixhano

Homemade tagliatelle with seabass, curcuma sauce, spinach, parmesan 800 ALL

4. Pasta e fresket me kungull dhe mascarpone

Homemade pasta with pumpkin and mascarpone 800 ALL

5. Konkilioni me mish keci breeze

Conchiglioni with billy goat breeze 900 ALL

6. Rizoto, sallam chorizo, pecorino picante, domate te pjekura

Risotto, chorizo salami, spicy pecorino, baked tomatoes 700 ALL

7. Rizoto me mish qingji

Risotto with lamb 700 ALL



Fileto peshku/ Fish Fillet

1. Peshk krokant me sallate, salce majonezi dhe zaferano

Crispy fish with mayonnaise and zaferano sauce

900 ALL

2. Fileto levreku me krostate erezash, spinaq, salce portokalli

Seabass fillet with spices crust, spinach, orange sauce

1400 ALL

3. Salmon Asian style, oriz basmati, perime julienne, salce soja

Asian style salmon, basmati rice, julienne vegetables, soya sauce

1400 ALL

4. Fileto levreku me rizoto misri dhe mascarpone

Fish fillet with corn risotto and mascarpone

1200 ALL

5. Fileto levreku me tartar lulelakre

Fish fillet with cauliflower tartare

1200 ALL

6. Trofte e tymosur me karkalec, salce pikante dhe krem nero di seppia

Smoked trout with shrimps and nero di seppia sauce

1200 ALL



Pjata me baze mishi / Meat dishes

1. Brinje gici, salce soja, krem patate
Pork rib with soy sauce, potato cream
1100 ALL

2. Fileto Vici me kadaif, patate e embel, krem selinoje
Beef fillet with kadayif, sweet potatoes, celery cream
1400 ALL

3. Brinje qingji i marinuar me qepe te karamelizuar, mjalt, mix erezash, patellxhan i tymosyr
Lamb rib with caramelised onions, honey, spice mix, smoked eggplant
1400 ALL

4. Kofshe rose me pure dardhe dhe tartufi
Roasted duck leg with pear and truffle mash
1200 ALL

.5 "Serfenter" fileto vici me fileto toni,
Serfenter veal fillet and tuna
1400 ALL



Embelsira/ Desserts

1. Banoffe, shtrese biskote, krem caramel, shkume kremi dhe banane
Banoffe, biscuit, caramel cream, foamed cream and banana 400 ALL

2. Cheesecake karameli, akulllore, mousse karameli
Caramel cheesecake, ice-cream, caramel mousse 500 ALL

3. Mandarine Compote 600 ALL

4. Bakllava e Shefit
Chef's bakllava 550 ALL

5. Mus pralina me frut pasioni
Praline chocolate mousse with passion fruit 500 ALL

6. Ganache cokollate me fruta pylli
Chocolate ganache with forest fruits 400 ALL

6. Yuzu lime cheesecake 500 ALL

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Thank you!



Email: info@hotel-flower.com, Tel: +355 676040707, Web: www.hotel-flower.com