

RECIPES WITH ROOTS

GURRA

ALBANIAN HERITAGE DINING

The Menu

A generous Albanian table shaped by the season, the fire and
the people we cook for.

TIRANA - ALBANIA

FOR THE TABLE

Small Plates

06

Bukë e Shtëpisë	390 ALL
Wood-fired house bread, cultured butter and smoked salt.	
VEGETARIAN / CONTAINS: GLUTEN, MILK	
Ullinj të Marinuar	320 ALL
Berat olives, orange peel, rosemary and chilli.	
VEGAN / GLUTEN-FREE	
Djathë i Bardhë në Furrë	690 ALL
Baked white cheese, tomato, oregano and warm pepper oil.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK	
Fërgesë Tiranase	720 ALL
Roasted peppers, tomato, gjizë and sweet paprika, served bubbling.	
VEGETARIAN / GLUTEN-FREE / CHEF'S SIGNATURE / CONTAINS: MILK	
Petulla të Kripura	590 ALL
Crisp sourdough fritters, alpine cheese and thyme honey.	
VEGETARIAN / CONTAINS: GLUTEN, MILK, EGG	
Qofte të Shtëpisë	780 ALL
Beef and lamb meatballs, charred onion and herb yoghurt.	
CONTAINS: GLUTEN, EGG, MILK	

CURED, PICKLED AND FRESH

Cold Table

06

Pjata Gurra	1,450 ALL
Mish i thatë, smoked cheese, white cheese, olives and house pickles.	
CHEF'S SIGNATURE / CONTAINS: MILK	
Speca me Gjizë	620 ALL
Marinated peppers filled with whipped gjizë and garden herbs.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK	
Tarator	450 ALL
Cold yoghurt, cucumber, dill, garlic and walnut.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK, WALNUT	
Turshi e Shtëpisë	420 ALL
Seasonal vegetables pickled with bay, peppercorn and grape vinegar.	
VEGAN / GLUTEN-FREE	
Mish i Thatë	980 ALL
Air-dried beef, sour cherry mustard and crisp shallot.	
GLUTEN-FREE	
Troftë e Tymosur	1,100 ALL
Smoked mountain trout, pickled cucumber and dill cream.	
GLUTEN-FREE / CONTAINS: FISH, MILK	

SLOW POTS AND BROTHS

Soups

04

Supë Pule Fshati	650 ALL
Free-range chicken broth, handmade noodles and parsley.	
CONTAINS: GLUTEN, EGG	
Çorbë Fasule	590 ALL
White beans, tomato, smoked pepper and parsley oil.	
VEGAN / GLUTEN-FREE	
Supë Kungulli	620 ALL
Roasted pumpkin, sage, toasted seeds and cultured cream.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK	
Paçe Tradicionale	780 ALL
Slow-cooked beef broth, garlic, vinegar and black pepper.	
GLUTEN-FREE	

ROLLED AND STRETCHED BY HAND

Pies & Dough

05

Byrek me Spinaq	680 ALL
Layered pastry, spinach, spring onion and white cheese.	
VEGETARIAN / CONTAINS: GLUTEN, MILK	
Byrek me Mish	760 ALL
Crisp pastry, slow beef, onion and black pepper.	
CONTAINS: GLUTEN	
Lakror i Zjarrit	980 ALL
Ember-baked pastry with seasonal greens and mountain herbs.	
VEGETARIAN / CHEF'S SIGNATURE / CONTAINS: GLUTEN	
Pite Dibre	790 ALL
Soft layered pie, yoghurt, garlic and browned butter.	
VEGETARIAN / CONTAINS: GLUTEN, MILK	
Mantia	860 ALL
Baked beef dumplings, garlic yoghurt and paprika butter.	
CONTAINS: GLUTEN, MILK, EGG	

LEAVES, VEGETABLES AND GRAINS

Garden & Salads

06

Sallatë Fshati	680 ALL
Tomato, cucumber, pepper, onion, olives and white cheese.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK	
Sallatë me Lakër	420 ALL
Shaved cabbage, apple, dill and cider dressing.	
VEGAN / GLUTEN-FREE	
Domate & Djathë	720 ALL
Heritage tomatoes, aged white cheese, basil and olive oil.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK	

Speca të Mbushur	890 ALL
Sweet peppers, rice, tomato, garden herbs and crisp onion.	
VEGAN / GLUTEN-FREE	
Fasule Pllaqi	840 ALL
Butter beans, slow tomato, garlic confit and parsley oil.	
VEGAN / GLUTEN-FREE	
Perime në Zjarr	760 ALL
Seasonal vegetables, walnut tarator and sumac.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: WALNUT, MILK	

ALBANIAN RECIPES, COOKED SLOWLY

From the Hearth08

Tavë Kosi e Shtëpisë	1,650 ALL
Young lamb, rice and a bright yoghurt crust baked in clay.	
CHEF'S SIGNATURE / CONTAINS: MILK, EGG	
Qengj në Prush	2,400 ALL
Slow-roasted mountain lamb, roots, aubergine and oregano jus.	
CHEF'S SIGNATURE / GLUTEN-FREE	
Jufka me Pulë Fshati	1,480 ALL
Dibra egg pasta, free-range chicken, brown butter and sage.	
CONTAINS: GLUTEN, EGG, MILK	
Kërnacka Korçe	1,320 ALL
Spiced beef sausages, white bean cream and pickled onion.	
GLUTEN-FREE	
Pulë me Përshesh	1,380 ALL
Roast chicken, crumbled cornbread, herbs and roasting juices.	
CONTAINS: GLUTEN, MILK	
Mish me Qepë	1,600 ALL
Braised veal, sweet onions, tomato and bay leaf.	
GLUTEN-FREE	
Tavë Dheu	1,150 ALL
Veal liver, tomato, pepper and gjizë baked in earthenware.	
GLUTEN-FREE / CONTAINS: MILK	
Krap Shkodrane	1,680 ALL
Lake carp, onion, tomato, dried plum and bay leaf.	
GLUTEN-FREE / CONTAINS: FISH	

CHARCOAL AND MOUNTAIN HERBS

From the Grill07

Grill Gurra për Dy	4,600 ALL
Lamb chop, veal, kërnacka, chicken, potatoes and grilled peppers.	
CHEF'S SIGNATURE / GLUTEN-FREE	
Bërxollë Qengji	2,200 ALL
Charcoal lamb chops, rosemary jus and roast garlic.	
GLUTEN-FREE	

Fileto Viçi	2,350 ALL
Grilled veal fillet, pepper sauce and charred shallot.	
GLUTEN-FREE / CONTAINS: MILK	
Qofte në Skarë	1,250 ALL
Beef and lamb patties, sumac onion and ajvar.	
GLUTEN-FREE	
Shishqebap Pule	1,200 ALL
Herb-marinated chicken, grilled vegetables and lemon.	
GLUTEN-FREE	
Troftë Mali	1,850 ALL
Whole mountain trout, herb oil, lemon and capers.	
GLUTEN-FREE / CONTAINS: FISH	
Levrek në Zjarr	2,100 ALL
Whole sea bass, garlic, parsley and grilled lemon.	
GLUTEN-FREE / CONTAINS: FISH	

ALONGSIDE THE MAIN TABLE

Sides05

Patate Furre	420 ALL
Roast potatoes, garlic and rosemary.	
VEGAN / GLUTEN-FREE	
Pure Patate	450 ALL
Silky potato, cultured butter and nutmeg.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK	
Lakra të Ziera	460 ALL
Braised greens, lemon and olive oil.	
VEGAN / GLUTEN-FREE	
Oriz me Gjalpë	390 ALL
Pilaf rice, browned butter and herbs.	
VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK	
Ajvar Shtëpie	380 ALL
Roasted red pepper relish with warm bread.	
VEGAN / CONTAINS: GLUTEN	

A SWEET ENDING

Desserts07

Trileçe Gurra	590 ALL
Three-milk sponge, burnt caramel and sea salt.	
CHEF'S SIGNATURE / CONTAINS: MILK, EGG, GLUTEN	
Revani me Agrume	560 ALL
Semolina cake, preserved citrus and sheep's yoghurt.	
CONTAINS: GLUTEN, MILK, EGG	
Bakllava me Arra	620 ALL
Layered filo, walnut, cinnamon and orange blossom syrup.	
VEGETARIAN / CONTAINS: GLUTEN, WALNUT, MILK	

Sheqerpare Butter biscuit, lemon syrup and clotted cream. VEGETARIAN / CONTAINS: GLUTEN, MILK, EGG	520 ALL
Fiq & Arra Roasted figs, walnut praline and mountain tea cream. GLUTEN-FREE / CONTAINS: WALNUT, MILK	620 ALL
Krem Karamel Baked vanilla custard and dark caramel. VEGETARIAN / GLUTEN-FREE / CONTAINS: MILK, EGG	540 ALL
Fruta të Stinës A chilled selection of seasonal Albanian fruit. VEGAN / GLUTEN-FREE	480 ALL

GLASS / BOTTLE

Albanian Wineo8

Shesh i Bardhë Central Albania - dry white - citrus blossom - mineral finish.	650 / 3,100 ALL
Puls i Bardhë Berat - stone fruit - mountain herbs - bright acidity.	720 / 3,500 ALL
Debinë e Bardhë Përmet - pear - wild flowers - clean finish.	700 / 3,400 ALL
Kallmet Reserve North Albania - dry red - dark cherry - native herbs.	750 / 3,600 ALL
Shesh i Zi Central Albania - plum - tobacco - soft tannin.	690 / 3,300 ALL
Vlosh Narta - red fruit - pepper - earthy finish.	760 / 3,700 ALL
Serinë Rosé Korçë - wild strawberry - citrus - dry finish.	680 / 3,250 ALL
Brut i Arbërit Traditional method sparkling - apple - brioche - fine bubbles.	850 / 4,100 ALL

ALBANIAN SPIRITS AND HOUSE SERVES

Raki & Cocktailso6

Raki Rrushi House grape spirit, served neat.	420 ALL
Raki Mani Mulberry raki with a soft, aromatic finish.	480 ALL
Raki Kumbulle Dry plum raki from a small family producer.	460 ALL
Gurra Spritz Pomegranate, bitter orange, sparkling wine and soda.	850 ALL

Tirana Sour Grape raki, lemon, wildflower honey and egg white. CONTAINS: EGG	890 ALL
Mountain Negroni Albanian gin, vermouth and mountain-herb bitter.	950 ALL

HOUSE-MADE AND CLASSIC

Soft Drinks & Coffeeo8

Mountain Tea Çaj mali with lemon and wildflower honey.	320 ALL
House Lemonade Fresh lemon, mint and still or sparkling water.	390 ALL
Pomegranate Soda Pomegranate, lime and soda.	420 ALL
Dhallë Chilled salted yoghurt drink. CONTAINS: MILK	280 ALL
Water Still or sparkling, 0.75 l.	350 ALL
Espresso Single origin house espresso.	180 ALL
Kafe Turke Traditional finely ground coffee.	220 ALL
Cappuccino Espresso and textured milk. CONTAINS: MILK	280 ALL

Please tell our team about allergies before ordering. Cross-contact may occur.

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