

WELCOME

DINE MENU SUMMER SEASON MMXXVI



NOTES

A service charge of 100 lek/person will be applied. This will be automatically added to your bill.
If you have any allergies or intolerances to certain foods, please let us know in advance.
All our sea products are carefully selected to ensure maximum quality and freshness.

*Served until 17:00

**Minimum serving for meats is 300gr

**2 servings minimum for every raw selection



Product contains pork



Vegan product



Spicy dish

SOUP

FISHERMAN'S 800
Vegetable velouté, fish pulp/ *Velute perimesh, tul peshku*


STARTER

BREAD & DIPS 200
Aromatized butter/ *Bukë & gjalp i aromatizuar*

TRIO OF SAUCES 790
Tirokafteri, tarama, hummus, pita

LOST BRUSCHETTA 890
Shrimp, Grana Padano, zucchini/ *Karkalec, djathë Grana Padano, kungulleshka*

SALMON BRUSCHETTA 790
Smoked salmon & cream cheese aromatized with lime/ *Salmon i tymosur dhe krem djathi i aromatizuar me lime*

FETA CHEESE MOUSSE  790
Feta cheese, tomato jam, capers, arugula, aromatic oil/ *Mousse me djathë feta, marmelatë domate, rukola, kaperi, vaj aromatik*

LOCAL KAÇKAVALL  890
Crispy cheese, sesame seeds, tart forest fruit jam/ *Kaçkavall krokant, susam, reçel i athët me fruta pylli*


GRILLED ASPARAGUS  990
With Hollandaise sauce/ *Asparag i pjekur në skarë me salcë hollandaise*


CRISPY POTATOES  680
Spicy mayo, Grana Padano cheese/ *Patate krokante, majonezë pikante, djathë Grana Padano*

SALADS

SHRIMP CAESAR 1460
Braised shrimp with harissa sauce, iceberg lettuce, avocado, chia seeds, chives, tomatoes, Grana Padano, pine nuts, Caesar dressing/ *Karkalec i stufuar me harisa, sallate iceberg, avokado, fara çia, erba cipollina, pomodori, Grana Padano, stika pishe, salcë Caesar*

MEDITERRANEAN  1050
Skinless tomatoes, pickled red onion, olives, capers, red & green bell peppers, cucumbers feta cheese, oregano/ *Domate pa lëkurë, qepë e kuqe turshi, ullinj, kaperi, spec i kuq dhe jeshil, kastravec, djathë feta, rigon*

BURRATA  1390
Mixed cherry tomatoes, basil pesto dressing, olive oil, bread crumbs crusts/ *Miks pomodorini marinuar me pesto borziloku, vaj extra i virgjër, peksimadhe*

ARUGULA  1160
Arugula salad, tart forest fruits jam, Grana Padano, balsamic vinaigrette, cherry tomatoes, almond flakes/ *Rukola, reçel fruta pylli i athët, grana padano, krem balsam, pomodori, feta bajamesh*

LOST SALAD  960
Walnut pesto marinated beets, chards, dried tomato pesto, feta cheese/ *Panxhar i marinuar me pesto arre, lakër e egër, pesto domate e tharë, djathë feta*

SNACKS

*Served until 17:00

***BLACK ANGUS BURGER**  1750
Black angus beef, tartar sauce, lettuce, pickled cucumber, cheddar cheese, caramelized onion, ketchup. Served with crispy potatoes and spicy mayo/ *Qofte Black Angus, salcë tartar, sallatë jeshile, kastravec turshi, djathë çedar, qepë e karamelizuar, ketchup. E shoqeruar me patate krokante & salcë spicy mayo*

***CHICKEN TACOS**  1250
Low temperature cooked chicken, pico de gallo, tartar sauce, guacamole, Grana Padano, herbs, sweet chili sauce/ *Pulë e gatuar në temperaturë të ulët, pico de gallo, salcë tartar, guakamole, grana padano, barishte, salcë e ëmbël chili*

***SHRIMP TACOS**  1350
Tempura shrimp, iceberg, corn, spicy mayo, tobiko, sweet chili sauce/ *Karkalec tempura, sallatë iceberg, miser, majonez pikant, tobiko, salcë e ëmbël chili*



COLD APPETIZER

SEABASS CARPACCIO Lemon vinaigrette, extra virgin olive oil, exotic fruits/ <i>Vinegret limoni, vaj ulliri ekstra i virgjër, fruta ekzotike</i>	1240
CARPACCIO VIOLA Violet shrimp, lime gel, extra virgin olive oil, maldon salt, black pepper/ <i>Karkalec viol, xhel lime, vaj ekstra i virgjër, kripë maldon, piper i zi</i>	2590
CEVICHE  Sea bream, tangerine vinaigrette, chili, lime, cucumber, mango, chives, pickled onion/ <i>Koce, vinegret mandarine, chili, lime, kastravec, mango, qepë të njoma të holla, qepë turshi</i>	1650
IONIAN TUNA CARPACCIO Dijon vinaigrette, arugula, Grana Padano/ <i>Karpaço toni, vinegret dijon, rukola, Grana Padano</i>	1350
TARTARE MIX Tuna & salmon, mango, avocado cream, tataki sauce/ <i>Ton & salmon, mango, krem avokado, salcë tataki</i>	1590
OYSTERS Oysters are subject to availability. Served with shallot tartar sauce & lime/ <i>Gocat e detit varen nga disponueshmëria. Shërbehen me salcë tartar qepë shallot & lime</i>	600/PCS
MARINATED ANCHOVIES Anchovies, exotic fruit, lemon vinaigrette / <i>Açuge, fruta ekzotike, vinegret limoni</i>	920
BEEF TATAKI  Beef, tataki sauce, crispy quinoa, spicy mayo, chili, crispy quinoa/ <i>Fileto viçi, salcë tataki, wakame, majonez pikant, chili, quinoa krokante</i>	2300
BLACK ANGUS TARTARE Egg yolk, avocado cream, pickles, dijon mustard, crispy pita bread/ <i>Tartar viçi, e verdha e vezës, krem avokado, kastravec turshi, mustardë dijon, pite krokante</i>	1750
BLACK ANGUS CARPACCIO Truffle oil, arugula, grana padano, truffle mayo, baked lime/ <i>Karpaço viçi, vaj tartufi, rukola, Grana Padano, majonez tarufi, lime i pjekur</i>	1990

HOT APPETIZER


SQUID CARBONARA  Pork guanciale, eggs, pecorino cheese/ <i>Guanciale derri, vezë, djathë pecorino</i>	1690
SAUTÉED MUSSELS Classic mussels, lemon/ <i>Midhje klasike me limon</i>	1000
FRIED CALAMARI Served with tartar sauce/ <i>Fiturë kallamari shërbyer me salcë tartar</i>	1560
TEMPURA SHRIMP  Spicy mayo, tobiko, sweet chili sauce/ <i>Karkalec tempura, majonez pikant, tobiko, salcë chili e ëmbël</i>	1600
GRILLED SHRIMP Served with lime vinaigrette & baked lemon/ <i>Karkalec në skarë, vinegret lime, limon i pjekur</i>	1790
GRILLED OCTOPUS Fava bean purée, pistachio butter, crispy capers, pickled onions, olive dust/ <i>Oktapod në skarë, pure fava, gjalpë fistiku, kaperi krokant, qepë turshi, pluhur ulliri</i>	1950
FLAMBÉED CUTTLEFISH Cognac cream, basil pesto, tarama/ <i>Sepje flambé, krem konjaku, pesto borziloku, tarama</i>	1450
LAMB CROQUETTES  Crispy lamb, demi-glace sauce, aromatic oil, spicy mayo, bread crumbs/ <i>Qingj krokant, salcë demi-glace, vaj aromatik, majonez pikant, thërrime buke krokante</i>	1670
CHORIZO BBQ  Chorizo sausages served with BBQ sauce/ <i>Salcice derri ne skarë, shërbyer me salce BBQ</i>	1290
VEGETARIAN JACKED SWEET POTATO  Oven baked sweet potato filled with vegetables & gouda cheese/ <i>Patate e ëmbël e pjekur në furrë, e mbushur me perime të pjekura & djathë gouda</i>	1050




FRESH PASTA

SEAFOOD LINGUINE Calamari, cuttlefish, shrimp, shell fish, cherry tomatoes, basil/ <i>Kallamar, sepje, karkalec, guacka, pomodorini, borzilok</i>	1490
SALMON PACCHERI Served with cherry tomatoes, rosé sauce, basil/ <i>Salmon, pomodorini, salcë rose, borzilok</i>	1290
LOBSTER PACCHERI Half lobster, tomato cream, basil/ <i>Gjysëm arragoste, krem domate, borzilok</i>	3200
CHICKEN TAGLIATELLE Zucchini, basil pesto, Grana Padano/ <i>Pulë, kungulleshka, pesto borziloku, Grana Pandano</i>	1150
GNOCCHI Shrimp, truffle cream, parsley/ <i>Gnocchi me karkalec, krem tartufi, majdanos</i>	1390
BRAISED VEAL KLITHAROTO Low temperature cooked veal, demi-glace sauce, stracciatella/ <i>Mish viçi i pjekur në temperaturë të ulët, salcë demi-glace, djathë stracciatella</i>	1590

RISOTTO

SEA FOOD Calamari, cuttlefish, shrimp, shellfish, cherry tomatoes, basil/ <i>Kallamar, sepje, karkalec, guacka, pomodorini, borzilok</i>	1490
CHICKEN Served with champignons & truffle cream/ <i>Risotto pule me kërpudha champignon & krem tartufi</i>	1250
VEGETARIAN  Served with asparagus, lime & saffron, zucchini / <i>Risotto vegjetarian, me asparag, lime, shafraan & kungulleshka</i>	1320

MAIN DISH

CHICKEN FILLET Cauliflower purée, cream cheese, smashed baby potatoes/ <i>Fileto pule, pure lulalakre, krem djathi, patate të shtypura baby</i>	1490
BEEF TENDERLOIN Smashed potatoes, asparagus, demi-glace sauce, maldon salt/ <i>Fileto viçi, shërbyer me salcë patate të shtypura, asparag, salcë demi-glace, asparag & kripë maldon</i>	2490
SEABREAM BUTTERFLY Lemon vinaigrette & smashed baby potatoes / <i>Koce i hapur i shërbyer me vinegret limoni & patate baby të shtypura</i>	1690
HEALTHY SALMON Asparagus, hollandaise sauce, tobiko, lime/ <i>Salmon, asparag, salce hollandaise, tobiko, lime</i>	2100
BUTTERFISH FILLET Celery root purée, homemade sauce, cherry tomatoes confit/ <i>Fileto peshku me krem rrënje selino, salcë shtëpie, pomodorini konfit</i>	1600
RIBEYE BLACK ANGUS USA** Served with demi-glace sauce, maldon salt, bakes lime, confit cherry tomatoes/ <i>Shërbyer me salcë demi-glace, kripë maldon, lime të pjekur, pomodorini konfit</i>	1600/100GR
PICANHA BLACK ANGUS USA** Served with demi-glace sauce, maldon salt, bakes lime, confit cherry tomatoes/ <i>Shërbyer me salcë demi-glace, kripë maldon, lime të pjekur, pomodorini konfit</i>	1250/100GR
CATCH OF THE DAY  2 SERVINGS Grilled seabass with sautéed clams, aglio, olio e peperoncino/ <i>Levrek i pjekur në skarë, me guacka të skuqura, aglio, olio & peperoncino</i>	3900

**Minimum serving for meats is 300gr

DESSERT

SWEET LOST Kadayif ekmek, pistachio ganache, vanilla ice cream, forest fruit jam/ <i>Kadaif krokant, ganazh me fistik, akullore me vanilje, recel me fruta pylli</i>	990
GANACHE TART Dark chocolate with mango compote/ <i>Çokollatë e zezë me komposto mango</i>	950
FRUIT SALAD 2-4 Servings	1700
ICE CREAM	750
TIRAMISU	890



SIGNATURE COCKTAILS

SPICY LOST Mezcal, grapefruit, agave syrup, lime, chili, soda	1500
SUNSET Gin, lemon, lime, aperol, raspberry, egg foam, grapefruit soda	1200
PINK Vodka, watermelon, coconut, lime juice, egg foam, soda	1200
PATRON MARGARITA Tequila Patron, lime juice, triple sec	1500
SILKY XO Rum Bumbu Xo, rum spiced, triple sec, lime, almond syrup, pineapple	1500
BURNING MAN Gin, lemon juice, lime juice, blackcurrant/blackberry sirup, rose lemonade, rosemary	1200
FLOR DE TEQUILA Tequila, lemon, rose syrup, orgeat, camomile infusion	1200
VELVET GOOSE Grey Goose Vodka, grapefruit, grenadine, honey, egg foam, lemon juice	1500
CUCUMBER SPRITZ Cucumber, lime juice, dry prosecco, soda water	1100

ALL CLASSIC COCKTAILS AVAILABLE UPON REQUEST

MOCKTAILS

WILD RASPBERRY Raspberry fruit, hibiscus, hibiscus iced tea	800
WATERMELON BREEZE Watermelon fruit, lime, pink grapefruit juice, tonic water	800
MANDARINA Mandarine orange, lime juice, blackberry, passion fruit, top up soda	800

SOFT DRINKS

FRUIT JUICE	600
ROSE LEMONADE	700
GINGER BEER	700
FENTIMANS TONIC	600
FEVER TREE TONIC	600
RED BULL	700
PANNA WATER 0.75	500
SODA CAN	500

BEER

CORONA 0.33	800
CARLSBERG	700
VATAN	600



WHITE WINE

PINOT GRIGIO DELLE VENEZIE Veneto, Italy Pinot Grigio	2800
PECORINO AURATO Villa Prandone Marche, Italy Pecorino	3400
DONNA LUCE Poggio Le Volpi Lazio, Italy Chardonnay, Malvasia, Greco	6900
BLANGE Ceretto Piemonte, Italy Arneis	7500
GRECO DI TUFO D'Antiche Terre Campania, Italy Greco di Tufo	3600
PINOT GRIGIO ITALO CESCO Castelfeder Alto Adige, Italy Pinot Grigio	4500
MÜLLER THURGAU Josef Brigl Trentino, Italy Müller-Thurgau	5200
LANGHE ARNEIS Piemonte, Italy Arneis	5200
GRECO DI TUFO MASTROBERARDINO Mastroberardino Campania, Italy Greco di tufo	5400
RIESLING Markus Molitor Moselle, Germany Riesling	5500
SAUVIGNON BLANC Masut Da Rive Friuli, Italy Sauvignon Blanc	5700
VERMENTINO Toscana, Italy Vermentino	5700
VILLA SPARINA Gavi Piemonte, Italy Cortese	6500
LUGANA I FRATI Ca dei frati Lombardia, Italy Turbiana	6900
CHABLIS VAUDON Joseph Drouhin Bourgogne, France Chardonnay	8900
GEWÜRZTRAMINER Josef Brigl Trentino, Italy Gewürztraminer	9500
CHARDONNAY JOSEF BRIGL Josef Brigl Trentino, Italy Chardonnay	12000
CHARDONNAY CP Isole e Olena Toscana, Italy Collezione privata	22000
PECORINO Italy Pecorino	650 ^{GLASS}

RED WINE

FIORI DI CAMPO Tenute Martarosa Molise, Italy Blend	2800
MERLOT Le Contesse Veneto, Italy Merlot	3300
PINOT NOIR Cantina Monfort Trentino, Italy Pinot nero	6600
PAPALE LINEA ORO Varvaglione Puglia, Italy Primitivo	7000
DOLCETTO D'ALBA Abbazia Piemonte, Italy Dolcetto	3900
CHIANTI RISERVA Toscana, Italy Chianti	3900
PINOT NERO Kaltern Alto Adige, Italy Pinot nero	5400
VERTIGO Livio Felluga Friuli, Italy Merlot/Cabernet Sauvignon	6900
NEBBIOLO Masolino Piemonte, Italy Nebbiolo	6900
AMARONE ANTICHELLO Santa Sofia Veneto, Italy Corvina, Rondinella, Corvinone	11500
BAROLO Perbacco Piemonte, Italy Nebbiolo	13000
MONTEPULCIANO Italy Montepulciano	650 ^{GLASS}



WHITE ^{0.375L}

COLLE CAVALIERI Tollo Abruzzo, Italy Trebbiano	1800
VILLA SPARINA Gavi Piemonte, Italy Cortese	3600

WHITE ALBANIAN

LYHNID Pogradec, Albania Tokay, Riesling, Muskat	2800
CHARDONNAY PELIUM Pogradec, Albania Chardonnay	3500
ARA E DARDHËS Fishtë, Albania Chardonnay, Pinot, Riesling	3600
PULS Çobo Berat, Albania Puls	3900
DEBINË Leskovik, Albania Debinë	3900
SHESH I BARDHË TUF Lundra, Albania Shesh i Bardhë	4200
CERRUJA Tirana, Albania Cerruja	4800
MUSKAT OTTONEL Lundër, Albania Muskat	5500

ROSE

ROZA Fishtë, Albania Kallmet	3600
MIRAVAL STUDIO Miraval Provence, France Blend	7000
ALPHA Alpha Estate Florina, Greece Xinomavro	6000
ROSA DEI FRATI Ca dei Frati Lombardia, Italy Gropello blend	7500
MIRAVAL COTE DE PROVENCE Miraval Provence, France	10500
MIRAVAL MAGNUM 1.75L Miraval Provence, France	17500
ROSATO	650 ^{GLASS}

BUBBLES

PROSECCO ROSE BRUT Veneto, Italy Glera, Pinot Noir	3900
ZEROGRAMMI Rebulo Veneto, Italy Glera	5500
FRANCIACORTA BRUT Ferghetina Lombardia, Italy Chardonnay, Pinot Nero	11500
LUC BELAIRE	15000
MOËT IMPERIAL BRUT	19000
MOËT IMPERIAL ROSE	22000
MOËT ICE	25000
MOËT ICE ROSE	28000
DOM PÉRIGNON BRUT	60000
DOM PÉRIGNON LIGHT	80000
DOM PÉRIGNON ROSE	85000
DOM PÉRIGNON LIGHT ROSE	90000
ARMAND DE BRIGNAC	90000

RED ^{0.375L}

COLLE CAVALIERI Tollo Abruzzo, Italy Montepulciano d'Aruzzo	1800
---	------

RED ALBANIAN

KALLMET Nurellari Berat, Albania Pules	3900
SHESH I ZI TUF Lundra Tiranë, Albania Shesh i Zi	4200
REZERVA SUPERIORE Nurellari Berat, Albania Cabernet Sauvignon, Merlot	9000
KASHMER Berat, Albania Shesh i Zi, Cabernet, Merlot	4200
UDHA Tirana, Albania Kallmet, Shesh i Zi, Merlot	4800



WELCOME



COCKTAILS & WINE LIST
SUMMER SEASON MMXXVI