

EST. 1922



GJEÇAJ
villa



The
Menu

*Mob. +355672046333 for reservations



EST. 1922



GJEÇAJ
villa

The Menu

Villa Gjeçaj

Startes

Cheese an meat plate

with house cyrred prosciutto, assorted cheese from Malesi e Madhe selection varies by season, olives

1000
Lek

Traditional Meze

white cheese, pickles, olivs, yogurt sauce, pepper filled with cream cheese

650
lek

Ham/Prosciutto

500
Lek

Soups

&

Salads

Cream of Vegetable

with seasonal fresh vegetables

250
Lek

Vegetable soup

with season fresh vegetables

250
Lek

Chicken soup

butter, flour, egg, limon juice
chicken,

300
Lek

Albania bean stew

beans from the Shala region with
house made humb

350
Lek

Qervish

corn flour, garlic, butter

300
Lek

Village salad

Fresh tomatoes,
cucumbers, peppers, onions

400
Lek

Mix salad

fresh tomatoes, cucumbers, peppers,
onios, local cheese and olives

500
Lek

 our product are locally grown and harvested

Enjoy our dishes

Mob. +355672046333 for reservations 

Main course

Without meats

Byrek with spinach with spinach and farmers cheese	450 Lek
Byrek with cheese with farmers cheese, yogurt, fresh eggs	450 Lek
Byrek with onions with fresh tomatoes and onions	400 Lek
Fli like a multiple thin pancakes with lot of layers not filled with anything salty thing and butter	400 Lek
Stuffed peppers or eggplant stuffed with various fresh vegetables.	500 Lek
Cheese in the oven prepared with oliv oil and kitchen herbs	700 Lek
Grown on our farm jumbo beans braised with various fresh vegetables.	500 Lek
Oven Roasted Vegetables with garlic and olive oil \from the Fier Region	400 Lek
Oven Roasted Potatoes with garlic and olive oil. fresh rosemary from our garden	400 Lek
Kaçimak Mashed potatoes with corn flour and fresh housemade cheese, butter	650 Lek
Maze Hot dish with corn flour, homemade butter and fresh cheese, yogurt.	800 Lek

Meats

Whole Village roasted chicken served with rice or traditional jufka pasta from the Dibra region	3000 Lek
Half Village roasted Chicken served with rice or traditional jufka pasta from the Dibra region	1700 Lek
Portion of chicken served with rice or traditional jufka pasta from the Dibra region	800 Lek
Oven Roasted Lamb or Baby goat locally raised from the Theth Mountains (kg)	4000 Lek
Oven Roasted Lamb or Baby goat meat from the alps baked in the oven with potatoes or rice (300 gr)	1500 Lek
Grilled \local veal meat from the alps baked (300 gr)	1700 Lek
Pan roasted or grilled local pork select cuts of local pork	1000 Lek
Sausage on the grill served with potatoes in the oven, vegetables	1000 Lek
Fergese lungs mix with ricotta and vegetables	800 Lek

 *some items take longer and advance ordering is requested

Enjoy our dish

*Mob. +355672046333 for reservations



Soft drinks

Juice	150 Lek
Ice tea	150 Lek
Soda lemon	150 Lek
Orange soda	150 Lek
Coca - cola	150 Lek
B52 energy drink	200 Lek
Red Bull energy drink	300 Lek

Coffees & Teas

Express coffe	100 Lek
Filter coffee	100 Lek
Local Mountain Tea	80 Lek
Local Mountain Tea with honey	150 Lek
Cappuccino	150 Lek
Makiato	100 Lek

Beers

Tirana beer L	300 Lek
Korça beer L	300 Lek
Peja beer S	200 Lek

Alcoholic

Raki from grape	100 Lek
Raki Perla	1500 Lek

Wines

Wines from Albania

Arbri Kallmet Reserve	3000 Lek
Arbri Kallmet	2000 Lek
Arbri Shesh i bardhe/white	2000 Lek
Trebbiano White wine	2000 Lek
Medaur reserve	3000 Lek
Kallmet Barrique Medaur	8000 Lek
Zagore Reserve	2500 Lek
Pamid Rose	1800Lek
Lyhnid i Kuq	1800Lek
Harmoni	3000-3400Lek
Muskat i Embël	2200Lek

Wines from Italia

Primitivo Saseo Altamuda	3000 Lek
Chianti Classico	4000 Lek
Ca 'BOLANI - Carbenet	4000 Lek
Amir Nero D'avola	3000 Lek
Prosecco champagne	2800 Lek
Gran Cuvée champagne	4000 Lek

Wines from Montenegro

Vranac Pro Corde	2500 Lek
Vranac BARRIQUE	4000 Lek
Open wine half liter	600 Lek
Open wine 1 liter	1200 Lek
Glass of wine	250 Lek

Enjoy our dishes

Mob. +355672046333 for reservations

