



# M E N U

Zoe Hora Restaurant  
Dhërmi, Albania



## SALADS

*A celebration of garden abundance, mountain freshness, and coastal lightness.*

### Zoe Hora Salad

Mixed fresh leaves with house dressing, shrimp, and seasonal fruit.

1700 ALL

### Burrata Salad with Datterini and

#### Pesto

Soft burrata, datterini tomatoes, caramelized pine nuts, and fresh basil oil.

Served with fine Sicilian pesto and tangy olive powder.

1800 ALL

### Beetroot Salad

Roasted beetroot, cheese cream, and crunchy walnuts.

900 ALL

## SOUPS

*Një festë e bollëkut të kopshtit, freskisë së malit dhe lehtësisë bregdetare.*

### Pumpkin Soup

Sweet pumpkin cream with ginger, buttery notes, and light spices.

800 ALL

### Clear Soup

Beef broth, finely diced vegetables, and crispy buttered bread.

900 ALL



## COLD STARTERS

*Where purity meets sea and earth: fresh, honest, and kissed by citrus.*

### **Oysters with Yogurt Foam and Lemon Verbena**

**6000  
ALL/Kg**

Përzgjedhje ditore e gocave të detit mbi akull deti, me shkumë kosi të fermentuar, vaj me verbena limoni dhe granitë agrumesh. Shije që shkrijne gjuhën mes ajrit dhe detit.

### **Sea Bass Ceviche with Garden Strawberry Juice**

**2800 ALL**

Levrek i freskët, i marinuar në lëng agrumesh të egra me avokado, mango dhe luleshtrydhe të dehidratuara.

### **Ionian Tuna Tataki with Soy and Citrus Glaze**

**2800 ALL**

I pjekur lehtë në kore susami të zi dhe të bardhë, i spërkatur me glazurë agrumesh dhe ponzu të fermentuar në shtëpi. I shërbyer me xhelé yuzu dhe mikrobarishte me aromë limoni.

### **Karpacio viçi**

**2800 ALL**

Feta të holla viçi me vaj ulliri, limon, rukola, parmixhano dhe tartuf të freskët.



## SPECIAL BITES

*For moments of pleasure and bites between stories.*

### **Beluga Caviar (Premium Selection)**

**32000 ALL**

Traditionally served with soft blini, artisanal cream cheese, and orange jelly.

### **Oscietra Caviar (Premium Selection)**

**24000 ALL**

Delicate, with deep nutty notes.

### **Rabbit Croquettes**

**1500 ALL**

Small bites filled with slow-cooked rabbit. Served with herb mayonnaise and red sumac powder.



## ANTIPASTA

*Our first welcome: from the earth, cooked with memory and Mediterranean herbs.*

### **Manouri Cheese with Almonds and Fig Spoon Sweet**

**1200 ALL**

Soft, lightly salted, paired with almond crunch and the mysterious sweetness of wild fig from the Riviera.

### **Salmon Gravlax**

**2800 ALL**

Salmon fillet marinated with salt, sugar, aromatic dill, and citrus notes, thinly sliced and served with cream cheese and capers. A fresh and balanced combination of flavors.

## EARTHY BITES

*For moments of pleasure and bites between stories.*

### **Pumpkin Croquettes with Spiced Heart**

**1200 ALL**

Crispy pumpkin croquettes with a creamy aromatic-spice center, served warm for a soft and balanced combination of flavors.

### **Grilled Octopus**

**2500 ALL**

Tender octopus, perfectly grilled with olive oil, fresh potato purée, and truffle.



## PASTA & RISOTTO

*Where tradition meets craftsmanship: handmade,  
slowly stirred, and full of soul.*

### **Paccheri with Slow-Cooked Beef Cheek and Pecorino**

**2600 ALL**

Artisanal pasta with beef cheek cooked for hours in red wine and spices, finished with pecorino emulsion, fresh rosemary oil, and dried tomato powder.

### **Risotto with Red Shrimp and Scampi, Lime Zest**

**2800 ALL**

Arborio rice glazed with butter. Marinated scampi and red sea shrimp, finished with fresh lime zest and infused shrimp oil.

### **Risotto with Asparagus and Green Pumpkin Cream**

**1900 ALL**

### **Kritharaki with Lobster \*3/4 pax**

**8000 ALL**

Orzo-style pasta with lobster and seafood sauce.



## MAIN COURSES

*For those seeking the heart of the table: warm, rich,  
and prepared with care.*

**Roasted Kid Goat with Sweet Potato Purée** **3400 ALL**

Slow-cooked kid goat ribs, glazed on the grill and served with sweet potato purée and sweet wine sauce.

**Grilled Sea Bass Fillet** **3200 ALL**

Fresh sea bass with lemon reduction and spinach.

**Beef Fillet** **3800 ALL**

Premium meat cooked to your preference.

**Duck Breast with Blackberry Cream and Asparagus** **3400 ALL**

Pan-roasted on the skin for a crispy crust, with wild blackberry sauce, blackberry oil, and roasted asparagus.



## SEA SPECIALTIES

*The finest treasures of the Ionian Sea, brought daily  
with care, salt, and flame.*

### **Scampi (Premium Selection)**

Grilled with sea salt and served with lemon-peel oil and crushed pine nuts.

**19000  
ALL/Kg**

### **Purple Shrimp (Premium Selection)**

Lightly roasted and served with concentrated shrimp sauce and black squid-ink mayonnaise.

**19000  
ALL/Kg**

### **Tiger Prawn (Premium Selection)**

Marinated in tart citrus and steamed, with dill cream and wild parsley gremolata.

**19000  
ALL/Kg**

### **Aragosta / Astice**

Served with fresh pasta or grilled.

**19000  
ALL/Kg**



## BEEF CUTS

*For those seeking the heart of the table: warm, rich,  
and prepared with care.*

### **Ribeye Black Angus**

Roasted with thyme oil and garlic, served with baby potatoes and asparagus.

**19000**  
**ALL/Kg**

### **Tenderloin**

Classic tenderloin with wild mushroom velouté and basil butter.

**16000**  
**ALL/Kg**

### **Wagyu Premium**

A rare selection of the world's most delicate beef, classically grilled and served with seasonal accompaniments.

**45000**  
**ALL/Kg**

### **Kobe**

Raised in the fields of Hyogo, Japan, this rare Tajima beef carries marbling that gives it deep umami flavor and exceptional tenderness. Each bite melts in the mouth and leaves a delicate aroma of butter, nuts, and natural sweetness.

**90000**  
**ALL/Kg**



## DESSERTS

*A light and elegant ending to the experience, where sweetness meets freshness and Mediterranean balance.*

### **Sous-Vide Banana**

**1200 ALL**

Soft, sweet, and perfectly textured, slowly prepared at a controlled temperature for a unique flavor.

### **Chocolate Mousse**

**1200 ALL**

Aerated cream with premium chocolate, balanced between sweetness and cocoa intensity.

### **Portokalopita**

**1200 ALL**

Traditional dessert with thin pastry layers and intense orange aroma, lightly baked and soaked in citrus syrup, served with cream or vanilla ice cream.

### **Seasonal Fruits**

**1200 ALL**

Fresh seasonal fruit selection, ideal for a light and pleasant end to the meal.



*From the heart of Dhërmi, with warmth.*