

BARBARY



MENY

ANTIPASTA

DJATHË DHIE ME MJALTË

7.30€

EDAMAME

me kripë dhe djegës

4.30€

TACO VIÇI

mish viçi i përgatitur në salcë vide (16 orë në 60°C),
lakër e fermentuar, mayo djegës

5.80€

KARKALEC NË GRILL

11.00€

CARPACCIO VIÇI

mayo tartufi, vaj tartufi, e kuqja e vezës config

9.80€

TARTAR SALMON

salmon i tymosur Gravalax 72 orë,
qepë e kuqe, majdanoz, dijon farë, qepë e re dhe avokado

9.50€

TARTAR VIÇI

E kuqja e vezës, dijon, caperi, limon
qepë e re dhe tranguj turshi

9.50€



ANTIPASTA

SPICY SHRIMP TACO

Mango, karkalec, laker e fermentuar, guacamole

8.50€

CEVICHE LEVREKU

levrek crudo, lajthi, qepë e kuqe, lëng crudo

8.50€

CEVICHE SALMONI

salmon, lajthi, qepë e kuqe, lëng crudo

9.50€

DYNAMIT SHRIMP

majonez, salcë sriracha, sheqer

10.50€

SHRIMP TEMPURA

9.00



MAIN COURSE

GJOKS PULE, SOUS VIDE

salcë tartufi, pure patatesh, këpurdhë mali

8.70 €

FILE MIGNON(BIFTEK)

pure patatesh, spinaq, salcë demi-glacé

21.00 €

BEEF TANDERLOIN

75.00 € / 1 kg

RIBEYE STEAK BLACK ANGUS

shoqërohet me patate

34.00 € / 200 gr

STRIPLOIN BLACK ANGUS

patate shpije dhe salc chimichurri

27.00 € / 200 gr

MIX DETI NË FURRË

23.00 €

FILETO LEVREKU, SOUS VIDE

pure patatesh, salcë majdanozi me bulion peshku

15.00 €

KOCË

shoqëruar me perime sezonale

15.50 €

SALMON TERYAKI

pure patatesh, spinaq, teriyaki

17.50 €



PASTA

PANCHERI PULË & PESTO
7.50€

PANCHERI ME KËRPUDHA
shitaki, porcini, champignon
7.00€

PANCHERI BEEF
salcë dhe vaj tartufi
8.50€

RAGU LINGUINI
mish viçi, lëng viçi, tangiatelle
9.50€

LINGUINI ME KARKALECA
10.50€

LINGUINI ME FRUTA DETI
11.50€

LINGUINI ME SALMON
10.00€

LINGUINI ALGIO OLIO
hudhër, majdanoz, spec I kuq
6.00€

RISOTTO

RISOTTO GAMBERI (KARKALECA)
spinaq, burrata
10.50€

RISOTTO ME KËRPUDHA
shitaki, porcini, champignon
7.50€

RISOTTO VEGJETARIANE
perime të ndryshme
6.50€

RISOTTO GJOKS PULE
7.50€

RISOTTO FRUTA DETI
11.50€

RISOTTO BEEF ME CREAM TARTUFI
9.50€



SALLATA

SALLATË SEZIONALE

të gjithë përbërësit sezonal

4.50 €

SALLATË CEZAR

gjoks pule, iceberg, domatina, salcë dhe parmezan

6.00 €

SALLATË GORGONZOLA

spinaq, dardhë, gorgonzola, badem

6.00 €

BURRATA

6.50 €

SALLATË RUKOLLA

rukollë, shegë, parmezan, balsamico, arra të karamelizuara

5.50 €

DESSERTS

PARFAIT ME BORONICË

4.50€

CHOCOLATE SOUFLE

4.50 €

BROWNIE ME AKULLORE

4.00 €



SHIJET MË TË VEÇANTA,
TË CILAT JANË
TË VËSHTIRA
PËR T'U HARRUAR!

DISCOVER THE
BARBARY IN YOU!

NE KUJDESEMI NDAJ ÇDO DETAJI!

NËSE KENI ALERGJI APO INTOLERANCË NDAJ NDONJË PRODUKTI
USHQIMOR, JU LUTEM NJOFTOJENI KAMARIERIN TUAJ!

VAJI I ULLIRIT QË PËRDORET NË KUZHINËN TONË ËSHTË
EKSTRA I VIRGJËR DHE ORGANIK.

KONCEPTI I "RESTAURANT BARBARY" ËSHTË I STILIT GOURME,
KU KONCENTRIMI MAKSIMAL ËSHTË NË PRODUKTE PA ADITIV,
TË CILAT KARAKTERIZOHEN ME NJË NIVEL TË VOGËL KRIPE.
NË KËTË PIKË SHEFAT TANË JU SJELLIN SHEMBUJ TË SHIJSHËM TË
USHQIMIT KUALITATIV DHE GOURME, I CILI PËRFSHIN: SALMON TË
MARINUAR, TRUFFLE, KONDIMENTE TË NDRYSHËM, DJATHËRA
ARTIZANAL DHE MISH KUALITATIV!

EKSPERIENCA JONË I REFEROHET STILIT "FINE DINING", QË ËSHTË
NJË KONCEPT ME KUALITET TË LARTË NË KRAHASIM ME
RESTAURANTET E ZAKONSHME!

BARBARY



MENU

APPETIZER

HONEY GOAT CHEESE

7.30€

EDAMAME

with salt and spicy

4.30€

BEEF TACO

beef prepared in vide sauce (16 hours at 60 degrees),
fermented cabbage and chili mayo

5.80€

GRILLED SHRIMPS

11.00€

BEEF CARPACCIO

beef steak, mayo with tartuf oil, confit egg yolk

9.80€

SALMON TARTARE

smoked salmon gravalax 72 hours, red onion,
parsley, dijon seed, new onions and avocado

9.50€

BEEF TARTARE

egg yolk, dijon seed, caper, lemon,
new onions and fermented cucumber

9.50€



APPETIZER

SPICY SHRIMP TACO

shrimp, mango, fermented lettuce, guacamole

8.50€

SEA BASS CEVICHE

crudo sea bass, hazelnut, red onion, crude sauce

8.50€

SALMON CEVICHE

salmon, hazelnut, red onion, crude sauce

9.50€

DYNAMIT SHRIMP

mayonnaise, sriracha sauce, sugar

10.50€

SHRIMP TEMPURA

9.00€



MAIN COURSE

CHICKEN BREAST SOUS VIDE

Truffle sauce, mashed potatoes, wild mushrooms

8.70 €

MIGNON FILLET (STEAK)

Mashed potatoes, spinach, demi-glace sauce

21.00 €

BEEF TANDERLOIN

75.00 € / 1kg

RIBEYE STEAK BLACK ANGUS

Served with potatoes

34.00 € / 200 gr

STRIPLOIN BLACK ANGUS

Home-style potatoes and chimichurri sauce

27.00 € / 200 gr

SEA FOOD MIX OVEN-BAKED

23.00 €

SEA BASS FILLET, SOUS VIDE

Mashed potatoes, parsley sauce with fish stock

15.00 €

KOCE FISH

Served with seasonal vegetables

15.50 €

SALMON TERYAKI

Mashed potatoes, spinach, teriyaki sauce

17.50 €



PASTA

CHICKEN & PESTO PACCHERI

7.50€

PACCHERI WITH MUSHROOMS

shitake, porcini, champignon

7.00€

BEEF PACCHERI

sauce and tãrtuf oil

8.50€

RAGU LINGUINE

beef, beef broth tagliatelle

8.00€

SHRIMP LINGUINE

10.50€

SALMON LINGUINE

10.00€

SEA FOOD LINGUINE

11.50€

ALGIO OLIO LINGUNE

garlic, parsley, red pepper

6.00€

RISOTTO

RISOTTO GAMBERI (SHRIMP)

spinach, burrata

10.50€

MUSHROOM RISOTTO

shitake, porcini, champignon

7.50€

VEGETARIAN RISOTTO

different vegetables

6.50€

CHICKEN BREAST RISOTTO

7.50€

SEA FOOD RISOTTO

11.50€

BEEF RISOTTO WITH TRUFFLE CREAM

9.50€



SALADS

SEASONAL SALAD

seasonal ingredients

4.50 €

CESAR SALAD

chicken breast, iceberg, tomatoes,
sausage and parmesan

6.00 €

GORGONZOLA SALAD

spinach, pear, gorgonzola, almond

6.00 €

BURRATA

6.50 €

ARAGULA SALAD

aragula, pomegranate, parmesan,
balsamico, caramelized nuts

5.50 €

DESSERTS

BLUBERRY PARFAIT

4.50 €

CHOCOLADE SOUFLE

4.50 €

BROWNIE WITH ICE CREAM

4.00 €



THE MOST
DELICIOUS FLAVOR
YOU WON'T BE ABLE
TO FORGET!

DISCOVER THE
BARBARY IN YOU!

WE TAKE CARE OF EVERY DETAIL!

IF YOU HAVE ALLERGIES OR INTOLERANCES TO ANY FOOD
PRODUCT, PLEASE LET THE WAITER KNOW!

THE OLIVE OIL USED IN OUR KITCHEN
IS EXTRA VIRGIN AND ORGANIC.

GOURMET STYLE IS THE CONCEPT OF "BARBARY RESTAURANT"!
OUR MAIN GOAL IS TO SERVE FOOD WITHOUT ADDITIVES, WHICH
ARE MADE BY LOW LEVELS OF SALT. BRINGING TO THE TABLE,
OUR CHEFS SPECIALIZE IN QUALITATIVE AND DELICIOUS
SPECIALITIES, SOME OF WHICH ARE: MARINATED SALMON,
TRUFFLE, DIFFERENT KIND OF SAUCES, ARTISANAL CHEESES
AND MEAT OF THE HIGHEST QUALITY!

OUR EXPERIENCE REFERS TO THE "FINE DINING" STYLE,
A CONCEPT OF HIGH QUALITY COMPARED
TO OTHER RESTAURANTS!

WINE MENU

Verërat në gotë / Wine by glass



Tarani | Verë roze - Rose wine | Grape type: Gamay

5.50€

Verërat në shishe 0.187 cl / Wine by bottle 0.187 cl

Tarani | Verë e bardhë - White wine | Grape type: Sauvignon

5.50€

Tarani | Verë e kuqe - Red wine | Grape type: Malbec

5.50€

Verërat e bardha / White Wines

001 | **Theranda Chardonnay - Reserve**

36.00€

E thatë - Dry | Grape Type: Chardonnay
Alc: 13.50% | Amba: 0.75 | Region: Suharekë - Kosovë

002 | **Theranda Pinot Blanc - Reserve**

33.00€

E thatë - Dry | Grape Type: Pinot Blanc
Alc: 13.00% | Amba: 0.75 | Region: Suharekë - Kosovë

003 | **SHE - White**

45.00€

E thatë - Dry | Grape Type: Chardonnay - Pinot Blanc - Riesling
Alc: 13.00% | Amba: 0.75 | Region: Suharekë - Kosovë

004 | **Alexandria**

25.00€

Gjysmë e thatë - Semi dry | Grape Type: Riesling
Alc: 13.00% | Amba: 0.75 | Region: Tikvesh - North Macedonia

305 | **Tarani**

27.00€

E frutshme - Fruity | Grape Type: Sauvignon
Alc: 11.50% | Amba: 0.75 | Region: Toulouse - France

241 | **Velante**

24.00€

E frutshme - Fruity | Grape Type: Pinot Grigio
Alc: 12.50% | Amba: 0.75 | Region: Friuli - Italy

231 | **Fantinel**

25.00€

Gjysmë e thatë - Semi dry | Grape Type: Pinot Grigio
Alc: 13.00% | Amba: 0.75 | Region: Friuli - Italy

240 | **Soave Bertani**

27.00€

E thatë - Dry | Grape Type: Trebbiano - Garganega - Chardonnay
Alc: 13.00% | Amba: 0.75 | Region: Veneto - Italy

111 | **Chateau Lamothe Vincent**

30.00€

Gjysmë e thatë - Semi dry | Grape Type: Sauvignon
Alc: 12.50% | Amba: 0.75 | Region: Bordeaux - France

210 | **La Ciboise - Luberon**

35.00€

Gjysmë e thatë - Semi dry | Grape Type: Grenache blanc - Vermentino - Ugni blanc
Alc: 13.00% | Amba: 0.75 | Region: Cotes du Rhone - France

005 | **Attems - Chardonnay**

43.00€

Gjysmë e thatë - Semi dry | Grape Type: Chardonnay
Alc: 12.50% | Amba: 0.75 | Region: Friuli - Italy

006 | **Attems - Pinot Grigio**

43.00€

Gjysmë e thatë - Semi dry | Grape Type: Pinot Grigio
Alc: 12.50% | Amba: 0.75 | Region: Friuli - Italy

212 | **Bila Haut**

45.00€

E thatë - Dry | Grape Type: Grenache blanc - Grenache gris - Macabeu
Alc: 13.50% | Amba: 0.75 | Region: Côtes du Roussillon Villages - France

250 | **Vesevo**

38.00€

E thatë - Dry | Grape Type: Greco di Tufo
Alc: 12.50% | Amba: 0.75 | Region: Campania - Italy

311 | **Astrolabe**

45.00€

E thatë - Dry | Grape Type: Loin d'oeil
Alc: 13.50% | Amba: 0.75 | Region: Sud-Ouest - France

105 | **Chablis**

65.00€

E thatë - Dry | Grape Type: Chardonnay
Alc: 12.00% | Amba: 0.75 | Region: Burgundy - France



WINE MENU

273	Fantini Edizione Bianco	55.00€
E thatë - Dry Grape Type: Fiano - Grillo - Chardonnay Alc: 14.50% Amba: 0.75 Region: Abruzzo - Italy		
115	Chateau Clarke - Le Merle Blanc	85.00€
Çijsmë e thatë - Semi dry Grape Type: Sauvignon Blanc Alc: 12.50% Amba: 0.75 Region: Bordeaux - France		
222	Schieferkopf Lieu Dit Berg	75.00€
E thatë - Dry Grape Type: Riesling Alc: 13.00% Amba: 0.75 Region: Alsace - France		
220	Chante - Alouette	180.00€
E thatë - Dry Grape Type: Marsanne Alc: 13.00% Amba: 0.75 Region: Hermitage / Cotes du Rhone - France		
007	Zonin - Pinot Grigio	25.00€
Çijsmë e thatë - Semi dry Grape Type: Pinot Grigio Alc: 12.00% Amba: 0.75 Region: Friuli - Italy		
008	Zonin - Chardonnay	25.00€
Çijsmë e thatë - Semi dry Grape Type: Chardonnay Alc: 12.50% Amba: 0.75 Region: Veneto - Italy		
009	Barovo	60.00€
E thatë - Dry Grape Type: Chardonnay - Grenache Blanc Alc: 14.50% Amba: 0.75 Region: Tikvesh - North Macedonia		
010	Bela Voda	60.00€
E thatë - Dry Grape Type: Chardonnay - Grenache Blanc Alc: 14.50% Amba: 0.75 Region: Tikvesh - North Macedonia		
011	Donnaluce	65.00€
E thatë - Dry Grape Type: Chardonnay - Malvasia - Greco Alc: 13.00% Amba: 0.75 Region: Lazio - Italy		
012	Gaja - Vistamare Toscana	160.00€
E thatë - Dry Grape Type: Fiano - Vermentino - Vignier Alc: 12.50% Amba: 0.75 Region: Toscana - Italy		
236	La Roncaia - Eclisse	60.00€
E thatë - Dry Grape Type: Sauvignon - Picolit Alc: 14.00% Amba: 0.75 Region: Friuli - Italy		

Verërat Roze / Rose Wines

306	Tarani	27.00€
E frutshme - Fruity Grape Type: Gamay Alc: 11.50% Amba: 0.75 Region: Toulouse - France		
013	SHE - Rose	45.00€
E thatë - Dry Grape Type: Muscat Blanc Alc: 13.00% Amba: 0.75 Region: Suharekë - Kosovë		
181	Minuty Prestige	50.00€
Çijsmë e thatë - Semi dry Grape Type: Grenache - Cinsault - Tibouren - Syrah Alc: 12.50% Amba: 0.75 Region: Provence - France		
124	Miraval	70.00€
Çijsmë e thatë - Semi dry Grape Type: Grenache - Cinsault - Syrah Alc: 13.00% Amba: 0.75 Region: Provence - France		

Prosecco

510	Fantinel One & Only - Brut	35.00€
Grape Type: Glera Alc: 12.00% Amba: 0.75 Region: Prosecco - Italy		
511	Fantinel One & Only - Rose	35.00€
Grape Type: Chardonnay - Pinot Noir Alc: 12.00% Amba: 0.75 Region: Prosecco - Italy		



WINE MENU

Verërat e kuqe / Red Wines

014	 Theranda Kallmet - Reserve	33.00€
E thatë - Dry Grape Type: Kallmet Alc: 13.50% Amba: 0.75 Region: Suharekë - Kosovë		
015	 Theranda Cabernet Sauvignon - Reserve	36.00€
E thatë - Dry Grape Type: Cabernet Sauvignon Alc: 13.50% Amba: 0.75 Region: Suharekë - Kosovë		
016	 SHE - Red	55.00€
E thatë - Dry Grape Type: Cabernet Sauvignon Alc: 14.00% Amba: 0.75 Region: Suharekë - Kosovë		
017	 Alexandria	25.00€
E thatë - Dry Grape Type: Cabernet Sauvignon Alc: 13.00% Amba: 0.75 Region: Tikvesh - North Macedonia		
307	 Tarani	27.00€
E frutshme - Fruity Grape Type: Malbec Alc: 12.50% Amba: 0.75 Region: Toulouse - France		
230	 Fantinel	25.00€
Çjysmë e thatë - Semi dry Grape Type: Merlot Alc: 13.00% Amba: 0.75 Region: Friuli - Italy		
110	 Chateau Lamothe Vincent	30.00€
Çjysmë e thatë - Semi dry Grape Type: Merlot - Cabernet sauvignon Alc: 13.50% Amba: 0.75 Region: Bordeaux - France		
201	 La Ciboise - Luberon	35.00€
Çjysmë e thatë - Semi dry Grape Type: Grenache - Syrah Alc: 14.00% Amba: 0.75 Region: Cotes du Rhone - France		
253	 Zolla - Primitivo di Manduria	45.00€
Çjysmë e thatë - Semi dry Grape Type: Primitivo Alc: 13.50% Amba: 0.75 Region: Puglia - Italy		
202	 Bila Haut	45.00€
E thatë - Dry Grape Type: Syrah - Grenache Carigon Alc: 14.00% Amba: 0.75 Region: Languedoc - France		
018	 Pomino Freskobaldi	55.00€
E thatë - Dry Grape Type: Pinot Noir Alc: 13.50% Amba: 0.75 Region: Tuscany - Italy		
246	 Chianti Classico - San Leonino	55.00€
Çjysmë e thatë - Semi dry Grape Type: Sangiovese Alc: 13.50% Amba: 0.75 Region: Toscana - Italy		
303	 Le Different de Château De Ferrand	60.00€
E thatë - Dry Grape Type: Merlot - Cabernet Alc: 14.00% Amba: 0.75 Region: Bordeaux - France		
257	 Vigne Vecchie - Primitivo di Manduria	75.00€
E thatë - Dry Grape Type: Primitivo Alc: 14.50% Amba: 0.75 Region: Puglia - Italy		
254	 Fantini Edizione Cinque Autoctoni	80.00€
E thatë - Dry Grape Type: Montepulciano - Primitivo - Negramaro Alc: 14.50% Amba: 0.75 Region: Abruzzo - Italy		
103	 Gran Malbec	90.00€
E thatë - Dry Grape Type: Malbec Alc: 15.00% Amba: 0.75 Region: Mendoza - Argentina		
243	 Amarone Valpantena	130.00€
E thatë - Dry Grape Type: Rondinella - Corvina Alc: 15.50% Amba: 0.75 Region: Veneto - Italy		
247	 Brunello di Montalcino	140.00€
E thatë - Dry Grape Type: Sangiovese Alc: 14.00% Amba: 0.75 Region: Toscana - Italy		
019	 Papale - Primitivo di Manduria	60.00€
E thatë - Dry Grape Type: Primitivo Alc: 14.00% Amba: 0.75 Region: Puglia - Italy		



WINE MENU

020 Bela Voda	60.00€
E thatë - Dry Grape Type: Vranac Alc: 14.50% Amba: 0.75 Region: Tikvesh - North Macedonia	
019 Barovo	60.00€
E thatë - Dry Grape Type: Kratosija Alc: 12.50% Amba: 0.75 Region: Tikvesh - North Macedonia	
021 Lucente	50.00€
E thatë - Dry Grape Type: Merlot - Sangiovese Alc: 14.50% Amba: 0.75 Region: Toscana - Italy	
022 Gaja - Promis	145.00€
E thatë - Dry Grape Type: Merlot Alc: 14.00% Amba: 0.75 Region: Tuscany - Italy	
023 Luce	170.00€
E thatë - Dry Grape Type: Merlot - Sangiovese Alc: 15.00% Amba: 0.75 Region: Toscana - Italy	
024 Luce Brunello di Montalcino	180.00€
E thatë - Dry Grape Type: Merlot - Sangiovese Alc: 14.90% Amba: 0.75 Region: Toscana - Italy	
025 Gaja - Pieve Santa - Brunello di Montalcino	250.00€
E thatë - Dry Grape Type: Sangiovese Alc: 14.50% Amba: 0.75 Region: Tuscany - Italy	

COCKTAILS

001 MARGARITA	6.00€
Tequila, Triple Sec, Lime Juice	
002 PORNSTAR MARTINI	6.00€
Vodka, Vanilla, Passion Fruit, Cream, Lime Juice, Prosecco	
003 COSMOPOLITAN	6.00€
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
004 APEROL SPRITZ	5.00€
Aperol, Prosecco, Mineral Water	
005 OLD FASHIONED	8.00€
Bourbon Whiskey, Angostura Bitters, Simple Syrup	
006 BARBARY COCKTAIL	7.00€
Vodka, Maracuja, Lime Juice, Cranberry Juice	
007 VODKA SOUR	6.00€
Vodka, Lemon Juice, Simple Syrup, Fresh Fruit, White egg (optional)	
008 AMARETTO SOUR	6.00€
Dissarone, Bourbon Whiskey, Lemon Juice, Simple Syrup, White egg (optional)	
009 NEGRONI	8.00€
Gin, Campari, Sweet Red Vermouth	
010 ESPRESSO MARTINI	6.00€
Vodka, Caffè Liqueur, Espresso	
011 WHISKY SOUR	6.00€
Bourbon Whiskey, Passion Fruit, Lime Juice	

