

BARBARY



MENY

ANTIPASTA

DJATHË DHIE ME MJALTË

7.30 €

EDAMAME
me kripë dhe djegës

4.30 €

TACO VIÇI
mish viçi i përgaditur 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 €

DRY CURED BEEF CARPACCIO (100GR)
(U.S.A Black Angus)

8.50 €

TARTAR SALMON
Salmon, 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 €

FISH AND CHIPS
fileto merluccius, tempur, tartar sauce

7.50 €

OKTAPOD
pure lule lakre, sweet and sour sauce

5.80 €



ANTIPASTA

SPICY SHRIMP TACO

karkalec, laker e fermentuar, guacamole

8.50 €

DYNAMIT SHRIMP

10.50 €

SHRIMP TEMPURA

9.00 €

SALLATA

SALLATË SEZONALE

të gjithë përbërësit sezonal

4.50 €

SALLATË CEZAR

gjoks pule, iceberg, domatina, salcë dhe parmezan

6.00 €

SALLATË GORGONZILA

spinaq, dardhë, gorgonzola, badem

6.00 €

BURRATA

6.50 €

SALLATË RUKOLLA

rukollë, shegë, parmezan, arra

5.50 €



PASTA

PANCHERI PULË & PESTO

7.50 €

PANCHERI ME KËPURDHA
shitaki, porcini, champignon

7.00 €

PANCHERI BEEF
salcë dhe vaj tartufi

8.50 €

RAGU LINGUINI
Salcë domate , linguini

9.50 €

LINGUINI ME KARKALECA

10.50 €

LINGUINI ME FRUTA DETI

11.50 €

LINGUINI ME SALMON

10.00 €

RISOTTO

RISOTTO ME KËPURDHA
shitaki, porcini, champignon

7.50 €

RISSOTO ME KARKALEC DHE ASPARAGUS
oriz caranroli, karkalec, bisque, asparagus

11.00 €

RISOTTO GJOKS PULE

7.50 €

RISOTTO FRUTA DETI

11.50 €



MAIN COURSE

GJOKS PULE, SOUS VIDE
salcë tartufi, pure patatesh, këpurdhë mali

8.70 €

FILET MIGNON(BIFTEK)
pure patatesh, spinaq, salcë fondo bruno

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

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 €



DESSERTS

PARFAIT ME BORONICĚ

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 PËRFSHINË: 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 vide sauce (16 hours at 60 degrees) fermented cabbage and chilli mayo

5.80 €

GRILLED SHRIMPS

11.00 €

BEEF CARPACCIO beef steak, mayo with tartuf oil, confit egg yolk

9.80 €

DRY CURED BEEF CARPACCIO (100GR) (U.S.A Black Angus)

8.50 €

SALMON TARTARE Salmon, parsley, dijon seed, new onions and avocado

9.50 €

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

9.50 €

FISH AND CHIPS merlucius fillet, tempura, tartar sauce

7.50 €

OKTAPOD Cabbage flower puree, sweet and sour sauce

5.80 €



APPETIZER

SPICY SHRIMP TACO

shrimp, mango, fermented lettuce, guacamole

8.50 €

DYNAMIT SHRIMP

10.50 €

SHRIMP TEMPURA

9.00 €

SALADS

SEASONAL SALAD

seasonal ingredients

4.50 €

CESAR SALAD

chicken breast, iceberg, tomatoes,
sause and parmesan

6.00 €

GORGONZOLA SALAD

spinach, pear, gorgonzola, almond

6.00 €

BURRATA

6.50 €

ARAGULA SALAD

aragula, pomegranate, parmesan, nuts

5.50 €



PASTA

CHICKEN & PESTO PACCHERI

7.50 €

PACCHERI WITH MUSHROOMS
shitake, porcini, champignon

7.00 €

BEEF PACCHERI
sauce and tartuf oil

8.50 €

RAGU LINGUINE
Tomato Sauce , linguine

9.50 €

SHRIMP LINGUINE

10.50 €

SEA FOOD LINGUINE

11.50 €

SALMON LINGUINE

10.00 €

RISOTTO

MUSHROOM RISOTTO
shitaki, porcini, champignon

7.50 €

SHRIMP AND ASPARAGUS RISOTTO
Carnaroli rice, shrimp, bisque, asparagus

11.00 €

CHICKEN BREAST RISOTTO

7.50 €

SEA FOOD RISOTTO

11.50 €



MAIN COURSE

CHICKEN BREAST SOUS VIDE

Truffle sauce, mashed potatoes, wild mushrooms

8.70 €

MIGNON FILLET (STEAK)

Mashed potatoes, spinach, Fondo Bruno Sauce

21.00 €

BEEF TANDERLOIN

75.00 € / 1 kg

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 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 €



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
SPECIALTIES, 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 | Verëroze - 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

26.00€

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

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

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

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€

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

340 | Bertani - Le Quaiare Lugana

40.00€

Gjysmë e thatë - Semi dry | Grape Type: Trebbiano di Lugana
Alc: 12.50% | Amba: 0.75 | Region: Veneto - Itali



WINE MENU

222 | Schieferkopf Lieu Dit Berg

E thatë - Dry | Grape Type: Riesling

Alc: 13.00% | Amba: 0.75 | Region: Alasce - France

75.00€

220 | Chante - Alouette

E thatë - Dry | Grape Type: Marsanne

Alc: 13.00% | Amba: 0.75 | Region: Hermitage / Chotes du Rhone - France

180.00€

011 | Donnaluce

E thatë - Dry | Grape Type: Chardonnay - Malvasia - Greco

Alc: 13.00% | Amba: 0.75 | Region: Lazio - Italy

65.00€

| La Roncaia – Eclisse

E thatë - Dry | Grape Type: Sauvignon - Picolit

Alc: 14.00% | Amba: 0.75 | Region: Friuli - Italy

60.00€

236 | Eclisse

E thatë - Dry | Grape Type: Sauvignon - Picolit

Alc: 14.00% | Amba: 0.75 | Region: Friuli-Venezia Giulia/Colli Orientale - Italy

85.00€

269 | Tenuta Sant Helena - Sauvignon

E thatë - Dry | Grape Type: Sauvignon

Alc: 13.00% | Amba: 0.75 | Region: Friuli-Venezia Giulia/Collio - Italy

45.00€

Verërat Roze / Rose Wines

306 | Tarani

E frutshme - Fruity | Grape Type: Gamay

Alc: 11.50% | Amba: 0.75 | Region: Toulouse - France

27.00€

013 | SHE - Rose

E thatë - Dry | Grape Type: Muscat Blanc

Alc: 13.00% | Amba: 0.75 | Region: Suharekë - Kosovë

45.00€

181 | Minuty Prestige

Gjysmë e thatë - Semi dry | Grape Type: Grenache - Cinsault - Syrah

Alc: 12.50% | Amba: 0.75 | Region: Provance - France

50.00€

124 | Miraval

Gjysmë e thatë - Semi dry | Grape Type: Grenache - Cinsault - Syrah

Alc: 13.00% | Amba: 0.75 | Region: Provance - France

70.00€

Prosecco

510 | Fantinel One & Only - Brut

Grape Type: Glera | Alc: 12.00% | Amba: 0.75 | Region: Prosecco - Italy

35.00€

511 | Fantinel One & Only - Rose

Grape Type: Chardonnay - Pinot Noir | Alc: 12.00% | Amba: 0.75 | Region: Prosecco - Italy

35.00€



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	Pinot Noir - 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		
307	Tarani	27.00€
E frutshme - Fruity Grape Type: Malbec Alc: 12.50% Amba: 0.75 Region: Toulouse - France		
230	Fantinel	25.00€
Gjysmë e thatë - Semi dry Grape Type: Merlot Alc: 13.00% Amba: 0.75 Region: Friuli - Italy		
110	Chateau Lamothe Vincent	30.00€
Gjysmë e thatë - Semi dry Grape Type: Merlot - Cabernet sauvignon Alc: 13.50% Amba: 0.75 Region: Bordeaux - France		
201	La Ciboise - Luberon	35.00€
Gjysmë 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€
Gjysmë 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		
246	Chianti Classico - San Leonino	55.00€
Gjysmë 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		
101	Chateau Malmaison - Nadine de Rothschild	90.00€
E thatë - Dry Grape Type: Merlot - Cabernet Sauvignon Alc: 15.00% Amba: 0.75 Region: Bordeaux/Moulis-en-Médoc - France		
308	Cahors - Malbec	25.00€
E thatë - Dry Grape Type: Malbec Alc: 15.50% Amba: 0.75 Region: South West/Cahors - France		
268	Tenuta Sant'Helena - Venko	65.00€
E thatë - Dry Grape Type: Merlot - Cabernet - Pinot Noir Alc: 14.00% Amba: 0.75 Region: Friuli-Venezia Giulia - 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 Watter	
005	OLD FASHIONED	8.00€
	Burbon 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, Whitte egg (optional)	
008	AMARETTO SOUR	6.00€
	Dissarono, Burbon Whiskey, Lemon Juice, Simple Syrup, Whitte 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€
	Burbon whisky, Pasion Fruit, Lime Juice	

