



ABA TWENTY FIRST
FINE RESTAURANT

Quality without compromise.

Research, Experience, Attention.

We favor a controlled, short food supply chain. Fish from our sea, organic vegetables from our lands. While products change seasonally, identity stays the same.

We indulge in the most authentic and healthy products: the excellence of the Italian Extra Virgina Olive Oil and pasta from Pastificio Monograno Felicetti, who has selected the finest grains since 1908.

We stand for Ethical and Sustainable: that is why we only care for certified and guaranteed meat from Italy.

This is our Philosophy. Savor it slowly.

STARTERS

Catalan-Style shrimp salad | 1000 ALL

Tomato carpaccio with stracciatella cheese and Cantabrian anchovies | 900 ALL

Butternut squash beet quinoa salad with goat cheese and mustard dressing | 900 ALL

Chickpea and chestnut soup | 700 lekë

FIRST COURSES

Spaghettini "Pastificio Felicetti" "aglio e olio" with lemon and Bottarga | 1500 ALL

Risotto "Pila Vecia Ferron" with Porcini mushrooms and Parmigiano Reggiano
Vacche Rosse | 1900 ALL

MAIN COURSES

Catch of the day with Mizuna salad | 1900 ALL

Chicken breast with sautéed vegetables | 1400 ALL

Add Alba White Truffles
at 850 ALL/g, minimum 3g

6% SERVICE FEE