



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 Virgin 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. Savour it slowly.

Tasting menu

A 5 course itinerary narrated and shared with the Chef | 8000 lek

STARTERS

- Snapper carpaccio, cold panzanella broth | 1800 lek
- Chestnut tortelli filled with baccala mantecato, chickpea broth | 2100 lek
- Grilled octopus, braised endive, pine nuts and raisins | 1800 lek
- Marango beef carpaccio, black currant sauce, toasted seeds | 2400 lek
- Roasted pumpkin, Parmigiano Reggiano Vacche Rosse 36 months | 1800 lek

PASTA

- Spaghetti "Pastificio Felicetti", courgette flowers, homemade smoked ricotta cheese | 1800 lek
- Red snapper tortelli in our Mediterranean sauce | 1800 lek
- Pacote "Senatore Cappelli", mantis shrimps and candied lemon | 1900 lek
- Spinach pappardelle stuffed with guinea fowl and pecorino "stagionato in grotta" | 2100 lek
- Black garlic risotto "Pila Vecia Ferron", scampi, caper leaves | 2100 lek
- Risotto "Pila Vecia Ferron", saffron and braised beef cheek | 2100 lek

MAIN COURSE

- Wild white grouper and fermented peas cream | 3500 lek
- Lemon leaves baked seabass, swiss chard, lemon and mustard cream | 3500 lek
- Charcoal grilled black cod, spinach and yuzu kosho sauce, figs leaves oil | 3800 lek
- Marango beef tenderloin, salsify and wild blueberry | 4000 lek
- Roasted cauliflower, smoked greens, walnut cream | 1600 lek