



**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.

## STARTERS

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Soup of the day / 700 lek

Fresh salad and wild shrimps / 1000 lek

Tomatoes carpaccio, Albanian cheese, capers and lemon olive oil / 800 lek

Quinoa salad, pumpkin, beetroot, goat cheese and mustard dressing / 900 lek

## FIRST COURSE

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Spaghetti "Pastificio Felicetti" with basil pesto and stracciatella cheese / 1500 lek

Risotto "Pila Vecia Ferron" with shrimps and candied lemon / 1800 lek

## MAIN COURSE

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Alaskan sokay salmon, spicy spinach and raspberry / 1800 lek

Veal tenderloin, asparagus and veal jus / 1900 lek

### First Course Tasting Menu

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Choose 3 courses: one starter, one pasta and a sorbet / 2500 lek

### Main Courses Tasting Menu

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Choose 3 courses: one starter, one main course and a sorbet / 3200 lek

6% service charge