



VLORA INTERNATIONAL

RESTAURANT MENU

SALADS & SOUPS

Caesar Salad	490
(mixed greens, chicken fillet, caesar sauce, croutons, parmigiano)	
Salmon Avocado Salad	650
(mixed greens, pomodorini, cucumbers, red onion, salmon, avocado, sesame seeds, lemon vinaigrette)	
Burrata Caprese Salad	400
(burrata, pomodorini, basil, extra virgin olive oil, balsamic vinegar)	
Traditional Salad	320
(mixed greens, tomatoes, cucumber, feta cheese, olives, onions served on ciabatta bread)	
Soup of the Day	350

APPETIZERS

Avocado & Mushroom Bruschetta	350
Anchovies & Onion Bruschetta	330
Marinated Octopus	900
(celery, tomatoes, homemade vinaigrette, baked potatoes)	
Seppie in Lemon Sauce	750
(cuttlefish marinated with orange zest & garlic, grilled in lemon confit served with baked potatoes)	
Octopus in Spicy Sauce	950
Marinated Anchovies	500
Sea-bass Carpaccio	800
(thinly sliced sea-bass, marinated in lemon and dill)	



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PASTA & RISOTTO

Seafood Linguine

(cuttlefish, mussels, vongole, shrimp)

620

Lemon Garlic Penne with Salmon

600

Rigatoni with Mushroom & Truffle Sauce

780

Linguine with Vegetables

480

Risotto Milanese

580

(basmati rice, saffron, parmigiano, onions)

650

Seafood Risotto

(cuttlefish, mussels, vongole, shrimp)

MAIN COURSE

SERVED WITH GRILLED VEGETABLES OR OVEN-BAKED POTATOES

Sea-bass Fillet

850

Veal Fillet in Mushroom Sauce

800

Salmon Fillet

900

(served with grilled asparagus, onions, broccoli, cauliflower)

650

Chicken Fillet in Orange Sauce

780

Lamb Chops in Rosemary Sauce

DESSERTS

SERVED WITH ICE-CREAM OR FRUITS

Pistachio Baklava

350

Chocolate Soufflé

400

Cheesecake

400