

OKEJ RESTAURANT

— *Menu* —

• SEASIDE DINING EXPERIENCE •



Breakfast

MENU



600L

AVOCADO TOAST

CLASSIC TOAST

250L



700L

FULL BREAKFAST

Breakfast

MENU



150L

BRIOCHE / CROISSANT

PANCAKES

450L



550L

PETULLAT E GJYSHES

SALADS



01 **Green Salad** **400L**

A light and fresh salad with seasonal greens, olive oil, and lemon dressing.

02 **Greek Salad** **500L**

A classic Mediterranean salad with tomato, cucumber, onion, olives, and white cheese.

03 **Arugula Salad** **550L**

Fresh arugula served with cherry tomatoes, parmesan, and balsamic dressing.

04 **Caesar Salad** **550L**

Crisp lettuce with chicken, parmesan, croutons, and Caesar dressing.



05 **Caprese Salad** **600L**

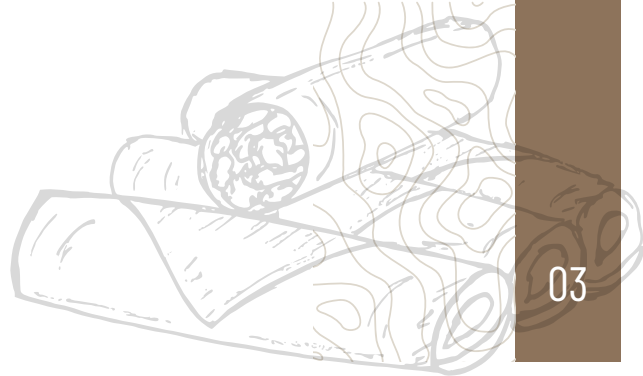
Fresh mozzarella, tomato, basil, and olive oil, served in a classic Italian style.

06 **Okej Salad** **750L**

A fresh mix of salad leaves, dried figs, and almonds, served with our signature dressing.



SIDE DISHES



03



01 **French Fries** **350L**
Crispy golden fries, served hot and freshly prepared.

02 **White Cheese** **350L**
Traditional white cheese, served fresh and simple.

03 **Baked Feta Cheese** **400L**
Oven-baked white cheese with a warm, rich flavor

04 **Kashkaval Cheese** **400L**
Classic kashkaval cheese, served in slices.

05 **Baked Kashkaval Cheese** **450L**
Oven-baked kashkaval cheese, served warm and melted.

06 **Eggplant Salad** **500L**
Roasted eggplant salad prepared with olive oil and fresh seasoning.



APPETIZERS

03



01 Marinated Anchovies **700L**

Fresh anchovies marinated with lemon, olive oil, and delicate herbs.

02 Sautéed Mussels **700L**

Mussels sautéed with garlic, olive oil, white wine, and aromatic herbs.

03 Shrimp in Cream Sauce **1150**

Tender shrimp cooked in a rich cream sauce with light seasoning.

04 Shrimp in Tomato Sauce **1050**

Shrimp prepared in a flavorful tomato sauce with herbs and spices.

05 Cold Seafood Salad **1300**

A refreshing selection of seafood served cold with lemon and olive oil dressing.

06 Octopus Salad **1500**

Tender octopus mixed with fresh ingredients and a light citrus dressing.

07 Warm Seafood Antipasto **1500**

A warm selection of seafood, carefully prepared and served as a starter.

08 Mixed Cheese & Ham Antipasto **1500**

A classic platter with selected cheeses, prosciutto, and Mediterranean flavors.



PASTA DISHES



01 Linguine Pomodorini

Linguine pasta with fresh cherry tomatoes, garlic, olive oil, and basil.

750L

02 Seafood Linguine

Linguine pasta with mixed seafood, cooked in a light Mediterranean sauce.

1050

03 Shrimp Linguine

Linguine pasta with shrimp in a delicate garlic and olive oil sauce.

1050

04 Linguine with Zucchini & Shrimp

Linguine with shrimp, zucchini, garlic, olive oil, and fresh herbs.

1200

05 Penne Bolognese

Penne pasta with a rich homemade meat and tomato sauce.

850L

06 Penne Arrabbiata

Penne pasta with spicy tomato sauce, garlic, chili, and parsley.

850L

07 Penne Carbonara

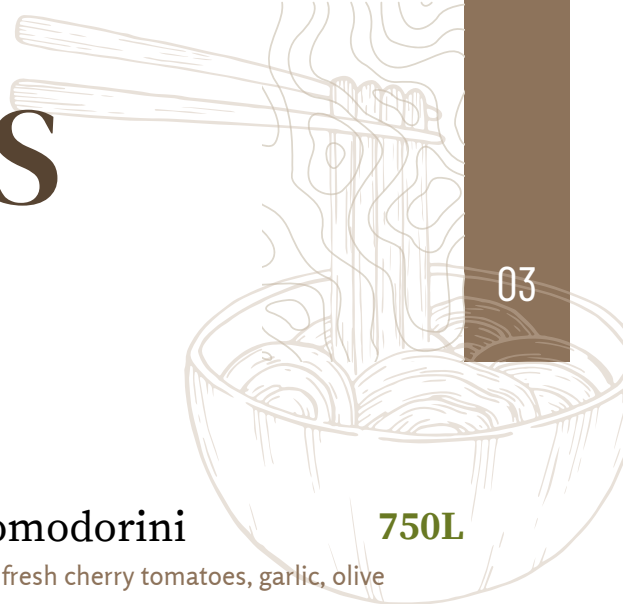
Penne pasta with creamy egg-based sauce, cheese, and crispy pancetta.

850L

08 Penne di Pollo

Penne pasta with chicken, cream sauce, and parmesan cheese.

850L



PASTA DISHES



01 **TORTELLINI WITH CREAM & HAM** **850**

Tortellini filled pasta served with cream sauce and ham.

02 **Ravioli Pomodorini & Basil** **1300**

Ravioli served with cherry tomatoes, basil, olive oil, and parmesan.

03 **Paccheri with Monkfish** **1500**

Paccheri pasta with monkfish in a light seafood tomato sauce.



RISOTTO / RICE DISHERS

03



01 **Vegetable Risotto** **600**

Creamy risotto with seasonal vegetables, olive oil, and parmesan cheese.

02 **Chicken Risotto with Pine Nuts** **900**

Risotto with tender chicken, pine nuts, cream, and parmesan cheese.

03 **Seafood Risotto** **1050**

04 **Shrimp Risotto** **1050**

Risotto with shrimp, garlic, olive oil, and fresh herbs.

05 **Scampi Risotto** **1500**

Creamy risotto with scampi, cherry tomatoes, garlic, and olive oil.

06 **Risotto alla Milanese** **900**

Classic saffron risotto with butter and parmesan cheese.

07 **Truffle & Mushroom Risotto** **850**

Creamy risotto with mushrooms, truffle aroma, and parmesan cheese.



FISH

03



01 **Crab Meatballs** **850L**
Crispy crab meat cakes, served golden and flavorful.

02 **Grilled Sea Bass with Crispy Potatoes** **1200**
Fresh sea bass grilled to perfection, served with crispy potatoes.

03 **Grilled Sea Bream with Crispy Potatoes** **1100**
Grilled sea bream served with crispy potatoes and a light Mediterranean touch.

04 **Fried Red Mullet** **1300**
Fried red mullet served with potatoes.

05 **Fried Cod** **1300**
Golden fried cod fish served with potatoes.

06 **Grilled Shrimps** **1500**
Fresh shrimps grilled and served with olive oil, lemon, and herbs.

07 **Grilled Octopus** **1700**
Tender octopus grilled and served with a Mediterranean dressing.



CRUDO



- 01 **Tiger Shrimps** **8000L/Kg**
Fresh tiger shrimps, served with lemon and a delicate Mediterranean touch.
- 02 **Violet Shrimps** **8500L/Kg**
Premium violet shrimps, known for their delicate flavor and fresh taste.
- 03 **Scampi Crudo** **8000L/Kg**
Fresh raw scampi, served simply with lemon, olive oil, and sea salt.
- 04 **Mixed Crudo** **8000L/Kg**
A refined selection of fresh raw seafood, served with lemon and olive oil.

MEAT



- 05 **Chicken Fillet** **850L**
Tender chicken fillet, grilled or cooked simply, served with a light and balanced flavor.
- 06 **Chicken Cutlet** **1050L**
Crispy chicken cutlet, golden on the outside and tender inside.
- 07 **Chicken Fillet Escalope** **1050L**
Thin chicken fillet escalope, cooked with a delicate sauce and served with a refined taste.
- 08 **Veal Chop** **1350L**
Veal chop served with crispy potatoes and a Mediterranean touch.
- 08 **Veal Chop** **1700L**
Veal chop served with crispy potatoes and a Mediterranean touch.



FISH

03



01 **Grilled Calamari** **1500**

Fresh calamari grilled and served with lemon and olive oil.

02 **Fried Shrimps** **1500**

Crispy fried shrimps served golden and delicious.

03 **Fish Fillet** **1250**

Soft fish fillet prepared simply and served with a fresh taste.

04 **Grilled Salmon** **1500**

Salmon fillet grilled and served with a light, refined flavor.

05 **Mixed Fried Seafood** **1500**

Mixed Fried Seafood

06 **Grilled Mixed Seafood** **2000**

A selection of grilled seafood, served with lemon, olive oil, and fresh herbs.



PIZZA

03



02

01 **Pizza Margherita** **650L**

Classic pizza with tomato sauce, mozzarella cheese, and fresh basil.

02 **Pizza Ham** **750L**

Pizza with tomato sauce, mozzarella cheese, and ham.

03 **Pizza Ham & Mushrooms** **800L**

Pizza Ham & Mushrooms

04 **Pizza Buffalo Mortadella** **1200**

Pizza with buffalo mozzarella, mortadella, and selected fresh toppings.

05 **Pizza Tuna** **800L**

Pizza with tomato sauce, mozzarella cheese, tuna, and onion.

06 **Pizza Vegetarian** **750L**

Pizza with tomato sauce, mozzarella cheese, and seasonal vegetables.

07 **Pizza Funghi** **750L**

Pizza with tomato sauce, mozzarella cheese, and mushrooms.

08 **Pizza Viennese** **800L**

Pizza with tomato sauce, mozzarella cheese, and sausage.

04



PIZZA

03



01 **Pizza Diavola** **850L**

Pizza with tomato sauce, mozzarella cheese, spicy salami, and chili.

02 **Pizza Americana** **850L**

Pizza with tomato sauce, mozzarella cheese, ham, fries, and classic toppings.

03 **Pizza Four Seasons** **850L**

Pizza divided into four flavors with tomato sauce, mozzarella, ham, mushrooms, artichokes, and olives.

04 **Pizza Capricciosa** **850L**

Pizza with tomato sauce, mozzarella, ham, mushrooms, artichokes, and olives.

05 **Pizza Four Cheeses** **800L**

Pizza with a rich mix of selected cheeses.

06 **Pizza Crudo** **1100**

Pizza with tomato sauce, mozzarella cheese, prosciutto crudo, and fresh toppings.

07 **Pizza OK** **1200**

House special pizza with selected ingredients and rich flavor.

08 **Pizza with Seafood** **1200**

Pizza with tomato sauce, mozzarella cheese, and mixed seafood.

08 **Pizza with Shrimps** **1200**

Pizza with tomato sauce, mozzarella cheese, and shrimps.



DESSERTS

03



01 **Chocolate Soufflé** **600L**

Warm chocolate soufflé served with a scoop of ice cream.

02 **Banoffee Pie** **600L**

A sweet dessert with banana, caramel, cream, and a biscuit base.

03 **Panna Cotta** **400**

Classic Italian cream dessert with a smooth texture and delicate flavor.

04 **Dessert of the Day** **450L**

Fresh daily dessert prepared by our kitchen.

05 **Fruit Salad** **600L**

A fresh selection of seasonal fruits.

