

FOLIETM
MARINE



WINE & DINE



Starters & Bites

Olives / cherry tomatoes / Vuno cream cheese <i>Ullinj / domate qershizë/ krem vunoj</i>	1050
Buffalo mozzarella / mixed cherry tomatoes / basil <i>Buffalo / domate qershizë shumëngjyrëshe / borzilok</i>	1300
Pinsa <i>Arugula, cherry tomatoes, mozzarella</i> <i>Rukola, domate qershizë, mocarela</i>	1150
Anchovy bruschetta <i>Whole grain bread, roasted eggplant, anchovies</i> <i>Bukë integrale, patellxhan i pjekur, açuge</i>	1100
Guacamole / tortilla chips	1250
Taramasalata	750

**Please inform your waiter of any allergies.*

**Ju lutemi, njoftoni kamarierin për çdo alergji.*

RAW

Octopus Carpaccio	1900	<i>Fennel, citrus fillet, orange Finok, fileto qitro, portokall</i>
Smoked Mussels	1100	<i>Red pepper sauce, garlic mayonnaise Salcë speci i kuq, majonezë me hudhër</i>
Crab	1900	<i>Remoulade, celery root, nero di seppia Remoulade, rrënjë selinoje, nero di seppia</i>
Sea Bass Carpaccio	1800	<i>Citrus dressing, jalapeño, kumquat Dressing agrume, jalapeno, kumkat</i>
Smoked Eel	1400	<i>Black-eyed beans, sun-dried tomato, tarama, chives Fasule syzeza, domate e thatë, tarama, erba chipolina</i>
Anchovies	1200	<i>Herbs, lemon, extra virgin olive oil Erza, limon, vaj ulliri extra i virgjër</i>

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Caviar Selection

Beluga (30g)
14000

Osetra (30g)
8000

Sevruga (30g)
6500

Crudo

**Viola Ceviche / Scampi / Tuna Tartare / Sea Urchin Roe /
Sea Bass Carpaccio / Oysters**

Viola Chevice / Skampi / Tartar Toni / Vezë Iriqi / Carpacio Levreku / Ostrike
(3-4p) 12000

Beef Carpaccio	2200	<i>Arugula, Grana Padano, capers, truffle mayo Rukola, grana, caperi, majo tartuf</i>
Prawn Ceviche	2400	<i>Mango, ginger, avocado Mango, xhinxher, avocado</i>
Tuna Tartare	1850	<i>Guacamole, kimchi, soy-lime dressing Guacamole, kimchi, dressing soja lime</i>

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Të Ngrohta

Crispy hake Croquettes	1300	<i>Cod fish, spices, aioli cream, vegetables Merluc, ereza, krem ajoli, perime</i>
Fry Calamari	1900	<i>Lemon majo Majonezë limoni</i>
Cappesante	2000	<i>Herb oil, chili, lemon Vaj erëzash, chili, limon</i>
Choriso	1600	<i>Baby potatoes, spices Patate mini, erëza</i>
Shrimp Saganaki	1900	<i>Shrimp, feta cheese, tomatoes, fresh oregano. Karkaleca, djathë feta, domate, rigon i freskët.</i>
Barbequed octopus	2400	<i>Fava beans, asparagus, lime Fava, asparag, lime</i>
Grilled Calamari	2100	<i>Fregola, basil pesto, nduja, tomato Fregola, pesto borziloku, nduja, domate</i>
Soup of the Day <i>Supa e ditës</i>	850	

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Sallata

Mediterranean Salad	1200	<i>Tomatoes, cherry tomatoes, cucumber, olives, feta cheese, capers, basil Domate, pomodorini, kastravec, ullinj, feta cheese, kaperi, borzilok</i>
Tuna Salad	1400	<i>Lollo Rosso, iceberg lettuce, arugula, mango, avocado, soy Lulurosa, iceberg, rukola, mango, avokado, soja</i>
Veggie Salad	1300	<i>Mixed greens, cherry tomatoes, avocado, orange, Grana Padano, pine nuts Gjethë të ndyshme, pomodorini, avokado, portokalle, grana, stika pishë</i>
Tomato Salad	1200	<i>Capers, Vuno cream cheese, crispy bread, tomato dressing Caperi, krem vunoj, buke krokante, dressing domate</i>
Shrimp Salad	1400	<i>Kumquats, mixed greens, green apple, lemon zest Kumkat, gjethë miks, mollë jeshile, lëkure limoni</i>

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Pasta & Risotto

Mezzi Paccheri	2400	<i>Cacio e pepe, caviar</i>
Spaghetti	1950	<i>Nero di seppia</i>
Linguine	1850	<i>Guacka, chili, domate qershizë Shellfish, chili, cherry tomatoes</i>
Casarecce	1950	<i>Prawn, zucchini, cherry tomatoes, white wine Karkaleca, kungull jeshil, domate qershizë, verë e bardhë</i>
Ditalini	2100	<i>Mish viçi i gatuar ngadalë Beef Slow Cooked Meat</i>
Lobster (100/gr)	1600	<i>Linguine, bisque pikante, erëza Linguine, spicy bisque, herbs</i>
Rissoto	1900	<i>Plerotus, champignon, tartuf Plerotus, shampinjon, truffle</i>
Paella Folie 4/pax	12000	<i>Peshku i ditës Catch of the day</i>

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Prime Meat

Beef Tenderloin

Mashed potatoes, asparagus, sauce

Pure patete, asparag, salcë

3300

Sirloin

Baby potatoes, herbs

Patate mini, erëza

3300

Grilled Lamb Chops

Baby potatoes, herbs

Patate mini, erëza

3300

Chicken Breast

Sweet potatoes, broccoli

Patate të ëmbla, brokoli

2100

French Rib Steak USA

1350 / 100gr

Lamb Shoulder

Shpatull Qingji

850 / 100gr

From the Sea

Fish of the Day

Peshk dite

grilled & oven

1200 / 100gr

Lobster

1600 / 100gr

Scampi

1200 / 100gr

Viola Prawn

1200 / 100gr

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Vegetables

Artichokes / Argjinare

raisins, almonds
rrush i thate, bajame

1200

Patreon Peppers

1200

Baby Broccoli | Brokoli mini

550

Baby Potatoes | Patate Mini

550

Asparagus | Asparag

900

Mashed Potatoes | Pure Patatesh

450

Sweet Potatoes | Patate të Ëmbla

700

Sauces

Wine Sauce

400

Folie Sauce

300

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Dessert & Fruits

Tiramisu	950	<i>Mascarpone, fresh savoiardi, chips chocolate, khalua Mascarpone, savoiardi të freskëta, copëza çokollate, Kahlúa</i>
Lemon Cake	950	<i>Lemon juice, almond cake, crème fraîche. Lëng limoni, kek me bajame, crème fraîche.</i>
Ice Cream Alaska	1200	<i>Fior di latte, sorbet, raspberry, crumble Fior di latte, sorbetto, mjedër, crumble</i>
Chocolate	1150	<i>Chocolate cream, feuilletine biscuits, pineapple chunks & nuts, ice cream Krem cokollate, biskotë fegetini, copëza ananasi & nuts, akullore</i>
Seasonal Fruits	1300	

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VERAT E BARDHA

WHITE WINES

Albizzia <i>"Frescobaldi" (chardonnay) Alc. 12%</i>	3800
Fiano di Avellino <i>Terre D'Aione (fiano di avellino) Alc 13%</i>	4500
Malagouzia <i>Alpha Estate (malagouzia) Alc 13%</i>	4600
Pecorino <i>Castell Semivicoli (pecorino) Alc. 13.5%</i>	4700
Greco di Tufo <i>DOCG Terredora (greco) Alc 13%</i>	4700
Riesling <i>Philippe Michel (riesling) Alc 12.5%</i>	4800
Edda <i>San Marzano (Chardonnay) 14%</i>	4800
Blange <i>Ceretto Langhe organic BIO (arneis) Alc 13%</i>	5800
Terlaner <i>Classico Terlan (pinot blanc, chardonnay, sav.blanc) Alc 13.5%</i>	5800
Muller Thurgau <i>Terlan (muller thurgau) Alc 13%</i>	5800
Gewurztraminer <i>Terlan (gewurztraminer) Alc 14%</i>	6000
Pinot Grigio <i>Livio Felluga Friuli (pinot grigio) Alc 13%</i>	6300
Sauvignon <i>Livio Feluga Friuli (sauvignon blanc) Alc 13%</i>	6300
Winkl <i>Terlan (sauvignon blanc) Alc 13.5%</i>	6500
Kreuth <i>Terlan (chardonnay) Alc 14%</i>	6500

VERAT E BARDHA

WHITE WINES

Donnaluce <i>Poggio Le Volpi (malvasia, greco, chardonnay) Alc 13%</i>	7700
Chablis 1er CRU <i>Vaucoupin Bourgogne (chardonnay) Alc. 12%</i>	8700
Marina Cvetic <i>Masciarelli Abruzzo (chardonnay barrique) Alc 14.5 %</i>	9000
Vino Della Pace <i>Cormons (friulano, ribolla gialla, malvasia, chardonnay, pinot bianco)</i>	9000
Domaine Laroche <i>Chablis Premiers' (chardonnay) Alc12.5%</i>	10500
Tramin Kellerei <i>Nussbaumer 'Barrique 15 months' (gewurztramunier) Alc 14.5%</i>	10500
Vista Mare <i>Gaja (vermentino, viognier) Alc 14%</i>	12000
Nova Domus <i>Terlan (sauvignon blanc ,chardonnay, pinot blanc) Alc 14.5%</i>	12500
Specogna Ramato <i>(pinot grigio Riserva) Alc 13.5%</i>	13000
Quarz <i>Terlan (sauvignon blanc) Alc 14%</i>	13500
Vintage Tunina <i>Jerman (ribolla jalla, malvasia, picolit, sauv. blanc, chardonnay) Alc 13.5%</i>	14000
Terre Alte <i>Livio Felluga (friulano, pinot bianco, sauvignon) Alc 13.5%</i>	19000
Gorgona <i>Frescobaldi (vermentino) Alc 13%</i>	30000
Gaja Rey <i>Gaja (chardonnay) Alc 14%</i>	62000
Ornellaia Bianco <i>Ornellaia (sauvignon blanc, viogner) Alc 13%</i>	68000

VERAT E KUQE

RED WINES

Remole <i>Frescobaldi (sangiovese, cabern.sauvignon) Alc 12%</i>	4000
Primitivo di Salento <i>Tinazzi (primitivo salento) Alc 14%</i>	4400
Chianti Nipozzano <i>Frescobaldi (sangiovese, merlot, cab.sauvignon) Alc 13.5%</i>	6200
Malbec <i>Catena Zapata (malbec) Alc 13.5%</i>	6500
Primitivo di Manduria <i>San Marzano (primitivo manduria) Alc 14.5%</i>	6800
Le Machiole <i>Bolgheri (merlot, cab.franc, caber.sauvig., syrah) Alc 14.5%</i>	6900
80 Vecchie Vigne <i>(Primitivo di Manduria Limited Edition) Alc 14.5%</i>	7500
Edizione Farnese <i>Fantini (montepulc., primitivo, san giovese, negroamaro) Alc 14.5 %</i>	7500
Le Volte <i>Ornellaia (merlot, sangiovese, cab sauvignon) Alc 13.5%</i>	8500
Protos Spain <i>Protos 27' (tempranillo) Alc 15%</i>	8500
Lucente <i>Frescobaldi (merlot, sangiovese) Alc 13.5%</i>	8700
Amarone Classico <i>Cesari (corvina veronese, rondinella, rosignola) Alc 15%</i>	9000
Tassinaia <i>Castello Del Terriccio (cab sauvignon, merlot, syrah) Alc 14%.</i>	9500
Le Puy Émilien <i>le Puy (merlot, cab. sauvignon, cab. Franc, malbec, carmenere) Alc 13%</i>	10500

VERAT E KUQE

RED WINES

Châteauneuf-Du-Pape <i>Loratoire des Papes (grenache, cinsault, syrah) Alc 15%</i>	12000
Brunello di Montalcino <i>Frescobaldi (sangiovese) Alc 14.5%</i>	13000
Mormoreto <i>Frescobaldi (cabernet sauv.e franc,sangiov.,petit verdot) Alc 14%</i>	17500
Le Serre Nuove <i>Ornellaia (petit verdot) 14.5%</i>	19000
Luce <i>Frescobaldi (cabernet sauvignon, sangiovese & merlot) Alc 15%</i>	28000
Le Puy Barthélemy <i>le Puy (merlot) Alc 13%</i>	28500
Malbec Argentino <i>Catena Zapata (malbec) Alc 13.8%</i>	29000
Brunello Luce <i>Frescobaldi (sangiovese) Alc 15%</i>	30000
Barbaresco Gaja <i>(Nebbiolo) Alc 14%</i>	52000
Ornellia <i>Bolgheri Superiore (petit verdot) Alc 14.5%</i>	55000
Gaja Conteisa <i>Gaja (barolo) Alc 14.5 %</i>	90000

VERAT 0.375
0.375 WINES

Terlaner <i>Classico Terlan (pinot blanc, chardonnay, sav.blanc) Alc 13.5%</i>	3000
Pinot Grigio <i>Livio Felluga Friuli (pinot grigio) Alc 13%</i>	3200
Sauvignon <i>Livio Feluga Friuli (sauvignon blanc) Alc 13%</i>	3200
Sharis <i>Livio Feluga Friuli (chardonnay, ribolla gialla) Alc 13%</i>	3200
Miraval Rose <i>(grenache, shiraz) Alc 13%</i>	4500
Bellavista <i>Alma Brut (chardonnay, pinot noir) Alc 12.5 %</i>	4500
Marina Cvetic <i>Masciarelli (riserva montepulciano) Alc 14.5 %</i>	3700
Brunello di Montalcino <i>Frescobaldi (sangiovese) Alc 14 %</i>	6500
Luce <i>Frescobaldi (cabernet sauvignon, sangiovese & merlot) Alc 15%</i>	14500
Picolit <i>Livio Felluga "Dessert Wine" (picolit) Alc 14%</i>	16000

VERAT SHQIPTARE ALBANIAN WINES

Shesh i Bardhe <i>Arberi (shesh i bardhe) Alc 12.5%</i>	3600
Puls i Beratit <i>Nurellari (pules) Alc 13.5</i>	3600
Kallmet Rezerve <i>Arberi (kallmet) Alc 13%</i>	3700
Superiore Reserva <i>Nurellari (merlot, cabernet sauvignon) Alc 15%</i>	7000

VERAT ROSE ROSE WINES

Alie <i>Frescobaldi (syrah, vermentina)</i>	5300
Studio Miraval <i>(cinsault, grenache, rolle, tibouren) Alc 13%</i>	6000
Miraval <i>(grenache, shiraz) Alc 13%</i>	9000
Miraval Sainte Victoire <i>cinsault, grenache, syrah Alc 12.5%</i>	10500
OTT <i>Chateau Roman Bandol (grenache, cinsault, shiraz) Alc 13%</i>	11000

CHAMPAGNE & FRANCICORTA

Bellavista <i>Alma Brut Grand Cuvee (chardonnay, pinot noir) Alc 12.5 %</i>	9500
Bellavista <i>Alma Rose Grand Cuvee (chardonnay, pinot noir) Alc 12.5 %</i>	14000
Philipponnat <i>Royal reserve Brut (pinot noir, pinot meunier, chardonnay) Alc 12%</i>	16000
Ruinart <i>Champagne Brut (pinot noir, chardonnay, pinot meunier) Alc 12%</i>	18000
Ruinart <i>Champagne Rose (pinot noir, chardonnay) Alc 12.5%</i>	22000
Moet & Chandon <i>Brut (chardonnay, pinot noir, pinot meunier) Alc 12%</i>	25000
Moet & Chandon <i>Rose (pinot noir, pinot meunier, chardonnay) Alc 12%</i>	25000
Moet & Chandon <i>Ice (chardonnay, pinot meunier, pinot noir) Alc 12%</i>	30000
Moet & Chandon <i>Ice Rose (chardonnay, pinot meunier, pinot noir) Alc 12%</i>	30000
Dom Perignon <i>Brut (chardonnay, pinot noir) Alc 12.5%</i>	60000
Louis Roederer Cristal <i>Brut (chardonnay, pinot noir) Alc 12%</i>	85000

