MENU À la Carte



FINE DINING MEDITERRANEAN FUSION



Welcome to Fresh Garden Restaurant,

We proudly present a fresh twist on Mediterranean cuisine, seafood and unique fusion dishes crafted for culinary enthusiasts and veggie lovers.

Our dishes are clearly labeled regarding alergic ingredients, gluten-free, and vegan options, nonetheless we kindly ask that you always inform our waitstaff of any allergies or intolerances.

This allows us to take extra precautions and ensure your experience is both safe and enjoyable. Your comfort and satisfaction are our highest priority.

Every dish is crafted with passion, precision, and the finest seasonal ingredients, creations you won't find anywhere else in the city, while paying homage to timeless classics of the culinary world.

Seafood Starters



" MARE " PLATTER

Octopus carpaccio, sea bass carpaccio, shrimp crudite, marinated anchovies, salmon gravlax

1800L / 3500 L



MEDITERRANEAN OYSTERS 250 L / CP

LANGOUSTINES / SCAMPI 600 L / 100 G



TIGER SHRIMP CRUDITÉ

Fresh tiger shrimp crudité style, marinated with avocado, raspberry & blueberry vinaigrette

1350 L









SALMON TARTARE

Salmon marinated in teriyaki sauce, mango, avocado, sesame seeds, wakame, nori seaweed, shrimp chips

1350 L



SEABASS & PASSION FRUIT TARTARE

Seabass marinated with lime & passion fruit, avocado, cucumber slices & saffron chips

1100 L



MEDITERRANEAN SEAFOOD

Grilled shrimp, octopus legs & calamari skewers with Romesco sauce, fries, arugula pesto & herbs

1200 L





OCTOPUS CARPACCIO

Cooked octopus prepared carpaccio style, marinated with citrus vinaigrette, lime, passion fruit & mango

930 L





SHRIMP TOSTADA

3 corn tacos with tempura shrimp, guacamole, tomato, red onion & sriracha mayo, lime

600 L





MARINATED ANCHOVIES

Fresh anchovies from the Albanian coast, marinated in citrus vinaigrette & passion fruit
450 L



Appetizers



ITALIAN CHARCUTERIE MIX

Prosciutto Crudo di Parma, Mortadella, Spicy salami, Mozzarella Fior di latte, Grana, Brie, homemade marmalade

2000 L







VITELLO TONNATO

Roast veal cooked rosé, tonnato sauce with confit garlic, fried potatoes, capers, arugula pesto & herbs, cherry tomatoes

950 L



FOCACCIA BRESAOLA

Focaccia made with pizza dough, basil pesto, arugula, fior di latte mozzarella, beef prosciutto Bresaola, cherry tomatoes

780 L



FOCACCIA BURRATINA

Olive focaccia, tomatoes, fresh burrata, arugula, basil & balsamic vinegar 690 L







SWEET POTATO CROSTINI

Trio of roasted sweet potato slices: guacamole, hummus with pickled onions, Kalamata olive tapenade & sun-dried tomatoes

790 L







FALAFEL & HUMMUS

Chickpea falafel with Middle Eastern spices served with fresh hummus, marinated red onion, local olives & sun-dried tomatoes

790 L



VEGGETABLE PATTIES

Pan-fried veggie patties served with Romesco sauce with local white cheese, Philadelphia & arugula

690 L



PORCINI & TRUFFLE ARANCINI

Homemade arancini with sauteed mushrooms, porcini, truffle, mozzarella, Parmigiano cream & porcini garnish **580 L**



Salads







FRESH GARDEN

Colorful salad mix, brie, apricot, dates, almond flakes, mango, avocado, raspberry & blueberry vinaigrette

650 L





ASIAN TEMPURA AVOCADO

Green salad, carrot, tempura shrimp, avocado, soy sprouts, edamame, cucumber, wakame, soy & sesame vinaigrette

890 L





QUINOA SALMON GRAVLAX

Quinoa marinated with lime, mint, parsley, gravlax salmon, colorful salad mix, guacamole, pineapple & cucumber

890 L







CAPRESE ARUGULA

Arugula, tomatoes, fior di latte mozzarella, Grana flakes, balsamic vinegar, basil oil

750 L





CAESAR WITH BACON

Green salad, chicken cutlet, pancetta, cherry tomatoes, corn, croutons, Grana & our famous Caesar dressing

560 L







BEET "CARPACCIO"

Roasted beet marinated with yogurt sauce, mint, white cheese, local olives, colorful salad, arugula, sun-dried tomatoes, cucumber & walnuts

530 L





GREKE

Green salad, tomato, cucumber, local olives, red onion, roasted peppers, white cheese, oregano)



Main Meats



PREMIUM DRY AGE RIBEYE STEAK

Dry Age Ribeye steak 250 g from certified italian breed, grilled to your liking, accompanied with truffle fries.

2500 L



FIORENTINA / T- BONE STEAK

Ask the waiter for the weight of the meat. Cuts vary between 400–700g. Served with roasted baby potatoes and truffle sauce

600 L / 100G



FILET MIGNON CHEFFE

Veal filet mignon 200g, sweet potato cream, asparagus, red wine truffle reduction & veal demi-glace, thyme & pepper mushrooms, porcini chips

1990 L



VEAL TAGLIATA & TRUFFLE FRIES

Grilled veal sirloin 200g (suggested medium-rare) with rosemary and herb butter, arugula, Grana, cherry tomatoes & truffle fries

1790 L

VEAL STEAK

Thinly sliced grilled veal steak in traditional style, served with grilled peppers over herbed couscous, vegetables and blue cheese gorgonzola sauce

980 L



CHICKEN FILET AVO-QUINOA

Grilled chicken filet with marinated quinoa, lime, mint, parsley, avocado, cherry tomatoes and refreshing yogurt sauce

720 L



CHICKEN FILET TARTUFATA

Chicken filet with truffle sauce and sautéed mushrooms, served with rice **680** L



Neggie Lover



MUSHROOM WORLD

Risotto with truffle sauce, champignon, portobello & piopini mushrooms, white wine, arugula & porcini garnish

950 L



CAULIFLOWER STEAK

Cauliflower steak with black rice, fresh teriyaki sauce, sautéed mushrooms, edamame, spring onion & secret hazelnut sauce





QUINOA WITH VEGETABLE FANTASY

Quinoa with sautéed vegetables: fennel, asparagus, mushrooms, peppers, cherry tomatoes, ginger, red cabbage, spring onion, broccoli, white wine, basil & parsley

850 L



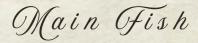


EGGPLANT PARMIGIANA

Traditional Italian dish with fried eggplant baked with tomato filling, olives, capers, basil, fior di latte mozzarella.

Served with pesto & sweet potato cream

780 1











SALMON TERIYAKI TRICOLORE

Salmon filet with teriyaki sauce, served with asparagus, oven potatoes, beet sauce, sweet potato cream, roasted shallots & saffron chips

1490 L



SEA BASS AL LIMONE

Sea bass filet with lemon & saffron sauce, zucchini spaghetti, cherry tomatoes, capers, olives & saffron chips

1350 L

SAFFRON CALAMARI

Fresh grilled calamari served with saffron sauce, herbed vegetable couscous, cucumber & caper flowers



Pasta e Rissoto



LINGUINE LANGOUSTINE / SCAMPI

Linguine in shrimp sauce with fresh langoustine, cherry tomatoes, zucchini & herbs

1150 L





TAGLIATELLE TARTUFO E BURRATA

Homemade fresh tagliatelle, sautéed mushrooms, truffle sauce, fresh burrata, Grana, parsley (+ Chicken cutlet 250 L)

990 L



PIRATE'S LINGUINE/RISOTTO

Linguine or risotto in shrimp sauce with a variety of seafood

930 L



TAGLIATELLE AL RAGU

Homemade fresh tagliatelle with traditio<mark>nal Bolognese ragu,</mark> cherry tomatoes, Grana crust, basil

830 L





TORTELLONI BURRO SALVIA

Fresh homemade tortelloni filled with spinach & ricotta, creamy butter-sage sauce, asparagus, Parmigiano cream and pistachio

830 L



AMALFI RISOTTO

Risotto with shrimp, zucchini, cherry tomatoes, lemon, shrimp sauce & parsley

830 L



CASARECCE PISTACHIO SALMON

Casarecce with salmon, asparagus, pesto, topped with pistachio & Grana **780 L**



RIGATONI "CARBONARA" CALABRESE

Rigatoni with calabrian Nduja, italian spicy sausage, cr<mark>ispy</mark> Guanciale, fresh eggs, Grana, Pecorino, black pepper

750 L



SPAGHETTI CARBONARA ROMANA

Spaghetti, italian Guanciale, Pecorino Romano, fresh egg, Grana, black pepper **630** L



Dizza

FAVOLOSA

Truffle sauce, mozzarella, Philadelphia, beef prosciutto Bresaola, arugula, cherry tomatoes, balsamic cream

850 L



BURRATA E PESTO

Tomato sauce, fior di latte mozzarella, cherry tomatoes, fresh burrata, arugula, pesto, Grana flakes, fresh basil

850 L





GREEN GARDEN

Mozzarella, zucchini, pesto, arugula, avocado, cherry tomatoes, bocconcini, balsamic cream, extra v<mark>irgin</mark> olive oil

800 L



VECCHIA MODENA

Tomato sauce, mozzarella, cherry tomatoes, arugula, Prosciutto Crudo di Parma, Grana Padano, balsamic cream

750 L





NDUJA E BURRATA

Tomato sauce, mozzarella, Nduja calabrese, fresh Burrata **750** L



CAPRICCIOSA

Tomato sauce, mozzarella, cooked ham, mushrooms, peppers, olives, extra virgin olive oil

750 L

TUNA & OLIVES

Tomato sauce, mozzarella, tuna, red onion, olives, cherry tomatoes

750 L





DIAVO'ZOLA

Tomato sauce, mozzarella, spicy salami, gorgonzola, Philadelphia

Pizza



TARTUFATA

Truffle sauce, mozzarella, mushrooms, extra virgin olive oil **700** L



VEGETARIAN

Tomato sauce, mozzarella, peppers, zucchini, mushrooms, cherry tomatoes, olives, extra virgin olive oil
700 L



DIAVOLA

Tomato sauce, mozzarella, spicy salami **700** L



HAM & MUSHROOMS

Tomato sauce, mozzarella, cooked ham, mushrooms, extra virgin olive oil





4 CHEESE & PHILADELPHIA

Mozzarella, Gorgonzola, Grana Padano, Philadelphia cream **650** L





VEGAN

Tomato sauce, zucchini, peppers, mushrooms, cherry tomatoes, olives, extra virgin olive oil

650 L



OLIVES & CHERRY TOMATOES

Tomato sauce, mozzarella, olives, cherry tomatoes, basil, extra virgin olive oil

600 L



MARGHERITA

Tomato sauce, mozzarella, basil, extra virgin olive oil **550 L**



Soups



FISH

Soup with sea bass & salmon head broth, vegetables, parsley, basil oil 480 L

CHICKEN WITH VEGETABLES

Chicken breast, carrots, zucchini, parsley

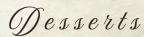
380 L



GREEN

Spinach, zucchini, potatoes, onion, parsley

350 L





DUBAI CHEESECAKE

Cheesecake with pistachio cream, crispy kadaif base, crushed pistachios and melted chocolate

600 L



PASSION FRUIT LEMON MERINGUE

Cake with passion fruit cream, white chocolate, blueberries, meringue and crunchy cookie and almond base

550 L



CHOCOLATE PEANUT BUTTER BROWNIE

Flourless chocolate brownie, peanut butter praline, chocolate ganache, vanilla gelato, crunchy peanuts 550 L







TROPICAL PANNA COTTA

Vegan panna cotta with coconut milk, mango puree, raspberry & blueberry marmalade, fresh pineapple

550 L



TIRAMISU - BEST IN THE CITY!

Classic tiramisu with Savoyard biscuits, coffee, mascarpone cream cocoa & chocolate

450 L



LAVA CAKE

Lava cake with melted chocolate heart, homemade gelato







-Vegetarian product



-Vegan product



-Gluten free product



-Lactose free product



-COntains pork products



-Contains egg products



-Contains nuts & seeds products



-Contains soy products



-Contains spicy products

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@freshgardenrestaurant

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TIRANA, ALBANIA

For your convenience, a 5% Optional tip is calculated at the end of the bill, should you wish to recognize the service of our team.

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