

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 allergic 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



VEGETABLE 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)

480 L



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

Veggie 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

890 L



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 L

Main Fish



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

1190 L

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 traditional Bolognese ragu,
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, crispy
Guanciale, fresh eggs, Grana, Pecorino, black pepper*

750 L



SPAGHETTI CARBONARA ROMANA

Spaghetti, italian Guanciale, Pecorino Romano, fresh egg, Grana, black pepper

630 L



Pizza

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 virgin 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

750 L

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*

650 L



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

Desserts



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

450 L

Fresh



Garden



FINE DINING MEDITERRANEAN FUSION



-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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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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