



WELCOME TO OLIVIA'S HILL RESTAURANT



A TASTE OF TRADITION



EACH RECIPE IS A TREASURE, HANDED DOWN FROM GENERATION TO GENERATION, CARRYING WITH IT STORIES OF FAMILY GATHERINGS, CELEBRATIONS, AND THE SIMPLE JOYS OF EVERYDAY LIFE.

OLIVIA'S HILL RESTAURANT IS MORE THAN JUST A PLACE TO EAT, IT'S A PLACE TO CONNECT. WE BELIEVE THAT FOOD IS A UNIVERSAL LANGUAGE THAT BRINGS PEOPLE TOGETHER. THAT'S WHY EVERY DISH ON OUR MENU COMES WITH ITS OWN STORY, OFFERING YOU A GLIMPSE INTO THE CULTURE, THE PEOPLE, AND THE TRADITIONS THAT MAKE ALBANIAN CUISINE SO UNIQUE.



M E N U

S A L A D S

GREEK SALAD
500 LEKË

GREEN SALAD
450 LEKË

A P P E T I Z E R S

BAKED CHEESE
500 LEKË

KASHKAVALL CHEESE
600 LEKË

STUFFED PEPPERS

1000 LEKË



TENDER GREEN PEPPERS DELICATELY STUFFED WITH A CREAMY BLEND OF COTTAGE CHEESE AND HERBS, THEN LIGHTLY BAKED FOR A MELT-IN-YOUR-MOUTH EXPERIENCE. A TRADITIONAL BALKAN APPETIZER, RICH IN FLAVOR AND PERFECT AS A STARTER OR SIDE DISH.

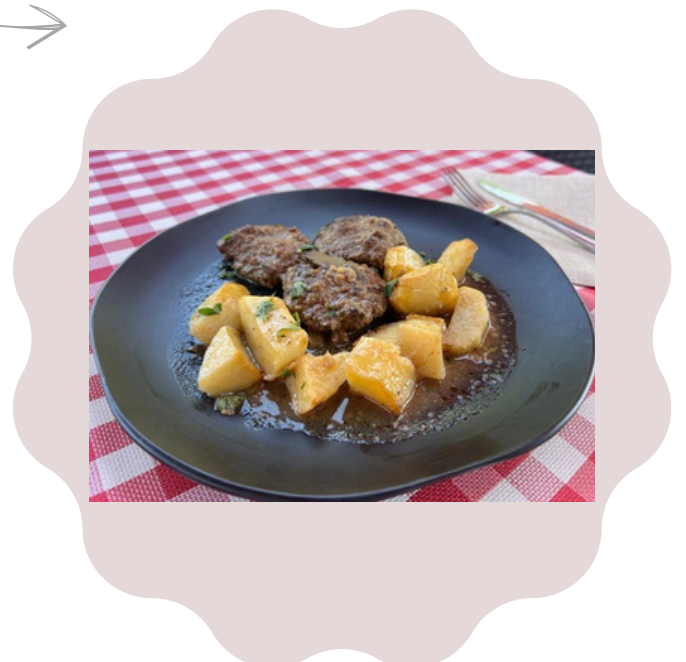


HOMEMADE OVEN-BAKED MEATBALLS

1200 LEKË



HOMEMADE OVEN-BAKED MEATBALLS
OUR SIGNATURE MEATBALLS ARE CRAFTED FROM THE FINEST CUTS OF MEAT, BLENDED WITH FRESH HERBS AND TRADITIONAL SPICES, THEN SLOWLY BAKED IN THE OVEN TO LOCK IN ALL THE NATURAL JUICES. EACH BITE OFFERS A PERFECT BALANCE OF TENDERNESS AND CRISPINESS, DELIVERING A RICH, HEARTY FLAVOR THAT CELEBRATES AUTHENTIC ALBANIAN HOME COOKING. SERVED WARM, THESE MEATBALLS ARE A COMFORTING TASTE OF TRADITION.



RICE CASSEROLE

1100LEKË

RICE CASSEROLE (TAVË ORIZI) IS A TRADITIONAL ALBANIAN BAKED RICE DISH, MOST FAMOUSLY ASSOCIATED WITH THE HISTORIC CITY OF ELBASAN, LOCATED IN CENTRAL ALBANIA. KNOWN FOR ITS RICH CULTURAL HERITAGE AND OTTOMAN-ERA ARCHITECTURE, ELBASAN HAS LONG BEEN A CULINARY HUB, AND TAVË ORIZI STANDS AS A SYMBOL OF ITS HOSPITALITY AND HOME-COOKED WARMTH. THIS DISH TYPICALLY CONSISTS OF TENDER LAMB OR BEEF, COOKED WITH RICE, ONIONS, TOMATOES, AND SPICES, ALL BAKED TOGETHER UNTIL GOLDEN AND AROMATIC. IT REPRESENTS THE HARMONY OF SIMPLE, WHOLESOME INGREDIENTS, REFLECTING ALBANIA'S RURAL TRADITIONS AND MEDITERRANEAN INFLUENCES. TAVË ORIZI IS OFTEN SERVED DURING FAMILY GATHERINGS AND HOLIDAYS, SHOWCASING THE DEEP-ROOTED IMPORTANCE OF FOOD IN ALBANIAN CULTURE.





BAKED CLAYPOT CASSEROLE 1300 LEKË

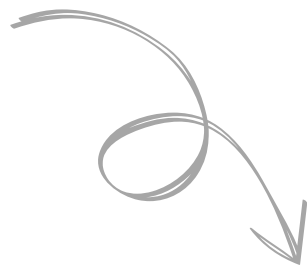
BAKED CLAY POT CASSEROLE (TAVË DHEU) IS A RICH AND FLAVORFUL TRADITIONAL ALBANIAN DISH, MOST FAMOUSLY ASSOCIATED WITH THE CITY OF TIRANA, THE CAPITAL OF ALBANIA. DEEPLY ROOTED IN THE REGION'S CULINARY IDENTITY, THIS DISH IS TYPICALLY COOKED AND SERVED IN AN EARTHENWARE (CLAY) POT, WHICH GIVES IT ITS NAME—LITERALLY "EARTH POT."

THE DISH COMBINES GROUND BEEF OR VEAL, SAUTÉED WITH GARLIC, ONIONS, TOMATOES, HERBS, AND SOMETIMES PEPPERS, ALL TOPPED WITH ALBANIAN WHITE CHEESE (SIMILAR TO FETA) AND BAKED UNTIL BUBBLY AND GOLDEN. THE CLAY POT SEALS IN THE AROMAS, GIVING THE DISH A RUSTIC, HOMEY DEPTH OF FLAVOR.

TAVË DHEU REFLECTS TIRANA'S BLEND OF OTTOMAN AND MEDITERRANEAN INFLUENCES, AND IT IS A FAVORITE COMFORT FOOD THAT REPRESENTS THE WARMTH AND GENEROSITY OF ALBANIAN HOME COOKING.

MEAT AND YOGURT CASSEROLE 1300LEKË

TAVE KOSI (NOMINATED FOR INCLUSION IS UNESCO) IS ONE OF ALBANIA'S MOST ICONIC NATIONAL DISHES, ORIGINATING FROM THE CITY OF ELBASAN IN CENTRAL ALBANIA. THIS HEARTY AND TANGY CASSEROLE IS A BELOVED SYMBOL OF ALBANIAN HOSPITALITY AND CULINARY IDENTITY. THE DISH FEATURES TENDER LAMB, BAKED IN A RICH, CREAMY MIXTURE OF YOGURT, EGGS, AND RICE, CREATING A CUSTARD-LIKE TEXTURE WITH A SLIGHTLY TANGY FLAVOR. THE YOGURT SAUCE SETS BEAUTIFULLY IN THE OVEN, FORMING A GOLDEN CRUST . DEEPLY ROOTED IN OTTOMAN CULINARY TRADITION BUT UNIQUELY ALBANIAN IN ITS PREPARATION, TAVË KOSI IS OFTEN SERVED ON SPECIAL OCCASIONS AND HOLIDAYS. IT REPRESENTS THE PERFECT HARMONY OF SIMPLICITY, FLAVOR, AND CULTURAL PRIDE—COMFORT FOOD AT ITS FINEST.



CHICKEN WITH HANDMADE PASTA **1300LEKË**

THE DISH FEATURES FREE-RANGE CHICKEN, SLOWLY SIMMERED TO CREATE A RICH, AROMATIC BROTH. HAND-ROLLED EGG NOODLES, KNOWN AS JUFKA, ARE EITHER SUN-DRIED OR FRESHLY MADE AND THEN COOKED IN THE SAVORY BROTH, ABSORBING ITS DEEP FLAVOR. THE RESULT IS A HEARTY, GOLDEN-HUED DISH OFTEN FINISHED WITH A DRIZZLE OF MELTED BUTTER OR A TOUCH OF BLACK PEPPER FOR ADDED WARMTH. PULË ME JUFKA IS MORE THAN JUST A MEAL—IT'S A CELEBRATION OF ALBANIAN CULINARY HERITAGE, WHERE TIME-HONORED TECHNIQUES AND SIMPLE, HONEST INGREDIENTS COME TOGETHER TO CREATE SOMETHING BOTH HUMBLE AND EXTRAORDINARY. EACH BITE TELLS A STORY OF HOSPITALITY, TRADITION, AND THE ENDURING BOND BETWEEN FOOD AND FAMILY.





IMAM BAYILDI

1100 LEKË

IMAM BAYILDI IS A TIMELESS DISH FROM THE OTTOMAN CULINARY TRADITION, BELOVED ACROSS THE BALKANS AND PARTICULARLY APPRECIATED IN ALBANIAN HOMES, ESPECIALLY IN SOUTHERN REGIONS INFLUENCED BY MEDITERRANEAN AND TURKISH FLAVORS. ITS NAME, MEANING "**THE IMAM FAINTED**", HINTS AT THE DISH'S LEGENDARY RICHNESS—SO DELICIOUS, IT'S SAID TO HAVE OVERWHELMED A DEVOUT IMAM WITH JOY. AT ITS HEART, IMAM BAYILDI IS A DELICATE YET FLAVORFUL DISH MADE FROM EGGPLANTS THAT ARE SLIT, SOFTENED IN OLIVE OIL, AND THEN GENEROUSLY STUFFED WITH A SLOW-COOKED MIXTURE OF ONIONS, GARLIC, AND RIPE TOMATOES. IT'S SIMMERED GENTLY UNTIL MELTINGLY TENDER, AND OFTEN SERVED AT ROOM TEMPERATURE, ALLOWING THE FLAVORS TO FULLY DEVELOP.

LAMB MEAT IN A MILK CAN IN THE OVEN

1500 LEKË



TRADITIONAL SHEPHERDS' RECIPE FROM THE HEART OF THE MOUNTAINS

DEEP IN THE MOUNTAINS, WHERE THE AIR IS PURE AND NATURE UNTOUCHED, SHEPHERDS HAVE DISCOVERED A VERY SPECIAL WAY TO PREPARE LAMB MEAT—A SIMPLE RITUAL FILLED WITH LOVE AND CARE. THIS RECIPE IS MORE THAN JUST FOOD; IT IS A PART OF THE HISTORY AND LIFE OF THE PEOPLE WHO TEND THEIR FLOCKS ON HILLS AND MEADOWS.

FRESH AND TENDER LAMB MEAT IS PLACED IN A SPECIAL METAL CAN, WHICH WAS PREVIOUSLY USED TO STORE FRESH SHEEP'S MILK. THIS CAN, CARRYING THE SCENT OF NATURE, IS SLOWLY PLACED INTO THE VILLAGE OVEN'S FIRE. OVER MANY HOURS OF SLOW HEATING, THE MEAT ABSORBS THE AROMA OF THE MILK AND COMES OUT TENDER, JUICY, AND RICH IN FLAVOR—A FLAVOR THAT SPEAKS OF TIME AND PATIENCE.

THE OLD SHEPHERDS SAY THAT THIS METHOD OF COOKING MEAT IN A MILK CAN IS A SECRET PASSED DOWN THROUGH GENERATIONS. THE MILK NOT ONLY GIVES A UNIQUE AROMA BUT ALSO HELPS THE MEAT BECOME INCREDIBLY TENDER, ALMOST MELTING IN THE MOUTH. IT IS A DISH THAT HOLDS THE WARMTH OF THE OVEN, THE SPIRIT OF THE MOUNTAINS, AND THE MEMORY OF TIMES WHEN SMALL FAMILIES WOULD GATHER NEAR THE FIRE TO SHARE STORIES AND JOY.

OVEN-BAKED STEAK WITH PATATOES **1500 LEKË**

TENDER BEEF STEAK, MARINATED IN HERBS AND SPICES, OVEN-ROASTED TO PERFECTION ALONGSIDE GOLDEN POTATOES.
A FLAVORFUL AND REFINED CHOICE FOR MEAT LOVERS.





KREM KARMEL

400 LEKË



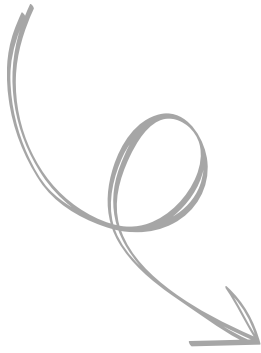
KREM KARMEL IS A BELOVED TRADITIONAL ALBANIAN DESSERT, CHERISHED ACROSS GENERATIONS FOR ITS SILKY TEXTURE AND DELICATE SWEETNESS. THOUGH VARIATIONS OF CARAMEL CUSTARD EXIST THROUGHOUT THE WORLD, KREM KARMEL HOLDS A SPECIAL PLACE ON ALBANIAN TABLES, PARTICULARLY DURING FESTIVE OCCASIONS AND FAMILY CELEBRATIONS.

THIS CLASSIC DESSERT IS MADE FROM SIMPLE INGREDIENTS—EGGS, MILK, SUGAR, AND VANILLA—TRANSFORMED THROUGH CAREFUL COOKING INTO A SMOOTH CUSTARD TOPPED WITH A LAYER OF RICH, GOLDEN CARAMEL. GENTLY BAKED AND CHILLED BEFORE SERVING, IT CAPTURES THE ESSENCE OF HOME-COOKED COMFORT WITH A TOUCH OF ELEGANCE.

KREM KARMEL REFLECTS THE ALBANIAN LOVE FOR MODEST YET REFINED SWEETS, OFTEN SERVED AS THE PERFECT ENDING TO A SHARED MEAL. ITS PRESENCE IS A REMINDER OF HOSPITALITY, TRADITION, AND THE QUIET JOY FOUND IN LIFE'S SIMPLEST PLEASURES.

HALLVË

400LEKË



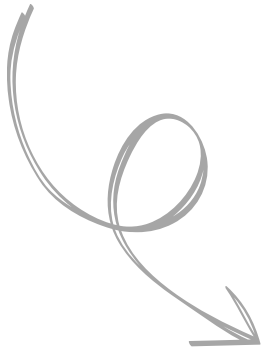
HALLVË IS ONE OF ALBANIA'S OLDEST AND MOST SYMBOLIC DESSERTS, A SWEET STEEPED IN HISTORY AND TRADITION. WITH ROOTS TRACING BACK TO THE OTTOMAN ERA, HALLVË HAS LONG BEEN A PART OF ALBANIAN CULINARY HERITAGE, OFTEN PREPARED TO MARK BOTH JOYOUS AND SOLEMN OCCASIONS—FROM FESTIVE HOLIDAYS TO DAYS OF REMEMBRANCE

HALLVË IS SLOWLY STIRRED OVER HEAT UNTIL IT REACHES A RICH, DENSE CONSISTENCY WITH A NUTTY AROMA AND GOLDEN HUE. ITS PREPARATION REQUIRES PATIENCE AND CARE, QUALITIES THAT REFLECT THE VALUES OF ALBANIAN FAMILY LIFE AND COMMUNITY.

WHETHER OFFERED TO HONOR GUESTS, SHARED DURING RELIGIOUS OBSERVANCES, OR SERVED AT FAMILY GATHERINGS, HALLVË IS MORE THAN A DESSERT—IT IS A GESTURE OF RESPECT, WARMTH, AND CULTURAL CONTINUITY, CONNECTING GENERATIONS THROUGH FLAVOR AND MEMORY

SULTJASH

400 LEKË



SULTJASH IS A COMFORTING AND TIME-HONORED DESSERT DEEPLY WOVEN INTO THE FABRIC OF ALBANIAN CULINARY TRADITION. WITH ORIGINS DATING BACK CENTURIES, THIS HUMBLE RICE PUDDING HAS REMAINED A STAPLE IN ALBANIAN HOMES, CELEBRATED FOR ITS SIMPLICITY, WARMTH, AND NOURISHING QUALITIES. MADE BY SLOWLY SIMMERING RICE IN MILK UNTIL SOFT AND CREAMY, THEN SWEETENED GENTLY WITH SUGAR, SULTJASH OFFERS A DELICATE FLAVOR AND A SMOOTH, VELVETY TEXTURE. OFTEN SERVED COOL AND TOPPED WITH A SPRINKLE OF CINNAMON, IT CARRIES WITH IT A SENSE OF QUIET JOY AND NOSTALGIA.