



Welcome to Olivia's Hill Restaurant

A Taste of Tradition



Each recipe is a treasure passed down from generation to generation, carrying stories of family gatherings, celebrations, and the simple joys of everyday life.

Olivia's Hill Restaurant is more than a place to eat; it is a place to connect. We believe food is a universal language that brings people together. Every dish on our menu has its own story, offering a glimpse into the culture, people, and traditions that make Albanian cuisine so unique.



MENU

SALADS

GREEK SALAD

500 LEKË

GREEN SALAD

450 LEKË

APPETIZERS

BAKED CHEESE

500 LEKË

KASHKAVALL CHEESE

600 LEKË

STUFFED PEPPERS

1000 LEKË



Tender green peppers filled with a creamy blend of cottage cheese and herbs, then lightly baked for a melt-in-your-mouth texture. A traditional Balkan appetizer, rich in flavor and ideal as a starter or side dish.

HOMEMADE OVEN-BAKED MEATBALLS

1200 LEKË

Our signature meatballs are made from carefully selected meat, fresh herbs, and traditional spices, then slowly baked to preserve their natural juices. Tender inside and lightly crisp outside, they offer the comforting taste of authentic Albanian home cooking.



RICE CASSEROLE 1100 LEKË

Rice Casserole (Tave Orizi) is a traditional Albanian baked rice dish closely associated with the historic city of Elbasan. Tender lamb or beef is cooked with rice, onions, tomatoes, and spices, then baked until golden and aromatic. The dish reflects the harmony of simple, wholesome ingredients and Albania's rural and Mediterranean culinary traditions. Often served at family gatherings and holidays, Tave Orizi expresses the deep importance of food and hospitality in Albanian culture.





BAKED CLAY-POT CASSEROLE

1300 LEKË

Baked Clay-Pot Casserole (Tave Dheu) is a rich traditional Albanian dish associated with Tirana. It is cooked and served in an earthenware pot, which gives the dish its name. Ground beef or veal is sautéed with garlic, onions, tomatoes, herbs, and peppers, topped with Albanian white cheese, and baked until bubbling and golden. The clay pot seals in the aromas and creates a rustic depth of flavor. Tave Dheu reflects a blend of Ottoman and Mediterranean influences and the warmth of Albanian home cooking.

MEAT AND YOGURT CASSEROLE

2200 LEKË

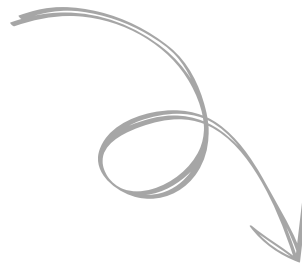
Tave Kosi, nominated for inclusion in UNESCO's heritage lists, is one of Albania's most iconic national dishes and originates from Elbasan. Tender lamb is baked in a creamy mixture of yogurt, eggs, and rice, creating a custard-like texture with a gently tangy flavor and a golden crust. Rooted in Ottoman culinary tradition yet uniquely Albanian in its preparation, Tave Kosi is often served on special occasions and holidays. It represents simplicity, flavor, and cultural pride at their finest.



CHICKEN WITH HANDMADE PASTA

1800 LEKË

This dish features free-range chicken, slowly simmered to create a rich, aromatic broth. Hand-rolled egg noodles known as jufka are sun-dried or freshly made, then cooked in the savory broth to absorb its deep flavor. The result is a hearty golden dish, often finished with melted butter or black pepper. Pule me Jufka celebrates Albanian culinary heritage, bringing time-honored techniques and honest ingredients together in a meal that speaks of hospitality, tradition, and family.





IMAM BAYILDI

1100 LEKË

Imam Bayildi is a timeless dish from the Ottoman culinary tradition, loved throughout the Balkans and especially appreciated in southern Albanian homes shaped by Mediterranean and Turkish flavors. Its name, meaning 'the imam fainted,' refers to its legendary richness. Eggplants are softened in olive oil, generously filled with slowly cooked onions, garlic, and ripe tomatoes, then simmered until meltingly tender. Usually served at room temperature, the dish allows every flavor to develop fully.

LAMB MEAT IN A MILK CAN IN THE OVEN

2200 LEKË



TRADITIONAL SHEPHERDS' RECIPE FROM THE HEART OF THE MOUNTAINS

Deep in the mountains, where the air is pure and nature untouched, shepherds developed a special way to prepare lamb: a simple ritual filled with care. This recipe is part of the history and daily life of those who tend their flocks on the hills.

Fresh, tender lamb is placed in a metal can once used for sheep's milk and slowly cooked in the village oven. Over many hours, the meat absorbs the delicate aroma and becomes exceptionally tender, juicy, and rich in flavor.

The old shepherds say this secret has passed through generations. The milk adds a unique aroma and helps the meat melt in the mouth. The dish holds the warmth of the oven, the spirit of the mountains, and memories of families gathered around the fire.

OVEN-BAKED STEAK WITH POTATOES

1800 LEKË

Tender beef steak, marinated with herbs and spices and oven-roasted alongside golden potatoes. A flavorful and refined choice for meat lovers.





FISH

OLIVIA'S HILL RESTAURANT

SALT-BAKED TROUT - 1 KG

3000 ALL



Fresh trout completely wrapped in a thick layer of sea salt and slowly baked in the oven. The salt forms a crust that seals in the steam and juices, a traditional technique that preserves the fish's natural moisture, tenderness, and authentic flavor. Served whole, 1 kg.

TRADITIONAL OVEN-BAKED TROUT WITH VEGETABLES - 1 KG

3000 ALL



An old recipe that follows the tradition of cooking fish in an oven tray. The trout is laid over a bed of seasonal vegetables and slowly baked until the vegetables become tender. A light traditional dish with authentic flavor and rich natural aromas. Served warm for a special culinary experience.