



Every recipe in Soma starts from our local and regional farmers offering local produce that end up at our door and into our kitchen. From there we start making our own breads, pastas, air dried meats, sauces and oils. Enjoy your meal.

MENU

“Freshly made Soup of the day” - 2



SALADS

“Warm beets” with goat cheese, pine honey and walnuts - 4.5 ✓

“Green leaf salad” carrots, sunflower seeds and homemade dressing - 3.5 ✓

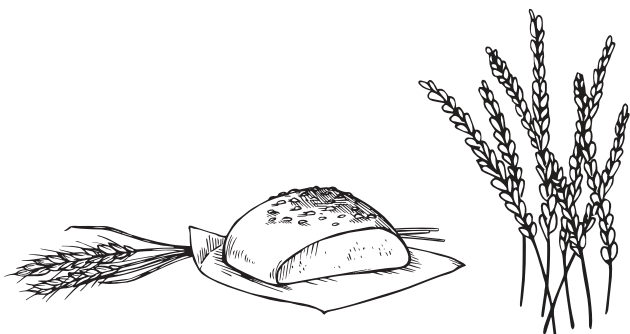
“Cezar Salad” iceberg, homemade caesar dressing and grilled chicken - 5

“Mediterranean salad” with baby tomatoes, tomatoes, feta cheese, cucumber, green olives, grapes, pear, extra virgin olive oil and origano - 3.5 ✓

ALL DAY BREAKFAST

“Eggs Florentine” spinach and truffle hollandaise - 3 ✓

“Eggs Benedict” ham on grill and truffle hollandaise - 3.5



STARTERS

“Warm green olives” served with sourdough bread - 3

“Steak tartare” with quail egg yolk and a toast of brioche bread - 7

“Crispy calamari” lemon and spicy-mayo - 5

“Fish cake” remoulade and caviar - 7.5

“Shrimps” served in warm extra virgin olive oil, garlic, ginger, bay leaf and parsley - 10.5

“Crispy Chicken” tenders with bbq sauce and potatoes - 5

“Fried wraps stuffed with beef”, corn and variety of vegetables, melted cheese. Served with lime sauce - 5

“Our selection of local sausages from Prishtinë, Gjakovë, Janjevë” Served with herb potatoes, ajvar and tarator - 7.5

“Charcuterie” Njegushka, Parma ham, brie cheese, parmeggiano, gorgonzola and homemade chicken liver and truffle parfait - 12

HOMEMADE PASTA AND RICE

“Pappardelle on brown butter” sage and parmesan cheese - 4 ✓

“Pappardelle Ragù” 24hour slow-cooked beef with homemade tomato sauce and parmesan cheese - 5

“Tortellini stuffed with spinach and ricotta cheese” cooked in butter and sage served with parmesan cheese - 4 ✓

“Truffle Risotto” creamy carnerolli rice with truffle oil, fresh champignon mushrooms and parmesan cheese - 5 ✓

