

HILTON GARDEN INN, TIRANA

TIAGI74281SH

Menu restaurant 2018

Lunch

Dinner

230718

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Appetizers & Starters

BRUCHETTE SPECIALE •

Oven-baked Ciabatta bread served with diced tomatoes, fresh basil, oregano, red onions and Kalamata olives, marinated in olive oil and red wine vinegar. Topped with green leaves salad.

GARDEN IN BEEF FILET CARPACCIO •

Served with hot linguine, topped with a fresh tomato ragout, parmesan cheese and doused with hot butter.

MARINATED SALMON

Marinated salmon with a touch of lime, white rum, Gin and mint. Garnished with dried lemon, apple sticks and fresh baked bread.

TOMATO CAPRESE WITH BURRATA •

Creamy Burrata mozzarella, sliced tomatoes, fresh basil, drizzled with extra-virgin olive oil, served with overbaked bread.

SHARING

CURED MEATS AND CHEESE

Cured meats and cheese, olives, fresh baked & butter,

BOARD OF CHEESES

A variety of cheese, served with our homemade Onion- Ginger marmalade, dried fruits and bread & butter

Soups & Salads

Served with rolls and butter

MINISTRONA •

Traditional Italian vegetable soup. Available in cup or bowl sizes.

CHICKEN SOUP •

This clear chicken soup is refined with seasonal vegetables, egg stick, chicken breast, vegetable roulade and many fresh ingredients

THE HGI MEDITERRANEAN FISHSOUP •

Seafood chowder with vegetable, saffron, shrimps, salmon, Mussel and Mediterranean Sea fish. You will love this soup.

GARDEN SALAD •

Tossed mixed leaves with cucumber, sliced red onions & peppers, finished with toasted walnuts & crumbs of blue cheese.

CAESAR SALAD •

Hearts of romaine, shaved Parmesan, herb croutons and the legendary Caesar salad dressing

Add a grilled chicken breast for • or shrimp for • or beef filet strips for • to any salad

Sandwiches & Flatbreads

FISH SANDWICH •

Fried fish fillet on garden fresh lettuce, onion rings, tartar sauce. *Served with natural cut steak fries or potato wedges, fruits and ketchup sauce.*

HGI CLUB SANDWICH •

English bread, chicken breast, eggs, turkey ham, greens and tomato. *Served with natural cut steak fries or potato wedges, fruits and ketchup sauce.*

Flatbreads

The season is near and the temperature is rising. It is time for some inspiring Mediterranean food. We create a unique recipe for our flatbread with typical flavor and scent of Mediterranean countries.

PROSCUITTO & MOZZARELLE FLATBREAD •

Italian prosciutto cotto, fresh mozzarella and tomato, Parmesan and topped with our basil oil.

SPICY CHICKEN FLATBREAD •

Grilled chicken breast, glazed with sweet chili, parmesan, red onion, green chili

STEAK LOVERS CHOICE FLATBREAD •

Beef minute steak, green salad, mozzarella cheese, baked onion rings, grilled vegetables, topped with our homemade steak sauce

Pasta, Risotto and more

SPAGHETTI CON SCAMPI ALLA GRIGLIA •

Grilled scampi's with a touch of garlic, served on perfect cooked spaghetti, finished with black olives and paprika peppers.

PENNE ARRABIATA • X

Penne cooked al dente, served with bacon. Served in a spicy tomato sugo. Comes with garlic bread, Grana Padano, rocket leaves

Add chicken for • or shrimp for • or beef filet strips for • to your pasta

VEGETARIAN

RISOTTO CON FUNGI PORCINI

Creamy risotto, finished with butter and parmesan cheese, with porcini mushroom and cherry tomatoes.

As a half portion •

As a full portion •

VEGETARIAN

GREEN VEGETABLE CURRY

Seasonal vegetable, baby potatoes, served in a creamy green herb sauce with a touch of curry.

As a half portion served in a puff pastry•

As a full portion •

VEGETARIAN

POLENTA •

Fried polenta slices, served with seasonal vegetables, cherry tomato and small potatoes

As a half portion •

As a full portion •

Seafood

COCONUT SHRIMPS •

Fried butterfly coconut shrimps served with a mango-pineapple salsa and fresh baked bread. Perfect to enjoy the day or evening with a glass of our wine.

SEAFOOD RAGOUT •

A delicious fish variation from salmon, squid, scampi, mussels and vegetable julienne in a puff pastry. Served with a lobster sauce.

SEA BASS MEDITERRANEAN •

Pan-fried sea bass with the Mediterranean taste, finished with extra virgin olive oil, our delicious ratatouille and small potatoes.

SALMON TARTUFFO •

Nicely pan-fried salmon steak, served on buttered tagliatelle, cherry tomatoes and peas, topped with a white Tartuffe cream.

STEAKS, BURGERS and more from the CHAR-GRILL

All our steaks from the char-grill comes with your choice of baked potatoes, flavored rice or potatoes wedges. Our homemade herb butter, our fantastic steak sauce and seasonal vegetables

SIGNATURE BURGER •

The HGI Signature Burger

Charbroiled beef burger, melted cheese, pickle, lettuce, tomato, red onions, served in a griddled rustic roll.

THE CHICKEN BURGER •

Grilled marinated chicken filet, crispy bacon, sliced of mozzarella, tomato, Parmesan & aioli. Served in a griddled rustic roll.

GRILLED TENDERLOIN

Charbroiled tenderloin steak 200 g. •

Charbroiled tenderloin steak 300 g. •

GRILLED RIBEYE STEAK

Charbroiled tenderloin steak 200 g. •

Charbroiled tenderloin steak 350 g. •

GRILLED FLORENTINE STEAK

Charbroiled rib-steak 700 g. •

GRILLED CHICKENBREAST PARMECIANI •

Grilled Chicken breast, topped with parmesan and Italian herbs, 160 g

HGI MEDITERRANEAN SURF & TURF •

Beef filet steak, grilled scampi, and oven-baked tomato.

RACK OF LAMB •

Grilled tomatoes, mushroom, baby potatoes

Add a GREEN SALAD for • or a CAESAR SALAD for • to your steak

OUT THE GRILL

PEPPER STEAK •

Beef filet in a green pepper sauce, buttered vegetables and baked potatoes

WIENER SCHNITZEL •

Viennese escalope - (breaded veal cutlets), Original Wiener Schnitzel, fried in butter, served with a vegetable selection and a cucumber potato salad or french-fries

TRADITIONAL FOOD

FASOUL •

White-traditional bean soup flavored with beef and cream

Fërgesë Tirane •

Peppers, tomatoes and brine cheese; first fried then baked in a casserole dish.

Tavë Elbasani •

Lamb cooked in a spicy sauce made of sour milk.

Sides

Mashed potatoes •

Fried potatoes wedges •

Pilaf rice •

Seasonal vegetables •

Desserts

HEAVY HAVEN'S CHOCOLADE CAKE •

Served with a homemade vanilla Ice-cream

MASCARPONE LEMON LASAGNE •

Puff pastry filled with lime mascarpone cream, pistachios and fresh berry fruit

FOREST FRUIT CHEESECAKE •

Cheesecake – Creamy New York-style cheesecake topped with our forest fruit puree.

TIRAMISÚ •

Lady fingers dipped in liqueur-laced espresso, layered with sweetened mascarpone and chocolate

SEMI FREDO •

Vanilla half-frozen, Frutti di bosco