

Welcome to Monavie

At Monavie, every meal begins as an invitation. Set within camelot hotel, we bring the mediterranean to your table: sun-soaked flavors, the day's freshest catch, and dishes that taste like somewhere worth lingering.

Bon Appétit
Head Chef **Pandi Goga**



A WELCOME TASTE

Tavë Dheu / Traditional Dish
gjizë, spec i kuq, peperoncino
ricotta cheese, red pepper, chili pepper

Xaxiq
salcë kosi, kastravec, kopër, hudhër
yogurt sauce, cucumber, dill, garlic

Salcë Caesar / Caesar Sauce
majonezë, kaperi, açugë, limon
mayonnaise, capers, anchovies, lemon

BRUNCH

Vezë Poché / Poached Eggs
bukë integrale, vezë poché, avokado, philadelphia, pancetë
whole grain bread, poached eggs, avocado, philadelphia, pancetta
1000

Avokado Tost
bukë integrale, krem djathi, avokado, salmon i tymosur, susam i pjekur
whole grain bread, cream cheese, avocado, smoked salmon, toasted sesame
850

Eggs Benedict
bukë integrale, salmon, philadelphia, vezë poché, salcë holandeze
whole grain bread, salmon, philadelphia cheese, poached eggs, hollandaise sauce
1100

STARTERS

Feta Pikante / Spicy Feta Cheese 900
djathë feta, spec jalapeño, vaj ulliri ekstra i virgjër
feta cheese, red pepper, peperoncino

Burrata di Bufala 900
carpaccio domateje, borzilok, vaj ulliri ekstra i virgjër
tomato carpaccio, basil, extra virgin olive oil

S O U P S

Supë Peshku / Fish Soup	700
fileto peshku, perime të stinës	
<i>fish fillet, seasonal vegetables</i>	
Supë me Perime / Seasonal Vegetable Soup	550
mix perimesh të stinës	
<i>seasonal vegetables</i>	

S A L A D S

Sallatë Mesdhetare / Mediterranean Salad	850
domate, kastravec, qepë, ullinj, djathë feta	
<i>tomato, cucumber, onion, olives, feta cheese</i>	
Sallata e Shtëpisë / House Salad	1300
spinaq baby, arra, pomodorini, fileto peshku	
<i>baby spinach, walnuts, cherry tomatoes, fish fillet</i>	
Mix Gjethesh / Green Leaf Salad	1200
pomodorini, karkalec, susam	
<i>cherry tomatoes, prawns, sesame</i>	

C O L D A P P E T I Z E R S

Ostrike / Oysters
700 / for piece
Karkalec Viola / Purple Prawns
100gr / 900
Vezë Iriqi Deti / Sea Urchin
800
Karkalec Tiger / Tiger Prawns
100gr / 750
Skampi / Scampi
100gr / 900

RAW BAR

Carpaccio Levreku / Sea Bass Carpaccio	1500
Tartar Toni / Tuna Tartare	1600
Tartar Levreku / Sea Bass Tartare	1500
Tartar Salmoni / Salmon Tartare	1400
Sallatë Oktapodi / Octopus Salad	1600
Açuge të Marinuara / Marinated Anchovies	1000
Viola Tartar	1600

HOT
APPETIZERS

Tavë Oktapodi / Baked Octopus salcë domate, spec i kuq djegës, parmigiano <i>tomato sauce, spicy red pepper, parmigiano</i>	1600
Sepje Gratinat / Cuttlefish Gratin pomodorini, parmigiano, spec chili <i>cherry tomatoes, parmigiano, chili pepper</i>	1400
Kallamar i Mbushur / Stuffed Squid spinaq, karkalec, pomodorini, parmigiano <i>spinach, shrimp, cherry tomatoes, parmigiano</i>	1400
Qofte Peshku / Fish Croquettes	1300

FROM THE
GRILL

* Të pjekura në zgarë, me gurë vullkanikë / <i>Volcanic stone grilled</i>	
Oktapod / Grilled Octopus	1600
Sepje / Grilled Cuttlefish	1400
Kallamar / Grilled Squid	1300
Karkalec Zgare / Grilled Prawns	1500
Mix Fruta Deti 300gr / Mixed Seafood Grill	2300
* Të Skuqura / <i>Crispy Fried</i>	
Kallamar / Squid	1300
Sepje / Cuttlefish	1300
Karkalec / Prawns	1300
Mix Fruta Deti 300 gr / Mixed fried seafood	2000

PASTA

Fagottini me Ragù Oktapodi /
Fagottini with Octopus Ragù

oktapod, qepë, karrotë, selino
octopus, onion, carrot, celery

1400

Calamarata me Fileto Peshku /
Calamarata with Fish Fillet

fileto peshku, pomodorini, salcë domateje, vaj hudhre
fish fillet, cherry tomatoes, tomato sauce, garlic oil

1400

Linguine me Fruta Deti /
Linguine ai Frutti di Mare

sepje, kallamar, karkalec, guaska
cuttlefish, squid, prawns, shellfish

1300

Spageti me Stracciatella /
Spaghetti Stracciatella

salcë domate, stracciatella
tomato sauce, stracciatella

1200

RIZOTO

Rizoto Oktapod & Tartuf /
Octopus &Truffle Risotto

oktapod, tartuf, parmigiano
octopus, truffle, parmigiano

1300

Rizoto me Fruta Deti /
Seafood Risotto

sepje, kallamar, karkalec, pomodorini
cuttlefish, squid, shrimp, cherry tomatoes

1300

Rizoto me Krem Skampi /
Scampi Cream Risotto

skampi, krem skampi, parmigiano
scampi, scampi cream, parmigiano

1200





L A N D

Fileto Mignon
2000

Carpaccio Viçi / Beef Carpaccio
1700

Rib-Eye Black Angus / Black Angus Rib-Eye
4000

Beef Santo
1700

S E A

Fileto Peshku e Bardhë / White Fish Fillet	1700
Salmon Teriyaki	1300

SIDE DISHES

Patate Furre / Baked Potatoes	500
Patate të Ziera / Boiled Potatoes	500
Patate të Skuqura / French Fries	500
Spinaq Sauté / Sautéed Spinach	500
salcë domate, spec i kuq djegës, parmigiano	
tomato sauce, spicy red pepper, parmigiano	
Patate Baby me Sherebelë / Baby Potatoes with Sage	500

FRESH SEAFOOD

Rufio / Red Scorpionfish	7000 Kg
Dental / Dentex	9000 Kg
Levrek / Sea Bass	7000 Kg
Koce / Sea Bream	7500 Kg
Barbun / Red Mullet	5500 Kg
Gjuhëz / Sole Fish	5500 Kg
Romb / Turbot	5500 Kg
Arragostë / Lobster	16000 Kg
Astice / European Lobster	16000 Kg
Karkalec Tiger / Tiger Prawns	7500 Kg
Karkalec Vjola / Violet Prawns	9000 Kg
Skampi / Scampi	8000 Kg
Skampi Ekstra / Extra Scampi	9000 Kg
Gjinkallë Deti / Slipper Lobster	15000 Kg
Kallamare / Calamari	4500 Kg
Sepje / Cuttlefish	4500 Kg
Oktapod / Octopus	6000 Kg

COOKING METHODS

- E Papërpunuar / Raw: E Papërpunuar, prerje e hollë e peshkut, e pamarinuar / Raw, thinly sliced fish, unmarinated
- Zgarë / Grilled: E gatuar në zgarë me gurë vullkanike / Cooked on a volcanic stone grill
- Në Kripë / In Salt: Përzgjedhja juaj në metodën tradicionale / Your choice of fish baked in a traditional salt crust
- Në Furrë / In Salt: Peshk në furrë me perime të stinës / Fish oven - baked with seasonal vegetables
- Verë & Limon / Wine & Lemon: Metoda tradicionale verë e limon / Cooked in a traditional white wine & lemon sauce
- Livoneze / Livornese: Me domate, spec, kopër, ullinj, pomodoro / Cooked with tomatoes, peppers, dill, olives, pomodoro

DESSERTS

Yogurt Grek / Greek Yogurt
650

San Sebastian Cheesecake
650

Sufle Çokollate / Chocolate Soufflé
650

Tiramisu
600



Thank you for sharing your table with us. We hope you leave a little fuller,
a little warmer, and ready to return. Allergies or dietary needs? Please let your server
know, we're always happy to help.







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