



"TRADITIONAL FOOD " MENU



HOTEL ANSEL

at old town

ANSEL IS DEDICATED TO BRING THE AUTHENTIC TASTE
OF BERAT'S ALBANIAN CUISINE BY USING ONLY ORGANIC
INGREDIENTS FROM OUR FARM AND SURROUNDING
AREAS.



OUR MISSION IS TO SUPPLY OUR RESTAURANT
EXCLUSIVELY WITH ORGANIC PRODUCTS FROM OUR OWN
FARM. WE'RE GETTING VERY CLOSE TO MAKING THIS
GOAL A REALITY.

“ALBANIAN FLAVORS” BEST SELLING

MENU FOR TWO

Includes: Village salad • Homemade pie (filled with pumpkin or spinach)
Traditional casserole (Fërgesë) with cottage cheese, tomatoes & peppers
• Two types of local cheese • Yogurt dip with cucumber & garlic • Berat
olives • Homemade meatballs • Viennese-style beef steak filled with
cheese • Stuffed eggplants or stuffed peppers • Homemade bread

3500

STARTER

From our garden to your plate-our salad celebrate the purity of nature with
handpicked ingredients,traditional recipes and a touch of creativity.

ALBANIAN VILLAGE SALAD

A rustic mix of white cheese, fresh tomatoes, crisp cucumbers,
green lettuce, olives and onions.

500

RUCOLA SALAD

Fresh arugula tossed with juicy cherry tomatoes, aged Parmigiano
and a sprinkle of sesame or flex seeds for a light, nutty crunch

550

ANSEL SALAD

A refined blend of marinated leafy greens, seasonal fruits,
Parmigiano shavings, walnuts and dried figs - a perfect balance of
sweet and savory.

700

IN THE MIDDLE OF THE TABLE

Traditional small plates made for sharing; Full of homestyle flavors and
farm-fresh ingredients.

YOGHURT, CUCUMBER & GARLIC DIP

Cool and refreshing creamy yoghurt, crisp cucumber and a
touch of garlic bring back summer days and backyard
memories.

250

HOMEMADE ALBANIAN PIE (SEASONAL FILLING)

With hand-rolled pastry and seasonal filling, cottage cheese,
pumpkin or spinach. Baked with love, just like home.

500

OVEN-ROASTED RED PEPPERS

Soft, sweet and smoky - a traditional favorite.

300

RICE STUFFED PEPPERS

Colorful, aromatic and full of flavor, each pepper carries the
warmth of a home-cooked meal.

700

BAKED WHITE CHEESE WITH TOMATOES & PEPPERS

Melted and savory, this oven baked cheese embraces the
sweetnes of peppers and the softness of ripe tomatoes, with
just a little too much extra virgin olive oil.

500

STUFFED EGGPLANTS

Tender and rich, filled with love and tradition

700

GRILLED “KAÇKAVALL” CHEESE

With sesame seeds and honey; Golden and gooey

550

"FËRGESE" ALBANIAN DISH WITH COTTAGE CHEESE PEPPERS & TOMATOES

A dish that speaks Albanian - simple, comforting and deeply
rooted in our culinary soul

500

BERAT OLIVES

Grown under the southern sun and harvested with tradition -
these olives are more than a taste, they're heritage in a bowl.

250

GRILLED MARINATED VEGETABLES

Slow-grilled and lovingly marinated; A plate of vegetables
that brings the sun to every season

500

“PISPILI”

Traditional cornbread pie with spinach, spring onions and
wild greens; A rustic village recipe that brings the countryside
to your plate

500

FRIED POTATOES

Golden & crispy, just like grandma used to make

400

HOMEMADE MEATBALLS

Tender, juicy and made the way every Albanian home
remembers; Seasoned with time and care

600

TRADITIONAL MAIN DISHES

Deep-rooted flavors from our heritage - heartwaring dishes made with
quality meat and the care of a home-cooked meal.

“VIENEZI I BERATIT”

Golden schnitzel with a melted cheese center - crisp on the
outside , tender inside.

800

PORK CHOP

Juicy pork chop accompanied by tangy pickled eggplant and
peppers in fragrant olive oil

800

"ROMSTEK "

Breaded Patty with Ground Meat & Cheese - wrapped in a golden
crust

800

LAMB MEAT ^(500GR)

Slow-roasted lamb, seasoned with simplicity to let the flavor shine

1500

CHICKEN FILLET IN LEMON & WHITE WINE SAUCE

Delicately cooked chicken in a bright and aromatic sauce - simple
and elegant

1000

KID GOAT MEAT^(500GR)

Rustic and tender-traditional kid goat, rich in countryside taste

1500

FARM-RAISED CHICKEN CASSEROLE

Slow-baked farm chicken served with your choice of buttery rice
or handmade jufka

3000

MIXED GRILLED PLATTER (TWO-THREE SERVINGS)

Includes Veal Chop, Pork Chop, grilled pork shish kebab,
homemade meatballs, "Vieniezi Beratit ", house-pickled vegetables
and homemade dip with olives and herbs

4000

VEAL CHOP

Tender veal served with house - pickled eggplant and peppers in
extra virgin oil - a bold and traiditonal pairing

1300

MIXED GRILLED PLATTER (ONE-TWO SERVINGS)

Includes Veal Chop, Pork Chop, grilled pork shish kebab,
homemade meatballs, "Vieniezi Beratit ", house-pickled vegetables
and homemade dip with olives and herbs

2000

GRILL SELECTION

Where fire meets flavor. This mixed grill is a feast of bold tastes and smoky
aromas – handcrafted for two, with care and tradition in every bite

MENU FOR TWO

4 homemade meatballs “Kaçaku” (with herbs & cheese) • Grilled sausages •
Chicken shish kebab • Fried potatoes • Grilled peppers with yogurt sauce •
Yoghurt dip with cucumber & garlic • Tricolor salad (lettuce, red cabbage &
carrots) • Homemade bread

3500

MENU FOR ONE

2 homemade meatballs “Kaçaku” (with herbs & cheese) • Grilled sausages
Chicken shish kebab • Fried potatoes • Grilled peppers with yoghurt sauce
Yoghurt dip with cucumber & garlic • Tricolor salad (lettuce, red cabbage &
carrots) • Homemade bread

2000

DESSERT

TRADITIONAL ALMOND PARFAIT

Creamy, cool and topped with roasted almonds; A classic favorite

300

BAKLAVA

Layers of filo pastry , walnuts and syrup; Rich, sweet, timeless

500

TRADITIONAL MONBLAN

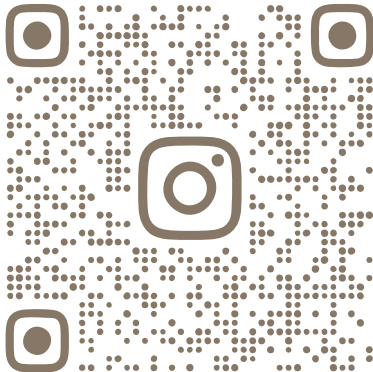
A beloved dessert from Berat, made with fluffy egg white
meringue and walnuts

350

"ZUP " (TRADITIONAL ALBANIAN TRIFLE)

Soft biscuit soaked in syrup, layered with custard and
memories of home.

300

SOFT DRINKS & COFFEE		BEER	
GLINA TONIC	200	ELBAR 0.5	250
GLINA VITAMINE	200	MORETTI 0.5	250
SPRING WATER BOTTLE	250	HEINEKEN	300
SPARKLING GLINA BOTTLE	250	HEINEKEN 0%	300
PEPSI	200	ELBAR KRIKO SMALL	150
LIPTON ICE TEA	200	ELBAR KRIKO LARGE	250
7UP	200	AMSTEL 0.33	200
DRAGON HEART	200	SPIRITS	
IVI	200		
NESCAFE	300	AMARO MON TENEGRO	300
BRAVO	200	CHIVAS REGAL	350
REDBULL	350	DISARONNO	300
LEMON SODA	200	JACK DANIELS	350
TONIC WATER	200	JAGERMEISTER	300
COFFEE	150	J&B	300
CAPPUCCINO	200	JIN	300
AMERICANO	200	JOHNNIE WQALKER RED	300
ALBANIAN WINE		JOHNNIE WALKER BLACK	400
		APEROL	300
HOUSE WINE 1 GLASS	300	TEQUILA SIERRA	200
HOUSE WINE 0.5L	600	VECCHIO AMARO DEL CAPO	350
HOUSE WINE 1L	1100	VODKA	300
NURELLARI LAVARDAR	2000	SKENDERBEU	200
NURELLARI MONTEMECA RED	2500	MOLINARI	300
NURELLARI PULSE WHITE	2500	FERNET BRANCA	250
NURELLARI SUPERIORE	7000	RAKI AGED IN OAK BARRELS	350
NURELLARI SERINA	5000		
ITALIAN WINE			
DONNA LUCE	5000	 Scan the Qr and for highlights & more @hotel_ansel 	
CA' DEI FRATI	5500		

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BON APPÉTIT



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BERAT 5001 ALBANIA