

Za Početak **STARTERS**

HOUSEMADE ROSEMARY FOCACCIA (V)	4
Warm, served with olive oil	
DTR SALAD (GF, V)	14
Mixed greens, toasted almonds, dried cranberries and goat cheese, finished with citrus vinaigrette	
ŠOPSKA SALAD (GF, V)	13
Cucumber and heirloom tomato with olives, peppers, feta and red onion, tossed in red wine vinaigrette	
GRILLED BABY GEM CAESAR SALAD*	14
Roasted garlic croutons, fresh Parmesan and classic Caesar dressing	
OCTOPUS SALAD (GF)	12
Braised octopus with capers, red onion and potatoes, in garlic olive oil and white balsamic vinegar	
WHIPPED RICOTTA (V)	12
Housemade whipped ricotta with pistachio-peanut dukkah, honey, fresh berries with toasted lepinja flatbread	
MIXED OLIVES (GF, V)	8
Olive blend, house marinated served warm	

Add to any salad: Filet Mignon +\$18 | Chicken +\$8
Salmon* (7 oz.) +\$12 | Shrimp (4pcs) +\$10

Za Podijeliti Ili Ne? **TO SHARE OR NOT?**

CRNI RIŽOTO (GF)	14	26 FRIED CALAMARI	22
Cuttlefish risotto in ink, fresh Parmesan		Served with ajvar aioli, za'atar and grilled lemon	
ORECCHIETTE	13	36 SHRIMP 'BUZARA'	21
Housemade pasta, short rib ragù, fresh Parmesan		Sautéed shrimp in white wine garlic sauce served with grilled baguette	
SPAGHETTI (V)	14	39 PAN ROASTED BRUSSELS (GF, V)	13
Housemade pasta, black truffle cream, fresh Parmesan, topped with black truffle		Sweet and spicy balsamic orange fig preserves, roasted pecans, chives	
LAMB MEATBALLS	12	18 HALLOUMI CAPRESE (V)	9
Served with honey tahini labneh, pistachio-peanut dukkah, mint, grilled naan		Seared Halloumi with heirloom cherry tomato, basil, garlic olive oil and toasted baguette	
SHORT RIB EMPANADA	12	20 TRUFFLE FRIES* (V)	14
Moroccan spice short rib, mozzarella and caramelized onions		Crispy fries tossed in herbs and shredded Parmesan cheese, served with truffle salt and truffle oil	
SEARED TUNA* (GF)	8	19 CHEF CHARCUTERIE	17
Served with pistachio-peanut dukkah, arugula, avocado, tamari aioli, harissa crema, tobiko*		1 salumi, 1 cheese served with seasonal accoutrements, mixed nuts and crostini	

Specijaliteti Sa Gradela | **SPECIALS FROM THE GRILL**

PLATTER FOR TWO **56**
Includes 5 ćevapi and 4 kebabs (choice of 2 lamb or beef and 2 chicken or shrimp). Served with lepinja flatbread, red onion, tzatziki and ajvar sauces

ĆEVAPI	16
Grilled ćevapi (5), served with lepinja flatbread, ajvar and red onion	
GRILLED OCTOPUS (GF)	23
Served over blitva, olive oil	

KEBABS			
A la carte, served with tzatziki and ajvar sauces			
LAMB* (GF)	13	BEEF* (GF)	13
CHICKEN THIGH (GF)	8	SHRIMP (GF)	8
SUMMER SQUASH (GF, V)			6

Konkretno MAIN COURSES

<p>LAMB CHOPS* (GF) 58 Served with mint chimichurri, basmati rice pilaf, grilled squash, onions and peppers, veal demi glaze</p>	<p>FILET MIGNON* 54 8 oz, served with roasted fingerling potatoes, almond romesco sauce, chimichurri butter</p>	<p>BONE-IN RIBEYE* (GF) 67 20 oz, a la carte served with demi glaze herb butter</p>
<p>AIRLINE CHICKEN BREAST 28 Served with housemade ricotta gnocchi, mirepoix, chicken demi</p>	<p>SEARED SALMON* 36 Served with Tuscan orzo, pine nut gremolata, lemon chili vinaigrette, fried arugula</p>	

Sa Strane SIDES

(V) Brussel sprouts | Fingerling potatoes | Tuscan orzo | Blitva | Basmati rice pilaf | Grilled vegetables **9**

Šećer na Kraju SWEET TOOTH

<p>BAJADERA (V) 14 Hazelnut spread, chantilly cream, roasted hazelnuts, fresh berries</p>	<p>BAKLAVA (V) 14 Caramel, vanilla gelato, pistachio crumble</p>
<p>ROŽATA (GF, V) 14 Berries and whipped cream</p>	<p>GELATO (GF, V) 5 Seasonal rotation by the scoop</p>



THE ART OF FJAKA AT DTR PLAZA MIDWOOD

Fjaka is a sublime state in which a human aspires for nothing. It is fueled by the hot summer rays, the smell of the sea, the saltiness in the air and the collective vibe. In Croatia, it's considered a gift from God. In Charlotte, it's our gift to you.

Immerse yourself in fjaka at DTR Plaza Midwood, where art meets culinary magic. Reflecting the neighborhood's unique character, we hope you enjoy our Mediterranean-inspired dishes as well as an extensive drink selection. Relax and enjoy in our creatively decorated space, engage in games in the back, and soak in the dynamic culture of Plaza Midwood.

Parties of 6 or more will have an automatic 20% gratuity added.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please inform your DTR server of any food allergies.

*Before consuming, these items may be undercooked.

GF=Gluten free V=Vegetarian.

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