

NOTE: FOOD IS SERVED AS IT IS READY

Za Početak **STARTERS**

HOUSEMADE ROSEMARY FOCACCIA (V)

Warm, served with olive oil

DTR SALAD (GF, V)

Mixed greens, toasted almonds, dried cranberries, goat cheese, citrus vinaigrette

ŠOPSKA SALAD (GF, V)

Cucumbers and heirloom tomatoes with olives, peppers, feta, red onion, red wine vinaigrette

GRILLED BABY GEM CAESAR SALAD*

Roasted garlic croutons, fresh Parmesan, anchovy Caesar dressing*

OCTOPUS SALAD (GF)

Braised octopus with capers, red onion, potatoes, garlic olive oil, white balsamic vinegar

WHIPPED RICOTTA (V)

Housemade whipped ricotta, pistachio-peanut dukkah, honey, fresh berries, toasted lepinja flatbread

MIXED OLIVES (GF, V)

Olive blend, house marinated, served warm

Add to any salad: Filet Mignon* +\$18 | Chicken +\$8

Salmon* +\$12 | Shrimp (4pcs) +\$10

PLATTER FOR TWO

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

4 CROATIAN BLACK RISOTTO (CRNI RIŽOT) (GF)
Cuttlefish, squid ink, fresh Parmesan

14 ORECCHIETTE
Housemade pasta, short rib ragù, fresh Parmesan

13 TRUFFLE SPAGHETTI (V)
Housemade pasta, black truffle cream, fresh Parmesan, black truffle

14 LAMB MEATBALLS
Honey tahini labneh, pistachio-peanut dukkah, mint, grilled naan

12 SHORT RIB EMPANADA
Moroccan spice short rib, mozzarella, caramelized onions

12 SEARED TUNA* (GF)
Pistachio-peanut dukkah, arugula, avocado, tamari aioli, harissa crema, tobiko*

8

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

26 FRIED CALAMARI 22
Ajvar aioli, za'atar, grilled lemon

36 SHRIMP 'BUZARA' 21
Sautéed shrimp, white wine garlic sauce, grilled baguette

39 PAN ROASTED BRUSSELS (GF, V) 13
Sweet and spicy balsamic, orange fig preserves, roasted pecans, chives

18 HALLOUMI CAPRESE (V) 9
Seared Halloumi with heirloom cherry tomatoes, basil, garlic olive oil, toasted baguette

20 TRUFFLE FRIES* (V) 14
Herbs and shredded Parmesan cheese, truffle salt, truffle oil

19 CHEF CHARCUTERIE 17
1 salumi, 1 cheese served with seasonal accoutrements, mixed nuts and crostini

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

ĆEVAPI 16
Grilled ćevapi (5), served with lepinja flatbread, ajvar and red onion

GRILLED OCTOPUS (GF) 23
Swiss chard (blitva), potatoes, 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

LAMB CHOPS* (GF)

Mint chimichurri, basmati rice pilaf, grilled squash, onions, peppers, veal demi glaze

58

FILET MIGNON*

8 oz, roasted fingerling potatoes, almond romesco sauce, chimichurri butter

54

BONE-IN RIBEYE* (GF)

20 oz, a la carte served with demi glaze herb butter

67

AIRLINE CHICKEN BREAST

Housemade ricotta gnocchi, mirepoix, chicken demi

28

SEARED SALMON*

Tuscan orzo, pine nut gremolata, lemon chili vinaigrette, fried arugula

36

Sa Strane SIDES (V)

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

Šećer na Kraju SWEET TOOTH

BAJADERA (V)

Hazelnut spread, chantilly cream, roasted hazelnuts, fresh berries

14

BAKLAVA (V)

Caramel, vanilla gelato, pistachio crumble

14

ROŽATA (GF, V)

Berries, whipped cream

14

GELATO (GF, V)

Seasonal rotation by the scoop

5

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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