

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

<p>LAMB CHOPS* (GF) 58 Mint chimichurri, basmati rice pilaf, grilled squash, onions, peppers, veal demi glaze</p>	<p>FILET MIGNON* 54 8 oz, 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 Housemade ricotta gnocchi, mirepoix, chicken demi</p>	<p>SEARED SALMON* 36 Tuscan orzo, pine nut gremolata, lemon chili vinaigrette, fried arugula</p>	

Sa Strane SIDES (V)

Brussel sprouts | Fingerling potatoes | Tuscan orzo | Blitva (swiss chard) | 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, 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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Brunch Menu

HOUSEMADE FOCACCIA "CINNAMON ROLL" WITH VANILLA ICING (V)	7
RICOTTA TOAST (V) Whipped ricotta with heirloom tomato and avocado on toasted baguette	13
PARFAIT BOWL (GF, V) Greek yogurt with granola, fresh berries and honey	12
DTR SALAD (GF, V) Mixed greens, toasted almonds, dried cranberries and goat cheese, finished with citrus vinaigrette	9
PANCAKES (V) 3 housemade pancakes, topped with butter and organic pure maple syrup	10
FRENCH TOAST (V) Brioche French Toast with fresh berries and organic pure maple syrup	14
CLASSIC EGG BREAKFAST* 2 eggs scrambled or fried with Potatoes O'Brien, toast and choice of cévapi or bacon	16
FRIED CHICKEN AND WAFFLES Fresh Belgian style waffle with crispy fried chicken and organic pure maple syrup	20
AVOCADO BLT Crispy bacon, lettuce, tomato and avocado on sourdough with sweet and smoky aioli	18
STEAK AND EGGS* (GF) 2 filet mignon skewers with 2 eggs scrambled or fried and Potatoes O'Brien	35
SHRIMP AND GRITS Shrimp 'Buzara' over creamy Anson Mills grits	26

KIDS MENU

Choice of 1 (Pancake - plain or chocolate chip, French toast, Waffle) served with fries or fruit bowl **6**

SIDES

Potatoes O'Brien 3 | Grits 3 | Seasonal fruits 5 | Salad 5 | Fries 5

ADD-ONS

2 eggs* scrambled or fried 4 | Waffle 4 | Pancake 3
Sourdough toast 1.5 | Bacon (3 pieces) 5 | Cévapi (3 pieces) 5
Turkey bacon (3 pieces) 5



DTR COCKTAILS

BLOODY MARY

Vodka, DTR Bloody Mary Mix & Lemon Juice
Celery, Blue Cheese-Stuffed Olives & Pickled Cornichons
\$14

MEDITERRANEAN BLOODY MARY

Mediterranean Gin, DTR Bloody Mary Mix & Lemon Juice
Celery, Blue Cheese-Stuffed Olives & Pickled Cornichons
\$14

MIMOSA

\$13

PEACH BELLINI

\$13

BREAKFAST MARTINI

Vodka Shaken With Apricot-Apple Jam & A Dash Of Lemon Juice. Served Up
\$14

DEAD IN THE AFTERNOON FIZZ

Refined Absinthe, Gin, Lime Juice, Cucumber & Mint Syrup. Topped Off With Prosecco. Served Tall
\$14

GORDON'S CUP

Mediterranean Gin, Lemon Juice, Mint Syrup, Cucumber, A Dash Of Worcestershire Sauce & Black Pepper. Served On The Rocks
\$14

GIDDY UP

Shot Of Blanco Tequila Served In A Tajin Rimmed Jalapeño
\$10

ZERO PROOF COCKTAILS

AGE BEFORE BEAUTY

Elderflower, Grapefruit, Lime Juice, Fresh Grapes & Rosemary. Topped With Club Soda
\$11

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