MENU



The SENSE of TIME becomes LOST, and its very INERTNESS and LANGUOR give the impression of a LIGHTWEIGHT INSTANT.



FJAKA WAS A DREAM,

brought into existence to cherish the culinary legacy of our grandmothers.

With a subtle interplay of divine ingredients we aim to create a symphony of taste which would bring you closer to a place you call home.

Carefully crafted recipies will help you experience the smell and the taste of innocent childhood spent in breathtaking lands of the unique Balkan region.

Our menu celebrates the locally-sourced meat with flavors, heritage and culture from our countries.

We are aiming to connect with all our customers and build long-lasting relationships based on respect, loyalty and tradition.

Founded in 2023 by Lorena and Sasa, Fjaka represents a product of love. It is our pleasure to welcome you in this small corner of the great Balkan region.

dobar tek / prijatno

STARTERS

CREAMY BUTTERNUT SQUASH SOUP

£7.95

Served with croutons and drizzled with pumpkin seed oil

🔻 Krem juha od tikve s krutonima i bućinim uljem

FJAKA MEZZE £19.95

Prosciutto, spicy salami, cheese, fjaka house salad, homemade pizza bread, Olives and nuts.

Prsut, pikantna salama, sir, Fjaka salata (francuska salata), domaci kruh, masline i orasasti plodovi

SEARED KING SCALLOPS

£13.95

In a sticky orange sauce

闂 Karamelizirane Jakobove kapice s gelom od naranče

SALMON TARTARE

£12.95

Finely diced raw salmon, creamed avocado, served on toasted bread. Dressed with herbs.

Tartar od lososa s avokadom

CHEF'S SPECIALS

HERB CRUSTED RACK OF LAMB

£30.95

Served on creamed carrots with buttered porcino mushrooms.

🦁 Janjeći kotleti u začinskom bilju na kremi od mrkve sa zapečenim gljivama

TENDER VEAL STEAK

£31.95

In a rich red wine sauce, served with roasted potatoes and seasonal vegetables.

🤴 Teleći file u umaku od crnog vina s krumpirom I blanširanim povrćem

MAINS

PARMA CHICKEN £24.95

Breaded chicken breast in parmesan cheese served with traditional croatian fuzi in tomato sauce

🤴 Pileća prsa Parma s fužima

GRILLED BEEF STEAK

£29.95

With roasted potatoes and seasonal vegetables

Biftek s pečenim krumpirom I sezonskim povrćem

RIBEYE STEAK

£29.95

Cooked to your liking, served with seasonal vegetables and roasted potatoes

Ribeye steak s pečenim krumpirom I sezonskim povrćem

SEARED SALMON FILLET

£22.95

Served on creamy spinach risotto

File lososa s rižotom od špinata

TRADITIONAL CROATIAN MIXED MEAT PLATTER FOR TWO

£44 95

Our platter consists of:

Cevapi: minced beef kebeb, pljeskavica: seasoned beef, pork and lamb Made into a pate/burger and piletina: authentic Croatian chicken strips, Served on our house platter with potatoes and seasonal vegetables.

🎖 Miješana plata za dvoje (ćevapi, pljeskavica I piletina)

SASA'S SPECIAL, STEAK PLATE FOR TWO

£69.95

All about the beef.

Griddled beef steak, ribeye steak and new york strip served on our house platter with potatoes and seasonal vegetables.

Sasina Steak Plata.

TRADITIONAL PASTICADA

£25.95

Pasticada is the name of traditional balkan dish, slow cooked beef with root vegetables and served with gnocchi

🤴 Pasticada s njokima.

PASTA

STRIPS OF BEEF STEAK

£24.95

Served in chefs special sauce with truffles and authentic fuži, quill shaped pasta

闂 Fuži s biftekom I tartufima u bijelom umaku

TAGLIATELLE

£16.95

With chicken and mushrooms in a creamy sauce

🤴 Tagliatelle s piletinom I gljivama

RISOTTO

KING PRAWN RISOTTO

£19.95

King prawn risotto, cooked in white wine and bisque, finished with parmesan cheese

🤴 Rižoto s kozicama kuhan u crvenom umaku temeljcu

BLACK CUTTLEFISH RISOTTO

£18.95

Cooked in white wine and tomato sauce, parmesan and fresh parsley

Crni rižoto od sipe

VEGETABLE RISOTTO

£14.95

Mixed vegetable risotto cooked in white wine and crème fraiche

🤴 Rižoto s miješanim sezonskim povrćem

HOUSE SALADS

CHICKEN SALAD

£16.95

Inspired by funfo. Warm chicken served on mixed leaves, Cucumber and tomato, with our speciality dressing.

🔻 Funfova pileća salata

CHARGRILLED SALMON SALAD

£19.25

Served with avocado, tomato, cucumber and sesame seeds with our speciality dressing

Losos salata

SAUCES

PEPPERCORN, MUSHROOM, GORGONZOLA

£5EA

CHEF'S PIZZAS

All our pizza bases are made in house by our chefs.

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MARGHERITA Freshly made rich tomato sauce, basil and mozzarella cheese, topped with sesame seeds. **Margherita pizza*	£13.95
PROSCIUTTO AND ROCKET Rich tomato sauce, Croatian prosciutto and mozzarella, topped with rocket and sesame seeds Pršut pizza s mozzarellom I rikolom	£16.95
MIXED VEGETABLE Rich tomato sauce, griddled courgette with mushroom, peppers, Sweetcorn and mozzarella. Pizza s povrćem/vegetarijanska	£15.95
TRUFFLE PIZZA Cheese and homemade truffle sauce ₹ Tartuf pizza	£18.25
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SIDES	
SIDES FRENCH FRIES	£5.25
SIDES	£5.25 £5.95
SIDES FRENCH FRIES Pomfrit MIXED SEASONAL VEGETABLES Miješano povrće HOUSE RICE	20.20
SIDES FRENCH FRIES Pomfrit MIXED SEASONAL VEGETABLES Miješano povrće	£5.95
SIDES FRENCH FRIES Pomfrit MIXED SEASONAL VEGETABLES Miješano povrće HOUSE RICE Riza SEASONED ROASTED POTATOES Pečeni krumpir FJAKA SALAD	£5.95 £4.50
SIDES FRENCH FRIES Pomfrit MIXED SEASONAL VEGETABLES Miješano povrće HOUSE RICE Riza SEASONED ROASTED POTATOES Pečeni krumpir	£5.95 £4.50 £5.50

