

Lunch

HOUSE MADE PASTA

Lemon Casarecce v

House made Casarecce noodles with fresh seasonal Peas, Basil, Shallots & Pear Tomato in a light Lemon White Wine Butter Sauce with Ricotta 12.99

Add house brined & grilled Chicken Breast 5. Add sauteed Prawns 6. Add grilled fresh Salmon 12.

Chicken Dijon

A thirty year favorite! Fresh Washington Chicken Breast, Garden Fresh Herbs, Garlic, French Shallots, Dijon and Cream tossed with house made Fettuccine 15.99

Croatian Cousins

Prawns, Sea Scallops & Manila Clams sautéed with Garlic in our Tomato & Fresh Basil Sauce, served over house made Fettuccine 19.99



SANDWICHES

The name "Pogacha" is a Croatian term meaning "soft, chewy flatbread" (pogaca). Our Pogacha's are freshly made each day, formed by hand, and baked in our Fruitwood fired oven. Pogacha Bread is the basis of all of our Pizzas & all of these Sandwiches. (BTW our oven is the oldest one in the whole Seattle area!!)

Pogacha Burger*

House specialty mix of Beef & Lamb seasoned with Fresh Rosemary & Garlic, topped with Swiss, mayo, lettuce, Roma Tomato & Red Onion 16.5

Lemon Chicken Sandwich

Lemon & Fresh Herb marinated grilled Chicken Breast, Provolone, lettuce, Roma Tomato, Red Onion & Roasted Red Pepper Aioli 15.5



Seven Cheese Griddle Sandwich v

Our House Five Cheese Blend plus Gorgonzola and Swiss on Fresh Herb Butter & Parmesan crusted griddled Pogacha 11.99

Add a cup of our Tomato Basil Gorgonzola Soup to any Entrée 1.99

Roasted Turkey Club

Freshly Roasted Turkey Breast, Smoked Bacon, Swiss Cheese, lettuce, Roma Tomatoes & mayonnaise. 12.99

Chicken Salad Avocado Sandwich

Freshly Roasted House Chicken Salad, (in-house roasted chicken, toasted almonds, white wine, lemon, mayo, garlic, green onion) lettuce, Roma Tomato & Avocado 12.99

house specialty!

POGACHA PIZZA

Pogacha means flatbread, or in our case "pizza" We make ours fresh twice a day, forming each by hand into individual pizzas, covering them with a special blend of cheeses and only the freshest most delectable toppings. They are so good you will not even miss the red sauce...however, for the traditionalist, you may add red sauce to any of our Pogachas for a minimal charge.

*5 Cheese v 11.5

*Tomato Fresh Basil v 13.45

*Spinach, Goat Cheese, Sundried Tomato v 14.

*Mushroom Lemon Pesto v 13.45

*4 Seasons v 15.5

*House Roasted Chicken, Toasted Almonds, Black Pepper, Gorgonzola 14.

*Fennel Sausage, Roasted Red Bell Pepper, Goat Cheese 14.5

*Pepperoni, Fennel Sausage, Mushroom, Red Sauce (Scooby) 14.5

*Pepperoni, Gorgonzola 14.

*Duck Bacon, Pineapple, Parmesan, Fresh Herb 15.5

SALADS AND BOWLS

House Chop Salad gf

Brined, grilled & chilled fresh Chicken Breast, Italian Pepperoni, chunks of Pogacha Bread, Chickpeas, diced Tomato, Red Onion & Kalamata Olives tossed in our House Balsamic Vinaigrette, topped with our House Five Cheese Blend 16.99

NEW

Balsamic Chicken Salad gf

Our famous House Chicken Salad (in-house roasted chicken, toasted almonds, white wine, lemon, mayo, garlic, green onion) over Mixed Greens topped with Sliced Cucumber, Roma Tomatoes, Artichoke Hearts, fresh Avocado — Balsamic Vinaigrette 15.99

Mediterranean Power Bowl gf

Brined, grilled & chilled fresh Chicken Breast, Quinoa, Hummus, Artichoke Hearts, Roasted Red Bell Peppers, Kalamata Olives, Spinach, Feta, Chia Seeds - drizzled with Fresh Lemon Vinaigrette 16.5

Grilled Romaine & Radicchio Wedge Salad gf

Smoky grilled Wedges of fresh Romaine & Radicchio, Roasted Brussel Sprouts & Cauliflower, Bacon Sprinkles, diced Tomato, Toasted Pumpkin Seeds & grated Parmesan —Dijon Lemon Vinaigrette dressing 14.99

NEW

Orange Chicken Salad gf

Brined, grilled & chilled fresh Chicken Breast, Roma Tomato, Bacon, Red Onion, Mandarin Orange Wedges, Gorgonzola, Mixed Greens - House Orange Vinaigrette 15.5

Greek Tuna Salad gf

Romaine lettuce topped with Albacore Tuna, Roma Tomato, Feta Cheese & Kalamata Olives—drizzled with House Lemon Vinaigrette 15.5

ADD TO ANY BOWL OR SALAD

House brined & grilled chicken breast 5.

Sauteed gulf prawns 6.

Grilled Fresh Salmon 12.

Tomato Basil Gorgonzola Soup and Salad gf

Our House Specialty Soup!
Served with a House Green Salad topped with Fresh Squeezed Lemon Vinaigrette & Gorgonzola crumbles 12.5



Tomato Basil Gorgonzola Soup gf

A La Carte Cup 3.95 / Bowl 6.95
Add a Cup to any Entrée 1.99

Seasonal Mixed Greens v gf

Topped with your choice of grated Parmesan or crumbled Gorgonzola - Fresh Squeezed Lemon Vinaigrette regular size 7.99 / mini size 3.99

Classic Caesar v gf

House made (the same way for 30 years!) Creamy Caesar tossed, topped with grated Parmesan regular size 7.99 / mini size 3.99



To Our Valued Customers: With these tough times we have a 4% Cooks Contribution for our exceptional Kitchen Staff who strive everyday to provide the best possible quality to every meal you have enjoyed here today.

Consumer Advisory: Our beef & lamb are cooked to order. Please be informed that consuming undercooked, raw or unpasteurized food items may increase your chances of foodborne illness.

HOUSE COCKTAILS

Pogacha Rita

Espolón Reposado Tequila, St. Germain,
Fresh Lime Juice, Agave Nectar,
Smoked Paprika & Salt Rim—on ice 13.

Smoked Cherry Old Fashioned

Redemption Bourbon, Demerara Sugar,
local (Mercer Island) Cherrish pure cherry juice
and Angostura Bitters—smoked on ice
(this one is awesome!) 12.

SparkleTini

Cadee Small Batch Whidbey Island Artisan Vodka,
Giffard Abricot, Domain de Canton Ginger, Fresh
Lemon Juice, Prosecco—up 13.

Cold Brew Martini

Cafe Pogacha Cold Brew, Cadee Small Batch
Whidbey Island Artisan Vodka, Kahlua, White
Chocolate Shavings, Demerara sugar rim—up 12.

The Love Note

Redemption Bourbon, Amaro Montenegro, Aperol,
freshly squeezed Lemon Juice—up 13.

Cucumber Yuzu Collins

Cadee Small Batch Whidbey Island Artisan Vodka,
Yuzu Juice, Fresh Lemon Juice, House Simple Syrup,
Cucumber & Blueberries—on ice 11.5

Aperol Ginger Spritz

Aperol Aperitif, Long Story Short Sauvignon Blanc
Bubbles, FeverTree Ginger, Soda, Demerara sugar
rim with fresh Orange slice—on ice 12.

WINE AND BREWS

Yes! Check out our list

MOCKTAILS

Cuckoo Ginger

Cucumber & Blueberries muddled, fresh Basil,
Fever Tree Ginger Beer, Club Soda—on ice 5.

Recovery

Inflammation reducing local (Mercer Island) Cherrish pure
cherry juice, fresh squeezed Orange Juice,
dash of House Simple Syrup, Club Soda—on ice 7.

Also Available

Fresh Pressed Juices / Bottled Sparkling Yuzu
FeverTree Ginger Beer / Café Pogacha Cold Brew
Paradise Freshly Brewed Iced Tea

Pogacha

RESTAURANT & BAR
LUNCH / BRUNCH / DINNER / CATERING
POGACHA.COM

2707 78th AVENUE SE - MERCER ISLAND
425.455.5670

Lunch

What's a Pogacha??

The name "Pogacha" is a Croatian term referring to the "soft, chewy flatbread" (pogaca) native to Croatia.

Our Pogacha's are freshly made twice daily, formed by hand, and baked in our wood-fired oven to form our Pizzas as well as formed into our Sandwich Bread and Rolls.

That beautiful old oven inside is an import from Europe brought over many years ago...Likely the oldest wood-fired oven around here!
It is original, rustic & beautifully seasoned.

We feature a Northwest menu with the added flair of the Adriatic, fresh herbs started from seedlings in the family garden in Croatia, all dressings and sauces made from scratch, in-house, and a terrific wine list which enables you to enjoy true quality wine at a reasonable price.

House Made Pasta is hard to beat!

Since we make pretty much everything from scratch we decided to developed our own ... a special combination of refined Caputo Organic Whole Grain Semolina flour for heartiness and Italian Doppio Zero refined Wheat Flour for silkiness. This mixture allows our pastas to hold up nicely to the variety of sauces we ask it to!
All of our pasta dishes are made to order.

On behalf of all of our Pogacha Family we welcome you to Pogacha.

ZIVIO!