

Dimmer

LAND AND SEA

FRESH SEASONAL SALMON *gf*

Fresh, hand cut BC Salmon, hand cut & grilled, topped with Lemon Red Bell Pepper Aioli, served with Lemon Jasmine Rice & Seasonal Vegetable DB 73. Reg 34.99

LAMB SHANK ... THE CLASSIC !!

And we've been perfecting this one for many years!! Served with house made Casarecce Pasta, Pan Jus & sautéed vegetables DB 62. Reg 29.5

POGACHA BURGER*

House specialty mix of Beef & Lamb, hand formed and seasoned with Fresh Rosemary & Garlic, Swiss, mayo, lettuce, Roma Tomato & Red Onion. Served on freshly baked Pogacha Bread with Wedge Fries DB 38. Reg 17.5

Add Hills Smoked Bacon 2. Add Duck Bacon 3.5

LEMON CHICKEN SANDWICH

Lemon & Fresh Herb marinated grilled Chicken Breast, Provolone, Lettuce, Roma Tomato, Red Onion & Lemon Roasted Red Pepper Aioli on freshly baked Pogacha Bread DB 38. Reg 17.5

House Made Pasta is hard to beat! Since we make most everything from scratch we decided to develop 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 homemade and to order ... ZIVIO

BITES AND SHARES

APPLEWOOD ROASTED SPROUTS & FLOWERS *vg*

Market fresh Brussels & florettes of Cauliflower with Roasted Red Bell Peppers, Fresh Herbs & Chipotle Oil over Hummus, sprinkled with Applewood Smoked Sea Salt 10.99
Add Duck Bacon 3.5 or Hills Smoked Bacon 2.

DUNGENESS CRAB CAKES

Fresh Dungeness Crab, Garlic, Lemon Juice, Pogacha Bread Crumbs, Fresh Herbs, Lemon Red Bell Pepper Aioli 21.99

FRESH MANILA CLAMS

Vermouth with Fresh Lemon Juice, French Shallots, Garden Herbs, Garlic, Cream, Roma Tomatoes & Green Onion 19.99

FIRE WARMED GOAT CHEESE *v*

Goat Cheese, Roasted Red Peppers, Kalamata Olives, warmed in the fire with Garden Fresh Herbs. Served hot with Pogacha Quarters 12.5

SPICY PRAWNS

Shallots, Cream, Fresh Lemon Juice, Butter, Scallions, White Wine, Cajun Seasoning & Roma Tomatoes. Served hot with Pogacha Quarters 14.99

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 DB 41. Reg 18.99

Add house brined & grilled chicken breast 5. or sautéed gulf prawns 6.

DOBAR CHICKEN

Featured in *Bon Appétit Magazine* Port Wine, Gorgonzola Cream, brined & grilled fresh Washington Chicken Breast, French Shallots, Port soaked Grapes, house made Penne DB 53. Reg 24.99

CHICKEN DIJON

A thirty plus year favorite! brined & sautéed fresh Washington Chicken Breast, Garden Fresh Herbs, Garlic, French Shallots, Dijon, White Wine and Cream, house made Fettuccine DB 43. Reg 19.99

CROATIAN COUSINS

Ocean Gulf Prawns, hand picked East Coast Diver Scallops & Manila Clams sautéed with Garlic and White Wine in our own Tomato & Fresh Basil Sauce, served over house made Fettuccine DB 60. Reg 28.5

BELLA MUSHROOM RAVIOLI *v*

Giant house made Raviolo filled with our own sautéed Portobello & Button Mushroom mixture, roasted Garlic, French Shallots Madeira, White Wine, Cream, Parmesan DB 51. Reg 23.99

Add house brined & grilled chicken breast 5. or sautéed gulf prawns 6.

POGACHA PIZZA

Pogacha means flatbread, or in our case "pizza" We make ours daily, 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.

FIVE CHEESE *v* 11.5

TOMATO FRESH BASIL *v* 13.5

SPINACH, GOAT CHEESE, SUNDRIED TOMATO *v* 14.

MUSHROOM LEMON PESTO *v* 13.5

FOUR SEASONS *v* 15.5

HOUSE ROASTED CHICKEN, TOASTED ALMONDS, BLACK PEPPER, GORGONZOLA 14.

FENNEL SAUSAGE, ROASTED PEPPER, GOAT CHEESE 15.5

SCOOBY—PEPPERONI, FENNEL SAUSAGE, MUSHROOM, RED SAUCE 15.5

PEPPERONI, GORGONZOLA 15.5

DUCK BACON, PINEAPPLE, PARMESAN, FRESH HERB 15.5

BUILD-A-POGACHA (UP TO FOUR TOPPINGS) 15.5

SALADS AND BOWLS

MEDITERRANEAN POWER BOWL gf

Brined & Grilled Chicken Breast, Quinoa, Hummus, Artichoke Hearts, Roasted Red Bell Peppers, Kalamata Olives, Spinach, Feta, Chia Seeds - drizzled with - Fresh Lemon Vinaigrette 17.5

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 Balsamic Vinaigrette, topped with House Five Cheese Blend 17.99

GRILLED SALMON CAESAR gf

Creamy Caesar dressing tossed with Fresh Romaine, topped with grilled, fresh, hand cut BC Salmon & grated Parmesan 29.99

CLASSIC CAESAR gf

House made (the same way for 30 years)! Creamy Caesar tossed, topped with Parmesan 8.99 Half Size 4.99

ORANGE CHICKEN SALAD gf

Grilled & Chilled Chicken Breast, Roma Tomato, crumbled Bacon, Red Onion, Mandarin Orange Wedges, Gorgonzola, Mixed Greens - Orange Vinaigrette 16.5

SEASONAL MIXED GREENS v gf

Topped with your choice of Parmesan or Gorgonzola - Fresh Lemon Vinaigrette 7.99 Half Size 3.99

Add house brined & grilled chicken breast 5. or sauteed gulf prawns 6.

MAKE IT A DOUBLE

Order eligible Entrées as a DOUBLE and you'll get TWO Entrees with Seasonal Green Salad or House Caesar plus our famous Pogacha Bread for a great price! (Prices listed as DB on this menu.)

For larger groups order in multiples, and maybe try a few different things!

*Northwest Cuisine
with an Adriatic Flair
since 1986*

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.

Pogacha

RESTAURANT & BAR

2707 78th AVE SE / MERCER ISLAND / 425.455.5670

DELIVERY / TAKEOUT / ONLINE

POGACHA.COM

Dinner

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.

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

ZIVIO!