

Lunch

SANDWICHES

The name "Pogacha" is a Croatian term meaning "soft, chewy flatbread" (pogaca). Our Pogachas 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 18.5

LEMON CHICKEN SANDWICH

Lemon & Fresh Herb marinated grilled Chicken Breast, Provolone, lettuce, Roma Tomato, Red Onion & Roasted Red Pepper Aioli 17.5

SEVEN CHEESE GRIDDLE SANDWICH v

Our House Five Cheese Blend plus Gorgonzola and Swiss on Fresh Herb Butter & Parmesan crusted griddled Pogacha 13.99

Add a cup of our Tomato Basil Gorgonzola Soup to any Entrée 2.95

ROASTED TURKEY CLUB

Freshly Roasted Turkey Breast, Smoked Bacon, Swiss Cheese, lettuce, Roma Tomatoes & mayonnaise 14.99

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 14.99



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.

FIVE CHEESE v 12.25

TOMATO FRESH BASIL v 13.99

SPINACH, GOAT CHEESE, SUNDRIED TOMATO v 14.5

MUSHROOM LEMON PESTO v 13.99

FOUR SEASONS v 15.99

HOUSE ROASTED CHICKEN, TOASTED ALMONDS, BLACK PEPPER, GORGONZOLA 14.50

FENNEL SAUSAGE, ROASTED PEPPER, GOAT CHEESE 15.99

SCOOBY—PEPPERONI, FENNEL SAUSAGE, MUSHROOM, RED SAUCE 15.99

PEPPERONI, GORGONZOLA 15.99

DUCK BACON, PINEAPPLE, PARMESAN, FRESH HERB 15.99

BUILD-A-POGACHA (UP TO FOUR TOPPINGS) 16.25

SALADS AND BOWLS

HOUSE CHOP SALAD

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 17.99

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 16.99

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 18.5

ORANGE CHICKEN SALAD gf

Brined, grilled & chilled fresh Chicken Breast, Roma Tomato, Bacon, Red Onion, Mandarin Orange Wedges, Gorgonzola, Mixed Greens - House Orange Vinaigrette 16.5

GREEK TUNA SALAD gf

Romaine lettuce topped with Albacore Tuna, Roma Tomato, Feta Cheese & Kalamata Olives—drizzled with House Lemon Vinaigrette 16.5

TOMATO BASIL GORGONZOLA SOUP & SALAD gf

Our House Specialty Soup!

Served with a House Green Salad topped with Fresh Squeezed Lemon Vinaigrette & Gorgonzola crumbles 13.5

TOMATO BASIL GORGONZOLA SOUP gf

A La Carte Cup 4.95 / Bowl 8.95

Add a Cup to any Entrée 2.95

Best soup in town!

CLASSIC CAESAR v gf

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

SEASONAL MIXED GREENS v gf

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

Add House brined & grilled chicken breast 5.
Add Sautéed gulf prawns 6.

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 15.99

Add house brined & grilled Chicken Breast 5. Add sautéed Prawns 6.

CHICKEN DIJON

A thirty year favorite! Fresh Washington Chicken Breast, Garden Fresh Herbs, Garlic, French Shallots, Dijon and Cream tossed with house made Fettuccine 17.99

CROATIAN COUSINS

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



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 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 to order.

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

ZIVIO!

Pogacha

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

2707 78th AVENUE SE - MERCER ISLAND
425.455.5670

Lunch

Prices can change at anytime based on the market, sometimes we have to make substitutions, smiles...anytime!

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.

Northwest Cuisine
with an Adriatic Flair
since 1986