

Breakfast

Family Style or Boxed

BREAKFAST BOWL House Roasted Potatoes with Bell Peppers + Onions topped with Scrambled Eggs, Sausage, House Five Cheese Blend and Chipotle Sour Cream. Served with Fresh Fruit. 13.95pp

BREAKFAST SANDWICH Scrambled Eggs and Provolone on our house made Pogacha Bread, served with Fresh Fruit 9.95pp

AVOCADO TOAST (v) Avocado, Roasted Red Bell Peppers, Gorgonzola, Chipotle Sour Cream, Mixed Greens, toasted Wheat Montana Seedlover Small Batch Vegan Bread, served with Fresh Fruit 12.95pp

CHEESY BREAKFAST BURRITO (v) Eggs, House Five Cheese Blend (Provolone, Gruyere, Mozzarella, Fontina, Parmesan), Salsa, Chipotle Sour Cream, Flour Tortilla wrap, served with Fresh Fruit 10.95pp

Add Avocado 2.5pp

Add Egg 3.pp

Add Sausage Patty 3.5pp

Add Bacon 3.5pp

prices & menu subject to change without notice

A little more about Pogacha

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 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.

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!

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

ZIVIO!

Pogacha

RESTAURANT & BAR
LUNCH / BRUNCH / DINNER / CATERING

Catering

425.455.5670
catering@pogacha.com

Power Bowls & Salads

All come with our Applewood Fired Pogacha Bread and Freshly Baked Dessert

ORANGE CHICKEN SALAD (gf) Grilled + Chilled Chicken Breast, Roma Tomato, crumbled Bacon, Red Onion, Mandarin Orange Wedges, Gorgonzola, Mixed Greens - Orange Vinaigrette 16.99pp

GREEK TUNA SALAD Albacore Tuna, Tomatoes, Cucumber, Kalamata Olives and Feta with Mixed Greens - Fresh Lemon Vinaigrette 16.99pp

MEDITERRANEAN POWER BOWL (v) (gf) Quinoa, Hummus, Artichoke Hearts, Roasted Red Bell Peppers, Kalamata Olives, Spinach, Feta, Chia Seeds - House Made Fresh Lemon Vinaigrette 16.99pp

SALMON POWER BOWL Chili Glazed + roasted fresh Seasonal Salmon, Cucumber, Grape Tomato, Shredded Carrot, Snap Peas, Mixed Greens, Toasted Almonds, Black Sesame Seed - House Made Balsamic Vinaigrette 32.95pp

PENNE PASTA SALAD (v) House made Penne tossed in our Fresh Lemon Vinaigrette with Roasted Red Bell Peppers, Fresh Spinach, Kalamata Olives and Feta 12.95pp

HOUSE MIXED GREENS (v) Topped with Grated Parmesan - Fresh Lemon Vinaigrette 10.99pp

CLASSIC CAESAR Fresh Romaine, grated Parmesan House Caesar dressing 14.99pp

Add house grilled chicken breast 5.
OR sauteed gulf prawns 6.

Pasta

All of our Pasta are house-made + come with our Applewood Fired Pogacha Bread, Mixed Green Salad with Parmesan + Fresh Lemon Vinaigrette + Freshly Baked Dessert

CHICKEN DIJON Famous for almost 40 years!! Fresh Chicken Breast pieces, Garden Fresh Herbs, Garlic, French Shallots, house-made Penne, Dijon Cream Sauce, Grated Parmesan 19.95pp

LEMON PENNE (v) House made Penne noodles with fresh seasonal Peas, Basil, Shallots and Grape Tomato in a light Lemon White Wine Butter Sauce with Ricotta 14.95pp

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

TOMATO FRESH BASIL PENNE (v) Our signature Tomato Fresh Basil Sauce tossed with house made Penne topped with grated Parmesan 14.95pp

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

Any Pasta Available Gluten Free (Additional \$2.50 per person)

Specialties

Includes our Applewood Fired Pogacha Bread, Mixed Green Salad with Lemon Vinaigrette + Freshly Baked Dessert

HERB GRILLED CHICKEN BREASTS Brined Fresh Herb Grilled Chicken Breasts, Jasmine Rice + Seasonal Vegetables 17.95pp

GRILLED FRESH SALMON Seasonal Fresh Salmon, grilled with Fresh Herbs, Jasmine Rice + Seasonal Vegetables

Regular Portion 38.95 Light Portion 27.95

Sandwiches

All Sandwiches are served on our famous hand-rolled, Applewood Fired Pogacha Bread

You will receive an assortment of all of the following Pogacha Sandwiches Family Style, Mixed Green Salad with Lemon Vinaigrette + Freshly Baked Dessert

ROASTED TURKEY CLUB House Roasted Turkey Breast, Bacon, Swiss, Lettuce, Roma Tomato and Mayo 13.99pp

CHICKEN SALAD + AVOCADO House Specialty! Freshly Roasted Chicken Salad (contains almonds + mayo) with Lettuce, Roma Tomato and fresh Avocado 13.99pp

ALBACORE TUNA Albacore Tuna mixed with our Fresh Lemon Vinaigrette, Dill, White Pepper, Green Onion, and Mayo, with Lettuce + Roma Tomato 13.99pp

BLTA The Classic with Bacon, Lettuce, Roma Tomato and fresh Avocado with Mayo 13.99pp

HUMMUS + VEGGIE (v) Chickpea Hummus, Roasted Red Bell Peppers, Artichoke, Cucumber, Feta Cheese and Mixed Greens 13.99pp

Beverages

Assorted Sodas 2. ea

Bottled Waters 2. ea

Bottled Juices 2.5 ea

5 person order minimum please