

Dinner

LAND AND SEA

NEW

CHICKEN PARMESAN

Hand breaded, flash seared fresh Chicken with our homemade Tomato Fresh Basil Sauce, topped with grated Parmesan, finished in the oven, served over house-made Fettuccine Pasta DB 57. Reg 26.99

"BIG FISH" Fish and Chips

NOW EVERYDAY!

The thickest cut in town! Fresh Cod (taste tested as the best!), hand cut & dredged in our own special batter. Two pieces served with Potato Wedges, Apple Cider Yogurt Slaw & Tangy Tartar 23.99

NEW

HAND CUT, SMOKED FILET MIGNON

Garlic stuffed, lightly smoked & grilled hand-cut in house Filet Mignon from St. Helens Farms. Served with a tasty custom Dijon Smoked Paprika Butter, Butternut Squash Mash—Market Price

SUNDAY-THURSDAY SALMON SPECIAL

NEW

For Seniors and Light Appetites, a lovely 5 oz portion... Always Fresh, Hand Cut Salmon 24.99

FRESH SEASONAL SALMON

Always Fresh, Hand Cut in house, Seasonal Presentation Market Price

LAMB SHANK ... THE CLASSIC !!

And we've been perfecting this one for many years!! Served with house made Penne Pasta, Pan Jus & sautéed vegetables DB 77. Reg 36.99

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 43. Reg 19.99
Add Hills Smoked Bacon 2.

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 39. Reg 17.99

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.)

HOUSE MADE PASTA

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 57. Reg 26.99

CHICKEN DIJON

A thirty plus year favorite! brined & sauteed fresh Washington Chicken Breast, Garden Fresh Herbs, Garlic, French Shallots, Dijon, White Wine and Cream, house made Fettuccine DB 51. Reg 23.99

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 62. Reg 29.5

NEW

THE FAMOUS BECHAMEL LASAGNA

Sheets of our house made Lasagna noodles are layered with our own 8 Hour Red Sauce, House Made Fennel Sausage, Five Cheeses & Mushroom Bechamel Sauce, baked to bubbly deliciousness DB 57. 26.99

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, grated Parmesan DB 57. Reg 26.99

Add house brined & grilled chicken breast 5. or sauteed 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 12.25

Tomato, Fresh Basil v 13.99

Spinach, Goat Cheese, Sundried Tomato v 14.5

Mushroom Lemon Pesto v 13.99

Four Seasons (1/4 each of the above) v 15.99

NEW

Roasted Chicken, Bacon, Pesto, Tomato 15.99

Fennel Sausage, Roasted Pepper, Goat Cheese 15.99

SCOOBY—Pepperoni, House Made Fennel Sausage, Mushroom, Red Sauce 15.99

Pepperoni, Gorgonzola 15.99

NEW

MAHALO—Bacon, Fresh Pineapple, Fresh Jalapeno 15.99

Build-a-Pogacha (up to four toppings) 16.25

BITES AND SHARES

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 Hills Smoked Bacon 2.

DUNGENESS CRAB CAKES

Fresh Dungeness Crab, Garlic, Lemon Juice, Pogacha Bread Crumbs, Fresh Herbs, Lemon Red Bell Pepper Aioli 23.99

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 16.99

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 18.99

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 Balsamic Vinaigrette, topped with House Five Cheese Blend 18.99

GRILLED SALMON CAESAR gf

Fresh, Hand Cut Salmon over Fresh Romaine tossed in our Creamy Caesar dressing topped with grated Parmesan 34.99

NEW LIGHT APPETITE SALMON CAESAR gf

Fresh, Hand Cut Salmon (5 oz) over Fresh Romaine tossed in our Creamy Caesar dressing topped with grated Parmesan 25.99

CLASSIC CAESAR gf

House made (the same way for 30 years)! Creamy Caesar tossed, topped with Parmesan 11.99 Half Size 5.99

ORANGE CHICKEN SALAD gf

Grilled & Chilled Chicken Breast, Roma Tomato, crumbled Bacon, Red Onion, Mandarin Orange Wedges, Gorgonzola, Mixed Greens - Orange Vinaigrette 17.99

SEASONAL MIXED GREENS v gf

Topped with your choice of Parmesan or Gorgonzola - Fresh Lemon Vinaigrette 8.99 Half Size 4.99

*Northwest Cuisine
with an Adriatic Flair
since 1986*

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.

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.

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!