

# SANDWICHES

All Sandwiches come with our House Potato Wedges

## POGACHA BURGER\*

House specialty mix of Beef & Lamb, hand formed & seasoned with Fresh Rosemary & Garlic, Swiss, mayo, lettuce, Roma Tomato & Red Onion 18.5

\* Add Smoked Bacon 3. Add Avocado 1.5

## MEDITERRANEAN CHICKEN SANDWICH

**NEW** Fresh Herb marinated, grilled Chicken Breast with house made Artichoke spread, Provolone, Lettuce, Roma Tomato, Red Onion & on freshly baked Pogacha Bread 17.99

## 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

## 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

# 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 (1/4 each of the above) v 15.99

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

MAHALO—Bacon, Fresh Pineapple, Fresh Jalapeno 15.99

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

**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.

**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.



# SALADS

## 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 - Fresh Lemon Vinaigrette 18.99

## CRAB & SHRIMP LOUIS BOWL gf

Red Crab, Dungeness Crab & Bay Shrimp with Cucumber, Roma Tomato, hard cooked Egg, Kalamata Olives & fresh Avocado atop crisp Romaine—House Louis dressing 28.99

**NEW**

## SW CHICKEN COBB SALAD gf

**NEW** Southwest seasoned & grilled fresh Chicken Breast with Roma Tomato, hard cooked Egg, Queso Fresco, Kalamata Olives, fresh Avocado & toasted Pumpkin Seeds over Mixed Greens - House Chipotle dressing 18.99

## ORANGE CHICKEN SALAD gf

Brined, grilled & chilled fresh Chicken Breast, Roma Tomato, Bacon, Red Onion, Mandarin Orange Wedges, Gorgonzola, Mixed Greens - House Orange Vinaigrette 17.99

## GREEK TUNA SALAD gf

Romaine lettuce topped with Albacore Tuna, Roma Tomato, Feta Cheese & Kalamata Olives—drizzled with Fresh Lemon Vinaigrette 17.99

## CLASSIC CAESAR v gf

(the same way for over 30 years) Creamy Caesar dressing tossed with Romaine, topped with grated Parmesan 11.99 / Half Size 5.99

\*Add Prawns 6. or Chicken Breast 5. or Avocado 1.5

## SEASONAL MIXED GREENS v gf

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

\*Add Prawns 6. or Chicken Breast 5. or Avocado 1.5

# best soup in town!

## 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 10.95 \*Add a Cup to any Entrée 2.95

# PLUS.....

... "BIG FISH" Fish and Chips

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



## CHICKEN DIJON

A forty year favorite! Fresh Washington Chicken Breast, Garden Fresh Herbs, Garlic, French Shallots, Dijon and Cream tossed with house made Fettuccine 19.99

# EGGS AND MORE

## MEDITERRANEAN SCRAMBLE v

Roasted Red Bell Peppers, Kalamata Olives, Fresh Spinach, red onion, Steibr Farms scrambled Eggs sprinkled with Greek Feta—includes House Potatoes 14.99

## "MEAT" ATARIAN SCRAMBLE gf

House made Fennel Sausage, Crumbled Bacon, Smoked Fra'Mani Ham, Steibr Farms scrambled Eggs, topped with grated Parmesan—includes House Potatoes 15.99

## CREATOR SCRAMBLE gf

Choose up to 4 toppings .. includes House Potatoes 16.99  
Fennel Sausage / Crumbled Bacon / Smoked Fra'Mani Ham / Fresh Spinach / Diced Tomatoes / Mushrooms / Red Onion / Green Onion / Roasted Red Bell Peppers / Kalamata Olives / Jalapeno / Fresh Cilantro / Parmesan Feta / Gorgonzola / Swiss

## JUST THE USUAL PLEASE gf

Two Steibr Farms fresh Eggs made your way (except poached) Pogacha House Potatoes and choice of Smoked Bacon or house Sausage patty —includes House Potatoes 14.99



## SHAKSHUKA v gf

This version perfected by our kids after a trip to New York uses House Tomato Fresh Basil Sauce with Chili Peppers, Onion & Cumin, topped two Farm Fresh Steibr Eggs basted, fresh Cilantro & Feta—it's a little spicy ... and oh so good!! 16.99



\*Add Prawns 6. or Chicken Breast 5. or Avocado 1.5

## SW CHICKEN BURRITO

Steibr Farms Fresh Eggs scrambled with Seasoned Chicken, Roasted Red Bell Peppers, Black Beans, Corn, Jalapeno, Cilantro and our Five Cheese Blend rolled in a Flour Tortilla with Chipotle Sour Cream—includes House Potatoes & Salsa on the side 15.99

\* Add Smoked Bacon 3.. \* Add House Sausage 3 \* Add fresh Avocado 1.5



## AVOCADO TOAST v

Avocado, Roasted Red Bell Peppers, Gorgonzola, Chipotle Sour Cream, Mixed Greens, toasted Wheat Montana Seedlover Small Batch Vegan Bread 13.99

\*Add a Steibr Farms fried egg 3.

## DUTCH BABY POGACHA STYLE v

Our version is a little twist on the Classic sprinkled with Powdered Sugar & Lemon Squeeze 11.99

\*Add a Steibr Farms fried egg 3.

# Pogacha

## RESTAURANT & BAR

2707 78th AVE SE / MERCER ISLAND / 425.455.5670

DELIVERY / TAKEOUT / ONLINE

POGACHA.COM

# Lunch/Brunch

## 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!

## SIDES

- Smoked Bacon 4.5
- House Breakfast Sausage 5.
- Breakfast Potatoes 4.95
- Montana Wheat Seedlover
- Small Batch Vegan Toast 2.5
- Add a Steibr Farm Fresh Egg 3.

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