

EAT TRADITIONALLY



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Introduction

A place, no matter how beautiful it is, cannot become a travel destination without having a tasty cuisine. In many occasions the country in fact becomes known by its cuisine.

Albanian traditional cuisine has an endless variety. Within it, the Prizren region cuisine has a special place. It is rather simple as it has some specific dishes, and the city itself holds a specific attitude towards the cuisine culture and its art. This specific becomes even more valuable considering that it is a part of the region's culture in general and that of Prizren in particular.

Meat and dough dishes are widely used in our kitchens.

A dish made for festivities and religious feasts gives a ceremonial touch to eating. While a day-to-day food preparation requires imagination and commitment in order to avoid repeating of same dishes. Festivity and daily routine are perfectly intertwined in our cuisine.

You can taste everything at your time of convenience. It is sufficient for you to be here, on the right place.



SOUP & STEW



BEG'S SOUP

Beg was an important title, and the soup named after it is unavoidable. Onion, carrot and garlic are accompanied with the water from a boiled chicken, fried flour, parsley and spices. With those ingredients and being not too pulpy or watery, it will not be too heavy for your stomach and the satisfaction will be endless.



PAÇË (SOUP OR STEW)

It is made from the water of boiled meat with bones, fried flour in butter and ingredients (salt, vegeta, garlic, red pepper). This is one of the best known, simplest and tastiest soups. With such a dish, your meal will be full and unforgettable.



TRADITIONAL DISHES

PASHA MEAT BALLS

Meat balls are made of grinded meat, boiled rice, salt, pepper and parsley. Meat balls are then coated in the mixture of eggs, sour cream and flour and eventually fried in butter. This combination has one purpose only, namely for this dish to be worth of the name Pasha.



STUFFED PEPPERS

Fresh and cleaned peppers when stuffed with minced meat, minced onion, garlic and pepper and baked, taken e different taste, without losing the one of baked pepper. Therefore, this specific taste enriches the cuisine culture.



CABBAGE OR GRAPE LEAF SARMA

The leaf of pickled cabbage is so delicious in itself, but when used for sarma (meat, rice, eggs, butter, salt, black pepper, red pepper, vegeta) that is preferred to be served with sour cream, the deliciousness becomes twice as bigger.





IMAM BAJËLLDI

The use of eggplant in the kitchen is diverse. However, when cut in circles, fried and covered with minced meat, salt, black pepper, vejeta and parsley it becomes one of the most wanted dishes. Sour cream and garlic make its taste even more delicious.



PRIZREN CASSEROLE

Prizren casserole is one of the traditional dishes that have a special place in the local table and imagination. Minced meat, butter, spice and a multitude of vegetables baked in oven will make you taste something so delightful that is difficult to describe.



ELBASAN CASSEROLE

Elbasan Casserole is widely present in the Albanian cuisine tradition. It is abundant in ingredients. Except for meat and loads of vegetable that are also found in common casseroles, it also has eggs, meat soup and sour cream. When it comes on your table it shall leave you speechless.



PRIZREN MUSAKA

One of the dishes that will make leak mixed with meat, tomatoes, parsley and spice, taste as never before. The dish is served together with a salad, pickle and sour cream.



DOUGH DISHES



FLIJA PIE

Where there is order, there is taste. Where there is effort, there is respect. Fljia is amongst the pies requiring order and accuracy. As everything made in embers, it preserves the special taste of baking. This is the most renowned and sought traditional food.



PRIZREN MANTIA

Balls of dough make the kitchen even more beautiful. Piecrust cut in squares is filled with minced meat, minced onion and other required ingredients. The smell and taste are unique.

DONUTS

They are usually preferred for a special breakfast. Originally they had a ceremonial character. This is exactly the reason why every morning can be a culinary celebration. They are made easily and simply: the dough is divided in small pieces, which are fried in oil until they become reddish. Simple truth is always tasty.



POLENTA

Boiled flour in salty water accompanied with melted butter is a rare culinary technique. It seems simple, but this makes it special. It has a tendency of melting in the mouth, which makes it so desirable.

MAIZE PIE

Pie is a well known and usual food. While maize pie is rarer. Combination of spinach and maize, accompanied with eggs, milk, sour cream, bakin dust, spice, and even cheese, creates a composition of strong tastes. After baking it look like shining gold.





SALADS



SALAD WITH PEPPERS

It is a fresh and light salad. For a stronger taste and decoration, black pepper, oil, vinegar, parsley and tomatoes are added.



CARROT SALAD

Carrot is amongst the healthiest vegetables. By adding to it hot pepper, olive oil and apple vinegar you will have the opportunity to taste one of the tastiest salads.



SWEETS

HALVA

It is a religious festive sweet. The name itself directly refers to sweetness. Its preparation is swift and simple: flour, sugar and water is added to melted butter, and they are mixed until the mass becomes darker. It melts in your mouth leaving unforgettable taste.



RICE PUDDING

This rare and typical sweet for the country is made of rice, milk, sugar, vanilla sugar and cinnamon for decoration. Originally it was mainly related to festivities. Therefore, whenever you taste it is a feast.



KADAIF

Kadaif, sugar, vanilla sugar, water, lemon, butter, walnuts and sherbet make one of the most special sweets when it comes to its composition and taste.



SWEETENED SCONE

Its ingredients are known to you, but their mixture and specific taste is not. Therefore you need to taste it. Just think a little about this mixture: butter, flour, eggs, sour cream, bakin dust, sodium bicarbonate and sherbet after this mass gets baked.



TESPIShte

Is one of the traditional sweets that cannot be left aside. Sherbet put on top of it, sweetens it a little bit, but does not impact its taste.



BAKLAVA

This is a queen amongst the sweets. Eggs, sour cream, starch, flour, walnuts, butter and sherbet make a sweet that will accompany you in your dreams.





DRINKS



BOZA

Boza is a refreshing, healthy and very tasty drink. It is consumed in winter too. The drink was firstly made by Gorani community in Dragash, who made it from the maize flour.



SALEP

Salep refers to orchid and the salep drink. It is produced from the dry roots of Orchis Mascula plant. It is put in a hot water; sugar is added and orange or rose aroma. The contrast is the secret - you drink it hot in a cold weather.

MEAT & FISH ROUTE

Restorant	Iliria	Vlashnje, Prizren	+377 44 191 862
Restorant	Kështjella	Vlashnje, Prizren	+377 44 607 402
Restorant	Vëllezërit Mustafa	Mushtisht, Suharekë	+377 44 289 500
Restorant	Mendi	Aleksandër Mosiu 42, Prizren	+377 44 135 813
Hotel	Solid	Stravuçinë, Suharekë	+377 44 524 157
Hotel	Voci	Shirokë, Suharekë	+386 49 116 400
Hotel	Rozafa,	Bridaga 123, Suharekë	+377 44 303 032
Restorant	Atri	Xhelal Hajda-Toni pn, Rahovec	+377 44 230 516
Restorant	Viva-D	Xhelal Hajda-Toni pn, Rahovec	+377 44 204 111
Restorant	Haxhijaha	Bërnjak Rahovec	+377 44 698 187
Hotel	Park Pllaza	Parku i qytetit pn, Rahovec	+377 44 199 991

RURAL FOOD ROUTE

DEMI	Ismet Osmani	Lubinja e Poshtme, Prizren	+386 49 598 045
Farmer	Atija Destanoviq	Lubinja e Epërme, Prizren	+377 44 389 084
Farmer	Sejat Shabani	Planjan, Prizren	+377 44 216 291
IKO	Safeta Mislimi	Lubinja e Poshtme, Prizren	+386 49 122 53
Ademi	Adem Ademi	Lubinja e Epërme, Prizren	+377 44 351 382
Farmer	Lilijana Gadzic	Sredskë, Prizren	+377 44 445 481
Dinamika Poslisht	Muharrem Dinaj	Poslisht, Prizren	+377 44 190 923
Farmer	Qëndrim Rexhepi	Celinë, Rahovec	+377 44 914 006

WINE ROUTE

AgroKosova Holding	Hafiz Tafaj	Shirokë, Suharekë	+386 49 551 600
Sefa Wine	Labinot Shulina	Gani Paçarizi 118 Rahovec	+386 49 125 800
Veraria EKO	Mustafa Hoxha	UÇK pn, Rahovec	+377 44 200 823
Farmer	Gazmend Daka	Sheh Hilmi Maliqi on, Rahovec	+377 44 356 933
Bio Pak	Bejtullah Haxhimurati	UÇK pn, Rahovec	+377 44 563 903
SHPK Tradita	Mustafë Kastrati	Radostë, Erahovec	+377 44 185 331
Stonecastle	Rrustem Gecaj	Bërrnjak, pn Rahovec	+381 29 777 345
Bodrumi i Vjetër	Nevzat Haxhijaha	Gëzim Hamza, pn Rahovec	+381 29 276 053
Agroalf	Florim Shulina	Hasan Prishtina pn Rahovec	+377 44 230 546
Bahha Eurowine	Vahidin Shehu	Xhelal Hajda-Toni pn, Rahovec	+377 44 366 139
Rahovera	Visar Hajrullaga	Gëzim Hamza, pn Rahovec	+377 44 796 933
Petrovic Family Winery	Srdjan Petovic	Hoça e Madhe Rahovec	+377 44 624 484
Veraria Familjare Rahovec	Ismajl Vehapi	Vëllezërit Frashëri pn, Rahovec	+377 44 400 442

LEISURE AND ART ROUTE

Cupcake Shop	Mozart	Qazim Beerisha H1/1, Prizren	+377 45 581 831
Coffe Shop	Prince	Adem Jashari 2, Prizren	+377 44 401 111
Cupcake Shop	Banana Split	Adem Jashari 2, Prizren	+377 45 555 227
Cupcake Shop	Shendeti	Sheshi Shadërvan 39, Prizren	+377 44 129 402
Cupcake Shop	Extra	Adem Jashari 18, Prizren	+381 29 232 279
Cupcake Shop Catering	Happy Cake	Papa Xhon Pali II 101, Prizren	+377 44 315 975
Boza Shop	Boza	Lidhja e Prizrenit pn, Prizren	+386 49 301 611
Cupcake Shop Catering	Dini	Jeta e Re pn, Prizren	+377 44 214 858
Cupcake Shop	Tuba Cakes	Bajrakli 29, Prizren	+377 44 634 440

SHARRI CHEES ROUTE

Natyra e Sharrit	Sehad Kalandari	Kosavë, Dragash	+377 44 141 737
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Farmer	Hazer Koska	Zllipotok, Dragash	+377 44 415 684
Farmer	Avdo Fazliji	Lubinja e Eperme, Prizren	+377 44 757 929
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