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WELCOME TO OPIUM

Since 2014, Opium has expertly blended Asian, Japanese, and French culinary traditions to curate a distinctive menu. In partnership with leading suppliers, we source the highest quality ingredients to offer a refined dining experience.

OPIUM: A JOURNEY OF SUSHI, NOSTALGIA,
AND BEYOND.

Starters

TRUFFLE MUSHROOM BRUSCHETTA

*bruscheta me beshamel, tartuf i freskët, djathë gouda /
truffle béchamel sauce, gouda cheese, fresh truffle*

1300/ AL

DIMSUM GYOZA COMBO

*karkalec, pulë, vegjetarane, spicymajo, sweet chili /
shrimp, chicken, vegetarian, spicy mayo, sweet chili*

1500/ AL

BAO BUNS SHRIMP

*sallatë iceberg, lolo rosa, karkalec, spicy mayo, lime /
Iceberg lettuce, lolo rosa, shrimp, spicy mayo, lime*

1000/ AL

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GUACAMOLE JALAPEÑO

*spec jalapeño, yuzu, koriander, patate krokante /
Jalapeño pepper, yuzu, coriander, crispy potato*

700/ AL

Homemade Bread / Buka E Shtepisë / 自製麵包

Fine Dining

MANOURI CHEESE

*djathë manuri, susam, mjalt i athët, dardhë e karamelizuar /
manouri cheese, sesame, sour honey, caramelized pear*

1250/ AL

FRENCH BRIE

*djathë brie, tartuf i freskët, mascarpone, vaj tartufi /
brie cheese, fresh truffle, mascarpone, truffle oil*

1400/ AL

ROASTED FOIE GRAS

*kek erzash, mango, xhel mango /
herb cake, mango, mango gel*

1500/ AL

Salads

SPECIAL OPIUM

*gjethe miks, salcë opium, avokado, karkalec i zier, susam /
mix salad, opium dressing, avocado, boiled shrimp, sesame*

950/ AL

WAKAME

*gjethe miks, wakame, soje, kastravec, spec chili /
mixed greens, wakame, soy, cucumber, chili pepper*

900/ AL

MILLENNIUM

*spinaq, panxhar, djath manouri, fileto vici, salce tartuf spinach /
beetroot, manouri cheese, fillet mignon, truffle dressing*

1100/ AL

AVOCADO

*sallatë baby gem, avokado, shparag, qitro, karkalec, salcë koktail /
baby gem salad, avocado, asparagus, citrus, shrimp, cocktail sauce*

1200/ AL

SALMON

*gjethe miks, salmon i tymosur, avokado, mango,
qitro, salcë limoni, goji berry /
mix salad, smoked salmon, avocado, mango,
citrus, lemon dressing, goji berry*

1200/ AL

CRAB

*sallatë Lamb's, gaforre, avokado, dressing susami /
lamb's lettuce, crab, avocado, sesame dressing*

1400/ AL

Salads / 沙拉

Soups & Ramen

BEEF RAMEN NOODLE SOUP

*bullion viçi, fileto viçi, perime, noodles veze /
beef stock, mignon filet, vegetables, egg noodles*

1100/ AL

DUCK RAMEN

*fileto rosë, bullion pulë, perime, kimchi, vezë /
duck filet, chicken stock, vegetables, kimchi, eggs*

1000/ AL

GYOZA SOUP

*bullion pulë, qep jeshile, gyoza, xhinxher /
chicken stock, spring onions, gyoza, ginger*

950/ AL

CARROT SOUP

*bukë krokante, karkalec, vaj karkaleci /
croutons, shrimp, shrimp oil*

800/ AL

MISO SOUP

*djathë tofu, bullion peshku, alga deti, qep jeshile /
tofu, fish stock, seaweed, spring onion*

700/ AL

Vegetables

EDAMAME

700/ AL

EDAMAME KIMCHI

edamame, kimchi, lime

750/ AL

PADRÓN PEPPERS

kimchi sauce, philadelphia, panna

650/ AL

SWEET CORN

*misër i skuqur, teriyaki, susam /
fried corn, teriyaki, sesame*

700/ AL

MUSHROOMS MIX

*champignon, oyster, shimeji, vaj susami /
champignon, oyster, shimeji, sesame oil*

900/ AL

ASPARAGUS

*asparag, salcë yakitori, susam /
asparagus, yakitori sauce, sesame*

900/ AL

Fries & Crispy

SHRIMP TEMPURA

*karkalec, salcë pikante, susam /
shrimp, spicy mayo, sesame*

1150/ AL

SPRINGROLLS VEGETABLE

*spring rolls, spec chili, susam /
spring rolls, sweet chili, sesame*

650/ AL

CRISPY FRIED SQUID

*kallamar, salcë hudhre, lime /
squid, garlic sauce, lime*

750/ AL

FRIED MIX

*karkalec, dim sum, samosa, springrolls /
shrimp, dim sum, samosa, spring rolls*

2700/ AL

WONTON DUCK

*paté, spec, majdanoz, koriander /
duck, pepper, parsley, coriander*

1100/ AL

Crudo / Tartare / Tataki

TUNA TOSAZU

*ton, tosazu, qep /
tuna, tosazu, onion*

1400/ AL

TUNA TARTARE

*ton, rrep, guacamole, soja, filiz /
tuna, radish, guacamole, soy, little greens*

1300/ AL

TIRADITO SALMON

*salmon, dressing ananasi, lime, susam /
salmon, pineapple dressing, lime, sesame*

1100/ AL

SALMON TARTARE

*salmon, lemon xhel, avokado, qepë, lime, icura caviar /
salmon, lemon gel, avocado, onion, lime, icura caviar*

1350/ AL

JALAPEÑO EL CLASICO

*levrek, mollë, qepë shallots /
seabass, apple, shallots onion*

1400/ AL

Crudo / Tartare / Tataki

SEA BASS CARPACCIO

levrek, xhel limoni, koriander, dressing limon / seabass, lemon gel, coriander, lemon dressing

1700/ AL

OCTOPUS CARPACCIO

kaperi, vaj ulliri, lime / capers, olive oil, lime

1700/ AL

RED SHRIMP'S CRUDO

karkalec viol, salcë passion fruit, vaj karkaleci, guacamole, chili / red shrimp, passion fruit dressing, shrimp oil, guacamole, chili

2400/ AL

SCAMPI CRUDO

skampi, dressing limoni, piper, filiz / scampi, lemon dressing, pepper, little greens

2800/ AL

BEEF TATAKI

djathë Brie, bajame të pjekura, tartuf / brie cheese, roasted almonds, truffle

1500/ AL

Noodles & Risotto

NOODLES WITH SHRIMP TIGER

*noodles orizi, perime, karkalec tiger, salcë soje /
rice noodles, vegetables, tiger shrimp, soy sauce*

1100/ AL

NOODLES WITH DUCK OR CHICKEN

*noodles orizi, perime, pulë, patë, salcë soje /
rice noodles, vegetables, chicken or duck, soy sauce*

950/ AL

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BLACK RISOTTO

*kallamar, limon, nero di seppia, djathë grana /
squid, lemon, nero di seppia, grana cheese*

900/ AL

RISOTTO CARNAROLI

*tartuf i freskët, kërpudha, vaj tartufi, djathë grana /
fresh truffle, mushrooms, truffle oil, grana cheese*

1400/ AL

Pasta

AGLIO OLIO FISH / MEAT

*spageti, spec chili, majdanos, levrek ose fileto viçi /
spaghetti, chili pepper, parsley, seabass or fillet mignon*

1300/ AL

SPAGHETTI TRUFFLE

*tartuf i freskët, kërpudha, djathë grana /
fresh truffle, mushrooms, grana cheese*

1700/ AL

SPAGHETTI DI GRANA DURO

*pesto, stika pishe, djathë grana /
pesto, pine nuts, grana cheese*

1400/ AL

HOMEMADE SHRIMPS TORTELLONI

*bisk, xhinxher, karkalec /
shrimp stock, ginger, shrimp*

1250/ AL

Classic Rolls

SPICY TUNA

*avokado, kastravec, ton, spec djegës, qep jeshile /
avocado, cucumber, tuna, spicy, spring onion*

950/ AL

HOSOMAKI TUNA / SALMON

*salmon, ton, kastravec, salcë pikante /
salmon, tuna, cucumber, spicy mayo*

750/ AL

VEGETABLE

*karota, kastravec, qep jeshile, avokado /
carrots, cucumber, spring onion, avocado*

800/ AL

SALMON AVOCADO

*salmon, avokado, philadelphia /
salmon, avocado, philadelphia*

1050/ AL

Classic Rolls

CALIFORNIA CRABS

*gaforre, unaki, mango, avokado /
crab, unagi, mango, avocado*

1200/ AL

SEABASS

*levrek, avokado, spec djegës, jalapeño, soja /
seabass, avocado, spicy, jalapeño, soy*

1100/ AL

SHRIMP TEMPURA

*unagi, spec djegës, karkalec, kastravec /
unagi, spicy, shrimp, cucumber*

1150/ AL

TOP UP SHRIMP

*karkaleca tempura, philadelphia, pikante /
shrimp tempura, philadelphia, spicy*

1500/ AL

Nigiri & Sashimi

TORCHED BEEF TOPPED WITH FOIE
GRAS AND TERIYAKI

550/ AL

SALMON TOPPED WITH
MENTAIKO MAYO

450/ AL

SPICY TUNA WITH AJI
ROCOTO MAYO

400/ AL

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SASHIMI PLATTER

Il salmon, Il tuna, Il seabass, Il hosomaki

1000/ AL

**price for piece*

Nigiri & Sashimi / 握壽司和生魚片

Special Rolls

OPIUM

*salmon, levrek, karkalec, ton, avokado, qep krokante /
salmon, seabass, shrimp, tuna, avocado, crispy onion*

1700/ AL

WAGYU ROLL

*shparag mini, tempura, wagyu, patate krokante, unagi /
baby asparagus, tempura, wagyu, crispy potato, unagi*

1600/ AL

DRAGON

*ngjala, kastravec, avokado, unagi /
eel, cucumber, avocado, unagi*

1800/ AL

CRUNCHY PANKO

*salmon, avokado, philadelphia, panko /
salmon, avocado, philadelphia, panko*

1750/ AL

Special Rolls

SHRIMP TO BEEF

*fileto viçi, karkalec, kastravec, unagi, salcë tartufi /
fillet mignon, shrimp, cucumber, unagi, truffle sauce*

1900/ AL

PANKO SHRIMP

*karkalec tiger, philadelphia, guacamole /
wild shrimp, Philadelphia, guacamole*

1500/ AL

OCTOPUS

*oktapod, pure rrënjë selino, limon, spec, kaperi /
octopus, celery root puree, lemon, pepper, caper*

1700/ AL

SAKURA

*gaforre e marinur, mango, avokado, karkalec /
marinated crab, mango, avocado, shrimp*

1950/ AL

Crudo Rolls

SPICY TUNA TARTARE

*tartar toni, kimchi, karkalec, kastravec, guacamole /
tuna tartare, kimchi, shrimp, cucumber, guacamole*

1600/ AL

ICURA

*icura salmoni, kastravec, avokado, philadelphia /
salmon icura, cucumber, avocado, philadelphia*

2600/ AL

EBITEN

*karkalec, avokado, susam, salmon, philadelphia /
shrimp, avocado, sesame, salmon, philadelphia*

1850/ AL

DUBLE TOP-UP

*salmon, levrek, karkalec, spicy mayo, susam /
salmon, seabass, shrimp, spicy mayo, sesame*

1700/ AL

Crudo Rolls

NONORI

*karkalec, tartar miks, spicy, xhinxher /
shrimp, mixed tartare, spicy, ginger*

1500/ AL

SEABASS ROLL

*avokado, levrek, salcë spicy, levrek krokant /
avocado, seabass, spicy sauce, crispy seabass*

1650/ AL

CHUTORO SALMON

*salmon, avokado, tempura krokante /
salmon, avocado, crispy tempura*

1600/ AL

ROYAL TRUFFLE

*ton, xhinxher, qepë, avokado, tartuf i freskët, spicy mayo
Tuna, ginger, onion, avocado, fresh truffle, spicy mayo*

2200/ AL

Combo Rolls Sushi

COMBO 20 (2 PERSONS)

tempura roll, opium, nigiri, salmon sashimi

2900/ AL

COMBO 30 (2-3 PERSONS)

panko, sakura, garden, temaki, nigiri

5500/ AL

COMBO 40 (4-5 PERSONS)

*chutoro salmon, no-nori, shrimp tempura,
dragon, nigiri, sashimi*

7000/ AL

Main Course

SCALLOPS

fresh scallops

1800/ AL

SEABASS FILLET

*fileto levreku, bullion peshku, domate
konfi, asparag, pure tumeriku /
Seabass, fish stock, confit tomato,
asparagus, turmeric puree*

1650/ AL

SALMON TERIYAKI

*fileto salmon, teriyaki, kinoa, gjethe miks, icura, salcë /
salmon fillet, teriyaki, quinoa, mixed greens, icura, sauce*

1750/ AL

CHICKEN TERIYAKI

*fileto pule, xhinxher, pure patate, susam /
chicken fillet, ginger, potato puree, sesame*

1450/ AL

TUNA FILLET

*ton, salcë piperi, kripë Maldon /
tuna, pepper sauce, Maldon salt*

1400/ AL

Main Course

BLACK COD MISO

*fileto black cod, miso, yuzo, pokchoi /
black cod fillet, miso, yuzu, pokchoi*

3000/ AL

FISH OF THE DAY (500 GR)

*dental, koç, fagri, levrek /
red snapper, sea bream, red porgy, seabass*

2500/ AL

PEKING DUCK

*paté e freskët, pokchoi, salcë /
fresh duck, pokchoi, sauce*

2000/ AL

ROSSINI

*fileto viçi, foie gras, salcë piperi, asparag,
terriner patate /
fillet mignon, foie gras, pepper sauce,
asparagus, potato terrine*

2500/ AL

RIB-EYE GRILL (300 GR)

*asparag, patate, salcë piperi /
asparagus, potato, pepper sauce*

4400/ AL

Desserts

OPIUM TERRINE

*qershi, çokollatë e zezë, akullore, fruta /
cherry, dark chocolate, ice cream, mixed berry fruit*

750/ AL

MIDORI TIRAMISU

*biskotë, matcha, mascarpone, sake /
cookie, matcha, mascarpone cream, sake*

800/ AL

MILLEFEUILLE MISO

*krem vanilje, miso i karamelizuar, salcë me mjedër /
vanilla cream, caramelized miso, raspberry sauce*

850/ AL

CHEESECAKE MATCHA

*krem matcha, biskotë, çokollatë e bardhë /
matcha cream, biscuit, white chocolate*

800/ AL

MOCHI

*shije të ndryshme /
different flavors*

400/ AL

SOUFFLÉ LAVA CAKE

*çokollatë e zezë, akullore vanilje, fruta pylli /
dark chocolate, vanilla ice cream, wild fruits*

1000/ AL

Desserts / 甜點

飲料
Drinks

Aperitifs

LIMONCELLO SPRITZ

500/ AL

APEROL SPRITZ

600/ AL

HANUKI SPRITZ

750/ AL

AMA MIZU SPRITZ

750/ AL

Cocktails

SOHO OPIUM

gin, lime, apple, ginger beer

750/ AL

MANZANITA OLD IMPRESSION

gin, martini, lime, cherry syrup

750/ AL

OXACA SPICY TEQUILA

tequila, lime, triple sec, spicy

750/ AL

MANHATTAN

whiskey, red martini, Angostura bitters

800/ AL

MOSCOW MULE

vodka, lime, ginger beer

800/ AL

Sake & Rose Wines

SAKE GLASS

450/ AL

SAKE TAKARA 180 ML

3500/ AL

KANBEI SAKE 720 ML

8500/ AL

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STUDIO MIRAVAL

4800/ AL

VISIONE ROSÉ

5000/ AL

ALIE

5000/ AL

PROVENCE BY OTT

7500/ AL

MIRAVAL

9000/ AL

Albanian Wines

RED WINES / VERA TË KUQE

KALLMET ARBERI

4000/ AL

MONTEMECA

4500/ AL

MURELLARI SUPERIORE

8200/ AL

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WHITE WINES / VERA TË BARDHA

SHESHI I BARDHË

3700/ AL

PULS

4000/ AL

Half-Bottle Wines 【0.375 L】

GRECO DI TUFO

2500/ AL

PINOT LIVIO

3000/ AL

MARINA CVETIĆ

3300/ AL

MIRAVAL ROSÉ

4500/ AL

TASSINAIA

5000/ AL

BRUNELLO

8000/ AL

Sweet Wines

MOSCATO D'ASTI

5500/ AL

MOSCATO MASOLINO

6000/ AL

MOSCATO CERETTO

7000/ AL

Italian White Wines

PRINCIPESA GAVI

3800/ AL

GRECO DI TUFO

4200/ AL

PECORINO

4500/ AL

MÜLLER THURGAU

5200/ AL

GEWÜRZTRAMINER

5500/ AL

FONTANELLE CHARDONNAY

5800/ AL

BLANGÉ

5800/ AL

PINOT GRIGIO LIVIO FELLUGA

6000/ AL

SAUVIGNON LIVIO FELLUGA

6000/ AL

SPECOGNA SAUVIGNON

6200/ AL

Italian White Wines

VINO DELLA PACE

7500/ AL

MARINA CHARDONNAY

9000/ AL

VISTA MARE

11,500/ AL

NOVA DOMUS

13,000/ AL

QUARTZ

14,000/ AL

SPECOGNA

15,000/ AL

TERRE ALTE

18,500/ AL

GORGONA

27,000/ AL

ALTENI LANGHE

32,000/ AL

GAJA REY

65,000/ AL

Italian Red Wines

REMOLE

3600/ AL

PRIMITIVO DI SALENTO

4200/ AL

CHIANTI BANFI

4500/ AL

PINOT NERO

4500/ AL

BARBERA D'ALBA

5500/ AL

CHIANTI NIPOZZANO

5800/ AL

PRIMITIVO DI MANDURIA

6200/ AL

LE MACHIOLE

6500/ AL

MARINA CVETIĆ

6800/ AL

Italian Red Wines

EDIZIONE

6800/ AL

LE VOLTE DELL'ORNELLAIA

7200/ AL

TASSINAIA

8200/ AL

LUCENTE

8500/ AL

AMARONE

9200/ AL

BRUNELLO BANFI

9700/ AL

PROMIS GAJA

11,000/ AL

BRUNELLO FRESCOBALDI

12,000/ AL

SITO MORESCO

14,000/ AL

Italian Red Wines

MORMORETO

16,500/ AL

LE SERRE NUOVE DELL'ORNELLAIA

20,000/ AL

LUCE DELLA VITA

28,000/ AL

LUPICAIA

31,000/ AL

BARBARESCO GAJA

55,000/ AL

ORNELLAIA

60,000/ AL

SOLAIA

80,000/ AL

French White Wines

RESERVE PINOT BLANC

4500/ AL

RIESLING

5000/ AL

CUVÉE GEWÜRZTRAMINER

6000/ AL

CHABLIS PREMIER

6000/ AL

CHABLIS PREMIER CRU

9000/ AL

French Red Wines

EVIDENCE PINOT NOIR

5700/ AL

MARSAC SEGUINEAU MARGAUX

9000/ AL

CHATEAU HAUT

13,000/ AL

CHATEAU FRANC-MAILLET POMEROL

16,000/ AL

CHATEAU CORDELILAN BAGES PAUILLAC

28,000/ AL

Prosecco & Franciacorta

ALNÉ

4000/ AL

VILLA SANDI ROSÉ

4000/ AL

VALDOBBIADENE

4500/ AL

BELLAVISTA BRUT

8000/ AL

BELLAVISTA ROSÉ

12,000/ AL

Champagne

MOËT

20,000/ AL

MOËT ROSÉ

22,000/ AL

DOM PÉRIGNON

55,000/ AL

CRISTAL

75,000/ AL