ELEVATE YOUR SENSES

Located at one of the most iconic commercial buildings of the city of Tirana, Aba Business Center, LIFT is about representing a concept of a classic and sophisticated steakhouse combined with style and vibes of a nightlife experience.

Our mission is to create the finest experience for our guests, by giving the highest quality of prime steaks and seafood, with exceptional service in a cosmopolitan and entertaining atmosphere.

Culinary Director
Drilona Shamo



Head Chef
Alban Përnezha



Please inform your server of any allergies or dietary restrictions.

1 gluten 2 nuts 3 peanuts 4 dairy 5 fish 6 eggs 7 crustaceans 8 celery 9 mustard 10 sesame 11 sulphites
12 lupin 13 mollusks 14 soy VG vegan V vegetarian GF gluten free

RAW BAR

Grand Plateau 9900
Gillardeau oysters, langoustines, red shrimps, sea urchin row, daily collection of raw fish cocktail sauce, mignonette sauce, jalapeño–lime mignonette
7,5,13,14,GF



Royal Red Shrimp 1200 / 100g
soy ginger dressing with ponzu
7,14,GF

Oyster Gillardeau 700
served with lemon, tabasco, house made mignonette
13

Crudo Scampi 1200 / 100g
citrus dressing with yuzo
7,GF

CAVIAR

Royal Ossetra Caviar served with blinis, avocado, butter 12000 / 20g
7,14,GF

STARTERS

Beef Carpaccio 1990
Picanha black angus, truffle oil dressing, garlic breadcrumbs, fresh truffles on top
1,9,4,6

Turbot Carpaccio 1490
smoked eggplant, candied tomatoes, basil oil
5

Flat Tuna 1690
extra virgin olive oil, salt, pepper
5

Tomato Carpaccio 890
Local farm tomatoes, herbs olive oil, black pepper, shallots, maldon salt
VG

SIGNATURE ▲

Beef Tartare 1590
egg yolk, chives, parsley, red onions, pickles, celery, mustard, crusted parmesan
6,1,4,8,9,10

Torched Wagyu Roll 2600
fermented tomato, mushroom and truffle, spicy bread crumbs, maldon salt
1

HOT STARTERS

Baked Brie Cheese 1050
pistachio, lemon & pineapple jam,
crusty bread slices
1,4,2

Josper GriEscargot 1050
parsley-garlic butter,
spicy breadcrumbs
4,13

Red Shrimp 2500
josper grilled red shrimp, roasted lime,
olive oil, fermented red peppers
7,4

Josper Grilled Artichoke with Cecina Wagyu 1290
extra virgin oil

SIGNATURE

Roasted Scallops 590
infused with flavored butter and herbs
1,13,4

Beef Kebab 1490
yakitori sauce, mustard dressing,
fried rosemary, maldon salt
14,9

SALADS & SOUPS

Caesar Salad 790
Baby romaine, aged parmesan, Caesar
dressing, garlic croutons
gluten-free upon requestadd - Chicken 250
1,6,4,9,5

Kale Salad 990
fried chickpeas, dried blueberries, parmesan,
avocado, dressing lemon, dried tomatoes
4,1

Burrata Romesco 990
sun-dried tomato, pine nuts,
fresh herbs, olive dust
4,2

Mozzarella Di Buffala 1190
local farm tomatoes, extra virgin olive oil, basil
4

Cauliflower & Mussels Soup 790
leeks, fennel, spicy oil
13,1,8

Wild Mushroom Bisque 890
taleggio cheese, crispy bacon
4,1,8,11

Beet Salad 990
josper roasted beetroot, spinach, mint, dressing
balsamic, crushed caramelized pistachio, olive truffle
2,9

PASTA

Truffle Tagliolini 1150
house made tagliolini, 24 months aged
Parmigiano Reggiano, fresh truffle oil
1,6,4

Tomato Pistachio Paccheri 1590
Pecorino and Parmigiano Reggiano cheese,
dried tomatoes, crushed pistachio
1,2,4,6

Lobster Spaghetti 2290
lobster bisque, cherry tomatoes,
lemon zest
1,6,7,11

Short Ribs Orzo 2200
slow cooked short ribs, chicken broth,
parsley, parmesan
1,6,11,4

SIGNATURE

40 Layers Lasagna 1990
short ribs ragu, truffle,
shaved Parmigiano Reggiano, herbs
1,6,4,11,8

Seabass Paccheri 1290
kalamata olive, caper, cherry tomatoes,
spicy crumbs, fresh basil
1,6,5,11

TALES OF THE SEA BY JOSPER

Mediterranean Seabass 1690
josper grilled, smoked yoghurt, harissa, fennel and preserved orange
5,4

Salmon 1590
grilled asparagus, lemon butter sauce, lemongrass, thyme, herbs infused olive oil
5,4

Turbot 1790
grilled bok-choy, lemon caramelized
5,4

Octopus 1690
smoked peppers Purée, chimichurri, sweet paprika
13,4

Grilled Lobster 1600 / 100g
Australian rock lobster, fresh cream, roasted lemon
7,4

King Crabs 2800 / 100g
butter sauce, chili flakes, lime
7,4

Calamari 690 / 100g
lemon caramelized, maldo salt, fresh herb oil
13

MAIN POULTRY

Whole Roasted Organic Chicken 2390/kg
organic whole roasted chicken, vegetables on side, chicken broth
4

Baked Chicken Breast 1290
stuffed with truffle, celery puree, chicken butter sauce, spinach
8,4,11

SAUCES

Bearnaise Sauce 350
6,11,4

Demi-Glace Sauce 350
1,8

Green Pepper Sauce 350
11,4,1

Truffle Sauce 350
4

LEGENDS OF THE LAND BY JOSPER

WAGYU

Japanese Wagyu

Wagyu Filet	Wagyu Strip	Wagyu Ribeye
11000	4000 / 100g	4000 / 100g

Spanish Wagyu

Wagyu Filet	Wagyu Strip	Wagyu Ribeye
4500	2200 / 100g	2200 / 100g

BLACK ANGUS

Ribeye Steak
1790 / 100g

Picanha Steak
1090 / 100g

Porterhouse Steak
1350 / 100g
4

T-Bone
1290 / 100g
4

NY Strip
1250 / 100g
4

Filet Mignon
4100
4

Striploin Bone-In
1090 / 100g
4

Green Pepper Sauce Fillet
4290
4,11

Dry Aged NY Strip Au Poire With Courvoisier Cream 3900
Tender New York Strip, with black peppercorn
4,11

Lift Tomahawk Steak 1350 / 100g
bone-in ribeye, mustard and red pepper
9,4

SIGNATURE

Truffle Butter Filet 4290
prime U.S.D.A black angus fillet,
with truffle butter on top
4

Lift Beef Wellington 5490
chestnut, porcini mushroom,
demi - glace, fresh truffles
1,6,2,9

SIDES

Pure Patatesh e bërë në shtëpi 600
Classic / Lemon & Lime
Truffle Cream / Black Truffle 4

Patate të Skuqura të bëra në shtëpi 490
Classic
Parmesan & black truffle +200 4

Perime 590
mild jalapeños peppers
seasonal vegetables
sautéed mushrooms 11
blue cheese creamy spinach 4,1
local farm grilled bok-choy

Fried Sweet Patato 650







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