

STEAKHOUSE AND ROOFTOP BAR

Located at the 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.

elevate your senses

RAW

Grand Plateau 10000

four (4) fresh oysters, langoustines, wild shrimps, daily collection of raw fish cocktail sauce, mignonette sauce, jalapeno - lime mignonette

Royal Plateau 14000

australian rock lobster, six (6) fresh oysters, langoustines, wild shrimps, daily collection of raw fish, cocktail sauce, mignonette sauce, jalapeno - lime mignonette

OYSTERS

Fresh Oysters (6)	served on ice with mignonette sauce	2400
Fresh Oysters (1)	pickled cucumber, caviar, dill	900
Fresh Oysters (1)	jalapeno - lime mignonette	500

CAVIAR

10 gr / 20 gr	served with blinis, avocado, butter	4500 / 8500
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STARTERS

Beef Carpaccio	black angus fillet, truffle oil dressing, garlic breadcrumbs, fresh truffles on top	2200
Truffle Tuna Sashimi	truffle oil, ponzu sauce, toasted sesame, chives	1490
The Seafood Ceviche	seabass, shrimps, clams, tuna, tomatoes, octopus, coriander, cucumber, ginger - lime dressing	1490
Red Snapper Carpaccio	dried tomato, fried sage, pickled onions, sesame oil dressing	1900
Cod and Pioppino Mushroom Tempura	sichuan pepper mayonnaise	1450

SIGNATURE

Beef Tartare 1490

egg yolk, chives, parsley, red onions, pickles, celery, mustard, crusted parmesan

Langoustine and Foie Gras Tartare 3590

sweet wine reduction

ENTRÉE

FOCACCIA

Zucchini Focaccia

chevre cheese, olives, pesto, walnuts
990

Nduja & Roasted Sunchoke

brown butter cream cheese, sage,
honey, black pepper
1390

Truffle Focaccia

truffle, brie cheese, arugula
1290

CROQUETTES

Short Ribs

BBQ sauce, pickled onions
990

Arancini

saffron, mozzarella,
calabrian chili oil
1190

Mushroom

parmesan sauce
890

Jamon de Bellota 100% Iberico	served with crostini, tomatoes and basil sauce	2500
Scallops	josper grilled, truffle 'beurre blanc'	1850
Lobster Roll	celery, garlic butter, paprika mayo, avocado	2200
Red shrimps	josper grilled, roasted lime, orange and garlic sauce	2500

SIGNATURE

Fried Crusted Tuna 1390
sriracha-citrus emulsion, scallions

Lift Spicy Clams 1690
josper grilled, herbs and coconut milk
sauce, garlic, sourdough grilled bread

SALADS & SOUP

Caesar Salad	baby romaine, aged parmesan, caesar dressing, garlic croutons,(gluten free upon request) <i><u>add chicken for 250 ALL</u></i>	790
Ash Baked Beet	yogurt, hazelnuts, watercress, raspberry	850
Kale Salad	fried chickpeas, dried blueberries, parmesan	990
Burrata Romesco	sun-dried tomato, pine nuts, fresh herbs, olive dust	990
Mozzarella di Buffala	extra virgin olive oil, oven baked tomatoes, balsamic cream, basil	1090
Chicory Salad	anchovies, jalapeno, almond filet, lime	890
Cauliflower & Mussels Soup	leeks, fennel, spicy oil	790
Wild Mushroom Bisque	talleggio cheese, crispy bacon	890

PASTA

Truffle Tagliolini	house made tagliolini, 24 months aged parmigiano reggiano, fresh truffle	1150
Mac 'N' Cheese	fresh house made cavatelli, cheese cream, chives <i><u>add lobster 1500</u></i>	790
Tomato Pistachio Paccheri (served for two)	pecorino and parmesan cheese, dried tomatoes, crushed pistachio	1590
Lobster Spaghetti (served for two)	lobster bisque, cherry tomatoes, limon zest	4500

SIGNATURE

40 Layers Lasagna	1990	Seabass Paccheri	1290
short ribs ragu, truffle, shaved parmigiano reggiano, herbs		olive, caper, lemon, spicy crumbs	

LEGENDS OF THE LAND

BY JOSPER

WAGYU

**Soy Caramel Glaze
Wagyu Strip**
4000 / 100gr

Japanese Wagyu Tataki
lotus root, ponzu,
spring onions
11000

**Imperial
Wagyu Filet**
11000

BLACK ANGUS

**Dry Aged Prime
Ny Strip**
1190 / 100gr

**Prime Picanha
Steak**
1050 / 100gr

**Prime Ribeye
Steak**
1790 / 100gr

**Prime Porterhouse
Steak**
1250 / 100gr

**Prime Striploin
Bone-In**
1100 / 100gr

**Prime
T-Bone**
1190 / 100gr

**Dry Aged NY Strip au Poivre
with Courvoisier Cream**

tender new york strip, with black
peppercorn for a spicy flavor

3900

Prime Filet Mignon

a timeless entrée
prepared to your liking

3900

Lift Tomahawk Steak

bone in ribeye, mustard and red pepper
grilled to your liking

1250 / 100gr

SIGNATURE

Truffle Butter Filet 4200
prime U.S.D.A black angus fillet,
with truffle butter on top

Lift Beef Wellington 5900
chestnut, porcini mushroom, demi -
glace, fresh truffles

MAIN MEAT

Whole Roasted Chicken	whole roasted organic chicken, vegetables on side	1990 / kg
Lamb Rack	truffle mashed potatoes, red wine jus	2300 / 250gr
Fried Chicken	cream of spinach and leek, scotch bonnet pepper	990
Lift Burger	dry aged beef patties, cheddar, onions, lettuce, house made sauce	1590
The Cheeseburger	dry aged beef patties, truffle mayo, brie cheese, pickled jalapeno	1790

**TALES OF THE SEA
BY JOSPER**

Mediterranean Seabass	jospes grilled, smoked yoghurt, harissa, fennel and preserved orange	1690
Crispy Skin Salmon	spinach sauteed, mussels & salmon roe sauce	1590
Red Snapper	leeks, spiced lobster and coconut velouté	2290
Spanish Octopus	potatoes cream, sea asparagus, paprika, lime	1690
Grilled Lobster	australian rock lobster, herb butter, roasted lemon	1600 / 100 gr
King Crabs	mustard vinaigrette on side	2800 / 100gr

SIDES

Homemade Mashed Potatoes	600	Vegetables	590
classic / gravy / lemon & lime / truffle cream / black truffle		mild jalapeños peppers /seasonal vegetables / sautéed mushrooms / blue cheese creamy spinach	
Homemade French Fries	490		
classic <i>parmesan & black truffle +200</i>			

SAUCES

Bearnaise Sauce | Demi-Glace Sauce | Truffle Sauce | Green Pepper Sauce

DESSERTS

Lift Chocolate Rocher	valrhona equatorial 55% chocolate sphere, hazelnut cream, ice cream	1290
Baked Alaska	white chocolate and pistachio, raspberry coulis, flamed with Sambuca liqueur, garnished with pistachio and frozen dried raspberries	1600
Key Lime Pie	topped with house made whipped cream	650
Tiramisu	house made Savoyard, crushed hazelnut	690
Pistachio Mille-Feuille	praline mousseline cream, crushed caramelized pistachio	990
Sous Vide Banana	banana caramel, cream cheese, white chocolate tuile	790
Burnt Basque Cheesecake	forest fruit compote	850
Cheese Platter	selection of cheeses, seasonal fruit, homemade jam	990
House Made Ice Creams	1 pc	250
Exotic Fruit Platter (S)		1100
Exotic Fruit Platter (L)		1800



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RAW

Grand Plateau 10000

katër (4) ostrike, skampi, karkalec të egër, zgjedhje e peshkut të ditës, salcë cocktail, salcë mignonette, salcë jalapeno - lime

Royal Plateau 14000

karavidhe australiane, gjashtë (6) ostrike, skampi, karkalec të egër, zgjedhje e peshkut të ditës, salcë "cocktail", salcë mignonette, salcë jalapeno - lime

OYSTERS

Fresh Oysters (6)	të shëbyera në akull me salcë mignonette	2400
Fresh Oysters (1)	kastravec turshi, kaviar, koper	900
Fresh Oysters (1)	jalapeno - lime mignonette	500

CAVIAR

10 gr / 20 gr	të shërbyera me avokado, gjalpë, blinis	4500 / 8500
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STARTERS

Beef Carpaccio	filetë black Angus, dressing me vaj tartufi, bukë të aromatizuara, tartuf i freskët	2200
Truffle Tuna Sashimi	vaj tartufi, salcë ponzu, susam i pjekur, qepë erba	1490
The Seafood Ceviche	tartare levreku, karkaleca, guacka, ton, domate, oktapod, koriandër, kastravec, xhinxher - lime dressing	1490
Red Snapper Carpaccio	domate e thatë, sherebelë e skuqur, qepë turshi dressing me vaj susami	1900
Cod and Pioppino Mushroom Tempura	majozenezë me piper Sichuan	1450

SIGNATURE

Beef Tartare 1490

e verdhe veze, qepë erba, majdanoz, qepë e kuqe, kastravec turshi, selino, mustard Dijon, parmesan krokant

Langoustine and Foie Gras Tartare 3590

tartare skampi dhe foie gras, reduksion vere të embël

ENTRÉE

FOCACCIA

Zucchini Focaccia

djathë Chevre, ullinj, pesto, arra
990

Nduja & Roasted Sunchoke

krem djathi me gjalpë, sherebelë,
mjaltë, piper i zi
1390

Truffle Focaccia

tartuf, djathë Brie, rukola
1290

CROQUETTES

Short Ribs

salcë BBQ, qepë turshi
990

Arancini

shafraan, mozzarella, vaj
pikant Kalabrez
1190

Mushroom

salcë djathi Parmesan
890

Jamon de Bellota 100% Iberico	të shërbyera në crostini, salcë domate dhe borzilok	2500
Scallops	të pjekura në Jospër, 'beurre blanc' me tartuf	1850
Lobster Roll	selino, gjalpë me hudhër, paprika mayo, avokado	2200
Red shrimps	të pjekura në Jospër, lime i pjekur, salcë portokalli dhe hudhër	2500

SIGNATURE

Fried Crusted Tuna

1390

emulsion agrumesh dhe
sciracha, qepe te njome

Lift Spicy Clams

1690

të pjekura në Jospër, salce erezash
me qumesht kokosi, hudher, bukë
sourdough e thekur

SALADS & SOUP

Caesar Salad	baby romaine, parmesan i vjetëruar, caesar dressing, buke të aromatizuara, (gluten free sipas kerkeses) <i>shto fileto pule për 250 ALL</i>	790
Ash Baked Beet	kos, lajthi, sallatë valeriana, mjedra	850
Kale Salad	qiqra të skuqura, boronicë e thatë, djathë parmesan	990
Burrata Romesco	domate të thata, stika pishe, erëza të freskëta, pluhur ulliri	990
Mozzarella di Buffalo	vaj ekstra i virgjër, domate në furre, krem balsamik, borzilok	1090
Chicory Salad	acuke, jalapeno, fileto bajame	890
Cauliflower & Mussels Soup	supë me lulelakër dhe midhje, presh, finok, vaj pikant	790
Wild Mushroom Bisque	supë kërpudhë, djathë taleggio, pançetë krokante	890

PASTA

Truffle Tagliolini	Tagliolini të bëra në shtëpi, Parmigiano Reggiano 24 muaj i vjetëruar, tartuf i freskët	1150
Mac 'N' Cheese	cavatelli të bëra në shtëpi, krem djathi, qepë erba <i>shto Karavidhe 1500</i>	790
Tomato Pistachio Paccheri (shërbehet për dy persona)	djathë Pecorino Romano dhe Parmigiano Reggiano, domate të thata, fistikë të thërmuar	1590
Lobster Spaghetti (shërbehet për dy persona)	bisque i bërë nga karavidha, domate qershi, lekurë limoni	4500

SIGNATURE

40 Layers Lasagna	1990	Seabass Paccheri	1290
ragu e brinjeve të vicit, tartuf, Parmigiano Reggiano, erëza		ullinj, kaperi, limon, thërmia buke të aromatizuara	

LEGENDS OF THE LAND

BY JOSPER

WAGYU

**Soy Caramel Glaze
Wagyu Strip**
4000 / 100gr

Japanese Wagyu Tataki
rrënjë lotus, ponzu, qepë
pranverore
11000

**Imperial
Wagyu Filet**
11000

BLACK ANGUS

**Dry Aged Prime
Ny Strip**
1190 / 100gr

**Prime Picanha
Steak**
1050 / 100gr

**Prime Ribeye
Steak**
1790 / 100gr

**Prime Porterhouse
Steak**
1250 / 100gr

**Prime Striploin
Bone-In**
1100 / 100gr

**Prime
T-Bone**
1190 / 100gr

**Dry Aged NY Strip au Poivre
with Courvoisier Cream**

kundërfiletë e gatuar me salcë piperi
jeshil dhe konjaku

3900

Prime Filet Mignon

një nga klasiket e prerjeve
të gatuar sipas dëshirës tuaj

3900

Lift Tomahawk Steak

prerje e Tomahawk e marinuar me
mustard dhe piper të kuq,
e gatuar sipas dëshirës tuaj

1250 / 100gr

SIGNATURE

Truffle Butter Filet 4200
filetë Black Angus,
shërbyer me gjalpë tartufi

Lift Beef Wellington 5900
gështenja, kërpudhë porcini, salcë
demi-glace, tartuf i freskët

MAIN MEAT

Whole Roasted Chicken	pulë e plotë organike e pjekur në Josper, shoqëruar me perime të sezonit	1990 / kg
Lamb Rack	pure patateje me tartuf, reduksion me verë të kuqe	2300 / 250gr
Fried Chicken	krem i përgatitur me spinaq dhe presh, salcë speci	990
Lift Burger	qofte e vicit, djathë Cheddar, qepë, sallatë, salcë e shtëpisë	1590
The Cheeseburger	qofte e vicit, mayo tartufi, djathë Brie, jalapeno turshi	1790

TALES OF THE SEA
BY JOSPER

Mediterranean Seabass	i pjekur në Josper, kos i tymosur, harissa, finok, lëkurë portokalli	1690
Crispy Skin Salmon	spinaq i gatuar, salcë midhjesh dhe vezësh të salmonit	1590
Red Snapper	presh, velouté e karavidheve dhe arrë kokosi	2290
Spanish Octopus	pure patate, shparg deti, vaj ulliri ekstra i virgjër, paprika	1690
Grilled Lobster	karavidhe Australiane e gatuar në Josper, gjalpë me erëza, limon i pjekur	1600 / 100 gr
King Crabs	shoqëruar me vinegretën e mustardës	2800 / 100gr

SIDES

Pure e Patates e bere ne shtepi	600	Vegetables	590
klasike / salcë reduksioni të mishit / limon & lime / krem Tartufi / tartuf i zi		spec jalapeno / perime të sezonit / kërpudha të pjekura / spinaq me krem djathi blu	
Homemade French Fries	490		
klasike parmesan dhe tartuf i zi +200			

SAUCES

Bearnaise Sauce | Demi-Glace Sauce | Truffle Sauce | Green Pepper Sauce

DESSERTS

Lift Chocolate Rocher	sferë cokollate Varhona 55%, krem lajthie, akullore e shtëpisë	1290
Baked Alaska	çokollatë e bardhë, akullore fisekë, coulis mjedre, flakë me liker Sanbuca, e shoqëruar me fistikë dhe mjedër të thatë	1600
Key Lime Pie	i mbuluar me krem të rrahur shtëpie	650
Tiramisu	savoiard i bërë në shtëpi, lajthi	690
Pistachio Mille-Feuille	krem moussi, pralinë, fisteke të karamelizuar	990
Sous Vide Banana	karamel me banane, krem djathi, petë cokollate e bardhë	790
Burnt Basque Cheesecake	reçel i frutave të pyllit	850
Cheese Platter	zgjedhje e djathrave të vjetëruar, reçel dhe marmalade e bërë në shtëpi, fruta të stinës	990
House Made Ice Creams	1 pc	250
Exotic Fruit Platter (S)		1100
Exotic Fruit Platter (L)		1800

