

Pasta

House Made Pasta is hard to beat! Since we make most everything from scratch we decided to develop 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 homemade and to order ... ZIVIO



CHICKEN DJON A thirty year favorite! Chicken Breast, Garden Fresh Herbs, Garlic + French Shallots, Dijon cream sauce, House Made Fettuccine, grated Parmesan 11.5

TOMATO BASIL PENNE (V) House made Penne Pasta topped with our famous Tomato Fresh Basil Sauce, grated Parmesan + Garden Fresh Herbs 9.5
*Add Italian Sausage 3. *Add Chicken 3.

NEW

LEMON PENNE (V) House made Penne noodles with Edamame, fresh Basil, Shallots, Grape Tomato in a light Lemon White Wine Butter Sauce topped with Ricotta + Garden Fresh Herbs 10.5 *Add Chicken 3.

NEW DOBAR CHICKEN Featured in *Bon Appétit Magazine* Port Wine, Gorgonzola Cream, Chicken Breast, French Shallots, Port soaked Grapes, house made Penne 14.5



SESAME GINGER STIR FRY (V) (GF) Yakisoba Noodles, Broccoli, Bell Peppers, Scallions, Shredded Carrot, Edamame, Red Pepper Flake, house made Sesame Ginger Sauce 10.5



Best soup in town!

House made fresh Soup offered daily
(while supplies last)

Cup 3.99 Bowl 6.5

POWER BOWLS

Designed with health & flavor in mind ... and plenty of excellent vitamins and minerals to get you successfully through your day!

MEDITERRANEAN POWER BOWL (V/GF) Quinoa, Hummus, Artichoke Hearts, Roasted Red Bell Peppers, Kalamata Olives, Spinach, Feta, Chia Seeds, House Lemon Vinaigrette 11.99
*Add Chicken 3.

SPICY SHAKSHUKA BOWL (V/GF) Middle Eastern influenced dish of poached Organic Eggs in our Tomato Fresh Basil Sauce with Chili Peppers, Onion + Cumin, topped with fresh Cilantro + Feta—served hot with Pogacha Bread 11.5 *Add Chicken 3.

FALAFEL POWER BOWL (V/GF) House Made Falafel, Pickled Vegetables, Quinoa, Roasted Red Bell Peppers, Cucumber, Kalamata Olives, Scallions, Chia Seeds + Mixed Greens – House Made Creamy Fresh Herb drizzle 11.95

SALMON POWER BOWL Chili Glazed fresh Salmon, Cucumber, Tomato, Shredded Carrot, Edamame, Mixed Greens, Toasted Almonds, Black Sesame Seeds –House Made Balsamic Vinaigrette 14.95

NEW

RANCH BOWL Seasoned sliced Beef, Roasted House Potatoes with Bell Peppers, Fresh Spinach, Cilantro, Chili Cumin Sauce, Scallions + Gorgonzola 14.95

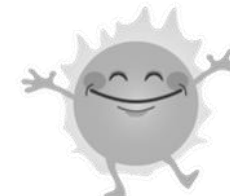
NEW GLOW BOWL (VG) Quinoa, Chickpeas, Edamame, Shredded Carrot, Black Beans + Fresh Spinach + Mixed Greens, Scallion, Avocado, Chia Seeds, Toasted Sunflower Seeds, Toasted Almonds—House Made Lemon Vinaigrette 10.99
*Add Grilled Chicken or Gourmet Smoked Ham 3.

NEW BALSAMIC CHICKEN SALAD (GF) Freshly Roasted House Chicken Salad (one of our house specialties), Artichoke Hearts, Grape Tomatoes, Fresh Avocado, sliced Cucumber and Mixed Greens – House Made Balsamic Vinaigrette dressing 11.95

NEW

CHEF BOWL (GF) Gourmet Smoked Ham or Grilled Chicken Breast, Cucumber, Grape Tomatoes, Smoked Maple Bacon crumbles, Hard Cooked Egg, Gorgonzola, Mixed Greens – House Made Creamy Fresh Herb dressing 12.5

HOUSE CAESAR (V/GF) Ours is the Classic version with fresh Romaine, grated Parmesan + House Made Caesar dressing 7.99
*Add Grilled Chicken 3.



Lunch starts at



Most of our Sandwiches are served on our hand formed, made fresh daily Pogacha Bread (our namesake Croatian Flatbread!!) and all Sandwiches are served with a small House Green Salad topped with grated Parmesan and our fresh Lemon Vinaigrette

POGACHA BURGER* Pogacha favorite for 25 years! Hand formed patty of Halal Lamb + Kobe Beef, Swiss, lettuce, Mayo, Roma Tomato on House Made Pogacha 13.99
*Add Smoked Maple Bacon 2.5

FALAFEL BURGER (V) House Made Falafel, Cucumber, Mediterranean Sauce, Roasted Red Bell Peppers + Pickled Vegetables on House Made Pogacha 11.35

GRIDDLED CHEESE SANDWICH (V) Melty, gooey, yummy, SIX Cheese Blend on House Made Pogacha with a Parmesan outer crust 9.99
*Add Smoked Maple Bacon 2. *Add a cup of Soup 3.99

NEW

TUNA MELT Albacore Tuna Salad (Scallions, Dill, Lemon, White Pepper, mayo) Tomato + Swiss on Toasted Pogacha 10.5

BLACK BEAN BURGER (V) House made Black Bean Patty with Provolone, Avocado, Chili Cumin Mayo + Tomato on House Made Pogacha 11.35

MEDITERRANEAN CHICKEN SANDWICH Herb rubbed, grilled Chicken Breast, Mediterranean Mayo, Mixed Greens + Roma Tomato on toasted Pogacha 10.95



NEW

HUMMUS + VEGGIE WRAP (V) Chickpea Hummus, Toasted Sunflower Seeds, Roasted Red Bell Peppers, Artichoke Hearts, Cucumber, Feta + Mixed Greens rolled in a Flour Tortilla 9.99

ROASTED TURKEY CLUB Freshly Roasted Turkey Breast, Smoked Maple Bacon, Swiss, lettuce, Roma Tomato + Mayo on House Made Pogacha 10.75

CHICKEN SALAD + AVOCADO SANDWICH Freshly Roasted House Chicken Salad (one of our house specialties—contains almonds), lettuce, Roma Tomato + fresh Avocado on House Made Pogacha 10.75



***Consumer Advisory:** Our Burgers are cooked to order. Please be informed that consuming under-cooked, raw or unpasteurized food items may increase your chances of food borne illness.

Everything
Possible with
Coffee



CAFFE VITA
COFFEE ROASTING CO

ESPRESSO	8oz	12oz	16oz
Americano / Espresso	2.75	-	-
Latte / Cappuccino	3.75	3.95	4.25
Mocha	4.25	4.45	4.95
White Chocolate Mocha	4.65	4.85	5.35
Caramel Latte	4.65	4.85	5.35
Chai Latte	4.25	4.45	4.95
Matcha Green Tea Latte	4.25	4.45	
Milks (specialty) / Extra Shots (Soy/Oat/Almond/Coconut/Breve)	.75		



DRIP + MORE	8oz	12oz	16oz
Cold Brew		3.70	4.20
Caffe Vita Drip	2.55	2.75	2.95
Hot Chocolate	2.75	3.25	3.55
Hot Tea	-	2.45	-



Prices can change, sometimes substitutions,
smiles...anytime!

Breakfast
NOW BEING SERVED

6:30am-10:45am

BREAKFAST SAMMY (V) Farm Fresh Fried Eggs + Provolone
on Toasted Pogacha Bread 6.99

*Add Ham, Smoked Maple Bacon, Italian Sausage, freshly roasted Turkey
or Turkey Sausage 3.5 each *Add Avocado 1.5



BERRY BERRY FRENCH TOAST (V) Our own version made with Pogacha Bread soaked
in Almond Milk with Seasonal Berries, oven baked, topped with a dollop of Greek Yogurt
NEW and drizzled with Marionberry Sauce + a sprinkling of Berries 9.99

AVOCADO TOAST (V) Fresh Avocado, Roasted Red Bell Peppers, Gorgonzola,
Chipotle Sour Cream, Mixed Greens, toasted Wheat Montana Seedlover
Small Batch Vegan Bread 7.99 *Add Farm Fresh Fried Eggs 2.99

CHEESY SW BREAKFAST BURRITO (V) Farm Fresh Organic Scrambled Eggs,
House Six Cheese Blend, Roasted Potatoes, Salsa, Chipotle Sour Cream,
Black Beans, Flour Tortilla wrap 7.25 **NEW**
* Add Ham, Bacon, Italian Sausage, Turkey or Turkey Sausage 3.5 each
*Add our House Falafal 5.75 *Add Avocado 1.5

NEW CAFE BREAKFAST BOWL House Roasted Potatoes with Bell Peppers + Onions
with Italian Sausage, Farm Fresh Scrambled Eggs, our House Six Cheese Blend, a
dollop of Chipotle Sour Cream 10.25 *Add Avocado 1.5

GOLDBLOCKS PORRIDGE (V) (GF) Snoqualmie Farms Oatmeal, House Granola, Seasonal
Berries, dollop of Greek Yogurt, Toasted Almonds cup 3.65 / bowl 6.75

HOUSE ROASTED POTATOES With Bell Peppers + Onions As a side 4.25
SMOKED MAPLE BACON As a side 3.5 FALAFEL PATTY As a side 5.75
DOUBLE SAUSAGE PATTY As a side 3.5 TURKEY SAUSAGE PATTY As a side 3.5
WHEAT MONTANA SEEDLOVER SMALL BATCH TOAST) As a side 1.5
POGACHA TOAST (V) As a side 1.5
BAGELS Fresh Daily Selection

Café Pogacha

BREAKFAST LUNCH ESPRESSO CATERING
10885 NE 4th St - SUMMIT 2 - BELLEVUE
425.450.0333
POGACHACAFE.COM

Dine-In, Take Out
& Delivery
ALL AVAILABLE!

ORDER FOOD
ONLINE

dine in
take →
← out

pogachacafe.com



pogachacafe.com cafe_pogacha CafePogacha