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CONTACT:

Cynthia Flash

425-603-9520 (w); 425-246-8757 (m)

cynthia@flashmediaservices.com

Pogacha opens new restaurant on Mercer Island

Famous Dobar Chicken and other dishes available for takeout and delivery

Mercer Island, Wash. (Dec. 15, 2020): [Pogacha restaurant](#), the Croatian-inspired eatery that has served the Eastside of Lake Washington for 34 years, is back with a new location on Mercer Island that opened for takeout and delivery on Dec. 14, 2020.

The new location, at 2707 78th Ave. SE., Mercer Island, will open for inside dining once the state's latest COVID restrictions are lifted.

"We've had a long and winding journey on our road to Mercer Island," said restaurant owner Brad Cassidy, who with his wife Lisa took over the restaurant from original owner Helen Brocard in 1997. "We're so happy to have landed on Mercer Island after losing our lease at our main Bellevue restaurant in February and postponing our original Mercer Island opening in March due to COVID. We're excited to once again fire up our beautifully restored wood oven and start baking our famous pogies, pogacha pizzas and homemade sandwich buns for the customers who are anxiously awaiting our return."

The restaurant is known for its hand-rolled breads made in "Peka," the wood-fired oven that was made near Tuscany and recently underwent renovations before being installed in its new Mercer Island location. In the 34 years at Pogacha, the oven has baked an estimated 1.4 million pogies (breads), 1 million pogachas (pizzas) and 1.2 million sandwich buns for a grand total of 3,638,900 handmade bread items. The one-ton custom oven, which is named after the traditional Croatian dish referring to "cooked under the bell," was the heart of the original Pogacha restaurant in Bellevue and will resume its centerpiece prominence at the Mercer Island location as well.

Pogacha's Northwest menu with an Adriatic flair features quality food prepared simply, freshly and with care. Diners will enjoy fresh herbs started from seedlings in the family garden in Croatia, house-made pasta, the famous purple Dobar chicken dish with Port-soaked grapes and a Gorgonzola cream sauce featured in *Bon Appetit* magazine, and an exceptional wine list.

“Our concept has always been to keep the food fresh and local, to produce quality in all respects and to make as much as possible from scratch,” Cassidy said. “From our famous soft and chewy Pogacha flatbreads to our hand-selected fresh fish, brined chicken, and scratch sauces, we focus on quality at a reasonable price.”

Cassidy is especially excited that the new location gives him easy access to food deliveries in Seattle, Bellevue, and Mercer Island. Additionally, he hopes the location will draw employees from a wide geographic area.

In addition to the new Mercer Island location, the owners continue to run [Café Pogacha](#) at 10885 NE 4th St #110, Bellevue.

About Pogacha: Located at 2707 78th Ave. SE., Mercer Island, Pogacha is currently open for delivery and takeout 4 to 9 p.m. Once the restaurant opens for inside dining, hours will be 11 a.m. to 3 p.m. for lunch; 3 to 6 p.m. for Happy Hour; 5 to 10 p.m. for dinner; and 10 a.m. to 3 p.m. for weekend brunch. The restaurant is wheelchair-accessible, smoke free and accepts American Express, MasterCard and Visa. Outdoor dining will open in the spring. Reservations will be accepted. For more information call 425-455-5670 or go to www.pogacha.com

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