

# SALADS

## **MILANO** **350 g / 7.90 lv**

MIX OF FRESH GREEN SALADS – ICEBERG, LOLLO ROSSO, ARUCULA, FRESH AVOCADO, PIECES OF WALNUTS, EMMENTAL CHEESE, HONEY-MUSTARD DRESSING /7,8,10/

## **BALKAN FLOWER** **350 g / 7.90 lv**

MOUNTAIN FRESH CHEESE, BEAUTIFULLY DECORATED WITH SLICES OF PINK TOMATO WITH BOUQUET OF AROMATIC PESTO FROM FRESH BASIL IN HOMEMADE COLD PRESSED OLIVE OIL /7/

## **TIROLIA** **350 g / 7.80 lv**

EXCITING COMBINATION OF ARUGOLA, ICEBERG, CHERRY TOMATOES, AGED PARMEZAN AND HOMEMADE BASIL PESTO, FLAVORED WITH HOMEMADE COLD PRESSED OLIVE OIL AND FRESHLY SQUEEZED LEMON /7/

## **MAJDOULI** **350 g / 7.90 lv**

PINK TOMATO, LEBANESE CHEESE, "MAJDOULI", BROILED RED PEPPERS AND EGGPLANT WITH HOMEMADE COLD PRESSED OLIVE OIL /7/

## **BLACK LENTILS SALAD** **300 g / 8.90 lv**

BLACK LENTILS, BABY SPINACH, CHERRY TOMATOES, PEPPERS, GARLIC, FRESH MOUNTAIN CHEESE, FLAVORED WITH COLD PRESSED HOMEMADE OLIVE OIL /1,7/

## **PROVENCE SPINACH SALAD** **250 g / 8.90 lv**

FRESH SPINACH, GOAT CHEESE, FRESH STRAWBERRIES, POMEGRANATE SEED, PIECES OF WALNUTS, HOMEMADE COLD PRESSED OLIVE OIL AND BALSAMIC REDUCTION /7,8/

## **SOFI** **350 g / 7.90 lv**

CLASSICAL "SHOPSKA" SALAD FROM DICED TOMATOES, CRUNCHY CUCUMBER, FRESH GREEN PEPPER, JUICY RED ONION, AND JUICY BLACK OLIVE WITH HOMEMADE COLD PRESSED OLIVE OIL /7/

## **HORIATIKI** **350 g / 7.90 lv**

CLASSICAL "GREEK" SALAD FROM TOMATOES, CRISPY CUCUMBER, JUICY RED ONION, "KALAMON" OLIVES AND MARINATED CHEESE IN HOMEMADE COLD PRESSED OLIVE OIL AND OREGANO /7/

## **DZADZIKI** **200 g / 7.90 lv**

FRESH CUCUMBER, YOGURT, OLIVE OIL, GARLIC, SALT, DILL AND OUZO /7/

## **SALAD VERDE** **300 g / 8.90 lv**

FRESH CUCUMBER, AVOCADO, BABY SPINACH, HOMEMADE PESTO, PARMESAN AND OLIVE OIL /7/

## **MEDITERRANEAN SALAD** **300 g /10.90 lv**

TOMATOES, MARINATED OCTOPUS AND SQUID, CAPERS, GREEN AND RED ONION, OLIVES, PARSLEY, OLIVE OIL /14/

## **SALAD TUNA** **300 g /11.90 lv**

MIX OF FRESH SALADS, WAKAME, CHERRY TOMATO, FRESH TUNA WITH SESAME, QUAIL EGGS, RED ONION, CAPERS AND RASPBERRY VINAIGRETTE /3,4/

# SOUPS

## **SOUP OF THE DAY / ASK THE WAITER /** **300 ml / 5.90 lv**

## **BULGARIAN FISH SOUP** /4/ **300 ml / 7.90 lv**

## COLD STARTERS

### **TARAMA CAVIAR**

**150 g / 6.90 lv**

MOUSSE OF HOMEMADE CAVIAR, PESTO FROM RED ONION, OLIVE OIL AND CRUNCHY HOMEMADE BRUSCHETTAS /1,4/

### **HOMEMADE KYOPOLOU**

**150 g / 7.50 lv**

BROILED RED PEPPERS AND EGGPLANT, ADDED FRESH PARSLEY AND CRUSHED WALNUTS /8/

### **TARTAR FROM SALMON WITH GUACAMOLE**

**220 g / 15.80 lv**

FINELY CHOPPED FILLET OF SALMON IN DELICATE COMBINATION OF HOMEMADE GUACAMOLE, RED ONION AND LIGHT MEDITERRANEAN SCENT OF CAPERS /4/

### **TARTAR OF VEAL FILLET**

**150 g / 16.90 lv**

BLACK ANGUS FINELY CHOPPED VEAL FILLET, FLAVORED WITH MUSTARD, WHISKEY, SUNDRYED TOMATOES, CHILI, CAPERS, TRUFFLE, CRUTONS, SERVED WITH YOLK /3/

### **TERRINE OF FOIE GRAS**

**200 g / 17.90 lv**

TERRINE OF FOIE GRAS, STRAWBERRY AND BALSAMIC REDUCTION /1/

### **BURRATA**

**200 g / 13.90 lv**

BURRATA WITH SPECK, ARUGULA AND TRUFFLE OIL /7/

### **YELLOW TUNA IN SESAME**

**150g / 14.90 lv**

YELLOW TUNA FILLET ROLLED IN SESAME, SERVED WITH HORSERADISH CREAM AND FRESH SALAD /4/

### **OCTOPUS CARPACCIO**

**150g / 14.90 lv**

THIN SLICES OF OCTOPUS, SERVED WITH CHERRY TOMATOES, CAPERS, ARUGULA, PARMESAN, OLIVE OIL /7,14/

### **TAPAS**

**250g / 17.90 lv**

BRUSCHETTA WITH SMOKE SALMON AND FILADELPHIA, TARAMA CAVIAR, FOIE GRAS TERRINE, SHRIMPS WITH CHILLI SAUSE, WELLOW TUNA ROLLED IN SESAME, BURRATA WITH SPECK, FIGS WITH GOAT CHEESE AND BULGARIAN HOMEMADE CHEESE FROM BUFALO AND CHIP MILK /2,4,7/

## HOT STARTERS

### **MOUNTAIN FRESH CHEESE**

**150 g / 8.90 lv**

MOUNTAIN FRESH CHEESE ON BLACK STONE GRIDDLE /7/

### **SHRIMPS IN "PERNO"**

**150g / 16.80 lv**

STUFFED SHRIMPS IN PERNO SEASONED WITH GARLIC AND PARSLEY /2,7/

### **SHRIMPS SAGANAKI**

**150g / 16.80 lv**

SHRIMPS, TOMATO SAUCE, FETA CHEESE AND OUZO /2,7/

### **SQUID GREEK STYLE**

**200 g / 14.90 lv**

DEEP FRIED SQUID, SERVED WITH FRESH SALAD AND MEDITERRANEAN SAUCE /14/

### **SQUID ON BLACK STONE GRIDDLE**

**200 g / 14.90 lv**

SQUID ON BLACK STONE GRIDDLE, GARLIC, COGNAC, PARSLEY /14/

### **HALUMI CHEESE**

**150 g / 9.90 lv**

HALUMI CHEESE ON BLACK STONE GRIDDLE /7/

### **BOLETUS MUSHROOMS WITH OLIVE OIL**

**180 g / 12.90 lv**

TENDER BOLETUS MUSHROOMS STEWED IN OLIVE OIL, WHITE WINE AND AROMATIC THYME

<b>OCTOPUS ON BLACK STONE GRIDDLE</b>	<b>150 g / 25.80 lv</b>
OCTOPUS ON BLACK STONE GRIDDLE, SERVED WITH MEDITERRANEAN SAUCE /14/	
<b>OCTUPUS ALLA SICILIANA</b>	<b>200g / 25.80 lv</b>
THIN SLICES OF OCTOPUS STEWED IN WHITE WINE, GARLIC, PARSLEY, CAPPERS AND CHERRY TOMATOES /14/	
<b>EGGPLANT GREEK STYLE</b>	<b>300g / 10.90 lv</b>
GRILLED EGGPLANT, FETA CHEESE, GARLIC, PARSLEY, OREGANO, OLIVE OIL /7/	
<b>SCAMPI ON THE OVEN</b>	<b>300g / 24.90 lv</b>
SCAMPI ON THE OVEN, HOMEMADE PESTO AND ARUGULA /2/	
<b>CRISPY FILLED HOMEMADE PASTA</b>	<b>180g / 16.80 lv</b>
CRISPY FILLED HOMEMADE PASTA WITH SRIMPS, ZUCCHINI, SERVED WITH FONTINA CHEESE SAUCE AND TRUFFLE /1,2,7/	

## HOMEMADE PASTA

<b>PAPPARDELLE WITH SHIITAKE AND TRUFFLE</b>	<b>350 g / 15.90 lv</b>
HOMEMADE FRESH PASTA PAPPARDELLE, SHIITAKE MUSHROOMS, CHERRY TOMATO, GARLIC, THYME, CREAM, COGNAC AND TRUFFLE /1,7/	
<b>RAVIOLI</b>	<b>350 g / 16.90 lv</b>
HOMEMADE FRESH PASTA RAVIOLI FILLED WITH EGGPLANT AND SCAMORZA CHEESE, TOMATO SAUCE, THYME RICOTTA AND PARMESAN /1,7/	
<b>SPAGETTINI WITH SEAFOOD</b>	<b>350 g / 17.90 lv</b>
HOMEMADE FRESH PASTA SPAGETTINI, MUSSELS, SRIMPS, OCTOPUS, SQUID, GARLIC, WHITE WINE AND PARSLEY /1,2,14/	
<b>LINGUINI WITH BLUE CRAB AND SCAMPI</b>	<b>350 g / 26.90 lv</b>
DRY PASTA LINGUINI, BLUE CRAB WITH SOFT SHELL, SCAMPI, CHERRY TOMATO, GARLIC, COGNAC, WHITE WINE, COGNAC AND PARSLEY /1,2/	

## RISOTTO

<b>IMPERIAL BLACK RICE WITH FRESH VEGETABLES</b>	<b>350 g / 9.90 lv</b>
IMPERIAL BLACK RICE IN COMBINATION WITH FRESH VEGETABLES – ZUCCHINI, CARROTS AND MUSHROOMS	
<b>RISOTTO WITH BOLETUS MUSHROOMS</b>	<b>350 g / 15.90 lv</b>
PREPARED WITH COGNAC, GARNISHED WITH THYME, GARLIC, PARSLEY AND SERVED WITH PARMESAN /7/	
<b>RISOTTO WITH SALMON</b>	<b>350 g / 17.90 lv</b>
RISOTTO, FRESH AND SMOKED SALMON, CREAM, GARLIC, COGNAC, GARNISHED WITH PARSLEY AND LUMPFISH CAVIAR /4,7/	
<b>RISOTTO WITH SCAMPI AND ASPARAGUS</b>	<b>350 g / 24.90 lv</b>
RISOTTO, SCAMPI, ASPARAGUS, GARLIC, WHITE WINE, COGNAC, CREAM, PARSLEY /2,7/	
<b>PAELLA WITH SEAFOOD FOR TWO PEOPLE</b>	<b>1000 g / 24.90 lv</b>
PREPARED WITH MUSSELS, SRIMPS, SQUID, RICE, PEPPER, PEAS, SAFFRON, GARLIC, WHITE WINE AND PARSLEY /2,4,14/	

## FISH AND SEAFOOD

<b>STUFFED SQUID ALLA SICILIANA</b>	<b>300 g / 15.90 lv</b>
STUFFED SQUID WITH ZUCCHINI, BREAD CRUMBS, GARLIC, PARSLEY, PARMESAN SERVED TOMATO SAUCE /7,14/	
<b>FRITO MISTO</b>	<b>300 g / 19.80 lv</b>
MIX OF FRIED SEAFOOD – SMALL FISH, SRIMPS, SQUID, SERVED SCORDALIA SAUCE /2,4,14/	
<b>SALMON FILLET</b>	<b>350 g / 23.90 lv</b>
SALMON FILLET ON OVEN WITH GARLIC, PARSLEY AND WHITE WINE, SERVED VEGETABLES ON PAN – CARROT, ZUCCHINI, MUSHROOMS AND GARNISHED WITH CELERY PUREE AND LEMON AND BUTTER SAUCE /4,7,9/	
<b>GRILLED SWORDFISH STEAK</b>	<b>350 g / 25.80 lv</b>
GRILLED SWORDFISH STEAK SERVED GRILLED VEGETABLES AND MEDITERRANEAN DRESSING /4/	
<b>GRILLED YELLOW TUNA STEAK</b>	<b>350 g / 28.80 lv</b>
GRILLED YELLOW TUNA STEAK SERVED WITH CAPERS, CHERRY TOMATO, OLIVE, TAGLIATELLI FROM ZUCCHINI AND MEDITERRANEAN DRESSING /4/	
<b>PADELATA WITH SEAFOOD FOR TWO PEOPLE</b>	<b>1000 g / 39.80 lv</b>
SEAFOOD ON PAN – BLUE CRAB WITH SOFT SHELL, SCAMPI, VONGOLE, MUSSELS, SRIMPS, SQUID, OCTOPUS AND LIGHT TOMATO SAUCE /2,4,14/	
<b>SEABASS</b> /4/	<b>350 g / 16.90 lv</b>
<b>SEABREAM</b> /4/	<b>350 g / 16.90 lv</b>
<b>SALMON FILLET</b> /4/	<b>220 g / 22.80 lv</b>
<b>YELLOW TUNA STEAK</b> /4/	<b>250 g / 25.90 lv</b>

## WILD FISH

<b>SEABASS 1 kg. +</b> /4/	<b>100 g /8.90 lv</b>
<b>SEABREAM 1 kg.+</b> /4/	<b>100 g /8.90 lv</b>
<b>RED SEABREAM 1 kg.+</b> /4/	<b>100 g /9.90 lv</b>
<b>DENTEX 1 kg.+</b> /4/	<b>100 g /9.90 lv</b>
<b>SOLE FISH 1 kg.+</b> /4/	<b>100 g /14.90 lv</b>

## BREAD

<b>BLACK WHOLEMEAL BREAD</b> /1/	<b>1 slice / 0.58 lv</b>
<b>HOMEMADE BREAD</b> /1/	<b>1 piece / 0.96 lv</b>
<b>HOMEMADE BREAD WITH IMPERIAL BLACK RICE</b> /1/	<b>1 piece / 0.96 lv</b>

## STEAKS AND MEAT

<b>FRENCH ROOSTER</b>	<b>400 g / 19.90 lv</b>
FRENCH ROOSTER, SERVED WITH RISOTTO WITH MUSHROOMS AND TRUFFLE	
<b>PORK SHANK FOR TWO PEOPLE - BG</b>	<b>1000 g / 27.90 lv</b>
SLOW COOKED PORK SHANK, SERVED WITH RED CABBAGE, POTATOES ON PAN AND GRAVY SAUCE	
<b>TORNADO ROSSINI</b>	<b>400 g / 39.80 lv</b>
BEEF TENDERLOIN, SERVED ASPARAGUS, FOIE GRAS, DEMIGLASS SAUCE, TRUFFLE AND BAKED POTATOES	
<b>SURF AND TURF</b>	<b>350 g / 44.90 lv</b>
BLACK ANGUS FILLET, SCAMPI TAILS, ASPARAGUS, CELERY PUREE AND PEPPER SAUCE /2,7,9/	
<b>PORK TENDERLOIN</b>	<b>200 g / 15.90 lv</b>
<b>DANISH PORK STEAK</b>	<b>350 g / 16.90 lv</b>
<b>T-BON STEAK FIORENTINA -Italy 500-750 g</b>	<b>100 g / 11.90 lv</b>
<b>FILLET MIGNON – Bulgaria</b>	<b>200 g / 29.90 lv</b>
<b>RIB-EYE STEAK – BLACK ANGUS /PREMIUM/</b>	<b>200 g / 39.90 lv</b>
<b>TRI TIP STEAK – BLACK ANGUS</b>	<b>200 g / 26.90 lv</b>
<b>CHICAGO STEAK - BLACK ANGUS</b>	<b>100 g / 15.90 lv</b>
<b>BEEF RIBS</b>	<b>500 g / 19.80 lv</b>

## GARNISH

<b>GRILLED FRESH VEGETABLE</b>	<b>250 g / 6.90 lv</b>
ZUCCHINI, EGGPLANT, CARROTS, PEPPER, ONION, CHERRY TOMATO, BALSAMICO AND OLIVE OIL	
<b>GRILLED ASPARAGUS</b>	<b>200 g / 9.90 lv</b>
<b>GREEN MIX</b>	<b>100 g / 4.90 lv</b>
<b>CRUNCHY HOMEMADE CHIPS</b>	<b>200 g / 5.90 lv</b>
<b>HOMEMADE FRIED POTATOES</b>	<b>200 g / 5.90 lv</b>
<b>HOMEMADE FRIED POTATOES WITH CHEESE</b>	<b>250 g / 6.90 lv</b>
<b>CHOPPED POTATOES WITH FRESH ONION AND PARSLEY</b>	<b>250 g / 4.80 lv</b>
<b>POTATOES ON A PAN WITH GARLIC AND DILL</b>	<b>250 g / 5.90 lv</b>
<b>BROILED HOT CHILIES IN HOMEMADE MARINADE</b>	<b>4 pcs / 2.90 lv</b>

# DESSERTS

## **TIRAMISU**

**150 g / 5.80 lv**

WITH ORIGINAL ITALIAN MASCARPONE BY ORIGINAL ITALIAN RECIPE /3,7/

## **THREE TASTE SORBET**

**150 g / 8.90 lv**

HOMEMADE SORBET TRHEE TASTE – RASPBERRY, PEAR AND LEMON WITH BASIL

## **CHOCOLATE LAVA CAKE**

**150 g / 9.90 lv**

PIECE OF CHOCOLATE CAKE WITH NUTS, HOT CHOCOLATE GANASH AND BULGARIAN ROSE YOGURT ICE CREAM /3,7,8/

## **DESERT RAFAELO**

**150 g /9.90 lv**

ELDERFLOWER AND LEMON MOUSSE, CHOCOLATE MOUSSE, CRISPS, FRESH PASSION FRUIT WRAPPED IN CHOCOLATE, SERVED MINT AND LIMONCELLO GRANITA /3,7/

### List of allergens

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and fish products
5. Peanuts and products thereof
6. Soybeans and products
7. Milk and milk products
8. Nuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof