

## SOUP

Soup of the day (350 ml) - 6 BGN

**Kitch.**  
FOOD & STYLE

## SALADS

Caprese avocado salad with two types of mozzarella cheese on leafy lettuces (300 g) - 11 BGN

Garden salad with fresh cheese (380 g) - 9 BGN

Tomatoes with roasted pepper, crunchy cucumber and fresh cheese

Salad with roasted french goat cheese (250 g) - 11 BGN

Fresh salads with French goat cheese, fresh zucchini, pine nuts and honey-mustard dressing

Caesar salad with roasted chicken fillet, bacon,  
cherry tomatoes, parmesan and croutons (280 g) - 9 BGN

Tabbouleh with red quinoa, buckwheat and roasted walnuts (300 g) - 9 BGN

## STARTERS

Bruschettas with prosciutto, tomatoes, mozzarella and pesto sauce (200 g) - 12 BGN

Bruschettas with tomatoes, olives, cheese and pesto sauce (200 g) - 11 BGN

Zucchini rolls with French goat cheese mousse, thyme (200 g) - 12 BGN

Served with tomato concasse and pesto sauce

Grilled vegetables with homemade walnut pesto (250 g) - 9 BGN

Grilled French goat cheese with poppy seeds, sesame and maple syrup (120 g) - 15 BGN

Stewed porcini mushrooms with butter, thyme and garlic (200 g) - 15 BGN

Easy Peel shrimp with garlic, white wine and peperoncini (280 g) - 17 BGN

Served with mini baguette

Grilled octopus in lime, olive oil and oregano sauce (220 g) - 25 BGN

Served with grilled zucchini

Crispy Formosa calamari with milk sauce (250 g) - 15 BGN

Spicy calamari with salsa and sweet chili sauce (250 g) - 16 BGN

## PASTA & RISOTTO

Risotto with shrimp, roasted zucchini, olives and parmesan (300 g) - 16 BGN

Parmesan risotto with porcini and parmesan (300 g) - 13 BGN

Parmesan risotto with fresh vegetables (300 g) - 10 BGN

## PASTA & RISOTTO

**Parmesan risotto with chicken and spinach** (300 g) - 12 BGN

**Black rice with salmon, fennel and pecorino** (300 g) - 17 BGN

**Spelt tagliatelle with grilled zucchini, olives, salmon and parmesan** (350 g) - 15 BGN

**Spaghetti Carbonara** (350 g) - 10 BGN

Bacon, egg yolk, cream, black pepper, parmesan

**Spaghetti Bolognese** (350 g) - 10 BGN

Chopped beef, tomatoes, onion, carrots, basil, garlic and parmesan

## MAIN COURSES

**Salmon fillet glazed with retro mustard, ginger, soy and honey** (350 g) - 26 BGN

Served with warm red quinoa salad with peaches and asparagus

**Roasted trout with cherry tomatoes** (350 g) - 19 BGN

With olives, sweet celery and pine nuts with herb puree

**Chicken bites with coconut milk and cashew in pineapple** (380 g) - 18 BGN

Served with black rice with lemon zest

**Chicken juliennes in cheese cream** (350 g) - 17 BGN

With roasted walnuts and steamed broccoli

**Pork ribs in BBQ sause** (500 g) - 16 BGN

With potato wedges

**Tyrolean pork chop** (500 g) - 18 BGN

Served with au gratin baby potatoes, bacon and parmesan

**Braised pork knuckle** (600 g) - 25 BGN

served with aromatic roasted potatoes and Dijon mustard

**Aberdeen beef meatballs** (300 g) - 18 BGN

With fried baby potatoes and mix of fresh salads

**Baby beef wursts** (300 g) - 17 BGN

Served with potato wedges, homemade mayonnaise and mustard

**Rib-eye steak** (100 g) - 12 BGN

With grilled vegetables and pesto sauce

**Beef scallopini with porcini mushroom sauce** (350 g) - 26 BGN

Served with mashed potatoes, truffles and honey glazed carrots

## DESSERTS

**Dessert of the day** - 8 BGN

**Homemade biscuit cake with mascarpone and chocolate** (160 g) - 6 BGN

**Chocolate Lindt** (130 g) - 7 BGN

**Walnut cake with mascarpone and peaches** (150 g) - 7 BGN