

# IZBATA

## RESTAURANT

---

[WWW.IZBATA.BG](http://WWW.IZBATA.BG)



EST. 2001



# WELCOME!

---

**NETWORK:**  
**VINARNA.IZBATA**  
**PASSWORD:**  
**IZBATA2001**



**NETWORK GARDEN:**  
**IZBATA WINERY**  
**PASSWORD:**  
**IZBATA2001**



**TRIPADVISOR:**  
**RESTAURANT IZBATA**



**FACEBOOK:**  
**VINARNA IZBATA**



**INSTAGRAM:**  
**RESTAURANT\_GARDEN\_IZBATA**

**WWW.IZBATA.BG**





## ► DISHES





► GREEK SALAD





# MEZE AND APPETIZERS

► Served with bread

**1.OUZO MEZE**<sup>1,4,14</sup> 150 g 15.90 BGN  
marinated seafood with red onion, olives and tarama caviar

**2.SKORDALIA**<sup>1,8</sup> 150 g 7.50 BGN  
traditional Greek starter with garlic and olive oil

**3.TARAMA CAVIAR (FISH ROE)**<sup>1,4</sup> 150 g 8.20 BGN  
after a domestic recipe

**4.TYROKAFTERI**<sup>1,7</sup> 150 g 8.90 BGN  
piquant milk appetizer with mousse of various cheeses

**5.GUACAMOLE**<sup>1</sup> 150 g 9.80 BGN  
avocado, tomatoes, fresh peppers and onion, with olive oil

**6.EGGPLANT WITH ROASTED WALNUTS**<sup>1,3,7,8</sup> 150 g 8.80 BGN  
roasted eggplant with mayonnaise, white cheese and garlic, strewn with roasted walnuts

**7.SNEJANKA**<sup>1,7,8</sup> 150 g 7.80 BGN  
strained yoghurt with finely cut cucumbers, with dill, garlic, walnuts and olive oil

**8.PLATTER OF APPETIZERS**<sup>1,3,4,7,8</sup> 600 g 28.00 BGN  
a mix of appetizers



► SNEJANKA



# SALADS

► Served seasoned

## 1. SEAFOOD SALAD<sup>14</sup>

a mix of fresh lettuce, with seafood, cherry tomatoes and olives, with red onion

350 g

18.50 BGN

## 2. GARDEN SALAD

pink tomatoes and roasted peppers, with eggplant and zucchini, seasoned with pesto

300 g

13.90 BGN

## 3. GREEK SALAD<sup>7</sup>

tomatoes, cucumbers, red onion, olives, Feta cheese and chillies

350 g

14.90 BGN

## 4. CAESAR SALAD<sup>1,3,4,7,14</sup>

fresh lettuce with cherry tomatoes, with anchovy, croutons and olives, seasoned with dressing and milk sauce, strewn with parmigiano, with chicken fillet

350 g

18.90 BGN

## 5. SUMMER SALAD<sup>7</sup>

pink tomatoes, with home-made white cheese, red onion and olives, seasoned with pesto

300 g

12.50 BGN

## 6. CAPRESE SALAD<sup>7</sup>

peeled pink tomatoes with mozzarella, seasoned with basil and olive oil

300 g

13.80 BGN

## 7. GOAT CHEESE SALAD

baked goat cheese on fresh lettuce, with roasted walnuts and croutons, seasoned with honey dressing

350 g

17.80 BGN

## 8. MINA SALAD<sup>7,8</sup>

fresh spinach, with strawberries, blue cheese and almonds

300 g

18.50 BGN



► MINA SALAD





## STARTERS

**1.BUYURDI<sup>7</sup>** 200 g 17.80 BGN

baked Feta cheese with tomatoes, onion and fresh peppers, with oregano and olive oil, all baked with yellow cheese

**2.HALLOUMI CHEESE ON PLATE<sup>7</sup>** 150 g 15.90 BGN

with cherry tomatoes puree, balsamico, garlic and oregano

**3.PARSLEY BALLS WITH PARMIGIANO<sup>7</sup>** 200 g 12.80 BGN

**4.STUFFED EGGPLANT<sup>7</sup>** 250 g 13.50 BGN

with cherry tomatoes, white cheese, garlic and parsley

**5.GRILLED ZUCCHINI WITH GOAT CHEESE<sup>7</sup>** 250 g 13.80 BGN

**6.TIGANIA** 200 g 16.80 BGN

chicken fillet with zucchini and mushrooms, seasoned with lemon, orange dressing, olive oil and oregano

**7.CHICKEN BITES WITH PARMIGIANO<sup>3,7</sup>** 200 g 15.80 BGN

with milk sauce

**8.MARINATED CHICKEN WINGS<sup>6</sup>** 400 g 14.80 BGN

with soya sauce

**9.APPETIZERS FOR BEER<sup>3,6,10</sup>** 500 g 22.00 BGN

grilled sausages, chicken wings and French fries, with savoury sauce and mustard







► MOUSSAKA GREEK STYLE



# MAIN DISHES

---

|                                                                                                                                             |        |           |
|---------------------------------------------------------------------------------------------------------------------------------------------|--------|-----------|
| <b>1.MOUSSAKA GREEK STYLE</b> <sup>1,3,7</sup><br>veal minced meat, eggplant and zucchini, with traditional spices and fragrant topping     | 350 g  | 17.80 BGN |
| <b>2.CHICKEN / PORK GYROS</b> <sup>1,7</sup><br>with French fries, appetizer and lettuce, with Greek bread                                  | 350 g  | 18.90 BGN |
| <b>3.“HALLOUMI” CHICKEN</b> <sup>7</sup><br>chicken fillet, baked with Halloumi cheese and tomatoes, strewn with basil, with baked potatoes | 350 g  | 21.50 BGN |
| <b>4.PORK CUTLET</b> <sup>1,7</sup><br>marinated royal cutlet, served with baked potatoes, appetizer and red onion, with bread              | 400 g  | 22.00 BGN |
| <b>5.HOME-MADE MEATBALLS</b> <sup>1,7</sup><br>with baked potatoes, appetizer and red onion, with slice of bread                            | 3 pcs. | 14.80 BGN |
| <b>6.CHICKEN FILLETS WITH PORCINIS</b> <sup>7</sup><br>seasoned with garlic and fresh thyme, garnished with white rice                      | 250 g  | 19.80 BGN |
| <b>7.SCHNITZEL VIENNA STYLE</b> <sup>1,3,7</sup><br>with butter and lemon, on a pad of French fries                                         | 350 g  | 18.90 BGN |
| <b>8.ROASTED LAMB</b> <sup>7</sup><br>with fresh lettuce and stewed potatoes                                                                | 300 g  | 29.80 BGN |



► PORK CUTLET

# BREAD

---

|                                                               |       |          |
|---------------------------------------------------------------|-------|----------|
| <b>1.GYPSY “BANITZA”</b> <sup>1</sup><br>with fragrant spices | 50 g  | 2.80 BGN |
| <b>2.BAGUETTE</b> <sup>1</sup><br>with olive oil and oregano  | 75 g  | 4.00 BGN |
| <b>3.GREEK PITA</b> <sup>1</sup>                              | 100 g | 2.50 BGN |





► SHRIMPS WITH ZUCCHINI



# FISH DISHES

► Served without garnish

|                                                                                                                                                        |           |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|
| <b>1.MARINATED SMOKED MACKEREL</b><br>on pan, with red onion and lemon                                                                                 | 120 g     | 16.90 BGN |
| <b>2.SHRIMPS WITH ZUCCHINI</b> <sup>2,7</sup><br>shrimps on pan, with zucchini, garlic and rosemary                                                    | 200 g     | 19.80 BGN |
| <b>3.SAGANAKI WITH SEA FOOD</b> <sup>2,4,7,14</sup><br>with garlic, white wine and oregano, with tomato sauce and Feta cheese                          | 250 g     | 25.50 BGN |
| <b>4.HORSE MACKEREL</b> <sup>1,4</sup><br>on pan                                                                                                       | 250 g     | 15.90 BGN |
| <b>5.CRUNCHY CALAMARI</b> <sup>1,14</sup><br>on pan                                                                                                    | 200 g     | 22.00 BGN |
| <b>6.TROUT</b> <sup>1,4</sup><br>fried or on pan                                                                                                       | 350 g     | 16.50 BGN |
| <b>7.TROUT WITH FIGS AND ALMONDS</b> <sup>4,8</sup><br>trout fillet with figs and almonds, garnished with fresh lettuce and honey-and-mustard dressing | 300 g     | 19.80 BGN |
| <b>8.SEA BREAM</b> <sup>4</sup><br>on pan                                                                                                              | 400/600 g | 24.00 BGN |
| <b>9.SEA BASS</b> <sup>4</sup><br>on pan                                                                                                               | 400/600 g | 24.00 BGN |
| <b>10.RED SEA BREAM</b> <sup>4</sup><br>on pan                                                                                                         | 400/600 g | 32.00 BGN |

# DESSERTS

|                                                                                            |       |          |
|--------------------------------------------------------------------------------------------|-------|----------|
| <b>1.ORANGE GREEK PITA</b> <sup>1,3,7,8</sup>                                              | 200 g | 8.50 BGN |
| <b>2.CHOCOLATE SOUFFLÉ</b> <sup>1,3,7</sup>                                                | 150 g | 8.90 BGN |
| <b>3.HOME-MADE ICE-CREAM</b> <sup>3,7,8</sup>                                              | 200 g | 9.50 BGN |
| <b>4.MASCARPONE WITH FRUITS</b> <sup>1,7</sup>                                             | 150 g | 8.50 BGN |
| <b>5.HOME-MADE CAKE</b> <sup>1,7,8</sup><br>with strained yoghurt, blueberries and walnuts | 200 g | 9.20 BGN |



► ORANGE GREEK PITA



# ► DRINKS





## ► RAKIA / BRANDY 50 ml

|                                     |           |
|-------------------------------------|-----------|
| 1.BURGASKA MUSKATOVA                | 3.90 BGN  |
| 2.BURGAS 63                         | 4.90 BGN  |
| 3.BURGAS 63 – BARREL                | 5.90 BGN  |
| 4.TROYANSKA SLIVOVA MATURE          | 4.50 BGN  |
| 5.QUINCE BRANDY<br>ZEMUNSKA PREMIUM | 5.90 BGN  |
| 6.SLIVENSKA PERLA 12 Y.O            | 10.50 BGN |

## ► VODKA 50 ml

|                             |           |
|-----------------------------|-----------|
| 1.FINLANDIA                 | 4.50 BGN  |
| 2.BELUGA                    | 12.50 BGN |
| 3.RUSSKII STANDART PLATINUM | 6.90 BGN  |
| 4.ZELENAYA MARKA            | 4.20 BGN  |

## ► WHISKEY 50 ml

|                 |          |
|-----------------|----------|
| 1.JAMESON       | 5.90 BGN |
| 2.JOHNIE WALKER | 5.80 BGN |
| 3.JACK DANIEL'S | 7.80 BGN |

## ► ANISETTE DRINKS

|                       |        |           |
|-----------------------|--------|-----------|
| 1.MASTIKA „PESHTERA“  | 50 ml  | 2.90 BGN  |
| 2.TSIPOURO „DEKARAKI“ | 200 ml | 19.50 BGN |
| 3.OUZO „PLOMARI“      | 50 ml  | 4.50 BGN  |

## ► SOFT DRINKS

|                           |         |          |
|---------------------------|---------|----------|
| 1.HOME-MADE LEMONADE      | 0.250 l | 4.80 BGN |
| 2.COCA COLA               | 0.250 l | 4.00 BGN |
| 3.FANTA                   | 0.250 l | 4.00 BGN |
| 4.SPRITE                  | 0.250 l | 4.00 BGN |
| 5.TONIC WATER             | 0.250 l | 3.00 BGN |
| 6.SODA WATER              | 0.500 l | 3.00 BGN |
| 7.SPRING WATER            | 0.350 l | 2.50 BGN |
| 8.SPRING WATER            | 0.850 l | 4.20 BGN |
| 9.AIRYAN“ (yoghurt drink) | 0.250 l | 3.00 BGN |
| 10.ICE TEA                | 0.500 l | 5.50 BGN |
| 11.NATURAL JUICE          | 0.250 l | 3.50 BGN |
| 12.ENERGY DRINK           | 0.250 l | 6.80 BGN |

4.OUZO „PLOMARI“ 200 ml 19.90 BGN

5.OUZO „MATARELLI“ 50 ml 5.50 BGN

6.OUZO „MATARELLI“ 200 ml 22.90 BGN

7.OUZO „ADOLO“ 200 ml 26.00 BGN

## ► FRAGRANT DRINKS 50 ml

1.HOME-MADE CHERRY-BRANDY 6.80 BGN

2.MINT“PESHTERA“ 2.50 BGN

3.„BEEFEATER“ GIN 4.90 BGN

## ► BEER

1.KAMENITZA 0.500 l 4.50 BGN

2.BURGASKO 0.500 l 4.50 BGN

3.STAROPRAMEN 0.500 l 5.00 BGN

4.STELLA ARTOIS 0.500 l 5.20 BGN

5.BECK'S 0.500 l 4.80 BGN

6.BUDWEISER 0.500 l 6.20 BGN

7.BECK'S (non-alcoholic) 0.330 l 5.50 BGN

## ► DRAUGHT BEER

1.STAROPRAMEN 0.330 l 4.50 BGN

2.STAROPRAMEN 0.500 l 6.00 BGN



## ► HOT DRINKS

1.COFFEE PELLINI 60 ml 3.50 BGN

2.TEA 200 ml 3.00 BGN



# WHITE WINES AND ROSE

## ► BOTTLE

750 ml

|                                                                         |        |           |
|-------------------------------------------------------------------------|--------|-----------|
| <b>1. RETSINA Kehlibari</b>                                             | 500 ml | 16.80 BGN |
| <b>2. ANGEL SHARE CHARDONNAY</b><br>Midalidare Estate                   |        | 38.00 BGN |
| <b>3. SILVER ANGEL SAUVIGNON BLANC</b><br>Midalidare Estate             |        | 38.00 BGN |
| <b>4. SYNERGY SAUVIGNON BLANC &amp; PINOT GRIS</b><br>Midalidare Estate |        | 42.00 BGN |
| <b>5. SAUVIGNON BLANC</b><br>Terra Tangra                               |        | 35.00 BGN |
| <b>6. LAVA SAUVIGNON BLANC &amp; CHARDONNAY</b><br>Damianitza           |        | 32.00 BGN |
| <b>7. SAUVIGNON BLANC PRIVATE BIN</b><br>Villa Maria – New Zealand      |        | 58.00 BGN |
| <b>8. PINOT GRIGIO DELLE VENEZIE</b><br>Kanti Premium - Italy           |        | 28.00 BGN |
| <b>9. CHARDONNAY RESERVA</b><br>Dona Dominga - Chile                    |        | 35.00 BGN |
| <b>10. LAVA ROSE</b><br>Damianitza                                      |        | 29.00 BGN |
| <b>11. ROSE</b><br>Terra Tangra                                         |        | 36.00 BGN |
| <b>12. ROSATO PRIMITIVO</b><br>Masseria Borgo der Trulli - Italy        |        | 45.00 BGN |

## ► BOTTLE

375 ml

|                                                                    |         |           |
|--------------------------------------------------------------------|---------|-----------|
| <b>1. SILVER ANGEL SAUVIGNON BLANC</b><br>Midalidare Estate        |         | 20.00 BGN |
| <b>2. WHITE MAVRUD</b><br>Zagrey Winery                            | 0.250 l | 13.00 BGN |
| <b>3. SAUVIGNON BLANC PRIVATE BIN</b><br>Villa Maria – New Zealand |         | 30.00 BGN |
| <b>4. CHARDONNAY RESERVA</b><br>Dona Dominga – Chile               |         | 19.00 BGN |
| <b>5. ROSE</b><br>Terra Tangra                                     |         | 19.00 BGN |
| <b>6. “SOLI” ROSE</b><br>Edoardo Miroglio                          | 0.250 l | 13.00 BGN |





# RED WINES

---

## ► BOTTLE

750 ml

### 1. MAVRUD BLACK LABEL

Terra Tangra

39.00 BGN

### 2. TT MERLOT

Terra Tangra

27.00 BGN

### 3. GAMZA

Borovitza Winery

45.00 BGN

### 4. MERLOT ELENOVO

Edoardo Miroglio

78.00 BGN

### 5. MERLOT & CABERNET FRANC

Midalidare Estate

42.00 BGN

### 6. LAVA CABERNET & MERLOT

Damianitza

32.00 BGN

## ► BOTTLE

375 ml

### 1. BLACK LABEL Rubin

Terra Tangra

17.00 BGN

### 2. MERLOT & CABERNET FRANC

Midalidare Estate

22.00 BGN

### 3. LAVA CABERNET & MERLOT

Damianitza

17.00 BGN

### 4. SOLI CABERNET SAUVIGNON & CABERNET FRANC

Edoardo Miroglio

0.250 l

13.00 BGN



# DRAUGHT WINE

---

## ► MEDI VALLEY WINERY

### 1. SAUVIGNON BLANC

0.200 l

6.00 BGN

0.500 l

13.00 BGN

1 l

24.00 BGN

### 2. CABERNET SAUVIGNON &

MERLOT & RUBIN

0.200 l

6.00 BGN

0.500 l

13.00 BGN

1 l

24.00 BGN



THE STAFF OF  
**IZBATA**  
RESTAURANT

IS KINDLY INVITING YOU TO VISIT OUR OTHER RESTAURANT:

**IZBATA**  
TAVERN

SOFIA, 18 SLAVYANSKA STR.

FOR RESERVATIONS:

+359 2 989 5533

+359 88 989 5533

IT WILL FASCINATE YOU  
WITH TRADITIONAL BULGARIAN CUISINE AND ATMOSPHERE!



**EACH DISH THAT IS MARKED IN THE MENU WITH A NUMBER,  
CONTAINS SOME OF THE FOLLOWING ALLERGENS:**

- |                                     |                                                        |
|-------------------------------------|--------------------------------------------------------|
| 1. Cereals containing gluten        | 8. Nuts - almonds, walnuts, macadamia nuts, hazelnuts, |
| 2. Crustaceans and products thereof | cashews, Brazil nuts, Queensland nuts                  |
| 3. Eggs and products thereof        | 9. Celery and products thereof                         |
| 4. Fish and fish products           | 10. Mustard and products thereof                       |
| 5. Peanuts and products thereof     | 11. Sesame seeds and products thereof                  |
| 6. Soy and soy products             | 12. Lupine and products thereof                        |
| 7. Milk and dairy products          | 13. Sulfur dioxide and sulfides                        |
|                                     | 14. Molluscs and products thereof                      |

**WWW.IZBATA.BG**