

# IZBATA

## RESTAURANT

EST. 2001

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





# 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 slices of bread

- |   |       |           |
|---|-------|-----------|
| <b>1.SKORDALIA</b> <sup>1,7,8</sup><br>a traditional Greek appetizer with garlic and olive oil  | 150 g | 6.90 BGN  |
| <b>2.EGGPLANT WITH ROASTED WALNUTS</b> <sup>1,3,7,8</sup><br>roasted eggplant with mayonnaise, white cheese and garlic, strewn with roasted walnuts | 150 g | 7.80 BGN  |
| <b>3.SNEJANKA</b> <sup>1,7,8</sup><br>strained yoghurt with finely cut cucumbers, with dill, garlic, walnuts and olive oil                          | 150 g | 7.50 BGN  |
| <b>4. SAVOURY APPETIZER</b> <sup>1,7</sup><br>finely chopped tomatoes and hot pepper, with garlic, home-made cheese and cream cheese                | 150 g | 7.80 BGN  |
| <b>5.TYROKAFTERI</b> <sup>1,7</sup><br>piquant milk appetizer with mousse of various cheeses  | 150 g | 8.50 BGN  |
| <b>6. PLATTER OF APPETIZERS</b> <sup>1,3,7,8</sup><br>a mix of appetizers   | 600 g | 23.00 BGN |



► SNEJANKA

# SALADS

► All salads are served seasoned

- |   |       |           |
|---|-------|-----------|
| <b>1.GREEK SALAD</b> <sup>7</sup><br>tomatoes, cucumbers and hot pepper, with red onion, olives, oregano and "Feta" cheese  | 350 g | 13.50 BGN |
| <b>2.ORMOS SALAD</b> <sup>3,7</sup><br>potatoes with chicken fillet and processed cheese, with pickled gherkins, mayonnaise and red onion   | 300 g | 12.50 BGN |
| <b>3.CAESAR SALAD</b> <sup>1,4,7</sup><br>fresh lettuce with cherry tomatoes, chicken fillet and anchovy, with croutons and olives, seasoned with dressing and milk sauce, strewn with parmigiano | 350 g | 15.20 BGN |
| <b>4.CAPRESE SALAD</b> <sup>7</sup><br>tomatoes with mozzarella, seasoned with basil and olive oil  | 300 g | 12.50 BGN |
| <b>5. GARDEN SALAD</b><br>fresh lettuce with cucumbers and cherry tomatoes, with chickpeas and fresh mushrooms  | 350 g | 13.20 BGN |
| <b>6.GOAT CHEESE SALAD</b> <sup>1,7,8</sup><br>baked goat cheese on fresh lettuce, with roasted walnuts and croutons, seasoned with honey dressing  | 350 g | 14.50 BGN |







# STARTERS

---

**1. BUYURDI<sup>7</sup>** 200 g 12.80 BGN

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

**2. "FETA" CHEESE ON PAN<sup>7,8</sup>** 150 g 14.80 BGN

with honey and walnuts

**3. "HALLOUMI" CHEESE ON PLATE<sup>7</sup>** 150 g 13.90 BGN

with cherry tomato puree, balsamico, garlic and oregano

**4. STUFFED EGGPLANT<sup>7</sup>** 250 g 12.90 BGN

with cherry tomatoes, white cheese, garlic and basil pesto

**5. PARSLEY BALLS WITH PARMIGIANO<sup>1,3,7</sup>** 200 g 11.80 BGN

**6. TIGANIA** 200 g 14.50 BGN

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

**7. MARINATED CHICKEN WINGS<sup>6</sup>** 400 g 12.50 BGN

with soya sauce

**8. CHICKEN BITES WITH PARMIGIANO<sup>3,7</sup>** 200 g 14.90 BGN

with milk sauce

**9. VEAL TONGUE ON PAN<sup>7</sup>** 200 g 16.90 BGN

in butter and white wine, with mushrooms and garlic, all baked with yellow cheese



► BUYURDI

# SOUPS

---

**1. BEANS SOUP WITH PORCINI<sup>1</sup>** 250 g 6.90 BGN

**2. BOILED VEAL SOUP<sup>9</sup>** 250 g 9.50 BGN

**3. TARATOR<sup>7,8</sup>** 250 g 4.80 BGN

cold yoghurt-and-cucumber soup





► MOUSSAKA GREEK STYLE



# MAIN DISHES

---

<b>1. CHICKEN / PORK GYROS</b> <sup>1,7,8</sup> with French fries, appetizer, salad, and Greek loaf	350 g	17.80 BGN
<b>2. MOUSSAKA GREEK STYLE</b> <sup>1,3,7</sup> veal minced meat, eggplant and zucchini, with traditional spices and fragrant topping	350 g	14.80 BGN
<b>3. "HALLOUMI" CHICKEN</b> <sup>7</sup> chicken fillet, baked with "Halloumi" cheese and tomatoes, strewn with basil, with baked potatoes	350 g	17.80 BGN
<b>4. HOME-MADE MEATBALLS</b> <sup>1,7</sup> on grill	3 pcs.	13.80 BGN
<b>5. SAUSAGE COMB-LIKE CUT</b> on grill	350 g	15.90 BGN
<b>6. MARINATED PORK BACONS</b> on grill	250 g	17.90 BGN
<b>7. PORK FILLETS WITH PORCINI</b> <sup>7</sup> flavoured with garlic and fresh thyme, garnished with white rice	250 g	18.50 BGN
<b>8. MARINATED RIBS</b> <sup>7,9</sup> with baked potatoes and barbecue sauce	400 g	22.50 BGN
<b>9. SCHNITZEL VIENNA STYLE</b> <sup>1,3,7</sup> with butter and lemon, on a pad of French fries	350 g	16.80 BGN
<b>10. VEAL WITH PORCINI</b> <sup>7</sup> slow-baked knuckle of veal with sauce of forest mushrooms, seasoned with fragrant spices, with white rice	300 g	25.80 BGN

# BREAD

---

<b>1. GYPSY "BANITZA"</b> <sup>1</sup> with fragrant spices	50 g	2.00 BGN
<b>2. BAGUETTE WITH OLIVE OIL AND OREGANO</b> <sup>1</sup>	80 g	3.00 BGN
<b>3. GREEK PITA</b> <sup>1</sup>	50 g	2.50 BGN





► SEA BREAM



# FISH DISHES

► Served without garnish

<b>1. SHRIMPS WITH ZUCCHINI AND ROSEMARY</b> <sup>2,7</sup>	200 g	18.90 BGN
shrimps on pan, with zucchini, garlic and rosemary		
<b>2. SAGANAKI WITH SEA FOOD</b> <sup>2,4,7,14</sup>	250 g	19.80 BGN
with garlic, white wine and oregano, with tomato sauce and “Feta” cheese		
<b>3. HORSE MACKEREL</b> <sup>1,4</sup>	250 g	15.90 BGN
on pan		
<b>4. CRUNCHY CALAMARI</b> <sup>1,14</sup>	200 g	19.80 BGN
on pan		
<b>5. TROUT</b> <sup>1,4</sup>	350 g	14.90 BGN
fried or on pan		
<b>6. SEA BREAM</b> <sup>4</sup>	400/600 g	22.00 BGN
on pan		
<b>7. SEA BASS</b> <sup>4</sup>	400/600 g	22.00 BGN
on pan		
<b>8. RED SEA BREAM</b> <sup>4</sup>	400/600 g	28.00 BGN
on pan		

# 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
with fig jam		
<b>4. MASCARPONE WITH FRUITS</b> <sup>1,7</sup>	150 g	8.50 BGN
<b>5. SEMOLINA HALVA</b> <sup>1,7,8</sup>	200 g	7.50 BGN
with raisins and roasted walnuts*		



► SEMOLINA HALVA



# IZBATA

## RESTAURANT

### RECCOMENDS:



The “Terra Tangra” Winery is situated on the South-Western slopes of the Sakar mountain along the river Maritsa in the Thracian Valley. It is specialized in the production of selected red, rose and white wines of various grape varieties in limited boutique series.



#### ► MAVRUD BLACK LABEL TERRA TANGRA

MAVRUD is a traditional Bulgarian red varietal wine, one of the oldest and considered one of the most valuable and high-quality local grape varieties. The grapes for the Mavrud are gathered in the second half of October.

It is characterized with ruby-red colour and soft taste. With very pleasant aroma, carrying nuances of blackberry and ripe mulberry.

750 ml 39.00 BGN



#### ► RUBIN BLACK LABEL TERRA TANGRA

RUBIN is a Bulgarian grape variety, a combination of Nebbiolo and Syrah. The vineyard massifs with Rubin are situated on the Southern slope of the Bulgarin village.

375 ml 17.00 BGN



## ► RAKIA / BRANDY

BURGASKA MUSKATOVA	50 ml	3.90 BGN
BURGAS 63	50 ml	4.90 BGN
BURGAS 63 – BARREL	50 ml	6.50 BGN
TROYANSKA SLIVOVA mature	50 ml	3.90 BGN
QUINCE BRANDY	50 ml	5.90 BGN
ZEMUNSKA PREMIUM	50 ml	
SLIVENSKA PERLA 12 Y.O	50 ml	9.50 BGN

## ► VODKA

FINLANDIA	50 ml	4.90 BGN
BELUGA	50 ml	10.80 BGN
RUSSKII STANDART PLATINUM	50 ml	6.90 BGN
ZELENAYA MARKA	50 ml	3.90 BGN

## ► WHISKEY

JAMESON	50 ml	6.50 BGN
JOHNNIE WALKER	50 ml	5.80 BGN
JACK DANIEL'S	50 ml	8.90 BGN

## ► ANISETTE DRINKS

MASTIKA „PESHTERA“	200 ml	2.90 BGN
TSIPOURO “DEKARAKI”	200 ml	22.00 BGN
OUZO „PLOMARI“	200 ml	3.90 BGN
OUZO „PLOMARI“	200 ml	17.50 BGN
OUZO „MATARELLI“	200 ml	4.80 BGN
OUZO „MATARELLI“	200 ml	18.90 BGN
OUZO „ADOLO“	200 ml	23.00 BGN

## ► FRAGRANT DRINKS

HOME-MADE CHERRY-BRANDY	50 ml	7.50 BGN
MINT “PESHTERA”	50 ml	2.80 BGN
„BEEFEATER“ GIN	50 ml	4.50 BGN

## ► BEER

KAMENITZA	0.500 l	4.50 BGN
BURGASKO	0.500 l	4.50 BGN
STAROPRAMEN	0.500 l	4.80 BGN
STELLA ARTOIS	0.500 l	4.90 BGN
BECK'S	0.500 l	4.80 BGN
BUDWEISER	0.500 l	5.80 BGN
BECK'S (non-alcoholic)	0.330 l	5.20 BGN

## ► DRAUGHT BEER

STAROPRAMEN	0.330 l	4.20 BGN
STAROPRAMEN	0.500 l	5.50 BGN

## ► SOFT DRINKS

LEMONADE	0.250 l	4.80 BGN
COCA COLA	0.250 l	3.50 BGN
FANTA	0.250 l	3.50 BGN
SPRITE	0.250 l	3.50 BGN
TONIC WATER	0.250 l	3.50 BGN
SODA WATER	0.350 l	3.00 BGN
SPRING WATER	0.350 l	2.50 BGN
SPRING WATER	0.850 l	3.80 BGN
AIRYAN (yoghurt drink)	0.250 l	3.00 BGN
ICE TEA	0.500 l	4.50 BGN
NATURAL JUICE	0.250 l	3.50 BGN
ENERGY DRINK	0.250 l	6.80 BGN

## ► HOT DRINKS

COFFEE PELLINI	60 ml	3.50 BGN
TEA	200 ml	3.00 BGN



# WHITE WINES AND ROSE

---

## ► BOTTLE

750 ml

**RETSINA „KEHLIBARI“**

500 ml

15.50 BGN

**ANGEL SHARE CHARDONNAY**

Midalidare Estate

32.00 BGN

**SILVER ANGEL SAUVIGNON BLANC**

Midalidare Estate

39.00 BGN

**SYNERGY SAUVIGNON BLANC & PINOT GRIS**

Midalidare Estate

42.00 BGN

**SAUVIGNON BLANC**

Terra Tangra

32.00 BGN

**LAVA SAUVIGNON BLANC & CHARDONNAY**

Damianitza

29.00 BGN

**LAVA Rose**

Damianitza

29.00 BGN

**ROSE**

Terra Tangra

33.00 BGN

## ► BOTTLE

375 ml

**SAUVIGNON BLANC**

Terra Tangra

17.00 BGN

**SILVER ANGEL SAUVIGNON BLANC**

Midalidare Estate

20.00 BGN

**WHITE Mavrud**

Zagrey Winery

0.250 l

13.00 BGN

**ROSE**

Terra Tangra

17.00 BGN

**SOLI Rose**

Edoardo Miroglio

0.250 l

13.00 BGN



# RED WINES

---

## ► BOTTLE

750 ml

### MAVRUD Black Label

Terra Tangra

39.00 BGN

### TT Merlot

Terra Tangra

25.00 BGN

### GAMZA

Borovitza Winery

42.00 BGN

### MERLOT ELENOVO

Edoardo Miroglio

73.00 BGN

### MERLOT & CABERNET FRANC

Midalidare Estate

39.00 BGN

### LAVA CABERNET SAUVIGNON & MERLOT

Damianitza

29.00 BGN

## ► BOTTLE

375 ml

### BLACK LABEL Rubin

Terra Tangra

17.00 BGN

### MERLOT & CABERNET FRANC

Midalidare Estate

22.00 BGN

### LAVA CABERNET SAUVIGNON & MERLOT

Damianitza

16.00 BGN

### SOLI CABERNET SAUVIGNON & CABERNET FRANC

Edoardo Miroglio

0.250 l

13.00 BGN

# DRAUGHT WINE

---

## ► MEDI VALLEY WINERY

### SAUVIGNON BLANC

0.200 l

5.00 BGN

0.500 l

12.00 BGN

1 l

23.00 BGN

### CABERNET SAUVIGNON &

0.200 l

5.00 BGN

### MERLOT & RUBIN

0.500 l

12.00 BGN

1 l

23.00 BGN



THE STAFF OF  
**IZBATA**  
RESTAURANT

IS KINDLY INVITING YOU TO VISIT OUR OTHER RESTAURANT:

TAVERN  
**IZBATA**

EST. 2006

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**