



IZBATA

TAVERN

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WELCOME!



NETWORK:
IZBATA TAVERN

PASSWORD:
WELCOMETOIZBATA



TRIPADVISOR:
IZBATA TAVERN



FACEBOOK:
IZBATA TAVERN



INSTAGRAM:
IZBATA TAVERN

NOTE: THE WAITER'S TIP IS NOT INCLUDED IN THE BILL!

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

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- | | |
|-------------------------------------|--|
| 1. Cereals containing gluten | 8. Nuts - almonds, walnuts, macadamia nuts, |
| 2. Crustaceans and products thereof | hazelnuts, 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 |

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Dishes



The "Old Izba" satch



Appetizers



Starters and Appetizers

Served with slice of bread

- 1. SAVOURY APPETIZER^{1,7}** 150 g 8.50 BGN
/finely chopped tomatoes and hot pepper, with garlic, home-made cheese and cream cheese/
- 2. RUSTIC APPETIZER^{1,3,7,8}** 150 g 7.80 BGN
/roasted peppers and white cheese, mayonnaise and parsley, with walnuts/
- 3. SNEJANKA^{1,7,8}** 150 g 7.80 BGN
/strained yoghurt with finely chopped cucumbers, garlic and walnuts, with olive oil and dill/
- 4. KYOPOOLU¹** 150 g 8.50 BGN
/roasted eggplant, roasted peppers, tomato, garlic and olive oil/
- 5. EGGPLANT CAVIAR^{1,3}** 150 g 8.20 BGN
/roasted eggplant with olives, garlic and mayonnaise/
- 6. APPETIZER FOR RAKIA /BRANDY/^{1,3,7,8}** 400 g 17.80 BGN
/rustic starter, traditional sausage, home-made cheese, yellow cheese, tomatoes, cucumbers and crunchy rural bread/
- 7. APPETIZER FOR WINE⁷** 300 g 26.50 BGN
/flat sausage and traditional sausage, with home-made cheese, sheep cheese and yellow cheese/
- 8. A PLATE OF APPETIZERS^{1,3,7,8}** 400 g 27.00 BGN
/a mix of traditional appetizers/



Salads

Served seasoned

- 1. GRANNY'S SALAD^{1,7}** 300 g 13.80 BGN
/tomatoes and roasted peppers, with eggplants, zucchini and olives, with red onion, crushed home-made white cheese, hot pepper, parsley and crunchy home-made bread /
- 2. SHEPHERD'S SALAD^{3,7}** 350 g 14.50 BGN
/tomatoes and cucumbers, with peppers, mushrooms and white cheese, with veal flat sausage and egg/
- 3. GREEN SALAD WITH CHICKEN MEAT^{1,7}** 350 g 14.80 BGN
/fresh lettuce, with carrots and cherry tomatoes, with chicken fillet, croutons, orange dressing, and milk sauce/
- 4. KARAKACHANSKA SALAD^{3,7}** 300 g 11.80 BGN
/tomatoes and roasted peppers, with white cheese and grated boiled egg, all strewn with traditional spices/
- 5. FRESH SALAD WITH GOAT CHEESE^{1,7,8}** 350 g 16.80 BGN
/baked goat cheese on lettuce, dry tomatoes and walnuts, with croutons, flavoured with dressing and honey/
- 6. SHOPSKA SALAD⁷** 300 g 9.80 BGN
/tomatoes, cucumbers and fresh peppers, with home-made white cheese, onion, and parsley/

Traditional sausage with porcini





Soups

- | | | |
|--|-------|----------|
| 1. BEANS SOUP WITH PORCINI ¹ | 250 g | 8.90 BGN |
| 2. BOILED VEAL MEAT ⁹ | 250 g | 9.80 BGN |
| 3. TARATOR ^{7,8}
/yoghurt, with cucumbers and garlic, with dill, olive oil and walnuts/ | 250 g | 5.80 BGN |



Starters

- | | | |
|--|-------|-----------|
| 1. PATATNIC ON SATCH ^{3,7}
/potatoes, with white cheese and yellow cheese, with egg and garlic, with spices/ | 250 g | 13.80 BGN |
| 2. EGGS PANAGYURIShte STYLE ^{3,7}
/with yoghurt, home-made cheese, garlic and red pepper/ | 250 g | 10.90 BGN |
| 3. STUFFED EGGPLANT ⁷
/with cherry tomatoes, home-made cheese, garlic and parsley, with olive oil and basil/ | 200 g | 12.80 BGN |
| 4. CHEESE SHOPSKI STYLE ^{3,7}
/traditional dish with home-made cheese, tomatoes, flat sausage and hot pepper, all baked with egg, with fragrant spices/ | 200 g | 13.80 BGN |
| 5. BAKED GOAT CHEESE ^{1,7}
/wrapped in fine pastry, with jam/ | 150 g | 15.80 BGN |
| 6. TRADITIONAL SAUSAGE WITH PORCINI ^{1,7}
/with garlic and butter/ | 150 g | 16.80 BGN |
| 7. GARLIC CHICKEN FILLETS ^{1,7}
/chicken fillets with zucchini and garlic, with lemon and orange dressing and traditional spices/ | 200 g | 15.50 BGN |
| 8. KATE'S APPETIZER ^{1,7}
/juicy chicken meat with onion, mushrooms, roasted peppers and tomatoes, with traditional spices, baked with yellow cheese/ | 300 g | 15.80 BGN |



Vegetarian Dishes



- | | | |
|--|-------|-----------|
| 1. RICE WITH BLUE PLUMS AND SPINACH ^{7,8}
/with garlic, dill and walnuts/ | 250 g | 13.80 BGN |
| 2. BEANS IN EARTHENWARE ¹
/with carrots, peppers and fragrant spices/ | 350 g | 10.90 BGN |
| 3. PORCINI WITH DILL AND GARLIC
/ in olive oil/ | 150 g | 14.80 BGN |
| 4. ROASTED PEPPERS WITH TOMATO SAUCE ^{1,7}
/with sheep cheese and garlic, with fragrant spices/ | 250 g | 12.80 BGN |
| 5. WHITE FISH FILLET
/ breaded white fish fillet, with fresh lettuce and baked potatoes/ | 300 g | 16.80 BGN |
| 6. TROUT WITH FIGS ^{4,7,8}
/trout fillet with figs and almonds, with honey-and-mustard sauce and fresh lettuce/ | 350 g | 19.80 BGN |



On Grill

Served with garnish

- | | | |
|---|--------|-----------|
| 1. HOME-MADE MEATBALLS ⁷ | 3 pcs. | 14.80 BGN |
| 2. TRADITIONAL MINCED-MEAT RISsoles ⁷ | 3 pcs. | 14.80 BGN |
| 3. HOME-MADE FLAT SAUSAGE ⁷ | 250 g | 15.90 BGN |
| 4. PORK CUTLET | 400 g | 22.00 BGN |
| 5. MARINATED PORK BACON ⁷ | 250 g | 18.90 BGN |
| 6. BOYAR'S MIXED GRILL ⁷
/ home-made meatballs, minced-meat rissoles, chicken fillet, pork bacon, "karnatche" and home-made flat sausage, without garnish/ | 1.2 kg | 85.00 BGN |



Cooking time - 30 minutes



Bread

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|---|-------|----------|
| 1. HOME-MADE "PURLENKA" ^{1,7}
/ with garlic, white cheese or yellow cheese-spread/ | 100 g | 5.20 BGN |
| 2. GYPSY BANITSA ¹
/a slice of bread, strewn with spices and olive oil/ | 50 g | 3.20 BGN |
| 3. BAGUETTE WITH OLIVE OIL AND OREGANO ¹ | 80 g | 3.50 BGN |



Marinated pork bacon



Chicken Kavarma



Main Dishes

- | | | |
|---|--------------|------------------|
| 1. GRANNY'S CHICKEN^{1,7}
/chicken fillet, stuffed with spinach and home-made white cheese,
all wrapped in fine pastry, and garnished with white rice/ | 350 g | 19.50 BGN |
| 2. CHICKEN KAVARMA³
/chicken meat, with onion, mushrooms, peppers and tomatoes,
with white wine and hot pepper, all baked with egg/ | 300 g | 18.90 BGN |
| 3. KAPAMA⁷
/pickled cabbage with rice, sausage, chicken, veal and pork,
in earthenware, baked in dough, with fragrant spices / | 400 g | 25.00 BGN |
| 4. HOME-MADE CABBAGE DOLMAS⁷
/chopped pork wrapped in cabbage leaves, flavoured with
traditional spices/ | 350 g | 17.80 BGN |
| 5. PORK KEBAB IN WINE^{1,7}
/tender pork in wine sauce, with fragrant spices,
served with white rice/ | 350 g | 18.90 BGN |
| 6. VEAL WITH FOREST MUSHROOMS⁷
/slow-baked knuckle of veal with sauce of forest mushrooms,
seasoned with fragrant spices, with white rice/ | 300 g | 29.50 BGN |
| 7. ROASTED LAMB⁷
/with fresh lettuce and stewed potatoes/ | 300 g | 33.80 BGN |
| 8. CHICKEN SATCH⁷
/with eggplant and zucchini, with garlic and onion,
all baked with yellow cheese/ | 400 g | 19.50 BGN |
| 9. "THE OLD IZBA" SATCH⁷
/chicken fillet, home-made flat sausage, "karnache"
and smoked bacon, with zucchini and mushrooms, in wine and spices/ | 500 g | 30.80 BGN |



Desserts

- | | | |
|---|--------------|-----------------|
| 1. CHOCOLATE MOUSSE^{3,7,8}
/with cognac and walnuts/ | 150 g | 9.80 BGN |
| 2. HOME-MADE ICE-CREAM^{3,7,8}
/with fig jam/ | 150 g | 9.50 BGN |
| 3. MILK-AND-RICE CREAM⁷
/with orange peel, strewn with cinnamon/ | 150 g | 7.50 BGN |
| 4. STRAINED YOGHURT WITH HONEY AND WALNUTS^{7,8} | 150 g | 8.90 BGN |



Recommended by IZBATA TAVERN:



TERRA TANGRA

Terra Tangra Wine Cellar is located on the southwestern slopes of Sakar Mountain along the Maritsa River in the Thracian Plain. The winery specializes in the production of selected red, rosé and white wines of different varieties in limited boutique series.



TERRA TANGRA TAMYANKA

Tamyanka is a Bulgarian variety of wine. Extremely delicate Muscat, flowery nose, geranium. Memorable and impressive taste.

750 ml

38.00 BGN

TERRA TANGRA SAUVIGNON BLANC

This well bodied classic white blend has fresh grapefruit, lemon and passionfruit flavours, with elegant finish.

750 ml

35.00 BGN



❄️ RAKIA / BRANDY ❄️

50 ml

- | | |
|------------------------------|-----------|
| 1. BURGASKA MUSKATOVA | 4.20 BGN |
| 2. BURGAS 63 – BARREL | 6.80 BGN |
| 3. TROYANSKA SLIVOVA, MATURE | 4.50 BGN |
| 4. QUINCE BRANDY | 5.90 BGN |
| /Zemunska Premium/ | |
| 5. SLIVENSKA PERLA | 10.50 BGN |
| 12-years old | |

❄️ VODKA ❄️

50 ml

- | | |
|------------------------------|----------|
| 1. FINLANDIA | 4.90 BGN |
| 2. ZELENAYA MARKA | 4.20 BGN |
| 3. RUSSKII STANDART PLATINUM | 6.90 BGN |

❄️ WHISKEY ❄️

50 ml

- | | |
|-------------------|----------|
| 1. JAMESON | 6.50 BGN |
| 2. JOHNNIE WALKER | 5.80 BGN |
| 3. JACK DANIEL'S | 9.80 BGN |

❄️ ANISETTE DRINKS ❄️

50 ml

- | | |
|-----------------------|----------|
| 1. MASTIKA "PESHTERA" | 2.90 BGN |
| 2. OUZO "PLOMARI" | 4.50 BGN |

❄️ FRAGRANT DRINKS ❄️

50 ml

- | | |
|---|----------|
| 1. HOME-MADE CHERRY - BRANDY | 7.50 BGN |
| 2. COGNAC "PLISKA" RESERVE, 7-years old | 4.80 BGN |
| 3. "BEEFEATER" GIN | 4.80 BGN |

❄️ BEER ❄️

- | | | | | | |
|--------------|---------|----------|-------------------|---------|----------|
| 1. SHUMENSKO | 0.500 l | 4.80 BGN | 5. CLAUSTHALER | 0.330 l | 5.80 BGN |
| 2. PIRINSKO | 0.500 l | 4.80 BGN | (non-alcoholic) | | |
| 3. TUBORG | 0.500 l | 5.00 BGN | 6. SOMERSBY CIDER | 0.330 l | 6.50 BGN |
| 4. CARLSBERG | 0.500 l | 6.00 BGN | Apple/Blueberry | | |

❄️ DRAUGHT BEER ❄️

- | | | | | | |
|--------------|---------|----------|--------------|---------|----------|
| 1. SHUMENSKO | 0.330 l | 4.50 BGN | 2. SHUMENSKO | 0.500 l | 6.00 BGN |
|--------------|---------|----------|--------------|---------|----------|

❄️ SOFT DRINKS ❄️

- | | | | | | |
|----------------|---------|----------|-----------------------------|---------|----------|
| 1. COCA-COLA | 0.250 l | 4.00 BGN | 6. SPRING WATER | 0.350 l | 2.80 BGN |
| 2. FANTA | 0.250 l | 4.00 BGN | 7. SPRING WATER | 0.850 l | 4.50 BGN |
| 3. SPRITE | 0.250 l | 4.00 BGN | 8. "AIRYAN" (yoghurt drink) | 0.250 l | 3.00 BGN |
| 4. TONIC WATER | 0.250 l | 4.00 BGN | 9. ICE TEA | 0.500 l | 5.50 BGN |
| 5. SODA WATER | 0.500 l | 3.50 BGN | 10. NATURAL JUICE | 0.250 l | 3.80 BGN |
| | | | 11. ENERGY DRINK | 0.250 l | 7.50 BGN |

❄️ HOT DRINKS ❄️

- | | | | | | |
|-------------------|-------|----------|--------|--------|----------|
| 1. COFFEE PELLINI | 60 ml | 3.80 BGN | 2. TEA | 200 ml | 3.50 BGN |
|-------------------|-------|----------|--------|--------|----------|

❄️ WHITE WINES AND ROSE ❄️

BOTTLE

750 ml

1. SAUVIGNON BLANC

"Terra Tangra"

35.00 BGN

2. LAVA SAUVIGNON BLANC & CHARDONNAY

"Damianitza"

29.00 BGN

3. SANDANSKI MISKET „RUSALII“

Rupel Winery

35.00 BGN

4. TT SAUVIGNON BLANC & CHARDONNAY

"Terra Tangra"

30.00 BGN

5. TAMYANKA

"Terra Tangra"

38.00 BGN

6. SILVER ANGEL SAUVIGNON BLANC

"Midalidare Estate"

39.00 BGN

7. SYNERGY SAUVIGNON BLANC & PINOT GRIS

"Midalidare Estate"

42.00 BGN

8. LAVA ROSE MELNIK

"Damianitza"

30.00 BGN

9. ROSE

"Terra Tangra"

35.00 BGN

BOTTLE

375 ml

1. SAUVIGNON BLANC

"Terra Tangra"

18.00 BGN

2. SAUVIGNON BLANC & CHARDONNAY

"Damianitza"

15.00 BGN

3. WHITE MAVRUD

"Zagrey" Winery

0.250 l

13.00 BGN

4. ROSE

"Terra Tangra"

18.00 BGN

5. SOLI ROSE

"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"

28.00 BGN

3. GAMZA

"Borovitza" Winery

45.00 BGN

4. MERLOT ELENOVO

"Edoardo Miroglio"

75.00 BGN

5. MERLOT & CABERNET FRANC

"Midalidare Estate"

39.00 BGN

6. ANGEL'S SHARE SYRAH

"Midalidare Estate"

39.00 BGN

7. LAVA CABERNET SAUVIGNON & MERLOT

"Damianitza"

29.00 BGN

BOTTLE

375 ml

1. BLACK LABEL RUBIN

"Terra Tangra"

19.00 BGN

2. GAMZA

"Borovitza" Winery

23.00 BGN

3. MERLOT & CABERNET FRANC

"Midalidare Estate"

20.00 BGN

4. LAVA CABERNET SAUVIGNON & MERLOT

"Damianitza"

17.00 BGN

5. 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

14.00 BGN

1 l

25.00 BGN

2. CABERNET SAUVIGNON & MERLOT & RUBIN

0.200 l

6.00 BGN

0.500 l

14.00 BGN

1 l

25.00 BGN



THE STAFF OF THE **IZBATA TAVERN** IS KINDLY INVITING YOU
TO VISIT OUR FIRST RESTAURANT, TOO:

IZBATA

RESTAURANT

EST. 2001

AT LOSENETZ RESIDENTIAL QUARTER,
5, TSANKO TSERKOVSKI STR., SOFIA

OPENED IN 2001, IT WILL FASCINATE YOU WITH TRADITIONAL
WINE APPETIZERS AND STYLISH ATMOSPHERE.



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