



TAVERN

IZBATA

EST. 2006

WWW.IZBATA.BG

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 A NUMBER
CONTAINS SOME OF THE FOLLOWING 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. Soy and soy products
7. Milk and dairy products
8. Nuts - almonds, walnuts, macadamia nuts, hazelnuts, cashews, Brazil nuts, Queensland nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Lupine and products thereof
13. Sulfur dioxide and sulfides
14. Molluscs and products thereof

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Starters and Appetizers

Served with slice of bread

- | | | |
|---|--------------|------------------|
| 1. SAVOURY APPETIZER ^{1,7}
/finely chopped tomatoes and hot pepper, with garlic, home-made cheese and cream cheese/ | 150 g | 8.50 BGN |
| 2. RUSTIC APPETIZER ^{1,3,7,8}
/roasted peppers and white cheese, mayonnaise and parsley, with walnuts/ | 150 g | 8.20 BGN |
| 3. SNEJANKA ^{1,7,8}
/strained yoghurt with finely chopped cucumbers, garlic and walnuts, with olive oil and dill/ | 150 g | 7.80 BGN |
| 4. KYOPOOLU ¹
/roasted eggplant, roasted peppers, tomato, garlic and olive oil/ | 150 g | 8.90 BGN |
| 5. EGG APPETIZER ^{1,3,7}
/grated boiled eggs with mayonnaise and black pepper/ | 150 g | 8.50 BGN |
| 6. APPETIZER FOR RAKIA /BRANDY/ ^{1,3,7,8}
/spicy starter, traditional sausage, home-made cheese, yellow cheese, tomatoes, cucumbers and crunchy rural bread/ | 400 g | 18.90 BGN |
| 7. WOLF'S STARTER ^{1,3,7,8}
/a mix of Bulgarian sausages/ | 150 g | 22.00 BGN |
| 8. A PLATTER OF APPETIZERS ^{1,3,7,8}
/a mix of traditional appetizers/ | 400 g | 27.50 BGN |



Salads

Served seasoned

- | | | |
|--|--------------|------------------|
| 1. GRANNY'S SALAD ^{1,7}
/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 / | 300 g | 13.80 BGN |
| 2. SHEPHERD'S SALAD ^{3,7}
/tomatoes and cucumbers, with peppers, mushrooms and white cheese, with veal flat sausage and egg/ | 350 g | 15.80 BGN |
| 3. GARDEN SALAD ⁷
/tomatoes and roasted peppers, with eggplant and zucchini, with sheep's cheese, seasoned with pesto/ | 300 g | 15.90 BGN |
| 4. KARAKACHANSKA SALAD ^{3,7}
/tomatoes and roasted peppers, with white cheese and grated boiled egg, all strewn with traditional spices/ | 300 g | 12.80 BGN |
| 5. FRESH SALAD WITH GOAT CHEESE ^{1,7,8}
/baked goat cheese on lettuce, dry tomatoes and walnuts, with croutons, flavoured with dressing and honey/ | 350 g | 17.80 BGN |
| 6. SHOPSKA SALAD ⁷
/tomatoes, cucumbers and fresh peppers, with home-made white cheese, onion, and parsley/ | 300 g | 10.80 BGN |



Soups

1. BEANS SOUP WITH PORCINI ¹	250 g	8.90 BGN
2. LENTIL SOUP WITH BACON	250 g	7.80 BGN
2. BOILED VEAL MEAT ⁹	250 g	10.80 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, seasoned with fragrant spices/	250 g	13.80 BGN
2. MISHMASH ^{3,7} /traditional dish with peppers, home-made cheese and tomatoes, with onion and parsley, baked with eggs/	200 g	13.50 BGN
3. STUFFED EGGPLANT ⁷ /with cherry tomatoes, home-made cheese, garlic and parsley, with olive oil and basil/	200 g	13.90 BGN
4. CHEESE SHOPSKI STYLE ^{3,7} /traditional dish with home-made cheese, tomatoes, flat sausage and hot pepper, all baked with egg and yellow cheese, with fragrant spices/	200 g	15.80 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	17.80 BGN
7. BAKED EGGPLANT WITH VEAL MEAT ⁷ /stuffed with minced veal, tomatoes and onion, seasoned with traditional spices and baked with yellow cheese/	200 g	16.90 BGN
8. CHICKEN LYUTIKA ^{1,7} /savory chicken bites, with tomatoes, onion, peppers and garlic, baked with yellow cheese and served with bread/	300 g	17.20 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	10.80 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 ^{1,3} / breaded white fish fillet, with fresh lettuce and baked potatoes/	300 g	17.80 BGN
6. TROUT WITH FIGS ^{2,4,7,8} /trout fillet with figs and almonds, with honey-and-mustard sauce and fresh lettuce/	350 g	23.00 BGN



On Grill

Served with garnish

1. HOME-MADE MEATBALLS ⁷	3 pcs.	15.80 BGN
2. TRADITIONAL MINCED-MEAT RISSOLES ⁷	3 pcs.	15.80 BGN
3. HOME-MADE FLAT SAUSAGE ⁷	250 g	17.50 BGN
4. PORK CUTLET	400 g	26.00 BGN
5. MARINATED PORK BACON ⁷	250 g	22.50 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

1. HOME-MADE "PURLENKA" ^{1,7} / with garlic, white cheese or yellow cheese-spread/	100 g	5.50 BGN
2. GYPSY BANITSA ¹ /a slice of bread, strewn with spices and olive oil/	50 g	3.50 BGN
3. A SMALL LOAF WITH OLIVE OIL AND OREGANO ¹	75 g	5.50 BGN



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 | 19.80 BGN |
| 3. KAPAMA⁷
/pickled cabbage with rice, sausage, chicken, veal and pork,
in earthenware, baked in dough, with fragrant spices/ | 400 g | 28.00 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. STUFFED PEPPERS WITH VEAL MEAT⁷
/green peppers stuffed with minced veal, strewn with
traditional spices, with milk sauce/ | 300 g | 18.50 BGN |
| 7. VEAL WITH FOREST MUSHROOMS
/slow-baked knuckle of veal with sauce of forest mushrooms,
seasoned with fragrant spices, with white rice/ | 300 g | 29.50 BGN |
| 8. ROASTED LAMB⁷
/with fresh lettuce and stewed potatoes/ | 300 g | 33.90 BGN |
| 9. CHICKEN SATCH⁷
/with eggplant and zucchini, with garlic and onion, all baked with yellow cheese/ | 400 g | 19.50 BGN |
| 10. "THE OLD IZBA" SATCH⁷
/chicken fillet, home-made flat sausage, "karnache"
and smoked bacon, with zucchini and mushrooms, in wine and spices/ | 500 g | 32.80 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 | 10.50 BGN |
| 3. MILK-AND-RICE CREAM⁷
/with orange peel, strewn with cinnamon/ | 150 g | 7.80 BGN |
| 4. STRAINED YOGHURT WITH HONEY AND WALNUTS^{7,8} | 150 g | 8.90 BGN |
| 5. OVEN-BAKED MACARONI^{3,7} | 200 g | 9.50 BGN |

Drinks



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.



TAMYANKA TERRA TANGRA

Tamyanka is a Bulgarian varietal wine. It has an extremely delicate Muscat flowery nose. Geranium. Memorable and impressive taste.

750 ml

38.00 BGN

SAUVIGNON BLANC TERRA TANGRA

Straw colour, rich and fresh aroma with a feeling of many citrus fruits and moderate freshness. Dense, multi complex and diverse combination of fresh and sweet citruses /lime, grapefruit, papaya/.Excellent after-taste duration.

750 ml

38.00 BGN



❄️ RAKIA / BRANDY ❄️

50 ml

1. BURGASKA MUSKATOVA 4.50 BGN
2. BURGAS 63 - BARREL 6.90 BGN
3. TROYANSKA SLIVOVA, MATURE 4.80 BGN
4. QUINCE BRANDY 6.80 BGN
/Zemunska Premium/
5. SLIVENSKA PERLA 8.50 BGN
- barrel

❄️ VODKA ❄️

50 ml

1. FINLANDIA 5.20 BGN
2. ZELENAYA MARKA 4.50 BGN
3. RUSSKII STANDART PLATINUM 8.50 BGN

❄️ WHISKEY ❄️

50 ml

1. JAMESON 6.50 BGN
2. JOHNNIE WALKER 6.20 BGN
3. JACK DANIEL'S 9.80 BGN

❄️ ANISETTE DRINKS ❄️

50 ml

1. MASTIKA "PESHTERA" 2.90 BGN
2. OUZO "PLOMARI" 4.80 BGN

❄️ FRAGRANT DRINKS ❄️

50 ml

1. HOME-MADE CHERRY - BRANDY 7.80 BGN
2. COGNAC "PLISKA" RESERVE, 7-years old 4.80 BGN
3. "BEEFEATER" GIN 5.20 BGN

❄️ BEER ❄️

- | | | | | | |
|--------------|---------|----------|-------------------|---------|----------|
| 1. SHUMENSKO | 0.500 l | 5.20 BGN | 5. CLAUSTHALER | 0.330 l | 5.80 BGN |
| 2. PIRINSKO | 0.500 l | 5.20 BGN | (non-alcoholic) | | |
| 3. TUBORG | 0.500 l | 5.50 BGN | 6. SOMERSBY CIDER | 0.330 l | 6.80 BGN |
| 4. CARLSBERG | 0.500 l | 6.80 BGN | Apple/Blueberry | | |

❄️ DRAUGHT BEER ❄️

- | | | | | | |
|--------------|---------|----------|--------------|---------|----------|
| 1. SHUMENSKO | 0.330 l | 5.00 BGN | 2. SHUMENSKO | 0.500 l | 6.80 BGN |
|--------------|---------|----------|--------------|---------|----------|

❄️ SOFT DRINKS ❄️

- | | | | | | |
|----------------|---------|----------|-----------------------------|---------|----------|
| 1. COCA-COLA | 0.250 l | 4.50 BGN | 6. SPRING WATER | 0.350 l | 2.80 BGN |
| 2. FANTA | 0.250 l | 4.50 BGN | 7. SPRING WATER | 0.850 l | 5.80 BGN |
| 3. SPRITE | 0.250 l | 4.50 BGN | 8. "AIRYAN" (yoghurt drink) | 0.250 l | 3.00 BGN |
| 4. TONIC WATER | 0.250 l | 4.50 BGN | 9. ICE TEA | 0.500 l | 5.90 BGN |
| 5. SODA WATER | 0.350 l | 3.20 BGN | 10. NATURAL JUICE | 0.250 l | 4.00 BGN |
| | | | 11. ENERGY DRINK | 0.250 l | 7.80 BGN |

❄️ HOT DRINKS ❄️

- | | | | | | |
|---------------------|-------|----------|--------|--------|----------|
| 1. COFFEE NESPRESSO | 60 ml | 4.80 BGN | 2. TEA | 200 ml | 3.50 BGN |
|---------------------|-------|----------|--------|--------|----------|

❄️ WHITE WINES AND ROSE ❄️

BOTTLE

750 ml

1. TAMYANKA

"Terra Tangra"

38.00 BGN

2. SAUVIGNON BLANC

"Terra Tangra"

38.00 BGN

3. WHITE SAND, FAMILY RESERVE

"Zlaten Rozhen"

55.00 BGN

4. SANDANSKI MISKET

"Zlaten Rozhen"

37.00 BGN

5. SILVER ANGEL SAUVIGNON BLANC

"Midalidare Estate"

42.00 BGN

6. SYNERGY SAUVIGNON BLANC & PINOT GRIS

"Midalidare Estate"

42.00 BGN

7. LAVA SAUVIGNON BLANC & CHARDONNAY

"Damianitza"

33.00 BGN

8. ROSE

"Terra Tangra"

38.00 BGN

9. LAVA ROSE MELNIK

"Damianitza"

33.00 BGN

BOTTLE

375 ml

1. SAUVIGNON BLANC

"Terra Tangra"

19.00 BGN

2. LAVA SAUVIGNON BLANC & CHARDONNAY

"Damianitza"

18.00 BGN

3. WHITE MAVRUD

"Zagrey" Winery

0.250 l

13.00 BGN

4. ROSE

"Terra Tangra"

20.00 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"

29.00 BGN

3. GAMZA

"Borovitza" Winery

48.00 BGN

4. MAVRUD ELENOVO

"Edoardo Miroglio"

78.00 BGN

5. MERLOT & CABERNET FRANC

"Midalidare Estate"

42.00 BGN

6. ANGEL'S SHARE SYRAH

"Midalidare Estate"

42.00 BGN

7. MELNISHKI CEPAGE

"Zlaten Rozhen"

48.00 BGN

8. LAVA CABERNET SAUVIGNON & MERLOT

"Damianitza"

33.00 BGN

BOTTLE

375 ml

1. BLACK LABEL RUBIN

"Terra Tangra"

19.00 BGN

2. MERLOT & CABERNET FRANC

"Midalidare Estate"

23.00 BGN

3. LAVA CABERNET SAUVIGNON & MERLOT

"Damianitza"

18.00 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

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 NEW RESTAURANT, TOO:

TAVERN
IZBATA 2

AUTHENTIC BULGARIAN CUISINE

1 RACHO DIMCHEV STR.



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IT WILL FASCINATE YOU
WITH TRADITIONAL BULGARIAN CUISINE AND ATMOSPHERE!



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