



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:**

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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



Appetizers

Served with slice of bread

- | | | |
|---|--------------|------------------|
| 1. SAVOURY APPETIZER ^{1,7} | 150 g | 7.50 BGN |
| /finely chopped tomatoes and hot pepper with garlic, home-made cheese and cream cheese/ | | |
| 2. RUSTIC APPETIZER ^{1,3,7,8} | 150 g | 7.30 BGN |
| /roasted peppers and white cheese, mayonnaise and parsley, with walnuts/ | | |
| 3. SNEJANKA ^{1,7,8} | 150 g | 7.20 BGN |
| /strained yoghurt with finely chopped cucumbers, garlic and walnuts, with olive oil and dill/ | | |
| 4. KYOPOOLU ¹ | 150 g | 7.80 BGN |
| /roasted eggplant, roasted peppers, tomato, garlic and olive oil/ | | |
| 5. EGGPLANT CAVIAR ^{1,3} | 150 g | 7.50 BGN |
| /roasted eggplant with olives, garlic and mayonnaise/ | | |
| 6. APPETIZER FOR RAKIA /BRANDY/ ^{1,3,7,8} | 400 g | 16.80 BGN |
| /rustic starter, traditional sausage, home-made cheese, yellow cheese, tomatoes, cucumbers and crunchy rural bread/ | | |
| 7. APPETIZER FOR WINE ⁷ | 300 g | 28.50 BGN |
| /veal sausage and traditional sausage, home-made cheese, sheep cheese and yellow cheese/ | | |
| 8. A PLATE OF APPETIZERS ^{1,3,7,8} | 400 g | 25.00 BGN |
| /a mix of traditional appetizers/ | | |



Salads

Served seasoned

- | | | |
|---|--------------|------------------|
| 1. GRANNY'S SALAD ^{1,7} | 300 g | 11.80 BGN |
| /tomatoes and roasted peppers with eggplant and olives, with red onion, crushed home-made cheese, hot pepper, parsley and crispy home-made bread/ | | |
| 2. SHEPHERD'S SALAD ^{3,7} | 350 g | 12.80 BGN |
| /tomatoes and cucumbers, with peppers, mushrooms and white cheese, traditional veal sausage and egg/ | | |
| 3. GARDEN SALAD | 350 g | 13.80 BGN |
| /fresh lettuce with cucumbers and cherry tomatoes, with grated carrots and fresh mushrooms/ | | |
| 4. KARAKACHANSKA SALAD ^{3,7} | 300 g | 10.80 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 | 15.80 BGN |
| /baked goat cheese on lettuce, dry tomatoes and walnuts, with croutons, flavoured with dressing and honey/ | | |
| 6. SHOPSKA SALAD ⁷ | 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 | 7.80 BGN |
| 2. BOILED VEAL SOUP ⁹ | 250 g | 9.50 BGN |
| 3. TARATOR ^{7,8}
/yogurt, cucumbers and garlic, with dill, olive oil and walnuts/ | 250 g | 4.80 BGN |



Starters

- | | | |
|--|-------|-----------|
| 1. PATATNIC ON SATCH ^{3,7}
/potatoes with white cheese and yellow cheese, egg and garlic, with spices/ | 250 g | 12.80 BGN |
| 2. EGGS PANAGYURIShte STYLE ^{3,7}
/poached eggs with yoghurt mousse and white cheese, garlic, dill and red pepper/ | 250 g | 9.90 BGN |
| 3. STUFFED EGGPLANT ⁷
/with cherry tomatoes, home-made cheese, garlic and parsley, with olive oil and basil/ | 200 g | 11.80 BGN |
| 4. WHITE CHEESE SHOPSKI STYLE ^{3,7}
/traditional dish with home-made cheese, tomatoes, veal flat sausage /"sudjuk"/ and hot pepper, all baked with egg, in earthenware/ | 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 | 15.50 BGN |
| 8. KATE'S APPETIZER ^{1,7}
/juicy chicken fillet with onion, mushrooms, roasted peppers and tomatoes, with traditional spices, baked with yellow cheese/ | 300 g | 15.90 BGN |
| 9. MONASTERY DISH ¹
/beans, with peppers and carrots, seasoned with traditional spices, with smoked bacon/ | 350 g | 14.80 BGN |



Vegetarian Dishes



- | | | |
|--|-------|-----------|
| 1. RICE WITH BLUE PLUMS AND SPINACH ^{7,8}
/with garlic, dill and walnuts/ | 250 g | 12.80 BGN |
| 2. BEANS IN EARTHENWARE ¹
/with carrots, peppers and fragrant spices/ | 350 g | 9.80 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 | 12.50 BGN |
| 5. TROUT WITH PLUMS AND ALMONDS ^{4,7,8}
/trout fillet with red paprika, dry plums and almonds,
with honey-and-mustard sauce and lettuce/ | 350 g | 19.80 BGN |



Grill

Served with garnish

- | | | |
|---|--------|-----------|
| 1. HOME-MADE MEATBALLS ⁷ | 3 pcs. | 13.80 BGN |
| 2. TRADITIONAL MINCED-MEAT RISSOLES ⁷ | 3 pcs. | 13.80 BGN |
| 3. HOME-MADE FLAT SAUSAGE /"SUDJUK"/ ⁷ | 350 g | 15.90 BGN |
| 4. MARINATED PORK BACON ⁷ | 250 g | 17.90 BGN |
| 5. BOYAR'S MIXED GRILL ⁷
/home-made meatballs, minced-meat rissoles, chicken fillet,
pork bacon, sausage and flat sausage, without garnish/ | 1.5 kg | 78.00 BGN |



Cooking time - 30 minutes



Bread

- | | | |
|---|-------|----------|
| 1. HOME-MADE "PURLENKA" ^{1,7}
/with garlic, white cheese or yellow cheese/ | 100 g | 4.80 BGN |
| 2. GYPSY BANITSA ¹
/a slice of bread, strewn with spices and olive oil/ | 50 g | 2.80 BGN |
| 3. A SMALL LOAF OF BREAD WITH OLIVE OIL AND OREGANO ¹ | 75 g | 3.80 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 | 17.90 BGN |
| 2. CHICKEN KAVARMA ³
/chicken meat, with onion, mushrooms, peppers and tomatoes,
with white wine and hot pepper, all baked with egg/ | 300 g | 17.80 BGN |
| 3. KAPAMA ⁷
/pickled cabbage and rice, sausage, chicken, veal and pork, in earthenware
with fragrant spices, baked in dough, with white rice/ | 400 g | 24.00 BGN |
| 4. HOME-MADE CABBAGE DOLMAS ⁷
/chopped pork wrapped in cabbage leaves, flavoured with traditional spices/ | 350 g | 16.80 BGN |
| 5. PORK KEBAB IN WINE ^{1,7}
/tender pork in red wine sauce, with fragrant spices, served with white rice/ | 350 g | 18.90 BGN |
| 6. VEAL WITH FOREST MUSHROOMS ⁷
/slow-baked knuckle of veal with sauce of forest mushrooms,
seasoned with fragrant spices, with white rice/ | 300 g | 25.80 BGN |
| 7. ROASTED LAMB ⁷
/with fresh lettuce and stewed potatoes/ | 300 g | 32.80 BGN |
| 8. SHIN OF PORK ON SATCH ⁷
/with mushrooms and garlic, baked with yellow cheese/ | 400 g | 19.80 BGN |
| 9. "THE OLD IZBA" SATCH ⁷
/chicken fillet, home-made "sudjuk", "karnache" and smoked bacon,
with peppers and mushrooms, in wine, with spices/ | 500 g | 30.80 BGN |



Desserts

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|--|--------------|-----------------|
| 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 CREAM ⁷
/with orange peel, strewn with cinnamon/ | 150 g | 6.90 BGN |
| 4. STRAINED YOGHURT WITH HONEY AND WALNUTS ^{7,8} | 150 g | 8.90 BGN |



Recommended by IZBATA TAVERN:



TERRA TANGRA

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 ❄️

50 ml

BURGASKA MUSKATOVA	3.90 BGN
BURGAS 63 – BARREL	6.50 BGN
TROYANSKA SLIVOVA, MATURE	3.90 BGN
QUINCE BRANDY /Zemunska Premium/	5.90 BGN
SLIVENSKA PERLA 12-years old	9.50 BGN

❄️ VODKA ❄️

FINLANDIA	4.90 BGN
ZELENAYA MARKA	3.90 BGN
RUSSKII STANDART PLATINUM	6.90 BGN

❄️ WHISKEY ❄️

50 ml

JAMESON	6.50 BGN
JOHNNIE WALKER	5.80 BGN
JACK DANIEL'S	9.80 BGN

❄️ ANISETTE DRINKS ❄️

MASTIKA "PESHTERA"	2.90 BGN
OUZO "PLOMARI"	3.90 BGN

❄️ FRAGRANT DRINKS ❄️

HOME-MADE CHERRY-BRANDY	7.50 BGN
COGNAC "PLISKA" RESERVE 7-years old	4.50 BGN
"BEEFEATER" GIN	4.50 BGN

❄️ BEER ❄️

SHUMENSKO	0.500 4.50 BGN	CLAUSTHALER 0.0 %	0.330 5.50 BGN
PIRINSKO	0.500 4.50 BGN	(non-alcoholic)	
TUBORG	0.500 4.80 BGN	SOMERSBY CIDER	0.330 5.50 BGN
CARLSBERG	0.500 5.80 BGN	Apple/Blueberry	

❄️ DRAUGHT BEER ❄️

SHUMENSKO	0.330 4.20 BGN	SHUMENSKO	0.500 5.50 BGN
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❄️ SOFT DRINKS ❄️

COCA-COLA	0.250 3.50 BGN	MINERAL WATER	0.500 2.50 BGN
FANTA	0.250 3.50 BGN	MINERAL WATER	1.5 4.50 BGN
SPRITE	0.250 3.50 BGN	"AIRYAN" (yoghurt drink)	0.250 3.00 BGN
TONIC WATER	0.250 3.50 BGN	ICE TEA	0.500 4.50 BGN
SODA WATER	0.500 3.00 BGN	NATURAL JUICE	0.250 3.50 BGN
		ENERGY DRINK	0.250 6.80 BGN

❄️ HOT DRINKS ❄️

COFFEE PELLINI	60 ml 3.50 BGN	TEA	200 ml 3.00 BGN
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❖ WHITE WINES AND ROSE ❖

BOTTLE

750 ml

1.SAUVIGNON BLANC

32.00 BGN

"Terra Tangra"

2. LAVA SAUVIGNON BLANC & CHARDONNAY

29.00 BGN

"Damianitza"

3.TAMYANKA

38.00 BGN

"Terra Tangra"

4.SILVER ANGEL SAUVIGNON BLANC

39.00 BGN

"Midalidare Estate"

5.SYNERGY SAUVIGNON BLANC & PINOT GRIS

42.00 BGN

"Midalidare Estate"

6. LAVA ROSE MELNIK

29.00 BGN

"Damianitza"

7. ROSE

33.00 BGN

"Terra Tangra"

BOTTLE

375 ml

1. SAUVIGNON BLANC

17.00 BGN

"Terra Tangra"

2. LAVA SAUVIGNON BLANC & CHARDONNAY

16.00 BGN

"Damianitza"

3. WHITE MAVRUD

0.250 l

13.00 BGN

"Zagrey" Winery

4. ROSE

17.00 BGN

"Terra Tangra"

5. SOLI ROSE

0.250 l

13.00 BGN

"Edoardo Miroglio"

❖ RED WINES ❖

BOTTLE

750 ml

1. MAVRUD BLACK LABEL

"Terra Tangra"

39.00 BGN

2. TT MERLOT

"Terra Tangra"

25.00 BGN

3. GAMZA

"Borovitza" Winery

42.00 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"

17.00 BGN

2. GAMZA

"Borovitza" Winery

22.00 BGN

3. MERLOT & CABERNET FRANC

"Midalidare Estate"

22.00 BGN

4. LAVA CABERNET SAUVIGNON & MERLOT

"Damianitza"

16.00 BGN

5. 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 & MERLOT & RUBIN

0.200 l

5.00 BGN

0.500 l

12.00 BGN

1 l

23.00 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 TSEKOVSKI STR., SOFIA

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



WWW.IZBATA.BG