



Salads

Roasted beetroot & Goat cheese salad 300 g / 22 BGN

Roasted beetroot paired with creamy goat cheese and mixed greens, finished with candied pecans and honey-balsamic vinaigrette. 7, 9, 10, 14 


Balkan salad 400 g / 18 BGN

A classic taste of the Balkans – fresh tomatoes, cucumbers and peppers, sweet red onion rings, Bulgarian white cow cheese, marinated chilli pepper and pitted olives. 7, 14 

Brussels sprouts & bacon salad 250 g / 21 BGN

Roasted Brussels sprouts and crispy bacon, enhanced with Port wine-marinated apples and toasted hazelnuts. 1, 7, 9, 10, 14

Mixed greens & pumpkin salad 250 g / 20 BGN

A harmonious blend of mixed winter greens and roasted celery, caramelized marinated pumpkin, tossed with a rich pecan dressing. 1, 9, 14 

Caesar salad 300 g / 19 BGN


A timeless favourite with crisp iceberg salad, shavings of Grana Padano and cherry tomatoes, topped with golden ciabatta croutons and our house-made Caesar dressing with anchovies. 2, 4, 5, 7, 12, 14

Add Ons:

Grilled chicken breast 100 g / 10 BGN
Crispy bacon ^{1,9} 25 g / 10 BGN

Appetisers


Trio of dips 180 g / 18 BGN

A delightful selection of creamy pepper hummus, zesty guacamole and spicy Tirokafteri. 7, 10, 14 

Tartar of smoked Norwegian salmon 220 g / 28 BGN

Smoked salmon finely chopped and layered with creamy guacamole, sour cream and a touch of caviar, garnished with fresh greens. 5, 7, 8, 9, 14


Wild mushrooms tart 180 g / 22 BGN

Flaky tart with savoury wild mushrooms and light blue cheese custard, paired with crisp winter greens. 2, 4, 7, 9, 14 

Octopus carpaccio 120 g / 22 BGN

Complemented by sun-dried tomatoes, capers, a hint of lemon and arugula. 3, 5, 9, 14

Oven-baked Feta cheese 250 g / 19 BGN

Creamy Feta cheese baked to golden perfection with olives, chilli flakes, capers, juicy tomatoes and rosemary, served with crispy baguette 2, 7, 14 

Smoked duck breast 150 g / 23 BGN


Succulent slices of smoked duck breast paired with cranberries and velvety celery purée. 1, 7, 9, 14

Soups


Soup of the day 200 g / 10 BGN

A fresh and seasonal creation prepared daily by our chefs. Kindly ask your server for today's special.

French onion soup 200 g / 10 BGN

Our interpretation of the traditional French favourite with caramelized onions in a savoury broth, topped with toasted bread and melted cheese. ^{2, 7, 14} 

Tomato cream soup 200 g / 10 BGN

Ripe tomatoes, delicately seasoned for a heartwarming classic. ^{1, 7, 14} 

Meat & Fish

Pork knuckle 400 g / 45 BGN

Slow-cooked pork knuckle served with creamy celery-potato mash and perfectly roasted Brussels sprouts. ^{1, 7, 14}

Pork chop 450 g / 32 BGN

Juicy pork chop paired with grilled peppers and zucchini, oven-baked potato and tangy sour cream. ⁷

Venison ragout 350 g / 49 BGN

Rich, slow-braised venison stew complemented by tender Savoy cabbage and flavourful bread dumplings. ^{1, 2, 4, 7, 14}

Beef cheeks 380 g / 42 BGN

Melt-in-your-mouth braised beef cheeks, served atop creamy wild mushroom risotto, finished with truffle oil. ^{1, 7, 10, 14}

Duck leg confit 450 g / 36 BGN

Tender duck leg with caramelised red cabbage, mushrooms and velvety pumpkin purée. ^{1, 7, 14}

Bulgarian chicken kavarma 300 g / 29 BGN

Traditionally prepared stew with tender chicken, onions, peppers, egg, herbs and served with toasted baguette. ^{2, 4, 14}

Bulgarian grill platter 450 g / 45 BGN

Perfect for sharing, a variety of meats: kebapche (minced pork with traditional herbs), meatball, karnatche (Bulgarian style sausage), chicken skewer, roasted potatoes, bean salad & lutenitza dip. ^{1, 2, 7, 14}

Sea bream filet 300 g / 30 BGN

Grilled sea bream filet accompanied by carrot velouté, sweet green peas, sautéed spinach and crispy bacon. ^{1, 5, 7, 14}

Salmon filet 380 g / 41 BGN

Grilled salmon filet served with aromatic grilled fennel and roasted root vegetables. ^{5, 7}

Prawns 380 g / 45 BGN

Sauteed prawns with tomatoes, garlic and onion, served with freshly baked baguette to soak up the irresistible juices. ^{2, 3, 5, 7, 14}

Whole squid 200 g / 25 BGN

Tender whole squid, expertly grilled and served with bulgur salad. ^{2, 3, 5, 14}

From our grill

All steaks are expertly prepared to your preference and served with a side of grilled seasonal vegetables and sweet potatoes with garlic.

Prime beef fillet, USA ⁷	180 g / 125 BGN	Rib eye steak ⁷	200 g / 65 BGN
Beef tournedos ⁷	180 g / 55 BGN	Chicken breast steak ⁷	220 g / 25 BGN


Pasta & Vegetarian Dishes


Penne Bolognese	220 g / 24 BGN	Spaghetti with prawns	280 g / 24 BGN
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A classic Italian favourite featuring al dente penne tossed in a rich meat ragu. ^{1, 2, 4, 7, 10, 14}




Delicate spaghetti entwined with succulent prawns, juicy tomatoes, onion and garlic. ^{1, 2, 3, 4, 5, 10, 14}

Butternut risotto	250 g / 21 BGN	Roasted carrots & Skordalia	250 g / 15 BGN
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Creamy risotto with sweet butternut squash and toasted pumpkin seeds. ^{7, 14} 

Caramelized, roasted carrots paired with a velvety, garlicky Skordalia dip. ^{2, 7, 14} 

Sides

Grilled vegetables	150 g / 10 BGN	Steamed Basmati rice	120 g / 10 BGN
Zucchini, aubergine, peppers. 			
Roasted sweet potatoes with garlic	200 g / 10 BGN	Grilled green asparagus	100 g / 10 BGN
		⁷ 	
French Fries	150 g / 10 BGN	Sautéed spinach	60 g / 10 BGN
		⁷ 	

Desserts

Pistachio crème Brûlée ^{4, 7, 10}	150 g / 16 BGN	Duo of vegan citrus panna cotta and roasted pumpkin ¹⁴	110 g / 17 BGN
A luxurious twist on a classic dessert.		Served with dried cranberries.	
Almond chocolate cake ^{2, 4, 14}	120 g / 15 BGN	Homemade ice cream or sorbet ^{4, 7}	40 g / 4 BGN
A decadent treat for chocolate lovers.		Please, ask your server for our daily selection.	

Алергени

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|---|---------------------------|
| 1 - Целина | 9 - Синап |
| 2 - Зърнени култури, съдържащи глутен | 10 - Ядки |
| 3 - Ракообразни | 11 - Фъстъци |
| 4 - Яйца | 12 - Сусамено семе |
| 5 - Рибa и рибни продукти | 13 - Соя и соеви продукти |
| 6 - Лупина | 14 - Серен диоксид |
| 7 - Мляко и млечни продукти
(вкл. лактоза) | |
| 8 - Мекотели | ∅ - Вегетарианска опция |

Ако имате диетични изисквания, моля,
попитайте Вашия сервитьор за повече информация.

Allergens

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|----------------|-----------------------|
| 1 - Celery | 10 - Nuts |
| 2 - Gluten | 11 - Peanuts |
| 3 - Crustacean | 12 - Sesame seeds |
| 4 - Eggs | 13 - Soya |
| 5 - Fish | 14 - Sulphur dioxide |
| 6 - Lupin | |
| 7 - Milk | |
| 8 - Molluscs | |
| 9 - Mustard | ∅ - Vegetarian option |

Should you have any dietary requirements,
please ask your server for more information.