

Salads

Greek spring salad 300 g / 19 BGN

Cherry tomatoes, cucumbers, red onion, Feta cheese, Kalamata olives and fresh oregano, lemon-olive oil dressing. ^{7,14} ∅

Asparagus and artichoke salad 250 g / 25 BGN

Grilled asparagus, marinated artichokes, arugula, Grana Padano cheese shavings, lemon dressing. ^{7,9,14} ∅

Add On:

- caramelized goat cheese ⁷ 100 g / 12 BGN

Village salad 300 g / 13 BGN

Tomatoes, roasted bell peppers, Bulgarian white cheese, red onion and olives. ^{7,14} ∅

Caesar salad 280 g / 14 BGN

Iceberg salad, cherry tomatoes, Grana Padano cheese, ciabatta croutons, our house-made Caesar dressing with anchovies. ^{2,4,5,7,12,14}

Add Ons:

- grilled chicken breast 100 g / 7 BGN
- crispy bacon ^{1,9} 50 g / 9 BGN
- prawns ³ 80 g / 7 BGN

Radish and cucumber salad 280 g / 12 BGN

Thinly sliced radishes, cucumbers and Romaine lettuce with light dill-yogurt dressing. ^{7,9,14} ∅

Caprese salad 300 g / 20 BGN

Tomatoes, Mozzarella cheese, arugula, basil pesto and balsamic reduction. ^{7,10,14} ∅

Starters

Trio of dips 280 g / 18 BGN

Pepper hummus, guacamole and spicy tirokafteri. ^{7,10,14} ∅

Spring tart 220 g / 20 BGN

With broccoli and spinach, paired with crispy mixed greens. ^{2,4,7,9,14} ∅

Calamari Greek style 150 g / 18 BGN

Deep-fried and served with olive lemon oil. ^{2,3,5,10,14}

Octopus carpaccio 100 g / 22 BGN

Complemented by sun-dried tomatoes, capers, lemon and arugula. ^{3,5,9,14}

Honey & pistachio whipped Feta cheese 180 g / 27 BGN

Feta cheese, Greek yoghurt, honey, crushed pistachios and fresh thyme, served with pita chips. ^{2,7,10,14} ∅

Tartare of Norwegian salmon 180 g / 29 BGN

Layered with creamy guacamole, sour cream and garnished with mixed greens. ^{5,7,8,9,14}

Soups

Soup of the day 200 g / 10 BGN

Freshly made daily with the best seasonal ingredients.
Kindly ask your server for today's special.

Tomato soup 150 g / 10 BGN

Finished with Greek olive oil. ^{1, 2, 10, 14} 

Spinach cream soup 150 g / 10 BGN

With finely grated goat cheese. ^{1, 2, 7, 10} 

Meat & Fish

King pork chop 400 g / 32 BGN

With grilled peppers and zucchini, oven-baked potato and tangy sour cream. ^{1, 7}

Mediterranean pork kabobs 400 g / 32 BGN

Pork cubes grilled with bell peppers, onion and cherry tomatoes, served with Pita bread and arugula. ^{1, 2, 7, 10, 14}

Pork ribs 400 g / 38 BGN

Finished with sweet BBQ sauce, served with baby potatoes with dill and Coleslaw salad. ^{1, 7, 10, 14}

Chicken Tuscan 400 g / 25 BGN

In a creamy garlic sauce with spinach, sun-dried tomatoes and Grana Padano cheese. ^{7, 14}

Grilled salmon 450 g / 38 BGN

Marinated salmon filet grilled with lemon-dill sauce, served with orzo salad. ^{2, 5, 7}

Oven-baked duck breast 380 g / 42 BGN

Marinated with soy sauce and honey, served with broccoli, edamame, pomegranate and arugula. ^{9, 13, 14}

Bulgarian grill platter 600 g / 49 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}

Branzino al Forno (Sea Bass Mediterranean style) 700 g / 35 BGN

Whole roasted sea bass with lemon, garlic, fresh herbs and olive oil, served with couscous salad. ^{2, 5, 7}

Prawns 380 g / 36 BGN

Sauteed with tomatoes, garlic and onion, served with freshly baked baguette. ^{2, 3, 5, 7, 14}

Grill

Butcher beef steak ⁷ 170 g / 65 BGN

Rib eye steak ⁷ 220 g / 67 BGN

Beef tournedos ⁷ 180 g / 55 BGN

Chicken breast steak ⁷ 220 g / 22 BGN

Whole Dorade fish 600 g / 36 BGN

Whole squid 220 g / 33 BGN

4 Prawns 13/15 210 g / 36 BGN

*Please let your server know your preferred doneness of the steak.

*All dishes from the grill are served with a side of corn on the cob and baked sweet potato with sour cream ⁷ (250 g).

Pasta & Vegetarian dishes

Penne Bolognese 300 g / 22 BGN

Our version of a classic pasta dish. ^{1,2,4,7}

Salmon linguini 280 g / 28 BGN

With lemon butter and green asparagus. ^{2,4,7}

Potato gnocchi 280 g / 16 BGN

Tossed in basil pesto and cherry tomatoes. ^{2,7,10}

Tagliatelle with artichoke 280 g / 19 BGN

Sauteed with garlic, Grana Padano cheese. ^{2,7} ∅

Asparagus risotto 280 g / 24 BGN

Finished with lemon, Grana Padano cheese. ⁷ ∅

Sides

Grilled vegetables 150 g / 10 BGN

Zucchini, eggplant, bell peppers. ∅

Sweet potatoes 200 g / 8 BGN

Roasted with garlic. ∅

French fries ∅ 150 g / 8 BGN

Steamed 100 g / 6 BGN

Basmati rice ⁷ ∅

Grilled green 80 g / 12 BGN

asparagus ⁷ ∅

Sauteed spinach ⁷ ∅ 100 g / 8 BGN

*All sides could be prepared as vegan options. ∅∅

Desserts

Strawberry mousse ¹⁴ 90 g / 11 BGN

With French meringue.

White chocolate mousse ^{2,4,14} 90 g / 16 BGN

With fresh berries.

Pistachio Crème Brûlée ^{4,7,10} 120 g / 16 BGN

A luxurious twist on a classic dessert.

Homemade ice cream or sorbet ^{4,7,9} 40 g/scoop/3 BGN

Please, ask your server for our daily selection.

Алергени

- | | |
|---|---------------------------|
| 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) | ∅ - Вегетарианска опция |
| 8 - Мекотели | ∅∅ - Веган опция |

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

Allergens

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

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