

STARTERS

Lumpfish Caviar 180 gr / BGN 9.50
Presented on a bed of lemons

Foie gras Calvados 180 gr / BGN 16.50
Sautéed goose liver with apple and redcurrant sauce

Croquets Camembert 200 gr / BGN 11.50
Broasted Camembert with almonds served on a bed of pineapples and berries sauce

Classic Caesar salad 280 gr / BGN 9.50
Crispy lettuce with classic Caesar dressing, croutons, shavings of parmesan cheese and anchovies

Buffalo Tomato 300 gr / BGN 7.50
Ripe tomatoes, fresh buffalo cheese with olive oil and fresh herbs

Shopska salad 300 gr / BGN 6.50
Traditional mix of garden vegetables topped with white cheese

Tonno salad 300 gr / BGN 8.00
Carbone crisp greens, tuna fish, handrolled egg, tomatoes, cucumber and lemons dressing

Avocado & Salmon salad 300 gr / BGN 10.50
Mix of avocados, salmon and mango dressing, served in avocado shell on top of green salad and onion

Calamari a'la Romana 220 gr / BGN 14.50
Simply Italian taste, served crispy with Tartar sauce

Potato au gratin 220 gr / BGN 6.50
Oven baked potato with Béchamel sauce and cheese

Broccoli au gratin 220 gr / BGN 6.50
Boquet of broccoli with Béchamel sauce, gratinated with Cheddar cheese

SALADS

Salmon Caesar 280 gr / BGN 10.50
Crispy lettuce with classic Caesar dressing, croutons and shavings of Parmesan cheese topped with smoked salmon julienne

Traditional Greek salad 300 gr / BGN 7.00
The famous salad served with delicious Feta cheese and olives

Caprese 280 gr / BGN 8.50
Tomato and Mozzarella with freshly made basil oil

Tzatziki (Snow white salad) 280 gr / BGN 6.00
A thick homemade yogurt and fresh cucumber, served with garlic and olive oil

Salad Marseille 300 gr / BGN 7.50
Mix of greens with papayafruit, blue cheese, asparagus and carrot julienne

SOUPS

Chicken soup 300 gr / BGN 6.00
Traditional chicken broth, thickened with vegetables and shredded chicken

Cream of Mushroom soup 300 gr / BGN 5.50
Freshly cooked forest mushrooms and garden vegetables

Cream of Tomato 300 gr / BGN 5.50
Vine ripe tomato bisque garnished with herb oil and croutons

SALAD ENTREES

Chef's salad 500 gr / BGN 13.50

Julienne of ham, yellow cheese, tomato wedges, cucumbers, bell peppers on a bed of greens, garnished with boiled egg and garlic creamy sauce, served with garlic bread

Fantasia Italiana with chicken (cold platter) 500 gr / BGN 13.50

Grilled chicken breast, roasted red peppers, Parmesan, marinated mushrooms, onion and asparagus on a bed of green leaves with olive oil served with garlic bread

Fantasia Italiana with pork (cold platter) 500 gr / 12.50

Grilled pork roast, roasted red peppers, Parmesan, marinated mushrooms, onion and asparagus on a bed of green leaves with olive oil served with garlic bread

Fantasia Italiana with beef (cold platter) 500 gr / BGN 13.50

Grilled beef roast, roasted red peppers, Parmesan, marinated mushrooms, onion and asparagus on a bed of green leaves with olive oil served with garlic bread

PASTA & VEGETARIAN DISHES

Fettuccini Alfredo 350 gr / BGN 9.50
Pasta with creamy sauce

Fettuccini ala Carbonara 350 gr / BGN 10.00
Fettuccini pasta with creamy sauce and bacon

Fettuccini Pesto 350 gr / BGN 9.50
Fettuccini pasta with Pesto sauce (basil, garlic, olive oil)

Fettuccini ai funghi 350 gr / BGN 10.00
Fettuccini pasta with mushroom creamy sauce

Spaghetti Napolitana 350 gr / BGN 9.50
Spaghetti with tomato sauce

Spaghetti Bolognese 350 gr / BGN 10.00
Spaghetti with tomato sauce and ground beef

Spaghetti ala Boskoyala 350 gr / BGN 9.50
Spaghetti with tomato sauce and mushrooms

Risotto ai funghi Porcini 350 gr / BGN 9.50
Traditionally prepared Arborio rice with mushrooms

Rice & Vegetables Stir fry 350 gr / BGN 9.50
Traditionally prepared Chinese rice with soy sauce and vegetables

Mish - Mash 300 gr / BGN 4.50
Bulgarian dish, made of eggs, bell peppers, tomato, onion & cheese

FISH AND SEA FOOD

Turbot frito 400 gr / BGN 30.00
Black sea turbot served with butter sauce and sautéed garlic potato

Grilled octopus 300 gr / BGN 30.50
Drizzled with herb oil garnished with Tzatziki

Grilled salmon 400 gr / BGN 28.00
Served with Hollandaise sauce, aged balsamic and asparagus

Grilled Blue fish / Sea wolf 400 gr / BGN 26.50
On a flat grill served with steamed vegetables

POULTRY

Duck magret ala orange 400 gr / BGN 20.50
Duck breast served with orange sauce and baby carrots

Duck magret with sesame seeds 400 gr / BGN 20.50
Duck breast on a bed of mashed potato and sesame sauce

Chicken Pecorino 400 gr / BGN 15.00
Chicken breast with Italian cheese, black truffle oil on a bed of vegetable julienne

Chicken Hawaii 400 gr / BGN 13.50
Julienne of chicken breast with pineapple and creamy curry sauce on a bed of rice

Pork Stir fry 400 gr / BGN 15.00
Julienne of pork cooked in a wok with soy sauce and vegetables served on a bed of rice

Pork medallion 400 gr / BGN 19.00
Pork tenderloin with forest mushrooms, garnished with rice and baby carrots

Roasted Pork & Potato 400 gr / BGN 15.00
Roasted pork fillet marinated with garlic, garnished with boiled potatoes and sauce Gravy

Loin of pork Cafe de Paris 400 gr / BGN 17.50
Grilled tenderloin of pork, herb butter and country style potato

Chicken steak with blue cheese 400 gr / BGN 15.00
Chicken fillet on a grill garnished with blue cheese sauce and herbs

Chicken Beijin 400 gr / BGN 13.50
Chicken legs with mushrooms and onions, stir fried with rice

Chicken tarragon 400 gr / BGN 13.50
Julienne of chicken in a creamy sauce with tarragon, garnished with sautéed french potatoes

Chicken roulade 400 gr / BGN 15.00
Chicken breast stuffed with spinach and cheese, garnished with breaded, baby carrots and aged balsamic

PORK

Pork chop 400 gr / BGN 16.50
Grilled pork chop garnished with herb potatoes and baby carrots

Shish kebab 400 gr / BGN 15.00
Pork tenderloin on a stick with vegetables, garnished with french fries

Roasted Pork & vegetables 400 gr / BGN 15.00
Roasted pork fillet marinated with garlic, garnished with sautéed vegetables and sauce gravy

BEEF

Roasted beef 400 gr / BGN 18.00
Roasted top round of beef cooked well served with herb potatoes broccoli and gravy

Tournedo Rossini
Beef fillet slow medium with fine grat, pepper sauce and steamed vegetables

Standard portion 400 gr / BGN 33.50
Large portion 500 gr / BGN 36.50

Filet mignon
Served medium with sauce Bœufsteak and potato wedges

Standard portion 400 gr / BGN 31.50
Large portion 500 gr / BGN 34.50

Traditional Danish Hakkeboef 400 gr / BGN 18.00
Danish style ground beef, poached, served with caramelized onion, pickles, boiled potatoes and Gravy sauce

ALWAYS AVAILABLE SIDE DISHES

Garlic bread BGN 2.00

French Fries 200 gr / BGN 3.50

Crispy onion rings 200 gr / BGN 4.50

Baked potato served with sour cream and herbs 300 gr / BGN 4.00

Country style potato wedges 200 gr / BGN 4.00

Garlic sautéed mushrooms 200 gr / BGN 5.50

Garlic sautéed vegetables 200 gr / BGN 3.50

Shrimps scampi 200 gr / BGN 26.50
Garlicky sautéed shrimps with onions, garnished with green

Poached Tilapia 350 gr / BGN 19.00
Served with boiled potatoes, broccoli and lemons

Grilled trout 350 gr / BGN 19.00
Served with boiled potatoes, sautéed vegetables and lemons