

СТАРЫЙ
УЧУД



MENU



GAME MEAT



Green salad with quail eggs /boiled quail <u>eggs</u> on crisp green lettuce, cucumbers and ripe tomatoes, seasoned with lemon dressing/	350 gr	7,90 lv
Game sausage	150 gr	9,60 lv
Slashed game sausage	150 gr	9,60 lv
Deer hind leg, furnace-roasted, in pepper sauce * /roasted deer hind leg on home-style <u>mashed potato</u> canapé and pepper sauce/	350 gr	19,80 lv
Game loin fillets with truffles * /tender game loin fillets in <u>cream</u> and truffle sauce, with baby carrots on the side/	350 gr	21,80 lv
Game loin fillet * /sautéed game loin fillets, with home-style <u>mashed potatoes</u> on the side/	300 gr	20,50 lv
Game fillets with blueberry sauce * /game fillets in <u>cream</u> and home-made blueberry jam sauce/	300 gr	21,80 lv
Deer jerky	50 gr	5,60 lv
Cured flat deer sausage	50 gr	5,20 lv

*** meals include garnish**

The underlined products consist of allergens

SALADS/ COLD STARTERS



Green salad with quail <u>eggs</u> /boiled quail <u>eggs</u> on crisp green lettuce, cucumbers and ripe tomatoes, seasoned with lemon dressing/	350 gr	7,90 lv
Green salad with goat cheese /green salad, fresh cucumbers and grilled goat cheese on <u>rusk</u> canapé and <u>olives</u> /	300 gr	7,90 lv
Green salad with tuna fish /mix of green salads, cucumbers, <u>olives</u> , <u>tuna fish</u> , cherry tomatoes and crispy onion rings, yoghurt dressing/	350 gr	8,20 lv
Cabbage salad /finely shredded cabbage, carrots, tomatoes, seasoned with green herbs and <u>dressing</u> /	300 gr	5,90 lv
Colourful salad /finely grated red beet, carrots and green apple, sprinkled with <u>sunflower seeds</u> /	250 gr	5,90 lv
Shopska salad /tomatoes, cucumbers, peppers, <u>white cottage cheese</u> , onions/	330 gr	6,40 lv
Shepherd's salad /tomatoes, cucumbers, peppers, marinated mushrooms, ham, <u>white cottage cheese</u> , <u>cheese</u> , boiled <u>egg</u> , onions, <u>olives</u> /	400 gr	7,90 lv
Tomato salad with <u>fresh mozzarella-style cheese</u> and basil pesto	350 gr	8,20 lv
Snezhanka salad /fresh cucumbers and <u>drained yoghurt</u> , sprinkled with <u>walnuts</u> /	200 gr	6,20 lv
Yunak salad /fresh cucumbers and tomatoes, <u>white cottage cheese</u> , <u>katak</u> (dairy salad of white cheese, yoghurt and paprika), eggplant chutney, <u>Snezhanka salad</u> , roasted peppers, <u>olives</u> , boiled egg and bacon/	550 gr	10,90 lv
Katak Rhodopean style (served on toast) /slices of fresh tomatoes, <u>white cottage cheese</u> , <u>drained yoghurt</u> , roasted peppers, seasoned with ground dry Balkan herbs and salts/	250 gr	6,90 lv
Spicy appetiser with curd and <u>cream-cheese</u>	150 gr	5,90 lv
Home-style roe-spread (served on toast)	150 gr	6,20 lv
Platter of assorted appetisers /eggplant chutney, spicy appetiser, home-style tomato chutney, <u>katak</u> (dairy salad of <u>white cottage cheese</u> , yoghurt and paprika), roe-spread, Snezhanka salad/	350 gr	12,80 lv

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SPECIAL APPETIZER DISHER

Duck hearts, cooked on charcoal grill	150 gr	8,80 lv
Lamb brains	150 gr	10,20 lv
Lamb offals with caramelised onions	200 gr	7,40 lv
Lamb head with roasted cheese	200 gr	9,60 lv
Chicken hearts /chicken hearts, bacon, mushrooms and <u>cream</u> , sprinkled with <u>cheese</u> /	200 gr	7,90 lv
Crunchy chicken sticks	200 gr	8,90 lv
Sautéed fresh potatoes with pork fat and caramelised onions	250 gr	7,20 lv
Porcini mushrooms in butter and thyme	150 gr	10,90 lv
Veal tripe with mushrooms and <u>cheese</u>	200 gr	8,90 lv
Veal tripe with garlic	180 gr	8,20 lv
Pork ear with spicy crust, roasted on charcoal grill	150 gr	7,20 lv
Veal tongue in <u>butter</u>	150 gr	9,60 lv



MAIN COURSES

Royal chicken /golden chicken fillets in porcini sauce/	300 gr	11,60 lv
Chicken in a clay casserole /chicken breast with mushrooms, <u>olives</u> , <u>cream</u> , and <u>processed cheese</u> , oven-roasted/	300 gr	11,60 lv
Clay tray of chicken fillet, veal sausage, porcini mushrooms and fried onions	350 gr	15,60 lv
Lamb drob sarma (rice and lamb offals) in a clay casserole	300 gr	8,20 lv
Furnace-roasted lamb /seasoned lamb, roasted in a furnace, served with fresh green salad/	400 gr	19,80 lv
Veal sirloin fillet with porcini mushrooms	300 gr	24,80 lv
Mixed meats on a clay tray /farm pork and chicken nuggets with golden onions/	400 gr	15,20 lv
Pork knuckle with roasted potatoes /juicy pork knuckle in gravy/	350 gr	14,50 lv
Pork loin with mustard * /juicy loin fillets in red wine and Dijon mustard sauce, served with smashed baked potato/	350 gr	13,80 lv
Pork chop on a clay tray * /juicy pork neck chop, roasted on a clay tray, served with whole mushrooms and crispy onions/	300 gr	13,80 lv

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BBQ ON CHARCOAL GRILL



Boned chicken meat with herb butter	400 gr	10,50 lv
Chicken fillets	200 gr	7,90 lv
Veal sirloin fillet	200 gr	21,90 lv
Horse meatballs	250 gr	10,80 lv
Slashed flat veal sausage	180 gr	9,60 lv
Lamb and veal meatballs	200 gr	10,20 lv
Spare ribs juicy and tender ribs in special marinate	300 gr	14,80 lv
Butcher's mix BBQ meatball, pork neck chop, ribs, sausage, pork skewer	500 gr	20,50 lv
Pork knuckle meatball: 3pcs per serving	250 gr	8,90 lv
Pork neck chop	250 gr	9,90 lv
Pork skewer	150 gr	5,20 lv
Pork tenderloin	200 gr	12,90 lv

VEGETARIAN MEALS



Zucchini and quinoa balls with <u>white cottage cheese</u>, mascarpone and hollandaise sauce, with lettuce and cherry tomatoes on the side	200 gr	9,50 lv
Eggplant moussaka, with <u>home-made mozzarella style cheese</u>, tomatoes and basil	250 gr	9,90 lv
Porcini risotto	300 gr	9,90 lv
Roasted eggplant with tomato sauce and cheese	250 gr	7,90 lv
Assorted vegetables on charcoal grill /seasonal vegetables, charcoal grilled, seasoned with basil pesto/	200 gr	7,80 lv
Seared <u>goat cheese</u> /seared <u>goat cheese</u> with spicy tomato chutney or with honey and walnuts/	180 gr	8,50 lv
Shopski style <u>white cottage cheese</u> / <u>white cottage cheese</u> , sautéed in tomato sauce, egg and hot pepper/	300 gr	7,70 lv
Butter polenta with butter and white cottage cheese / <u>corn polenta purée</u> , <u>milk</u> , <u>butter</u> and <u>white cottage cheese</u> /	300 gr	6,80 lv
Grilled cheese /golden crust <u>cheese</u> , grilled on hot plate/	200 gr	7,80 lv

FISH

Please, ask your waiter for our daily proposal of fresh fish

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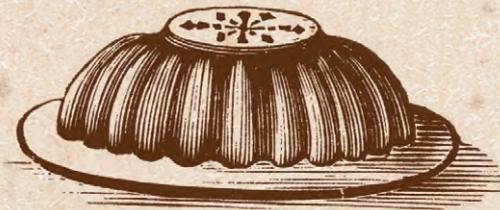
APPETIZERS

Jerk deer	50 gr	5,60 lv
Cured flat deer sausage	50 gr	5,20 lv
Cured pork loin, Elena style	50 gr	4,60 lv
Smoked duck breast	50 gr	5,00 lv



SIDE DISHES

French fries from fresh potatoes	150 gr	4,50 lv
French fries with grated <u>white cottage cheese</u>	200 gr	4,90 lv
Sautéed fresh potatoes with dill and garlic	200 gr	4,50 lv
Smashed roasted potatoes with <u>butter</u>	180 gr	4,50 lv
Sautéed mixed vegetables - broccoli, baby carrots,	200 gr	4,50 lv
Brussels sprouts and cauliflower		
Vegetable BBQ mix with basil pesto	150 gr	4,50 lv
Sautéed pearl rice	150 gr	3,90 lv



DESSERTS

<u>Home-style buscuit-with-pudding cake</u>	150 gr	5,80 lv
<u>Mascarpone cake</u>	150 gr	6,50 lv
<u>Chocolate soufflé with a scoop of home-made ice cream</u>	150 gr	7,50 lv
<u>Craft ice-cream with organic products, made here (various kinds)</u>	150 gr	5,90 lv
<u>Caramel flan</u>	150 gr	5,90 lv
<u>Matcha cake</u>	150 gr	7,20 lv

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