

## SALADS / COLD STARTERS

<b>BABY SPINACH SALAD</b> , argula, cherry tomatoes, baked sweet potato, baked goat cheese and walnuts seasoned with mustard and honey dressing (2,10)	300 gr	14,90 lv
<b>GREEN SALAD</b> with quail eggs, cherry tomatoes, parmesan, crispy onion, seasoned with lemon dressing (4,5,10)	350 gr	12,90 lv
<b>MIXED GREEN SALAD</b> with tuna fish, cherry tomatoes, crispy onion and lemon dressing (4,7)	300 gr	11,50 lv
<b>BURRATA WITH PEELED TOMATOES</b> , cherry tomatoes, arugula and basil pesto (2,10)	300 gr	16,90 lv
<b>PEELED TOMATOES</b> with lightly salted homemade cheese and basil pesto (2,10)	350 gr	10,90 lv
<b>BULGARIAN SALAD</b> - tomatoes, cucumbers, fresh green pepper, onion and parsley (2,10)	350 gr	9,20 lv
<b>SHEPHERD'S SALAD</b> with quail eggs (5,10)	350 gr	12,50 lv
<b>RAKIA SALAD</b> with red beans, pickles, roasted paprika, smoked pork and onion	300 gr	12,50 lv
<b>MULTI COLORED SALAD</b> with beetroot, carrots, apple and mix of baked seeds (2,4)	250 gr	9,90 lv
<b>YOGHURT SALAD</b> with pickles, sour cream and cream cheese (2,10)	200 gr	8,90 lv
<b>"KATAK"</b> of feta cheese with Balkan spice mix and roasted peppers (1,10)	250 gr	9,20 lv
<b>PLATTER OF COLD STARTERS</b> served with roasted bread (1,10)	350 gr	13,90 lv

## FROM OUR BASEMENT









<b>WOODEN BOARD FROM THE BASEMENT</b>	350 gr	13,50 lv
<b>STUFFED BELL PEPPERS</b> with carrot, garlic and celery	250 gr	12,50 lv
<b>HOMEMADE "TURSHIA"</b> - mix of pickled vegetables	200 gr	9,50 lv
<b>HOMEMADE SPICY "LIUTENITZA"</b> with feta cheese	150 gr	6,90 lv
<b>PICKLED CUCUMBERS</b>	200 gr	8,20 lv
<b>STARTER OF ROASTED EGGPLANT</b> with sour cream, lemon and dill	150 gr	8,50 lv

## SEA OFFERS

<b>HOMEMADE "TARAMA" CAVIAR</b> (1)	150 gr	8,90 lv
<b>BREADED SQUIDS</b> with aioli mayonnaise (1,5,7,10)	150 gr	15,50 lv
<b>SHRIMPS</b> with garlic butter (7,9,10,12)	150 gr	18,90 lv
<b>GRILLED SEABASS</b> with rustic potatoes with dill and garlic (7,10)	300 gr	24,20 lv
<b>FRESH FISH OF THE DAY</b> *ask your waiter		

## SPECIAL TRADITIONAL TREATS

<b>BAKED GOAT CHEESE</b> with spicy tomato jam (10)	150 gr	13,90 lv
<b>PORCINI MUSHROOMS</b> with golden crust (1,10)	150 gr	14,90 lv
<b>SAUTEED POTATOES</b> with pork bacon and caramelized onion (10)	250 gr	9,20 lv
<b>DUCK HEARTS</b> roasted on a charcoal grill (10)	120 gr	12,90 lv
<b>VEAL CHEEKS</b> with leek and porcini mushrooms (10)	200 gr	17,90 lv
<b>SLICES OF BEEF TONGUE</b> sautéed in butter and paprika (10)	150 gr	14,50 lv
<b>SAUTEED WILD GAME SAUSAGE</b>	150 gr	14,90 lv
<b>POT ROAST OF LAMB HEAD</b> with herb-flavored butter (10)	200 gr	15,50 lv
<b>PIG'S EAR</b> with aromatic crust, roasted on a charcoal grill (10)	150 gr	9,90 lv

1  Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and products of these	2  Nuts	3  Celery and products	4  Mustard and products	5  Eggs and their products	6  Peanuts and their products
7  Fish and fish products	8  Sesame seeds and products	9  Crustaceans	10  Milk and milk products	11  Soybeans and soy products	12  Molluscs and products

## MAIN DISHES

<b>CHICKEN TENDERLOINS</b> with porcini mushroom sauce and red wine (1,10)	300 gr	15,50 lv
<b>DUCK LEG</b> served with roasted sweet potato and sauce of prunes (1,10)	350 gr	23,50 lv
<b>OVEN ROASTED LAMB</b> made according to an old Bulgarian recipe (10)	350 gr	29,50 lv
<b>OVEN ROASTED PORK SHANK</b> served with roasted potatoes (1,10)	350 gr	17,90 lv
<b>BEEF TENDERLOIN</b> with porcini mushroom sauce (1,10)	300 gr	38,90 lv
<b>BEEF MEDALLIONS</b> with butter (10)	220 gr	32,90 lv
<b>OVEN ROASTED VEAL TAIL</b> with roast sauce	350 gr	32,90 lv
<b>DEER HIND QUARTER</b> with pepper sauce and mashed potatoes with butter (1,10)	350 gr	29,90 lv



## CHARCOAL BARBECUE

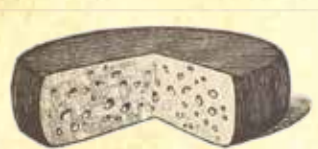
<b>HALF OF CHICKEN</b> marinated in butter and herbs /deboned/ (10)	300 gr	16,90 lv
<b>PLESKAVITSA</b> - grill-roasted minced beef meat	200 gr	12,90 lv
<b>PLESKAVITSA GURMANSKA</b> - grill-roasted minced beef meat with yellow cheese and smoked bacon – spicy (10)	250 gr	13,90 lv
<b>USHTIPTSI</b> - beef meatballs with smoked bacon and yellow cheese (10)	250 gr	13,90 lv
<b>VESHALITSA</b> from pork tenderloin	200 gr	16,90 lv
<b>PORK NECK STEAK</b> roasted on a charcoal grill (4,10)	250 gr	13,90 lv
<b>BARBECUED PORK RIBS</b> with barbecue sauce	300 gr	19,50 lv
<b>MEATBALLS</b> of horse and pork meat	300 gr	15,50 lv

## VEGETARIAN DISHES

<b>POTATO BALLS</b> by chef's recipe with smoked yellow cheese and parmesan (1,5,10)	250 gr	16,50 lv
<b>EGGPLANT "MUSAKA"</b> with fresh white cheese, tomatoes and basil (2,10)	250 gr	17,50 lv
<b>BARBECUE GRILLED VEGETABLES</b> (2)	200 gr	9,50 lv
<b>CLASSIC RISOTTO</b> with porcini mushrooms and parmesan (10)	300 gr	14,90 lv
<b>BAKED YELLOW CHEESE</b> on a hot plate (1,10)	200 gr	10,90 lv
<b>QUINOA AND ZUCCHINI BALLS</b> (1,2,5,10) with mascarpone and sauce Hollandaise garnished with arugula and cherry tomatoes	200 gr	16,90 lv
<b>ROASTED EGGPLANT</b> with tomato sauce and yellow cheese (1,2,5,10)	250 gr	11,90 lv

## SELECTED COLD CUTS AND CHEESES

<b>DEER VENISON</b> flat sausage /sudjuk/	50 gr	6,90 lv
<b>DEER JERKY</b> wind-dried meat	50 gr	8,90 lv
<b>DRIED PORK NECK</b>	50 gr	7,20 lv
<b>VEAL VENISON</b> flat sausage	50 gr	6,90 lv
<b>PORK LARD</b> from farm pig	50 gr	4,50 lv
<b>MATURED YELLOW CHEESE</b>	50 gr	5,50 lv



## SIDE DISHES

<b>RUSTIC POTATOES</b> with dill and garlic (10)	200 gr	5,90 lv
<b>FRIED POTATOES</b>	150 gr	5,90 lv
<b>MASHED POTATOES</b> with Butter (10)	180 gr	5,90 lv
<b>BARBECUED VEGETABLES</b> (2)	150 gr	6,90 lv
<b>STEAMED "ARBORIO" RICE</b> (10)	150 gr	4,90 lv
<b>ROASTED SWEET POTATO</b>	150 gr	5,90 lv

## DESSERTS

<b>HOMEMADE ICE CREAM</b> (10)	150 gr	7,50 lv
<b>CLASSIC BISCUIT CAKE</b> (1,2,10)	150 gr	6,90 lv
<b>BELGIAN CHOCOLATE CAKE</b> (1,10)	150 gr	7,50 lv
<b>CHOCOLATE SOUFFLE</b> with homemade ice cream with different flavors (1,10)	150 gr	8,50 lv
<b>CRÈME CARAMEL</b> (5,10)	150 gr	6,90 lv
<b>BAKED PUMPKIN</b> with honey and walnuts (2)	200 gr	6,50 lv
<b>DESERT OF THE DAY</b> *ask your waiter		