



## SALADS / COLD STARTERS

### Garden salad with quinoa

(selection of crunchy cabbage, green lettuce, carrot, fresh cucumber, cherry tomatoes and quinoa, seasoned with walnut dressing)

### Mix of green lettuce and rocket with marinated buffalo cheese and sun-dried tomatoes

### Green salad with quail eggs

(quail's nest on a bed of fine green lettuce and carrot with crunchy cucumbers and red tomatoes, seasoned with lemon dressing)

### Green salad with tuna and cherry tomatoes

(green lettuce, rocket salad, cherry tomatoes, cucumbers, olives, tuna, lemon dressing)

### Peeled tomatoes with lightly salted homemade cheese and basil pesto

### Classic "Shopska" salad

### Shepherd's salad

### Multi-colored salad

(finely grated beetroot, carrot and apple, seasoned with lemon dressing and sprinkled with roasted sunflower seeds)

### Classic "Snezhanka" salad

(strained yoghurt, pickled cucumbers and walnuts)

### "Katak" of feta cheese with Balkan spice mix and roasted peppers

### "Tarama" Caviar

### Plate with cold starters served with roasted bread

(Kyopolou, Aivar, Homemade "Liutenitza", Katak, Urnabes, "Snezhanka")



300 gr 6.90 lv

300 gr 7.20 lv

350 gr 7.40 lv

350 gr 7.70 lv

350 gr 7.40 lv

330 gr 5.80 lv

400 gr 7.20 lv

250 gr 5.00 lv

200 gr 5.90 lv

250 gr 6.50 lv

150 gr 5.90 lv

300 gr 11.90 lv

## TRADITIONAL WINTER STARTERS

### Pealed mashed tomatoes with leek and sunflower oil

### Homemade stuffed bell peppers

### "Tzarska Turshia" (pickled vegetables)

### Pickles

### Homemade roasted bell peppers (seasoned with garlic, dill and vinegar)

### "Kyopolou" made on clay oven (roasted aubergine and bell peppers)

### Homemade "Liutenitza" made on clay oven

(grinded tomatoes, roasted aubergine and bell peppers)

300 gr 5.40 lv

200 gr 5.80 lv

250 gr 5.20 lv

200 gr 5.20 lv

250 gr 6.20 lv

300 gr 5.90 lv

150 gr 3.90 lv



## SPECIAL DISHES

### Baked goat cheese with homemade honey and walnuts or spicy tomato jam

### Porcini mushrooms with a golden crust

### Duck hearts roasted on a charcoal grill

### Goose liver cubes with green walnut jam or with spicy tomato jam

### Pot roast of lamb head with herb-flavored butter

### Slices of beef tongue, sautéed in butter and paprika

### Pig's ear with an aromatic crust, roasted on a charcoal grill

### Potatoes sautéed with pork lard and caramelized onion

150 gr 7.90 lv

150 gr 9.90 lv

150 gr 8.20 lv

150 gr 14.90 lv

200 gr 8.90 lv

150 gr 8.50 lv

150 gr 6.60 lv

250 gr 5.80 lv

## MAIN DISHES

### Duck Magret with blueberry jam served with wild rice

### Turkey breast with truffle sauce and porcini mushroom garnished with wild rice

### Chicken tenderloins with porcini mushroom sauce and red wine

### Chicken tenderloins with smoked cheese sauce, cream and spinach

### Horse meatballs grilled on a charcoal grill

### Oven-roasted lamb, made according to an old Bulgarian recipe

### Pork tenderloin with vegetables on a hot plate

### Oven-roasted pork shank, served with roasted potatoes

### Pork neck steak roasted on a charcoal grill

### Barbecued pork ribs

### Beef tenderloin, cooked over low heat

### Oven-roasted beef tail

### Beef tenderloin with porcini mushroom sauce

350 gr 17.90 lv

350 gr 15.90 lv

300 gr 10.90 lv

300 gr 10.90 lv

200 gr 9.90 lv

400 gr 17.90 lv

300 gr 12.50 lv

350 gr 13.50 lv

250 gr 9.20 lv

300 gr 12.90 lv

200 gr 20.50 lv

350 gr 16.50 lv

300 gr 23.50 lv



■ menu ■

Underlined products are allergens



## Kaymak

### Urnabes (mashed cheese with ground chili peppers)

### "Aivar" – (Serbian red pepper relish with white bulgarian cheese)

### Pleskavitsa (grill-roasted minced meat)

### Pleskavitsa-gurmanska

(grill-roasted minced meat with yellow cheese and smoked bacon) – spicy

### Ushtiptsi (beef meatballs with pieces of smoked bacon and yellow cheese)

### Chibapcheta (grill-roasted minced meat with spices)

### Veshalitsa from pork tenderloin



## SERBIAN SELECTION



150 gr 6.90 lv

150 gr 4.90 lv

200 gr 5.20 lv

200 gr 8.00 lv

250 gr 8.90 lv

250 gr 8.90 lv

200 gr 8.00 lv

200 gr 9.90 lv

## WILD GAME MENU

### Sautéed homemade sausage from wild game

### Deer hind quarter oven baked with pepper sauce and mashed potatoes

### Wild Game fillet

150 gr 8.90 lv

350 gr 17.90 lv

200 gr 19.50 lv



## VEGETARIAN DISHES

### Eggplant "Moussaka" with fresh white cheese, tomatoes and basil

### Barbecue-grilled vegetables

### Classic risotto with porcini mushrooms

### Baked yellow cheese on a hot plate

### Quinoa and zucchini balls with white cheese, mascarpone and sauce Hollandaise garnished with rocket salad and cherry tomatoes

### Roasted eggplant with tomato sauce and yellow cheese

250 gr 8.90 lv

200 gr 6.20 lv

300 gr 8.90 lv

200 gr 6.80 lv

200 gr 8.50 lv

250 gr 6.90 lv

## SELECTED COLD CUTS AND CHEESES

### Deer venison flat sausage (sudjuk)

### Deer jerky (wind-dried meat)

### Fillet „Elena“ (dried pork meat)

### Smoked duck magret

### Pork lard

### "Kashkaval" cheese with truffle

### Buffalo cheese

50 gr 4.50 lv

50 gr 4.90 lv

50 gr 3.50 lv

50 gr 4.20 lv

50 gr 2.50 lv

50 gr 3.50 lv

50 gr 2.50 lv



## SIDE DISHES

### Sautéed fresh potatoes with dill and garlic

### Fried potatoes

### Fried potatoes with cheese

### Homemade mashed potatoes

### Barbecued vegetables

### Steamed vegetables in butter

### (broccoli, Brussels sprouts, cauliflower, baby carrots)

### Steamed "Arborio" rice

### Wild rice

200 gr 3.80 lv

150 gr 3.80 lv

200 gr 4.50 lv

180 gr 3.80 lv

150 gr 3.90 lv

200 gr 3.90 lv

150 gr 3.00 lv

100 gr 3.50 lv

## DESSERTS

### Classic biscuit cake

### Cake with mascarpone

### Crème caramel

### Apple cake with chocolate mousse

### Chocolate soufflé served with

### homemade ice cream

### Baked pumpkin with honey and

### walnuts

### Homemade ice cream

150 gr 4.50 lv

150 gr 5.20 lv

150 gr 4.50 lv

150 gr 4.90 lv

150 gr 6.90 lv

150 gr 4.50 lv

150 gr 4.50 lv

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