

COLD APPETIZERS



- LETTUCE HEARTS**  **20**
green cheese from Cherni Vit |
pine nuts | raspberry dressing
- ROASTED BEETROOT**  **19**
SALAD
carrots | green apple | sour cream |
rye bread chips | cumin
- ZUCCHINI CARPACCIO**  **19**
pecans | feta cheese | yuzu dressing
- BAKED EGGPLANT**  **21**
MOUSSE
tahini | Bulgarian yogurt | smoked
lardo | lovage
- TOPENITSA WITH**  **21**
GRILLED RED PEPPER
katuk | fennel oil | Bulgarian flat
bread with butter and samardala
- BEEF TARTARE** **35**
egg yolk | black garlic mayonnaise |
soft bread bun | marinated oyster
mushroom
- SMOKED BONITO** **25**
fennel salad | horseradish cream |
sourdough toast

WARM APPETIZERS

- VEAL TONGUE IN** **19**
BUTTER
celery ravioli | king mushroom
cream
- CRISPY KACHAMAK**  **18**
polenta | poached egg | sheep
cheese | chicheron | smoked
pepper
- DUCK HEARTS BBQ** **19**
mashed potatoes with brown
butter | Kavalan sauce
- FLATBREAD** **18**
Dunavia cheese | zucchini | ground
Bulgarian satureja

SOUPS

- SOUP OF THE DAY**  **9**
- CONSOMMÉ** **15**
oxtail | open banitsa

 Vegetarian
 Vegetarian option

MAIN COURSES

BEEF CHEEKS	42
cream of celery potato pillow shallots	
PORK BELLY	31
tarhana parsnip puree pork snout chips	
SEABASS	42
grilled cauliflower cream Bulgarian sausage Rhodope couscous	
PATATNIK 	23
potatos "Bagri" sheep cheese egg yolk cream mixed green salads	
GRILLED COCKEREL	35
fresh green salad bergamot dressing	
RISOTTO AQUARELLO	25
Bulgarian saffron Pecorino cheese spicy peanuts	
SPECIAL WEEKLY OFFER 	23

SIDES

SOURDOUGH BREAD	4
BULGARIAN FLAT BREAD	4
SOFT BREAD BUN	4
MIXED GREEN SALADS	7
MASHED POTATOES	7

DESSERTS

KOMATISU	13
tiramisu with Bulgarian cherry liqueur	
LEMON TART	13
with raspberry sorbet	
DESSERT OF THE WEEK	13

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SAVORY

GOOSE EGGS OMELETTE (🌿) 19
bacon croutons spinach salad yuzu dressing
SCRAMBLED EGGS (🌿) 17
sourdough bread toast, mixed green salads, pomegranate dressing
AVOCADO TOST (🌿) 19
peas "Bagri" sheep cheese red onion chips fennel
EGGS BENEDICT (🌿) 24
crispy bacon hollandaise sauce with brown butter English muffin
TOAST FLORENTINE (🌿) 24
poached egg salmon smoked with cherry wood hollandaise sauce spinach
SOUP OF THE DAY 9

SWEET


BUHTI 18
pastry with homemade jam / honey / hazelnut cream
KOZUNAK POPARA 19
sweet pastry brown butter milk infused with linden tea rice popcorn
YOGHURT 17
seasonal fruits oriental spices rose
KATMA 17
Madagascar vanilla herbal honey from the Balkan mountains lemon ice-cream with Tonka Beans
DESSERTS FROM THE VITRINE 13
while stocks last

ADD /50 GR/

POACHED EGG 4
BULGARIAN SHEEP CHEESE 7
BULGARIAN MATURED YELLOW SHEEP CHEESE 7
HOMEMADE SMOKED SALMON 7

HOLLANDAISE SAUCE 7
MARINATED MUSHROOMS 7
MIXED GREEN SALADS 7
HOMEMADE JAM 5
HERBAL HONEY 5

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ALL PRICES ARE IN BGN AND INCLUDE VAT.

BALKAN NEGRONI	0.220l	18
Arkana Muscat Rakia, Sweet Vermouth Dolin, Campari, Linden Tea		
YUZU WHISKEY SOUR	0.220l	19
Bulleit Bourbon, Yuzu Liqueur, St-Germain, Fresh Lemon Juice, Egg White		
INFINITY SOUR	0.200l	22
Metaxa 5*, Disaronno, Cherry Heering, Umeshu, Lemon Juice, Egg White, Saffron		
CLOVER CLUB	0.220l	18
Tanqueray Gin, Fresh Lemon Juice, Homemade Raspberry Syrup, Egg White		
WHITE ESPRESSO MARTINI	0.160l	18
Disaronno Velvet Cream, Coffee Liqueur, Titos Vodka, Espresso		
EVITA	0.220l	19
Plantation Pineapple Rum, Pampelle, Citrus Mix, Bay Leaf, Cinnamon Syrup		
CLOUDY KANGAROO	0.200l	20
Vodka Titos, Sherry Cream Dulce, Peche De Vigne, Sake Junmai, Oat Milk		
ROSE HIBISCUS MIMOSA	0.180l	17
Rose Prosecco Valdo, Homemade Hibiscus Syrup		