






Salads

BURRATA SALAD

Herb salads, edamame beans, raisins, pistachio, red onion, tomatoes and citrus vinaigrette. ^{7, 9, 10} 

220 g / 24 BGN

MEDITERRANEAN BEETROOT CARPACCIO

With green salads, candied walnuts, orange and mustard vinaigrette. ^{7, 9, 10, 14}  


200 g / 19 BGN

MELON BALL SALAD

Melon, Bocconcini, rocket, crispy prosciutto di Parma, balsamic and chili-honey dressing. ^{7, 14}

210 g / 23 BGN

BULGARIA SALAD

Mix tomatoes, red peppers, basil pesto, red onion, Bulgarian white cheese and fresh oregano. ^{7, 9, 10, 14} 

200 g / 21 BGN


Starters

BEEF TARTARE

Beef minced meat, gherkins, capers, crispy shallot, mustard, herbs, egg yolk, garlic mayonnaise and crispy toast. ^{2, 4, 9, 14}

190 g / 26 BGN

GOAT CHEESE

With pistachio, cranberries, honey, mixed green salads, fresh apple, apple jelly and balsamic vinaigrette. ^{7, 9, 10, 14} 

220 g / 20 BGN

PIL PIL KING PRAWNS

With confit tomato sauce, charred lemon and served with toasted ciabatta. ^{2, 3}

200 g / 25 BGN

CURED SALMON

With avocado cream, orange segments, kohlrabi, herb frisée and mustard vinaigrette. ^{5, 9, 14}

200 g / 27 BGN

BELUGA CAVIAR

Served with mini blini, diced eggs, chives and Crème fraîche. ^{2, 4, 5, 7, 10, 14}

50 g / 250 g / 400 BGN



Main courses

MEDITERRANEAN SEARED FAGRI

With cauliflower purée, asparagus, garden peas
and herbal lemon-butter sauce. ^{5, 7, 14}

320 g / 42 BGN

HERB-CRUSTED LAMB RACK

With truffle mashed potatoes,
roasted seasonal veggies and sauce Jus. ^{2, 7, 10, 14}

200 g / 200 g / 80 BGN

BEEF TENDERLOIN

STEAK | ANGUS – NEBRASKA, USA

With charcoal spring onion, seasonal vegetables
and Chimichurri sauce. ^{7, 14}

200 g / 150 g / 125 BGN

DUCK BREAST

With vanilla parsnip purée, Jerusalem artichoke,
sautéed spinach with sour cherry sauce. ⁷

180 g / 200 g / 42 BGN

SPINACH & ASPARAGUS RISOTTO

With Arborio rice, spinach, asparagus and truffle oil. ^{7, 14}

270 g / 33 BGN

ROASTED GUINEA FOWL SUPREME

With herb kohlrabi, baby onion, wild mushrooms and Jus sauce. ^{1, 7, 14}

200 g / 100 g / 45 BGN

ROASTED AUBERGINE

Cooked in two variations with crispy chickpea, herb salad
and vegan sauce Jus. ^{1, 6, 9, 10}

220 g / 29 BGN

Side dishes

GRILLED ASPARAGUS ⁷

150 g / 12 BGN

SAUTÉED SPINACH

170 g / 8 BGN

PATATAS BRAVAS SPANISH STYLE

With tomato sauce, aioli mayonnaise and avocado cream. ^{4, 7}

200 g / 12 BGN



Cheese selection


MEDITERRANEAN CHEESES

Served with fig jam, grapes and vegetable crudites. ^{1, 2, 7, 9, 10, 14}

250 g / 75 BGN

Desserts

RUM ROASTED PINEAPPLE

With pistachio crumble, Malibu ice cream and caramelized nuts. ^{2, 10, 14}  

220 g / 18 BGN

CHOCOLATE SOUFFLE

With pistachio Chantilly cream. ^{4, 7, 10}

160 g / 16 BGN

ICE CREAM SELECTION

Served with biscuit crumble. ^{4, 7, 10, 14}

100 g / 12 BGN

PINK PEPPERCORN PAVLOVA

With strawberry compote, marinated strawberries with balsamic vinegar, strawberry jelly and Chantilly cream. ^{2, 4, 7}

170 g / 17 BGN

LEMON MOUSSE

With salted caramel, vanilla sponge cake, served with Limoncello ice cream and thyme foam. ^{2, 4, 7}


170 g / 18 BGN

SORBET SELECTION

Served with vegan biscuits. ¹⁰  

80 g / 10 BGN

Allergens: 1 – Celery, 2 – Gluten, 3 – Crustacean, 4 – Eggs, 5 – Fish, 6 – Lupin, 7 – Milk, 8 – Molluscs, 9 – Mustard, 10 – Nuts, 11 – Peanuts, 12 – Sesame seeds, 13 – Soya, 14 – Sulphur dioxide

 vegetarian option   vegan option

Should you have any dietary requirements, please ask your server for more information.