

Salads

Autumn Greek salad 250 g / 9.20 € / 17.99 BGN

Roasted squash, red onions, olives, cherry tomatoes, cucumber, crumbled Feta cheese, toasted pumpkin seeds, olive oil, lemon and oregano. ^{7, 14} 

Pumpkin & orange salad 250 g / 9.20 € / 17.99 BGN

Marinated pumpkin, Romaine lettuce, orange segments, olives, red onions and citrus vinaigrette. ¹⁴  


Chickpea & roasted carrots salad 220 g / 8.10 € / 15.84 BGN

Roasted carrots, chickpeas, fresh spinach, tahini dressing, cumin and coriander. ^{12, 14} 

Mediterranean salad 270 g / 12.70 € / 24.84 BGN

Mixed greens, arugula, Mozzarella cheese, cherry tomatoes, Serrano ham, olives, toasted pine nuts, Grana Padano cheese. ^{1, 7, 10, 14}

Oven-baked Camembert 190 g / 12.70 € / 24.84 BGN

Creamy Camembert cheese, red currant jam, pomegranate and pistachio, served with a crispy baguette. ^{2, 7, 10} 

Caesar salad 280 g / 9.70 € / 18.97 BGN

Iceberg salad, shavings of Grana Padano cheese, cherry tomatoes, ciabatta croutons and house-made Caesar dressing with anchovies. ^{2, 4, 5, 7, 12, 14}

Add Ons:

- grilled chicken breast	100 g / 5.10 € / 9.97 BGN
- crispy bacon ^{1, 9}	50 g / 5.10 € / 9.97 BGN
- king prawn (1 pc) ^{3, 5, 7}	70 g / 5.10 € / 9.97 BGN

Starters

Muhammara 100 g / 5.60 € / 10.95 BGN

Spread of roasted red peppers, walnuts, olive oil, garlic, pomegranate, Greek pita bread. ^{2, 10, 14} 

Greek style calamari 130 g / 12.70 € / 24.84 BGN

Deep-fried and served with sweet chili sauce. ^{2, 5, 8, 14}

Tzatziki 100 g / 5.60 € / 10.95 BGN

Strained yoghurt, garlic and cucumber dip, Greek pita bread. ^{2, 7} 

Tirokafteri 100 g / 6.10 € / 11.93 BGN

Yoghurt and Feta cheese dip with chili, Greek pita bread. ^{2, 7} 

Trio of dips 250 g / 10.20 € / 19.95 BGN

Muhammara, Tzatziki and Tirokafteri, served with Greek pita bread. ^{2, 7, 10, 14} 


Braised octopus in red wine 200 g / 17.90 € / 35.01 BGN

Slow-cooked with tomatoes, red wine, onion and bay leaf, served with freshly baked white bread. ^{2, 5, 8, 14}

Norwegian salmon tartare 180 g / 14.80 € / 28.95 BGN

Layered with creamy guacamole, sour cream and garnished with arugula. ^{5, 7, 8, 9, 14}

Cheese fondue to share (for 2 guests) 800 g / 21.40 € / 41.85 BGN

A rich blend of Swiss cheeses, melted with white wine and garlic, served with white bread for dipping. Served warm. ^{2, 7, 14} 

Soups

Soup of the day 200 g / 5.10 € / 9.97 BGN

Freshly made daily with the best seasonal ingredients. Please ask your server for today's special.

Cauliflower and basil cream soup 200 g / 5.10 € / 9.97 BGN ^{7, 10} 

Tomato and red pepper soup 200 g / 5.10 € / 9.97 BGN ^{1, 14} 

Meat & Fish

King pork chop 450 g / 17.90 € / 35.01 BGN

Paired with grilled peppers and zucchini, oven-baked potato and sour cream. ^{1, 7}

Pulled lamb shank 400 g / 26.50 € / 51.83 BGN

Served with fava bean purée and roasted peppers. ^{1, 2, 9, 14}

Slow-cooked beef cheeks 350 g / 26.50 € / 51.83 BGN

Served with pumpkin purée and Brussels sprouts. ^{1, 2, 7, 9, 14}

Pork knuckle (boneless) 400 g / 23.00 € / 44.98 BGN

Complemented by warm bulgur with zucchini, tomatoes and roasted peppers. ^{1, 2, 7, 14}

Roasted chicken breast 350 g / 14.80 € / 28.95 BGN

Garnished with potato gnocchi and Dijon mustard cream. ^{2, 4, 7, 9, 14}

Bulgarian grill platter 450 g / 27.10 € / 53.00 BGN

Perfect for sharing, a variety of meats - kebapche (minced pork with traditional herbs), meatball, karnatche (Bulgarian style sausage), chicken skewer, roasted potatoes, bean salad & lutenitza dip. ^{1, 2, 7, 14}

Branzino al Forno (Mediterranean Sea bass) 700 g / 23.50 € / 45.96 BGN

Whole roasted sea bass with lemon, garlic, fresh herbs and olive oil, paired with baked potatoes. ^{2, 5, 7}

Fried turbot (fillet) 370 g / 29.10 € / 56.91 BGN

Served with sautéed spinach, avocado cream and pine nuts. ^{5, 7, 10}

Baked salmon (fillet) 380 g / 21.40 € / 41.85 BGN

Marinated with lemon and garnished with avocado cream, broccoli-cheese gratin. ^{5, 7}

From our grill

Butcher beef steak ⁷ 180 g / 34.20 € / 66.89 BGN

Rib eye steak ⁷ 200 g / 35.20 € / 68.85 BGN

Chicken breast steak ⁷ 220 g / 11.20 € / 21.91 BGN

*Please let your server know your preferred doneness of the steak. /does not apply to chicken steak/

*All steaks are expertly prepared to your preference and all dishes are served with a side of grilled tomato and baked sweet potatoes (250 g).

Pasta & vegetarian dishes

Tagliatelle Bolognese 300 g / 11.20 € / 21.91 BGN

Classic pasta dish with beef ragout, wine, onion and spices. ^{1, 2, 4, 7, 14} ∅

Porcini risotto 280 g / 10.20 € / 19.95 BGN

Arborio risotto with porcini mushrooms and Grana Padano cheese. ^{7, 14} ∅

Penne Chorizo 280 g / 10.70 € / 20.93 BGN

Pasta with tomato sauce and Chorizo salami, garlic, onion, parsley and capers. ^{1, 2, 14}

Roasted carrots with sumac 220 g / 10.20 € / 19.95 BGN

Paired with whipped hummus and herbs. ¹² ∅∅

Sides

Grilled vegetables 150 g / 5.10 € / 9.97 BGN

Zucchini, eggplant, peppers. ∅

Roasted sweet potatoes with garlic ⁷ ∅ 200 g / 4.00 € / 7.82 BGN

French fries ∅ 150 g / 4.00 € / 7.82 BGN

Steamed Basmati rice ⁷ ∅ 120 g / 4.00 € / 7.82 BGN

Grilled green asparagus ⁷ ∅ 100 g / 7.60 € / 14.86 BGN

Sautéed spinach ⁷ ∅ 80 g / 4.00 € / 7.82 BGN

Brussels sprouts ⁷ ∅ 120 g / 5.10 € / 9.97 BGN

*All sides can be prepared as vegan options. ∅∅

Desserts

Tarte Tatin with pears 120 g / 7.10 € / 13.89 BGN

Served warm, with vanilla ice cream. ^{2, 4, 7}

Orange & almond cake 90 g / 6.60 € / 12.91 BGN

A moist, fragrant cake with ground almonds and fresh orange juice, topped with a light glaze. ^{2, 4, 10}

Pistachio Crème Brûlée 150 g / 9.20 € / 17.99 BGN

A luxurious twist on a classic dessert. ^{4, 7, 10}

Baklava with pistachios and honey 100 g / 8.10 € / 15.84 BGN

Layers of crispy filo dough filled with chopped pistachios and sweetened with honey syrup. ^{2, 7, 10}

White chocolate fondue to share (for 2 guests) 400 g / 14.80 € / 28.95 BGN

Silky melted white chocolate, enhanced with vanilla and served with sliced banana, pineapple and chocolate brownies for dipping. Suitable for sharing ^{2, 7, 10}

Алергени

- 1 - Целина
- 2 - Зърнени култури, съдържащи глутен
- 3 - Ракообразни
- 4 - Яйца
- 5 - Рибна и рибни продукти
- 6 - Лупина
- 7 - Мляко и млечни продукти
(вкл. лактоза)
- 8 - Мекотели

- 9 - Синап
- 10 - Ядки
- 11 - Фъстъци
- 12 - Сусамено семе
- 13 - Соя и соеви продукти
- 14 - Серен диоксид

Ø - Вегетарианска опция
ØØ - Веган опция

Ако имате диетични изисквания, моля,
попитайте Вашия сервитьор за повече информация.

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

Ø - Vegetarian option
ØØ - Vegan option

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

Всички цени включват ДДС. Всички описани ястия са според наличността.

All prices are VAT inclusive. All items are subject to availability.