Salads

Bulgarian salad 280 g / **11 €**
Mixed lettuce, grilled Bulgarian yellow cheese, cherry tomatoes, Elenski but (local cured pork ham from Elena area, Bulgaria), olives, toasted walnuts, quail egg, marinated red onion. [1, 4, 7, 10, 11, 14]

Tomatoes & Mozzarella cheese salad 280 g / **10 €**
Cherry tomatoes, Mozzarella cheese, basil pesto, olives and rocket salad. [7, 10, 14] ∅

Spinach, beetroot & Goat cheese salad 270 g / **12 €**
Fresh mixed salads and baby spinach, roasted beetroot, walnuts, French goat cheese, honey-mustard vinaigrette. [7, 9, 10, 14] ∅

Green salad with Gyro chicken 350 g / **13 €**
Romaine lettuce, tomatoes, cucumbers, red onion, Gyro style grilled chicken bits with spices, Greek yoghurt, pita bread. [1, 2, 7, 10, 11, 14]

Caesar salad 280 g / **11 €**
Our interpretation of the classic salad - Iceberg salad, shavings of Grana Padano cheese, cherry tomatoes, boiled egg, ciabatta croutons and house-made Caesar dressing with anchovies. [2, 4, 5, 7, 12, 14]

Add Ons:
- grilled chicken breast 100 g / **5.10 €**
- crispy bacon [1, 9] 50 g / **5.10 €**
- 5 sautéed prawns [3, 5, 7] 75 g / **5.10 €**

Starters

Octopus carpaccio 120 g / **15 €**
Thinly sliced octopus, sun-dried tomatoes, capers, arugula, lemon-olive oil dressing. [3, 5, 8, 14]

Chef's Trio of spreads 300 g / **9 €**
Roasted mushrooms, onions and cream cheese spread.
Mashed white beans, roasted garlic and rosemary spread.
Hummus with beetroot, walnuts and olive oil. [7, 10, 11, 12, 14] ∅

Bulgarian spreads & pickles 300 g / **9 €**
Katak – roasted peppers, Bulgarian yoghurt and white cheese.
Kiopoolu – roasted peppers and eggplant, parsley.
Selection of pickled vegetables with honey. [1, 7, 9 , 14] ∅

Hummus with beetroot 220 g / **9 €**
Hummus with beetroot, walnuts and olive oil, served with pita bread. [2, 10, 11, 12] ∅∅

Greek style Calamari 150 g / **12 €**
Deep-fried calamari, served with lemon and sweet chili sauce [2, 5, 8, 14]

Octopus in red wine 250 g / **25 €**
Braised with cherry tomatoes, spices and red wine, served with arugula and freshly baked bread. [2, 3, 5, 8, 10, 11, 14]

a Priori
RESTAURANT & GARDEN

Soup

Soup of the day 200 g / **5.10 €**

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

Tomato soup [14] ⌀ 200 g / **5.10 €**

Bulgarian chicken soup 200 g / **5.10 €**

Our style chicken soup with clear broth, chicken fillet and vegetables. [1, 14]

Meat & Fish

Beef ragù with Orzo pasta & Bulgarian yellow cheese 350 g / **17 €**

Slow-braised beef ragù with red wine, orzo pasta and tomatoes, topped with Bulgarian yellow cheese and baked until golden in a cast-iron dish. [1, 2, 4, 7, 14]

Grilled Krakauer sausages 380 g / **14 €**

Traditional Krakauer (pork) sausages, served with tangy sauerkraut (sour cabbage), roasted potatoes and mustard. [1, 2, 7, 9, 13]

Breaded chicken schnitzel 350 g / **14 €**

Crispy breaded chicken breast topped with herbal butter, creamy potato salad with pickles and onion, lemon. [2, 4, 7, 10, 14]

Slow-roasted pork knuckle 600 g / **18 €**

Slow-roasted pork knuckle, served with roasted baby potatoes, carrots and onion with herbs, mustard. [1, 7, 9, 14]

King pork chop 450 g / **19 €**

Paired with grilled peppers and zucchini, oven-baked potato, sour cream. [1, 7]

Bulgarian grill platter 650 g / **30 €**

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

Mediterranean seabream 300 g / **19 €**

Oven-baked Seabream filet, served with potato salad, marinated fennel with saffron, lemon-olive oil dressing. [5, 7, 14]

Tuna steak 350 g / **26 €**

Grilled Tuna steak, served with sautéed cherry tomatoes, artichoke and green asparagus. [5, 7, 14]

Baked salmon filet 350 g / **25 €**

Oven-baked salmon filet, paired with pumpkin purée, sautéed spinach and cherry tomatoes, garlic. [5, 7]

From our grill

Butcher beef steak* [7] 180 g / **33 €**

Ribeye steak* [7] 200 g / **35 €**

Chicken fillet steak [7] 220 g / **15 €**

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

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

Pasta & Vegetarian dishes

Tagliatelle Bolognese 350 g / **14 €**
Classic pasta dish with beef ragout, wine, onion, spices, topped with Grana Padano cheese. [1, 2, 4, 7, 10, 11, 14]

Wild mushrooms & truffle tagliatelle 350 g / **13 €**
Tagliatelle tossed with wild mushrooms in a creamy sage sauce, truffle oil, finished with Grana Padano cheese. [2, 4, 7, 10, 11, 14] ∅

Wild mushrooms risotto 320 g / **11 €**
Creamy risotto with wild mushrooms, white wine and herbs, finished with Grana Padano cheese and truffle oil. [7, 10, 14] ∅

Pumpkin & Gorgonzola cheese risotto 320 g / **11 €**
Creamy risotto with pumpkin and Gorgonzola cheese, caramelised walnuts, butter and herbs. [7, 10, 14] ∅

Cheese fondue 400 g / **22 €**
Prepared with premium Emmental and Gruyere cheese, served with sourdough bread. [2, 7, 10, 11, 14] ∅

Sides

Grilled vegetables 150 g / **5.50 €**
Zucchini, eggplant, peppers. ∅

Roasted baby potatoes with garlic [7] ∅ 200 g / **4.50 €**

French fries ∅ 150 g / **4 €**

Steamed Basmati rice [7] ∅ 120 g / **4 €**

Green asparagus [7] ∅ 100 g / **8 €**

Sautéed spinach [7] ∅ 80 g / **5 €**

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

Desserts

Pumpkin cheesecake [2, 7, 10, 14] 100 g / **7 €**

Warm walnut pie 120 g / **7 €**
Served with vanilla ice cream. [2, 4, 7, 10]

White chocolate mousse 90 g / **7 €**
Served with pear ragout with coconut milk and chocolate shavings. [2, 4, 7, 10]

Crème Brûlée 100 g / **8 €**
Our interpretation of a classic dessert. [4, 7]

Roasted pumpkin with honey and walnuts [10] 150 g / **6 €**

a Priori
RESTAURANT & GARDEN

Алергени

1 - Целина
2 - Зърнени култури, съдържащи глутен
3 - Ракообразни
4 - Яйца
5 - Риба 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

∅ - Вегетарианска опция
∅∅ - 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

∅ - Vegetarian option
∅∅ - 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.

Sparkling wines
Пенливи вина

bottle 0.750 l / бутилка 0.750 л

/ FRANCE / ФРАНЦИЯ

Piper - Heidsieck Cuvée Brut

Pinot Noir, Pinot Meunier /
Пино Ноар, Пино Мюние
120.00 €

Veuve Clicquot Yellow Label Brut

Pinot Noir, Pinot Meunier, Chardonnay /
Пино Ноар, Пино Мюние, Шардоне
145.00 €

Taittinger Brut Reserve NV

Pinot Noir, Pinot Meunier, Chardonnay /
Пино Ноар, Пино Мюние, Шардоне
160.00 €

/ ITALY / ИТАЛИЯ

Santa Margherita Superiore di Valdobbiadene DOCG Brut

Glera / *Глера*
45.00 €

Ca'Val Treviso DOC Extra Dry

Glera / *Глера*
30.00 €

Bottega Poeti Rosé DOC

Glera, Pinot Noir / *Глера, Пино Ноар*
36.00 €

Carl Jung Blanc de Blancs Non-Alcoholic

Chardonnay / *Шардоне*
35.00 €

/ BULGARIA / БЪЛГАРИЯ

Tourbillon Brut, Magura Winery, Danube Plaine

Chardonnay / *Шардоне*
73.00 €

White wines
Бели вина

bottle 0.750 l / бутилка 0.750 л

/ FRANCE / ФРАНЦИЯ

La Poule Blanche, Sacha Lichine, Pays d'Oc AOC

Sauvignon Blanc / *Совиньон Блан*
23.00 €

Macon-Villages, Maison Andre Goichot, Mâconnais, Bourgogne

Chardonnay / *Шардоне*
39.00 €

/ ITALY / ИТАЛИЯ

Tralcetto Pecorino D'Abruzzo, Cantina Zaccagnini, Abruzzo DOC

Pecorino / Пекорино
39.00 €

Etichetta Bianca, La Scolca, Gavi di Gavi DOCG

Cortese / *Кортезе*
42.00 €

Vermentino, La Selva, Maremma, Toscana DOC

Vermentino / *Верментино*
46.00 €

Sauvignon Friuli Colli Oriental, Tinimenti Civa, Friuli-Venezia Giulia

Sauvignon Blanc / *Совиньон Блан*
35.00 €

Grillo, Feudo Disisa, Sicilia DOC

Grillo / *Грило*
49.00 €

/ ITALY / ИТАЛИЯ

Otto Soave Classico, Graziano Pra, Soave Classico DOC

Garganega / *Гарганега*
34.00 €

/ GERMANY / ГЕРМАНИЯ

Quant Riesling, Carl Loewen, Mosel

Riesling / *Ризлинг*
45.00 €

/ NEW ZEALAND / НОВА ЗЕЛАНДИЯ

Black Label Sauvignon Blanc, Babich, Marlborough

Sauvignon Blanc / *Совиньон Блан*
44.00 €

bottle 0.750 l / бутилка 0.750 л

White wines
Бели вина

/ BULGARIA / БЪЛГАРИЯ

Tamyanka Single Vineyard 2024, Magura Winery, Danube Plaine

Tamyanka / *Тамянка*
28.00 €

Korten Natura Chardonnay & Dimyat, Domaine Boyar, Thracian Valley

Chardonnay, Dimyat / *Шардоне, Димят*
19.00 €

Pearl White Cuvée, Domaine Boyar, Thracian Valley

Sauvignon Blanc, Semillon / *Совиньон Блан, Семийон*
19.00 €

Le Photographe Sauvignon Blanc, Minkov Brothers Thracian Valley

Sauvignon Blanc / *Совиньон блан*
30.00 €

Gergana, Tsarev Brod Winery, Danube Plain

Gergana / *Гергана*
30.00 €

Traminer, Midalidare Estate, Thracian Valley

Traminer / *Траминер*
27.00 €

/ BULGARIA / БЪЛГАРИЯ

Zeyla Karlovo Misket, Chateau Copsa, Rose Valley

Karlovo Misket / *Карловски мискет*
21.00 €

Monogram Chardonnay Barrel Fermented, Villa Yustina Winery, Thracian Valley

Chardonnay / *Шардоне*
39.00 €

Rosé wines
Розе вина

bottle 0.750 l / бутилка 0.750 л

/ FRANCE / ФРАНЦИЯ

Le Poussin Rosé, Sacha Lichine, Pays d'Oc AOC

Grenache, Cinsault / *Гренаш, Сензо*
23.00 €

The Pale, Chateaux d'Esclans, Cotes de Provence AOC

Grenache, Rolle, Cinsault, Syrah /
Гренаш, Рол, Сензо, Сира
25.00 €

/ ITALY / ИТАЛИЯ

Rosa Chiara, La Scolca, Gavi DOCG

Cortese, Pinot Nero / *Кортезе, Пино Неро*
37.00 €

Tralcetto Cerasuolo D'Abruzzo, Cantina Zaccagnini, Abruzzo DOC

Montepulciano d'Abruzzo/ *Монтепулчано д'Абруцо*
39.00 €

/ BULGARIA / БЪЛГАРИЯ

Korten Natura Rosé, Domaine Boyar, Thracian Valley

Melnik 55 / *Мелник 55*
19.00 €

Pure Pink Cuvée, Domaine Boyar, Thracian Valley

Mourvèdre, Syrah / *Мурведър, Сира*
19.00 €

Dалаkov Kvevri Rosé, Better Half, Thracian Valley

Mavrud, Nebbiolo, Syrah / *Мавруд, Небиоло, Сира*
44.00 €

Angelica Rose, Chateau Copsa, Rose Valley

Mourvèdre, Grenache, Cabernet Sauvignon /
Мурведър, Гренаш, Каберне Совиньон
30.00 €

Pletenitza Rose, Alexandra Winery & Vineyards, Sakar Region

Syrah / *Сира*
27.00 €

Rubin Rose Single Vineyard, Magura Winery, Danube Plaine

Rubin/ *Рубин*
29.00 €

bottle 0.750 l / бутилка 0.750 л

Red wines
Червени вина

/ FRANCE / ФРАНЦИЯ

Le Coq Rouge, Sacha Lichin, Pays d'Oc AOC

Syrah, Grenache / *Сира, Гренаш*
21.00 €

Chateau d'Orsan Monopole, Albert Bichot, Bourgogne, Cotes du Rhone AOC

Syrah, Grenache, Cinsault, Mourvèdre /
Сира, Гренаш, Сензо, Мурведър
29.00 €

Moulin de Gassac Classic Red, Pays d'Hérault IGP

Carignan, Syrah, Merlot, Marselan /
Каринян, Сира, Мерло, Марселан
23.00 €

/ ITALY / ИТАЛИЯ

Roccaperciata, Terre Siciliane IGT

Nero d'Avola, Syrah / *Неро д'Авола, Сира*
19.00 €

Bevicisu, Malgra, Piedmont DOC

Barbera / *Барбера*
22.00 €

„Adora" Riserva, Produttori di Manduria, Puglia Salice Salentino DOC

Negroamaro, Malvasia Nera /
Негроамаро, Малвазия Нера
35.00 €

Rosso di Toscana, Tenuta Il Poggione, Toscana IGT

Sangiovese, Merlot, Cabernet Sauvignon /
Санджовезе, Мерло, Каберне Совиньон
47.00 €

/ SPAIN / ИСПАНИЯ

Bodegas Beronia Crianza, Rioja

Tempranillo, Garnacha, Mazuelo /
Темпраниьо, Гарнача, Мазуело
37.00 €

/ NEW ZEALAND / НОВА ЗЕЛАНДИЯ

Pinot Noir Marlborough Estate Reserve, St Clair Estate, Marlborough

Pinot Noir / *Пино Ноар*
31.00 €

/ ARGENTINA / АРЖЕНТИНА

La Linda Malbec, Luigi Bosca Wines, Mendoza

Malbec / *Малбек*
37.00 €

/ USA / САЩ

Artezin, Hess Persson Estate, Mendocino County

Zinfandel / *Зинфандел*
49.00 €

Red wines
Червени вина

bottle 0.750 l / бутилка 0.750 л

/ BULGARIA / БЪЛГАРИЯ

Deep Red Cuvée, Domaine Boyar, Thracian Valley

Cabernet Sauvignon, Cabernet Franc, Carmenere /
Каберне Совиньон, Каберне Фран, Карменер
19.00 €

Boutique Collection Barrel Aged, Domaine Boyar, Thracian Valley

Merlot, Malbec / *Мерло, Малбек*
22.00 €

Evmolpia, Tsarev Brod Winery, Danube Plain

Evmolpia / *Евмолпия*
34.00 €

Korten Natura Mavrud & Rubin, Domaine Boyar, Thracian Valley

Mavrud, Rubin / *Мавруд, Рубин*
19.00 €

Dалakov Kvevri Mavrud, Better Half, Thracian Valley

Mavrud / *Мавруд*
31.00 €

/ BULGARIA / БЪЛГАРИЯ

Uniqato Rubin, Winery Damyanitsa, Thracian Valley

Rubin / *Рубин*
39.00 €

Zeyla Cabernet Sauvignon, Chateau Copsa, Rose Valley

Cabernet Sauvignon/ *Каберне Совиньон*
22.00 €

Merlot Minkov Brothers, Thracian Valley

Merlot / *Мерло*
32.00 €

Pletenitza Syrah, Alexandra Winery & Vineyards, Sakar Region

Syrah / *Сира*
27.00 €

Enira Reserva, Bessa Valley, Thracian Valley

Merlot, Syrah, Cabernet Sauvignon, Petit Verdot /
Мерло, Сира, Каберне Совиньон, Пти Вердо
42.00 €

Gamza & Syrah Single Vineyard, Magura Winery, Danube Plaine

Gamza, Syrah / *Гъмза, Сира*
29.00 €

Sweet wines
Десертни вина

bottle 0.500 l / бутилка 0.500 л

/ ITALY / ИТАЛИЯ

Terre l'Ocra Moscato Naturale, Firriato, Terre Siciliane IGT

Zibibbo / *Зибибо*
45.00 €

Small bottles
Малки бутилки

Sparkling wines | *Пенливи вина*

bottle 0.200 l / бутилка 0.200 л

Birilino Mionetto Brut, Sergio Mionetto, Treviso DOC, Italy

Glera / *Глера*
10.00 €

Cavalier Blanc de Blanc Brut, C.F.G.V., Loire Valley, France

Ugni Blanc / *Юни Блан*
7.00 €

White wines | *Бели вина*

bottle 0.375 l / бутилка 0.375 л

Le Photographe Sauvignon Blanc, Minkov Brothers, Thracian Valley

Sauvignon Blanc / *Совиньон Блан*
16.00 €

Contemplations Chardonnay, Katarzyna Estate, Thracian Valley, Bulgaria

Chardonnay / *Шардоне*
11.00 €

Red wines | *Червени вина*

bottle 0.375 l / бутилка 0.375 л

Le Photographe Syrah, Minkov Brothers, Thracian Valley

Syrah / *Сира*
16.00 €

Contemplations Merlot & Malbec, Katarzyna Estate, Thracian Valley, Bulgaria

Merlot, Malbec / *Мерло, Малбек*
11.00 €

0.150 l / 0.150 л

Wine by the glass
Вино на чаша

White wines | *Бели вина*

Gergana, Tsarev Brod Winery, Danube Plain, Bulgaria

Gergana / *Гергана*
7.50 €

Pearl White Cuvée, Domaine Boyar, Thracian Valley, Bulgaria

Sauvignon Blanc, Semillon / *Совиньон Блан, Семийон*
6.00 €

Red wines | *Червени вина*

Korten Natura Mavrud & Rubin, Domaine Boyar, Thracian Valley, Bulgaria

Mavrud, Rubin / *Мавруд, Рубин*
7.00 €

Deep Red Cuvée, Domaine Boyar, Thracian Valley, Bulgaria

Cabernet Sauvignon, Cabernet Franc, Carmenere / *Каберне Совиньон, Каберне Фран, Карменер*
6.00 €

Rosé wines | *Розе вина*

Korten Natura Rosé, Domaine Boyar, Thracian Valley, Bulgaria

Melnik 55 / *Мелник 55*
7.00 €

Pure Pink Cuvée, Domaine Boyar, Thracian Valley, Bulgaria

Mourvèdre, Syrah / *Мурведър, Сира*
6.00 €

All prices are VAT inclusive.
We do not serve alcohol to guests under the age of 18.

Всички цени включват ДДС.
Алкохол не се предлага на лица под 18 години.