

## **Welcome to the Uva Nestum restaurant – enoteca**

Our food philosophy embraces farm-to-table dishes and food perfectly suited to the seasonal palate. To layer locally produced flavor into every bite, we source produce, meat, dairy and other ingredients almost exclusively from our own farm as well as the best area growers. We also work with selected suppliers and Bulgaria's most reputable companies in hospitality industry to fulfill the diverse culinary preferences of our Guests and ensure exceptional quality in every dish.

There is something in our menus for all of us, from light and healthy delicacies through to irresistibly rich and indulging gourmet treats. Inspired by international as well as local cuisine, Restaurant Uva Nestum serves up classic dishes from all over the world and, moreover, offers a tempting selection of area culinary delights. We are really delighted to introduce you to the amazing variety of flavours, cooking styles and techniques in the Rhodopes and the region of Nevrokop's traditional cuisine, resulting from the love of good food and centuries-old culinary traditions.

In our view, eating well means enjoying foods in their most natural state. Since we appreciate real food and its exciting range of natural aromas and flavours, we craft our menu options with care and diligence, laying great emphasis on freshness and quality of ingredients and giving due regard to the purity and the natural quality of every product. When dining is backed by quality and balance, the pleasure of food we believe turns any meal into a harmonious experience, keeping us healthy and fueled up for the challenge ahead.

## WINTER MENU

<b>King's Pickles - fast offer</b> Царска туршия (Homemade pickles: cabbage, carrots, peppers, cauliflower, celery and onion)	<b>350 g</b>	<b>BGN 9.90</b>	<b>Salad with Spinach</b> Спаначена салата (Salad with baby spinach, quinoa and baked pumpkin, served with Burrata cheese)	<b>300 g</b>	<b>BGN 14.90</b>
<b>Quinoa Salad</b> Салата с киноа (Salad with quinoa, roasted pepper, cucumbers, cow's milk cheese and walnuts, served with special dressing and rocket)	<b>290 g</b>	<b>BGN 11.90</b>	<b>Winter Potatoes</b> Зимни картофи (Appetizing French fries, flavoured with garlic, black pepper, paprika, oregano and Grana Padano cheese)	<b>300 g</b>	<b>BGN 9.90</b>
<b>Baked Turkey with Sour Cabbage</b> Печена пуйка с кисело зеле (Tenderly baked turkey meat from our farm, prepared with Sour Cabbage and flavoured with traditional herbs)	<b>380 g</b>	<b>BGN 19.90</b>	<b>Pork Knuckle with Pickled Cabbage</b> Свински джолан с кисело зеле (Appetizingly baked pork knuckle, served with homemade pickled cabbage prepared according to a traditional recipe)	<b>380 g</b>	<b>BGN 19.90</b>
<b>Baked Beans</b> Печен боб (Nevrocor-style baked beans, cooked the slow way with mixed herbs and seasonings and oven-grilled to golden brown)			<b>Homemade Kachamak</b> Домашен качамак (Winter dish made from corn flour and served with aromatic sauce of paprika fried in butter)		
<b>❁ fasting</b>	<b>300 g</b>	<b>BGN 10.90</b>	<b>❁ with Cheese</b>	<b>250 g</b>	<b>BGN 11.90</b>
<b>❁ with Pork Belly Bits</b>	<b>380 g</b>	<b>BGN 15.50</b>	<b>❁ with Pork Belly Bits</b>	<b>280 g</b>	<b>BGN 15.50</b>
<b>Pulled Beef Shank</b> Дърпан телешки джолан (Juicy beef shank, stewed in Uva Nestum wine, served with kachamak and caramelized onion)	<b>400 g</b>	<b>BGN 22.50</b>	<b>Pork Ribs with Herbs Crust</b> Свински ребра с билкова коричка (Appetizing pork ribs, grilled in the oven with herbs crust and hazelnuts, served with kachamak and homemade pickles)	<b>450 g</b>	<b>BGN 20.90</b>
<b>Roasted Pumpkin</b> Печена тиква (Roasted pumpkin from our orchard, prepared with homemade honey and walnuts)					
<b>❁ fasting</b>	<b>200 g</b>	<b>BGN 6.90</b>			
<b>❁ with vanilla ice cream</b>	<b>250 g</b>	<b>BGN 7.50</b>			

## SALADS

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### **Burrata Salad**

Салата Бурата

(Tomatoes, Burrata Mozzarella, rocket and home-made pesto, prepared from extra virgin olive oil, walnuts, basil and garlic, served with crispy bruschetta)

**260 g BGN 14.50**

### **Countryside Salad**

Селска салата

(Tomatoes, cucumbers, grilled peppers, onion, a piece of cheese, olives, oregano)

**400 g BGN 10.50**

### **Caprese**

Капрезе

(Tomatoes, Mozzarella and home-made pesto, prepared from extra virgin olive oil, walnuts, basil and garlic)

**400 g BGN 13.50**

### **Chef's Special Salad (for two)**

Салата "На Готвача"

(Iceberg lettuce, tomatoes, cucumbers, eggplant, grilled peppers, beetroot, Grana Padano cheese, walnuts and balsamic dressing)

**300 g BGN 11.50**

**500 g BGN 16.50**

### **Mix of green salads with Burata**

Микс зелени салати с Бурата

(Fresh salad mix, cherry tomatoes, Burrata cheese, pine nuts and dried fruit, flavoured with a special dressing)

**350 g BGN 14.50**

### **Iceberg Lettuce with Rocket**

Айсберг с рукола

(Iceberg lettuce, rocket, cherry tomatoes, pine nuts, Grana Padano cheese)

**290 g BGN 13.90**

### **Green salad with cucumbers**

Зелена салата с краставици

(Crisp lettuce with cucumbers, spring onions and hard-boiled egg, dressed with extra virgin olive oil and vinegar)

**260 g BGN 8.50**

## STARTERS

<b>A Plate of Bulgarian Cheeses</b> Плато български сирена	200 g	BGN 16.90	<b>Smoked Salmon with Capers</b> Пушена съомга с каперси (Finely sliced smoked salmon, sprinkled with capers and paired with toasted rolls, parsley butter and lemon)	120 g	BGN 16.90
<b>A Plate of Foreign Cheeses</b> Плато вносни сирена	200 g	BGN 19.90			
<b>Camember Pané</b> Панирано сирене Камембер (Camember cheese with crisp coating, offered on orange slices with homemade jam)	240 g	BGN 16.90	<b>Grilled Foie Gras</b> Печен гъши дроб (Appetizing grilled foie gras, offered on a canapé of caramelized apple from our farm)	240 g	BGN 38.90
<b>Hot Plate-Grilled Halloumi Cheese</b> Халуми на плоча (Tasteful Cypriot Halloumi cheese grilled on a hot plate and served with grilled tomatoes)	250 g	BGN 12.90	<b>Veal Tongue in Butter</b> Телешки език в масло (Fresh veal tongue, cooked in butter and seasoned with a pinch of dill)	200 g	BGN 15.90
<b>Halloumi with Homemade Jam</b> Халуми с домашно сладко (Cypriot Halloumi cheese cooked on a hot plate and served with crispy bruschetta with sea salt, homemade jam and chili peppers)	220 g	BGN 12.90	<b>Risotto with Vegetables - fast offer</b> Зеленчуково ризото (Flavourful risotto with Arborio rice, nut milk, meadow mushrooms, carrots, cherry tomatoes, courgettes and parsley)	300 g	BGN 12.90
<b>Buyurdi</b> Буюрди (Finely chopped tomatoes and peppers, browned with three kinds of cheese and seasoned with parsley and oregano)	300 g	BGN 12.90	<b>Grilled Aubergine and Peppers Browned with Mozzarella</b> Патладжан и чушки с моцарела (Freshly grilled aubergine and peppers, browned with mozzarella)	300 g	BGN 12.50
<b>French Fries</b> Пържени картофи (Served with homemade mayonnaise)	300 g	BGN 6.50	<b>French Fries with cheese</b> Пържени картофи със сирене	300 g	BGN 7.90
<b>Roasted peppers in tomato sauce</b>	250 g	BGN 11.50	<b>Pan-fried potatoes with homemade chorizo</b>	350 g	BGN 14.90

## LOCAL FOOD SPECIALITIES

### Chopped Meat Sudzhuk

КЪЛЦАН СУДЖУК

(Home-made farmhouse sausage from selected pork and beef, prepared on the old village of Ilinden's recipe and served with homemade BBQ sauce, French fries and mixed greens)

 **mainly from pork** 300 g BGN 16.50

 **mainly from beef flavoured with leek onion** 300 g BGN 17.90

### Homemade Beefsteak

ТЕЛЕШКИ БИФТЕК

(From mainly chopped veal (80%) and pork (20%), paired with cheddar and fried egg, served with homemade BBQ and Hollandaise sauces, French fries and mixed greens)

### Nevrokop-Style Roll-Up

НЕВРОКОПСКО ВРЕТЕНО

(An enriched version of traditional dish, this delightful Nevrokop-Style Roll-Up is made with succulent pork loin, stuffed with Kashkaval cheese, meadow mushrooms and bacon, gently cooked until just tender, topped with light butter sauce and paired with homemade mashed potatoes)

400 g BGN 21.50

### Homemade Meatballs

ДОМАШНИ КУФТЕТА

(Tempting meatballs, made in-house with finely chopped pork and veal and served with homemade BBQ sauce, mixed greens and french fries)

300 g BGN 15.50

## SOUPS

### Soup of the Day

СУПА НА ДЕНЯ

(Please, ask the waiter about our soup specialty for that day)

350 ml BGN 7.50

## KIDS MENU

### Ham & Cheese Sandwich

САНДВИЧ С ШУНКА И КАШКАВАЛ  
(Served with fresh cucumbers)

2 pcs. BGN 12.50

### Spaghetti with homemade tomato sauce

СПАГЕТИ С ДОМАТЕН СОС

200 g BGN 9.90

### Chicken Fillet

ПИЛЕШКО ФИЛЕ

(Served with homemade mashed potatoes)

250 g BGN 14.50

### Chicken Nuggets

ФИЛЕНЦА С КОРНФЛЕЙКС

(Tender chicken chops, coated with cornflakes and served with yoghurt sauce)

300 g BGN 15.50

### Cucumber Salad

САЛАТА ОТ КРАСТАВИЦИ

200 g BGN 6.90

## UVA NESTUM SPECIALITIES

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<b>Chicken Benedict</b> Пиле Бенедикт (Chicken breast meat, prepared with egg from our farm and bacon, served over a canapé of freshly baked bread and Hollandaise sauce)	<b>350 g</b>	<b>BGN 19.90</b>	<b>Chicken Caprese</b> Пиле Капрезе (Chicken breast meat grilled with tomato and mozzarella cheese, served on a canapé of fresh basil tagliatelle)	<b>350 g</b>	<b>BGN 19.90</b>
<b>Pepper Steak</b> Пепър стек (Steak from young veal, offered with potatoes purée, Demi-glace sauce and pepper mélange)	<b>280 g</b>	<b>BGN 31.90</b>	<b>Veal Scallops</b> Телешки медальони (A gourmet treat, boasting veal tenderloin scallops on a canapé of celery root purée, deliciously infused with butter sauce and in-house dried tomatoes)	<b>350 g</b>	<b>BGN 32.90</b>
<b>Rumpsteak with Fried Onion</b> Рамстек с пържен лук (Rumpsteak, offered with freshly fried onion slices and Demi-glace sauce)	<b>230 g</b>	<b>BGN 32.90</b>	<b>Veal Steak with Ceps</b> Телешки стек с манатарка (Succulent veal steak, offered with cep sauce)	<b>260 g</b>	<b>BGN 32.90</b>
<b>Magret de Canard</b> Патешко магре (Browned on the traditional French recipe duck magret, offered with homemade jam and served with French fries with rocket)	<b>250 g</b>	<b>BGN 26.50</b>			

## PASTA & RISOTTO

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<b>Tagliatelle with Prawns</b> Талиатели със скариди (Tagliatelle with fresh prawns, stewed in butter and white wine, flavoured with aromatic sauce with tomato, garlic and fresh herbs and sprinkled with Grana Padano)	<b>350 g</b>	<b>BGN 17.90</b>	<b>Saffron Risotto with Prawns</b> Ризото с шафран и скариди (A harmonious combination of Arborio rice, white wine, prawns, carrots, garlic and Grana Padano, enriched with saffron and fresh parsley)	<b>300 g</b>	<b>BGN 17.50</b>
<b>Spaghetti Bolognese</b> Спагети Болонезе (Spaghetti cooked on the Bolognese recipe with home-made tomato sauce, minced pork, Grana Padano cheese, basil and oregano)	<b>400 g</b>	<b>BGN 12.90</b>	<b>Spaghetti Carbonara</b> Спагети Карбонара (Spaghetti prepared with crisp bacon, Grana Padano cheese, olive oil, black pepper and fresh yolk from our farm)	<b>400 g</b>	<b>BGN 12.90</b>
<b>Tagliatelle with Wild Mushrooms</b> Талиатели с горски гъби (Tagliatelle with sauce, made from aromatic wild mushrooms, cream and white wine, sprinkled with Grana Padano cheese and a pinch of oregano)	<b>350 g</b>	<b>BGN 13.50</b>	<b>Tagliatelle with Veal</b> Талиатели с телешко (Tagliatelle with succulent veal tenderloin, offered with sauce, prepared from wild mushrooms, cream and white wine, sprinkled with Grana Padano cheese)	<b>350 g</b>	<b>BGN 16.50</b>
<b>Risotto with Ceps</b> Ризото с манатарки (Aromatic risotto cooked on an Italian recipe with Arborio rice, white wine, ceps, home-made veal stock, cream and Grana Padano cheese)	<b>300 g</b>	<b>BGN 14.90</b>	<b>Risotto with Salmon</b> Ризото със сьомга (Flavourful risotto, cooked on an Italian recipe with Arborio rice, white wine, salmon, sundried tomatoes and Grana Padano cheese)	<b>300 g</b>	<b>BGN 16.50</b>

## MAIN COURSES

<b>Chicken Juliennes</b> Пилешки жулиени (Tender chicken breast, cooked with pickled gherkins, carrots, meadow mushrooms and cream)	<b>350 g</b>	<b>BGN 17.50</b>	<b>Pork Chops with Mushroom Sauce</b> Свински карета с гъбен сос (Appetizing pork chops, seasoned with white pepper and poured on meadow mushroom sauce)	<b>400 g</b>	<b>BGN 18.50</b>
<b>Young Veal Stewed in Beer</b> Младо телешко в бира (Succulent veal tenderloin, stewed in beer with fresh meadow mushrooms, onion, rosemary and parsley)	<b>350 g</b>	<b>BGN 24.50</b>	<b>Schnitzel à la Viennese</b> Шницел по виенски (Lean succulent meat, cooked on the traditional Viennese recipe with fries and mixed salads)	<b>400 g</b>	<b>BGN 17.50</b>
			 <b>with pork tenderloin</b>		
			 <b>with turkey from our farm</b>		

## FISH

<b>Grilled Salmon Fillet</b> Сьомга филе на скара (Grilled salmon fillet, offered with Hollandaise sauce and paired with sauteed vegetables)	<b>200 g</b>	<b>BGN 24.50</b>	<b>Fresh Aegean Fish</b> Прясна морска риба (Please, ask the waiter about availabilities)
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## BBQ

CHICKEN			PORK		
(The meals are paired with French fries, fresh salad and homemade BBQ sauce)			(The meals are paired with French fries, fresh salad and homemade BBQ sauce)		
<b>Chicken Skewer</b> Пилешко шишче	<b>2 pcs.</b>	<b>BGN 14.50</b>	<b>Pork Chops</b> Свински карета	<b>240 g</b>	<b>BGN 15.50</b>
<b>Chicken Fillet</b> Пилешка пържолка	<b>220 g</b>	<b>BGN 14.50</b>	<b>Pork ribs</b> Свински ребра	<b>350 g</b>	<b>BGN 16.90</b>
			<b>Shoulder blade pork steak</b> Свински врат	<b>200 g</b>	<b>BGN 15.90</b>
VEAL					
<b>Veal Tenderloin</b> Телешко бонфиле (The meals are paired with French fries, fresh salad and homemade BBQ sauce and mayonnaise)	<b>200 g</b>	<b>BGN 29.90</b>			

## DESSERTS

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<b>Chocolate Soufflé</b> ШОКОЛАДОВО СУФЛЕ (A rich and moist chocolate cake with a delicious molten centre, served with ice cream)	<b>160 g</b>	<b>BGN 8.90</b>	<b>Rustic French Cake</b> ФРЕНСКА СЕЛСКА ТОРТА (An all-star and all-guest favourite rustic French cake, made in house with honey, sour cream and walnuts)	<b>160 g</b>	<b>BGN 7.50</b>
<b>Walnut Pie</b> ОРЕХОВ ПАЙ (Succulent pie made with mascarpone cheese and walnuts)	<b>160 g</b>	<b>BGN 8.50</b>	<b>Crème Brûlée</b> КРЕМ БРЮЛЕ (Tempting crème brûlée with a crunchy caramel top)	<b>130 g</b>	<b>BGN 9.50</b>
<b>Pumpkin Cheesecake</b> ЧИЙЗКЕЙК С ТИКВА (Tempting cheesecake with cream cheese and pumpkin from our vegetable garden)	<b>160 g</b>	<b>BGN 7.50</b>			

## FRESHLY BAKED ROLLS

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<b>Homemade Bread with Seeds</b> ХЛЕБЧЕ СЪС СЕМЕНА	<b>1 pcs.</b>	<b>BGN 1.90</b>	<b>Homemade Wholemeal &amp; Wholegrain Farro Einkorn Bread</b> ДОМАШЕН ХЛЯБ С ЛИМЕЦ И СЕМЕНА	<b>1 pcs.</b>	<b>BGN 1.90</b>
<b>Homemade Ciabatta with Sundried Tomatoes and Olives</b> ЧАБАТА СЪС СУШЕНИ ДОМАТИ И МАСЛИНИ	<b>1 pcs.</b>	<b>BGN 1.90</b>	<b>Homemade Ciabatta</b> ДОМАШНА ЧАБАТА	<b>1 pcs.</b>	<b>BGN 1.90</b>

## ORDERED IN ADVANCE

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<b>Turkey</b>	<b>1 kg</b>	<b>BGN 39.00</b>
<b>Cock (Rooster)</b>	<b>1 kg</b>	<b>BGN 45.00</b>
<b>Coq au vin</b>	<b>1 kg</b>	<b>BGN 49.00</b>
<b>Rabbit</b>	<b>1 kg</b>	<b>BGN 45.00</b>



## HOT DRINKS

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<b>Twinnings Tea</b> (Herbal, fruit, green and black tea)	150 ml	BGN 3.50	<b>Instant Coffee with Milk</b>	150 ml	BGN 4.90
<b>MOGI Espresso</b>	30 ml	BGN 3.90	<b>Cocoa with Milk</b>	150 ml	BGN 4.90
<b>MOGI Decaffeinated Coffee</b>	30 ml	BGN 3.90	<b>MOGI Cappuccino</b>	150 ml	BGN 5.50

## COLD DRINKS

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<b>Soda Kinley</b>	250 ml	BGN 2.90	<b>Still Mineral Water</b>	330 ml	BGN 2.90
<b>Soda Perrier</b>	330 ml	BGN 5.00	<b>Still Mineral Water</b>	750 ml	BGN 3.50
<b>Coca-Cola Fizzy Drinks</b>	250 ml	BGN 3.90	<b>Frappe</b>	220 ml	BGN 4.50
<b>Granini Fruit Juice</b>	250 ml	BGN 5.90	<b>White Frappe</b>	220 ml	BGN 4.50
<b>Ice Tea</b>	250 ml	BGN 3.50	<b>Fresh Fruit Juice</b>	200 ml	BGN 7.00
<b>Red Bull</b>	250 ml	BGN 8.00			

## BEER

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<b>Pirinsko young beer</b>	330 ml	BGN 6.00	<b>Stella Artois</b>	330 ml	BGN 6.00
<b>Heineken</b>	330 ml	BGN 6.00	<b>Tuborg</b>	330 ml	BGN 6.00
<b>Heineken</b> (Non-Alcoholic beer)	330 ml	BGN 6.00			

## NON-ALCOHOLIC COCKTAILS

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<b>Homemade Blueberry Milkshake</b> (Made-to-order milkshake with homemade blueberry jam)	330 ml	BGN 7.50	<b>Lemonade</b> ✿ With Soda ✿ With Sprite/Tonic	330 ml	BGN 6.50
<b>Homemade Raspberry Milkshake</b> (Made-to-order milkshake with homemade raspberry jam)	330 ml	BGN 7.50			

## ALCOHOLIC COCKTAILS

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<b>Gin fizz</b> (Beefeater gin, lemon, egg white, sugar, Soda)	200 ml	BGN 12.50	<b>Caipirinha</b> (Kachaca, mint leaves, lime, soda, brown sugar)	100 ml	BGN 12.50
<b>Mojito</b> (Bacardi Bianco, mint leaves, lime, soda, brown sugar)	200 ml	BGN 12.50	<b>Mai Tai</b> (Bacardi Bianco, Bacardi Black, Amaretto, lime juice)	150 ml	BGN 12.50
<b>Aperol Spritz</b> (Aperol, sparkling wine and soda)	300 ml	BGN 12.50	<b>Campari tonic</b> (Campari, tonic and lime)	200 ml	BGN 12.50

### RAKIA (BRANDY)

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<b>Uva Nestum rakia</b>	50 ml	BGN 4.00	<b>Uva Nestum Rakia Tamianka</b>	50 ml	BGN 6.00
	75 ml	BGN 6.00		75 ml	BGN 9.00
<b>Burgas 63</b>	50 ml	BGN 5.90	<b>Burgas 63 Barrel</b>	50 ml	BGN 6.50
<b>Straldjanska Muskatova</b>	50 ml	BGN 5.90	<b>Burgas 63 Perlova</b>	50 ml	BGN 6.90
<b>Sungurlarska</b>	50 ml	BGN 5.50	<b>Slivenska Perla</b>	50 ml	BGN 5.90
<b>Alambic Aged</b>	50 ml	BGN 9.90	<b>Sliven's Pearl 12</b>	50 ml	BGN 8.90

### VODKA

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<b>Savoy Silver</b>	50 ml	BGN 4.90	<b>Smirnoff</b>	50 ml	BGN 6.00
<b>Finlandia</b>	50 ml	BGN 6.00	<b>Smirnoff Green Apple</b>	50 ml	BGN 6.00
<b>Russkiy Razmer</b>	50 ml	BGN 6.00	<b>Sobieski</b>	50 ml	BGN 6.00
<b>Absolut</b>	50 ml	BGN 6.00	<b>Sobieski Herbal</b>	50 ml	BGN 6.00
<b>Absolut Kurant</b>	50 ml	BGN 6.00	<b>Grey Goose</b>	50 ml	BGN 17.50
<b>Russkiy Standard</b>	50 ml	BGN 6.50	<b>Beluga</b>	50 ml	BGN 17.50
<b>Russkiy Standard Platinum</b>	50 ml	BGN 9.00			

### GIN

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<b>Savoy Gin</b>	50 ml	BGN 5.90	<b>Beefeater</b>	50 ml	BGN 6.50
<b>Larios Rosé</b>	50 ml	BGN 7.50	<b>Gordon's</b>	50 ml	BGN 6.50

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**BEVERAGES WITH ANISE**

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Mastika Karnobat	50 ml	BGN 4.00	Ouzo Of Plomari	50 ml	BGN 5.00
Ricard	50 ml	BGN 6.00	Ouzo Of Plomari	200 ml	BGN 17.00
Pernod	50 ml	BGN 6.00	Ouzo Mini	200 ml	BGN 17.00
Ouzo Matarelli	200 ml	BGN 19.00			

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**COGNAC, BRANDY**

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Brandy Black Sea Gold 17	50 ml	BGN 10.00	Metaxa Reserve	50 ml	BGN 16.00
Hennessy V.S.O.P.	50 ml	BGN 13.00	Brandy Black Sea Gold 33	50 ml	BGN 21.00
Remy Martin V.S.O.P.	50 ml	BGN 14.00			

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**SCOTCH, BLEND WHISKEY**

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100 Pipes	50 ml	BGN 7.00	Johnnie Walker 12	50 ml	BGN 11.00
Ballantines	50 ml	BGN 7.00	Johnnie Walker 12	50 ml	BGN 69.00
Johnnie Walker	50 ml	BGN 7.00	J&B Reserve 15	50 ml	BGN 14.00
J&B	50 ml	BGN 7.00	Dewar's 12	50 ml	BGN 12.00
Dewar's	50 ml	BGN 7.00	Cutty Sark 15	50 ml	BGN 14.00
Chivas Regal 12	50 ml	BGN 10.00	Chivas Regal 18	50 ml	BGN 19.00
Dimple 15	50 ml	BGN 10.00	Ballantines 17	50 ml	BGN 20.00

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**BOURBON, TENNESSEE WHISKEY**

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Jim Beam	50 ml	BGN 6.00	Maker's Mark	50 ml	BGN 10.50
Jack Daniel's	50 ml	BGN 7.50	Jack Daniel's Barrel	50 ml	BGN 10.50

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**IRISH WHISKEY**

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Jameson	50 ml	BGN 7.00	Jameson 12	50 ml	BGN 12.00
Bushmills	50 ml	BGN 7.00	Tullamore Dew 12	50 ml	BGN 12.00
Tullamore Dew	50 ml	BGN 7.00	Jameson Gold Reserve	50 ml	BGN 17.00
Black Bush	50 ml	BGN 10.50			

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**MALT WHISKEY**

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Bushmills 10	50 ml	BGN 12.00	Aberfeldy 12	50 ml	BGN 15.00
Cardhu 12	50 ml	BGN 12.00	Glenfiddich 12	50 ml	BGN 14.00
The Glenlivet 12	50 ml	BGN 12.00	Glenfiddich 15	50 ml	BGN 18.00
The Glenlivet 15	50 ml	BGN 16.00	Glenfiddich 18	50 ml	BGN 22.00
Johnnie Walker 15	50 ml	BGN 16.00	The Belvenie 12	50 ml	BGN 19.00
Glenmorangie 10	50 ml	BGN 13.00	The Macallan 12	50 ml	BGN 31.00
Glenmorangie 12	50 ml	BGN 15.00	The Macallan 15	50 ml	BGN 51.00
Aberlour 10	50 ml	BGN 12.00	Lagavulin 16	50 ml	BGN 22.00
Talisker 10	50 ml	BGN 15.00			

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**RHUM, VERMOUTH**

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Martini Dry	50 ml	BGN 6.00	Bacardi White	50 ml	BGN 6.00
Martini Bianco	50 ml	BGN 6.00	Bacardi Black	50 ml	BGN 6.00
Martini Rosso	50 ml	BGN 6.00	Bacardi Oro	50 ml	BGN 6.00
Martini Rosato	50 ml	BGN 6.00			












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**LIQUEURS, DIGESTIVES**

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Bols Pepper Mint Green	50 ml	BGN 5.00	Cointreau	50 ml	BGN 6.00
Bols Triple Sec	50 ml	BGN 5.00	Baileys	50 ml	BGN 6.00
Bols Peach	50 ml	BGN 5.00	Amaretto	50 ml	BGN 6.00
Bols Curacao	50 ml	BGN 5.00	Fernet Branca	50 ml	BGN 6.00
Disaronno	50 ml	BGN 5.00	Fernet Branca Menta	50 ml	BGN 6.00
Limoncello di Capri	50 ml	BGN 6.00			

Alcohol Brought with You 700 ml BGN 40.00

Allergens											
	Eggs	Fish	Crab	Milk	Gluten	Nuts	Celery	Soy	Molluscs	Mustard	Sesame
Green Salad	x										
Burrata with Fresh Salad Mix				x		x					
Caesar Salad with Crispy Prawns		x	x	x	x						
Countryside Salad				x							
Iceberg Lettuce with Rocket				x		x				x	
Chef's Special Salad				x		x				x	
Fresh Cabbage & Carrot Salad											
Caprese				x		x					
Homemade Beefsteak	x			x							
Nevrokop-Style Roll-Up	x			x							
Smoked Salmon with Capers		x		x	x						
A Plate of Bulgarian Cheeses				x		x					
A Plate of Foreign Cheeses				x		x					
Chicken Nuggets	x			x	x						
Spaghetti with homemade tomato sauce	x				x						
Ham & Cheese Sandwich				x	x						
Quesadilla				x	x						
French Fries with cheese				x							
Pan-stewed Potatoes à la mode de Village											
Veal Tongue in Butter				x							
Hot Plate-Grilled Halloumi Cheese				x							
Buyurdi				x							
Grilled Aubergine and Peppers Browned with Mozzarella				x							
Ceps Stewed with Garlic				x							
Camember Pané	x			x	x						
Grilled Foie Gras				x							
Spaghetti Bolognese	x			x	x						
Spaghetti Carbonara	x			x	x						
Tagliatelle with Wild Mushrooms	x			x	x						
Tagliatelle with Veal	x			x	x						
Asian-Style Tagliatelle	x			x	x			x			x
Risotto with Ceps				x							
Risotto with Salmon		x		x							
Chicken Juliennes				x							
Pork Chops with Mushroom Sauce				x							
Schnitzel à la Viennese	x				x						
Young Veal Stewed in Beer											
Grilled Salmon Fillet	x	x		x							
Chicken Benedict	x				x						
Chicken Caprese				x							
Magret de Canard				x							
Pepper Steak							x				
Rumpsteak with Fried Onion											
Veal Steak with Ceps											
Veal Scallops with Butter sauce sauce				x			x				
Home-made Mashed Potatoes				x							
Mixed Accompaniment				x							
Rustic French Cake	x			x	x	x					
Chocolate Soufflé	x			x	x						
Walnut Pie				x	x	x					
Cheesecake				x							
Homemade Ciabatta					x						
Homemade Ciabatta with Sundried Tomatoes and Olives					x						
Homemade Baguette with peppers and seasonings					x						
Homemade Wholemeal & Wholegrain Farro Einkorn				x	x	x					