



Salads

<i>Variations of cherry tomatoes with truffle cream and nut crackers</i> ^{6,7}		
~ with burrata	300 gr	28,90 lv
~ with stracciatella	300 gr	28,90 lv
<i>Tuna tataki with peach salsa, marinated daikon radish over leafy salads with seaweed</i> ^{1,4,5,6,11}	250 gr	29,90 lv
<i>Little gem with baby spinach, pear in vinaigrette, avocado and hazelnut crumble flavoured with french dressing</i> ^{5,6,8,10}	250 gr	25,90 lv
<i>Caesar salad with original dressing, aged parmesan and prosciutto chips</i>		
~ with chicken roll ^{3,4,6,7,9,10}	250 gr	28,90 lv
~ with shrimps ^{2,3,4,6,7,9,10}	250 gr	28,90 lv
<i>Garden tomato salad, herbal cheese mousse, tomato consommé, marinated red onion and crostino with garlic cream</i> ^{1,7}	250 gr	26,90 lv
<i>Grilled peaches with little gem and vinaigrette, truffle croutons and baked french goat cheese with honey</i> ^{7,8}	300 gr	29,90 lv
<i>Pink tomato with roasted pepper, marinated aubergine, fresh Bulgarian cheeses and olives Taggiasca</i> ⁷	250 gr	24,90 lv

Soups

<i>Chestnut cream soup with foie gras brûlée and truffel herbal oil</i> ^{3,5,7,8,9}	250 gr	23,90 lv
<i>Cauliflower cream soup, tiger prawns, prosciutto chips and summer truffle</i> ^{2,7,9,12}	250 gr	22,90 lv
<i>French soup with seafood and fresh seasonal fish served with roasted crostino with parmesan</i> ^{1,2,4,7,8,12,14}	250 gr	26,90 lv
<i>Cold soup in "Tarator" style with marinated radishes</i> ^{5,7,8}	250 gr	17,70 lv



Cold starters

Home-made marinated fish ^{3,6,7,9,10}		
~ "Chernokop" /young bluefish/	150 gr	24,90 lv
~ Horse mackerel	150 gr	24,90 lv
~ Salmon „Gravlax“	150 gr	24,90 lv
~ "Chiroz" /stockfish/	150 gr	24,90 lv
~ Sun-dried belted bonito with fennel and marinated onion	150 gr	24,90 lv
Home-made Tarama caviar	150 gr	22,90 lv
Siberian sturgeon black caviar ⁴	30 gr	149,90 lv
Oysters ^{2,4,14}	1 pcs	18,90 lv
Foie gras parfait with apple jam, served with baked croissant ^{1,3,7,12}	200 gr	39,90 lv
Beef tartar in cannoli, ^{1,2,3,4,7,10} celery steak, wild garlic oil and green mayonnaise	150 gr	39,90 lv
Spanish jamon „Pata Negra“ served with pink tomato and crystal bread ^{1,6}	150 gr	59,90 lv
Selection of Spanish and Italian dry appetizers	150 gr	44,90 lv
Selection of French cheeses	150 gr	34,90 lv



Warm starters

Grilled octopus with sweet potato mousse, reduced fennel, crispy onion and tomato salsa ^{1,4,7,8,14}	200 gr	47,90 lv
Tiger shrimps in saganaki sauce with feta cheese and garlic bruschetti with parmesan ^{2,4,7,12}	200 gr	41,90 lv
Shrimps tempura with spicy mayonnaise ^{1,2,3,4,6,7,12}	200 gr	41,90 lv
Whole squid with citrus sauce ^{4,14}	200 gr	35,90 lv
Crispy squids with green aioli	200 gr	33,90 lv
Black sea mussels with wine, lovage and fresh herbs ^{1,4,5,14}	600 gr	28,90 lv
Crispy courgettes with yogurt sauce ^{2,4,9,12}	250 gr	22,90 lv
Asparagus "Banitza" with poached egg, "Hollandaise" sauce and fresh black truffle ^{1,3,7}	250 gr	31,90 lv

Fresh pasta and risotto

Linguine with seafood ^{1,2,3,4,6,7,9,12,14}	350 gr	42,90 lv
Tagliatelle with aged beef tenderloin, forest mushrooms and black truffle ^{1,3,7,9,12}	350 gr	44,90 lv
Linguine with Sicilian sauce, cherry tomatoes, capers and stracciatella ^{1,3,7,9,10}	300 gr	37,90 lv
Pasta with lobster for two ^{1,2,3,7,9,12,14}	~1,5kg	349,90 lv
Risotto with octopus, Black Sea mussels and capers chips ^{1,2,4,7,9,14}	350 gr	42,90 lv
Forest mushrooms risotto, beef carpaccio and truffle cream ^{1,7,9,10}	350 gr	42,90 lv



Main fish dishes

<i>Sea bass fillet with asparagus, delicate mashed potatoes and "Beurre Blanc" sauce with saffron</i> ^{1,2,3,4,6,7,12,14}	350 gr	47,90 lv
<i>Turbot in kataifi with shrimp mousse, over vegetable ragout, potato foam and mussel emulsion</i> ^{2,4,7,9,12}	350 gr	59,90 lv
<i>Salmon fillet with sweet potato mousse, couscous with pea puree and white wine sauce</i> ^{1,3,4,7,8,12}	350 gr	53,90 lv
<i>Lobster prepared upon request</i> ^{1,3,7}	/100 gr	34,00 lv

Catch of the day

Ask your server for the available fresh fish and methods of preparation

Black Sea catch

<i>Fried turbot cutlets</i> ^{1,4,7,8}	300 gr	59,90 lv
<i>Crispy skate fish fins</i> ^{1,4,7,8}	300 gr	42,90 lv
<i>Fried horse mackerel</i> ^{1,4,7,8}	250 gr	28,90 lv
<i>Grilled "Chernokop" /young blue fish</i> ⁴	250 gr	34,90 lv
<i>Crispy gobies fillets</i> ^{1,4,7,8}	250 gr	35,90 lv



Main dishes

<i>Beef "Rossini" with foie gras, jamon croquettes, potato gratin, mushroom ragout and Madeira sauce with truffle</i> ^{1,2,3,7,9,12}	350 gr	69,90 lv
<i>„Surf N" Turf" with beef tenderloin, "banitza" with shrimps, asparagus and „Hollandaise" sauce</i> ^{1,2,3,7,9}	350 gr	55,90 lv
<i>Lamb French rack with pistachio crust, pea puree, spinach saute and "Au Jus" sauce with spearmint reduction</i> ^{1,3,5,8,9,10,12}	350 gr	57,90 lv
<i>Duck magret with apple soufflé, caramelised jam and porto sauce with sour cherries</i> ^{1,3,7,9,12}	300 gr	48,90 lv
<i>Slow cooked pork shoulder, potato gratin, celery puree, baked shallot and mustard seeds sauce</i> ^{1,7,9,10,12}	350 gr	52,90 lv
<i>Red cabbage "Sarma" with vegetable ragout and mushroom sauce with coconut milk</i> ^{5,6,7,8,9}	300 gr	38,90 lv



Selection of aged beef and pork „Ibérico“

Royal rib eye steak /100 gr 35,90 lv

Breeds:

“Black Angus“ Special Selection, USA
„Rubia Gallega“ Chuleton steak, Spain

New York steak /100 gr 33,90 lv

Breed: „Black Angus“, USA

Tenderloin /100 gr 39,90 lv

Breed: „Black Angus“ Special Selection, USA

**Full-Blood Japanese Wagyu
with marbling rating A5** /100 gr 99,90 lv

Grilled pork „Cerdo Iberico“ :

- **Iberico Pluma** 250 gr 48,90 lv
- **Iberico Lagarto** 250 gr 48,90 lv
- **Iberico French Rack** /100 gr 19,90 lv

New Zealand grilled lamb cutlets /100 gr 19,90 lv

*All beef has undergone a process of additional
natural maturation
in our “DRY AGER” freezers*



Garnishes

Mashed potatoes with truffles ^{3,7} 150 gr 11,90 lv

Fresh fries ⁷ 200 gr 10,90 lv

Poached asparagus ⁷ 100 gr 16,90 lv

Steamed broccoli ⁷ 150 gr 11,90 lv

Spinach saute ⁷ 100 gr 11,90 lv

Grilled vegetables ⁷ 200 gr 11,90 lv

Desserts

**Coconut mousse with ice-cream meringue
and coconut foam** ^{1,7,12} 150 gr 17,90 lv

**Deconstructed mille-feuille
with pistachio cream and strawberry syrup** ^{1,5,7,8} 150 gr 17,90 lv

**Chocolate delice with peach chutney
and Belgian chocolate** ^{1,6,7} 150 gr 17,90 lv

**Rabbits garden: Carrot cheesecake
in chocolate and lime gel** ^{1,6,7} 150 gr 19,90 lv

**Cake „Estella“ with white chocolate cream,
mascarpone and chocolate ganache** 150 gr 16,90 lv



Hot drinks

<i>Espresso Classic</i>	60 ml	5,90 lv
<i>Espresso Hazelnut</i>	60 ml	6,50 lv
<i>Espresso Blue Mountain</i>	60 ml	6,50 lv
<i>Decaffeinated espresso</i>	60 ml	5,90 lv
<i>Warm milk</i>	200 ml	5,90 lv
<i>Milk with cocoa</i>	200 ml	8,90 lv
<i>Milk with instant coffee</i>	200 ml	8,90 lv
<i>Irish coffee</i>	150 ml	14,90 lv
<i>Cappuccino</i>	200 ml	7,90 lv
<i>Hazelnut cappuccino</i>	200 ml	8,90 lv
<i>Latte</i>	200 ml	7,90 lv
<i>A cup of tea</i>	250 ml	5,90 lv
<i>A pot of tea</i>	400 ml	8,90 lv

~ min, herbal, black, green, jasmine, fruits

Soft drinks

<i>Coca Cola products</i>	250 ml	5,50 lv
<i>Soda water</i>	250 ml	3,90 lv
<i>Soda water Borjomi</i>	330 ml	9,90 lv
<i>Soda water Perrier</i>	330 ml	9,90 lv
<i>Soda water Perrier</i>	750 ml	15,90 lv
<i>Mineral water</i>	330 ml	3,90 lv
<i>Mineral water</i>	750 ml	7,90 lv
<i>Mineral water Acqua Panna</i>	250 ml	6,90 lv
<i>Mineral water Acqua Panna</i>	750 ml	11,90 lv
<i>Natural juice</i>	250 ml	6,90 lv
<i>Ice tea San Benedetto</i>	330 ml	8,90 lv
<i>Somersby cider</i>	330 ml	9,90 lv
<i>Red Bull</i>	250 ml	9,90 lv
<i>Fresh ~ orange, grapefruit, lemon, mix</i>	200 ml	14,90 lv
<i>Frappe</i>	200 ml	12,90 lv
<i>Milk shake</i>	550 ml	16,90 lv
~ vanilla, chocolate, strawberry, banana		
<i>Home-made Lemonade</i>	400 ml	16,90 lv
~ elderflower with ginger ~ strawberry with wild mint		
~ pomegranate with chokeberry ~ mojito ~ peach with wild mint		

Draft beer

<i>Stella Artois</i>	330 ml	7,50 lv
<i>Stella Artois</i>	500 ml	8,90 lv



Bottled Beer

<i>Stella Artois</i>	330 ml	9,50 lv
<i>Lefte</i> ~ light, dark	330 ml	9,50 lv
<i>Estrella</i>	330 ml	7,90 lv
<i>Staropramen</i>	330 ml	7,90 lv
<i>Heineken</i>	330 ml	8,90 lv
<i>Heineken 0% alcohol</i>	330 ml	8,90 lv
<i>Radeberger</i>	330 ml	7,90 lv
<i>Corona extra</i>	330 ml	11,90 lv

Rakia

<i>Burgas 63</i>	50 ml	6,90 lv
<i>Burgas 63 Barrel</i>	50 ml	8,90 lv
<i>Burgas 63 Pearl rakia</i>	50 ml	8,90 lv
<i>Burgas 63 Traminer</i>	50 ml	8,90 lv
<i>Burgas 63 12 y.o.</i>	50 ml	14,90 lv
<i>Stralzhanska Muscat</i>	50 ml	5,90 lv
<i>Stralzhanska barrel</i>	50 ml	8,90 lv
<i>Quince rakia Zestoka</i>	50 ml	7,90 lv
<i>Plum Zlatna rakia</i>	50 ml	8,90 lv
<i>Apricot rakia Williams</i>	50 ml	12,90 lv

Anise drinks

<i>Ouzo Plomari Adolo</i>	50 ml	8,90 lv
<i>Ouzo Barbayanni</i>	50 ml	8,90 lv
<i>Ouzo Plomari</i>	50 ml 7,90 lv / 200 ml	33,90 lv
<i>Ouzo Matarelli</i>	50 ml 6,90 lv / 200 ml	28,90 lv
<i>Yeni Raki master blend</i>	50 ml	10,90 lv
<i>Yeni Raki</i>	50 ml 7,90 lv / 350 ml	57,90 lv
<i>Tekirdağ</i>	50 ml 7,90 lv / 200 ml	33,90 lv
<i>Tekirdağ gold</i>	50 ml	12,90 lv

<i>Ricard</i>	50 ml	8,50 lv
<i>Pernod</i>	50 ml	8,50 lv



Gin

<i>Hendrick's</i>	50 ml	16,90 lv
<i>Beefeater</i>	50 ml	8,50 lv
<i>Gordon's</i>	50 ml	8,50 lv
<i>Gordon's Pink</i>	50 ml	8,50 lv
<i>Bombay</i>	50 ml	10,90 lv
<i>Malfy</i>	50 ml	14,90 lv

Vodka

<i>Finlandia</i>	50 ml	11,90 lv
<i>Absolut</i>	50 ml	11,90 lv
<i>Russian Standard</i>	50 ml	11,90 lv
<i>Belvedere</i>	50 ml	19,90 lv
<i>Beluga</i>	50 ml	19,90 lv
<i>Grey Goose</i>	50 ml	19,90 lv

Whisky

<i>Jameson</i>	50 ml	9,50 lv
<i>Bushmill's</i>	50 ml	9,50 lv
<i>Black Bush</i>	50 ml	11,90 lv
<i>Johnnie Walker Red Label</i>	50 ml	9,90 lv
<i>Johnnie Walker Black Label 12 yo</i>	50 ml	14,90 lv
<i>Johnnie Walker Blue</i>	50 ml	49,90 lv
<i>Glenfiddich 12 yo</i>	50 ml	16,90 lv
<i>Glenfiddich 18 yo</i>	50 ml	24,90 lv
<i>Chivas Regal 12 yo</i>	50 ml	15,90 lv
<i>Chivas Regal 18 yo</i>	50 ml	27,90 lv
<i>Jim Beam</i>	50 ml	9,90 lv
<i>Jack Daniel's</i>	50 ml	12,90 lv
<i>Gentleman Jack</i>	50 ml	15,90 lv
<i>Jack Daniel's Single barrel</i>	50 ml	19,90 lv
<i>Macallan single malt whisky 15 yo</i>	50 ml	29,90 lv
<i>Balvenie Doublewood 12 yo</i>	50 ml	22,90 lv

Cognac

<i>Metaxa *****</i>	50 ml	12,90 lv
<i>Courvoisier V.S.O.P.</i>	50ml	16,90 lv
<i>Hennessy V.S.O.P.</i>	50ml	26,90 lv
<i>Hennessy X.O.</i>	50ml	69,90 lv



Digestifs

<i>Jägermeister</i>	25 ml	8,90 lv
<i>Limoncello</i>	25 ml	6,50 lv
<i>Walnut liqueur EM</i>	25 ml	6,50 lv
<i>Fernet Branca</i>	25 ml	6,50 lv

Cocktails

<i>Margarita</i> ~ tequila, Cointreau, lemon juice	200 ml	17,90 lv
<i>Long Island</i> ~ vodka, tequila, rum, orange juice, lemon juice, Coca-Cola	250 ml	19,90 lv
<i>Cuba Libre</i> ~ rum, Coca-Cola, lime	250 ml	17,90 lv
<i>Strawberry Daiquiri</i> ~ rum, Cointreau, strawberry	200 ml	22,90 lv
<i>Sex on the beach</i> ~ vodka, peach liqueur, pineapple juice and orange	250 ml	19,90 lv
<i>Bloody Mary</i> ~ vodka, tomato juice, tabasco, worcester	200 ml	18,90 lv
<i>Mojito</i> ~ rum, angostura, soda water, lime, mint, brown sugar	250 ml	17,90 lv
<i>Chi Chi</i> ~ vodka, Malibu, pineapple juice	200 ml	19,90 lv
<i>Cosmopolitan</i> ~ vodka, Cointreau, blueberry juice, lemon juice	200 ml	17,90 lv
<i>Aperol Spritz</i> ~ prosecco, Aperol, soda water, orange	250 ml	19,90 lv



Substances or products causing allergies or intolerances

- 1. Cereals containing gluten*
- 2. Crustaceans and products thereof*
- 3. Eggs and products thereof*
- 4. Fish and fish products*
- 5. Peanuts and products thereof*
- 6. Soybeans and products thereof*
- 7. Milk and dairy products*
- 8. Nuts*
- 9. Celery and products thereof*
- 10. Mustard and products thereof*
- 11. Sesame seeds and products thereof*
- 12. Sulphur dioxide and sulphites*
- 13. Lupin and products thereof*
- 14. Molluscs and products thereof*

*Dear customers with allergies,
please notify your server!*