

• SALADS •

Green salad with poached eggs 300g 9.20 lv.
/different leafy salads, arugula, cherry tomatoes, poached eggs, pumpkin seeds, sunflower seeds, raisins/

Chicken salad with avocado and mango 350g 9.40 lv.
/different leafy salads, smoked chicken, mango, avocado, mustard, citrus dressing/

Salad with French goat cheese 300g 12.60 lv.
/different leafy salads, tomatoes, baked French goat cheese, roasted pumpkin seeds, dressing/

Crispy salad 300g 5.10 lv.
/carrot and zucchini sticks, apple, red cabbage, sesame seeds, dressing/

Shopska salad 400g 10.80 lv.
/tomatoes, cucumbers, peppers, onion, white cheese, olives, parsley/

Colorful salad 400g 12.20 lv.
/tomatoes, cucumbers, roasted peppers, onion, cheese, yellow cheese, corn, walnuts, marinated mushrooms/

"Caprese" salad 400g 13.90 lv.
/tomatoes, mozzarella, olives, basil/

• STARTERS •

<i>Tomatoes, mozzarella and basil bruschetta</i>	200g	6.50 lv.
<i>Stuffed mushrooms vegetarian style*</i> /baked mushrooms stuffed with dried tomatoes, onions, garlic and parsley/	150g	8.60 lv.
<i>Mushrooms with yellow cheese</i> /baked mushrooms with yellow cheese, parsley/	150g	9.10 lv.
<i>Foie gras Mille - Feuille style</i> /goose liver, goat cheese and caramelized apple in Coca – Cola and pomegranate sauce served mille feuille style/	170g	15.30 lv.
<i>Beef carpaccio with bruschetta and salad</i> /slices of beef bon fillet stuffed with goose liver and mushrooms served with bruschetta, lettuce, arugula and parmesan/	150g	13.60 lv.
<i>Breaded mozzarella with cherry tomatoes and pesto</i> /breaded mozzarella with roasted pepper salad, croutons, cherry tomatoes, parmesan and basil pesto/	200g	9.50 lv.
<i>Plain or cheese Omelette</i>	150g	5.20 lv.
<i>Beef liver with onion and apple</i>	200g	5.40 lv.
<i>Breaded white cheese</i>	170g	6.50 lv.
<i>Breaded yellow cheese</i>	170g	7.50 lv.
<i>Crunchy breaded chicken bites</i>	200g	9.70 lv.

* Please notify your waiter if you do not want garlic

•SOUPS•

<i>Jazatoz</i> /traditional Bulgarian cold soup with jogurt, cucumbers, dill, garlic and baked walnuts/	300g	4.70 lv.
<i>Cream soup from seasonal vegetables*</i>	300g	4.20 lv.
<i>Soup of the day*</i> * Please ask your waiter for the type of the vegetable soup and the soup of the day	300g	5.40 lv.

•FROM THE GRILL•

<i>Meatstick Meatball</i>	80g	2.50 lv.
<i>Chicken Pork skewer</i>	80g	4.10 lv.
<i>Chicken fillet</i>	170g	7.40 lv.
<i>Pork neck steak</i>	200g	7.40 lv.
<i>Shashlik</i> /special style pork skewer/	400g	13.80 lv.

•MAJN DISHES VEGETARIAN

<i>Penne with vegetables, thyme and light cream sauce*</i>	300g	7.80 lv.
<i>Ravioli with mushrooms</i>	300g	10.10 lv.
<i>Risotto with seasonal vegetables, fresh spices and parmesan**</i>	300g	7.70 lv.
<i>Roasted seasonal vegetables with fresh spices and a special vegetable – nut sauce</i>	250g	7.40 lv.
<i>Cheese in parchment served with roasted pepper and bruschetta with basil or garlic</i>	200g	7.80 lv.
<i>Patatnik</i> /traditional Rhodopean dish with potatoes/	350g	7.10 lv.

* Should you want a whole grained pasta, please contact your waiter

** Please keep in mind that your risotto will be prepared by an original Italian recipe, which will take 25 – 30 minute

• *MAGN DISHES WITH MEAT.*

Chicken fillet in mażsala sauce, bacon and cream 400g 15.50 lv.
/fillet with bacon, onion and garlic, prepared in wine, cream and hot red pepper, served with stewed spicy potatoes with parsley/

Chicken medallions with dried tomatoes and parmesan 400g 18.80 lv.
/slightly spicy delicate medallions, flavored with dried tomatoes, onions, olives and parmesan, served with mashed potatoes with butter/

Duck magzet with black rice and mango 350g 18.40 lv.
/duck fillet, rice with cuttlefish ink, almonds and mango/

Duck magzet with rum and vegetables 350g 17.60 lv.
/duck fillet with rum, orange and honey, served with stewed carrots, broccoli, cauliflower and beets/

Beef "Pave" with snails, goat cheese and Woźcesterzhize sauce 350g 26.40 lv.
/beef fillet with snail fricassee and goat cheese/

Golden specialty of beef tails and mushrooms 350g 15.80 lv.
/tender beef tails with golden flakes on a canapè of mashed potatoes with butter, sauteed mushrooms and yellow cheese, served with French beans/

Pepper steak 350g 26.10 lv.
/veal fillet seasoned with black and white pepper served with stewed vegetables/

Wolf bites 400g 10.10 lv.
/bites pork bonefillet on pan in a special marinade served with potatoes French style/

Schnitzel Vienna style 320g 13.10 lv.

Lamb meat Shepazd style for two 1000g 70.00 lv.
/deboned lamb with mint, garlic, roasted sauce and mushrooms on a bed of vegetables and cream/

• UPON PRIOR REQUEST •

<i>Paella*</i>	300g	17.10 lv.
/traditional Spanish dish prepared with seafood, chicken and pork meat, fish, vegetables and saffron rice/		
* The paella is prepared by pre – order and the portion is for four persons		

• COLD CUTS AND CHEESES •

<i>Lukanka</i>	100g	10.10 lv.
/dried minced pork fillet with spices/		
<i>Sudzhuk</i>	100g	15.10 lv.
/dried sausage with herbs/		
<i>Fillet Elena</i>	100g	12.90 lv.
/traditional pork dried fillet from a special region/		
<i>Kaisez pastizma</i>	100g	8.40 lv.
/dried whole meat with herbs and spices/		
<i>White or yellow cheese*</i>	100g	5.70 lv.
<i>Blue cheese</i>	100g	9.60 lv.
<i>A variety of gourmet cheeses</i>	375g	30.00 lv.

* The price is for cow white or yellow cheese, if you want sheep, goat or buffalo cheese, please contact your waiter.

• DESSERTS •

*The dessert of the day**

*Please ask your waiter for dessert of the day

• BREAD •

<i>White</i>	0.00 lv.
<i>Whole grained</i>	0.00 lv.

• NUTS •

<i>Cashew</i>	100g	9.00 lv.
<i>Almonds</i>	100g	9.00 lv.
<i>Hazelnuts</i>	100g	10.00 lv.

• DRINKS •

HOT DRINKS

<i>Espresso coffee</i>	60ml	1.70 lv.
<i>Espresso coffee decaffeinated</i>	60ml	1.90 lv.
<i>Instant coffee</i>	60ml	1.70 lv.
<i>Viennese coffee</i>	120ml	2.70 lv.
<i>Cappuccino</i>	200ml	3.20 lv.
<i>Hot chocolate</i>	200ml	2.00 lv.
<i>Milk cold/hot</i>	200ml	2.70 lv.
<i>Tea</i>	200ml	1.20 lv.
<i>Frappe black/white</i>	200ml	3.20 lv.

SOFT DRINKS

<i>Coca Cola product</i>	250ml	2.50 lv.
<i>Natural water with gaz</i>	250ml	1.60 lv.
<i>Natural water Pezzier</i>	330ml	6.10 lv.
<i>Natural water</i>	500ml	1.70 lv.
<i>Natural water</i>	1000ml	1.70 lv.
<i>Cold tea</i>	250ml	2.60 lv.
<i>Juice</i>	250ml	2.60 lv.
<i>Fresh juice</i>	250ml	6.00 lv.
<i>Enezy dzink Red Bull</i>	250ml	7.00 lv.
<i>Aizyan</i> /Bulgarian cold drink from jogurt/	500ml	1.90 lv.

NON-ALCOHOLIC COCKTAILS

<i>Ice juice</i> /juice, ice-cream/	250ml	4.10 lv.
<i>Ice coffee</i> /coffee, ice-cream/	250ml	2.60 lv.
<i>Ice cola</i> /coca cola, ice-cream/	250ml	4.10 lv.
<i>Malayan dzink</i> /pineapple juice, kiwi syrup, fresh lemon juice, grapefruit juice/	250ml	6.50 lv.
<i>Lemonade</i> /lemon juice, sparkling water, sugar/	250ml	3.30 lv.
<i>Ozanjada</i> /orange juice, sparkling water, sugar/	250ml	3.10 lv.

• ALCOHOLIC COCKTAILS •

ALCOHOLIC COCKTAILS

<i>Love on the Beach</i> /vodka, pineapple juice, grenadine, peach liqueur/	170ml	4.10 lv.
<i>Mojito</i> /white rum, lime, brown sugar, mint leaves and soda/	170ml	4.40 lv.
<i>Cuba Libre</i> /white rum, lemon juice, coca – cola/	160ml	4.20 lv.
<i>Daiquiri</i> /white rum, liqueur Cointreau, lemon juice, sugar syrup/	120ml	7.00 lv.
<i>Mazgazita</i> /tequila, liqueur Cointreau, lemon juice, sugar syrup/	80ml	8.20 lv.

RAKIA

<i>Peshterska aged from grapes</i>	50ml	2.10 lv.
<i>Pomoziska from grapes</i>	50ml	2.30 lv.
<i>Pomoziska muscat from grapes</i>	50ml	2.70 lv.
<i>Staldjanska muscat from grapes</i>	50ml	4.30 lv.
<i>Rakia Minkovi Brothers</i>	50ml	3.80 lv.
<i>Sliven's Pearl</i>	50ml	4.20 lv.
<i>Bouzas 63</i>	50ml	4.40 lv.
<i>Bouzas 63 Barrel</i>	50ml	5.20 lv.
<i>Bouzas 63 Pearl</i>	50ml	6.10 lv.
<i>Tzoyan plum</i>	50ml	2.70 lv.
<i>Tzoyan plum aged</i>	50ml	3.00 lv.

VODKA

<i>Savoy club</i>	50ml	1.80 lv.
<i>Tazgovishte</i>	50ml	2.10 lv.
<i>Absolut</i>	50ml	4.10 lv.
<i>Russian Standard</i>	50ml	4.20 lv.
<i>Finlandia</i>	50ml	4.10 lv.
		<u>GIN</u>
<i>Savoy club</i>	50ml	1.70 lv.
<i>Bombay Sapphire</i>	50ml	7.10 lv.
<i>Beefeater</i>	50ml	4.30 lv.

W9I9SKEY - SCOTTI9S9I*Johnnie Walker* 50ml 5.20 lv.*Johnnie Walker
12 years aged* 50ml 10.00 lv.*Glenfiddich
12 years aged* 50ml 12.00 lv.*Dimple 15 years aged* 50ml 13.10 lv.*Chivas Regal
12 years aged* 50ml 13.10 lv.W9I9SKEY - 9R9S9I*Bushmills* 50ml 6.40 lv.*Tullamore D.e.w.* 50ml 6.40 lv.*Jameson* 50ml 7.70 lv.BOURBON*Jack Daniels* 50ml 7.50 lv.*Jack Daniels
Single Barrel* 50ml 15.00 lv.GOGNAC*Black Sea gold* 50ml 4.20 lv.*Hennessy* 50ml 12.00 lv.RUM*Savoy white rum* 50ml 1.90 lv.*Savoy red rum* 50ml 1.90 lv.*Bacardi* 50ml 5.60 lv.TEQUILA*Savoy club* 25ml 1.50 lv.MASTIC*Peshtera* 50ml 2.10 lv.*Yeni Raki* 50ml 5.10 lv.*Ouzo Plomazi* 50ml 3.50 lv.*Ouzo 12* 50ml 3.50 lv.*Ricard* 50ml 4.50 lv.*Peznod* 50ml 5.10 lv.VERMOUTH*Martini Dry* 50ml 3.20 lv.*Martini Bianco* 50ml 3.20 lv.LIQUEURS*Menta Peshtera
Mint liqueur* 50ml 1.70 lv.*Amazetto* 50ml 4.50 lv.*Baileys* 50ml 6.10 lv.*Jagermeister* 50ml 5.00 lv.*Limonchello* 50ml 5.20 lv.BEERS*Aziana* 500ml 3.20 lv.*Kamenitsa bright* 500ml 3.40 lv.*Stella Artois* 500ml 4.40 lv.*Zagorka special* 500ml 3.40 lv.*Zagorka draft* 300ml 2.60 lv.*Zagorka draft* 500ml 4.20 lv.*Heineken* 330ml 5.10 lv.*Heineken* 500ml 5.30 lv.*Shumensko special* 330ml 2.50 lv.*Shumensko special* 500ml 2.70 lv.*Tuborg* 500ml 3.70 lv.*Stolichno dark* 500ml 4.80 lv.*Erdinger* 500ml 8.70 lv.*Stazopzamen* 500ml 3.80 lv.