

• SALADS •

		<u>BGN</u>
<i>Green salad with poached eggs</i>	300g	10.90
/different leafy salads, arugula, cherry tomatoes, poached eggs, pumpkin seeds, sunflower seeds, raisins/		
<i>Chicken salad with avocado and mango</i>	350g	11.60
/different leafy salads, smoked chicken, mango, avocado, mustard, citrus dressing/		
<i>Salad with French goat cheese</i>	300g	13.70
/different leafy salads, tomatoes, baked French goat cheese, roasted pumpkin seeds, dressing/		
<i>Crispy salad</i>	300g	5.40
/carrot and zucchini sticks, apple, red cabbage, sesame seeds, dressing/		
<i>Shopska salad</i>	400g	10.80
/tomatoes, cucumbers, peppers, onion, white cheese, olives, parsley/		
<i>Colorful salad</i>	400g	12.20
/tomatoes, cucumbers, roasted peppers, onion, cheese, yellow cheese, corn, walnuts, marinated mushrooms/		
<i>"Caprese" salad</i>	400g	15.80
/tomatoes, mozzarella, olives, basil/		

• STARTERS •

		BGN
<i>Tomatoes, mozzarella, basil and olives bruschetta</i>	200g	8.40
<i>Stuffed mushrooms vegetarian style*</i> /baked mushrooms stuffed with dried tomatoes, onions, garlic and parsley/	150g	10.50
<i>Mushrooms with yellow cheese</i> /baked mushrooms with yellow cheese, parsley/	150g	10.60
<i>Foie gras Mille - Feuille style</i> /goose liver, goat cheese and caramelized apple in coca - cola and pomegranate sauce served in mille feuille style/	170g	35.70
<i>Beef carpaccio with bruschetta and salad</i> /slices of beef bone fillet stuffed with goose liver and mushrooms served with bruschetta, lettuce, arugula and parmesan/	150g	22.90
<i>Breaded mozzarella with cherry tomatoes and pesto</i> /breaded mozzarella with roasted pepper salad, croutons, cherry tomatoes, parmesan and basil pesto/	200g	14.30
<i>Plain or cheese Omelette</i>	150g	6.70
<i>Beef liver with onion and apple</i>	200g	7.70
<i>Breaded white cheese</i>	170g	7.50
<i>Breaded yellow cheese</i>	170g	8.20
<i>Crunchy breaded chicken bites</i>	200g	15.30

* Please notify your waiter if you do not want garlic

• SOUPS •

		BGN
<i>Jazatoz</i>	300g	4.70
<i>/traditional Bulgarian cold soup with yogurt, cucumbers, dill, garlic and baked walnuts/</i>		

*Soup of the day**

Cream soup from seasonal vegetables

Soup with meat

* Please ask your waiter for the type of soup of the day

• FROM THE GRILL •

<i>Meatstick / Meatball</i>	80g	2.50
<i>Chicken / Pork skewer</i>	80g	4.10
<i>Chicken fillet</i>	170g	7.90
<i>Pork neck steak</i>	200g	8.20
<i>Shashlik</i>	400g	17.40
<i>/special style pork skewer/</i>		

• MAIN DISHES VEGETARIAN •

<i>Penne with vegetables, thyme and light cream sauce*</i>	300g	8.10
<i>Ravioli with mushrooms</i>	300g	12.10
<i>Risotto with seasonal vegetables, fresh spices and parmesan**</i>	300g	7.70
<i>Roasted seasonal vegetables with fresh spices and nut sauce</i>	250g	7.40
<i>Cheese in parchment served with roasted peppers and bruschetta with garlic or basil</i>	200g	9.50
<i>Patatnik</i>	350g	8.90
<i>/traditional Rhodopean dish with potatoes/</i>		

* 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* •

		<u>BGN</u>
<i>Chicken fillet in mażsala sauce, bacon and cream</i>	400g	16.40
<i>/fillet with bacon, onion and garlic, prepared in wine, cream and hot red pepper, served with stewed spicy potatoes with parsley/</i>		
<i>Chicken medallions with dried tomatoes and parmesan</i>	400g	18.80
<i>/slightly spicy delicate medallions, flavored with dried tomatoes, onions, olives and parmesan, served with mashed potatoes with butter/</i>		
<i>Duck magzet with black rice and mango</i>	350g	23.90
<i>/duck fillet, rice with cuttlefish ink, almonds and mango/</i>		
<i>Duck magzet with rum and vegetables</i>	350g	21.80
<i>/duck fillet with rum, orange and honey, served with stewed carrots, broccoli, cauliflower and beets/</i>		
<i>Golden specialty of beef tails and mushrooms</i>	350g	19.80
<i>/tender beef tails with golden flakes on a canape of mashed potatoes with butter, sauteed mushrooms and yellow cheese, served with French beans/</i>		
<i>Veal fillet with foie gras and porcini mushrooms</i>	350g	36.00
<i>/beef fillet, wrapped in prosciutto, with foie gras, garnished with mushrooms, broccoli, cherry tomatoes and baked sauce/</i>		
<i>Pepper steak</i>	350g	33.10
<i>/veal fillet seasoned with black and white pepper served with stewed vegetables/</i>		
<i>Wolf bites</i>	400g	12.90
<i>/bites pork bone fillet on pain in a special marinade, served with potatoes French style/</i>		
<i>Schnitzel Vienna style</i>	320g	13.40
<i>Lamb meat Shepherd style for two</i>	1000g	80.00
<i>/deboned lamb with mint, garlic, roasted sauce and mushrooms on a bed of vegetables and cream/</i>		

• UPON PRIOR REQUEST •

		BGN
<i>Paella*</i>	300g	19.20
/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	13.30
/dried minced pork fillet with spices/		
<i>Sudzhuk</i>	100g	17.60
/dried sausage with herbs/		
<i>Fillet Elena</i>	100g	13.80
/traditional pork dried fillet from a special region/		
<i>Kaiser pastirma</i>	100g	10.10
/dried whole meat with herbs and spices/		
<i>Natural white cheese*</i>	100g	5.70
<i>Blue cheese</i>	100g	12.10
<i>A variety of gourmet cheeses</i>	375g	30.50
* The price is for cow white 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
<i>Whole grained</i>	0.00

• NUTS •

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

• DRINKS •

ГЛОТ ДРИНКС

		<u>BGN</u>
<i>Espresso coffee</i>	60ml	2.00
<i>Espresso coffee decaffeinated</i>	60ml	2.20
<i>Instant coffee</i>	60ml	2.00
<i>Viennese coffee</i>	120ml	3.20
<i>Cappuccino</i>	200ml	3.80
<i>Hot chocolate</i>	200ml	3.20
<i>Milk cold / hot</i>	200ml	2.70
<i>Tea</i>	200ml	1.60
<i>Frappe black / white</i>	200ml	3.80

СОТТ ДРИНКС

		<u>BGN</u>
<i>Coca Cola product</i>	250ml	3.10
<i>Natural water with gas</i>	250ml	2.10
<i>Natural water Perrier</i>	330ml	9.20
<i>Natural water</i>	500ml	2.00
<i>Natural water</i>	1000ml	2.00
<i>Cold tea</i>	250ml	3.50
<i>Juice</i>	250ml	3.50
<i>Fresh juice</i>	250ml	9.80
<i>Energy dzink Red Bull</i>	250ml	8.10
<i>Aizyan</i> /Bulgarian cold drink from yogurt/	500ml	2.50

NON-ALCOHOLIC COCKTAILS

<i>Ice juice</i> /juice, ice-cream/	250ml	5.50
<i>Ice coffee</i> /coffee, ice-cream/	250ml	3.00
<i>Ice cola</i> /coca cola, ice-cream/	250ml	5.40
<i>Malayan dzink</i> /pineapple juice, kiwi syrup, fresh lemon juice, grapefruit juice/	250ml	7.50
<i>Lemonade</i> /lemon juice, sparkling water, sugar/	250ml	3.30
<i>Ozanjada</i> /orange juice, sparkling water, sugar/	250ml	3.90

• ALCOHOLIC COCKTAILS •

ALCOHOLIC COCKTAILS

		<u>BGN</u>
<i>Love on the Beach</i> /vodka, pineapple juice, grenadine, peach liqueur/	170ml	4.70
<i>Mojito</i> /white rum, lime, brown sugar, mint leaves and soda/	170ml	5.20
<i>Cuba Libre</i> /white rum, lemon juice, coca – cola/	160ml	5.70
<i>Daiquiri</i> /white rum, Cointreau liqueur, lemon juice, sugar syrup/	120ml	7.70
<i>Margarita</i> /tequila, Cointreau liqueur, lemon juice, sugar syrup/	80ml	9.80

RAKIA

BGN

VODKA

<i>Peshterska aged from grapes</i>	50ml	3.20	<i>Savoy club</i>	50ml	2.30
<i>Pomoziska from grapes</i>	50ml	3.20	<i>Absolut</i>	50ml	5.50
<i>Pomoziska muscat from grapes</i>	50ml	3.90	<i>Russian Standard</i>	50ml	5.40
<i>Staldjanska muscat from grapes</i>	50ml	6.20	<i>Finlandia</i>	50ml	6.20
<i>Rakia Minkovi Brothers</i>	50ml	4.90	<i>Grey Goose</i>	50ml	18.10
<i>Sliven's Pearl</i>	50ml	5.90			
<i>Bouzas 63</i>	50ml	5.70	<i>Savoy club</i>	50ml	2.10
<i>Bouzas 63 Barrel</i>	50ml	7.40	<i>Beebeater</i>	50ml	4.40
<i>Bouzas 63 Pearl</i>	50ml	8.30	<i>Bombay Sapphire</i>	50ml	7.00
<i>Troyan plum</i>	50ml	3.50			
<i>Troyan plum aged</i>	50ml	4.10			

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WALISKEY - SCOTTISKA

		<u>BGN</u>
<i>Johnnie Walker</i>	50ml	7.00
<i>Johnny Walker 12 years aged</i>	50ml	12.00
<i>Glenfiddich 12 years aged</i>	50ml	16.00
<i>Dimple 15 years aged</i>	50ml	17.00
<i>Chivas Regal 12 years aged</i>	50ml	12.00

WALISKEY - IRISKA

<i>Bushmills</i>	50ml	8.00
<i>Jullamoze D.e.w.</i>	50ml	7.00
<i>Jameson</i>	50ml	6.90

BOURBON

<i>Jack Daniel's</i>	50ml	9.00
<i>Jack Daniel's Single Barrel</i>	50ml	18.00
<i>Maker's Mark</i>	50ml	16.00

COGNAC

<i>Black Sea gold</i>	50ml	4.20
<i>Hennessy</i>	50ml	14.00

RUM

<i>Savoy white rum</i>	50ml	2.40
<i>Savoy red rum</i>	50ml	2.30

TEQUILA

<i>Savoy club</i>	25ml	3.50
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MASKIC

<i>Peshtera</i>	50ml	2.50
<i>Yeni Raki</i>	50ml	6.20

		<u>BGN</u>
<i>Ouzo Plomazi</i>	50ml	4.20
<i>Ouzo 12</i>	50ml	5.00
<i>Ricard</i>	50ml	5.00
<i>Peznod</i>	50ml	6.00

VERMOUJH

<i>Martini Dry</i>	50ml	3.70
<i>Martini Bianco</i>	50ml	3.70

LIQUEURS

<i>Menta Mint liqueur</i>	50ml	2.10
<i>Amaretto</i>	50ml	5.60
<i>Baileys</i>	50ml	7.70
<i>Egermeister</i>	50ml	5.50
<i>Limonchello</i>	50ml	6.70

BEERS

<i>Aziana</i>	500ml	3.30
<i>Kamenitsa bright</i>	500ml	3.90
<i>Stella Artois</i>	500ml	5.20
<i>Zagorka special</i>	500ml	3.90
<i>Zagorka draft</i>	300ml	2.50
<i>Zagorka draft</i>	500ml	4.20
<i>Heineken</i>	330ml	5.80
<i>Heineken</i>	500ml	5.30
<i>Stolichno dark</i>	500ml	5.00
<i>Erdinger</i>	500ml	9.30
<i>Stazopzamen</i>	500ml	4.70