



TERROIR CUISINE

## Tasting Menu

### **Tomato**

*Gavi / Cortese / 2017*

*Bosio, Italy, Piedmont*

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### **Lamb, apple, truffle**

*Sauvignon Blanc 2017*

*BlackSeaRama, Bulgaria, Danube River Plain*

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### **Sea bass**

*Vermentino Belvento 2017*

*Petra, Italy, Tuscany*

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### **Sheep yogurt sorbet**

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### **Chicken**

*Sangiovese Belvento 2014*

*Petra, Italy, Tuscany*

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### **Pork**

*Cabernet & Petit Verdot 2017*

*Zornitza Family Estate, Bulgaria, Struma Valley*

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### **Rice pudding**

*Mavrud Noble 2012*

*Zagreus, Bulgaria, Thracian Valley*

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### **Cheese Shopsky style**

*Dimyat Dragomir 2013*

*Dragomir, Bulgaria, Thracian Valley*

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**Tasting menu price - 110 lv.**

**Tasting menu price with “wine pairing” - 170 lv.**

*Some dishes may contain allergens. Please, contact your waiter for more information.*



# aEstivum

TERROIR CUISINE

## VEGETABLES

### Tomato

*Marinated cherry tomatoes, sheep yogurt burata cheese, saffron, shopska salad and rakia sorbet* 220 g 16 lv.

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### Eggplant

*Eggplant mousse, cream cheese, sablé with savory seasoning, cherry tomatoes* 220 g 13 lv.

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### Seasonal vegetables

*Seasonal vegetable patatnik, radish, cheese, aged yellow cheese* 220 g 12 lv.

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### Carrot

*Carrot cake, ginger, carrot cream, apple, cheese cream, tomato sorbet* 220 g 12 lv.

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## STARTERS

### Tarhana

*Tarhana, butter, tomatoes, goat cheese, aged sheep yellow cheese* 180 g 17 lv.

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### Lamb, apple, truffle

*Raw lamb scaloppini, poached apples, truffle, brown butter, whey, soy sauce* 180 g 47 lv.

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### Polenta

*Polenta with duck fat, crispy pork lard, butter sauce, yellow cheese* 180 g 17 lv.

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### Cheese

*Cheese mouse, eggplant, tomato sauce, parsley* 180 g 14 lv.

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### Venison Cheeks

*Venison Cheek rillettes, saffron cream, sweet onion, apple* 180 g 24 lv.

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## FISH AND SEAFOOD

### **Octopus**

*Octopus, eggplant, zucchini, beetroot, tomato sauce, butter* 250 g 36 lv.

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### **Sea bass**

*Sea bass Ballotine, citrus, chicken dashi, micro greens* 250 g 26 lv.

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### **Calamari**

*Calamari, butter, ginger, lemon, brown butter* 250 g 32 lv.

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### **Caviar**

*Homemade tarama caviar, pancakes with nutmeg, cream cheese, prociutto, baked beetroot* 250 g 17 lv.

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### **Turbot**

*Roasted turbot, butter sauce with spinach and sorrel, lemon, black pepper from Madagascar* 250 g 37 lv.

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## MAM DISHES

### Chicken

*Chicken galantine with wild mushrooms, duck liver ice cream, vegetable jus sauce* 350 g 29 lv.

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### Duck

*Duck magret, duck liver dolma, cauliflower cream, duck sauce* 350 g 36 lv.

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### Beef

*Beef steak, potato gratin with black truffle, beef dashi* 350 g 75 lv.

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### Pork

*Pork belly, potato gratin, zucchini, apples, pork sauce* 350 g 29 lv.

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### Lamb

*Slow cooked lamb, spinach tarhana, cheese snow* 350 g 32 lv.

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### Porcini

*Banitsa with porcini, tomato sauce, sheep cheese, radishes* 350 g 21 lv.

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### Beetroot

*Beetroot, roasted iceberg lettuce, beetroot sauce, aged cheese* 350 g 24 lv.

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## DESSERTS

<b>Rice pudding</b> <i>Milk and rice cream, citruse fruits, yogurt, sheep milk ice cream, chocolate</i>	150 g	12 lv.
<b>Gianduja</b> <i>Gianduja ice parfit, apple, red pepper ice cream</i>	150 g	12 lv.
<b>Tahini</b> <i>Peanut butter cheesecake, forest fruit sorbet, strawberry and black truffle coulis</i>	150 g	12 lv.
<b>Cheese Shopsyky style</b>	150 g	14 lv.

## KID'S MENU

<b>Vegetables</b> <i>Cucumber and cherry tomato salad, homemade cow's cheese, olive oil</i>	200 g	6 lv.
<b>Soup</b> <i>Potato cream soup</i>	250 g	6 lv.
<b>Pasta</b> <i>Tagliatelle with tomatoes, basil, parmigiano</i>	250 g	9 lv.
<b>Meatballs</b> <i>Homemade meatballs, potato chips, homemade ketchup</i>	250 g	9 lv.
<b>Chicken</b> <i>Roasted chicken breast, potato puree, grilled vegetables</i>	250 g	9 lv.

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