

## TASTING MENU

### **Tomato**

*pink tomato, white cheese mouse, parsley, cucumber*

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*2018 Sauvignon Blanc Le Petit Quché, Bulgaria*

### **Leaf vegetables**

*leaf vegetables salad, pancake, herbs, spicy mayonnaise*

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*2015 Riesling Tsarev Brod Tsarev Brod, Bulgaria, Danube River Plain*

### **Lamb Tartare**

*Lamb Tartare, soy sauce, white cheese snow and marinated vegetables*

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*2018 Rose Velarosa/Grenache/Petra, Italy, Tuscany*

### **Polenta 2.0**

*Polenta with duck fat, porcini mushrooms, cheese, yogurt*

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*2018 Chardonay BlackSeaRama, Bulgaria, Danube River Plain*

### **Calamari**

*Calamari, tzatziki, fresh herbs*

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*2018 Vermentino Belvento Petra, Italy, Tuscany*

### **Beans, sausage, herb flatbread**

*beans stew, herb flatbread, homemade sausage, pickled jalapenos, cheese*

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*2018 Blauer Portugieser&Melnik Zornitza Family Estate*

### **Cheese Shopsky Style**

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*2012 Mavrud Noble Zagreus, Bulgaria, Thracian Valley*

### **Cherries&chocolate**

*cake with cherries, chocolate, spices, hot chilli, olive oil, sal*

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*2018 Merlot Late Harvest, Zornitza Family Estate, Bulgaria, Struma Valley*

### **Platter of farm – made cheeses**

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**Tasting menu price 130 lv. Tasting menu price with wine pairing 220 lv.**

*Някои ястия съдържат алергени. Моля, обърнете се към Вашия сервитьор за информация.  
Some dishes may contain allergens. Please, contact your waiter for more information.*



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TERROIR CUISINE

## VEGETABLES

<b>Tomato</b> <i>Pink tomato, white cheese mousse, cucumber, parsley</i>	220 g	16 lv.
<b>Zucchini</b> <i>Zucchini terrine with yogurt sauce, truffle and olives</i>	220 g	19 lv.
<b>Potato</b> <i>Potato velour, homemade bacon, fresh herbs and truffle</i>	220 g	21 lv.
<b>Greens</b> <i>Mixed greens, pancake, herbs, spicy mayonnaise</i>	200 g	15 lv.
<b>Spinach</b> <i>Spinach cream, dried "trapped" ham, homemade cheese</i>	220 g	18 lv.

## STARTERS

<b>Foie Gras</b> <i>Foie Gras Royale with honey and walnuts, herb &amp; spices biscuit and Easter bread</i>	150 g	32 lv.
<b>Lamb Tartare</b> <i>Lamb Tartare, soy sauce, white cheese snow and marinated vegetables</i>	180 g	36 лв.
<b>Mezze</b> <i>Aged ham, sudzhuk, kashkaval cheese, spinach, tarama, tomato, herbs</i>	180 g	21 lv.
<b>Venison Filet Blue</b> <i>Venison filet scaloppini, pickled jalapenos mayonnaise, aged cheese</i>	180 g	38 lv.
<b>Polenta 2.0</b> <i>Polenta with duck fat, porcini mushrooms, cheese, yogurt</i>	180 g	18 lv.

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## FISH AND SEAFOOD

<b>Seabass</b> <i>Seabass, cauliflower cream, mastic and garlic cappuccino</i>	250 g	39 lv.
<b>Octopus</b> <i>Octopus cheesecake, sable, tarama caviar, fresh herbs</i>	250 g	36 lv.
<b>Mackerel</b> <i>Smocked mackerel, lemon dressing, leaf vegetables</i>	250 g	29 lv.
<b>Trout</b> <i>Trout, butter sauce with baby spinach, lemon, Madagascar pepper</i>	250 g	26 lv.
<b>Calamari</b> <i>Calamari, tzatziki, fresh herbs</i>	250 g	29 lv.

## MAIN DISHES

<b>Pork</b> <i>Pork tenderloin, melon, homemade cheeses, sun dried tomatoes, green salad, spicy potatoes, Jeux</i>	350 g	35 lv.
<b>Lamb</b> <i>Warm lamb terrine, homemade tarama caviar, fried rice with seasonal vegetables</i>	350 g	36 lv.
<b>Duck</b> <i>Duck magret, croissant, Foie Gras, summer fruits</i>	350 g	39 lv.
<b>Beans, sausage, herb flatbread</b> <i>Beans stew, herb flatbread, homemade sausage, pickled jalapenos, cheese</i>	350 g	34 lv.
<b>Beef</b> <i>Fried Bulgarian donuts, green cheese sauce, tomato salsa</i>	350 g	85 lv.
<b>Chicken</b> <i>Chicken breast, broccoli, cauliflower, curry sauce, ancho</i>	350 g	28 lv.
<b>Eggplant</b> <i>Eggplant, tomato, homemade cheese, aged kashkaval cheese</i>	350 g	24 lv.

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## DESSERTS

<b>Kunefe</b> <i>Kunefe with crema cheese, homemade jam, meringue, Bulgarian yogurt</i>	150 g	12 lv.
<b>Bulgarian soufflé</b> <i>Semolina halva soufflé with ruby chocolate and yogurt sorbet</i>	150 g	18 lv.
<b>Cherries&amp;chocolate</b> <i>Cake with cherries, chocolate, spices, hot chilli, olive oil, salt</i>	150 g	13 lv.
<b>Cheese Shopsy style</b>	150 g	16 lv.

## KID'S MENU

<b>Vegetables</b> <i>Cucumber and cherry tomato salad, homemade cow 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 tomato, basil, parmigiano</i>	250 g	10 lv.
<b>Meatballs</b> <i>Homemade meatballs, potato chips, homemade ketchup</i>	250 g	11 lv.
<b>Chicken</b> <i>Roasted chicken breast, potato puree, grilled vegetables</i>	250 g	11 lv.

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