

# aEstivum

TERROIR CUISINE

## Tasting Menu

### Tomato

*Cherry tomato salad with cucumber sorbet* 110 g

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*2017 Sauvignon Blanc BlackSeaRama, Bulgaria, Danube River Plain* 125 ml

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### Greens

*Mixed greens, pancake, herbs, spicy mayonnaise* 100g

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*2015 Riesling Tsarev Brod Tsarev Brod, Bulgaria, Danube River Plain* 125 ml

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### Lamb Tartare

*Lamb Tartare, soy sauce, white cheese snow and marinated vegetables* 90g

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*2017 Rose Velarosa /Grenache/ Petra, Italy, Tuscany* 125 ml

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### Polenta 2.0.

*Polenta with duck fat, porcini mushrooms, cheese, yogurt* 90g

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*2017 Chardonnay BlackSeaRama, Bulgaria, Danube River Plain* 125 ml

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### Calamari

*Calamari, tzatziki, fresh herbs* 125g

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*2017 Vermentino Belvento Petra, Italy, Tuscany* 125 ml

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### Beans, sausage, herb flatbread

*beans stew, herb flatbread, homemade sausage, pickled jalapenos, cheese* 175g

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*2018 Blauer Portugieser&Melnik Zornitza Family Estate, Bulgaria, Struma Valley* 125 ml

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### Cheese Shopsy Style

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*2012 Mavrud Noble Zagreus, Bulgaria, Thracian Valley* 50 ml

*Easter bread, honey and yogurt* 75g

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*2018 Merlot Late Harvest Zornitza Family Estate, Bulgaria, Struma Valley* 50 ml

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### Platter of farm-made cheeses

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**Tasting Menu Price 130 lv.**

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

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



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## Vegetables

<b>Tomato</b> <i>Cherry tomato salad with cucumber sorbet</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	19 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 lv.
<b>Chicken Liver</b> <i>Chicken liver pate, saffron, Sable with savory seasoning</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>Cauliflower cream, mastic and garlic cappuccino</i>	250 g	39 lv.
<b>Octopus</b> <i>Octopus, dried meat sausage, mix greens</i>	250 g	36 lv.
<b>Shrimp</b> <i>Shrimp salad, peas puree, almonds</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 ribs, honey glaze, soy sauce, fish sauce, baked potatoes</i>	350 g	36 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, spring 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>Potato cream, Green Cheese sauce, strawberries</i>	350 g	85 lv.
<b>Chicken</b> <i>Chicken breast, potatoes, dried ham, arugula, cheese, tomato, mayonnaise and flatbread</i>	350 g	28 lv.
<b>Eggplant</b> <i>Eggplant, tomato, homemade cheese, aged cheese</i>	350 g	24 lv.

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## Desserts

<b>Easter bread, honey and yogurt</b> <i>Easter bread, honey and yogurt</i>	150 g	10 lv.
<b>Bulgarian soufflé</b> <i>Semolina halva soufflé with ruby chocolate, yogurt sorbet</i>	150 g	18 lv.
<b>Tahini</b> <i>Peanut butter cheesecake, forest fruit sorbet, strawberry and black truffle coulis</i>	150 g	13 lv.
<b>Cheese Shopsyky Style</b>	150 g	16 lv.

## Детско меню/Kids 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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