

Welcome to the Uva Nestum restaurant – enoteca

Our food philosophy embraces farm-to-table dishes and food perfectly suited to the seasonal palate. To layer locally produced flavor into every bite, we source produce, meat, dairy and other ingredients almost exclusively from our own farm as well as the best area growers. We also work with selected suppliers and Bulgaria's most reputable companies in hospitality industry to fulfill the diverse culinary preferences of our Guests and ensure exceptional quality in every dish.

There is something in our menus for all of us, from light and healthy delicacies through to irresistibly rich and indulging gourmet treats. Inspired by international as well as local cuisine, Restaurant Uva Nestum serves up classic dishes from all over the world and, moreover, offers a tempting selection of area culinary delights. We are really delighted to introduce you to the amazing variety of flavours, cooking styles and techniques in the Rhodopes and the region of Nevrokop's traditional cuisine, resulting from the love of good food and centuries-old culinary traditions.

In our view, eating well means enjoying foods in their most natural state. Since we appreciate real food and its exciting range of natural aromas and flavours, we craft our menu options with care and diligence, laying great emphasis on freshness and quality of ingredients and giving due regard to the purity and the natural quality of every product. When dining is backed by quality and balance, the pleasure of food we believe turns any meal into a harmonious experience, keeping us healthy and fueled up for the challenge ahead.

SALADS

Green Salad Mix Микс зелени салати (Fresh green salads with blue cheese, roasted walnuts and dried fruit, served with special dressing)	290 g	BGN 14.90 EUR 7.62	Countryside Salad Селска салата (Tomatoes, cucumbers, grilled peppers, onion, a piece of cheese, olives, oregano)	400 g	BGN 13.50 EUR 6.90
Green Salad Mix with Burrata Микс зелени салати с Бурата (Fresh green salads with Burrata cheese, cherry tomatoes and pine nuts, flavoured with balsamic reduction and lemon & mustard dressing)	350 g	BGN 15.50 EUR 7.93	Caesar Salad with Crispy Prawns Салата Цезар с хрупкави скариди (Iceberg salad with appetizing crispy prawns, crunchy croutons and Grana Padano cheese, flavored with the classic Caesar salad dressing with anchovies)	300 g	BGN 15.90 EUR 8.13
Caprese Капрезе (Tomatoes, Mozzarella and home-made pesto, prepared from extra virgin olive oil, walnuts, basil and garlic)	400 g	BGN 15.50 EUR 7.93	Iceberg Lettuce with Rocket Айсберг с рукола (Iceberg lettuce, rocket, cherry tomatoes, pine nuts, Grana Padano cheese)	290 g	BGN 14.90 EUR 7.62
Chef's Special Salad (for two) Салата "На Готвача" (Iceberg lettuce, tomatoes, cucumbers, eggplant, grilled peppers, beetroot, Grana Panano cheese, walnuts and balsamic dressing)	300 g	BGN 14.50 EUR 7.41	Green salad with cucumbers Зелена салата с краставици (Crisp lettuce with cucumbers, spring onions and hard-boiled egg, dressed with extra virgin olive oil and vinegar)	260 g	BGN 12.90 EUR 6.60
Beluga Lentils with Shrimp Леща Белуга със скариди (Beluga lentils, roasted pepper, fresh green salad mix, cherry tomatoes and shrimps)	300 g	BGN 15.90 EUR 8.13			

STARTERS

A Plate of Bulgarian Cheeses Плата български сирена	200 g	BGN 19.50 EUR 9.97	Smoked Salmon with Capers Пушена съомга с каперси (Finely sliced smoked salmon, sprinkled with capers and paired with toasted rolls, parsley butter and lemon)	120 g	BGN 18.90 EUR 9.66
A Plate of Foreign Cheeses Плата вносни сирена	200 g	BGN 22.90 EUR 11.71			
Hot Plate-Grilled Halloumi Cheese Халуми на плача (Tasteful Cypriot Halloumi cheese grilled on a hot plate and served with grilled tomatoes)	250 g	BGN 14.50 EUR 7.41	Grilled Foie Gras Печен гъши дроб (Appetizing grilled foie gras, offered on a canapé of caramelized apple from our farm)	240 g	BGN 39.50 EUR 20.20
Halloumi with Homemade Jam Халуми с домашно сладко (Cypriot Halloumi cheese cooked on a hot plate and served with crispy bruschetta with sea salt, homemade jam and chili peppers)	220 g	BGN 14.50 EUR 7.41	Veal Tongue in Butter Телешки език в масло (Fresh veal tongue, cooked in butter and seasoned with a pinch of dill)	200 g	BGN 18.90 EUR 9.66
Buyurdi Бюорди (Finely chopped tomatoes and peppers, browned with three kinds of cheese and seasoned with parsley and oregano)	300 g	BGN 14.90 EUR 7.62	Risotto with Vegetables - fast offer Зеленчуково ризото (Flavourful risotto with Arborio rice, nut milk, meadow mushrooms, carrots, cherry tomatoes, courgettes and parsley)	300 g	BGN 14.50 EUR 7.41
Roasted peppers in tomato sauce Печени чушки в доматен сос	250 g	BGN 12.90 EUR 6.60	French Fries Пържени картофи (Served with homemade mayonnaise)	300 g	BGN 8.50 EUR 4.35
Grilled Aubergine and Peppers Browned with Mozzarella Патладжан и чушки с моцарела (Freshly grilled aubergine and peppers, browned with mozzarella)	300 g	BGN 14.90 EUR 7.62	French Fries with cheese Пържени картофи със сирене	300 g	BGN 9.90 EUR 5.06

LOCAL FOOD SPECIALITIES

Chopped Meat Sudzhuk

Кълсан суджук

(Home-made farmhouse sausage from selected pork and beef, prepared on the old village of Ilinden's recipe and served with homemade BBQ sauce, French fries and mixed greens)

* mainly from pork

300 g

BGN 19.90

EUR 10.17

* mainly from beef flavoured with leek onion

300 g

BGN 19.90

EUR 10.17

Homemade Beefsteak

Телешки бифтек

(From mainly chopped veal (80%) and pork (20%), paired with cheddar and fried egg, served with homemade BBQ and Hollandaise sauces, French fries and mixed greens)

400 g

BGN 20.90

EUR 10.69

Nevrokop-Style Roll-Up

Неврокопско вретено

(An enriched version of traditional dish, this delightful Nevrokop-Style Roll-Up is made with succulent pork loin, stuffed with Kashkaval cheese, meadow mushrooms and bacon, gently cooked until just tender, topped with light butter sauce and paired with homemade mashed potatoes)

400 g

BGN 23.50

EUR 12.02

Homemade Meatballs

Домашни кюфета

(Tempting meatballs, made in-house with finely chopped pork and veal and served with homemade BBQ sauce, mixed greens and french fries)

300 g

BGN 17.50

EUR 8.95

SOUPS

Soup of the Day

Супа на деня

(Please, ask the waiter about our soup specialty for that day)

350ml

BGN 8.90

EUR 4.55

KIDS MENU

Cucumber Salad

Салата от краставици

200 g

BGN 8.50

EUR 4.35

Spaghetti with homemade tomato sauce

Спагети с доматен сос

250 g

BGN 12.90

EUR 6.60

Ham & Cheese Sandwich

Сандвич с шунка и кашкавал

(Served with fresh cucumbers)

2 pcs.

BGN 12.90

EUR 6.60

Chicken Nuggets

Филенца с корнфлейкс

(Tender chicken chops, coated with cornflakes and served with yoghurt sauce)

200 g

BGN 16.50

EUR 8.44

Chicken Fillet

Пилешко филе

(Served with homemade mashed potatoes)

250 g

BGN 15.50

EUR 7.93

UVA NESTUM SPECIALITIES

Chicken Benedict Пиле Бенедикт (Chicken breast meat, prepared with egg from our farm and bacon, served over a canapé of freshly baked bread and Hollandaise sauce)	350 g BGN 21.90 EUR 11.20	Chicken Caprese Пиле Капрезе (Chicken breast meat grilled with tomato and mozzarella cheese, served on a canapé of fresh basil tagliatelle)	350 g BGN 21.90 EUR 11.20
Magret de Canard Патешко магре (Browned on the traditional French recipe duck magret, offered with homemade jam and served with French fries with rocket)	250 g BGN 28.90 EUR 14.78	Veal Scallops Телешки медаљони (A gourmet treat, boasting veal tenderloin scallops on a canapé of celery root purée, deliciously infused with butter sauce and in-house dried tomatoes)	350 g BGN 35.90 EUR 18.36
Rumpsteak with Fried Onion Рамстек с пържен лук (Rumpsteak, offered with freshly fried onion slices and Demi-glace sauce)	230 g BGN 37.50 EUR 19.17	Veal Steak with Ceps Телешки стек с манатарка (Succulent veal steak, offered with cep sauce)	260 g BGN 37.50 EUR 19.17
Pepper Steak Пепър стек (Steak from young veal, offered with potatoes purée, Demi-glace sauce and pepper mélange)	280 g BGN 35.90 EUR 18.36		

PASTA & RISOTTO

Tagliatelle with Prawns Талиатели със скариди (Tagliatelle with fresh prawns, stewed in butter and white wine, flavoured with aromatic sauce with tomato, garlic and fresh herbs and sprinkled with Grana Padano)	350 g BGN 19.90 EUR 10.17	Saffron Risotto with Prawns Ризото с шафран и скариди (A harmonious combination of Arborio rice, white wine, prawns, carrots, garlic and Grana Padano, enriched with saffron and fresh parsley)	300 g BGN 19.90 EUR 10.17
Spaghetti Bolognese Спагети Болонезе (Spaghetti cooked on the Bolognese recipe with home-made tomato sauce, minced pork, Grana Padano cheese, basil and oregano)	400 g BGN 15.90 EUR 8.13	Spaghetti Carbonara Спагети Карбонара (Spaghetti prepared with crisp bacon, Grana Padano cheese, olive oil, black pepper and fresh yolk from our farm)	400 g BGN 15.90 EUR 8.13
Tagliatelle with Wild Mushrooms Талиатели с горски гъби (Tagliatelle with sauce, made from aromatic wild mushrooms, cream and white wine, sprinkled with Grana Padano cheese and a pinch of oregano)	350 g BGN 16.50 EUR 8.44	Tagliatelle with Veal Талиатели с телешко (Tagliatelle with succulent veal tenderloin, offered with sauce, prepared from wild mushrooms, cream and white wine, sprinkled with Grana Padano cheese)	350 g BGN 19.50 EUR 9.97
Risotto with Ceps Ризото с манатарки (Aromatic risotto cooked on an Italian recipe with Arborio rice, white wine, ceps, home-made veal stock, cream and Grana Padano cheese)	300 g BGN 18.90 EUR 9.66	Risotto with Salmon Ризото със съломга (Flavourful risotto, cooked on an Italian recipe with Arborio rice, white wine, salmon, sundried tomatoes and Grana Padano cheese)	300 g BGN 19.90 EUR 10.17

MAIN COURSES

Chicken Juliennes Пилешки жулиени (Tender chicken breast, cooked with pickled gherkins, carrots, meadow mushrooms and cream)	350 g	BGN 19.90 EUR 10.17	Pork Chops with Mushroom Sauce Свински карета с гъбен сос (Appetizing pork chops, seasoned with white pepper and poured on meadow mushroom sauce)	400 g	BGN 19.90 EUR 10.17
Young Veal Stewed in Beer Младо телешко в бира (Succulent veal tenderloin, stewed in beer with fresh meadow mushrooms, onion, rosemary and parsley)	350 g	BGN 29.90 EUR 15.29	Schnitzel à la Viennese Шницел по виенски (Lean succulent pork meat, cooked on the traditional Viennese recipe with fries and mixed salads)	400 g	BGN 21.90 EUR 11.20

FISH

Prawns in Butter Скариди в масло	200 g	BGN 24.90 EUR 12.73	Grilled Calamari Калмар на скара	250 g	BGN 24.50 EUR 12.53
Grilled Prawns Скариди на скара	200 g	BGN 24.90 EUR 12.73	Fried Calamari Калмар пържен	250 g	BGN 24.50 EUR 12.53
Barbeque-Grilled Salmon Fillet Съомга филе на скара (Barbeque-grilled salmon, served with Hollandaise sauce and warm garnish with Beluga lentils and vegetables)	200 g	BGN 27.50 EUR 14.06			

BBQ

CHICKEN (The meals are paired with French fries, fresh salad and homemade BBQ sauce)			PORK (The meals are paired with French fries, fresh salad and homemade BBQ sauce)		
Chicken Skewer Пилешко шишче	2 pcs.	BGN 16.50 EUR 8.44	Pork Chops Свински карета	240 g	BGN 19.50 EUR 9.97
Chicken Fillet Пилешка пържола	220 g	BGN 16.90 EUR 8.64	Pork ribs Свински ребра	350 g	BGN 21.50 EUR 10.99
VEAL			Shoulder blade pork steak Свински врат	200 g	BGN 18.90 EUR 9.66
Veal Tenderloin Телешко бонифиле (The meals are paired with French fries, fresh salad and homemade BBQ sauce and mayonnaise)	200 g	BGN 34.90 EUR 17.84	Platter for Four • homemade meatballs • pork neck • pork ribs • veal medallions	1 kg	BGN 89.00 EUR 45.50
					(Served with fresh salad, French fries, fried onion, chili peppers, BBQ sauce and homemade mayonnaise)

DESSERTS

Chocolate Soufflé Шоколадово суфле (A rich and moist chocolate cake with a delicious molten centre, served with ice cream)	160 g	BGN 10.90 EUR 5.57	Rustic French Cake Френска селска торта (An all-star and all-guest favourite rustic French cake, made in house with honey, sour cream and walnuts)	160 g	BGN 8.90 EUR 4.55
Walnut Pie Орехов пай (Succulent pie made with mascarpone cheese and walnuts)	160 g	BGN 9.90 EUR 5.06	Pumpkin Cheesecake Чийзкейк с тиква (Tempting cheesecake with cream cheese and pumpkin from our vegetable garden)	160 g	BGN 8.90 EUR 4.55
Chocolate Tart Шоколадов тарт (Tempting chocolate tart with airy caramel cream and Maldon salt)	160 g	BGN 9.90 EUR 5.06			

FRESHLY BAKED ROLLS

Homemade Ciabatta Домашна чабата	1 pcs.	BGN 2.20 EUR 1.12	Homemade Bread with Seeds Хлебче със семена	1 pcs.	BGN 2.20 EUR 1.12
Homemade Ciabatta with Sundried Tomatoes and Olives Чабата със сушени домати и маслини	1 pcs.	BGN 2.20 EUR 1.12	Homemade Wholemeal & Wholegrain Farro Einkorn Bread Домашен хляб с лимец и семена	1 pcs.	BGN 2.20 EUR 1.12

ORDERED IN ADVANCE

Turkey	1 kg	BGN 45.00 / EUR 23.01
Cock (Rooster)	1 kg	BGN 49.00 / EUR 25.05
Coq au vin	1 kg	BGN 52.00 / EUR 26.59
Rabbit	1 kg	BGN 49.00 / EUR 25.05

HOT DRINKS

Twinings Tea (Herbal, fruit, green and black tea)	150 ml	BGN 4.50 EUR 2.30	Instant Coffee with Milk	150 ml	BGN 5.50 EUR 2.81
MOGI Espresso	30 ml	BGN 4.50 EUR 2.30	Cocoa with Milk	150 ml	BGN 5.50 EUR 2.81
MOGI Decaffeinated Coffee	30 ml	BGN 4.50 EUR 2.30	MOGI Cappuccino	150 ml	BGN 6.50 EUR 3.32

COLD DRINKS

Soda Kinley	250 ml	BGN 2.90 EUR 1.48	Still Mineral Water	330 ml	BGN 2.90 EUR 1.48
Soda Perrier	330 ml	BGN 5.00 EUR 2.56	Still Mineral Water	750 ml	BGN 3.50 EUR 1.79
Coca-Cola Fizzy Drinks	250 ml	BGN 3.90 EUR 1.99	Frappe	220 ml	BGN 5.50 EUR 2.81
Granini Fruit Juice	250 ml	BGN 6.50 EUR 3.32	White Frappe	220 ml	BGN 5.50 EUR 2.81
Ice Tea Fuzatea	250 ml	BGN 3.50 EUR 1.79	Fresh Fruit Juice	200 ml	BGN 7.00 EUR 3.58
Red Bull	250 ml	BGN 8.00 EUR 4.09			

BEER

Pirinsko young beer	500 ml	BGN 7.00 EUR 3.58	Stella Artois	330 ml	BGN 7.00 EUR 3.58
Heineken	330 ml	BGN 7.00 EUR 3.58	Stolicno Bock	330 ml	BGN 7.00 EUR 3.58
Heineken (Non-Alcoholic beer)	330 ml	BGN 7.00 EUR 3.58			

NON-ALCOHOLIC COCKTAILS

Homemade Blueberry Milkshake (Made-to-order milkshake with homemade blueberry jam)	330 ml	BGN 8.90 EUR 4.55	Lemonade ✿ With Soda ✿ With Sprite/Tonic	330 ml	BGN 7.50 EUR 3.83
Homemade Raspberry Milkshake (Made-to-order milkshake with homemade raspberry jam)	330 ml	BGN 8.90 EUR 4.55			

ALCOHOLIC COCKTAILS

Mojito (Bacardi Bianco, mint leaves, lime, soda, brown sugar)	200 ml	BGN 13.50 EUR 6.90	Caipirinha (Kachaca, mint leaves, lime, soda, brown sugar)	100 ml	BGN 13.50 EUR 6.90
Aperol Spritz (Aperol, sparkling wine and soda)	300 ml	BGN 13.50 EUR 6.90	Mai Tai (Bacardi Bianco, Bacardi Black, Amaretto, lime juice)	150 ml	BGN 13.50 EUR 6.90
Gin fizz (Beefeater gin, lemon, egg white, sugar, Soda)	200 ml	BGN 13.50 EUR 6.90	Campari tonic (Campari, tonic and lime)	200 ml	BGN 13.50 EUR 6.90

RAKIA (BRANDY)

Uva Nestum rakia	50 ml	BGN 5.00 EUR 2.56	Burgas 63	50 ml	BGN 7.00 EUR 3.58
	75 ml	BGN 7.00 EUR 3.58			
Uva Nestum Tamianka Rakia	50 ml	BGN 7.00 EUR 3.58	Burgas 63 Barrel	50 ml	BGN 8.50 EUR 4.35
	75 ml	BGN 10.00 EUR 5.11			
Straldjanska Muskatova	50 ml	BGN 7.00 EUR 3.58	Burgas 63 Perlova	50 ml	BGN 10.00 EUR 5.11
Sungurlarska	50 ml	BGN 7.00 EUR 3.58	Slivenska Perla	50 ml	BGN 7.00 EUR 3.58
Alambic Aged	50 ml	BGN 12.50 EUR 6.39	Sliven's Pearl 12	50 ml	BGN 12.50 EUR 6.39

VODKA

Savoy Silver	50 ml	BGN 6.00 EUR 3.07	Smirnoff	50 ml	BGN 7.00 EUR 3.58
Finlandia	50 ml	BGN 7.00 EUR 3.58	Smirnoff Green Apple	50 ml	BGN 7.00 EUR 3.58
Russkiy Razmer	50 ml	BGN 7.00 EUR 3.58	Sobieski	50 ml	BGN 7.00 EUR 3.58
Absolut	50 ml	BGN 7.00 EUR 3.58	Sobieski Herbal	50 ml	BGN 7.00 EUR 3.58
Absolut Kurant	50 ml	BGN 7.00 EUR 3.58	Grey Goose	50 ml	BGN 17.50 EUR 8.95
Russkiy Standard	50 ml	BGN 7.00 EUR 3.58	Beluga	50 ml	BGN 17.50 EUR 8.95
Russkiy Standard Platinum	50 ml	BGN 10.00 EUR 5.11			

GIN

Savoy Gin	50 ml	BGN 7.00 EUR 3.58	Beefeater	50 ml	BGN 8.50 EUR 4.35
Larios Rosé	50 ml	BGN 8.50 EUR 4.35	Gordon's	50 ml	BGN 8.50 EUR 4.35

BEVERAGES WITH ANISE

Mastika Karnobat	50 ml	BGN 4.00 EUR 2.05	Ouzo Of Plomari	50 ml	BGN 6.00 EUR 3.07
Ricard	50 ml	BGN 7.00 EUR 3.58	Ouzo Of Plomari	200 ml	BGN 18.00 EUR 9.20
Pernod	50 ml	BGN 7.00 EUR 3.58	Ouzo Matarelli	200 ml	BGN 19.00 EUR 9.71
			Ouzo Adolo	200 ml	BGN 22.00 EUR 11.25

COGNAC, BRANDY

Brandy Black Sea Gold 17	50 ml	BGN 12.00 EUR 6.14	Metaxa Reserve	50 ml	BGN 18.00 EUR 9.20
Hennessy V.S.O.P.	50 ml	BGN 15.00 EUR 7.67	Brandy Black Sea Gold 33	50 ml	BGN 23.00 EUR 11.76
Remy Martin V.S.O.P.	50 ml	BGN 15.00 EUR 7.67			

SCOTCH, BLEND WHISKEY

100 Pipes	50 ml	BGN 8.00 EUR 4.09	Johnnie Walker 12	50 ml	BGN 12.00 EUR 6.14
Ballantines	50 ml	BGN 8.00 EUR 4.09	Johnnie Walker Blue label	50 ml	BGN 69.00 EUR 35.28
Johnnie Walker	50 ml	BGN 8.00 EUR 4.09	J&B Reserve 15	50 ml	BGN 16.00 EUR 8.18
J&B	50 ml	BGN 8.00 EUR 4.09	Dewar's 12	50 ml	BGN 12.00 EUR 6.14
Dewar's	50 ml	BGN 8.00 EUR 4.09	Cutty Sark 15	50 ml	BGN 14.00 EUR 7.16
Chivas Regal 12	50 ml	BGN 12.00 EUR 6.14	Chivas Regal 18	50 ml	BGN 19.00 EUR 9.71
Dimple 15	50 ml	BGN 12.00 EUR 6.14	Ballantines 17	50 ml	BGN 20.00 EUR 10.23

BOURBON, TENNESSEE WHISKEY

Jim Beam	50 ml	BGN 8.00 EUR 4.09	Maker's Mark	50 ml	BGN 12.00 EUR 6.14
Jack Daniel's	50 ml	BGN 9.50 EUR 4.86	Jack Daniel's Barre	50 ml	BGN 13.00 EUR 6.65

IRISH WHISKEY

Jameson	50 ml	BGN 8.00 EUR 4.09	Jameson 12	50 ml	BGN 13.00 EUR 6.65
Bushmills	50 ml	BGN 8.00 EUR 4.09	Tullamore Dew 12	50 ml	BGN 13.00 EUR 6.65
Tullamore Dew	50 ml	BGN 8.00 EUR 4.09	Jameson Gold Reserve	50 ml	BGN 18.00 EUR 9.20
Black Bush	50 ml	BGN 12.00 EUR 6.14			

MALT WHISKEY

Bushmills 10	50 ml	BGN 13.00 EUR 6.65	Aberfeldy 12	50 ml	BGN 16.00 EUR 8.18
Cardhu 12	50 ml	BGN 13.00 EUR 6.65	Glenfiddich 12	50 ml	BGN 15.00 EUR 7.67
The Glenlivet 12	50 ml	BGN 13.00 EUR 6.65	Glenfiddich 15	50 ml	BGN 19.00 EUR 9.71
The Glenlivet 15	50 ml	BGN 17.00 EUR 8.69	Glenfiddich 18	50 ml	BGN 23.00 EUR 11.76
Johnnie Walker 15	50 ml	BGN 17.00 EUR 8.69	The Belvenie 12	50 ml	BGN 21.00 EUR 10.74
Glenmorangie 10	50 ml	BGN 15.00 EUR 7.67	The Macallan 12	50 ml	BGN 38.00 EUR 19.43
Glenmorangie 12	50 ml	BGN 17.00 EUR 8.69	The Macallan 15	50 ml	BGN 43.00 EUR 21.99
Aberlour 10	50 ml	BGN 15.00 EUR 7.67	Lagavulin 16	50 ml	BGN 33.00 EUR 16.87
Talisker 10	50 ml	BGN 16.00 EUR 8.18			

RHUM, VERMOUTH

Martini Dry	50 ml	BGN 7.00 EUR 3.58	Bacardi White	50 ml	BGN 7.00 EUR 3.58
Martini Bianco	50 ml	BGN 7.00 EUR 3.58	Bacardi Black	50 ml	BGN 7.00 EUR 3.58
Martini Rosso	50 ml	BGN 7.00 EUR 3.58	Bacardi Oro	50 ml	BGN 7.00 EUR 3.58
Martini Rosato	50 ml	BGN 7.00 EUR 3.58			

LIQUEURS, DIGESTIVES

Bols Pepper Mint Green	50 ml	BGN 7.00 EUR 3.58	Cointreau	50 ml	BGN 7.00 EUR 3.58
Bols Triple Sec	50 ml	BGN 7.00 EUR 3.58	Baileys	50 ml	BGN 7.00 EUR 3.58
Bols Peach	50 ml	BGN 7.00 EUR 3.58	Amaretto	50 ml	BGN 7.00 EUR 3.58
Bols Curacao	50 ml	BGN 7.00 EUR 3.58	Fernet Branca	50 ml	BGN 7.00 EUR 3.58
Disaronno	50 ml	BGN 7.00 EUR 3.58	Fernet Branca Menta	50 ml	BGN 7.00 EUR 3.58
Limoncello di Capri	50 ml	BGN 7.00 EUR 3.58			
Alcohol Brought with You				700 ml	BGN 40.00 EUR 20.45

Allergens											
	Eggs	Fish	Crab	Milk	Gluten	Nuts	Celery	Soy	Molluscs	Mustard	Sesame
Green Salad	x										
Burrata with Fresh Salad Mix				x		x					
Caesar Salad with Crispy Prawns	x	x	x	x							
Countryside Salad				x							
Iceberg Lettuce with Rocket				x		x				x	
Chef's Special Salad				x		x				x	
Fresh Cabbage & Carrot Salad											
Caprese				x		x					
Homemade Beefsteak	x			x							
Neurokop-Style Roll-Up	x			x							
Smoked Salmon with Capers		x		x	x						
A Plate of Bulgarian Cheeses				x		x					
A Plate of Foreign Cheeses				x		x					
Chicken Nuggets	x			x	x						
Spaghetti with homemade tomato sauce	x				x						
Ham & Cheese Sandwich				x	x						
Quesadilla				x	x						
French Fries with cheese				x							
Pan-stewed Potatoes à la mode de Village											
Veal Tongue in Butter				x							
Hot Plate-Grilled Halloumi Cheese				x							
Buyundi				x							
Grilled Aubergine and Peppers Browned with Mozzarella				x							
Ceps Stewed with Garlic				x							
Camembert Pané	x			x	x						
Grilled Foie Gras				x							
Spaghetti Bolognese	x			x	x						
Spaghetti Carbonara	x			x	x						
Tagliatelle with Wild Mushrooms	x			x	x						
Tagliatelle with Veal	x			x	x	x					
Asian-Style Tagliatelle	x			x	x	x		x			x
Risotto with Ceps				x							
Risotto with Salmon		x		x							
Chicken Julienne				x							
Pork Chops with Mushroom Sauce				x							
Schnitzel à la Viennese	x				x						
Young Veal Stewed in Beer											
Grilled Salmon Fillet	x	x		x							
Chicken Benedict	x				x						
Chicken Caprese				x							
Magret de Canard				x							
Pepper Steak						x					
Rumpssteak with Fried Onion											
Veal Steak with Ceps											
Veal Scallops with Butter sauce				x			x				
Home-made Mashed Potatoes				x							
Mixed Accompaniment				x							
Rustic French Cake	x			x	x	x					
Chocolate Soufflé	x			x	x						
Walnut Pie				x	x	x					
Cheesecake				x							
Homemade Ciabatta					x						
Homemade Ciabatta with Sundried Tomatoes and Olives					x						
Homemade Baguette with peppers and seasonings					x						
Homemade Wholemeal & Wholegrain Farro Einkorn				x	x	x					