

<b>OYSTERS &amp; CAVIAR</b>			<b>PASTA AND RISOTTO</b>	300 g.
<b>BLACK SEA OYSTERS</b>	8.00 / ea.		<b>TAGLIATELLE WITH TOMATO SAUCE &amp; BASIL</b>	17.50
<i>ecologically farmed in open sea near Kranevo village</i>			<i>with garlic, peperonchino, basil &amp; Parmesan</i>	
			<i>*with extra hot chili sauce if you prefer</i>	
<b>BLACK STURGEON CAVIAR</b>	30 g. 97.00		<b>FETTUCCINE WITH BLACK TRUFFLE &amp; SALVIA FRITA</b>	22.70
<i>served with toast or Russian blini &amp; sour cream</i>			<i>with cream &amp; Parmesan flakes</i>	
<b>RED KETA CAVIAR</b>	30 g. 22.00		<b>SPAGHETTI DI MARE</b>	25.80
<i>served with toast or Russian blini &amp; sour cream</i>			<i>with prawns, calamari, mussels &amp; cherry tomatoes</i>	
			<b>PAPPARDELLE WITH BEEF RAGÙ</b>	26.50
			<i>with rich aromatic sauce</i>	
			<b>RISOTTO WITH WILD PORCINI &amp; TRUFFLE</b>	27.00
			<i>with Parmesan crisp</i>	
			<b>MAIN COURSES</b>	250 g.
<b>SALADS</b>	300 g.			
<b>GREEN SALAD WITH CHERRY TOMATOES</b>	9.50		<b>SALMON FILLET WITH BÉARNAISE SAUCE</b>	33.50
<i>with arugula &amp; mixed garden leaves</i>			<i>with vegetable vermicelli &amp; spring potato</i>	
<b>TRADITIONAL "SHOPSKA" SALAD</b>	9.80		<b>GRILLED OCTOPUS</b>	38.90
<i>tomato, cucumber, roasted peppers, onion &amp; white cheese</i>			<i>with chickpeas puree, arugula &amp; spicy salsa</i>	
<b>GREEK SALAD WITH FRESH MINT</b>	9.80		<b>TIGER PRAWNS</b>	39.50
<i>tomato, cucumber, peppers, red onion, olives, feta cheese</i>			<i>with cauliflower puree, spicy cherry tomatoes &amp; fava beans</i>	
<b>CAPRESE WITH BUFFALO MOZZARELLA</b>	17.50		<b>SEA BASS FILET</b>	47.00
<i>with ripe tomatoes, pine kernels, fresh basil &amp; pesto</i>			<i>on canapé of creamed leeks &amp; cherry tomatoes</i>	
<b>SEA FOOD SALAD</b>	19.60			
<i>with avocado, mango &amp; lime &amp; ginger vinaigrette</i>			<b>GRILLED CHICKEN FILET</b>	17.50
			<i>served with home-made fries &amp; green salad</i>	
<b>STARTERS</b>	150 g.		<b>DUCK MAGRET</b>	36.00
<b>CRISPY CALAMARI</b>	21.50		<i>with Blueberry sauce &amp; confit vegetables</i>	
<i>fried battered calamari with lemon aioli</i>			<b>KEBAPCHETA</b>	17.80
<b>SPICY PRAWNS WITH MANGO SORBET</b>	24.50		<i>traditional grilled minced meat dish with fries &amp; salads</i>	
<i>with lime, ginger &amp; coriander pesto</i>			<b>LARGE PORK CHOP</b>	24.50
<b>SALMON TARTAR WITH AVOCADO MOUSSE</b>	23.70		<i>with mustard &amp; tarragon potato salad</i>	
<i>with capers, chives &amp; red caviar &amp; chili olive oil</i>			<b>SLOW ROASTED LAMB</b>	36.00
<b>GRILLED CHÈVRE GOAT CHEESE</b>	21.50		<i>with rosemary potatoes &amp; green salad</i>	
<i>with sage infused acacia honey, greens &amp; walnuts</i>			<b>VENISON "CACCIATORE" STEW WITH CHESTNUTS</b>	38.50
<b>WILD PORCINI MUSHROOMS</b>	24.00		<i>with mushrooms, vegetables, juniper &amp; red wine - served with mashed potatoes</i>	
<i>sautéed in butter &amp; cream - served with potato rosti cake</i>			<b>Prime quality beef steaks, prepared to your preference</b>	
<b>BEEF CARPACCIO</b>	24.00		<b>FILET STEAK</b>	200 g. 55.00
<i>with arugula, sautéed mushrooms &amp; Parmesan flakes</i>			<i>filet mignon with red wine demi-glace / or pepper sauce / or Chimichuri</i>	
<b>FOIE GRAS PÂTÉ WITH PISTACHIO NUTS</b>	26.80		<b>TOURNEDO ROSSINI</b>	180 g. 59.00
<i>with white cherry mostarda, walnut crisp &amp; wild berries</i>			<i>beef filet mignon with foie gras &amp; truffle</i>	
<b>FOIE GRAS PAN SEARED WITH ARMAGNAC</b>	27.00		<b>RIB-EYE STEAK</b>	300 g. 58.00
<i>with figs in Balsamico, arugula &amp; onion marmalade</i>			<i>prime rib-eye cut on the grill</i>	
<b>STEAK TARTARE WITH QUAIL EGG YOLK &amp; PALITRA OF SPICES</b>	28.80		<b>STONE STEAK</b>	200 g. 58.00
<i>from hand minced beef filet mignon</i>			<i>filet steak on hot stone to grill on your table</i>	
			<b>DRY-AGED BEEF &amp; LARGE STEAKS</b>	...../ 100 g.
			<i>Please ask for king rib-eye, porterhouse, tomahawk steak...</i>	
			<b>SIDE DISHES</b>	180 g.
<b>SOUPS</b>	350 g.		<b>GREEN SALAD WITH CHERRY TOMATOES</b>	7.00
<b>CHICKEN SOUP</b>	11.50		<b>GRILLED VEGETABLES</b>	7.00
<i>with garden vegetables &amp; orzo pasta</i>			<b>HOME-MADE FRENCH FRIES</b>	7.00
<b>TRADITIONAL FISH SOUP</b>	12.80		<b>ROASTED POTATOES</b>	7.00
<i>with spicy "salamurijka" sauce</i>			<b>MASHED POTATOES</b>	7.00
<b>TOM KHA GOONG</b>	12.80			
<i>spicy Thai soup with prawns &amp; coconut milk</i>				
<b>CHILDREN'S MENU</b>	150 g.			
<b>CHICKEN FILLET WITH FRENCH FRIES</b>	7.00			
<b>SPAGHETTI WITH BUTTER AND PARMESAN</b>	9.00			