

El Balcon del Mundo
restaurant&bar

SALADS

SUMMER GREEN SALAD <i>mixed greens, cucumber, spring onion, olives</i>	8.50
TRADITIONAL "SHOPSKA" SALAD <i>tomato, cucumber, roasted peppers, onion & white cheese</i>	9.80
GREEK SALAD WITH FRESH MINT <i>tomato, cucumber, peppers, red onion, olives, feta cheese</i>	9.80
SALAD WITH QUINOA, CHIA SEEDS & FRESH STRAWBERRIES <i>with fresh greens, pumpkin seeds & cold pressed sunflower oil</i>	16.50
CAPRESE WITH RIPE TOMATO & BUFFALO MOZZARELLA <i>with pesto, pine kernels and fresh basil</i>	17.50
SEA FOOD SALAD <i>with avocado, mango and lime & ginger vinaigrette</i>	19.60

STARTERS

150 g.

GREEK STILE ZUCCHINI <i>with grilled Halloumi cheese & garlic yogurt sauce</i>	17.90
GRILLED CHÈVRE GOAT CHEESE <i>with sage infused acacia honey, greens, beetroot & nuts</i>	22.00
CRISPY CALAMARI <i>fried calamari served with lemon aioli</i>	23.50
SPICY PRAWNS WITH MANGO SORBET <i>with lime, ginger & coriander pesto</i>	24.70
SALMON TARTAR WITH AVOCADO MOUSSE <i>with capers, salmon caviar & chili olive oil</i>	24.70
STEAK TARTARE WITH QUAIL EGG YOLK & PALITRA OF SPICES <i>with hand minced beef filet mignon</i>	29.50
FOIE GRAS PAN SEARED WITH ARMAGNAC <i>with strawberries in balsamico & arugula</i>	28.50

BLACK SEA MUSSELS

400 g.

MUSSELS IN WHITE WINE <i>with spring onion, garlic, lemon & lovage</i>	12.80
MUSSELS WITH SPICY CHERRY TOMATOES <i>with garlic, olive oil, chili peppers, basil and parsley</i>	12.80
THAI STYLE MUSSELS <i>with coconut cream & red curry paste</i>	13.80

SOUPS

350 g.

"TARATOR" <i>favorite Bulgarian cold summer soup with yogurt, garlic, dill & walnuts</i>	7.50
CHICKEN SOUP <i>with garden vegetables & orzo pasta</i>	12.50
TRADITIONAL FISH SOUP <i>with spicy "salamurijka" sauce</i>	13.50
TOM KHA GOONG <i>spicy Thai soup with prawns & coconut milk</i>	14.80

PASTA AND RISOTTO

300 g.

SPAGHETTI DI MARE <i>with prawns, calamari, mussels and spicy cherry tomatoes</i>	27.80
PAPPARDELLE WITH BEEF RAGÙ <i>with rich aromatic sauce</i>	26.50
RISOTTO WITH WILD PORCINI MUSHROOMS <i>with truffle carpaccio & Parmesan crisp</i>	24.00

MAIN COURSES

250 g.

 SALMON FILLET WITH BÉARNAISE SAUCE <i>with vegetable vermicelli and spring potato</i>	33.50
GRILLED KING PRAWNS <i>with cauliflower purées, spicy chery & broad beans</i>	42.50
SEA BASS FILET <i>with Mediterranean sauce & butter sauté vegetables</i>	47.00
 GRILLED CHICKEN FILET <i>served with home-made fries & green salad</i>	17.50
"KEBAPCHETA" <i>traditional grilled minced meat dish with fries and salads</i>	17.80
LARGE PORK CHOP <i>with green salad, roasted potato & herb butter</i>	24.90
OVEN BAKED YOUNG VEAL <i>served with mashed potatoes with truffle & confit vegetable</i>	35.50
DUCK MAGRET <i>with Blueberry sauce & confit vegetables</i>	37.50
SLOW ROASTED SPRING LAMB <i>with young potatoes and green salad</i>	37.80

Prime quality beef steaks, prepared to your preference

FILET STEAK <i>filet mignon with red wine demi-glace / or pepper sauce / or Chimichuri</i>	200 g.	55.00
RIB-EYE STEAK <i>prime rib-eye cut on the grill</i>	300 g.	58.00
STONE STEAK <i>filet steak on hot stone - to grill at your table</i>	200 g.	58.00
TOURNEDO ROSSINI <i>beef filet mignon with foie gras and truffle</i>	250 g.	59.00
LARGE STEAKS & "48-days DRY AGED" BEEF	800 – 1200 g.	
RIB-EYE		22.50 / 100 g.
T-BONE STEAK		22.50 / 100 g.

SIDE DISHES

180 g.

GREEN SALAD WITH CHERRY TOMATOES	7.50
GRILLED VEGETABLES	7.50
MASHED POTATOES WITH TRUFFLE	7.50
HOME-MADE FRENCH FRIES	7.50
ROASTED POTATOES	7.50
BUTTER SAUTÉ VEGETABLES	7.50