



## MENU

### Cold mezze

<i>Olives (organic Kalamata) (VG, GF)</i>	4 -	<i>Nuts with rosemary (VG, GF)</i>	5 -
<i>Roasted and marinated peppers with dill and garlic (VG, GF)</i>	6 -	<i>Lyuténitza - roasted red pepper spread with tomatoes (Southeast Balkan recipe) (VG, GF)</i>	6 -
<i>Kyopolou - roasted eggplant spread with pepper, garlic, parsley (VG, GF)</i>	7 -	<i>Snéjanka - "Snow white salad" with strained yogurt (without gelatin), pickles, dill, garlic, walnuts (V, GF)</i>	8 -
<i>Katuk - red pepper, Bulgarian feta and strained yogurt (V, GF)</i>	8 -	<i>Trio tapenade - trio with your choice of three spreads (lyuténitza, kyopolou, snéjanka or katuk) (V, GF)</i>	13 -
<i>Plateau de fromages - assorted Balkan cheeses (V, GF)</i>	18 -	<i>Plateau de charcuteries - artisanal charcuterie, locally sourced, traditional Balkan method (GF)</i>	21 -
<i>Plateau mixte - assorted cheese and charcuterie (GF)</i>	23 -	<i>Plateau Sofia - cold mezze sampler : lyuténitza, kyopolou, snejanka, grilled peppers with dill, organic Kalamata olives, cheese, charcuteries</i>	For 2 : 26 - For 4 : 38 -
<i>Mezze du jour (hot/cold)</i>	α		

### Mezze chauds

<i>Tikvichki - zucchini with yogurt, garlic, dill sauce (V)</i>	9 -	<i>House fries with mayonnaise (V) with feta (V)</i>	7 - 9 -
<i>Banitza - traditional Bulgarian house-made filo pastry with feta (V)</i>	9 -	<i>Kashkaval pané - breaded Bulgarian cheese (V)</i>	10 -
<i>Soudjuk grillé - grilled lamb and beef sausage</i>	10 -		

### Soupe du jour

7 -

## Salads

*Shopska salata - cucumber, tomatoes, peppers, shallots, olives, feta (V, GF)* 12 - *Grilled vegetable and goat cheese salad (V, GF)* 16 -

*Garden salad - lettuce, tomatoes, cucumbers, Kalamata olives, shallots, parsley (VG, GF)* 9 - *Salade Elena - lettuce, tomatoes, cucumbers, organic Kalamata olives, shallots, hard-boiled eggs (from free-range chickens), filet Elena (Bulgarian dry cured meat), homemade croutons* 16 -  
 - *with grilled halloumi* 15 -

### **Skara – from the grill (served with salad and choice of house fries or grilled vegetables)**

*Kebapcheta – traditional Bulgarian beef and pork kababs with cumin (GF)* 17 - *Karnaché - grilled pork sausage with paprika (GF)* 17 -

*Kuftéta - traditional Bulgarian beef and pork meatballs (GF)* 17 - *Soudjuk - grilled sausage with lamb, beef and cinnamon* 17 -

*Chicken (pasture raised) - daily special based on seasonal availability and chef's inspiration* 17 - *Meshana skara – mixed grill: kabache, karnache, kufte (GF)* 23 -

*Lamb (pasture raised) - daily special based on seasonal availability and chef's inspiration* 28 -

### **Vegetarian mains (served with a salad)**

*Kashkaval pané - breaded Bulgarian cheese, served with a choice of house fries or grilled vegetables (V)* 17 - *Feta au four - Bulgarian feta baked in a traditional clay oven pot with tomatoes and egg (V)* 17 -

*Imam Bayildi - roasted eggplants stuffed with vegetables with a gratin of Balkan cheeses (V, GF) \*vegan option without cheese possible* 17 -

**Plat du jour** α

## Desserts

*House baklava* 5 - *Duo halva and lokum (sweets from Greece and Turkey)* 6 -

*Sheep's milk yogurt with honey and walnuts* 7 -

V = vegetarian / VG = vegan / GF = gluten free

Please advise us if you have any food allergies or restrictions so that we can accommodate your needs.