



## MENU

### Cold mezze

<i>Olives (organic Kalamata)</i>	4 -	<i>Nuts with rosemary</i>	4 -
<i>Kyopolou - roasted eggplant spread with red pepper and garlic (VG, GF)</i>	6 -	<i>Lyuténitza - roasted red pepper spread with tomatoes and eggplant (Southeast Balkan recipe) (VG, GF)</i>	6 -
<i>Snejanka - "Snow white salad" with strained yogurt (without gelatin), pickles, dill, garlic, walnuts (V, GF)</i>	8 -	<i>Marinated peppers with dill (VG, GF)</i>	8 -
<i>Plateau de fromages – assorted Balkan cheeses (V, GF)</i>	15 -	<i>Plateau de charcuteries - artisanal charcuterie, locally sourced, traditional Balkan method (GF)</i>	19 -
<i>Plateau mixte - assorted cheese and charcuterie (GF)</i>	21 -	<i>Plateau Sofia – cold mezze sampler : lyuténitza, kyopolou, snejanka, banitza, grilled peppers with dill, organic Kalamata olives, cheese, charcuteries</i>	For 2 : 24 - For 4 : 38 -

### Hot mezze

<i>Tikvichki - zucchini with garlic yogurt dill sauce (V)</i>	8 -	<i>Banitza - traditional Bulgarian house-made filo pastry with feta (V)</i>	10 -
<i>House fries (V) with mayonnaise with feta</i>	6 - 8 -	<i>Kashkaval pané - breaded Bulgarian cheese (V)</i>	8 -
<i>Soudjuk - grilled lamb and beef sausage</i>	10 -	<i>Feta au four - Bulgarian feta baked in a clay pot with tomatoes and egg</i>	10 -

### Soupe du jour

6 -

### Salads

<i>Shopska salata – chopped cucumber, tomatoes, peppers, shallots, olives, feta (V, GF)</i>	9 -		
<i>Salade avec poêlée de foie de volaille - pan-fried grain-fed chicken liver, Bulgarian feta and roasted tomatoes served with lettuce, shallots, cucumbers, vinaigrette (GF)</i>	14 -	<i>Salad Elena - lettuce, tomatoes, cucumbers, organic Kalamata olives, sautéed potatoes, shallots, hard-boiled eggs (from free-range chickens), Elena charcuterie, homemade croutons, vinaigrette.</i>	14 -



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

<b><i>Kebapcheta</i></b> - grilled beef and pork kababs (GF)	16 -	<b><i>Karnache</i></b> - grilled pork sausage with Bulgarian spices (GF)	16 -
<b><i>Kufteta</i></b> - beef and pork meatballs with Bulgarian spices (GF)	16 -	<b><i>Soudjuk</i></b> - grilled lamb and beef sausage	16 -
<b><i>Boneless chicken thighs</i></b> , marinated (GF)	16 -	<b><i>Meshana skara</i></b> – mixed grill: kabache, karnache, kufte (GF)	21 -
<b><i>Kamouraska lamb</i></b> with lemon and rosemary (GF, halal)	28 -		

### **Vegetarian mains**

<b><i>Kashkaval pané</i></b> - breaded Bulgarian cheese, served with salad and choice of house fries or grilled vegetables (V)	16 -	<b><i>Grilled halloumi</i></b> with a tomato, basil and garlic coulis, served with salad (V, GF)	14 -
<b><i>Imam Bayildi</i></b> - roasted eggplants stuffed with vegetables with a gratin of Balkan cheeses, served with salad (V, GF) *vegan option without cheese possible	17 -		

### **Desserts**

<b><i>House baklava</i></b>	4 -	<b><i>Sheep's milk yogurt with honey and walnuts</i></b>	6 -
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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.