



## MENU

### Cold mezza

<i>Kalamata olives with oregano (VG, SG)</i>	4 -	<i>Roasted nuts with rosemary (VG, SG)</i>	6 -
<i>Sirene (Bulgarian feta)* with olive oil and paprika (V, GF)</i>	8 -	<i>Lyuténitza* - roasted red pepper spread with tomatoes (VG, GF, K)</i>	8 -
<i>Snéjanka - "Snow white salad" with strained yogurt (without gelatin), pickles, dill, garlic, walnuts (V, GF)</i>	9 -	<i>Kyopolou* - roasted eggplant spread with pepper, garlic, parsley (VG, GF)</i>	9 -
<i>Trio tapenade* - lyuténitza, kyopolou, snéjanka (V, GF)</i>	15 -	<i>Plateau de fromages* - assorted Balkan cheeses (V, GF)</i>	21 -
<i>Plateau de charcuteries* - artisanal charcuterie, locally sourced, traditional Balkan method (GF)</i>	23 -	<i>Plateau mixte* - assorted cheese and charcuteries (GF)</i>	25 -
<i>Plateau Sofia* - cold mezza sampler: lyuténitza, kyopolou, snejanka, Kalamata olives, Balkan cheeses and charcuteries</i>	For 2 : 28 - For 4 : 44 -	<i>* served with sourdough baguette and homemade crackers</i>	

### Hot mezza

<i>Tikvichki - fried zucchini with yogurt, garlic, dill sauce (V)</i>	9 -	<i>House fries with mayonnaise (V)(K) with feta (V) (K)</i>	8 - 11 -
<i>Banitza - traditional Bulgarian house-made filo pastry with feta (V)(K)</i>	10 -	<i>Kashkaval pané - breaded Bulgarian cheese (V)(K)</i>	10 -
<i>Soudjuk grillé - lamb and beef sausage with cinnamon (Turkish recipe) (GF)</i>	10 -	<i>Chicken liver and mushrooms sautéed in garlic butter (GF)</i>	11 -

### Soups

<i>Soupe du jour</i>	8 -	<i>Shkembe Chorba (traditional tripe soup)</i>	11 -
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### Salads

<i>Shopska salata - cucumber, tomatoes, peppers, shallots, olives, feta (V, GF)</i>	14 -	<i>Grilled vegetable salad with Quebec goat cheese gratiné on baguette (V)</i>	17 -
<i>Black Sea inspired salad Salade – smoked mackerel from Gaspésie, steamed potatoes, tomatoes, Kalamata olives, shallots, capers</i>	18 -	<i>Salade Elena - filet Elena (Bulgarian dry cured meat), lettuce, tomatoes, hard-boiled eggs (organic, from free-range chickens), cucumbers, shallots, Kalamata olives, homemade croutons</i>	17 -

<i>Tuna and tomato salad - Birri tomatoes, tuna,* Bulgarian feta, shallots, Kalamata olives, homemade croutons</i>	17 -		
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*\*certified sustainable seafood*

### Mains

<i>Chicken - daily special based on seasonal availability and chef's inspiration (pasture-raised chicken)</i>	19 -	<i>Lamb - daily special based on seasonal availability and chef's inspiration (pasture-raised lamb)</i>	29 -
<i>Pelmeni - house-made pelmeni (Slavic ravioli) filled with ground veal, served with sour cream and black truffle-infused olive oil, served with salad</i>	24 -	<i>Fried calamari - served with fries, salad, and house tartar sauce</i>	24 -
<b><u>Skara - grillades (servies avec salade et choix de frites maison ou légumes grillés)</u></b>			
<i>Kebapcheta -two Bulgarian kababs with beef and pork (GF) (K)</i>	19 -	<i>Karnaché - traditional Bulgarian sausage with pork and paprika (GF)</i>	20 -
<i>Kuftéta - traditional Bulgarian beef and pork meatballs (GF)</i>	19 -	<i>Soudjuk - lamb and beef sausage with cinnamon (Turkish recipe) (GF)</i>	20 -
<i>Meshana skara - mixed platter with three grilled meats (kebabché, kufée, karnaché) (GF)</i>	25 -		

### Vegetarian mains (served with a salad)

<i>Kashkaval pané - breaded Bulgarian cheese, served with a choice of house fries or grilled vegetables (V)(K)</i>	17 -	<i>Feta au four -Bulgarian feta baked in a traditional clay oven pot with tomatoes and egg (optional: with spicy marinated pepper) (V, GF)</i>	18 -
<i>Imam Bayildi - roasted eggplants stuffed with vegetables with a gratin of Balkan cheeses (V, GF) *vegan option without cheese</i>	17 -	<i>Piperade des Balkans - peppers, tomatoes, onion, made and served in a traditional clay oven pot (VG, GF)</i>	16 -
<i>Pelmeni - house-made pelmeni (Slavic ravioli) filled with wild mushrooms, served with sour cream and black truffle-infused olive oil (V)</i>	24 -		

### Specials

<i>Menu du jour - soup, daily main, tea or coffee</i>	26 -
<i>Late-night menu (available as of 9:30pm) - starter, main, dessert, glass of wine *surprise menu (chef's choice) with vegetarian option and choice of white wine, red wine or soft drink</i>	31 -

### Sides and extras

<i>Gluten free bread</i>	2 -
<i>Bulgarian feta on fries (for fries accompanying main dishes)</i>	2 -

**V = vegetarian / VG = vegan / GF = gluten free /  
K = popular with kids**

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