



MENU

Cold mezza

<i>Olives (organic Kalamata) (VG, SG)</i>	4 -	<i>Roasted nuts with rosemary (VG, SG)</i>	5 -
<i>Bulgarian feta with olive oil (V, GF)</i>	7 -	<i>Bobena salata – white beans, red onion, Bulgarian spices, mixed with lyuténitza (VG, GF)</i>	8 -
<i>Lyuténitza - roasted red pepper spread with tomatoes (Southeast Balkan recipe) (VG, GF)</i>	8 -	<i>Kyopolou - roasted eggplant spread with pepper, garlic, parsley (VG, GF)</i>	8 -
<i>Tapenade du chef- sundried tomatoes, Bulgarian feta and basil (V, GF)</i>	8 -	<i>Snéjanka - “Snow white salad” with strained yogurt* pickles, dill, garlic, walnuts (V, GF)</i>	8 -
<i>Trio tapenade – lyuténitza, kyopolou, snéjanka (V, GF)</i>	14 -	<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 mezza sampler : lyuténitza, kyopolou, snejanka, grilled peppers with dill, organic Kalamata olives, cheese, charcuteries</i>	For 2 : 26 - For 4 : 38 -		*yogurt without gelatin

Hot mezza

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

Soupe du jour

7 -

Salads

<i>Shopska salata - cucumber, tomatoes, peppers, shallots, olives, feta (V, GF)</i>	12 -	<i>Salade Elena - lettuce, tomatoes, cucumbers, organic Kalamata olives, shallots, hard-boiled eggs (organic, from free-range chickens), filet Elena (Bulgarian dry cured meat), homemade croutons</i>	16 -
<i>Grilled vegetable and goat cheese salad (V, GF)</i>	16 -		



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

<i>Kuftéta - traditional Bulgarian beef and pork meatballs (GF)*</i>	17 -	<i>Soudjuk - Turkish recipe, firm grilled lamb and beef sausage with cinnamon</i>	17 -
<i>Kebapcheta –Bulgarian kababs with beef and lamb (GF)*</i>	18 -	<i>Marrinated pork blade*</i>	19 -
<i>Chicken - daily special based on seasonal availability and chef's inspiration**</i>	Variable price	<i>Meshana skara – mixed grill with three grilled meats: kabache, kufte, pork blade (GF)**</i>	26 -
<i>Lamb - daily special based on seasonal availability and chef's inspiration**</i>	28 -	<i>Meshana skara – mixed grill to share with six grilled meats (your choice of meats, to discuss with your server, additional charge for lamb)</i>	45 -

*milk-fed pork without antibiotics

** pasture raised chicken and lamb from the Bouffe-Or farm

Vegetarian mains (served with a salad)

<i>Kashkaval pané - breaded Bulgarian cheese, served with a choice of house fries or grilled vegetables (V)</i>	17 -	<i>Imam Bayildi - roasted eggplants stuffed with vegetables with a gratin of Balkan cheeses (V, GF) *vegan option without cheese</i>	17 -
<i>Feta au four - Bulgarian feta baked in a traditional clay oven pot with tomatoes and egg (V)</i>	17 -		

Desserts

<i>House baklava</i>	5 -	<i>Duo halva and lokum (sweets from Greece and Turkey)</i>	6 -
<i>Sheep's milk yogurt with honey and walnuts</i>	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.