

SALADS

200 g Oriental salad

/green salads, cucumber, tomatoes, peppers, olives, marinated sheep's cheese, crumbled Arabian bread, red onions and fresh mint/

200 g Motley salad

/fresh spinach, iceberg, marinated yoghurt balls, quail eggs, cherry tomatoes, radishes, cucumber and parsley/

180 g Rucola salad

/with marinated pear, avocado and Mirabo walnut brie-style cheese/

200 g Caprese salad

/mozzarella bundle with tomato concasse, basil and rucola sprouts on a bed of toasted bread/

200 g Octopus and Calamari Salad

/with light balsamic vinegar, olive oil, celery, parsley and garlic dressing/

220 g Tomato and buffalo cheese salad

/with fresh spinach leaves/

200 g Shopska salad

/tomatoes, cucumbers, peppers, onions, white cheese and parsley/

240 g Fresh tuna salad

/quail eggs,, lettuce, tomato confit, rucola and turnip sprouts, olive oil and balsamic dressing/

SALAD BAR

You may find and enjoy a variety of traditional Bulgarian salads at our salad bar

Small plate

Large plate

SOUPS

240 g

Minestrone

/Italian vegetable soup with potatoes, peas, broccoli, carrots, beans, chickpea and pasta garnished with pesto sauce and parmesan shavings/

Gazpacho

/cold tomato-based vegetable soup/

Cream of cauliflower soup

/with scallops and porcini mushrooms/

Tarator

/cold Bulgarian yoghurt-based soup with cucumber, garlic, dill and walnuts/

FRESH PASTA

Made in the kitchen of Krim

150 g **Ricotta and spinach ravioli**

/served with cream and parmesan sauce/

180 g **Orecchiette alla Carlofortina**

/minced fresh tuna, cherry tomatoes, pesto and tomato sauce/

200 g **Tagliatelle with cherry tomatoes and rucola**

/in spicy sauce, garnished with parmesan/

180 g **Tiger prawns, zucchini**

and rosemary linguine

180 g **Linguine with vongole and bottarga**

/mussels, clams, white wine, peperoncino, garlic and parsley/

200 g **Pappardelle with truffle**

and porcini mushrooms

/garnished with goose liver, parmesan and Marsala cream sauce/

RISOTTO

150 g *Risotto 'Milanese alla Marchesi'*

/gold leave saffron risotto/

150 g *Porcini mushrooms risotto*

HORS D'OEUVRES

200 g *Antipasti "Italiano"*

*/bresaola, salame ungerese, prosciutto crudo,
salame with truffle and wild boar salame/*

200 g *Mix cold cuts platter*

*/traditional Bulgarian sausages and salami – buffalo loukanka, buffalo
soudjouk, Elena fillet and pastarma/*

150 g *Beef Carpaccio with truffle dressing*

250 g *Pan-fried Porcini*

/with garlic and parsley/

150 g *"Vitel Tone"*

/cold beef topped with tuna, anchovies, capers and mayonnaise crème/

200 g *Goose liver on caramelized apples*

MAIN COURSES

350 g Marsala Veal Steak

*/served with asparagus, cream and Marsala wine sauce
and topped with green peppercorns/*

350 g Veal Steak with Vernaccia wine

/veal bon fillet with cherry tomatoes and marinated baby onions/

350 g Veal Steak with Goose liver

/with truffle and green apple sauce/

**Steaks cooked with Italian eco meats*

350 g Viennese veal cutlet with fried potatoes

*350 g Lamb chops served with baked potatoes
and mix of green salads*

250 g Chicken oven-baked

with truffle and emmental

/served with stewed spinach/

250 g Pork with apricots

/pork contra fillet pan-fried with apricots/

350 g Grilled pork cutlet

/with ratatouille tossed in cacao and Dijon sauce/

350 g Pork alla Milanese

/pork cutlet Milano way with fried potatoes/

FISH

250 g Cacciucco fish stew

/Tuscan seafood stew with salmon, prawns clams, mussels and octopus/

350 g Vongole Cozze

*/clams and mussels cooked in white wine and served
with garlic and parsley/*

*300 g Tuna fillet with tomatoes,
capers and garlic cold sauce*

/garnished with baked potatoes/

250 g Turbot fillet

/oven cooked with porcini mushrooms, cherry tomatoes and potatoe chips/

250 g Mille-feuille with turbot fillet

/layers of turbot fillet, aubergine, mozzarella and tomato confit/

260 g Sea bass with tomatoes, olives and capers

/baked in foil/

250 g Salmon with saffron sauce

/on bed of stewed asparagus with orange and saffron sauce/

250 g Pan-fried fresh Calamari

/in semolina batter/

*250 g Seafood mix of Octopus,
Calamari and Tiger prawn*

250 g Prawns cooked in Pernod

/slightly spicy, served with wild rice/

FRESH FISH

*/please ask your waiter for our fresh seafood display/
100 g*

Wild Sea Bass

Wild Sea Bream

Red Sea Bream

Tiger Prawns /1 pc/

BULGARIAN NATIONAL CUISINE

250 g Roasted spinach

/with sheep's cheese, Bulgarian yellow cheese and eggs/

500 g Roasted peppers in milk sauce for two

/very old Bulgarian recipe/

300 g Home-cooked mix

/pork and veal bon fillet pieces fried with bacon, onions and garlic/

350 g Bulgarian meat balls

/served with mashed potatoes/

300 g Beef with porcini mushrooms

/with mashed potatoes/

*300 g Pan-fried turbot fillet
with grilled vegetables*

DESSERTS

180 g

Home-made éclair cake

Chocolate Flan

Mascarpone crème with strawberries

Tiramisu

/original Italian recipe/

Seasonal fruits soaked in crème brule sauce

Lemon Sorbet