

FRESH SALAD ADVENTURES FROM AROUND THE WORLD

MILANO

350g/7.90 lv

MIX OF FRESH GREEN SALADS - ICEBERG, LOLLO ROSO, ARUCULA, FRESH AVOCADO, PIECES OF WALNUTS, EMMENTAL, CHEESE, HONEY-MUSTARD DRESSING /7,8,10/

BALKAN FLOWER

350g/7.90 lv

MOUNTAIN FRESH CHEESE, BEAUTIFULLY DECORATED WITH SLICES OF FRESH PINK TOMATO, WITH BOUQUET OF AROMATIC PESTO FROM FRESH BASIL IN HOMEMADE COLD PRESSED OLIVE OIL /7/

PROVENCE SPINACH SALAD

250g/8.90 lv

FRESH SPINACH, GOAT CHEESE, FRESH STRAWBERRIES, POMEGRANATE SEED, PIECES OF WALNUTS, HOMEMADE COLD PRESSED OLIVE OIL AND BALSAMIC REDUCTION /7,8/

HORIATIKI

350g/7.90 lv

CLASSICAL "GREEK" SALAD FROM TOMATOES, CRISPY CUCUMBER, JUICY RED "KALAMON" OLIVES WITH COLD PRESSED OLIVE OIL/7/

RETRO SALAD

300g/8.90 lv

FRESH PINK TOMATO, ROASTED PEPPERS, ROASTED EGGPLANT, OLIVE PASTE, CHEESE MOUSSE, SPRINKLED WITH FRESH PARSLEY LEAVES ON TOP/7/

SALAD VERDE

300g/8.90 lv

FRESH CUCUMBERS, AVOCADO, BABY SPINACH, HOMEMADE PESTO, PARMESAN AND OLIVE OIL /7/

MEDITERRANEAN SALAD

300g/10.90 lv

FRESH PINK TOMATOES, MARINATED BABY OCTOPUS AND SQUID, CAPERS, GREEN AND RED ONIONS, OLIVES, FRESH PARSLEY LEAVES AND HOMEMADE COLD PRESSED OLIVE OIL /14/

COLD STARTERS FOR WHETTING YOUR APPETITE

THE APPETIZERS

250 g / 9.90 lv

HOMEMADE TARAMA CAVIAR, HOMEMADE HUMMUS, HOMEMADE KYOPOLOU, HOMEMADE TIRO, OLIVE PASTE, SERVED WITH HOMEMADE FOCACCIA/1,4,7/

TARAMA CAVIAR

150 g / 6.90 lv

MOUSSE OF HOMEMADE CAVIAR AND CRUNCHY HOMEMADE BRUSCHETTAS/1,4/

HOMEMADE KYOPOLOU

150 g / 7.50 lv

ROASTED RED PEPPERS AND EGGPLANT, SERVED WITH FRESH PARSLEY LEAVES AND CRUSHED WALNUT PIECES/8/

TARTAR OF VEAL FILLET**150 g / 16.90 lv**

BLACK ANGUS FINELY CHOPPED VEAL FILLET, GARNISHED WITH TOMATO CONCASSE, CHILLI, CAPERS, GARLIC CROUTONS, TRUFFLE, SERVED WITH YOLK AND PARMESAN CHEESE/3,7/

TARTAR OF TUNA WITH RASPBERRIES**150 g / 16.80 lv**

FINELY CHOPPED TUNA FISH FILLET WITH RASPBERRIES, GARNISHED WITH MANGO AND ORANGE SALAD WITH RASPBERRY DRESSING, HOMEMADE MINT PESTO AND LEMON GRASS WITH WASABI FLAVOR/4/

SALMON AL SAMBUKA AND CAFÉ**170 g / 16.90 lv**

HOMEMADE MARINATED WITH COFFEE AND SAMBUKA SALMON, SERVED ON TOP OF BABY SPINACH, GARNISHED WITH CREAM FROM HORSERADISH AND GREEN TEA, LEMON, LUMPFISH CAVIAR AND BALSAMICO/4,7/

WITH LOVE, OUR HOMEMADE BREAD**HOMEMADE FOCACCIA /1/****1 pc / 3.90lv****HOMEMADE BUN – WHITE AND WHOLE-GRAIN /1/ 1 pc / 0.96lv****HOT BITES AS A STARTER****KARAKACHAN GOAT CHEESE****150 g / 9.90 lv**

KARAKACHAN GOAT CHEESE ON BLACK STONE GRIDDLE, SERVED WITH HOMEMADE CHILLI PEPPERS JAM/7/

BOLETUS MUSHROOMS**180 g / 12.90 lv**

TENDER BOLETUS MUSHROOMS STEWED IN OLIVE OIL, WHITE WINE AND AROMATIC THYME

GREEK STYLE EGGPLANT**300 g / 10.90 lv**

GRILLED EGGPLANT, FETA CHEESE, GARLIC, FRESH PARSLEY LEAVES, COLD PRESSED OLIVE OIL/7/

SHRIMPS**150 g / 16.80 lv**

- CLEANED SHRIMPS, STEAMED IN "PERNO", GARLIC, OLIVE OIL, FRESH PARSLEY LEAVES AND DILL
- PAN COOKED SHRIMPS, SERVED WITH HOMEMADE CHILLIE PEPPERS JAM /2/

SQUID**200 g / 14.90 lv**

- CRUNCHY FRIED GREEK STYLE SQUID, SERVED WITH FRESH SALAD AND MEDITERRANEAN SAUCE WITH HORSERADISH
- SQUID ON BLACK STONE GRIDDLE, COOKED WITH COGNAC, GARLIC AND FRESH PARSLEY LEAVES/14/

OCTOPUS**150 g / 25.80 lv**

- FRESH OCTOPUS ON BLACK STONE GRIDDLE, SERVED WITH MEDITERRANEAN SAUCE
- THIN SLICES OF PAN COOKED OCTOPUS WITH CHERRY TOMATOES, CAPPERS, COGNAC, FRESH PARSLEY LEAVES AND A PINCH OF AROMATIC GARLIC

RISOTTO

RISOTTO WITH BOLETUS MUSHROOMS

350 g / 15.90 lv

PREPARED WITH COGNAC, GARNISHED WITH GREEN ONION, THYME, GARLIC, FRESH PARSLEY LEAVES, TRUFFLE OIL AND SERVED WITH PARMESAN CHEESE/7/

IMPERIAL RICE WITH FRESH VEGETABLES

350 g / 9.90 lv

IMPERIAL BLACK RICE IN COMBINATION WITH BRITTLE ZUCCHINI, CARROTS AND MUSHROOMS

PASTA

LOBSTER SPAGHETTI FOR TWO

900 g / 59.90 lv

HOMEMADE SPAGHETTI, LOBSTER, GARLIC, OLIVE OIL, BUTTER, WHISKEY, CHERRY TOMATOES, CHILLI /1,2,3,14/

PAPPARDELLE WITH SHIITAKE

350 g / 15.90 lv

HOMEMADE PAPPARDELE WITH SHIITAKE MUSHROOMS, CHETTY TOMATOES, GARLIC, THYME, CREAM, COGNAC, TRUFFLE OIL AND PARMESAN CHEESE/1,3,7/

FARFALLE WITH SMOKED SALMON

350 g / 13.90 lv

HOMEMADE FARFALLE, SMOKED SALMON, CHERRY TOMATOES, CREAM, GARLIC, FRESH PARSLEY LEAVES, COGNAC /1,3,4,7/

SPAGHETTI WITH SEAFOOD

350 g / 15.90 lv

HOMEMADE SPAGHETTI WITH MUSSELS, SHRIMPS, SQUID, VONGOLE, GARLIC, WHITE WINE AND FRESH PARSLEY LEAVES/1,2,3,14/

HOMEMADE PIZZA

PIZZA WITH SHRIMPS AND ASPARAGUS

400 g / 16.90 lv

TOMATO SAUCE, MOZZARELA, SHRIMPS, ASPARAGUS, CHERRY TOMATOES, ARUGULA, PARMESAN CHEESE/1,2,7/

PIZZA RAFAELO

400 g / 16.90 lv

MOZZARELA, VEAL FILLET CARPACCIO, BOLETUS MUSHROOMS, CHERRY TOMATOES, TRUFFLE OIL, ARUGULA AND KARAKACHAN YELLOW CHEESE FLAKES/1,7/

PIZZA DIAVOLA

400 g / 10.90 lv

TOMATO SAUCE, MOZZARELA, SPICY VETRICCINA HAM/1,7/

PIZZA "QUATTRO FORMAGGI"

400 g / 10.90 lv

TOMATO SAUCE, MOZZARELA, EMMENTAL, GORGONZOLA, FONTINA, PARMESAN CHEESE/1,7/

MAIN COURSE

FRITO MISTO**300 g / 19.80 lv**

MIX OF FRIED SEAFOOD - SMALL FISH, SHRIMPS, SQUID, SERVED WITH SCORDALIA SAUCE /2,4,14/

TACOS FOR TWO PEOPLE**1000 g / 32.90 lv**

CORN TACO, PULLED BAKED PORK MEAT, SWEET CORN, GUACAMOLE, SALZA CRUDA, FRESH CREAM, CHEDDAR, HOMEMADE CHILLI SAUCE AND BEANS CREAM/ 1,7/

PADELATA WITH SEAFOOD FOR TWO PEOPLE**1000 g / 39.90 lv**

MIX OF SEAFOOD - BLUE CRAB WITH SOFT SHELL, SCAMP, VONGOLE, MUSSELS, SHRIMPS, SQUID, OCTOPUS AND TOMATO SAUCE/2,4,14/

SALMON FILLET WITH APPLES**350 g / 27.90 lv**

CRUNCHY BAKED SALMON FILLET, SERVED ON TOP OF CARAMELISED APPLES AND GARNISHED WITH SAUCE FROM CREAM, GINGER, GREEN APPLE AND GRATED LEMON PEELS/7/

TATAKI**350 g / 28.90 lv**

GRILLED YELLOW TUNA STEAK, SERVED ON TOP OF FENNEL PUREE AND SOOTHED ZUCCHINI, GARNISHED WITH LEMON THYME, RASPBERRY TERIYAKI AND WAKAME/4/

ROSSINI STEAK**350 g / 35.90 lv**

BLACK ANGUS BEEF FILLET, SERVED WITH SOOTHED ASPAGAGUS, ROASTED DUCK LIVER, GARNISHED WITH DEMIGLASS SAUCE WITH TRUFFLE TASTE AND BAKED POTATOS

PEPPER STEAK**300 g / 29.90 lv**

BLACK ANGUS BEEF FILLET, SERVED WITH PEPPER SAUCE AND HOMEMADE FRENCH FRIES

DESSERTS**CHOCOLATE LAVA CAKE****150 g / 9.90 lv**

CHOCOLATE LAVA CAKE WITH BUTS, COVERED IN HOT CHOCOLATE GANASH AND BULGARIAN BIO ROSE YOGURT ICE CREAM /3,7,8/

SEMIFREDO FIORI DI SAMBUCCO**150 g / 7.90 lv**

SEMIFREDO WITH ELDEFLOWER, LEMON, GINGER, COVERED IN CHOCOLATE AND SERVED WITH MANGO KULI

TIRAMISU**150 g / 5.80 lv**

WITH ORIGINAL ITALIAN MASCARPONE BY ORIGINAL ITALIAN RECIPE

HOMEMADE BISCUIT CAKE RAFAELO**150 g / 7.90 lv**

HOMEMADE CAKE WITH BISCUITS, MASCARPONE, WHIPPED CREAM, HAZELNUTS, DRIED FRUIT AND CHOCOLATE

CHOCOLATE MOUSSE**150 g / 7.90 lv**

HOMEMADE CHOCOLATE MOUSSE FROM DARK AND WHITE CHOCOLATE

List of allergens

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and fish products
5. Peanuts and products thereof
6. Soybeans and products
7. Milk and milk products
8. Nuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof

DELIGHTS FROM THE GRILL

FRESH FISH

SEABASS	400 g / 16.90 lv
SEABREAM	400 g / 16.90 lv
SALMON FILLET	220 g / 22.80 lv
YELLOW TUNA STEAK	250 g / 25.90 lv

FRESH WILD FISH

SEABASS 1KG+	100 g / 8.90 lv
SEABREAM 1KG+	100 g / 7.90 lv
RED SEABREAM 1KG+	100 g / 8.90 lv

MEAT

BEEF/PORK MEATBALLS	400 g / 15.90 lv
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BEEF/PORK MEATBALLS - 3 PIECES, SERVED WITH CABBAGE AND CARROT SALAD, MASHED POTATOES WITH ONION AND HOMEMADE LYUTENITSA

MINCED LAMB KEBAB MINCED LAMB KEBAB SERVED WITH HUMMUS AND TABULE	400 g / 15.90 lv
CHICAGO STEAK	100 g / 15.90 lv
RIBEYE STEAK	200 g / 39.90 lv
FILLET MIGNON	200 g / 29.90 lv
BEEF RIBS WITH BBQ SAUCE	500 g / 19.80 lv

THE HEAD COOK'S SIGNATURE SPECIALTIES

VEGETABLES ON BLACK STONE GRIDDLE ZUCCHINI, EGGPLANT, MUSHROOMS, ONIONS, BALSAMICO AND OLIVE OIL	200 g / 6.90 lv
GRILLED ASPARAGUS	200 g / 9.90 lv
CRUNCHY HOMEMADE CHIPS	200 g / 5.90 lv
HOMEMADE FRIED POTATOES	200 g / 5.90 lv
HOMEMADE FRIED POTATOES WITH CHEESE	250 g / 6.90 lv
MASHED POTATOES WITH ONIONS	150 g / 3.90 lv
SOOTHED POTATOES WITH DILL AND GARLIC	250 g / 5.90 lv
HOMEMADE LYUTENITSA	50 g / 2.90 lv
GRILLED HOT PEPPERS GRILLED HOT PEPPERS WITH GARLIC, CARROT AND FRESH PARSLEY LEAVES IN HOMEMADE MARINADE	4 pc / 2.90 lv