

ΦΟΡΥΜ



SALADS OF FRESH VEGETABLES

Forum salad	buffalo cheese, roasted peppers and aubergine, tomatoes and garlic	350 g	6.90 lv
Caprese salad	peeled tomatoes, mozzarella, basil pesto	400 g	6.90 lv
Shopska salad	traditional Bulgarian salad	400 g	5.90 lv
Arugula salad	lettuce, cherry tomatoes, Parmesan and pine nuts	300 g	7.90 lv
Greek salad	tomatoes, cucumbers, lettuce, fresh peppers, marinated cheese, olives	350 g	5.90 lv
Tabbouleh salad	tomatoes, bulgur wheat, onion, parsley, mint, lemon, olive oil, green pepper	400 g	5.90 lv
Spinach salad	fresh zucchini, cherry tomatoes, blue cheese and honey dressing	300 g	6.50 lv
Calamari salad	lettuce, iceberg salad, arugula, cherry tomatoes, cucumbers and Parmesan	350 g	8.90 lv
Mixed greens	Chorizo, blue cheese, walnuts, apple, cherry tomatoes and truffle olive oil	300 g	7.90 lv
Kyopoolu	baked peppers, aubergine and garlic	300 g	5.90 lv
Srednogorska salad	peppers, katak (thick salty yogurt), onion, garlic, walnuts	400 g	5.90 lv
Iceberg salad	prosciutto crudo, pear, blue cheese mousse	350 g	7.80 lv
Mixed greens	shrimps, avocado, orange fillets, capers, Cocktail sauce	300 g	8.90 lv
Fancy salad	varicoloured Saladcabbage, red beet, carrots, celery and green apple	400 g	5.50 lv
Iceberg salad	tuna fish, radishes, green olives, cucumbers, parsley, dill and Parmesan	300 g	6.50 lv
Tomatoes with roasted onion	hummus, Kalamata olives, aubergine tartar, garlic	350 g	6.20 lv
Carrot salad	green apple, cucumbers, celery, sprouts and walnut sauce	300 g	5.50 lv
Snezhanka salad	yogurt salad with cucumbers and garlic	300 g	4.90 lv



SOUPS

Broccoli	cream soup with blue cheese and croutons	300 g	5.20 lv
Cream soup	of potatoes, truffle puree and croutons	300 g	4.90 lv
Fish soup	with fresh catfish, vegetables, lemon and lovage	300 g	5.20 lv

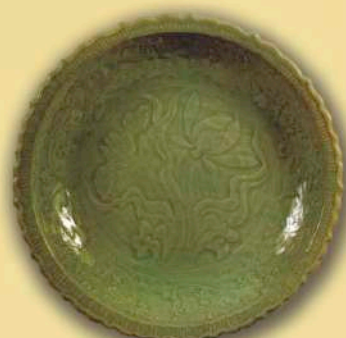
APPETIZERS

Roasted zucchini and aubergine	with Mozzarella, pine nuts and basil pesto	200 g	7.90 lv
Grilled calamari	in marinate of roasted garlic and lemon dressing	200 g	12.90 lv
Steamed snails	with herb butter and garlic	100 g	9.50 lv
Wagyu beef carpaccio	with Parmesan, arugula, lemon and capers	100 g	10.90 lv
Seafood	grilled octopus and calamari, king prawns and lemon rice	250 g	21.80 lv
Lamb sweetbreads	in butter and sweet paprika	160 g	15.90 lv
Saffron Risotto	with shrimps and Mascarpone	200 g	10.90 lv
Foie gras	pan - fried with green figs confit	200 g	26.50 lv
Tiger Shrimps	prepared on a grill plate with hummus, cucumbers and lemon	200 g	27.90 lv
Smoked buffalo cheese	with crispy almond crust and sour cherry jam	150 g	8.90 lv
Scallops	in Veloute sauce with arugula and lemon, with asparagus, green apple julienne and wakame seaweed	180 g	26.90 lv
Smoked salmon	served with bread, butter and lemon	100 g	16.90 lv
Veal cheeks	stewed on a low temperature in wine sauce and roasted onion	200 g	12.90 lv



VEGAN AND VEGETARIAN DISHES

Grilled vegetables	marinated in Vinaigrette: zucchini, peppers, mushrooms, carrots, onion	350 g	6.90 lv
Risotto with ceps	with Parmesan and tomato fillets	200 g	7.90 lv
Bulgur wheat balls	with spinach, goat cheese and mixed greens	200 g	7.50 lv
Ceps	with butter and thyme	200 g	12.90 lv
Broccoli and white asparagus	in a blue cheese sauce	300 g	7.50 lv
Ratatouille	vegetables on a bed of mashed potatoes with truffle olive oil	300 g	7.50 lv
Stuffed mushrooms	with French cheese mousse	200 g	6.90 lv
Stuffed zucchini	with spinach and white cheese, baked with Cheddar cheese	300 g	6.50 lv
Nettle gnocchi	with sautéed carrots, paprika, onion, mushrooms, walnuts sauce and Parmesan	250 g	6.90 lv
Buckwheat Spaghetti	with zucchini, carrots, mushrooms and sesame in Asian-style	300 g	7.90 lv
Steamed potatoes	with butter, dill and garlic	300 g	5.90 lv
French fries	of fresh potatoes and white cheese	350 g	4.50 lv
French fries	made of fresh potatoes	300 g	3.50 lv



FISH DISHES

Salmon fillet	with bulgur wheat, asparagus and lemon sauce	350 g	21.00 lv
Catfish Fillet	with shrimp risotto and creamy spinach	350 g	26.00 lv
Wild Sea Bass	served with French beans, sun-dried tomatoes	350 g	32.50 lv
Trout	prepared according to your taste /pan-fried or grilled/	350 g	8.50 lv
Grilled octopus	in a cold sauce of cherry tomatoes, arugula, garlic, capers, lemon and Peperoncino	250 g	27.50 lv
Catch of the day	we suggest you to ask your waiter about our daily offer		

POULTRY DISHES

Chicken breast	with mushroom ragout, Porto sauce and herb pesto	400 g	11.90 lv
Chicken fillet with herb crust	garnished with mashed potatoes and spinach	350 g	11.90 lv
Chicken fillet with vegetables	sautéed paprika, carrots, zucchini, asparagus, tomato fillets, pine nuts and fresh basil	400 g	12.50 lv
Chicken fillet in Parmesan sauce	with carrots, celery, peas, asparagus and nettle gnocchi	400 g	12.50 lv
Corn-fed chicken	with Gravy sauce, bulgur wheat and almond-butter broccoli	400 g	19.90 lv
French farm chicken steak	on grill with herb-garlic Vinaigrette	300 g	18.90 lv
Chicken fillet in Mediterranean style	grilled with oregano and olive oil	300 g	11.50 lv
Drumstick steak	roasted on a grill	350 g	8.90 lv
Duck magret	in sour cherry sauce and dark chocolate	350 g	15.90 lv



BEEF AND LAMB DISHES

Pepper steak	with marinated green pepper, served with herb butter	350 g	26.90 lv
Veal steak	stewed with ceps and thyme	350 g	32.90 lv
Striploin steak from „La Plata“ region	with onion Gravy sauce	250 g	33.90 lv
Black Angus Rib-Eye steak	with garlic butter	300 g	52.90 lv
„Black Angus“ tenderloin	garnished with roasted potatoes and balsamic onion	300 g	67.50 lv
Veal shoulder	prepared on a low temperature with wine sauce and mashed potatoes	400 g	17.90 lv
„Black Angus“ spareribs	on grill, glazed with BBQ sauce	500 g	29.90 lv
„French rack“ lamb chops	with ceps, potato Au gratin and cream spinach	300 g	35.90 lv
Roasted Lamb	in oven, with aromatic spices	400 g	16.90 lv

PORK DISHES

Pork with ceps in a sauce	with Choriso, arugula, roasted onion and tomato fillets	350 g	16.40 lv
Pork tenderloin	in olive oil and cumin seed, roasted on a grill	220 g	14.20 lv
Pork fillet	with potato Au gratin and Pepper sauce	400 g	15.20 lv
Grilled pork neck	topped with olive oil-mustard sauce	400 g	15.50 lv
Pork fillet	with champignon mushrooms, chestnuts and cream	400 g	14.90 lv
Pork fillet tagliata	on grill with hot tartar of roasted peppers and aubergines, parsley, garlic and olive oil	350 g	14.90 lv
Stuffed pork fillets	with yellow cheese and bacon, stewed in flavorful sauce and garnished with vegetables	350 g	14.90 lv
Pork spare ribs	on grill, in spicy marinade	350 g	13.90 lv



APPETIZERS

Lukanka		50 g	2.90 lv
Sudzhuk		50 g	2.90 lv
Pastarma		50 g	5.90 lv
Elena Fillet		50 g	4.90 lv
Babek		50 g	2.90 lv
Smoked pork fillet		50 g	2.90 lv
Banski Starets		50 g	2.90 lv
Chorizo		50 g	5.90 lv
Prosciutto Crudo		50 g	5.90 lv
Cheese	white cow cheese, white sheep cheese, white buffalo cheese, goat cheese, smoked buffalo cheese, yellow cheese	50 g	1.90 lv
Cheese	Brie, Camembert, Bell, Emmental, D'or Blu, Mirabo, Cheddar	50 g	3.50 lv
Mozzarella Cheese		100 g	5.20 lv

PLATTERS

Bulgarian cheese plate	Dunavia, goat cheese, sheep cheese, cow cheese, buffalo cheese, yellow cheese	350 g	12.50 lv
Platter of 7 types of cheese	D'or Blu, Camembert, Brie, Babybell, Cheddar, Emmental, Mirabo	350 g	21.00 lv
Bulgarian cold meats plate	Lukanka, Sudzhuk, Pastarma, Babek, Elena Fillet, Pork Fillet, Banski starets	350 g	21.00 lv



DESSERTS

Fruit salad	of seasonal fruit fillets and honey foam	250 g	6.20 lv
Apple crumble	with walnuts and cinnamon	150 g	5.90 lv
Chocolate sphere	filled with fruit fillets, croquant, Mascarpone ice cream and hot chocolate sauce	150 g	7.90 lv
Ice-cream selection	home made	150 g	4.90 lv
Raffaello cake	with coconut and white chocolate	150 g	5.90 lv
Orange delight	with Belgian orange chocolate, cream and mint ice cream	150 g	5.90 lv
Chocolate soufflé	with berries sorbet	150 g	6.90 lv

BREAD

Bread with butter and garlic		100 g	0.90 lv
Whole wheat Bread		100 g	0.90 lv
Bread	with sesame	100 g	0.90 lv



RAKIA (BULGARIAN BRANDIES) 50 ml

Rakia	Karlovska Misketova, Burgas 63-barel, Peshterska Muskatova, „Simeon“	3.70 lv
Rakia	Burgas 63-perlova	4.20 lv
Rakia	Burgas 63, Katarzyna	3.30 lv
Rakia	Slivenska Perla, Straldzhanska Muskatova	3.10 lv
Rakia	Yambolska Muskatova, Slivenska perla- 12 years old	6.50 lv
Rakia	Burgaska Muskatova, Sungurlarska, Pomorijska Muskatova	2.90 lv
Rakia	Aristokrat	4.60 lv
Rakia	Pear grape	8.90 lv
Rakia	Royal Amber- 25 years old	16.00 lv
Rakia	Slivenska perla- 25 years old	22.00 lv
Rakia	Troyanska - 10 years old	13.00 lv

VODKA 50 ml

Vodka	Jouri Dolgoruki	5.50 lv
Vodka	Beluga	12.00 lv
Vodka	Russkij Standart, Smirnoff- black label,	4.90 lv
Vodka	Belvedere	4.40 lv
Vodka	Finlandia, Absolut, Danzka, Smirnoff, Borzoi, Skyy, Moskovskaya, Ursus, Maxximus, Blavod, Ultra, Troyka, Rasputin, Grants, Wolfschmidt	4.40 lv
Vodka	Vodka Stolichnaya, Sobieski - green (with bison grass), blue 38°, Red, Sweet Bitter	3.50 lv



WHISKY 50 ml

Whisky Scotch	Johnnie Walker, J& B, Grants, Passport, 100 pipers, Teachers, Dewar's, Famous Grouse, Ballantine's, White horse, Haig, W&M, Cutty Sark, B&M, Magdalen, Old Smugler	4.90 lv
Whisky Scotch 12 years	Chivas Regal, Johnnie Walker Black, Ballantine's, Dimple	9.50 lv
Whisky Scotch 18 years	Johnnie Swing, Chivas Regal, Johnnie Walker Gold	13.00 lv
Whisky Scotch 21 years	Chivas Royal Salute	33.00 lv
Whisky Scotch	Johnnie Walker Blue Label	47.00 lv
Whisky Malt 8 years	Glen Grant	9.00 lv
Whisky Malt 10 years	Benriarch, Glen Keith, Talisker, Laphroaig, Glenkinchie, Balvenie	13.00 lv
Whisky Malt 12 years	Ballantine's, Cardhu, Strathisla, Glenlivet, Cragganmorne, Glenfiddich, Bunnahabhain, Highland Park, Macallan	13.00 lv
Whisky Malt 15 years	Johnnie Walker, Glendronach, Glenlivet, Lagavulin, Longmorn, Dalwhinnie, Glenfiddich	18.00 lv
Whisky Irish	Tullamore Dew, Jameson, Bushmills	4.90 lv
Whisky Irish 12 years	Tullamore Dew, Jameson 1780, Connemara	9.90 lv
Bourboun	Jim Beam, Four Roses, Maker's Mark, Wild Turkey	4.90 lv
Tennessee Whisky	Jack Daniel's	6.00 lv
Tennessee Whisky	Jack Daniel's Gentleman, Barrel House	11.00 lv

GIN 50 ml

Gin	Bombay Sapphire, Crown Jewel	4.50 lv
Gin	Beefeater, Gordon's, Seagram's	4.00 lv



RUM 50 ml

Rum	Havana Club 7 años	6.00 lv
Rum	Havana Club, Bacardi, Captain Morgan	4.00 lv

COGNAC 50 ml

Cognac	Courvoisieir V.S., Martell V.S.	7.00 lv
Cognac	Remy Martin V.S.O.P., Martell V.S.O.P.	13.00 lv
Cognac	Hennessy Paradis	165.00 lv

BRANDY 50 ml

Brandy	Black Sea Gold – Fine Old Bulgarian Brandy	7.00 lv
Brandy	Metaxa 7 ★	7.00 lv
Brandy	Great Preslav – Old Wine Bulgarian Brandy	7.00 lv
Brandy	Great Preslav – Old Wine Bulgarian Brandy (50 years old)	52.50 lv

ANISETTE 50 ml

French Anisette	Pernod, Ricard, Absente	4.50 lv
Greek Anisette	Plomari, Tsantali, Ouzo 12, Metaxa	3.00 lv
Turkish Anisette	Yeni Raki	4.50 lv
Italian Anisette	Sambuca	4.50 lv
Bulgarian Anisette	Peshtera	2.50 lv

TEQUILA 50 ml

Tequila	Jose Cuervo, Camino Real, Olmeca, Sauza	5.00 lv
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VERMOUTH 50 ml

Martini	Bianco, Dry, Rosso, Bitter	3.50 lv
Chincano	Bianco, Dry	3.50 lv
Kampari		3.50 lv

LIQUERS 50 ml

Liqueur	Drambuie	6.00 lv
Liqueur	Galliano, Grand Marnier, Cointreau, Chartreuse, After Shock, Benedectine, Sheridan's	6.00 lv
Liqueur	Baileys, Sherry, Amaretto	5.00 lv
Liqueur	Kahlúa, Mangaroca, Maraschino, Crème de cassis, Crème de menthe, Triple sec, Tia Maria, Dubonnet	4.50 lv

DIGESTIVE 50 ml

Digestive	Fernet Branca, Fernet Branca mint, Jagermeister	4.90 lv
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CLASSIC COCKTAILS

Bloody Mary	vodka, tomato juice	170 ml	6.90 lv
Cuba Libre	rum, coca cola, lemon juice	180 ml	6.90 lv
Margarita	tequila, Triple sec, lemon juice	100 ml	6.90 lv
Kir	blackcurrant liqueur, white wine	200 ml	7.00 lv
B 52	Kahlua, Cointreau, Bailey's	30 ml	6.00 lv



BEER

Murphy's	330 ml	5.00 lv
Zagorka	330 ml	2.60 lv
Grolsh	470 ml	7.00 lv
Guinness	330 ml	6.50 lv
Corona	330 ml	6.50 lv
Tuborg	330 ml	2.90 lv
Stella Artoas	330 ml	2.90 lv
Beck's	330 ml	2.90 lv
Heineken draught	330 ml	2.90 lv
Heineken draught	500 ml	5.20 lv

SOFT DRINKS

Fresh Juice	with fruits of the season	200 ml	4.90 lv
Citronada	fresh lemon juice, sugar syrup	200 ml	4.40 lv
Natural Juice	orange, grapefruit, pineapple, apple, banana, peach, tomato juice	200 ml	2.20 lv
Soft drink	Coca-Cola, Fanta, Sprite, Tonic	250 ml	2.40 lv
Soda water „Kinley“		250 ml	1.40 lv
Coca-Cola /can/		330 ml	1.60 lv
Mineral water		330 ml	3.00 lv
Mineral water		1000 ml	3.50 lv
Mineral water „San Pelegrino“		250 ml	6.00 lv
Airan	Bulgarian yoghurt drink	200 ml	4.90 lv
Red Bull		250 ml	6.50 lv



HOT DRINKS

Espresso „Illy“		60 ml	2.90 lv
Tea Dilmah		120 ml	2.20 lv
Tea Harney & Sons		500 ml	6.00 lv
Milk		120 ml	1.20 lv
Milk with cocoa		120 ml	3.50 lv
Milk with Instant coffee		120 ml	3.50 lv
Cappucino		120 ml	3.90 lv
Irish coffee	black coffee, whisky, cream	120 ml	6.90 lv

