ФОРУМ

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	proscuitto 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 mushed 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 flavorous sauce and garnished with vegetables	350 g	**14.90 lv**
Pork spare ribs	on grill, in spicy marinate	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**
Proscuitto 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**

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**

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**
Guiness	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**