****MENU**

|  |  |  |  |
| --- | --- | --- | --- |
| ***Cold mezze*** |  |  |  |
| *Kalamata olives (VG, SG)* | *4 -* | *Roasted nuts with rosemary (VG, SG)* | *5 -* |
|  |  |  |  |
| *Marinated roasted peppers with dill, house made* | *4 -* | *Bulgarian feta with olive oil and paprika (V, GF)* | *7 -* |
|  |  |  |  |
| *Turshia (picked vegetables)* | *7 -* | *Lyuténitza - roasted red pepper spread with tomatoes (VG, GF)* | *8 -* |
|  |  |  |  |
| *Kyopolou - roasted eggplant spread with pepper, garlic, parsley (VG, GF)* | *8 -* | *Snéjanka -“Snow white salad” with strained yogurt (without gelatin) pickles, dill, garlic,*  *walnuts (V, GF)* | *8 -* |
|  |  |  |  |
| *Trio tapenade - lyuténitza, kyopolou, snéjanka (V, GF)* | *14 -* | *Plateau de fromages - assorted Balkan cheeses*  *(V, GF)* | *18 -* |
|  |  |  |  |
| *Plateau de charcuteries - artisanal charcuterie, locally sourced, traditional Balkan method (GF)* | *21 -* | *Plateau mixte - assorted cheese and charcuteries (GF)* | *23 -* |
|  |  |  |  |
| *Plateau Sofia - cold mezze sampler : lyuténitza, kyopolou, snejanka, grilled peppers with dill, Kalamata olives, cheese, charcuteries* | *For 2 : 26 -*  *For 4 : 38 -* |  |  |
| ***Hot mezze*** |  |  |  |
|  |  |  |  |
| *Tikvichki -fried zucchini with yogurt, garlic, dill sauce (V)* | *9 -* | *House fries with mayonnaise (V)*  *with feta (V)* | *7 -*  *9 -* |
|  |  |  |  |
| *Banitza - traditional Bulgarian house-made filo pastry with feta (V)* | *9 -* | *Kashkaval pané - breaded Bulgarian cheese (V)* | *10 -* |
|  |  |  |  |
| *Soudjuk grillé - lamb and beef sausage with cinnamon (Turkish recipe)* | *10 -* |  |  |
|  |  |  |  |
| ***Soupe du jour*** | *7 -* |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| ***Salads*** |  |  |  |
|  |  |  |  |
| *Shopska salata - cucumber, tomatoes, peppers, shallots, olives, feta (V, GF)*  *Grilled vegetable salad with Quebec goat cheese gratiné on baguette (V, GF)* | *12 –*  *16 -* | *Salade Elena - lettuce, filet Elena (Bulgarian dry cured meat), tomatoes, cucumbers, Kalamata olives, onions, hard-boiled eggs (organic, from free-range chickens), homemade croutons* | *16 -* |
|  |  |  |  |
| ***Skara - from the grill (served with salad and choice of house fries or grilled vegetables)*** |  |  |  |
|  |  |  |  |
| *Kuftéta - traditional Bulgarian beef and pork meatballs (GF)* | *17 -* | *Soudjuk - lamb and beef sausage with cinnamon (Turkish recipe)* | *17 -* |
|  |  |  |  |
| *Kebapcheta -Bulgarian kababs with beef and pork (GF)* | *17 -* | *Karnaché - traditional Bulgarian sausage with pork and paprika* | *19 -* |
|  |  |  |  |
| *Chicken - daily special based on seasonal availability and chef's inspiration (pasture-raised chicken from the Bouffe-Or farm)*  *Lamb - daily special based on seasonal availability and chef's inspiration (pasture-raised lamb from the Bouffe-Or farm)* | *19 -*  *28 -* | *Meshana skara - mixed grill with choice of three grilled meats (choice between kabache, kufte, karnaché, chicken)* | *26 -* |
| ***Vegetarian mains (served with a salad)*** |  |  |  |
|  |  |  |  |
| *Kashkaval pané - breaded Bulgarian cheese, served with a choice of house fries or grilled vegetables (V)* | *17 -* | *Imam Bayildi - roasted eggplants stuffed with vegetables with a gratin of Balkan cheeses (V, GF) \*vegan option without cheese* | *17 -* |
| *Feta au four -Bulgarian feta baked in a traditional clay oven pot with tomatoes and egg (optional: with spicy marinated pepper) (V, GF)* | *17 -* | *Piperade des Balkans - peppers, tomatoes, onion, made and served in a traditional clay oven pot (VG, GF)* | *15 -* |
|  |  |  |  |
|  |  |  |  |
| ***Desserts*** |  |  |  |
| *House baklava* | *5 -* | *Duo halva and* *lokum (sweets from Greece and Turkey)* | *6 -* |
|  |  |  |  |
| *Sheep’s milk yogurt with honey and walnuts* | *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.** |  |