

Steaks & Grills

RIBEYE STEAK	100 gr.	15, ⁰⁰ BGN
T-BONE STEAK	100 gr.	15, ⁰⁰ BGN
NEW YORK STEAK	100 gr.	15, ⁰⁰ BGN
TENDERLOIN STEAK	100 gr.	12, ⁰⁰ BGN

**All main dishes and steaks are served with a side dish of the day
potatoes & vegetables*

Deserts & Cheeses

INTERNATIONAL CHEESE PLATTER WITH NUTS & FRUITS ^{3,5}	220 gr.	19, ⁹⁰ BGN
CRÈME BRULEE WITH LAVENDER ^{2,5}	140 gr.	6, ⁵⁰ BGN
SELECTION OF HOME MADE ICE CREAMS & SORBETS ^{2,3,5}	150 gr.	6, ⁵⁰ BGN
CHOCOLATE CAKE WITH COINTREAU ^{1,2,3,5}	140 gr.	6, ⁵⁰ BGN
ECLAIR CAKE ^{1,2,3,5}	140 gr.	6, ⁵⁰ BGN

Legend:

- 1. The dish contains gluten*
- 2. The dish contains eggs*
- 3. The dish contains nuts*
- 4. The dish contains crustaceans and / or molluscs*
- 5. The dish contains dairy products*
- 6. The dish contains fish*
- 7. The dish contains bee products*
- 8. The dish contains celery*



Restaurant

Midalidare Vintage

M E N U

Salads & Starters

PINK TOMATEOS, SHEEP CHEESE, ROASTED PEPPER & VINAIGRETTE ^{5,7}	320 gr.	10, ⁹⁰ BGN
CLASSIC CAESER SALAD WITH CRISPY CHICKEN ^{1,2,4,5}	250 gr.	12, ⁵⁰ BGN
LEAFY SALAD, MARINATED SQUIDS WITH DRIED TOMATOES ZUCCHINI, KALAMATA OLIVES & LEMON DRESSING ^{4,7}	250 gr.	12, ⁵⁰ BGN
VARIATION OF TOMATOES, STRACCIATELLA CHEESE, PESTO SAUCE AND CHEDDAR NUTS ^{3,5}	320 gr.	12, ⁵⁰ BGN
FRESH SPINACHE LEAFS, HERBED GOAT CHEESE, ROASTED BEETS IN SEA SALT, RASPBERRY VINAIGRETTE ^{1,2,5,7}	250 gr.	12, ⁵⁰ BGN
SMOKED & MARINATED PLATTER OF FISHES ^{4,6}	180 gr.	16, ⁸⁰ BGN
DRIED HAM FROM "ELENA" BALKAN WITH MELON & MATURED BALSAMIC	180 gr.	16, ⁸⁰ BGN

Warm starters

STEWED BOLETUS IN LEEK & CREAM SAUCE ^{1,5,8}	200 gr.	15, ⁵⁰ BGN
ROASTED VEGETABLES WITH MOZZARELLA, TOMATO RAGOUT WITH FRESH SPICES AND OLIVE OIL ^{3,5}	220 gr.	14, ⁵⁰ BGN
ON PLATE OCTOPUS, MARINATED FENNEL & DRIED TOMATOES ^{3,4}	200 gr.	25, ⁰⁰ BGN
ROASTED DUCK LIVER WITH APPLES & CALVADOS ¹	200 gr.	22, ⁰⁰ BGN
STEWED MILK BEEF LIVER WITH SALVIA & ROASTED SHALLOTS ONION ¹	200 gr.	18, ⁰⁰ BGN

Soups

CREAM POTATO SOUP WITH PANCETTA FLAVOUR ^{5,8}	300 gr.	6, ⁵⁰ BGN
VEAL SOUP WITH ROOT VEGETABLES AND POTATO GNOCCHI ^{1,2,8}	300 gr.	7, ⁹⁰ BGN

Pasta & Risotto

RAVIOLI WITH WHITE TRUFFLE AND BURATTA ^{1,2,3,5}	300 gr.	15, ⁰⁰ BGN
LINGUINES WITH WILD DILL, BLACK SEA MUSSELS AND SHRIMPS ^{1,2,3,4,5}	300 gr.	15, ⁰⁰ BGN
RISOTTO WITH ASPARAGUS & RICOTTA ⁵	300 gr.	12, ⁹⁰ BGN
RISOTTO WITH SMOKED CHICKEN AND BROCCOLI ⁵	300 gr.	13, ⁹⁰ BGN

Main dishes

ROASTED FAGRI FILLET WITH ARTICHOKE, FENNEL, CHERY TOMATOES, CAPERS, WHITE WINE & GARLIC ^{1,5,6}	320 gr.	24, ⁰⁰ BGN
WILD SEA BASS FILLET, PARSNIP CREAM, STEWED GREEN BEANS AND PANCETTA, BUTTER SAUCE WITH PERNOD ^{1,5,6}	320 gr.	28, ⁰⁰ BGN
SALMON FILLET ROASTED WITH TERIYAKI, STEWED PAK CHOI & POTATO GNOCCHI, ROASTED SESAME ^{1,3,6}	320 gr.	28, ⁰⁰ BGN
CHICKEN SUPREME, LASAGNA WITH CHICORY AND GORGONZOLA, ROASTED TOMATO, BUTTER SAUCE WITH SAFFRON ^{1,2,5,8}	350 gr.	19, ⁹⁰ BGN
ROASTED CHICKEN BREASTS WITH OVEN ROASTED TOMATOES AND BURRATA ^{1,5}	350 gr.	19, ⁹⁰ BGN
PORK NECK IBERICO, RAGOUT OF BEANS & BOLETUS, ROASTED SAUCE WITH OREGANO	350 gr.	22, ⁰⁰ BGN
PORK JOINT IN OWN SAUCE, WARM POTATO SALAD WITH SMOKED BACON AND ONION ^{1,5,8}	450 gr.	22, ⁵⁰ BGN
ROASTED LAMB ROULETTE, RISOTTO OF SPELLED & CHANTERELLE, NATURAL MINT SAUCE ^{1,5}	350 gr.	28, ⁰⁰ BGN