


SNACKS & BITES

EDAMAME
with smoked Maldon salt ⁽⁶⁾
130g | 10

KIMCHI GUACAMOLE
with yuzu juice and
homemade nachos ^(6,6)
220g | 20


EDAMAME 
with spicy salsa macha, sesame
and chili garlic ^(5,6,11)
140g | 11

PIMIENTOS DE PADRON
with sweet miso and butter ^(6,7)
150g | 14


EDAMAME
with miso, mint and lime ^(6,7)
140g | 11

YUZU HUMMUS
with Mexican spices and
homemade nachos ^(1,11)
190g | 19

SOUPS


TOM YUM GOONG 
with shrimps, galangal root, lime leaves,
shiitake mushrooms and cherry tomatoes ^(1,2,4)
360g | 25

MISO SHIRU
Japanese tofu soup with fresh chili,
shiitake mushrooms and wakame ^(1,4,6)
340g | 15

TIGER SHRIMPS WITH PINEAPPLE 
AND AJI AMARILLO
with plantain mousse and chimichuri ^(2,7)
230g | 47

APPETIZERS

BURRATA WITH YUKARI
with corn mousse and spinach -
asparagus espuma in corn basket ^(1,2,7)
290g | 29

TUNA TARTARE 
with avocado mousse, Ponzu gel and
shrimp chips with shichimi togarashi ^(1,4,6,11)
210g | 28

WAGYU TARTARE
beef fillet "Miyazaki" with rice chips
and marinated daikon ^(6,10,11)
150g | 170

PERUVIAN CEVICHE
with hamachi and shrimps,
golden beets, avocado and
tiger's milk ^(2,4,11,14)
350g | 41


BLACK ANGUS BEEF
SPRING ROLLS
root vegetables with goma dressing,
cucumbers and Yakiniiku sauce ^(1,2,3,6,8,11)
280g | 26

BLACK ANGUS
PULLED BEEF TACOS
with red beans, corn, Yakiniiku sauce
and sour cream dip with lime ^(1,6,7,11)
300g | 33

SHRIMP AND OCTOPUS
SPRING ROLLS
with root vegetables, rainbow peppers,
glass noodles and spicy mayo
with mango chutney ^(1,2,3,6,8,10,11,12)
280g | 29

PARMESAN CRUST
DUCK GYOZA 
marinated jalapeño, shiitake
mushrooms and cilantro sauce with
chili and lime ^(1,6,7,11)
130g | 25

MISO MUSHROOMS WITH
PORTO AND AGAVE
shiitake mushrooms, baby porcini
and king oyster mushrooms
with colorful quinoa ^(1,6,7,10)
250g | 37

SHRIMP AND 
BAMBOO GYOZA
with king oyster mushrooms and
cilantro sauce with chili and lime ^(1,2,6,7,11)
115g | 23

GLAZED PORK BELLY
with habanero and agave jam, root
vegetable purée, leek chips
and spring onions ^(6,7)
230g | 32

BLACK ANGUS
BEEF TATAKI
with truffle, foie gras, enoki mushroom
chips and Porto sauce with agave ^(1,6,7,10)
160g | 56

PORK BELLY BAO BUNS
with Chinese black mushrooms,
marinated root vegetables and
Shogayaki sauce ^(1,6,7)
290g | 32

SHOGAYAKI OCTOPUS
with edamame, mirin,
sake and ginger root ^(1,6,7,12)
160g | 39


SMOKED EGGPLANT
WITH NEGI MISO
with cocounut cream and
agave sauce ^(1,6)
230g | 17

KAIZEN TOFU
WITH MACADAMIA
with chili pepper and cilantro ^(1,6,8,11)
160g | 19

TEMPURA

SHRIMP TEMPURA
wasabi mayo with lime
and fresh chili ^(1,2,3,7,11)
150g | 24

VEGETABLE TEMPURA
zucchini, eggplant, purple carrot,
rainbow peppers, asparagus, enoki
mushrooms and tempura sauce ^(1,3,6)
190g | 21

PANKO CALAMARI 
with corn and aji
panca sauce ^(1,2,3,14)
250g | 32

SALADS


CRISPY DUCK
BREAST SALAD
mixed greens, goma dressing,
pomegranate, marinated golden
beets, salsify, purple carrots
and truffle oil ^(1,2,3,6,7,8,11)
260g | 26

SMOKED BELTED BONITO SALAD
mixed greens with seaweed,
marinated tapioca and
ginger root dressing
with lime ^(1,4,6)
230g | 23

MARINATED BUFFALO CHEESE
AND RED BEANS SALAD
mixed greens, cherry tomatoes,
avocado and Japanese
wasabi dressing ^(1,6,7,10,11)
270g | 24

KING CRAB
mixed greens, king crab, avocado,
quinoa, edamame and
corn mousse ^(1,2,4,6,10,11)
310g | 59

RAINBOW TOMATOES WITH
SMOKED EGGPLANT MOUSSE
marinated celery and cucumbers and
mustard-kimchi dressing ^(1,6,7,9,10)
340g | 24


OCTOPUS CARPACCIO
AND CELERY SALAD 
marinated cucumber, Chinese black
mushrooms, sprouts and
emperor fruit ^(6,11,14)
250g | 39

MAIN DISHES

HAMACHI FILLET
marinated spring peas, edamame,
carrots and baby corn, passion fruit
and orange sauce and citrus gremolata ⁽⁴⁾
280g | 59

MISO-MARINATED
BLACK COD 
with glazed shiitake
mushrooms ^(1,4,6,10)
160g | 99

MAGURO STEAK
Yellowfin tuna steak with Yakiniiku
sauce, miso-peanut zest and
rainbow peppers ^(1,3,4,5,6,7,11)
160g | 42

SALMON STEAK 
marinated in coconut cream, dark
chocolate and tahini with pepper and
plantain cream with aji amarillo ^(4,6,7)
250g | 49

YASAI ITAME SUZUKI
sea bass with bok choy, baby spinach,
shiitake mushrooms, marinated baby
corn and dashi consommé with Mexican
Ancho chili and truffle ^(1,4,6,11)
270g | 47

TIGER SHRIMP
EGG-FRIED RICE
with shiitake mushrooms, Chinese
black mushrooms, corn, bok choy,
egg and Mexican Ancho chili ^(2,3,6,7)
490g | 45

BLACK ANGUS
RIBEYE STEAK
with shiso butter and Pimientos de
Padron with smoked Maldon salt ⁽⁷⁾
300g | 105

RAMEN WITH BLACK
ANGUS BEEF FILLET
marinated egg and bamboo
shoots, bok choy and blanched
enoki mushrooms ^(1,2,3,4,6,11)
810g | 37

PATA NEGRA
PORK RIBS
in Korean miso-agave marinade
with pears and tonka beans, spicy
mayo with mango and
onion chips ^(1,2,3,4,6,10,11)
400g | 52

MALAYAN
FARM ROOSTER
marinated in coconut milk, turmeric,
galangal and lemon grass with
sweet potato chips ⁽⁷⁾
300g | 38

PAD THAI
with vegetables, Mexican Ancho chili,
agave juice, tonka beans, enoki
mushrooms and cashew ^(1,6,8,11)
470g | 28

SIDES

GRILLED ASPARAGUS

with miso-mustard butter ^(1,6,7,10)
150g | 28

MARINATED SWEET POTATO

with tonka beans, yuzu
and togarashi ⁽¹¹⁾
200g | 12

FRIED CAULIFLOWER

with goma dressing, squid ink
and black truffle ^(1,6,8,11,12)
150g | 12

JASMINE RICE

with yukari
150g | 10

GRILLED CORN

with shiso butter and ponzu ^(1,4,6,7)
200g | 11

ROOT VEGETABLE MASH

sweet potatoes, golden beets,
asparagus and carrots with
tonka beans and sweet miso ^(1,6,7)
170g | 14

SUSHI SPECIALTIES

NIGIRI SALMON WITH MISO-AGAVE SAUCE

with golden beets, salmon
caviar and spring onions ⁽⁴⁾
(2pcs) 90g | 16

SASHIMI SALMON

with daikon and wakame ⁽⁴⁾
80g | 15

URAMAKI KING CRAB

squid ink rice, king
crab, tobico caviar
and corn mousse ^(2,4,14)
(4pcs) 130g | 52

URAMAKI TACO WASABI

with octopus, avocado, marinated
emperor fruit and lotus
chips ^(1,3,4,6,7,14)
(4pcs) 120g | 24

NIGIRI BLACK ANGUS

with Japanese mayo, Unagi sauce,
Tomatillo sauce and dehydrated
egg yolk ^(1,2,3,4,6,11)
(2pcs) 80g | 16

SASHIMI TUNA

with daikon and wakame ⁽⁴⁾
80g | 19

URAMAKI MARINATED SHRIMP

squid ink rice, spicy
salmon tartare and salmon
caviar ^(1,2,3,4,5,6,11,14)
(4pcs) 120g | 19

NIGIRI SEA BASS

with yuzu-kosho mayo, green
apple and furikake tuna ^(1,3,4,11)
(2pcs) 90g | 12

SASHIMI HAMACHI

with daikon and wakame ⁽⁴⁾
80g | 25

URAMAKI FOIE GRAS

with aero mango, truffle
and sturgeon caviar ^(1,2,4,6)
(4pcs) 130g | 49

URAMAKI SEA BASS AND HAMACHI MOUSSE

oesetra caviar, shiitake sauce,
panko asparagus and golden
beets and salsify chips ^(1,3,4,6,10)
(8pcs) 330g | 61

DESSERTS

SPECTRUM CHEESECAKE WITH SALTED CARAMEL AND HAZELNUTS

with homemade corn ice cream,
caramelized white chocolate
and popcorn ^(3,7)
150g | 15

CHOCOLATE SOUFFLE WITH LIME

with homemade lime sorbet ^(1,3,7)
180g | 15

MISO CRÈME BRÛLÉE

with chocolate crumbs and fresh
berries ^(1,3,7,8)
180g | 14

HOMEMADE ICE CREAM

beets, purple potato, miso caramel
with pecan, bergamot with tonka
beans ^(1,3,7,8)
200g | 13



BORN FROM A FUSION OF FLAVOURS

SPECTRUM is a contemporary Asian fusion restaurant with a Latin American twist. From the modern interior with art installations to the beats of the music and the breath-taking views, the atmosphere is vibrant, energetic with an edgy and sophisticated spirit.

SPECTRUM cuisine is re-imagined by our Head Chef Teodor Tankov using the finest quality ingredients. Together with his culinary team of innovative characters, Chef Tankov creates an exquisite combination of the finest Asian and Latin American flavours, delivering an immersive gastronomic experience.

SPECTRUM mixologists led by Roberto Dimitrov, Bar Master of Bulgaria for 2023, will shake up your evening with a selection of signature and classic cocktails and carefully selected wines and spirits from various regions across the world.

Allow yourself to be taken on a multi-sensory journey from the moment you walk in.



For allergen info, please scan the QR code.
Prices are in Bulgarian leva and inclusive of VAT.