



MEDITERRA

food menu

We have selected the best recipes from the Mediterranean cuisine, to take you on an unforgettable culinary journey.

Our philosophy is to use authentic regional ingredients with an ensured quality and origin, therefore we supply many of our products directly from our sources in Italy and Spain.

DIPS

HOMEMADE HUMMUS

with black garlic ^{1,11}
130g/ 11

MUHAMMARA

with roasted walnuts and pomegranate ^{1,3}
130g/ 12

TARAMA

with lime zest and olive oil ^{1,4,7,12}
130g/ 9

GUACAMOLE

authentic recipe with fresh coriander and lime ¹
130g/ 15

HOMEMADE TZATZIKI

with strained yoghurt and mint ^{1,7}
130g/ 8

TIROKAFTERI

with Feta cheese and pepperoncino ^{1,7}
130g/ 9

TAPAS

PIMIENTOS DE PADRON

sprinkled with Maldon salt
80g/ 8

MIXED OLIVES

selection of Mediterranean olives ⁴
100g/ 9

CROQUETTES

traditional Spanish recipe ^{1,3,7}
100g/ 14

CHORIZO

sautéed with garlic and pepperoncino ^{1,6,12}
150g/ 14

HOUSE-MARINATED GAVROS

Greek anchovies with parsley and garlic ⁴
150g/ 17

BACON-WRAPPED DATES

with gorgonzola, walnuts and balsamic dressing ^{7,8}
170g/ 15

SALADS

BURRATA

with rainbow cherry tomatoes, arugula and fresh truffle ^{7,8}
300g/ 25

FATTOUSH WITH GOAT CHEESE

mixed greens salad with tomatoes, cucumbers, peppers, pomegranate, mint and Arabic bread ^{1,7}
300g/ 22

MIXED GREENS SALAD

with avocado, sun-dried tomatoes, pine nuts and Parmesan ^{7,8}
250g/ 18

GARDEN TOMATOES, ROASTED PEPPERS, CUCUMBERS AND CHEESE

cow, sheep or buffalo cheese ⁷
250g/ 18

GREKA

with cherry tomatoes, cucumbers, marinated onions, olives and homemade croutons ^{1,7}
320g/ 19

CAESAR SALAD WITH MARINATED SHRIMP

with croutons, Parmesan and Caesar dressing ^{1,2,3,4,7,10}
350g/ 25

ENSALADA MIXTA

mixed greens salad with house-marinated tuna, asparagus, egg and olives ^{3,4}
330g/ 28

COLD APPETIZERS

OYSTERS

with lime and tabasco ¹⁴
1pcs/ 13

OSETRA CAVIAR

with onion, egg and crispy bread with butter ^{1,3,4,7}
50g/ 360

SMOKED AND MARINATED FISH PLATTER

with horseradish, pickles and red onion ^{1,4,7,9}
250g/ 29

BEEF CARPACCIO

with mixed greens salad and Parmesan ⁷
150g/ 30

BEEF TARTARE

with homemade bruschetta ^{1,3,10,11}
150g/ 29

SHRIMP TARTARE

with guacamole ^{1,2,3,11}
220g/ 33

AVOCADO ROLLS

with shrimps, tobiko caviar, wakame and homemade aioli ^{2,3,4,10}
200g/ 25

WARM APPETIZERS

SHRIMP "AL AJILLO"

with garlic, olive oil, pepperoncino and crispy bread ^{1,2}
200g/ 27

SHRIMP SAGANAKI

with Feta cheese and tomato sauce with basil ^{2,7}
250g/ 32

OCTOPUS GALICIAN STYLE

with potatoes and smoked paprika ¹⁴
220g/ 45

GREEK STYLE OCTOPUS

with oregano, olive oil and fresh salad ¹⁴
220g/ 43

GRILLED CALAMARI

in a spicy marinade with lemon and pepperoncino ¹⁴
220g/ 29

GREEK STYLE CALAMARI

with lemon aioli ^{1,3,14}
220g/ 29

FOIE GRAS WITH GRILLED PEAR

with mango-rose chutney and chili peppers jam ⁷
200g/ 55

SAUTÉED PORCINI MUSHROOMS

with spring onions and thyme ⁷
220g/ 25

EGGPLANT PARMIGIANA

authentic Italian recipe ^{1,7}
220g/ 17

KEFALOTYRI CHEESE

with chili peppers, raspberries and figs jam ^{7,8}
200g/ 25

SPANISH AND ITALIAN CHARCUTERIE & CHEESES

SPANISH AND ITALIAN CHARCUTERIE PLATTER

with pickles and pearl onions ^{6,8,12}
200g/ 59

SPANISH AND ITALIAN CHEESE PLATTER

with dried fruit and roasted walnuts ^{7,8}
200g/ 39

PASTA AND RISOTTO

SPAGHETTI CARBONARA

with Pecorino Romano and guanciale ^{1,3,7}
250g/ 28

LOBSTER LINGUINI /FOR TWO/

with cherry tomatoes and fresh basil ^{1,2,3,7,9}
900g/ 215

TAGLIOLINI NERO DI SEPPIA ALLE VONGOLE

with cherry tomatoes ^{1,2,3,7,14}
300g/ 25

TAGLIATELLE WITH BEEF FILLET

with zucchini, asparagus and truffle ^{1,3,7}
250g/ 39

GNOCCHI FORMAGGI

with Pecorino Romano, gorgonzola, scamorza and roasted walnuts ^{1,3,7,8}
350g/ 27

TRUFFLE AND PORCINI RISOTTO

with Carnaroli rice and Parmesan ⁷
250g/ 29

Ask a member of our staff about gluten-free pasta options.

PIZZA

MARGHERITA

with tomatoes, mozzarella and fresh basil ^{1,7}
340g/ 18

SPECK AND MASCARPONE

with tomatoes, speck, mozzarella and mascarpone ^{1,7,12}
360g/ 22

FORMAGGI

with mozzarella, Pecorino Romano, ricotta, gorgonzola and fresh arugula ^{1,7}
360g/ 25

BOCA APERTA

with tomatoes, spicy salami, nduja, olives and sun-dried tomatoes ^{1,7,12}
380g/ 27

MORTADELLA AND STRACCIATELLA

white pizza with mozzarella, mortadella, Stracciatella and pistachio ^{1,7,8,12}
350g/ 25

TARTUFO

white pizza with mozzarella, Pecorino Romano and fresh truffle ^{1,7}
340g/ 27

All pizzas can be prepared with whole wheat crust.

SOUP

SOUP OF THE DAY *

300ml

MAINS

SALMON FILLET

with grilled chicory, artichoke, potatoes and asparagus and lemon Hollandaise sauce ^{3,4,7}
350g/ 55

TUNA FILLET

with root vegetables, emperor rice, broccoli and Grand Marnier sauce ^{4,7,9}
350g/ 52

SEA BASS FILLET

with sautéed potatoes, green beans and peppers ⁴
350g/ 47

LAMB T-BONE

with vegetables, capers and olives ⁸
350g/ 65

BEEF CHEEKS

with sautéed chanterelle, porcini and field mushrooms, celery and mushroom sauce and fresh truffle ^{7,9}
400g/ 49

CHICKEN WITH PARMESAN POLENTA

with porcini mushrooms sauce ^{1,7}
350g/ 32

FALAFEL

with grilled eggplant and vegetable ragout ¹
350g/ 19

JOSPER GRILL* (100g)

BEEF:

Fillet Black Angus /Argentina/ 42
Fillet Black Angus USA Prime /USA/ 65
Fillet "Wagyu" Miyazaki /Japan/ 165

Ribeye Black Angus /Argentina/ 38
Ribeye Black Angus USA Prime /USA/ 55
Ribeye "Wagyu" Miyazaki /Japan/ 145

Flank Steak Black Angus USA Prime /USA/ 33

IBERICO PORK:

Pluma /Spain/ 35
Presa /Spain/ 35
Secreto /Spain/ 35

CHICKEN:

Chicken Fillet 10
Rooster 12

LIST OF POTENTIAL ALLERGENS:

1. Gluten
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soybean and soy products
7. Lactose
8. Nuts
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and sesame products
12. Sulphites
13. Lupina
14. Molluscs and mollusc products

*Please, ask a member of our staff regarding potential allergens.

FISH AND SEAFOOD* (100g)

MEDITERRANEAN FISH

Sea Bass 12
Fagri /Sea Bream/ 13
Dover Sole 19

Lobster 39

Please, check our fish display for fresh catch of the day.

SIDES

FRIES

150g/ 7

POTATO MASH

with a crispy parmesan crust ⁷
200g/ 8

GRILLED POTATOES

150g/ 7

GRILLED SWEET POTATOES

150g/ 8

GRILLED ASPARAGUS

150g/ 22

SAUTÉED SPINACH

150g/ 10

GRILLED VEGETABLES

150g/ 9

GRILLED ARTICHOKE

150g/ 13

EMPEROR RICE ⁷

150g/ 8

For a sweet end of your culinary adventure, our talented pastry chefs have combined classic taste with modern presentation to tempt you with an irresistible array of desserts.

Prices are in Bulgarian leva and inclusive of VAT.