



SPECTRUM
RESTAURANT

CHEF'S SEASONAL MENU

Born from a fusion of flavours

SALAD

MARINATED SHRIMP SALAD

*with colorful quinoa, fris e, edamame, avocado, cherry tomatoes
and kimchi dressing ^(1,2,6,10,11)*

210g | €14 | 27.38lv

APPETIZERS

URAMAKI SPRING ROLL

*with tuna, avocado, marinated Chinese cabbage, arugula,
ponzu mayo and furikake ^(1,3,4,6)*

(4pcs) 130g | €14 | 27.38lv

KAMO UME

*with pulled duck with jalape o and shiitake mushrooms,
passion fruit pur e and ume fruit spheres ^(1,3,6,7)*

170g | €16 | 31.29lv

MAIN COURSE

SEA BASS FILLET

*with purple potato and miso cream, citrus sauce with coconut
and tonka beans, snow peas, asparagus and salmon caviar ^(1,4,7)*

310g | €34 | 66.50lv

DESSERT

SAKURA ROSE

*white chocolate mousse with black pepper and rose water,
sour cherry center and tropical fruit cr meux ^(1,3,7,8)*

150g | €12 | 23.47lv

*Prices are in Bulgarian leva and euro inclusive of VAT.
Official exchange rate of the BNB 1 euro = 1.95583 bgn.*