



CARTA DE COMIDA

Ensaladas:





- SHOPSKA  7.90
La ensalada más famosa de los Balcanes en Europa.
Tomate, pepino, pimiento, cebolla, queso feta y perejil
- MULTICOLOR  4.90
Col picada muy fino, zanahoria, beterrada, manzana, perejil y aderezo de limón y miel.
- TZATZIKI  6.90
Yogur griego, pepino rallado, eneldo, ajo, aceite de oliva
- ENSALADA VERDE  6.90
Lechuga, rábanos, pepino, cebolleta, huevo cocido
- ENSALADA DE PEREJIL  8.90
Perejil, tomate picado muy fino, queso feta, cebolla
- RODOPA  6.90
Judías blancas, salsa de verdura asada, perejil, cebolla
- CHOBAN  8.90
Tomate picado, pepino, col, cebolla, perejil, vinagreta turca y especias.
- BALKAN (para dos)     13.90
Tomate, pepino, pimiento asado, berenjena, calabacín, cebolla, perejil, queso feta, vinagre de ajo

Pueden consultar los alérgenos de nuestra comida a la última página de la carta.

Sopas:

- TARATOR - sopa típica de Bulgaria  4.90
Sopa fría de yogur, pepino, ajo, eneldo, nueces
- SOPA DE POLLO  4.90
- CREMA DE LENTEJAS  4.90
Sopa hecha al estilo turco con lenteja roja y chorizo asado. Tiene un toque picante.
- SOPA DE CALLOS  4.90
Callos, leche, mantequilla, pimiento
- SOPA DE PESCADO  5.90
Sopa hecha al estilo típico griego



Entrantes fríos:









- KYOPOIOU  5.90
Verdura asada molida (berenjena, tomate, pimiento, ajo, perejil)
- TARAMA  5.90
Crema típica griega hecha de huevas de pescado, pan, aceite de oliva, condimentos
- MELIGIANO  5.90
Berenjena asada, mayonesa, ajo, perejil
- URNEBES DE NISH  5.90
Crema de queso feta, pimiento rojo, pimiento picante

- LYUTENITSA CASERA  6.90
Picado de pimientos dulces y picantes, tomate, queso feta, ajo, perejil
- SARMA VEGETARIANA  6.90
Hoja de parra rellena de arroz, cebolla, pasas, eneldo, limón, hierba buena, ajo
- PIMIENTOS PICANTES EN VINAGRETA  5.90
Pimientos picantes asados en vinagreta de perejil, ajo, eneldo, zanahoria
- PLATO MIXTO DE ENTRANTES     11.90
Kyopolou, urnebès, meligiano, lyutenitsa, sarma
- PLATO MIXTO DE QUESOS  12.90
- PLATO MIXTO DE CARNES Y EMBUTIDOS TÍPICOS Balcánicos     14.90
- PLATO MIXTO "BALKAN"  (T. LAS BANDERAS) 14.90

Pueden consultar los alérgenos de nuestra comida a la última página de la carta.

Entrantes calientes:

- TAVCHE NA GRAVCHE  6.90
Judías blancas hechas a fuego lento con zanahoria, cebolla, ajo, salsa de tomate, pimentón, chorizo
- CALABACIN A LO SERBIO  7.90
Calabacín frito crujiente en hojas, servido con salsa tzatziki

- PIMIENTO “BYUREK”  6.90
Pimiento asado relleno con huevo, queso, perejil y mantequilla
- CROQUETAS DE PAPAS  7.90
Puré de papas, queso, huevo, hierbas
- SETAS EN MANTEQUILLA A LA SARTÈN  7.90
- CUENCO DE QUESOS AL ESTILO “SHOPSKI”  9.90
Queso feta, queso amarillo, tomate, pimiento, huevo, mantequilla, pimiento picante
- QUESO DE CABRA CON MIEL BALSÀNICA Y NUECES 8.90

- CALAMARES A LA GRIEGA  11.90
Servidos con vinagreta mediterrànea.
- SAGANAKI ROJO CON LANGOSTINOS  13.90
Langostinos, queso feta, tomate fresco, cebolla, vino blanco, orégano, perejil, ajo, licor de anís.
- SAGANAKI BLANCO CON LANGOSTINOS  13.90
Langostinos, nata, mostaza, queso feta, pimiento picante, eneldo, licor de anís.

Pueden consultar los alérgenos de nuestra comida a la última página de la carta.

Platos principales:

- IMAM BAYALDA  8.90
Berenjenas y calabacines fritos, al horno con verdura mixta.
- MACARRONADA VEGETARIANA  8.90

Pastel griego de macarrones con verduras y salsa bechamel, hecho al horno.

- **MACARRONADA DE CARNE**  9.90
Pastel de macarrones con carne y salsa bechamel, hecho al horno.
- **PILAF CON POLLO**  9.90
Arroz al estilo oriental con trocitos de pollo y especias.
- **MOUSAKA**  9.90
Pastel de carne típico griego con carne molida, berenjena, calabacín, salsa de tomate, cubierto de huevo y yogur.
- **PIMIENTO RELLENO**  9.90
Pimiento, carne molida, arroz, cebolla, tomate, servido con salsa bechamel por encima.
- **SARMA DE COL Y CARNE**  9.90
Hoja de col rellena de carne molida, arroz, cebolla, zanahoria, tomate.
- **KAVARMA**  12.90
Tacos de carne de cerdo salteados con cebolla, pimientos, champiñones, tomate y vino.
- **PIERNA DE CORDERO**  14.90
Hecho a fuego lento en su salsa y servido con puré de patatas.
- **CONEJO AL CAZADOR**  14.90
Conejo cocido con mantequilla, bacón, cebolla, zanahoria, champiñones, calabacín, berenjena, tomate, ajo y vino.
- **CODILLO DE CERDO**  16.90
Codillo de cerdo cocido en fuego lento con hierbas, servido con col fermentada.
- **GYUVECH (2/4pax.)** 

Carne a elegir, verduras, hierbas aromáticas, está hecho a fuego lento:	2pax.	4pax.
De cerdo	15.90	29.90
De pollo	15.90	29.90
De ternera	19.90	36.90
Mixto	19.90	36.90

(Tiempo de preparación-45min.)

- **CARNE Y COMIDA POR ENCARGO:**

CONEJO

COCHINILLO




CORDERO




CAPAMA

Plato típico del región de la montaña Pírin con pollo troceado, chorizo de ternera, carne de cerdo, sarmi, col fermentada y hierbas aromáticas.

Pueden consultar los alérgenos de nuestra comida a la última página de la carta.

BBQ:

- **ALBONDIGAS DE SOFIA**  9.90
Carne molida de cerdo y ternera con especias hecha a la brasa. 3 uds. por ración.
- **CHEVAPCHICHI DE LESKOVATS**  9.90
El plato más famoso de Serbia, preparado con carne molida. 6 uds. por ración.
- **PLESCAVITSA DE BURMAN**  9.90

- Carne molida, pimienta picante, queso amarillo, pimientos rojos
- ADANA KEBAB DEL BOSFORO  9.90
Brocheta grande de carne de cordero y especias turcas.
 - SOUVLAKI  9.90
Brocheta de carne adobada (de pollo ó cerdo) al puro estilo griego.
 - PLATO MIXTO DE CHORIZOS BALCÀNICOS (TODAS) 9.90

 - COSTILLAS DE CERDO 9.90
 - CHULETA DE CERDO 9.90
 - PECHUGA DE POLLO 9.90
 - MEDIO POLLO A LA BRASA 9.90
 - CHULETAS DE CORDERO 19.90
 - SOLOMILLO DE TERNERA 19.90
Hecho con mantequilla y especias.
 - ESPADA DE CARNE (para 2 pers.)
Trozos de carne marinada a elegir con champiñones, cebolla y pimientos.
De pollo 14.90
De cerdo 14.90
De ternera 19.90
Mixta 19.90
 - HAMBURGUESA "BALKAN" 13.90
Carne molida de Serbia, queso búlgaro, salsa griega, verduras, papas

- HAMBURGUESA CLASICA DE TERNERA 13.90
Con huevo, queso cheddar, beicon, cebolla caramelizada, pepinillos, ensalada y patatas fritas.
- SABOR BALCÀNICO (1,2,4,8 pers.)
Nuestra selecci3n de carne a la brasa:
Para 1 pers. (alb3ndiga, chevapche, chistorra y souvlaki). 9.90
Para 2 pers. 19.90
(chuleta de cerdo, souvlaki de pollo y ternera, dos alb3ndigas, dos chevapche, chistorra).
Para 4 pers. 36.90
(Les vamos a sorprender con selecci3n de nuestras carnes m1s vendidas).
Para 10 y m1s pers. 99.90

Pueden consultar los al3rgenos de nuestra comida a la 3ltima p1gina de la carta.

Pescados:



- PESCADO DE LA ABUELA 14.90
- FILETE DE SALM3N A LA BRASA 16.90
- BACALAO FRITO 14.90
- PESCADO DEL DÌA

Guarniciones:




- PAPAS FRITAS CACERAS 1.90

- PAPAS SALTEADAS CON AJO Y ENELDO 1.90
- PAPAS “CARANÌA” 1.90
- VERDURA ASADA 2.90
- PURÈ DE VERDURA 2.90
- GUARNICIÒN BALCÀNICA 3.90
Lyutenitsa, judías blancas, cebolla, col, zanahoria

Panes:

- PAN PITA 
Hecho por receta tradicional búlgara
- FOCACHA 
Pan fino, hecho al horno con ajo, queso feta, queso amarillo ò mixto

Postres:

- BANITSA CON LECHE Y SIROPE DE VAINILLA  4.90
Postre típico de masa filo con leche, huevos y azúcar, servido con denso sirope de vainilla y nata.
- PURITOS RELLENOS DE CALABAZA Y NUECES  4.90
- MALEBI  4.90
Postre favorito de la infancia, servido con sirope de frambuesa.
- ARROZ CON LECHE, FRUTOS ROJOS Y POLVO DE PISTACHO  4.90
- BAKLAVA  5.90
Pastel turco de masa filo con nueces, pistacho, bañado en almíbar.
- TARTA CACERA DE GALLETA “BALKAN” 6.90
Hecha con Nutella y crema de queso.

Pueden consultar los alérgenos de nuestra comida a la última página de la carta.

CARTA DE VINOS / WINE LIST

VINOS BLANCOS

WHITE WINES

VERDEO	VERDEJO	12,90
EL LOMO	Listan Blanco	19,90
JEAN LEON 3055	Chardonnay	19,90
RUBICON seco	Malvasia	23,90
RUMICON semi	Malvasia	23,90
PACO Y LOLA	Albarino	20,90
12 de PACO LOLA	Albarino	19,90
PACO LOLA VINTAGE 2010	Albarino	28,90
FRANSOLA	Sauvignon Blanc	33,90
CHABLIS 1r CRU FOURCHAME	Chardonnay	39,90

VINOS ROSADOS

ROSE WINES

DE CASTA	Garnacha	10,34
NOTA DE CATA	Garnacha y Graciano	12.90
JEAN LEON 3055	Penedes	19.90
WHISPERING ANGEL	Provenza	29,90

VINOS TINTOS

RED WINES

HECULA MONASTRELL	Monastrel	12.90
22 PIES CRIANZA	Tempranillo	13.90
ROBLE DOMINO DE BORNOS	Tempranillo	14.90
CLELESTE ROBLE	Templanillo	11.90
TILENUS ROBLE	Mencia	19.90
EL LOMO	Listan Negro	19.90
JEAN LEON 3055	Merlot, Petit Verdot	19.90
ALCORTA RESERVA	Tempranillo	21.90
GUELBENZU EVO	Cabernet, Merlot, Garnacha	23.90
CELESTE CRIANZA	Tempranillo	26.90
ARTADI VINAS DE GAIN	Tempranillo	30.90
CONATUS	Listan negro,Listan Prieto, Tintilla	35.90
PURGATORI	Carinena, Syrah, Garnacha	38,90
PINTIA	Tinta de toro	50.90
MAS LA PLANA	Cabernet Sauvignon	98,90
GRANS MURALLES	Garnacha, Monastrell, Querol, Garinena	198,90

VINOS BULGARIA BULGARIAN WINES

ASENOVGRAD	Mavrud	14,90
ARTISTIC	Shiras, Regent	22,90
F DAM	Merlot, Malbec	

VINOS ESPUMOSOS CHAMPAGNE and SPARKLING WINES

CAVA	Brut	8,90
AUGUSTI TORELLO MATA	Brut Reserva	20.90
	Macabeo, Xarel-lo, Parellada	
PROSECO		
LANSON CHAMPAGNE	Pinot Noir, Chardonnay	47.90
LANSON CHAMPAGNE	Pinot Noir, Chardonnay	59.90
ROSADO		
MOET CHANDON IMPERIAL BRUT		59,90
MOET CHANDON ROSE		79,90
MUMM CORDON ROUGE		59,90
VEUVE CLIQUOT		59,90
DOM PEROGNON VINTIGE		290,00

VINOS POR COPAS

GLASS OF WINE

CAVA BRUT		3,90
VERDEO	Verdejo	3,90
DE CASTA	Garnacha	3,90
CLELESTE ROBLE	Templanillo	3,90

Cócteles con VODKA

BLUE LAGOON

Tan azul como la laguna, vodka y curasao os hará sentir la briza y la arena de la playa independientemente donde se encuentran. 5,90€

COSMOPOLITAN

Un classico hecho con vodka, triple seco, zumo de arándanos y zumo exprimido de lima. 6,50€

MARTINI DRY

Este cóctel no necesita explicación. El vodka ò la ginebra nos lo dejan saber. 6,50€

LONG ISLAND ICED TEA

El cóctel clásico de toda la vida. La mezcla perfecta de vodka, ron, ginebra, tequila y triple seco. 7,90€

GREY GOOSE COOLER

¿Qué es mejor que vodka Grey goose, albahaca fresco y puré de melocotón con toque de Sprite en un día cálido? 9,90€

Cócteles con GINEBRA

TOM COLLINS

Cóctel clásico desde el 1876 hecho con ginebra, zumo de limón, azúcar y agua con gas.

6,50€

GIN FIZZ

Esta especialidad casera de Nueva Orleans tiene un sabor muy fresco, ácido y cítrico que permite a la ginebra brillar entre las burbujas de la soda. No se debe de olvidar la magia de agregar la clara de huevo al coctel.

6,50€

JALAPEÑO BASIL GIN TONIC

Un cóctel clásico re versionado con notas picantes. Ginebra, albahaca, pepino, jalapeños y tope de tónica.

8,50€

Cócteles con Ron

MOJITO

El orgullo tradicional de Cuba. Ron blanco, azúcar, lima, soda y menta. También ofrecemos como cóctel del día, diferentes variaciones con frutas frescas.

5,90€

FROZEN DAIQUIRI

Baja el calor con la combinación de ron blanco, lima fresca y fruta por elección al cliente: fresa; lima; mango; mango-berry; plátano y sandía.

7,50€

Cócteles con WHISKEY

JD'S LYNCHBURG LEMONADE

Jack Daniel's, triple seco, zumo de limón y Sprite. ¿A quién no le gusta este tesoro de Lynchburg?

7,90€

GENTLEMAN & GINGER

Un cóctel hecho no solo para caballeros. Gentleman Jack whisky, combinado con refrescante ginger ale garantiza unos momentos agradables.

10,50€

Cócteles con TEQUILA

MARGARITA

Nunca es temprano para un Margarita recién hecho. Tequila, Cointreau y zumo de lima.

Lo preparamos a su gusto: clásico; on the rock ò frozen.

Con sabores de: lima; fresa; melocotón; sandía. 6,50€

CALMA SUNSET

Después de cada “Tequila sunrise” viene y un “Tequila sunset”. Disfruta de la vista espectacular, mientras tomas la mezcla de tequila, licor de melocotón, amaretto y zumo de piña.

8,90

PROSECCO cócteles

MIMOSA

En desayuno, merienda ó cena, estas siempre a tiempo para un espumoso con zumo de naranja.

5,90

APEROL SPRITZ

Un aperitivo Italiano a base de vino espumoso con Aperol y soda.

6,50

ESPECIALES

LOCO CALMAPOLITAN

Llevamos este famoso cóctel a otro nivel. ¿Vodka y algodón de azúcar?

Un cóctel para las damas.

7,50

CALMA BEACH ICED TEA

Independientemente donde estés la combinación de tequila, ron, vodka, triple seco, licor de melocotón y zumo de arándano te hará desear más y más.

8,90

CÓCTELES CON FIRMA BALCÁNICA

De nuestra bartender Jennifer, hecho con mucho amor y Rakia. 9,90€

BALKAN PARADISE FOR HER

La combinación perfecta de Rakia, zumo de arándanos, licór de crema catalana, pimienta picante búlgaro. Dulce y picante!!

BALKAN SOUR FOR HIM

Nuestro orujo típico búlgaro Rakia, combinado con triple seco, zumo de limón y toque de Curacao azul.

DRINK LIST

VODKA:

- ABSOLUT 5,50
- STOLICHNAYA 5,50

- MOSKOVSKAYA 5,50
- SMIRNOFF 5,50
- GREY GOOSE 8,50
- BELUGA 8,50

GINEBRA:

- GORDONS 6,50
- BEEFEATER 6,50
- LARIOS 6,50
- G VINE 6,50
- GIN MARE 8,90
- TANQUERAY 7,50
- BULLDOG GIN 8,90
- HENDRICK'S 8,90

RON:

BRUGAL 5,50€

- BACARDI CARTA BLANCA 5,50€
- SANTIAGO DE CUBA BLANCO 5,50€
- SANTIAGO DE CUBA ANEJO 5,50 €
- MATUSALEM 7 5,50€
- ZACAPA 23 9,90€

RON BARCELÓ IMPERIAL PREMIUM BLEND 30 ANIVERSARIO 19,90€

WHISKY:

SCOTCH:

- JOHNNIE WALKER RED LABEL 5,50
- JOHNNIE WALKER BLACK LABEL 6,90
- CHIVAS REGAL 12 6,90
- CHIVAS REGAL 18 13,90
- GLENFIDDICH 12 7,50
- MACALLAN 12 9,90

IRISH:

- BUSHMILLS 4,90
- BLACK BUSH 6,50
- JAMESON 4,90

U.S.A

- JACK DANIELS 5,90
- GENTLEMAN JACK 8,90

JAPAN

- NIKKA BLENDED 4,90

TEQUILA: 4,90 €

- SIERRA SILVER
- SIERRA REPOSADO

BRANDY Y COÑAC:

- TORRES 15 5,50
- REMY MARTIN 6,90

VERMUT: 4,90

- CINZANO BLANCO
- CINZANO ROJO

LICORES: 4,90

- AVERNA AMARO 4,90
- JAGERMEISTER 4,50
- FRANGELICO 5,50
- CAMPARI 4,50
- GRAN MARNIER 5,50
- AMARETTO DISARONNO 5,50
- BAILEY'S 4,50

RAKIA 4,90

PLUM AGED

APPRICOT

PEAR

GRAPE – MUSCAT AGED

BURGAS 63 BARREL AGED 5,90

OUZO PARALIA 4,90

SANGRIA 1L - 12,90
0,5 L - 6,90

CERVEZA DE BARRIL:

HEINEKEN CAÑA 1,90
JARRA 2,90

CRUZ CAMPO GRAN RESERVA CAÑA 2,50

BOTELLAS DE CERVEZA:

HEINEKEN 2,90
HEINEKEN 330ML 0,0% 2,90
DESPERADO 3,50
PAULANER WEISSBEER BOTTLE 3,90

STRONGBOW 2,90
STELLA ARTOIS 3,50
LEFFE 3,50
DORADA PILSENER – 2,50
SAN MIGUEL 2,50
GUINNESS 4,90
CORONA 3,90

REFRESCOS:

COCA COLA 2,40
FANTA 2,40
SPRITE 2,40
ROYAL BLISS 3,00
REDBULL/ REDBULL ZERO 3,90
ZUMO DE NARANJA NATURAL 3,50
AGUA MINERAL 1,90 / 2,90 1L
ZUMOS 2,90

CAFÉS:

ESPRESSO 1, 20
CAPPUCCINO 2,40

BARRAQUITO 2,90


TÉ 1,90

SALADS

All of our salads are served with their own authentic dressings.

“SHOPSKA” SALAD	BG 	7,90
The most famous salad in Europe ! Tomatoes, cucumbers, fresh peppers, onion, white cheese, parsley.		
COLOURFUL SALAD	RO 	4,90
Finely grated cabbage, carrots, beetroot and apple, parsley and honey-lemon dressing.		
TZAZIKI	GR 	6,90
Greek yogurt, grated cucumbers, dill, garlic and olive oil.		
GREEN SALAD	BG 	6,90
Finely chopped lettuce, redish, cucumbers, green onion and boiled egg.		
PARSLEY SALAD	SRB 	8,90
Finely chopped parsley, tomatoes concasse, white cheese and onion.		
RODOPA MOUNTAIN SALAD	BG 	6,90
Beans, “lyutenitza”, onion and parsley.		
“CHOBAN” SALAD	TR 	8,90
Finely chopped tomatoes, cucumbers, cabbage, onion, parsley and special Turkish dressing.		
BALKAN SALAD FOR TWO	BG,TR,SRB,RO,GR    	13,90
Tomatoes, cucumbers, baked peppers, zucchini and eggplant, onion, parsley, white cheese and special dressing with garlic.		


SOUPS


TARATOR	BG 	4,90
Traditional Bulgarian cold soup with yogurt, finely chopped cucumbers, garlic, dill and crushed walnuts.		

CHICKEN SOUP RO  4,90
With vegetables and cream

You may find a full list of allergens on the last pages of our menu


LENTIL SOUP TR  4,90
Spicy Turkish cream red lentil soup with fried sausage.


SHKEMBE CHORBA BG  4,90
The best medicine for a hangover. Our secret recipe with milk, trip, butter and red pepper.


HALKIDIKI FISH SOUP GR  5,90
Typical Greek soup with three types of fish and vegetables.


COLD APPETIZERS


KYOPOLU BG  5,90
Finely chopped roasted eggplant, bell peppers, tomatoes, garlic and parsley.

TARAMA GR  5,90
Fish roe mousse with onion, olive oil and garlic

MELIDZANO GR  5,90
Finely chopped roasted eggplant, mayonnaise, garlic and parsley.

NISH STYLE URNEBES SRB  6,90
Blended white cheese, red hot pepper and red pepper.

HOME-MADE LYUTENITZA BG  6,90
Finely chopped roasted hot and bell peppers and tomatoes, white cheese, garlic and parsley.

TURKISH SARMA TR  6,90
Stuffed grape leaves with rice, onion, raisins, dill, lemon, spearmint and garlic. Served with yogurt on the side.

HOT PERRERS IN VINAGRET BG  5,90
Marinated with dill, garlic, carrots and parsley.

COLD APPETIZER PLATTER BG,SRB,GR,TR,     11,90
Kyopolu, Urnebes, Melidzano, Home-made Lyutenitza and Turkish sarma.


SELECTED BALKAN DRY MEAT AND SALAMI PLATTER BG,SRB,GR,TR,RO,      14,90


SELECTED BALKAN CHEESE PLATTER BG,SRB,GR,TR,RO,      12,90


SELECTED BALKAN MIX PLATTER BG,SRB,GR,TR,RO,      14,90


You may find a full list of allergens on the last pages of our menu

HOT APPETIZERS


“TAVCHE GRAVCHE” SRB  6,90
Slow-cooked beans with carrot, onion, garlic, tomato sauce with red pepper and sausage.


FRIED ZUCCHINI SRB  7,90
Served with yogurt dressing on the side.

BELL PEPPER BYUREK BG  6,90
Fried bell pepper stuffed with egg, white cheese, parsley and butter.


POTATO KYUFTE RO  7,90
Grated potato balls with white cheese, yellow cheese, egg and fresh spices


THE OYSTER MUSHROOM IN BUTTER BG  7,90

SHOPSKI STYLE CHEESE BG  9,90
Baked white cheese with tomatoes, peppers, egg, yellow cheese, butter and hot pepper.

GOAT CHEESE WITH HONEY AND WALNUTS SRB  8,90
Prepared on a hot plate and served with “Babin zub” mountain honey and crushed walnuts.

CRISPY GREEK STYLE CALAMARI GR  11,90
Served with mediterranean mustard dressing on the side.

RED SAGANAKI SHRIMPS GR  13,90
Stewed shrimps with feta cheese in tomato sauce with onion, garlic, white wine, oregano, parsley and OUZO.

WHITE SAGANAKI SHRIMPS GR  13,90
Stewed shrimps in cream and mustard sauce with white cheese, green and hot pepper, OUZO and spices.

MAIN COURSES

IMAM BAYILDI TR 	8,90
Fried zucchini and eggplant, backed with tomato sauce and vegetables.	
MACARONADA GR 	8,90
Greek pasta with vegetables, oven baked with Bechamel sauce.	
You may find a full list of allergens on the last pages of our menu	
MACARONADA WITH MEAT GR 	9,90
Greek pasta with minced meat, oven baked with Bechamel sauce.	
PILAF WITH CHICKEN TR 	9,90
Turkish style risotto with chicken and oriental spices	
MOUSSAKA GR 	9,90
Traditional Greek dish with minced meat, zucchini, eggplant, tomato sauce and egg and yogurt sauce on top.	
STUFFED BELL PEPPERS BG 	9,90
Filled with minced meat, rice, onion, tomato and served with Bechamel sauce.	
CABBAGE SARMI BG 	9,90
Authentic Bulgarian dish with sour cabbage leaves, filled with minced meat, rice, onion, carrot and tomatoes.	
KAVURMA RO 	12,90
Chopped pork meat, cooked with onion, peppers, mushrooms, tomatoes and wine.	
LEG OF LAMB SRB 	14,90
Slow-cooked with Gravy sauce and mashed potato.	
RABBIT HUNTERS STYLE BG 	14,90
Stewed with bacon, butter, onion, carrot, mushrooms, zucchini, eggplant, tomatoes, garlic and wine.	
PORK KNUCKLE WITH SOUR CABBAGE FOR TWO SRB 	16,90
Slow-cooked with beer and authentic herbs and finely chopped sour cabbage on the side.	
GYUVETCH FOR TWO BG 	
Slow-cooked meat in authentic vessel, big variety of vegetables and mountain herbs.	

You may choose between:

Pork	15,90
Chicken	15,90
Beef	19,90
Mix	19,90

Preparation time: 45 minutes

GYUVETCH FOR FOUR  BG

Slow-cooked meat in authentic vessel, big variety of vegetables and mountain herbs.

You may choose between:

Pork	29,90
Chicken	29,90
Beef	36,90
Mix	36,90

Preparation time: 45 minutes

You may find a full list of allergens on the last pages of our menu

OUR SPECIAL SUGGESTIONS THAT NEED TO BE ORDERED IN ADVANCE.

WHOLE RABBIT

WHOLE SUCKLING PIG

WHOLE LAMB

KAPAMA

Festive Pirin mountain dish with chicken, beef sausage, pork, sarmi, sour cabbage and herbs.

OUR LIVE-FIRE BARBECUE

SRB, BG, TR, GR, RO,     

KYUFTE SOFIA STYLE  9,90

Beef and pork meatballs with special Bulgarian spices- 3 pcs

CHEVAPCHICHI LESKOVATS STYLE  9,90

The most famous Serbian BBQ dish –our secret recipe with minced meat- 6 pcs

PLESKAVITSA GURMAN STYLE  9,90

Pork and beef minced meat with hot peppers, yellow cheese, onion and red pepper.

ADANA KEBAP BOSPHORUS STYLE  9,90

Minced lamb meat with Turkish spices on a skewer.

SOUVLAKI ATHENS STYLE  9,90
Pork or chicken marinated meat on skewers.

BALKAN SAUSAGE MIX ,      9,90

PORK RIBS 9,90

PORK CHOPS 9,90

CHICKEN FILLET 9,90

HALF GRILLED CHICKEN 9,90

LAMB CHOPS 19,90

BEEF STEAK WITH BUTTER AND TRADITIONAL BALKAN SPICES 19,90

SWORD FOR TWO

Marinated meat skewer, with mushrooms, onion, red and green bell peppers.

You may find a full list of allergens on the last pages of our menu.

Chicken 14,90

Pork 14,90

Beef 19,90

Mix 19,90

BURGER BALKAN 13,90

Our signature burger with Serbian Pleskavitsa, Bulgarian yellow cheese, Greek dip with eggplant and home-made fried potatoes.

CLASSIC BEEF BURGER 13,90

Egg, cheddar, caramelized onion, pickles, bacon, lettuce and tomato served with home-made fried potatoes.

TASTE OF THE BALKANS

Our unique barbecue selection.

For 1 person- Kyufte, Chevapchichi, sausage and Souvlaki 9,90

For 2 persons- pork chop, chicken and beef Souvlaki, 2 Kyufte,
2 Chevapchichi, sausage 19,90

For 4 persons- let us surprise you with our selected bestsellers 36,90

For 10 plus 99,90

FISH

GRANDMA'S RECIPE Trout fish prepared in authentic vessel with tomatoes, onion and olives	14,90
SALMON FILLET ON BBQ	16,90
FRIED COD FISH	14,90
CATCH OF THE DAY	

SIDE DISHES

HOME-MADE FRIED POTATOES	1,90
PAN ROASTED POTATOES WITH REFINED BUTTER, DILL AND GARLIC	1,90
PAPA CANARIA	1,90
ROASTED VEGETABLES	2,90
You may find a full list of allergens on the last pages of our menu	
VEGETABLE PUREE	2,90
BALKAN GARNISH Lutenitsa with onion, beans with onion, cabbage and carrots.	3,90

BREAD

PITKA BG Traditional home-made Bulgarian bread	
PARLENKA BG Flat white bread with butter and garlic, white cheese, yellow cheese or mix	

DESSERTS

MILK BANITSA WITH VANILLA SAUCE BG	4,90
Authentic Bulgarian dessert with crushed fine wheaten sheets with milk, eggs and sugar, served with thick vanilla sauce.	
TIKVENIK RO	4,90
Thin dough stuffed with sweet pumpkin and walnuts.	
MALEBI GR	4,90
Sweet childhood memory served with raspberry sauce.	
SUTLACH TR	4,90
Turkish rise pudding with sweet milk and cream, blueberry jam, sprinkled with crushed pistachio and cinnamon.	
BAKLAVA TR	5,90
The most popular Turkish dessert in the world.	
HOME-MADE BISCUIT CAKE BALKAN BG	6,90
With chocolate spread and cheese cream.	

You may find a full list of allergens on the last pages of our menu

ALLERGENS MENU

BREADS

PITA BREAD	Gluten
FOCACHA	Gluten, dairy products

SALADS

SHOPSKA	Dairy products
CHOBAN	Soy, mustard
TZATZIKI	Dairy products
GREEN SALAD	Egg
PARSLEY SALAD	Dairy products

RODOPA

BALKAN

Dairy products

SOUPS

TARATOR

Dairy products, nuts

FISH SOUP

Gluten, fish

CHIKEN SOUP

Gluten

LENTILS CREAM SOUP

TRIM SOUP

Dairy products

COLD STARTERS

KYOPOLOU

URNEBES DE NISH

Dairy products

TARAMA

Fish, gluten

MELIGIANO

Egg

LYUTENITSA

Dairy products

VEGETARIAN SARMA

Nuts

MIXED PLATE OF STARTERS

Dairy products, egg, nuts

HOT PEPPERS IN VINAGRET

MIXED DISH OF MEATS AND SAUSAGES TYPICAL FOR BALKANS

MIXED CHEESE PLATE

Dairy products

MIXED PLATE "BALKAN"

Dairy products

HOT STARTERS

GREEK ZUCCHINI

Dairy products

PEPPER "BYUREK"

Egg, dairy products

CROQUETAS DE PAPAS

Egg, dairy products

MUSHROOMS WITH BUTTER IN PAN

CHEESE BOWL STYLE "SHOPSKI"

Egg, dairy products

GOAT CHEESE WITH BALKAN HONEY AND WALNUTS

Dairy products, nuts

SQUID GREEK STYLE	Mollusks, nuts, gluten
RED SAGANAKI WITH PRAWNS	Crustaceans, dairy products
WHITE SAGANAKI WITH PRAWNS	Crustaceans, dairy products, mustard
OUZO MEZE	Fish
TAVCHE NA GRAVCHE	
REQUESTS	

MAIN COURSES

IMAM BAYALDA	
MACARONADA	Gluten, eggs, nuts, dairy products
PILAF	
MOUSAKA	Eggs, yogurt
STUFFED PEPPER	Dairy products
CABBAGE SARMA WITH MICED MEAT	
KAVARMA	
PORK KNUCKLE	
LEG OF LAMB	
RABBIT HUNTERS STYLE	
MEETBALS FROM CHIRPAN	
GYUVECH	

BBQ

MEETBALS FROM SOFIA	
CHEVAPCHICHI FROM LESKOVATS	Dairy products
PLESCAVITSA FROM BURMAN	Dairy products
ADANA KEBAB FROM BOSPHORUS	Gluten
SOUVLAKI	
PLATO MIXTO DE CHORIZOS BALCANICOS	
PORK RIBS	
PORK CHOP	
CHIKEN BREASTS	
HALF GRILLED CHIKEN	

LAMB CHOPS

BEEF SIRLOIN WITH BUTTER AND SPICES

MEAT SKEWER

HAMBURGER "BALKAN"

Dairy products

BALKAN FLAVOR

FISH

GRANDMA'S FISH

Fish

GRILLED SALMON FILLET

Fish

FISH OF THE DAY

Fish

GARNISHES

HOMEMADE FRENCH FRIES

PAN ROASTED POTATOES WITH GARLIC AND DILL

POTATOES "CARANIA"

ROASTED VEGETABLES

VEGETABLE PUREE

BALKANIC GARNISH

Dairy products

POSTRES

BANITSA WITH MILK AND VANILLA SYRUP

Gluten, eggs, dairy products

ROASTED PUMPKIN WITH HONEY AND WALNUTS

Nuts

BAKLAVA

Gluten, eggs, nuts

KAZANDIBI

Gluten, dairy products

RICE WITH MILK, RED FRUITS AND PISTACHIO POWDER

Dairy products

HOMEMADE COOKIES CAKE

Gluten, dairy products

CHOCOLATE CAKE "BALKAN"

VODKA COCKTAILS

BLUE LAGOON

As blue as the lagoon, vodka and curacao will make you feel the ocean breeze and sandy beaches no matter where you are.

5,90€

COSMOPOLITAN

Classical cocktail made with vodka, triple sec, cranberry juice, and freshly squeezed or sweetened lime juice.

6,50€

MARTINI DRY

No words needed for this famous cocktail. Vodka or gin let us know.

6,50€

LONG ISLAND ICED TEA

The all time classic. Perfect combination of vodka, rum, gin, tequila and triple sec. Simple but very effective.

7,90€

GREY GOOSE COOLER

What's better than Grey Goose vodka, fresh basil and smooth peach puree with a splash of sprite on a hot summer day?

9,90€

GIN cocktails

TOM COLLINS

1876's classic made from gin, lemon juice, sugar, and carbonated water.

6,50€

GIN FIZZ

Hometown specialty of New Orleans has a very light, sour citrus flavor that allows the gin to shine against the soda's sparkle. We must not forget the magic of added egg white.

6,50€

JALAPEÑO BASIL GIN TONIC

A spicy twist to a cocktail classic gin, basil, cucumbers and spicy jalapenos topped off with tonic.

8,50€

RUM cocktails

MOJITO

The traditional Cuban pride. White rum, sugar, lime juice, soda water, and mint. We offer daily fresh fruits variations.

5,90€

FROZEN DAIQUIRI

Bring the heat down with combination of white rum, fresh limes and flavor of your choice: strawberry; lime; mango; mango-berry; banana and watermelon.

7,50€

WHISKEY cocktails

JD'S LYNCHBURG LEMONADE

Jack Daniel's, triple sec, lemon juice and Sprite. Who doesn't love this Lynchburg treasure?

7,90€

GENTLEMAN & GINGER

Cocktail made not only for gentlemen. Jack Daniel's gentleman combined with refreshing ginger ale will definitely guarantee you a great time.

10,50€

TEQUILA cocktails

MARGARITA

There is never too early or too late to get freshly prepared Margarita. Tequila, cointreau and lime juice. We will make it exactly as you wish: straight up, on the rocks or frozen.

Flavors: lime; strawberry; peach; watermelon.

6,50€

CALMA SUNSET

After every tequila sunrise there is a tequila sunset. Enjoy our beautiful view while sipping the mix of silver tequila, peach schnapps, amaretto and pineapple juice.

8,90€

PROSECCO cocktails

MIMOSA

Breakfast, brunch, dinner there is always the right time for bubbles and orange juice.

5,90€

APEROL SPRITZ

Italian wine-based cocktail consist of aperol, prosecco and soda.

6,50€

SPECIAL cocktails

LOCO CALMAPOLITAN

*We bring the most popular cocktail to a whole new level. Vodka and Cotton candy?
Ladies, this one is for you !!*

7,50€

CALMA BEACH ICED TEA

*No matter where you are, the taste of tequila, rum, vodka, triple sec, peach schnapps
and cranberry juice will make you want more and more.*

8,90€

SIGNATURE BALKAN COCKTAILS

By our bartender Jennifer made with lots of love and Rakia.

9,90€

BALKAN PARADISE FOR HER

The perfect combination of traditional Bulgarian Rakia, cranberry juice and sweet creme brulee liqueur mixed with bulgarian hot peppers.

Sweet and spicy !!

BALKAN SOUR FOR HIM

Traditional Bulgarian Rakia combined with triple sec, lemon juice and dash of blue curacao.

DRINK LIST

VODKA:

- ABSOLUT 5,50

- STOLICHNAYA 5,50
- MOSKOVSKAYA 5,50
- SMIRNOFF 5,50
- GREY GOOSE 8,50
- BELUGA 8,50

GIN:

- GORDONS 6,50
- BEEFEATER 6,50
- LARIOS 6,50
- G VINE 6,50
- GIN MARE 8,90
- TANQUERAY 7,50
- BULLDOG GIN 8,90
- HENDRICK'S 8,90

RUM:

BRUGAL 5,50€

- BACARDI CARTA BLANCA 5,50€
- SANTIAGO DE CUBA BLANCO 5,50€
- SANTIAGO DE CUBA ANEJO 5,50 €
- MATUSALEM 7 5,50€
- ZACAPA 23 9,90€

RON BARCELÓ IMPERIAL PREMIUM BLEND 30 ANIVERSARIO 19,90€

WHISKEY:

SCOTCH:

- JOHNNIE WALKER RED LABEL 5,50
- JOHNNIE WALKER BLACK LABEL 6,90
- CHIVAS REGAL 12 6,90
- CHIVAS REGAL 18 13,90
- GLENFIDDICH 12 7,50
- MACALLAN 12 9,90

IRISH:

- BUSHMILLS 4,90
- BLACK BUSH 6,50
- JAMESON 4,90

U.S.A

- JACK DANIELS 5,90
- GENTLEMAN JACK 8,90

JAPAN

- NIKKA BLENDED 4,90

TEQUILA: 4,90 €

- SIERRA SILVER
- SIERRA REPOSADO

BRANDY & COGNAC:

- TORRES 15 5,50

- REMY MARTIN 6,90

VERMOUTH: 4,90

- CINZANO BLANCO
- CINZANO ROJO

LIQUEURS: 4,90

- AVERNA AMARO 4,90
- JAGERMEISTER 4,50
- FRANGELICO 5,50
- CAMPARI 4,50
- GRAN MARNIER 5,50
- AMARETTO DISARONNO 5,50
- BAILEY'S 4,50

RAKIA 4,90

PLUM AGED

APPRICOT

PEAR

GRAPE – MUSCAT AGED

BURGAS 63 BARREL AGED 5,90

OUZO PARALIA 4,90

SANGRIA 1L – 12,90
0,5 L – 6,90

DRAFT BEER

HEINEKEN SMALL GLASS 1,90
PINT 2,90

CRUZ CAMPO GRAN RESERVA SMALL GLASS 2, 50

BOTTLED

HEINEKEN 2,90
HEINEKEN 330ML 0,0% 2,90
DESPERADO 3,50
PAULANER WEISSBEER BOTTLE 3,90
STRONGBOW 2,90
STELLA ARTOIS 3,50
LEFFE 3,50
DORADA PILSENER – 2,50
SAN MIGUEL 2,50
GUINNESS 4,90
CORONA 3,90

SOFT DRINKS

COCA COLA 2,40
FANTA 2,40
SPRITE 2,40
ROYAL BLISS 3,00

REDBULL/ REDBULL ZERO 3,90

FRESH ORANGE JUICE 3,50

WATER 1,90 / 2,90 1L

JUICE 2,90

COFFEE

ESPRESSO 1, 20

CAPPUCCINO 2,40

BARRAQUITO 2,90







HOT TEA 1,90

САЛАТИ

Всички наши салати се сервират автентично овкусени


ШОПСКА - Най-известната салата в Европа 	бг	7,90
Домати, краставици, чушки, лук, бяло сирене и магданоз		
ШАРЕНА 	рум	4,90
Фино настъргани зеле, моркови, цвекло и ябълка, магданоз и медено-лимов дресинг		
ДЗАДЗИКИ 	гръцки	6,90
Цедено кисело мляко, настъргана краставица, копър, чесън, зехтин		
ЗЕЛЕНА 	бг	6,90
Ситно нарязана маруля, репички, краставици, пресен лук и варено яйце		
МАГДАНОЗЕНА 	сръб.	8,90
Ситно нарязан магданоз, белени домати конкасе, натрошено бяло сирене и лук		
САЛАТА ОТ РОДОПА ПЛАНИНА 	бг	6,90
Боб, лютеница, лук и магданоз		
ЧОБАН 	тур	8,90
Ситно нарязани домати, краставици, зеле, лук, магданоз, специален турски дресинг		
БАЛКАНСКА САЛАТА ЗА ДВАМА    	бг/тур/гръ/сръб	13,90
Домати, краставици, печени чушки, тиквички и патладжани, лук, магданоз, бяло сирене и специален дресинг с чесън		

СУПИ


ТАРАТОР 	бг	4,90
Традиционна българска студена супа с кисело мляко, краставици, чесън, копър и смлени орехи		
ПИЛЕШКА 	рум	4,90
със зеленчуци и сметана		
ЛЕЩА 	тур	4,90
Леко пикантна турска крем супа от червена леща със запържена наденичка		
ШКЕМБЕ ЧОРБА – най-доброто лекарство срещу махмурлук 	бг	4,90
Прясно мляко, шкембе, масло и червен пипер		
РИБЕНА от ХАЛКИДИКИ 	гръц	5,90
Типична гръцка супа с три вида риба и зеленчуци		
СТУДЕНИ ПРЕДЯСТИЯ		
КЪПООЛУ 	бг	5,90


Едро смлени печени патладжан, чушки, домати, чесън и магданоз


ТАРАМА ХАЙВЕР  гръц
Мус от рибен хайвер с лук, зехтин и финал от чесън 5,90


МЕЛИДЖАНО  гръц
Печен смлян патладжан, майонеза, чесън и магданоз 5,90

Ястията носители на алергени и пълен списък може да откриете на края на менюто ни.

УРНЕБЕС ОТ НИШ  сръб 6,90
Пасирано бяло сирене, черена люта чушка и червен пипер

ДОМАШНА ЛЮТЕНИЦА  бг 6,90
Печени ситно нарязани сладки и люти чушки, домати и бяло сирене, чесън и магданоз

ПОСТНИ СЪРМИЧКИ  турс 6,90
Пълнени лозови листа с ориз, лук, стафиди, копър, лимон, джоджен и чесън. Сервирани с кисело мляко отстрани

ЛЮТИ ЧУШКИ  бг 5,90
Мариновани люти чушки с копър, чесън, моркови и магданоз

ПЛАТО ОТ РАЗЯДКИТЕ  бг/сръб/гр/тур 11,90
Кьопоолу, урнебес, милиджано, домашна лютеница и турски сърмички

ПЛАТО ОТ СЕЛЕКТИРАНИ БАЛКАНСКИ СИРЕНА  всички флаг 12,90


ПЛАТО ОТ СЕЛЕКТИРАНИ БАЛКАНСКИ МЕСА И КОЛБАСИ  бг/тур/гръц/сръ/рум 14,90


ПЛАТО БАЛКАН МИКС  всички флакчета 14,90

ТОПЛИ ПРЕДЯСТЯ






ТАВЧЕ ГРАВЧЕ  сръб 6,90
Дълго готвен боб с морков, лук, чесън, доматиен сос с червен пипер и наденичка

ТИКВИЧКИ ПО СРЪБСКИ  сръб 7,90
Пържени и поднесени с млечен сос

ЧУШКА БЮРЕК  бг 6,90
Пържена чушка, пълнена с яйце, сирене, магданоз и масло

КАРТОФЕНО КЮФТЕ  рум 7,90
Топчета от настъргани картофи, сирене, кашкавал, яйце и пресни билки


КЛАДНИЦА В МАСЛО НА ТИГАН  бг 7,90


СИРЕНЕ ПО ШОПСКИ 	бг	9,90
Запечено бяло сирене с домати, чушки, яйце, кашкавал, масло и люта чушка		
КОЗЕ СИРЕНЕ С МЕД И ОРЕХИ 	сръб.	8,90
Пригответено на плоча и поднесено с планински мед и смлени орехи		
ХРУПКАВИ КАЛМАРИ ПО ГРЪЦКИ 	гръц	11,90
Сервирани със средиземноморски дресинг с горчица		
ЧЕРВЕНО САГАНАКИ СЪС СКАРИДИ 	гръц	13,90
Задушени скариди с фета сирене в сос от пресни домати с лук, чесън, бяло вино, риган, магданоз и узо		
БЯЛО САГАНАКИ СЪС СКАРИДИ 	гръц	13,90
Задушени скариди в сос от сметана и горчица със сирене, зелена и люта чушка, узо, девисил и копър		


Ястията носители на алергени и пълнен списък може да откриете на края на менюто ни.

ОСНОВНИ ЯСТΙΑ

ИМАМБАЙЛДЪ 	тур	8,90
Пържени тиквички и патладжан запечени с доматиен сос и зеленчуци		
МАКАРОНАДА ПОСТНА 	гръц	8,90
Гръцка паста със зеленчуци и запечена на фурна със сос Бешамел		
МАКАРОНАДА С МЕСО 	гръц	9,90
Гръцка паста с мляно месо и запечена на фурна със сос Бешамел		
ПИЛАФ С ПИЛЕШКО МЕСО 	тур	9,90
Turkish stale risotto с пилешки късчета в ориенталски подправки		
МУСАКА 	гръц	9,90
Традиционно гръцко ястие с кайма, тиквички, патладжан, доматиен сос и млечно-яйчна заливка		
ПЪЛНЕНА ЧУШКА 	бг	9,90
Със смес от кайма, ориз, лук, домати и поднесени със сос „Бешамел“		
ЗЕЛЕВИ СЪРМИ 	бг	9,90
Автентично българско ястие от кисели зелени листа пълнени със кайма, ориз, лук, морков и домати		
КАВЪРМА 	рум	12,90
Късчета свинско месо сготвено с лук, чушки, гъби, домати и вино		
АГНЕШКО БУТЧЕ 	сръб	14,90
Пригответено на бавен огън с печен сос и мачкан картоф		

ЗАЕК ПО ЛОВДЖИЙСКИ  бг 14,90
Задушено заешко с бекон в масло с лук, моркови, гъби, тиквички, патладжан, домати, чесън и вино

СВИНСКИ ДЖОЛАН С КИСЕЛО ЗЕЛЕ - за двама  сръб 16,90
Бавно готвен с бира и автентични подправки, с гарнитура от ситно нарязано кисело зеле

ГЮВЕЧ ЗА ДВАМА  бг
Месо по избор дълго готвено в автентичен съд с голямо изобилие от зеленчуци и горски билки
Със свинско месо 15,90
С пилешко месо 15,90
С телешко месо 19,90
Микс 19,90
Време за приготвяне 45 мин.

ГЮВЕЧ ЧЕТИРИМА
Месо по избор дълго готвено в автентичен съд с голямо изобилие от зеленчуци и горски билки
Със свинско месо 29,90
С пилешко месо 29,90
С телешко месо 36,90
Микс 36,90
Време за приготвяне 45 мин

Ястията носители на алергени и пълен списък може да откриете на края на менюто ни.

ЯСТΙΑ ПО ПРЕДВАРИТЕЛНА ПОРЪЧКА

ЗАЕК

ЦЯЛО ПРАСЕНЦЕ

ЦЯЛО АГНЕ

КАПАМА

Празнично ястие от Пирин планина с късчета пилешко, телешка наденица, свинско месо, сърми, кисело зеле и билки

ОТ НАШЕТО БАРБЕКЮ **ще има ли гарнитура ???** ср/бг/тур/гр/рум

КЮФТЕ ОТ СОФИЯ  9,90

3 бройки Meatball с телешка и свинска кайма с специални подправки

ЧЕВАПЧИЧИ ОТ ЛЕСКОВАЦ  9,90

6 бр. Най-известното сръбско ястие на скара приготвено с телешка кайма, по нашата тайна рецепта

ГУРМАНСКА ПЛЕСКАВИЦА  9,90

Свинска и телешка кайма с люти чушки, кашкавал, лук и червен пипер

АДАНА КЕБАП ОТ БОСФОРА  9,90

Шиш от мляно агнешко месо с турски подправки

СУВЛАКИ ОТ АТИНА 


Мариновани местни късчета по избор, приготвени на шиш


Със свинско месо 9,90

С пилешко месо	9,90
МИКС БАЛКАНСКИ НАДЕНИЧКИ	9,90
СВИНСКИ РЕБРА	9,90
СВИНСКИ КОТЛЕТЧЕТА	9,90
ПИЛЕШКО ФИЛЕ	9,90
ПОЛОВИН ПИЛЕ НА СКАРА	9,90
АГНЕШКИ КОТЛЕТЧЕТА	19,90
ТЕЛЕШКИ СТЕК С МАСЛО И ШАРЕНА СОЛ	19,90
САБЯ ЗА ДВАМА – късчета мариновано месо на шиш с гъби, лук, червени и зелени чушки	
Пилешка	14,90
Свинска	14,90
Телешка	19,90
Микс	19,90
БУРГЕР „БАЛКАН“	13,90
Нашият бургер със сребска плескавица, български кашкавал, гръцки дип с патладжан и домашни пържени картофи	
КЛАСИЧЕСКИ БУРГЕР С ТЕЛЕШКО МЕСО	13,90
с яйце на очи, сирене Чедър, бекон, карамелизиран лук, кисели краставички, маруля, домати и домашни пържени картофи	
Ястията носители на алергени и пълнен списък може да откриете на края на менюто ни.	
ВКУСЪТ НА БАЛКАНИТЕ	
Нашата уникална барбекю селекция за:	
Един – кюфте, кебапчета, кърначе и сувлаки	9,90
Два – свинска пържола, пилешко и телешко сувлаки, 2 кюфтета, 2 кебапчета, кърначе	19,90
Четирима – ние ще ви изненадаме с нашите избрани бестселъри	36,90
ЗА ДЕСЕТ ПЛЮС	99,90
РИБА	
РИБА ПО БАБИНА РЕЦЕПТИ	14,90
Пъстърва в автентичен глинен със с домати, лук и маслини	
СЪОМГА ФИЛЕ НА БАРБЕКЮ	16,90
ПЪРЖЕНО БАЛЯРО	14,90
РИБА НА ДЕНЯ	
ГАРНИТУРИ	
ДОМАШНИ ПЪРЖЕНИ КАРТОФИ	1,90
КАРТОФИ СОТЕ С ПРЕЧИСТЕНО МАСЛО, КОПЪР И ЧЕСЪН	1,90
ПАПА КАРАНИЯ	1,90
ПЕЧЕНИ ЗЕЛЕНЧУЦИ	2,90


ЗЕЛЕНЧУКОВО ПЮРЕ		2,90
БАЛКАНСКА ГАРНИТУРА		3,90
лютеница с лук, боб с лук и зеле с моркови		


ХЛЯБ

ПИТКА  бг
традиционен домашен български хляб

ПЪРЛЕНКИ  бг
Тънък хляб с чесън, бяло сирене, кашкавал или микс

ДЕСЕРТИ

МЛЕЧНА БАНИЦА С ВАНИЛОВ СОС  бг 4,90
Десерт от натрошени фини пшенички кори с мляко, яйца и захар, поднесен с гъст ванилово-сметанов сос

ТИКВЕНИК  рум 4,90
Тестени пурички със сладка плънка от тиква и орехи

МАЛЕБИ  гръц 4,90
Любим детски спомен сервиран с малинов сос

СУТЛИЯШ  тур 4,90
Сладко мляко с ориз и сметана, сладко от горски боровинки и прах от шам фъстък

БАКЛАВА  тур 5,90
Най-популярният турски десерт в света

ДОМАШНА БИСКВИТЕНА ТОРТА „БАЛКАН“ бъл 6,90
с течен шоколад и крем от сирене

Ястията носители на алергени и пълнен списък може да откриете на края на менюто ни.

MENU DE ALÉRGENOS

ENSALADAS

SHOPSKA	Lácteos
MULTICOLOR	
TZATZIKI	Lácteos
ENSALADA VERDE	Huevo
ENSALADA PEREJIL	Lácteos
RODOPA	
CHOBAN	
BALKAN	Lácteos

SOPAS

TARATOR	Lácteos, frutos secos
SOPA DE POLLO	Gluten
CREMA DE LENTEJAS	
SOPA DE CALLOS	Lácteos
SOPA DE PESCADO	Pescado

ENTRANTES FRIOS

KYOPOIOU	
TARAMA	Pescado
MELIGIANO	Huevo
URNEBES DE NISH	Lácteos
LYUTENITSA CASERA	Lácteos
SARMA VEGETARIANA	Frutos secos
PIMIENTOS PICANTES EN VINAGRETA	
PLATO MIXTO DE ENTRANTES	Huevo, lácteos, frutos secos
PLATO MIXTO DE QUESOS	Lácteos
PLATO MIXTO DE CARNES Y EMBUTIDOS BALKANICOS	
PLATO MIXTO "BALKAN"	Lácteos

ENTRANTES CALIENTES

TAVCHE NA GRAVCHE	
CALABACIN A LO SERBIO	Lácteos
PIMIENTO "BYUREK"	Huevo, lácteos
CROQUETAS DE PAPAS	Huevo, lácteos
SETAS EN MANTEQUILLA A LA SARTEN	
CUENCO DE QUESOS AL ESTILO "SHOPSKI"	Huevo, lácteos
QUESO DE CABRA CON MIEL BALKANICA Y NUECES	Lácteos, frutos secos
CALAMARES A LA GRIEGA	Moluscos
SAGANAKI ROJO CON LANGOSTINOS	Crustáceos, lácteos
SAGANAKI BLANCO CON LANGOSTINOS	Crustáceos, lácteos, mostaza

MENU DE ALÉRGENOS

PLATOS PRINCIPALES

IMAM BAYALDA	
MACARRONADA VEGETARIANA	Gluten, lácteos
MACARRONADA DE CARNE	Gluten, lácteos
PILAF CON POLLO	
MOUSAKA	Huevo, lácteos
PIMIENTO RELLENO	Lácteos
SARMA DE COL Y CARNE	
KAVARMA	
PIERNA DE CORDERO	
CONEJO AL CAZADOR	
CODILLO DE CERDO	
GYUVECH	
CAPAMA	

BBQ

ALBONDIGAS DE SOFIA	
CHEPAVCHICHI DE LESKOVATS	
PLESCAVITSA DE BURMAN	Lácteos
ADANA KEBAB DEL BOSFORO	
SOUVLAKI	
PLATO MIXTO DE CHORIZOS BALCANICOS	
COSTILLAS DE CERDO	
CHULETA DE CERDO	
PECHUGA DE POLLO	
MEDIO POLLO A LA BRASA	
CHULETAS DE CORDERO	
SOLOMILLO DE TERNERA	
ESPADA DE CARNE	
HAMBURGUESA BARCAN	Lácteos
HAMBURGUESA CLASICA DE TERNERA	Huevo, lácteos
SABOR BALCANICO	

PESCADOS

PESCADO DE LA ABUELA	Pescado
FILETE DE SALMON A LA BRASA	Pescado
BACALAO FRITO	Pescado
PESCADO DEL DÍA	Pescado

GUARNICIONES

PAPAS FRITAS CASERAS	
PAPAS SALTEADAS CON AJO Y ENELDO	
PAPAS "CARANIA"	
VERDURA ASADA	

MENU DE ALÉRGENOS

PURE DE VERDURA

GUARNICION BALCANICA

Lácteos

PANES

PAN PITA

Gluten

FOCACCIA

Gluten, lácteos

POSTRES

BANITSA CON LECHE Y SIROPE DE VAINILLA

Huevo, lácteos, gluten

PURITOS RELLENOS DE CALABAZA Y NUECES

Gluten, frutos secos

MALEBI

Gluten, lácteos

ARROZ CON LECHE, FRUTOS ROJOS Y POLVO

Frutos secos

DE PISTACHO

BAKLAVA

Frutos secos

TARTA CASERA DE GALLETAS "BALKAN"

Lácteos, frutos secos