



CHATEAU COPSA

.....
OUR SALADS
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"Copsa" - a mix of green salads, cherry tomatoes,
pieces of mozzarella, toasted pine nuts,
and fresh basil pesto sauce

350g / 12.00 BGN

Bulgarian pink tomatoes salad with white cheese from a
local producer, marinated in virgin olive oil and garlic,
green olives, rosemary and basil

350g / 10.00 BGN

Balkan salad of cucumbers, tomatoes, fresh roasted pepper
and Bulgarian white cheese from local producer

350g / 8.00 BGN

A mix of green salads with sliced pear and Roquefort
cheese, honey dressing with sesame and sunflower seeds

350g / 14.00 BGN

Bulgarian pink tomatoes salad with marinated
zucchini, sheep white cheese and crispy

Arabian pita bread

350g / 10.00 BGN



CHATEAU COPSA

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S O U P
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Soup of the day – please ask your waiter for
the variety of soups of the day
300g / 5.00 BGN

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D E L I C A C I E S
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Cheese plate – a selection of French soft and
hard cheeses, served with toasted bread
325g / 30.00 BGN

Cheese plate – a selection of Bulgarian cheeses,
served with toasted bread
325g / 20.00 BGN

Meat delicacies plate – a selection of Bulgarian
traditional dry meat delicacies prepared
by Chateau Copsa's recipe
250g / 30.00 BGN



CHATEAU COPSA

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H O T A P P E T I Z E R S
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Grilled slices of zucchini with fresh goat cheese,
cherry tomatoes, roasted walnuts
and balsamic reduction
250g / 12.00 BGN

Grilled sheep white cheese with poached pear,
walnuts and honey dressing
250g / 10.00 BGN

Camembert with crispy almond flakes crust,
served with blueberry jam
150g / 15.00 BGN

Pan fried trout Fillet with almond flakes,
served with black rice with raisins
150g / 16.00 BGN

Marinated trout in Ceviche style with sliced avocado
150g / 16.00 BGN

Homemade Humus with extra virgin olive oil
from Crete and fresh parsley,
served with freshly
baked Arabic pita bread
250g / 8.00 BGN



CHATEAU COPSA

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MAIN DISHES
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Tender lamb stew, served with couscous with
turmeric and fresh vegetables, gravy sauce
400g / 29.00 BGN

Stewed pork knuckle with vegetables and
Chateau Copsa white wine
350g / 25.00 BGN

Fresh Trout from the nearby river- Bjala Reka,
stuffed with lovage, garnished with butter herb sauce
and roast potatoes
350g / 22.00 BGN

Chicken breast stuffed with mozzarella, topped with
cream sauce and parsley and garnished
with sweet glazed carrots
300g / 21.00 BGN

Duck magret with fruit and blueberry sauce
250g / 24.00 BGN

Fresh pan fried carp, served with roasted potatoes
250g / 22.00 BGN

Pan-seared foie gras with caramelised fruits with aged rum
250g / 34.00 BGN



CHATEAU COPSA

Beef Pepper Steak
250g / 35.00 BGN

Grilled lamb cutlets served with
baked potatoes with rosemary
400g / 28.00 BGN

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GRILLED MEAT ON CHARCOAL AND PLANCHA

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Pork tenderloin fillet, on charcoal grill,
served with prunes sauce
400g / 27.00 BGN

Homemade sausage prepared by our Chef's recipes
250g / 18.00 BGN

“Kyufte” - traditional Bulgarian meatballs of homemade
minced beef and pork meat, grilled on charcoal
200g / 16.00 BGN

Bulgarian style pork ribs - marinated with spices
and onion, grilled on charcoal
300g / 22.00 BGN

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***Roasted meats are served with
one of the toppings of your choice***

Roasted Porcini mushrooms - 100g /
Roasted potatoes - 100g / Grilled vegetables - 100g



CHATEAU COPSA

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VEGETARIAN MEALS
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Black rice with raisins and raw cashew nuts
300g / 15.00 BGN

Grilled aubergine with tomato and crispy parmesan
250g / 14.00 BGN

Risotto with porcini mushrooms
300g / 18.00 BGN

Roasted potatoes with rosemary
300g / 12.00 BGN

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TRADITIONAL BULGARIAN CUISINE
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Traditional Bulgarian Kavurma – slices of pork meat,
pan stewed with Chateau Copsa wine,
onion and spices
350g / 22.00 BGN

Traditional Bulgarian Kavurma – slices of beef meat,
pan stewed with Chateau Copsa wine,
onion and spices
350 g / 28.00 BGN



CHATEAU COPSA

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GAME DISHES

UPON REQUEST
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A whole rabbit stewed with vegetables in a ceramic pot
with wine of Chateau Copsa Zeyla Cabernet Sauvignon
50.00 BGN / kg / 24 hours order in advance

Pan roasted rabbit leg with fresh tomatoes and herbs
400g / 25 BGN / 2 hours order in advance

Pheasant stew in Chateau Copsa Cuvee Blanc wine
with carrots and apples
50.00 BGN / kg / 4 hours order in advance

Braised quail with vegetables, prunes and
Chateau Copsa Cuvee Rouge wine
40.00 BGN / kg / 2 hours order in advance

Garnish to game dishes

Parsnip purée
150g / 5.00 BGN

Mashed sweet potatoes
150g / 5.00 BGN



CHATEAU COPSA

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DISHES OF TRADITIONAL MEATS
UPON REQUEST
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Rooster Vegetable Stew

BGN 50.00 BGN / 24 hours order in advance

Roasted piglet (approximately 20 kg)

400.00 BGN / 24 hours order in advance

Roasted chicken with homemade pickled cabbage and rice

80.00 BGN / 24 hours order in advance

Roasted lamb with stuffing (appr. 18 kg)

450.00 BGN / 24 hours order in advance

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DESSERTS
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Poached pear – poached in Chateau Copsa Cuvee Rouge
wine served with roast walnuts - 150g / 9.00 BGN

Homemade Nougat with Merlot grape jam from
Chateau Copsa vineyards - 150g / 10.00 BGN

Biscuit dessert – made of homemade biscuits and Cabernet
Sauvignon grape jam from Chateau Copsa vineyards
150g / 8.00 BGN

Chocolate temptation with rum and fresh fruits
150g / 10.00 BGN