



CHATEAU COPSA

ZELANOS

RESTAURANT

MENU

KIDS MENU

Tomato and cucumber salad
150 g / 4.00 BGN

Tomato and mozzarella salad
150 g / 5.00BGN

Cucumber slices and Bulgarian white cheese salad
150 g / 4.00 BGN

Tender grilled chicken filet with mashed potatoes
220 g / 6.00 BGN

Grilled meat balls with French fries and Ketchup
220 g / 6.00 BGN

Spaghetti with tomato sauce
220 g / 6.00 BGN

French fries with Bulgarian white cheese
220 g / 4.00 BGN

OUR SALADS

"Copsa" - a mix of green salads, cherry tomatoes, pieces of mozzarella, toasted pine nuts, and fresh basil pesto sauce
350 g / 12.00 BGN

Traditional green salad with cucumber, green onion and red raddish
300 g / 6.00 BGN

Bulgarian pink tomatoes salad with white cheese from a local producer, marinated in virgin olive oil and garlic, green olives, rosemary and basil
350 g / 8.00 BGN

Balkan salad of cucumbers, tomatoes, fresh roasted pepper and Bulgarian white cheese from local producer
350 g / 7.00 BGN

Bulgarian pink tomatoes salad with marinated zucchini, sheep white cheese and crispy Arabian pita bread
350 g / 8.00 BGN

SOUP

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

DELICACIES

Cheese plate – a selection of French soft and hard cheeses,
served with toasted bread
325 g / 30.00 BGN

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

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

HOT APPETIZERS

Grilled slices of zucchini with fresh goat cheese,
cherry tomatoes, roasted walnuts and balsamic reduction
250 g / 10.00 BGN

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

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

Homemade Humus with extra virgin olive oil from Crete and
fresh parsley, served with freshly baked Arabic pita bread
250 g / 7.00 BGN

MAIN DISHES

Stewed pork knuckle with vegetables and
wine of Chateau Copsa Zeyla Cabernet Sauvignon
400 g / 23.00 BGN

Chicken breast stuffed with mozzarella, topped with
cream sauce and parsley and garnished with sweet glazed carrots
300 g / 22.00 BGN

Grilled fresh Trout from the nearby river - Bjala Reka
with rosemary potatoes
350 g / 22.00 BGN

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

Pork tenderloin fillet, on charcoal grill,
served with prunes sauce
250 g / 25.00 BGN

Grilled lamb cutlets served with baked
potatoes with rosemary
350 g / 25.00 BGN

Tender Veal with porcini mushrooms
and slices of baked potato
300 g / 30.00 BGN.

GRILLED MEAT ON CHARCOAL AND PLANCHA

Homemade recipe sausage prepared in Chateau Copsa
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

ROASTED MEATS ARE SERVED WITH ONE OF THE SIDE DISHES OF YOUR CHOICE

Roasted potatoes

Grilled vegetables

French fries

VEGETARIAN MEALS

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

Risotto with porcini mushrooms
300 g / 18.00 BGN

Roasted potatoes with rosemary
300 g / 12.00 BGN

TRADITIONAL BULGARIAN CUISINE

Traditional Bulgarian Kavurma – slices of pork and veal meat,
pan stewed with Chateau Copsa wine, onion and spices
700 g / 40.00 BGN

Mish-mash – spring meal of scrammebled eggs and
fresh pepper and parsley
350 g / 16.00 BGN

DESSERTS

Biscuit dessert – made of homemade biscuits and
Cabernet Sauvignon grape jam from Chateau Copsa vineyards
150 g / 7.00 BGN

Walnut and milky cream light cake – traditional recipe of our Chef
150 g / 7.00 BGN

Seasonal fruits
250g / 7.00 BGN

Bulgarian fresh yogurt with fruits
150 g / 6.00 BGN



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