

CHATEAU COPSA

ZELANOS RESTAURANT

OUR SALADS

Mixed Green Salad ^{/3,7,8/} **300 g/ 12 BGN**
with lettuce, radicchio, iceberg, cherry tomatoes, sheep cheese crumbs, poached egg, roasted hazelnuts and honey vinaigrette

Traditional green salad **300 g/ 7 BGN**
with fresh onions, radishes, cucumber and extra virgin olive oil

Garden carrot salad ^{/11/} **300 g/ 7 BGN**
with fresh parsley, extra virgin olive oil, black sesame and lemon

Classic Bulgarian salad ^{/7/} **300 g/ 8 BGN**
with cucumbers, tomatoes, freshly roasted peppers and white cheese from local farms

“Katuk” ^{/7,8/} **250 g/ 10 BGN**
dairy spread with grilled zucchini, dill, garlic, walnuts and extra virgin olive oil

SOUPS

Domestic hen soup ^{/1,7/} **350 g/ 8 BGN**
according to an old family recipe of Aunt Vanche

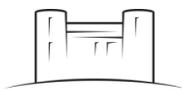
“Tarator” ^{/7,8/} **350 g/ 5 BGN**
cold soup with yogurt, cucumber, walnuts, dill and extra virgin olive oil

Soup of the day **350 g/**
Please ask your waiter for today's special

DELICACIES

Farmer's Charcuterie Board ^{/1,12/} **250 g/ 30 BGN**
cured meats made according to traditional recipes from the region of the Trojan Balkans

Farmer's Cheese Board ^{/1,7,8/} **325 g/ 20 BGN**
from “Syedinenie” dairy farm, served with toasted rustic bread



HOT APPETIZERS

Roasted zucchini /7,8/ **250 g/ 10 BGN**
with fresh goat cheese, cherry tomatoes, toasted walnuts and balsamic reduction

Cheese composition /1,7/ **250 g/ 16 BGN**
with white, sheep and goat cheese from local farms, baked with aromatic herbs, garlic, green olives, served with grape jam from the Chateau Copsa vine and rustic bread

Pan fried trout fillet /1,4,8/ **200 g/ 18 BGN**
fresh fish from "Byala Reka" river with almonds flakes, served with black rice and raisins

Sautéed spinach with poached egg /1,3/ **250 g/ 18 BGN**
dried tomatoes, fresh onions and carrots, served with toasted rustic bread

Veal tongue /1,7/ **200 g/ 16 BGN**
of Bulgarian calves from the region, roasted in homemade butter and herbs, garnished with horseradish paste

MAIN DISHES

Roast duck leg /7/ **400 g/ 23 BGN**
with fresh sautéed vegetables in olive oil and mashed potatoes

Marinated chicken fillets /7/ **350 g/ 20 BGN**
with Beurre Blanc sauce of Chateau Copsa white wine, white shallots and homemade butter, garnished with spinach and garden carrots

Grilled Balkan trout /4/ **350 g/ 24 BGN**
from "Byala Reka" eco-clean river, in the company of grilled fresh vegetables with olive oil

Pan-fried fresh carp /1,4/ **350 g/ 22 BGN**
served with baked potatoes with herbs and lemon sauce

Pork tenderloin medallions /7/ **350 g/ 25 BGN**
with black truffle sauce, garnished with blanched fresh spinach, carrots and wild mushrooms

Oven-baked lamb /7/ **400 g/ 28 BGN**
raised in the "Sredna Gora" region, served with rosemary potatoes

Veal tenderloin medallions /7/ **350 g/ 30 BGN**
with stewed fresh porcini mushrooms and herb roasted potatoes

GRILLED MEAT

Homemade sausage /1,6/ **250 g/ 18 BGN**
prepared for Chateau Copsa based on an ancient recipe from the Trojan Balkans

“Kyufte” **200 g/ 18 BGN**
traditional Bulgarian meatballs of freshly ground beef and pork and seasoned according to the recipe of the Chef of Chateau Copsa

Pork ribs **350 g/ 22 BGN**
Bulgarian style, marinated with bouquet of herbs

Pork neck steak **200 g/ 20 BGN**
marbled meat marinated with bouquet of herbs

The butcher board /1,6/ **850 g/ 49 BGN**
meatballs, sausage, pork ribs and pork neck steak

Grilled meats are served with Lutenitsa, hot pepper, onion and one of the side dishes of your choice /150 g/

Baked potatoes with herbs and garlic

Grilled vegetables with extra virgin olive oil, balsamic vinegar and dill

Homemade french fries

Mashed potatoes /7/

VEGAN DISHES

Sautéed porcini mushrooms **200 g/ 20 BGN**
with white wine from the cellar of Chateau Copsa, fresh herbs, hot peppers and cherry tomatoes

Black rice /8/ **300 g/ 18 BGN**
with raisins and raw cashew nuts

Hummus /1,8,11/ **250 g/ 8 BGN**
prepared by Chateau Copsa's recipe with extra virgin olive oil, chickpeas, sesame tahini, garlic and hot red pepper (optional), served with Arabic bread

TRADITIONAL BULGARIAN CUISINE

Lamb haggis in a clay pot ^{/1,7/} **350 g/ 22 BGN**

lambs raised in regions of high mountain pastures in an ecologically clean area in "Sredna Gora" mountain, fresh onions, hot peppers, mushrooms and savory herb

Cachamak ^{/1,7/} **400 g/ 16 BGN**

maize porridge with sheep cheese, butter, red pepper and homemade pork rinds

Bulgarian Gyuveche ^{/7/} **300 g/ 18 BGN**

a traditional recipe with white cheese, Lukanka sausage, pepper, butter, tomato and egg

„White Men“ / Bulgarian Fondue ^{/1,7/} **250 g/ 16 BGN**

melted fresh sheep cheese served with rustic bread

DESSERTS

Chateau Copsa pancakes ^{/1,7/} **200 g/ 9 BGN**

2 pancakes with homemade milk cream, chocolate spread and seasonal fruits

Biscuit dessert ^{/1,7/} **150 g/ 7 BGN**

made from homemade biscuits and Cabernet Sauvignon grape jam from Chateau Copsa vineyards

Fruit cake ^{/1,7/} **150 g/ 8 BGN**

with cream cheese, butter, Chateau Copsa homemade jam and seasonal fruits

FOOD ALLERGENS

/you'll find as a number next to the dish name/

1. Gluten containing legume; 2. Shellfish and derivatives; 3. Eggs and derivatives; 4. Fish and sea food; 5. Peanuts; 6. Soy; 7. Milk and dairy products; 8. Nuts; 9. Celery; 10. Mustard and derivatives; 11. Seeds – sesame, sunflower and poppy; 12. Sulfur dioxide and sulfides in concentration above 10 mg/kg; 13. Lupine and lupine derivatives; 14. Molluscs and derivatives