

ZELANOS RESTAURANT

OUR SALADS

- Salad Copsa** / 3,7,8/ **300 g/ 12 BGN**
Mixed green salad with lettuce, radicchio, iceberg, cherry tomatoes, sheep cheese crumbs, poached egg, roasted hazelnuts and honey vinaigrette
- 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
- Bulgarian pink tomatoes salad with white cheese** /7/ **300 g/ 10 BGN**
Marinated in olive oil and herbs

SOUPS

- Soup of the day** **350 g/ 7 BGN**
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
- Grilled sheep white cheese** /7,8/ **250 g/12 BGN**
With poached pear, walnuts and honey dressing
- 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
- 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

- 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
- 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/}

VEGETARIAN DISHES

Sautéed porcini mushrooms <i>with white wine from the cellar of Chateau Copsa, fresh herbs, hot peppers and cherry tomatoes</i>	200 g/ 20 BGN
Black rice ^{/8/} <i>with raisins and raw cashew nuts</i>	300 g/ 18 BGN
Hummus ^{/1,8,11/} <i>prepared by Chateau Copsa's recipe with extra virgin olive oil, chickpeas, sesame tahini, garlic and hot red pepper (optional), served with Arabic bread</i>	250 g/ 8 BGN

TRADITIONAL BULGARIAN CUISINE

Cachamak ^{/1,7/} <i>maize porridge with sheep cheese, butter, red pepper and homemade pork rinds</i>	400 g/ 16 BGN
Bulgarian Gyuveche ^{/7/} <i>a traditional recipe with white cheese, Lukanka sausage, pepper, butter, tomato and egg</i>	300 g/ 18 BGN

DESSERTS

Biscuit dessert ^{/1,7/} <i>made from homemade biscuits and Cabernet Sauvignon grape jam from Chateau Copsa vineyards</i>	150 g/ 7 BGN
Panacotta with marmalade from raspberries	130 g/ 10 BGN
Homemade nougat with green fig jam	130 g/ 8 BGN

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