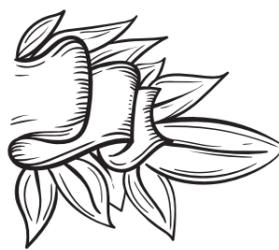


ZELANOS RESTAURANT



OUR SALADS

- Salad Copsa** 250 g/ **14.00 BGN**
Mixed green salad, cherry tomatoes, mozzarella cubes, roasted cedar nuts and basil pesto / 3,7,8/
- Classic Bulgarian salad** 300 g/ **12.00 BGN**
with cucumbers, tomatoes, freshly roasted peppers and white cheese from local farms /7/
- “Katuk”** 250 g/ **10.00 BGN**
dairy spread with grilled zucchini, dill, garlic, walnuts and extra virgin olive oil /7,8/
- Bulgarian pink tomatoes salad with white cheese** 300 g/ **12.00 BGN**
Marinated in olive oil and herbs /7/

SOUP

- Soup of the day** 350 ml/ **8.00 BGN**
please ask your waiter for today's special

DELICACIES

- Farmer's Charcuterie Board** 250 g/ **35.00 BGN**
cured meats made according to traditional recipes from the region of the Trojan Balkans /1,12/
- Farmer's Cheese Board** 325 g/ **25.00 BGN**
from “Syedinenie” dairy farm, served with toasted rustic bread /1,7,8/

HOT APPETIZERS

- Roasted zucchini** 250 g/ **14.00 BGN**
with fresh goat cheese, cherry tomatoes, toasted walnuts and balsamic reduction /7,8/
- Grilled sheep white cheese** 250 g/ **16.00 BGN**
With poached pear, walnuts and honey dressing /7,8/
- Pan fried trout Fillet** 200 g/ **21.00 BGN**
fresh fish from “Byala Reka” river with almonds flakes, served with black rice and raisins /1,4,8/
- Veal tongue** 200 g/ **20.00 BGN**
of Bulgarian calves from the region, roasted in homemade butter and herbs, garnished with horseradish paste /1,7/

MAIN DISHES

- Marinated chicken fillets** 350 g/ **24.00 BGN**
with Beurre Blanc sauce of Chateau Copsa white wine, white shallots and homemade butter, garnished with spinach and garden carrots /7/
- Grilled Balkan trout** 350 g/ **28.00 BGN**
from “Byala Reka” eco-clean river, in the company of grilled fresh vegetables with olive oil /4/
- Pan-fried fresh carp** 350 g/ **24.00 BGN**
served with baked potatoes with herbs and lemon sauce /1,4/
- Veal tenderloin medallions** 350 g/ **40.00 BGN**
with stewed fresh porcini mushrooms and herb roasted potatoes /7/

GRILLED MEAT

- Homemade sausage** 250 g/ **21.00 BGN**
prepared for Chateau Copsa based on an ancient recipe from the Trojan Balkans /1,6/
- “Kyufte”** 200 g/ **21.00 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/ **24.00 BGN**
Bulgarian style, marinated with bouquet of herbs
- Pork neck steak** 200 g/ **20.00 BGN**
marbled meat marinated with bouquet of herbs
- The butcher board** 850 g/ **56.00 BGN**
meatballs, sausage, pork ribs and pork neck steak/1,6/

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 MEALS

- Sauteed porcini mushrooms** 200 g/ **24.00 BGN**
with white wine from the cellar of Chateau Copsa, fresh herbs, hot peppers and cherry tomatoes
- Black rice** 300 g/ **21.00 BGN**
with raisins and raw cashew nuts /8/
- Hummus** 250 g/ **12.00 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/1,8,11/

TRADITIONAL BULGARIAN CUISINE

- Cachamak** 400 g/ **18.00 BGN**
maize porridge with sheep cheese, butter, red pepper and homemade pork rinds/1,7/
- Bulgarian Gyuveche** 250 g/ **18.00 BGN**
a traditional recipe with white cheese, Lukanka sausage, pepper, butter, tomato and egg /7/

DESSERTS

Please, ask your waiter for suggestions for the day!

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

