



Week 1				WEDNESDAY 24 Aug				THURSDAY 25 Aug				FRIDAY 26 Aug			
SOUP				gr/p	BG	gr/p	BG	gr/p	BG	gr/p	BG	gr/p	BG		
SALAD															
VEGETARIAN DISH															
MAIN DISH WITH CHICKEN															
MAIN DISH WITH PORK/BEEF/FISH															
DESSERT															
<b>Week 2</b>	<b>MONDAY 29 Aug</b>	<b>gr/p</b>	<b>BG</b>	<b>TUESDAY 30 Aug</b>	<b>gr/p</b>	<b>BG</b>	<b>WEDNESDAY 31 Aug</b>	<b>gr/p</b>	<b>BG</b>	<b>THURSDAY 01 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>FRIDAY 02 Sept</b>	<b>gr/p</b>	<b>BG</b>
SOUP	Potatoes and bacon soup	200	2.60	Cream soup of carrots with ginger	200	2.30	Bean soup	200	2.30	Zucchini cream soup	200	2.30	Pork Soup	200	2.60
SALAD	Greek style salad	100	2.60	Salad Vitamina(apple, beet, carrots)with honey-lemon sauce	100	2.60	Fresh salad with Chicken and blueberry sauce	100	2.60	Garden Salad	100	2.60	Bulgarian Shopska salad(tomatoes, cucumbers, onion, cheese, peppers, olives)	100	2.60
VEGETARIAN DISH	Vegetarian Fresh pasta with Tomato sauce	250	4.50	Vegetarian Risotto with rice Arborio and parmesan	250	4.50	Potato Fritters with yogurt sauce	250	4.50	Zucchini with rice	250	4.30	Vegetarian Enchilada	250	4.50
MAIN DISH WITH CHICKEN	Grilled chicken steak with Steamed broccoli	250	5.50	Chicken Tandoori with Steamed brown rice/Salad	250	5.50	Grilled chicken meatballs with Steamed potatoes/Salad	250	5.50	Chicken wings with Gravy sauce and Mashed potatoes/Salad	250	5.30	Chicken Teppanyaki with grilled vegetables	250	5.50
MAIN DISH WITH PORK/BEEF/FISH	Grilled sausage with Steamed broccoli/Salad(pork)	250	5.50	Oven baked pork steak with herbs and Steamed brown rice/Salad	250	5.50	Breaded white fish fillet with Steamed potatoes/Salad	250		Shepherd's Pie(beef)	250	5.30	Bulgarian Moussaka(pork)	250	5.50
DESSERT	Seasonal fruits		1.20	Home made Biscuit Cake		3.40	Seasonal Fruit		1.20	Crème Pinacotta with fruits		3.40	Seasonal Fruit		1.20
<b>Week 3</b>	<b>MONDAY 05 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>TUESDAY 06 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>WEDNESDAY 07 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>THURSDAY 08 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>FRIDAY 09 Sept</b>	<b>gr/p</b>	<b>BG</b>
SOUP	French onion soup	200	2.30				Mushrooms soup	200	2.30	Vegetarian Borsch	200	2.30	Meatballs soup	200	2.60
SALAD	Tomato, cucumbers, cheese and olives	100	2.60				Fresh mixed salads	100	2.60	Shepherd's Salad (with ham)	100	2.60	Eastern Hummus with bread	100	2.60
VEGETARIAN DISH	Quinoa with vegetables and hemp seed	250	4.50				Spinach fritters	250	4.50	Mushrooms with rice	250	4.50	Roasted vegetables with pesto sauce and parmesan	250	4.50
MAIN DISH WITH CHICKEN	Grilled chicken steak with Sautéed potatoes and carrots/Salad	250	5.50	<b>HOLIDAY</b>			Grilled Turkey steak with steamed string bean/Salad	250	5.50	Chicken schnitzel with Glazed carrots/Salad	250	5.50	Chicken Tikka Masala with Steamed white rice	250	5.50
MAIN DISH WITH PORK/BEEF/FISH	Roasted Pork with Sautéed potatoes and carrots/Salad	250	5.50				Grilled Pork steak with Steamed string bean/Salad	250	5.50	Pork Tacos	250	5.50	Beef Irish stew with bacon, dark beer and Steamed white rice(beef, pork)	250	5.50
DESSERT	Seasonal fruits		1.20				Seasonal Fruit		1.20	Eclair with crème vanilla and chocolate		3.40	Seasonal Fruit		1.20
<b>Week 4</b>	<b>MONDAY 12 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>TUESDAY 13 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>WEDNESDAY 14 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>THURSDAY 15 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>FRIDAY 16 Sept</b>	<b>gr/p</b>	<b>BG</b>
SOUP	Potato cream soup	200	2.30	Boiled Beef soup	200	2.60	Spinach soup	200	2.30	Cream soup of broccoli with blue cheese	200	2.30	Chicken soup with vegetables	200	2.60
SALAD	Red and white cabbage with carrots	100	2.60	Crudites salad	100	2.60	Tomato and basil salad	100	2.60	Iceberg and Cherry Tomatoes Salad	100	2.60	Cucumbers with tomatoes, dill and fresh cheese	100	2.60
VEGETARIAN DISH	Potato Gratin	250	4.50	Spinach puree with egg and cheese	250	4.50	Vegetarian Quiche	250	4.50	Coral Lentil Stew	250	4.50	Eggplant with tomato sauce	250	4.50
MAIN DISH WITH CHICKEN	Ovenbaked chicken fillet with basil, mozzarella and steamed vegetables/Salad	250	5.50	Oven baked chicken leg with Potatoes	250	5.50	Chicken Shish Kebap with garnish of French fries	250	5.50	Chicken Mix Grill with Mashed broccoli and potatoes/Salad	250	5.50	Thailand style chicken meatballs with Fresh vegetables	250	5.50
MAIN DISH WITH PORK/BEEF/FISH	Fresh Tagliatelle Carbonara style (with bacon)	250	5.50	Pork Schnitzel with Oven baked potatoes/Fresh salad	250	5.50	Hot Dog with French fries/Salad	250	5.50	Roasted Beef with Mashed broccoli and potatoes/Salad	250	5.50	Stuffed peppers with rice and pork minced meat	250	5.50
DESSERT	Seasonal fruits		1.20	Cheese cake with forest fruits		3.40	Seasonal fruits		1.20	Caramel Crème		3.40	Seasonal fruits		1.20
<b>Week 5</b>	<b>MONDAY 19 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>TUESDAY 20 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>WEDNESDAY 21 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>THURSDAY 22 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>FRIDAY 23 Sept</b>	<b>gr/p</b>	<b>BG</b>
SOUP	Tarator	200	2.10	Tomato cream soup	200	2.30	Vegetarian Cream soup	200	2.30						
SALAD	Colorful salad	100	2.60	Fresh Spinach salad	100	2.60	Caeser Salad with chicken fillet	100	2.60						
VEGETARIAN DISH	Bean stew	250	4.50	Chickpeas stew with spinach and spices	250	4.50	Vegetarian Fritters with yogurt sauce	250	4.50						
MAIN DISH WITH CHICKEN	Chicken steak with lemon, yogurt, sumak and garnish of black and brown rice/Salad	250	5.50	Roasted Chicken small legs with BBQ sauce and garnish of Corn with butter/Salad	250	5.50	Chicken fillet Caprese with garnish of Vegetarian Risotto/Salad	250	5.50	<b>HOLIDAY</b>			<b>HOLIDAY</b>		
MAIN DISH WITH PORK/BEEF/FISH	Fresh Pasta Bolognese style(beef)	250	5.50	Grilled Kebapche with garnish of Corn with butter/Salad(pork)	250	5.50	Salmon fillet with garnish	250	5.50						
DESSERT/FRUIT	Seasonal fruits		1.20	Crème Brulee		3.40	Seasonal fruits		1.20						
<b>Week 6</b>	<b>MONDAY 26 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>TUESDAY 27 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>WEDNESDAY 28 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>THURSDAY 29 Sept</b>	<b>gr/p</b>	<b>BG</b>	<b>FRIDAY 30 Sept</b>	<b>gr/p</b>	<b>BG</b>
SOUP	Cream soup of peas	200	2.30	Chicken soup	200	2.60	Minestrone soup	200	2.30	Lentil soup	200	2.30	Beef soup with spinach	200	2.60
SALAD	Tomatoes with eggplant salad (Greek style)	100	2.60	Bulgarian Shopska salad(tomatoes, cucumbers, onion, cheese, peppers, olives)	100	2.60	Hummus with crudites	100	2.60	Tomatoes with arugula, cucumbers, and feta cheese	100	2.60	Fatoush salad	100	2.60
VEGETARIAN DISH	Zucchini gratin	250	4.50	Rice Noodles with vegetables	250	4.50	Vegetarian Tagine with cous cous and chickpeas	250	4.50	Breaded yellow cheese with fresh vegetables	250	4.50	Oven baked potato Hasselback with sauce	250	4.50
MAIN DISH WITH MEAT	Fresh Pasta with chicken fillet, broccoli, cream, parmesan and mozzarella	250	5.50	Roasted chicken leg with Peas and carrots/Salad	250	5.50	Chicken fillet with honey, mustard, thyme and garnish of Steamed broccoli/Salad	250	5.50	Chicken steak Trakia with Wedges potatoes/Salad	250	5.50	Chicken Teriyaki with black rice and herbs/Salad	250	5.50
MAIN DISH WITH MEAT	Oven baked Pork with rice	250	5.50	Pork fillet with herbs and garnish of Peas and carrots/Salad	250	5.50	Breaded White fish fillet with garnish of Steamed broccoli/Salad	250		100% Beef Burger with Wedges potatoes/Salad	250	5.50	Meatloaf with black rice and herbs/Salad(pork)	250	5.50
FRUIT	Seasonal fruits		1.20	Chocolate Brownie		3.40	Seasonal Fruit		1.20	Lemon Yogurt Cake		3.40	Seasonal Fruit		1.20

## Menu of the Day

Note that a Combination of Salad/Soup + Main Course + Fruit/Dessert = 8.20 BGN(without fish meal)

Note that a Combination of Salad + Vegetarian Main Course + Fruit/Dessert = 8.20 BGN