



Week 1	MONDAY 03 Oct	gr/p	BG	TUESDAY 04 Oct	gr/p	BG	WEDNESDAY 05 Oct	gr/p	BG	THURSDAY 06 Oct	gr/p	BG	FRIDAY 07 Oct	gr/p	BG
SOUP	Carrots cream soup with cilantro and nettle	200	2.30	Lamb soup	200	2.30	Chicken soup	200	2.30	Red peppers cream soup with mascarpone	200	2.30			
SALAD	Shopsky Style Salad	100	2.60	Vitamina salad	100	2.60	Caesar Salad(with chicken fillet)	100	2.60	Roasted peppers and Tomatoes	100	2.60			
VEGETARIAN DISH	Tunisian vegetables with eggs	250	4.50	Mushrooms with Rice	250	4.50	Vegetarian Quesadilla	250	4.50	Forest Patatnik	250	4.50			
MAIN DISH WITH CHICKEN	Chicken with potatoes	250	5.50	Caramelized chicken fillet with corn in butter	250	5.50	Chicken Cornflakes with garnish of potato salad	250	5.50	Oven baked chicken steak with Sauteed potatoes	250	5.50	PD DAY		
MAIN DISH WITH PORK/BEEF/FISH	Fresh Lasagna Bolognese (beef)	250	5.50	Stuffed peppers with rice and meat (pork)	250	5.50	Salmon fillet with garnish of String bean	250	5.50	Pork Gyros with Wedges potatoes and tsatsiki	250	5.50			
DESERT/FRUIT	Seasonal fruits	1.20		Bulgarian Yogurt with blueberries	3.40		Seasonal fruits	1.20		Belgian chocolate mousse	3.40				
Week 2	MONDAY 17 Oct	gr/p	BG	TUESDAY 18 Oct	gr/p	BG	WEDNESDAY 19 Oct	gr/p	BG	THURSDAY 20 Oct	gr/p	BG	FRIDAY 21 Oct	gr/p	BG
SOUP	Pumpkin cream soup with red bean and choriso(pork)	200	2.30	Spinach soup	200	2.30	Tuscan cream soup with mushrooms and chickpeas	200	2.30	Fish soup	200	2.30	Lentil soup	200	2.30
SALAD	Snowwhite Salad	100	2.60	Eastern Hummus	100	2.60	Traditional green salad	100	2.60	Crudites salad	100	2.60	Iceberg, carrots, avocado and dried tomatoes	100	2.60
VEGETARIAN DISH	Steamed vegetables with hemp seed and black quinoa	250	4.50	Rice with spinach	250	4.50	Vegetarian Fritters with yogurt sauce	250	4.50	Bulgarian Mish Mash	250	4.50	Vegetarian Pizza		
MAIN DISH WITH CHICKEN	Grilled chicken leg with lime and spices and garnish of peas and carrots	250	5.50	Chicken fillet with parmesan and garnish of broccoli, potatoes and carrots	250	5.50	Chicken Fajitas	250	5.50	100% Beef Burger with French fries	250	5.50	Pizza with ham and cheese		
MAIN DISH WITH PORK/BEEF/FISH	Fresh Spaghetti Carbonara (pork)	250	5.50	Roasted pork fillet and garnish of broccoli, potatoes and carrots	250	5.50	Moussaka (pork)	250	5.50	Meatballs stew with vegetables (Chirpan style) (pork)	250	5.50			
DESERT/FRUIT	Seasonal fruits	1.20		Chocolate Brownie	3.40		Seasonal fruits	1.20		Cheese cake with blueberries	3.40		Seasonal fruits		
Week 3	MONDAY 24 Oct	gr/p	BG	TUESDAY 25 Oct	gr/p	BG	WEDNESDAY 26 Oct	gr/p	BG	THURSDAY 27 Oct	gr/p	BG	FRIDAY 28 Oct	gr/p	BG
SOUP	Soup with spinach, chickpeas and fresh pasta	200	2.30	Beef soup with sweet small corn and mushrooms	200	2.30	Meatballs soup(pork)	200	2.30	Bean soup	200	2.30	Tomato cream soup with parmesan and basil	200	2.30
SALAD	Caprese Salad	100	2.60	Fresh salad with tuna	100	2.60	Tomatoes, cucumbers, fresh peppers and cheese	100	2.60	Marinated winter vegetables salad with goat cheese	100	2.60	Nocoise salad with tuna	100	2.60
VEGETARIAN DISH	Fresh pasta with tomato sauce	250	4.50	Stuffed peppers with rice	250	4.50	Roasted pumpkin with bean and zucchini	250	4.50	Vegetarian Quesadilla	250	4.50	Pizza with mozzarella and tomatoes		
MAIN DISH WITH CHICKEN	Oven baked Turkey steak with garnish of sauteed potatoes	250	5.50	Chicken small legs with gravy sauce and garnish of mashed potatoes	250	5.50	Chicken wings with gravy sauce and garnish of String bean	250	5.50	Chicken Tandoori with brown rice	250	5.50	Meat Lover's Pizza		
MAIN DISH WITH PORK/BEEF/FISH	Oven baked Pork with rice	250	5.50	Roasted pork with mashed potatoes	250	5.50	Oven baked pork steak with fresh vegetables	250	5.50	Grilled kebabche with garnish (pork and beef)	250	5.50			
DESERT/FRUIT	Seasonal fruits	1.20		Chocolate Muffin	3.40		Seasonal fruits	1.20		Homemade biscuit cake	3.40		Seasonal fruits		
Week 4	MONDAY 31 Oct	gr/p	BG												
SOUP	Potato cream soup	200	2.30												
SALAD	Greek salad	100	2.60												
VEGETARIAN DISH	Lentil stew	250	4.50												
MAIN DISH WITH CHICKEN	Grilled chicken fillet with garnish of steamed broccoli	250	5.50												
MAIN DISH WITH PORK/BEEF/FISH	Pastitsio Bolognese	250	5.50												
DESERT/FRUIT	Seasonal fruits	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