



Week 1		TUESDAY 22 Aug		WEDNESDAY 23 Aug		THURSDAY 24 Aug		FRIDAY 25 Aug									
SOUP			Oven baked cauliflower cream soup	200	2.60		Tarator	200	2.60		Tomato cream soup	200	2.60		Chicken soup	200	2.90
SALAD			Caesar salad with chicken	100	2.60		Tomatoes with mozzarella	100	2.60		Tomatoes, cucumbers and cheese	100	2.60		Fresh salads with iceberg, cherry tomatoes, lettuce and parmesan	100	2.60
VEGETARIAN DISH			Baked Gnocchi with broccoli	250	4.50		Zucchini fritters with Thai sauce	250	4.50		Vegetarian Curry with red lentil	250	4.50		Stuffed Peppers with rice and vegetables	250	4.50
MAIN DISH WITH CHICKEN			Chicken Satay with garnish	250	5.50		Chicken with cornflakes and Wedges potatoes/Salad	250	5.50		Oven baked chicken small leg with Steamed vegetables/Salad	250	5.50		Vegetarian Pizza		3.50
MAIN DISH WITH PORK/BEEF/FISH			Oven baked pork loin with with sauce chimichuri and garnish	250	5.50		Salmon fillet with Wedges potatoes/Salad	250	5.50		Pork meatballs with steamed vegetables/Salad	250	5.50		Pizza with ham and mozzarella		3.50
DESSERT			Yogurt with chia, fruits and bio honey		3.40		Seasonal Fruit		1.20		Chocolate Souffle		3.40		Seasonal Fruit		1.20
Week 2		MONDAY 28 Aug		TUESDAY 29 Aug		WEDNESDAY 30 Aug		THURSDAY 31 Aug		FRIDAY 01 Sept							
SOUP			Potatoes and bacon soup	200	2.60		Cream soup of carrots with ginger	200	2.60		Bean soup	200	2.60		Pork Soup	200	2.90
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
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	4.50
MAIN DISH WITH CHICKEN			Grilled chicken steak with Steamed broccoli	250	5.50		Chicken Tandori 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	5.50
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	5.50		Shepherd's Pie(beef)	250	5.50
DESSERT			Seasonal fruits		1.20		Home made Biscuit Cake		3.40		Seasonal Fruit		1.20		Crème Panacotta with fruits		3.40
Week 3		MONDAY 04 Sept		TUESDAY 06 Sept		WEDNESDAY 06 Sept		THURSDAY 07 Sept		FRIDAY 08 Sept							
SOUP			French onion soup	200	2.60		Mushrooms soup	200	2.60		Vegetarian Borsch	200	2.60		Meatballs soup	200	2.90
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		Grilled Turkey steak with steamed string bean/Salad	250	5.50		HOLIDAY				Chicken schnitzel with Glazed carrots/Salad	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		Pizza with ham and mozzarella		3.50
DESSERT			Seasonal fruits		1.20		Milk with rice		3.40		Eclair with crème vanilla and chocolate		3.40		Seasonal Fruit		1.20
Week 4		MONDAY 11 Sept		TUESDAY 12 Sept		WEDNESDAY 13 Sept		THURSDAY 14 Sept		FRIDAY 15 Sept							
SOUP			Potato cream soup	200	2.60		Boiled Beef soup	200	2.60		Spinach soup	200	2.60		Cream soup of broccoli with blue cheese	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
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
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 Mashed potatoes	250	5.50		Chicken Mix Grill with French fries/Salad	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		Perch fillet with Mashed potatoes	250	5.50		Hot Dog with French fries/Salad	250	5.50
DESSERT			Seasonal fruits		1.20		Cheese cake with forest fruits		3.40		Seasonal fruits		1.20		Caramel Crème		3.40
Week 5		MONDAY 18 Sept		TUESDAY 19 Sept		WEDNESDAY 20 Sept		THURSDAY 21 Sept		FRIDAY 22 Sept							
SOUP			Tarator	200	2.60		Tomato cream soup	200	2.60		Vegetarian Cream soup	200	2.60		Cream mushrooms soup with thyme	200	2.60
SALAD			Colorful salad	100	2.60		Fresh Spinach salad	100	2.60		Caesar Salad with chicken fillet	100	2.60		Green salad with quinoa, broccoli and boiled egg	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		Ratatouille with polenta and goat cheese	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 leggs 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		Tuscan style chicken fillet with garnish	250	5.50
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		Pork Giros with tsatsiki and wedges potatoes	250	5.50
DESSERT/FRUIT			Seasonal fruits		1.20		Crème Brulee		3.40		Seasonal fruits		1.20		Sacher Cake		3.40
Week 6		MONDAY 25 Sept		TUESDAY 26 Sept		WEDNESDAY 27 Sept		THURSDAY 28 Sept		FRIDAY 29 Sept							
SOUP			Cream soup of peas	200	2.60		Chicken soup	200	2.60		Minestrone soup	200	2.60		Lentil soup	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
VEGETARIAN DISH			Zucchini gratin	250	4.50		Rice Noodles with vegetables	250	4.50		Vegetarian Tazine with cous cous and chickpeas	250	4.50		Breaded yellow cheese with fresh vegetables	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
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	5.50		100% Beef Burger with Wedges potatoes/Salad	250	5.50
FRUIT			Seasonal fruits		1.20		Chocolate Brownie		3.40		Seasonal Fruit		1.20		Lemon Yogurt Cake		3.40

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