



Week 1				TUESDAY 01 Oct		WEDNESDAY 02 Oct		THURSDAY 03 Oct		FRIDAY 04 Oct					
		gr/p	BG												
SOUP				Beef soup with vegetables	300	3.20	Meatballs soup(pork)	300	3.20	Red peppers cream soup with mascarpone	300	2.90	Lentil soup	300	2.90
SALAD				Vitamina salad	150	3.20	Caesar Salad(with chicken fillet)	150	3.20	Roasted peppers and Tomatoes	150	3.20	Iceberg, carrots, avocado and dried tomatoes	150	3.20
VEGETARIAN DISH				Rice with spinach	300	5.20	Vegetarian Quesadilla	300	5.20	Bean fritters with tomato salsa	300	5.20	Ratatouille	300	5.20
MAIN DISH WITH CHICKEN				Caramelized chicken fillet with corn in butter	300	6.50	Breaded chicken small leg with potato salad	300	6.50	Chicken steak and garnish of baked rice	300	6.50	Crispy chicken fillet with mashed potatoes	300	6.50
MAIN DISH WITH PORK/BEEF/FISH				Bulgarian Moussaka (pork)	300	6.50	Perch fillet with potato salad(fish)	300		Pork Tacos	300	6.50	Pork wine kebab with mashed potatoes	300	6.50
DESERT/FRUIT				Homemade biscuit cake		3.70	Seasonal fruits		1.50	Milk with rice		3.40	Seasonal fruits		1.50
Week 2				MONDAY 07 Oct		TUESDAY 08 Oct		WEDNESDAY 09 Oct		THURSDAY 10 Oct		FRIDAY 11 Oct			
		gr/p	BG												
SOUP	Pumpkin cream soup with red bean and choriso(pork)	300	3.20	Spinach soup	300	2.90	Tuscan cream soup with mushrooms and chickpeas	300	2.90						
SALAD	Snowwhite Salad	150	3.20	Eastern Hummus	150	3.20	Traditional green salad	150	3.20						
VEGETARIAN DISH	Steamed vegetables with hemp seed, black quinoa and black lentil	300	5.20	Mushrooms with rice	300	5.20	Broccoli Fritters with yogurt sauce	300	5.20	Parent-Teachers Conferences		Parent-Teachers Conferences			
MAIN DISH WITH CHICKEN	Grilled chicken fillet with garnish of steamed broccoli	300	6.50	Chicken with rice	300	6.50	Chicken Cornflakes with garnish of sauteed potatoes	300	6.50						
MAIN DISH WITH PORK/BEEF/FISH	Fresh Spaghetti Carbonara (pork)	300	6.50	Grilled Kebabche with Wedges potatoes(pork)	300	6.50	Salmon fillet with garnish of sauteed potatoes	300							
DESERT/FRUIT	Seasonal fruits		1.50	Chocolate Brownie		3.70	Seasonal fruits		1.50						
Week 3				MONDAY 21 Oct		TUESDAY 22 Oct		WEDNESDAY 23 Oct		THURSDAY 24 Oct		FRIDAY 25 Oct			
		gr/p	BG												
SOUP	Soup with spinach, chickpeas and fresh pasta	300	2.90	Beef soup with sweet small corn and mushrooms	300	3.20	Chicken soup	300	3.20	Bean soup	300	2.90	Tomato cream soup with parmesan and basil	300	2.90
SALAD	Caprese Salad	150	3.20	Fresh salad with tuna	150	3.20	Greek salad	150	3.20	Marinated winter vegetables salad with goat cheese	150	3.20	Iceberg and Cherry Tomatoes Salad	150	3.20
VEGETARIAN DISH	Fresh pasta with tomato sauce	300	5.20	Stuffed peppers with rice	300	5.20	Roasted pumpkin with bean and zucchini	300	5.20	Tunisian vegetables with eggs	300	5.20	Potatoes and zucchini fritters	300	5.20
MAIN DISH WITH CHICKEN	Oven baked Turkey steak with garnish of sauteed potatoes	300	6.50	Chicken small legs with gravy sauce and garnish of carrots, potatoes and broccoli	300	6.50	Grilled chicken steak and garnish of French fries	300	6.50	Chicken with potatoes	300	6.50	Chicken wings with gravy sauce and green bean	300	6.50
MAIN DISH WITH PORK/BEEF/FISH	Oven baked Pork with rice	300	6.50	Roasted pork with garnish of carrots, potatoes and broccoli	300	6.50	Fish and Chips	300	6.50	100% Beef Burger with Wedges potatoes	300	6.50	Meatballs with tomato sauce(pork)	300	6.50
DESERT/FRUIT	Seasonal fruits		1.50	Crème Brulee		3.70	Seasonal fruits		1.50	Chocolate Souffle		3.70	Seasonal fruits		1.50
Week 4				MONDAY 28 Oct		TUESDAY 29 Oct		WEDNESDAY 30 Oct		THURSDAY 31 Oct		FRIDAY 01 Nov			
		gr/p	BG												
SOUP	Potato cream soup	300	2.90	Soup with celery, apples and smoked mackerel	300	3.20	Vegetarian cream soup	300	2.90	Fish soup	300	3.20	Spinach and zucchini soup	300	2.90
SALAD	Tomatoes, cucumbers, fresh peppers and cheese	150	3.20	Eggplant with tomatoes and cheese(greek style)	150	3.20	Eastern Hummus with crudites	150	3.20	Crudites salad	150	3.20	Nocoise salad with tuna	150	3.20
VEGETARIAN DISH	Lentil stew	300	5.20	Stuffed pumpkin with rice and mushrooms	300	5.20	Italian Vegetarian Risotto with parmesan	300	5.20	Bulgarian Mish Mash	300	5.20	Potato fritters	300	5.20
MAIN DISH WITH CHICKEN	Grilled chicken leg with lime and spices and garnish of peas and carrots	300	6.50	Chicken Souvlaki with garnish of baked potatoes	300	6.50	Chicken Mixed grill with steamed vegetables	300	6.50	Mexican Chicken with vegetables	300	6.50	Baked chicken leg with dark beer and sauteed potatoes	300	6.50
MAIN DISH WITH PORK/BEEF/FISH	Lasagna Bolognese(beef)	300	6.50	Beef with rice	300	6.50	Trout fillet with steamed vegetables	300	6.50	Hot Dog with French fries(pork)	300	6.50	Stuffed Pepper with Freshly Ground beef and rice	300	6.50
DESERT/FRUIT	Seasonal fruits		1.50	Biscuit cake with mascarpone		3.70	Seasonal Fruit		1.50	Cheese cake with blueberries		3.70	Seasonal Fruit		1.50

Menu of the Day

Daily a menu of the day is proposed, which is a specific combination of Soup or Salad + Main Course + Fruit = 9.20 BGN (Which is posted daily on the board)