

LION



ROSE

SHARING IS CARING

OLIVES <i>Marinated and smoked olives</i> 60 g V/V+	9
HOT PEPPERS <i>Charcoal roasted and garlic marinated, carrots</i> 60 g V/V+	9
COW CHEESE <i>Marinated and served with Bulgarian chutney lyutenitsa</i> 60 g G/O/V	9
SOURCED FROM LOCAL FARMER <i>Smoked and cured game charcuterie platter, condiments</i> 300 g O	39

CLASSIC BUT GOOD

CURED SALMON SASHIMI FROM LOCAL FARMER <i>Philadelphia cream, wasabi, teriyaki glaze, trout caviar</i> D/G/F/O 300 g O	29
DUCK LIVER MOUSSE <i>Mavrud wine reduction, hazelnut crumbs, potato cake</i> 150 g A/G/H	29
AIR DRIED BEEF RAVIOLI <i>Ricotta, herbs, lemon, pecorino, carpaccio dressing</i> O/G/H/C/M	28

SMALL PLATES

SIGNATURE VENISON TARTAR <i>Truffle mustard glaze, burrata, crusty sourdough</i> 180 g G/M/C	39
DUCK RILLETTE BRUSCHETTA <i>Bulgarian chutney lyutenitsa, stracciatella, fresh truffles</i> 180 g A/G	18
LION & ROSE CAPRESE SALAD <i>Pink tomato, baby burrata, balsamic caviar, basil oil</i> 180 g G/V	24
SHOPSKA SALAD <i>White and grated cheese, roasted chilli</i> 190 g G/V	23

PARTNERS IN CRIME

SARMA “LIKE GRANDMA’S DOES” <i>Perfectly balanced mix of wild boar and beef, cabbage, rice</i> 180 g G/A	22
MEZZELUNE BOLOGNESE STYLE <i>Spinach, ricotta, rabbit, chorizo</i> 180 g C/G/H/E	26
WAGYU BEEF CHEEKS <i>Slowly cooked in Mavrud wine, classic mash, rosemary glaze foie grass, tomato jam</i> 300 g G	44
THAI DUCK CURRY <i>Potato, coconut milk, served with steamed rice</i> 300 g N/O	39
MOUFLON RAGOUT <i>Gnocchi, mozzarella, basil</i> 300 g A/C/G	35

LION & ROSE

HUNT, GATHER & FEAST TOGETHER

SOUP

PHEASANT CONSOMMÉ <i>meat cappelletti, fresh herbs, sour cream</i> 250 g G/C/A	22
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FROM THE PARRILLA
CHARCOAL GRILL

CAJUN MARINATED CHICKEN SHASHLIK <i>Fresh vegetable salad, red onion, tartar sauce</i> C/M	36
PRAVETS MIX GRILL PAN <i>Lamb kofta, pork kebapche, beef kyufte, wild boar sausage, tomato relish, yogurt</i> 250 g G	59

BEEF RIB EYE STEAK <i>28 days dry aged Black angus, 300 g G</i>	99
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PEPPER VENISON ROSSINI STEAK <i>Creamy brandy flavored pepper sauce</i> 250 g G	69
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WILD BOAR SAUSAGE FROM THE LOCAL FARM <i>Caramelized onion and tomato chutney, creamy mash</i> 350 g G	49
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GOURMET “PLJESKAVICA” <i>Kajmak, smoked cheese</i> 300 g A/C/G	35
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THE LONELY BROCCOLI <i>Charcoal grilled, romesco pepper sauce, pomegranate</i> 250 g V/V+	39
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FROM THE WATER <i>Sea Bass, saganaki compote, ouzo, feta, broccolini, oregano</i> 250 g D/G	49
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ADD ON

CREAMY MASH POTATO 140 g G/V	10
CHARRED BROCCOLINI <i>Truffle cream</i> 140 g G/V	10
GRILLED ASPARAGUS <i>Lemon and olive oil glaze</i> 140 g V/V+	10
ROASTED BELL PEPPERS <i>Garlic and thyme</i> 140 g V/V+	10

DESSERTS

CHOCOLATE MOUSSE <i>Verrines with black pepper and cardamom</i> 150 g C/G/V	12
TIRAMISU <i>Whipped mascarpone cream and coffee liqueur</i> 150 g O/G	12
STRAINED YOGURT <i>Honey and walnut chip</i> 150 g E/G/V	12
SORBET DUO <i>Sweet and salty hazelnut and balsamic caviar</i> 150 g V+	12