

LION

SHARING IS CARING

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

CLASSIC BUT GOOD

CURED SALMON SASHIMI FROM LOCAL FARMER	29
Philadelphia cream, wasabi, teriyaki glaze, trout caviar D/G/F/O 300 g O	
DUCK LIVER MOUSSE	29
Mavrud wine reduction, hazelnut crumbs, potato cake 150 g A/G/H	

SMALL PLATES

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

PARTNERS IN CRIME

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



LION & ROSE

ROSE

SOUP

PHEASANT CONSOMMÉ	22
meat cappelletti, fresh herbs, sour cream 250 g G/C/A	

FROM THE PARRILLA CHARCOAL GRILL

CAJUN MARINATED CHICKEN SHASHLIK	36
Fresh vegetable salad, red onion, tartar sauce C/M 250 g G	

BEEF RIB EYE STEAK	99
28 days dry aged Black angus, 300 g G	

PEPPER VENISON ROSSINI STEAK	69
Creamy brandy flavored pepper sauce 250 g G	

WILD BOAR SAUSAGE FROM THE LOCAL FARM	49
Caramelized onion and tomato chutney, creamy mash 350 g G	

GOURMET "PLJESKAVICA"	35
Kajmak, smoked cheese 300 g A/C/G	

THE LONELY BROCCOLI	39
Charcoal grilled, romesco pepper sauce, pomegranate 250 g V/V+	

FROM THE WATER	49
Sea Bass, saganaki compote, ouzo, feta, broccolini, oregano 250 g D/G	

ADD ON

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

DESSERTS

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