

A true revolutionary is guided by a great feeling of love & passion. The Revolutionary Dining Room & Bar celebrates iconic 20th century personalities who have looked at the world differently & changed it in a positive way. The misfits. The troublemakers. The rebels.

The Dining Room will be a gathering place of passionate thinkers in Bulgaria who gather for power lunches & dinners.

Italian cuisine is also guided by a great feeling of love & passion.

It is a big aspect of their pride as Italians, as it was key to bringing families together.

Italian food wasn't just consumed, it was celebrated. The most important conversations occur & have been solved around a dinner table over a bowl of pasta.

ANTIPASTI

Grilled calamari, "Carbonara" sauce, crispy pancetta 220G 18

Rock salt oven roast beetroot tartare
Seasoned with a selection of Italian condiments 220G 15 

Interpretation of Aubergine
A pallet of different textures and flavors 220G 15 

The Beef Tartare
From the ashes comes the mayo, pickles,
crunchy capers, served with herb bread 220G 22

Cured salmon carpaccio
Radish "milky" sauce with juicy apple, nasturtium and dill extract 220G 18

Crispy veal "Tonnato Style" inspiration! 200G 18

Insalatona Mista of fresh leaves, pear, goat cheese, walnut and shallot vinaigrette 250G 14

Burrata salad in a rose and tomato garden from
Capri island... Ligurian Taggiasca olive powder 230G 17

Cauliflower and cabbage salad, spicy cabbage, roasted cashew and apples 250G 14 

Pumpkin variety... in a salad, sour dough bread, almonds and balsamic vinegar 220G 15 

SOUP

Pumpkin, green apple, hazelnut, coconut cappuccino 320G 12 

Parsnip, sweet potato, paprika oil
and sweet crispy matches 320G 12 



All prices are quoted in BGN and include VAT



PASTA / RISOTTO

Lumaconi, rich mushroom and shitake “Bolognese Style” 300G 18 

Crab linguine, “aglio e olio” simple as it is,
lemon, Costiera Amalfitana memories 300G 24

Ravioli Piemontesi, mushroom and ricotta filling,
rich butter and truffle sauce 300G 18

Cacciatora rabbit ragout tagliatelle, olives and capers 320G 20

Spaghettoni, veal meatballs stewed in
fresh tomato sauce and grated Pecorino 350G 22

Saffron “Carnaroli” risotto, sweetbreads and gremolada 370G 24

Barley risotto, creamy Jerusalem artichoke and salicornia 300G 18 

“La Paccherata da dividere”
Lobster slowly stewed in pomodoro sauce to share 600G 60

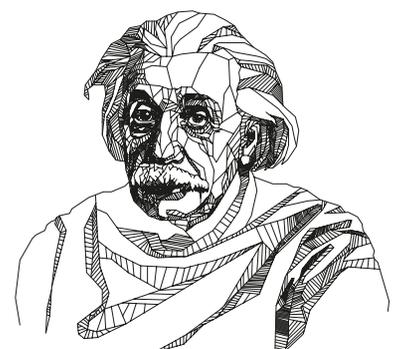
FISH

Cod fillet, fish sauce, truffle and topinambur 300G 24

Crispy skin salmon, horseradish hollandaise, its caviar, chard and sea asparagus 320G 25

Curried turbot cooked on the bone, parsnip,
vanilla lemon sauce and squid ink crisp 380G 46

Sea bass in a Truli... Stopping in Rome
for artichokes 320G 26





MEAT

Veal fillet mignon, burnt and pickled kohlrabi, seasonal mushrooms and juniper jus 350G 65

Glazed pork ribs, plum essence, declination of carrots 350G 26

Pinky duck breast, potato millefeuille, duck heart,
bone marrow sauce, skin cracker and roasting jus 350G 28

Lamb shoulder, Sicilian cous-cous,
mint and coriander yogurt sauce and radishes 350G 26

Il Pollo Arrosto

Full roasted farm chicken,
roasted sauce, mashed potato and green salad 1KG 48

FROM THE GRILL

Slowly cooked pork chop infused in herbs,
wood grill finished. Includes 1 side 350G 35

The Chorizo fish sausage, adaptation of an
Italian "immigrant" in Argentina. Includes 1 side 320G 27

Octopus tentacle, glazed as it was a Calabrian nduja. Includes 1 side 260G 32

Black Angus Rib Eye steak. Includes 1 side 250G 51

Cauliflower steak & horseradish cream, apricot kernel
foam, almonds and plant based croutons 320G 22 



UNCLASSIFIABLE

“Tagliata” Burger of Black Angus Rib Eye steak, crispy pancetta, smoked Scamorza cheese, onion rings, triple cooked fried potato 350G 35

Softshell crab roll
Avocado cream and sweet and sour chilly mayonnaise 350G 34

Il tagliere di Salumi, cold cuts assortment to share, pickles and sour marmalade 300G 34

Cheese platter to share, pickles and sour marmalade 300G 36

Roasted root vegetables, seasonal mushrooms,
sweet and sour burnt onion and plant-based demi-glace 320G 24 

SIDES 100G 6

Garden mix leaves

Triple cooked fried potato wedges

Spiced roasted pumpkin

Garlic and chilly broccolini

Rock salt oven roasted cabbage

Mashed potatoes with the skin

DESSERT

The Dome

Black forest eco system... from plant-based life perspective 160G 9 

Tiramisu... Like every Nonna does... 170G 9

Stracciatella on the spot “Fior di latte” ice cream
last minute mixed with choice of dark, milk or white chocolate 160G 10

Limoncello and yuzu parfait 160G 9

The Egg and the Hammer!

Crack the chocolate shell and discover different textures
of chocolate and raspberry (to share) 360G 20

Cremoso “Latte e Miele”

Milk ‘n’ Honey cremeaux with grapefruit and kefir ice cream 140G 9

The Coconut!

A perfect “cocktail” of coconut, ginger and mango
with pineapple and star anise sauce 160G 9



Sami Flavio
Chef

MEET OUR REVOLUTIONARIES



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ALLERGENS

Grilled calamari, "Carbonara" sauce	B/C/D/G/O
Rock salt oven roast beetroot tartare	F/H/L/M/O/V+
Interpretation of Aubergine	A/F/H/L/M/O/V+
The Beef tartare	A/C/G/L/M/O
Cured salmon carpaccio	D/G/L/M/O
Crispy veal "Tonnato Style" inspiration	A/C/G/L/M/O
Insalatona Mista	G/O/H/V
Burrata salad in a Rose and tomato garden	G/O/V
Cabbage salad and cauliflower bits	H/G/O/V
Pumpkin variety in a salad	A/C/G/H/O
Pumpkin Soup	F/H/O/V+
Parsnip and sweet potato soup	A/O/V+
Lumaconi pasta	A/F/H/L/O/V+
Crab Linguine, "aglio e olio"	A/B/D/G/L/O
Ravioli Piemontesi	A/C/G/O
Cacciatore Rabbit tagliatelle	A/C/G/L/O
Spaghettoni, veal meatballs	A/G/H/L/O
Saffron "Carnaroli" risotto	A/G/L/O
Barley risotto, creamy Jerusalem	A/F/G/L/M/O/P/V
"La Paccherata da dividere"	A/B/C/D/G/L
Cod fillet	B/D/G/L/M/O/P
Crispy skin salmon	C/D/G/M/O
Curried Turbot	B/A/D/G/O
Sea bass in a Trulli	C/D/G/H/L/M/O
Veal fillet, burnt and pickled kohlrabi	A/G/L/M/O/L
Glazed Pork ribs with plum essence	G/O
Pinky Duck Brest with potato millefeuille	A/F/G/L/O
Lamb shoulder, Sicilian cous-cous	A/E/F/G/H/L/M/N/O
Il Pollo Arrosto	A/E/F/G/H/L/O
Slowly cooked pork chop in herbs	A/E/F/G/H/L/M/N/O
Chorizo fish sausage	C/D/O
Octopus tentacle	D/O
Black Angus Rib Eye steak	A/E/F/G/H/L/M/O
Cauliflower steak	A/C/F/G/H/O
"Tagliata" Burger of Black Angus Rib Eye steak	A/C/E/G/H/F/L/M/N/O
Softshell crab roll	A/B/C/F/F/G/H/M/N/O
Il tagliere di Salumi	A/H/O
Cheese platter to share	A/H/V/O
Roasted Root vegetables	F/H/L/M/N/O/P/V
Garden mix leaves	M/O/L/V+
Triple cooked Fried Potato Wedges	A/M/O/V+
Spiced Roasted Pumpkin	G/M/O/V
Garlic and chilly broccolini	O/V+
Rock salt oven roasted cabbage	O/V+
Mashed potatoes with the skin	G/O/V
The Dome	A/H/F/O/V+
Tiramisu	A/C/G
Stracciatella on the spot	C/G
Limoncello and yuzu parfait	A/C/E/G/H
The Egg and the hammer!	A/C/E/G/H
Cremoso "Latte e Miele"	C/H
The coconut!	A/C/H/E

Allergy Index

Gluten-A, Crustaceans-B, Egg-C, Fish-D, Peanuts-E, Soy-F, Milk-G, Nuts-H, Celery-L, Mustard-M, Sesame-N, Sulfites-O, Lupines-P, Molluscs-R, Other Markings;Vegetarian-V, Vegan-V+