

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 for the better. The misfits. The troublemakers. The rebels.

The Dining Room is 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 isn't just consumed, it is celebrated. The most important conversations occur & are solved around a dinner table over a bowl of pasta.

# ANTIPASTI


Burrata Salad in Rose and Tomato Garden from Capri Island...


Ligurian Taggiasca Olive Powder 230G 21

Mixed Leaf and Baby Spinach Salad, Red Onion Marinade, Soft Caprino Cheese,  
Bread Crisps, Cashew Nuts and Shallot Vinaigrette 250G 16

Sweet and Sour Mackerel Carpione, Endive Julienne,  
Avocado Crème, Pickled Red Onion and Granny Smith 220G 20

Roasted Calamari, Balsamic Chickpeas Salad,  
Red Onion, Confit Cherry Tomato and Origano 250G 19


Interpretation of Aubergine  
A Pallet of Different Textures and Flavors 220G 16 

Mediterranean Hasselback Potato, Wild Garlic Mayo,  
Cured Tofu Misozuke "Ricotta" 250G 17 

The Beef Tartar, Stracciatella Cheese, Crunchy Celery,  
Anchovies Crème, Mustard Meringue and Caper Dust 230G 26


"Raita" Salad, Cucumber, Avocado, Burnt Leeks, Caramelized Walnuts,  
Mint, Coriander, Basil, Kiselo Mlyako and Evo Oil Dressing 220G 17

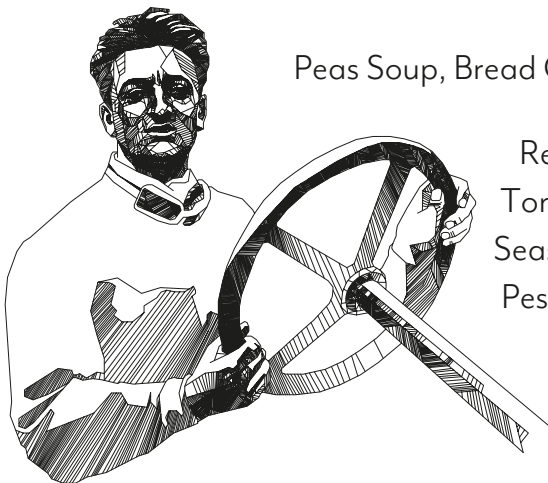
Salad of Beetroots, Apricot, Herbs Oil and Coconut Crumbs 230G 16 

Marinated Salad of Heritage and Bulgarian Pink Tomato,  
Charcoal Aubergine and Mint Crème, Olives and Sourdough Crumbs 220G 16 

# SOUP

Peas Soup, Bread Crisps, Pecorino Foam 320G 13


Red Peppers and  
Tomato Gazpacho,  
Seasonal Vegetable,  
Pesto Sorbet 320G 14 



All prices are quoted in BGN and include VAT



## PASTA / RISOTTO


Trofie Pasta with Mint and Basil Pesto, Sun-dried Tomato  
and Garlic Breadcrumbs 300G 19 

Black Tortelli of Cod, Parmesan Sauce  
and Spring Onion 310G 22

Rigatoni Carbonara, Cacio e Pepe Glazed, Soy Sabayon,  
Crispy Pancetta and Sichuan Pepper 320G 20

Linguine with Tiger Prawns, Moroccan Fermented Confit Lemon,  
Dusted with Roasted Seaweed 300G 25

Fresh Tagliatelle with Rabbit Ragout, Olives, Capers and Apricot 320G 22

Whole Grain Spaghettoni, Roasted Pepper Sauce, Marinated Colored Peppers,  
Olives, Almond and Bread Crumbs 370G 18 

Risotto "Margherita Queen", Tomato Base, Stracciatella Cheese and Oregano 320G 22

Spaghettoni Meatballs Stewed in Fresh Tomato Sauce and Grated Pecorino 350G 26

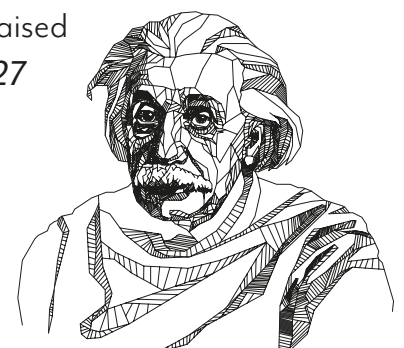
## FISH

Mackerel, Panzanella Salad, Pink Tomato Coulis, Pickled Onion 320G 24

Roasted Herbed Sea Bass, Smoked Aubergine, Roasted Potato and Baby Spring Onion 330G 29

Tuna marinated in Black Garlic, Bruschetta topped  
with Salad of Bell Peppers, Basil Leaf and Anchovies 330G 44

Cod Croquette, Pear and Black Garlic Sauce, Braised  
Lettuce and Tomato Relish Vinaigrette 320G 27





## MEAT

Flank Bavette Beef Steak, Baby Spinach Salad with Zucchini,  
Apricot and Spring onion, Chimichurri 350G 34

Pork Fillet with Sweet Potato Salad, Roasted Sauce,  
Puffed Quinoa and Pomegranate 350G 28

Pinky Duck Breast, Melon cooked in Beetroots Juice and Orange Jus 350G 33

Lamb shoulder, Sicilian Cous-Cous,  
Mint and Coriander Yogurt Sauce and Radishes 350G 29

Il Pollo Arrosto  
Full Roasted Farm Chicken,  
Roasted Sauce, Mashed Potato and Green Salad 1KG 52

## FROM THE GRILL

Slowly cooked Pork Chop infused in herbs,  
Wood Grill finished. Includes 1 side 350G 36

Salmon Filet, Corn and Greek Yogurt 330G 33

Octopus tentacle, glazed with Calabrian Nduja. Includes 1 side 260G 36

Black Angus Rib Eye Steak. Includes 1 side 250G 65

Turmeric Cauliflower Grilled Steak,  
Salsa Verde, Tahini and Coriander 320G 22





## UNCLASSIFIABLE

“Tagliata” Burger of Black Angus Rib Eye Steak, Cripsy Pancetta, Smoked Scamorza Cheese, Onion Rings, and French Fries 350G 38

Softshell Crab Burger  
Avocado Cream and Sweet and Sour Chilly Mayonnaise 350G 35

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

## SIDES 100G 8

Grilled BBQ Corn

Spring Peas, Mint and Butter

Charcoal Sweet Potato, Pomegranate and Coriander 

Mashed Potatoes with Crispy Skin

Garden Mixed Leaf Salad 

Rocket, Cherry Tomato, Strawberry and Balsamico

Broccolini Chilly and Lemon Zest 


## DESSERT

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 11

Limoncello & Yuzu Mousse 160G 10

The Coconut!  
A perfect “cocktail” of Coconut, Ginger and Mango  
with Pineapple and Star Anise Sauce 160G 10

The Sour Cherry  
Amaretto Dark Chocolate Mousse with  
“Amarena” Hearth, On Cocoa Crunchy Biscuit 160G 10 

Cremoso “Latte e Miele”  
Milk ‘n’ Honey Cremeaux with Apricot, Tarragon and Kefir Ice Cream 140G 9

Peach Parfait accompanied with Plum Sorbet,  
Hibiscus Iced Tea and Beetroot Meringue 150G 9



Sami Flavio  
Chef

## MEET OUR REVOLUTIONARIES



Scan the QR code



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# ALLERGENS

Burrata salad in Rose and tomato garden	G/O/V
Mix Leaf and Baby Spinach Salad	A/G/H/M/O/V
Sweet and Sour Carpione	D/G/O
Roasted Calamari, Chickpeas Salad	D/O
Interpretation of Aubergine	A/F/H/L/M/O/V+
Mediterranean Hasselback Potato	M/O/V+
The Beef Tartar	A/C/G/L/M/N/O
“Raita” Salad, Cucumber and Avocado	A/C/G/H/L/M/O/V
Salad of Beetroots	O/V+
Marinate Salad of Heritage and Bulgarian Pink Tomato	A/L/M/O/V+
Peas Soup, Bread Crisps	A/C/G/V
Red Peppers and Tomato Gazpacho	L/O/V+
Trofie Pasta with Mint and Basil Pesto	A/O/V+
Black Tortelli of Cod	A/B/C/D/G/O
Rigatoni Carbonara	A/C/F/G/O
Linguine with Tiger Prawns	A/B/C/D/H/O
Fresh Tagliatelle with Rabbit Ragout	A/C/G//L/O
Whole Grain Spaghettoni, Roasted Pepper Sauce	A/L/O/V+
Risotto “Margherita Queen”	G/L/V
Spaghettoni Meat balls	A/G/H/L/O
Mackerel, Panzanella	A/D/L/O
Roasted Herbed Sea bass	A/B/C/D/G/O
Tuna marinates in black garlic	A/B/C/D/F/G/L/O
Cod Croquette, Pear and Black Garlic Sauce	A/B/C/D/G/L/M/O
Flank Bavette Steak, Baby Spinach Salad with Zucchini	C/F/G/L/M/O
Pork Filet with Sweet Potato Salad	A/C/G/L/M/O
Pinky Duck Breast	A/L/M/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 infused in herbs	A/E/F/G/H/L/N/O
Salmon Filet	D/F/G/N/O
Octopus tentacle	D/O
Black Angus Rib Eye steak	A/E/FG/H/L/M/O
Turmeric Cauliflower Grilled Steak	F/L/M/N/O/V+
“Tagliata” Burger of Black Angus Rib Eye steak	A/C/E/G/H/F/L/M/N/O
Softshell crab Burger	A/B/C/F/G/H/M/N/O
Il tagliere di Salumi	A/H/O
Cheese platter to share	A/H/O/V
Grilled BBQ Corn	G/O
Pea's mint and Butter	G/O
Charcoal Sweet Potato, Pomegranate and Coriander	O/V+
Mashed Potato with crispy skin	A/G/O/V
Mix Leaves	O/V+
Broccolini chilly and lemon zest	O/V+
Tiramisu...	A/C/G/H
Stracciatella on the spot	G/O
Limoncello & yuzu mousse	A/C/G/H
The Coconut!	A/C/G/H/O
The Sour Cherry	A/F/H/V+
Cremoso “Latte e Miele”	C/G/H/O
Peach Parfait	A/C/G/H

## 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+