



A meal is a whole experience

A meal is coming together with family and friends, lingering over excellent food and sipping outstanding wine. It is more than food for the body; it is food for the soul. In Bulgarian, we have one word that expresses all of that... Naslada. Welcome, friends!

Boyko Mitov, Owner & Chef

APPETIZERS

GF Rustic Platter 10

An assortment of European flavors that span from an old world trio of Italian salami, prosciutto, Bulgarian feta and European alpine-style cheeses. Served with an assortment of artisan breads on a cold limestone platter.

VG Classic Old World Bruschetta 10

Artisan French baguette, authentic cheese, Kalamata olives, roasted red peppers, balsamic-infused diced tomatoes and organic parsley. Enough to share.

VG GF Seasoned Feta on the Grill 10

Imported Bulgarian feta, seasoned with our special herb blend. A traditional Bulgarian appetizer, served with toasted French baguette. Enough to share.

GOURMET SANDWICHES

Served with organic greens with house vinaigrette.

GF Turkey, Apple & Brie Open-faced 12

Smoked, all-natural turkey breast with double-cream brie cheese, apples, and wild watercress on French Baguette spread with Russian dressing.

GF Greek Steak Open-faced 16

Grass-fed tenderloin (4oz.), kalamata olives, cherry tomatoes and English cucumber slices on top of French baguette with imported herb Feta spread.

GF VG Marguerite Grilled Cheese Panini 12

Sun-dried Focaccia bread with pesto, fresh Mozzarella cheese, roasted red peppers, organic baby spinach, tomatoes and basil.

GF Tuscan Panini 12

Smoked all-natural ham and turkey, balsamic glazed onion, brie cheese, organic baby arugula, fresh tomatoes, and garlic-avocado spread.

GOURMET SALADS

House vinaigrette | Honey-Mustard vinaigrette
Balsamic vinaigrette | Raspberry vinaigrette

GF VG V Autumn Color Salad 10

A mosaic of ingredients including organic spinach, arugula, fresh watercress, pickled red beets, green apples and avocado, all topped with pomegranate, pumpkin seeds and imported Bulgarian Feta cheese.

GF VG Pear Salad with Feta 10

A blend of fresh organic greens, topped with sliced pears, avocado, scallions, caramelized pecans, and imported Bulgarian feta.

GF VG Shopska Salad 8

Traditional light and refreshing Bulgarian salad made with diced tomatoes, English cucumbers, red onions, fire-roasted red peppers, and imported Bulgarian feta cheese.

GF VG House Special Salad 8

Fresh mix of organic gourmet greens, diced tomatoes, red onions, English cucumbers, Kalamata olives, and imported Bulgarian feta cheese.

SIDES

VG Chef's Asparagus 8

Fresh spears fire-grilled with garlic and topped with an imported blend of Asiago, Parmesan and Romano cheese.

VG Forest Mushroom Risotto 8


Creamy risotto made with wild watercress, fresh scallions, and authentic Italian cheese.

Grilled Chicken Breast 8

Two organic chicken tenderloins drizzled with cold pressed olive oil with select Italian seasoning.

GF - Gluten Free v - Vegan GF - Gluten Free Option Available, +2 VG - Vegetarian

Consumer Warning: Raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness.



Committed to you—your palate and your health

This menu consists of ingredients left untouched and uncut until the moment you order. So please, relax and enjoy your experience as we take the time necessary to create it.

FOR THE SEAFOOD LOVERS

- GF Norwegian-Style Salmon 20**
Wild-caught 8 oz. fillet in a creamy tomato-basil sauce. Served on a bed of basmati rice and organic sweet peas.
- Salmon with Dill Sauce 20**
Pan-seared, wild-caught Sockeye salmon, topped with organic yogurt-dill sauce. Served with fingerling potatoes.
- GF Wild-Caught Alaskan Cod 13**
Poached in a raw-honey broth with cherry tomatoes, bell peppers, red onion and fresh basil.
- GF Spicy Shrimp Kavarma 20**
Bulgarian cayenne-wine sauce with bell peppers, leeks, sweet onion and San Marzano tomatoes. Served over basmati rice in a clay pot.

FOR THE VEGGIE LOVERS

- v Portabella Gyuvech 14**
Organic portabella, spinach, tomatoes, roasted red peppers baked with Bulgarian lutenitsa sauce. Served over basmati rice in a clay pot.
- VG Red Lentil Stew 14**
Topped with steamed organic cauliflower, root vegetables and authentic Italian cheese blend. Served over basmati rice in a clay pot.
- VG GF Pasta Rasta 14**
Pan-seared portabella, spinach and tomato tossed in a creamy Parmigiano-Reggiano sauce over organic pasta.

EUROPEAN ENTREES

*Add a cup of soup or side of the house salad, +4
Ask your server about our soups of the day.*

- GF Beef in Clay Pot for Two 30**
Grass-fed beef sirloin, in San Marzano tomato & Cabernet Sauce, mini bella mushrooms and sweet onion. Served with basmati rice.
- GF Beef Goulash Stroganoff 18**
A German recipe of beef cooked with leeks, mushrooms, onion, and sour cream, served over organic pasta.
- GF Chicken Piccata 18**
Tender chicken cutlets pan-seared in a delicate lemon chardonnay sauce with Turkish capers. Served with organic noodles and grilled asparagus spears.
- GF Chicken Pomodoro 18**
Seasoned chicken cutlets, pan-seared with tomatoes & scallions, finished with vodka cream sauce. Served with Basmati rice & Italian-style spicy green beans.

HOMEMADE DESSERTS

- VG French Crêpes 8**
Made-to-order with organic flour, eggs and milk, filled with fruit-sweetened European spread then flambéed in rum. Comes with organic vanilla ice cream. Ask server for our list of available flavors.
- VG Apples in Vino 8**
Poached apples in wine, flavored with autumn seasoning. Topped with honey infused whipped cream and organic vanilla ice cream.

GF - Gluten Free v - Vegan GF - Gluten Free Option Available, +2 VG - Vegetarian

Please support your server: 20% gratuity is suggested for all orders.

