



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 Shrimp and Avocado Spears 10
Crisp Belgian endive with marinated shrimp, creamy avocado, and scallions.

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 blend, 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 and topped with olive oil. A traditional Bulgarian appetizer, served with toasted French baguette. Enough to share.

VG Original & Walnut-Beet Hummus 8
We spread our homemade hummus on toasted, organic sourdough bread and serve it with sprinkled 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.

GOURMET SALADS

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

GF VG Burrata Salad 10
Ball of fresh mozzarella cheese with creamy center. Served atop gourmet greens, toasted walnuts, cherry tomatoes, and scallions.

GF Salmon Salad 13
Wild-caught sockeye salmon fillet served with organic greens and mint salsa. Served with lemon wedge.

GF Lemon Shrimp Salad 12
A blend of fresh organic gourmet greens topped with diced tomatoes, avocado, and scallions perfectly finished with cooked-to-order shrimp.

GF Tuscan Chicken Salad 12
Grilled chicken breast atop organic greens, asparagus spears, diced tomatoes, fire-roasted red peppers and sprinkled with authentic Italian 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.

GF - Gluten Free 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.

EUROPEAN ENTREES

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

GF Cervena Venison Rib 24
Grilled marinated venison served with pan seared rosemary fingerling potatoes & a spicy carrot purée.

GF Beef Goulash Stroganoff 18
A German recipe of beef cooked with leeks, mushrooms, onion, and sour cream, served over organic pasta.

GF Spicy Shrimp Kavarma 20
Tail-on shrimp in a Bulgarian cayenne-wine sauce with bell peppers, leeks, sweet onion and San Marzano tomatoes. Served over basmati rice in a clay pot.

GF Norwegian-Style Salmon 20
6 oz. fillet in a creamy tomato-basil sauce. Served on a bed of basmati rice and organic sweet peas.

GF Wild-Caught Alaskan Cod 13
Poached in a raw-honey broth with cherry tomatoes, bell peppers, red onion and fresh basil.

GF Chicken Piccata 18
Three tender chicken cutlets pan-seared in a delicate lemon-chardonnay sauce with Turkish capers. Served with organic noodles and grilled asparagus spears.

FOR THE VEGGIE LOVERS

v Portabella Gyuvech 14
Organic portabella, spinach, tomatoes, roasted red peppers and red onion baked with Bulgarian lutenitsa sauce. Served over basmati rice in a clay pot then topped with cherry tomatoes and an olive oil-oregano drizzle.

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.

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 Granita di Caffé 8
Crystallized and frozen house-blend espresso layered in honey-infused whipped cream and sprinkled with cacao. Optionally, this tastes best with a shot of your favorite whiskey poured in!

VG Crème de Caramel 8
Baked flan with a Bulgarian twist—the sweet caramel sits on the bottom of this creamy treat. Available weekends only.

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

