

Encore



THE RESTAURANT

OUR PHILOSOPHY FOR DELICIOUS FOOD

The menu includes fresh fruits and vegetables from homegrown products sourced from local farmers and suppliers.

This forms the foundation upon which our talented team of chefs, with their imagination and creativity, create not only exceptionally delicious but also aesthetically beautiful dishes that perfectly complement the wines of Katarzyna Estate.

Katarzyna Team

Salads

Little gem

with mixed cherry tomatoes, capers, asparagus, seaweed, Parmesan, crispy brioche, pancetta, and Parmesan dressing

1, 4, 7

Complete to your preference:

Tuna tataki	280 g	27,00 BGN	13,80 €
Chicken fillet	280 g	26,00 BGN	13,29 €

Burrata with mixed cherry tomatoes

artichoke, avocado, pesto, olive oil and grape must

7 300 g 28,00 BGN 14,32 €

Homemade soft Buffalo cheese cream

pink tomato, roasted eggplant, roasted pepper, Taggiasca olives, artichoke, pickled red onion and oregano Vinaigrette

1, 7 200 g 25,00 BGN 12,78 €

Cold appetizers & Starters

Beef tartare from American Black Angus

with mustard, capers, shallots, quail egg, vichyssoise cream, truffle, and crispy papadum

1, 3 160 g 42,00 BGN 21,47 €

Guacamole

with crispy red onion and sun-dried tomatoes

1 120 g 18,00 BGN 9,20 €

Hummus

with olive oil and sumac

11 120 g 18,00 BGN 9,20 €

Mutabbal

8 120 g 18,00 BGN 9,20 €

Tarama with crispy bread

1, 4 120 g 20,00 BGN 10,23 €

Tapas

Iberico Ham

50 g 39,00 BGN 19,94 €

Charcuterie and Cheese Platter

7 300 g 45,00 BGN 23,01 €

Hot appetizers

Foie gras

with roasted beetroot, crispy amaranth, edamame, fresh peas, crispy baby carrot, toasted brioche, and strawberry-sorrel sauce

1, 6, 10 200 g 42,00 BGN 21,47 €

Veal tongue

with poached quail egg, miso-sesame-parsley salsa, porcini mushrooms, and smoked red pepper cream

3, 7, 11 180 g 32,00 BGN 16,36 €

Pan-seared shrimp

with herb butter and white wine

2, 4 180 g 28,00 BGN 14,32 €

Crispy calamari

with herb aioli

1, 4, 7 200 g 28,00 BGN 14,32 €

Main dishes

Cauliflower steak

with apple, curry and truffle

7 250 g 24,00 BGN 12,27 €

Organic chicken fillet

served with herbs, sesame seeds, and Parmesan crust

7 300 g 30,00 BGN 15,34 €

Beef julienne from American Black Angus

sweet potato, broccolini, and Madeira sauce with wild mushrooms

7 260 g 68,00 BGN 34,77 €

Lamb Rack

with crispy polenta, pumpkin purée, herb sauce with zucchini

1, 7 280 g 79,00 BGN 40,39 €

Octopus

smoked, with mashed potatoes and broccoli

7 250 g 42,00 BGN 21,47 €

Wild sea bass fillet

with aromatic green soy, cashew, white wine mousse sauce with lime, mustard, gluten-free seed chips

7, 8 260 g 78,00 BGN 39,88

or

prepared on a griddle 160 g 58,00 BGN 29,65

Josper BBQ *selection*

Tomahawk Steak for Two	910 g	240,00 BGN	122,71 €
Lamb Chops	180 g	78,00 BGN	39,88 €
Iberico Pork Neck	200 g	78,00 BGN	39,88 €
Ribeye Steak from American Black Angus	210 g	110,00 BGN	56,24 €
Tenderloin from American Black Angus	210 g	150,00 BGN	76,69 €
Pork Ribs	220 g	48,00 BGN	24,54 €
Octopus 4	100 g	37,00 BGN	18,92 €

with a side dish of your choice

Side dishes

Steamed vegetables / Asparagus / Zucchini / Baby carrots;
Corn; Mashed potatoes / Sautéed potatoes / French fries

Pizza, Pasta & Risotto

Pizza Margherita

1, 3, 7, 8

350 g 26,00 BGN 13,29 €

Pizza with prosciutto cotto and ricotta

1, 3, 7, 8

350 g 26,00 BGN 13,29 €

Risotto with porcini mushrooms

7

300 g 26,00 BGN 13,29 €

Fresh pasta with tomato sauce

pine nuts, olives and basil

1, 3, 7, 8

280 g 24,00 BGN 12,27 €

Fresh pasta with pistachio cream

Italian sun-dried tomato and buffalo burrata

1, 3, 7, 8

280 g 24,00 BGN 12,27 €

Burgers & Sandwiches

Black Angus beef burger

1, 7

350 g 23,00 BGN 11,76 €

Crispy chicken fillet burger

1, 7

300 g 23,00 BGN 11,76 €

Club sandwich

with chicken, bacon, egg, tomato, baby gem lettuce,
Parmesan cream, olives and crispy potatoes

1, 7

300 g 24,00 BGN 12,27 €

Desserts

Crème brûlée

infused with Mursal mountain tea and raspberries

1, 7 150 g 18,00 BGN 9,20 €

Duo of Mascarpone cream with mango

and chocolate mousse with raspberries

1, 7 200 g 20,00 BGN 10,23 €

Black Rose

fluffy chocolate cake with almond notes and cherry filling

1, 3, 7, 8 130 g 20,00 BGN 10,23 €

White Rose

creamy Philadelphia with hints of pistachio and raspberry crisps

1, 7, 8 130 g 20,00 BGN 10,23 €

Basque Cheesecake

pecan cheesecake with mixed berry jam

1, 3, 7 150 g 18,00 BGN 9,20 €

Chocolate dessert

with red wine

1, 7 150 g 18,00 BGN 9,20 €

A LIST OF ALLERGENS CONTAINED IN THE DISHES:

- 1.** Gluten in cereals - wheat,
rye, barley, oats, spelt (a type of wheat)
and kamut (a type of coarse durum wheat)
- 2.** Crustacean products
- 3.** Eggs and their products
- 4.** Fish and fish products
- 5.** Peanuts and their products
- 6.** Soya and soya products
- 7.** Lactose milk and dairy products
- 8.** Nuts: almonds, hazelnuts, walnuts,
cashews, Brazil nuts, pistachios,
macadamia nuts and Queensland walnuts
- 9.** Celery and celery products
- 10.** Mustard and its products
- 11.** Sesame seeds and products thereof
- 12.** Sulphur dioxide and sulphites
with a concentration exceeding 10 mg/kg.
- 13.** Lupin (a type of bean plant)
and products thereof