

# Niko'las

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The taste of Balkans with an Asian twist

## TASTING MENU

Chef's selection of 4 dishes to present the traditional Balkan flavours

### KATUK

with cheese mousse with roasted peppers, aubergine puree and chunks of fresh cow cheese, marinated in Sichuan pepper

### SOFIA - EDIRNE

warm kyopolu – aubergine and peppers, sautéed with Ponzu soya sauce and white sheep cheese snow

### SLOW COOKED BULGARIAN VEAL

with potato and porcini from Rhodopi with Asian spices sauce and tangerines

### BULGARIAN DESSERT

yogurt hemisphere, which hides two honey mousses, walnut biscuit, honey jelly and basil and mint sorbet

price per person for a set of four – 70 leva

Dear guests, kindly advise in case you are allergic to certain foods. We're offering you a tasting set of 3 Bulgarian wines (125 ml each) , paired with your food price per person – 30 leva

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**For your optimum enjoyment and the smooth rhythm of our kitchen & service teams, orders of the tasting menu are for complete tables only.**



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## SALADS AND STARTERS

### BEEF TARTARE

BEEF TENDERLOIN slightly spicy, brunoise-like cut, with marinated cucumbers & onions, served on the mousse of tuna with Japanese mayo and egg yolk marinated in soy sauce -18 leva

### SALMON TARTARE

with espuma of tofu, miso, ginger and wasabi - 18 leva

### RHODOPA PATATNIK

old-style Bulgarian yellow cheese, porcini, wild mushrooms, potatoes and phyllo dough -18 leva

### WINE SALAD

mature Bulgarian and Greek cheeses, roasted beetroot, carrot, celeriac & beetroot chips and mousse of white cheese with beetroot fresh -18 leva

### GYOZA

East meets West – rice pastry with pork, shrimps and spices - 18 leva

### SOFIA - CORFU

fresh tuna belly carpaccio in dressing with passion fruit, roses, soy sauce and elderflower syrup, topped with marinated onions and truffle mayonnaise -18 leva

Please, ask your waiter for availability.

With this menu we would like to offer you the taste of dishes with stories, created by the experiences of our chef.

Food is an emotion which we would like to share with you and to invite you to a journey to the Balkans and not only there.

Some of the products in this menu are really rare and we are happy than you could see them before they are prepared for you.

Fall and winter are the seasons with abundance of fish, sea food and root vegetables.

That's why the focus of this menu will be on them - rare products in unusual combinations and forms.

We have fish and sea food catch from the Mediterranean, meat from Europe and Japan, and vegetables of the season, from Boyan's garden.

Portions are 0.120-0.350kg

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## **MAINS**

### **THE SILK ROAD**

lamb prepared in aromatic spices from Constantinople, jasmine rice and seafood - 36 leva

### **BALKAN SURF AND TURF**

roasted cauliflower mousse, thinly sliced pork fillet, marinated in multicoloured Turkish peppers, sprinkled with shrimp popcorn - 26 leva

### **RABBIT ROLL**

with truffle, mushrooms and potatoes with porcini espuma - 32 leva

### **THE SEA IN AUTUMN**

sautéed scallops with cream of green herbs and poached eggs, warm graviera cheese of Kos island - 29 leva

Portions are 0.300-0.350 kg

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## **MAINS**

### **TUNA**

fillet of yellowfin tuna rolled in herb powder, served with Asian rice with eggs and veggies – 32 leva

### **DRY AGED BEEF**

of free-range cattle with asparagus, celeriac, confit potatoes and truffle sauce – 40 leva

Portions are 0.300-0.350 kg



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### **SELECTION DESSERT DRINKS**

Pinot Blanc 2012 Sepp Moser, Austria - 8 leva

Noble 2012 Zagreus Winery, Bulgaria - 5 leva

Ramos Pinto 10yo Porto Tawny, Quinta de Ervamoira,  
Portugal - 7.5 leva

Golden Age brandy 17yo - 9.9 leva

Branca Menta - 5 leva

Fernet Branca - 5 leva

Bailey's Irish Cream - 4 leva

Grand Marnier- 5 leva

Prices are for 50 ml, in Bulgarian leva incl. VAT.  
Service charge not included.



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### **DESSERTS**

#### **BULGARIAN**

yogurt hemisphere, which hides two honey mousses,  
walnut biscuit, honey jelly  
and basil and mint sorbet -12 leva

#### **WHITE CHOCOLATE**

with curry, lime, coconut and tamarind -12 leva

#### **VEGAN KETO DESSERT**

dark chocolate, almond flour, stevia  
and coconut - 12 leva

Portions are 0.140kg