

## STARTERS

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### Tartine [tar-teen']

*Pair with Chianti Red or St. Panteleimon White*

A fancy French-style open-faced sandwich. Grilled Naan bread spread with our signature Garden vegetable spread, topped with portabella mushrooms and a melted mix of Havarti and Feta cheese, sprinkled with fresh basil. 10.99

### Bruschetta [broo-shet'-uh]

*Pair with Merlot or Via Diagonalis White*

Old fashioned Italian bread toasted with our cheese blend, black olives, and roasted red peppers topped with freshly diced tomatoes and parsley. Customers' favorite. 7.99

### Seasoned Feta on the Grill

*Pair with Chateau Slavyantsi Cabernet or Bordeaux*

Imported Bulgarian feta, seasoned with our special herb blend and topped with olive oil. A traditional Bulgarian appetizer. 7.99

### Caprése

*Pair with Telish Chardonnay or Pinot Noir*

Layered temptation of vine-ripe tomatoes, fresh mozzarella slices, and fresh basil leaves, drizzled with Extra Virgin olive oil. 7.99

### Homemade Grape Leaves

*Pair with Pinot Bianco White or Vila Regia Douro*

Available as vegetarian or meat. Our vegetarian grape leaves are a tasty blend of risotto, raisins, and herbs. The meat is combination of risotto, beef, and herbs. 6.99



*Bruschetta*

### Layered Tomato

*Pair with Elena Walch Gewürztraminer*

Sliced tomatoes with a gourmet mix of three cheeses and black olives between the layers baked in the oven. 6.99

### Spinach Pie

*Pair with Barbarians Wealth Cabernet*

Crispy puff pastry stuffed with spinach and Bulgarian feta. 5.99

## SIGNATURE SOUPS

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Homemade soups made from scratch daily. Served until gone.

Cup 2.99 Bowl 4.50

**Creamy Potato Leek-** Chunky potatoes, garden vegetables and leeks.

*Vegetarian/ Gluten Free*

**Garden Tomato-** Chunky tomatoes and vegetables finished with fresh basil.

*Vegan/ Gluten Free*

**Lentil-** Hearty vegetable soup flavored with fresh minced garlic.

*Vegan*

**Monastery Bean-** Northern beans cooked with a blend of vegetables and spices.

*Vegan*

**Mini Meatballs-** Yogurt based hearty soup with mini meatballs, rice, vegetables and a lemon finish.

*Voted People's Choice, 2012*

**Chicken Noodle-** Creamy-based soup with chunky chicken breast, vegetables, and Italian spices.

**Classic French Onion-** Brandy, caramelized onions simmered in beef bouillon finished with homemade croutons and our cheese blend.

**Naslada's Chili-** Unique, spicy blend of beans, vegetables and ground chuck, topped with cheddar cheese. *Voted 1<sup>st</sup> Place, 2010 & 2011 (Seasonal)*

**Love our soups? Take some home!**

12oz...4.50

16 oz... 5.99



*Classic French Onion*

## FOR KIDS

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Ages 10 and under, all choices are served with freshly sliced apples

4.99

**Grilled Cheese**

**Pan-seared Chicken Breast**

**Pasta "Rasta"**

Please, make us aware of any food allergies you may have.

## FRESH FISH CHOICES

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### Ask for the Catch of the Day!

Depending on availability and delivery, we offer some of the following:

## Sea Bass (Branzino), Tuna Steaks, Swordfish, Wild-Caught Salmon, Scottish Salmon, or Trout

Fish meals are served with two sides and our house special salad (19.99)

## SALADS

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**Choose your dressing:** *House (olive oil & vinegar with herbs), Sun-dried-tomato ranch, Garlic Expression®, Italian, Raspberry vinaigrette, Balsamic vinaigrette & Ranch*

### Lemon Shrimp Dinner Salad

*Pair with Elena Walch White*

Bed of romaine lettuce, spinach, and organic spring mix topped with diced tomatoes, avocado, and scallions perfectly finished with cooked-to-order lemon shrimp in grape seed oil. 10.99

### Tuscan Chicken Dinner Salad

*Pair with Area 51 Limited Red or Telish Chardonnay*

Grilled chicken strips, asparagus spears, diced tomatoes, diced red peppers, and shredded Parmesan cheese over gourmet greens. 9.99

### Gourmet Fruit & Nut Dinner Salad

*Pair with Tokaji Muskat White or Gancia Moscato d'Asti*

A fresh mix of gourmet greens topped with sliced strawberries, Granny Smith apples, toasted walnuts, Bleu cheese crumbles, raisins, and delicious Raspberry vinaigrette. 9.99

### Shopska Salad

*Pair with Chateau Slavyantsi Chardonnay*

Diced tomatoes, cucumbers, red onions, roasted red peppers and grated imported Feta cheese. 7.99

### House Special Salad

*Pair with Mavrud Red*

Romaine lettuce hearts, tomatoes, red onion, cucumbers, black olives and imported Feta cheese. 6.99

### Naslada's Cucumber Salad

5.99

Diced fresh cucumbers, garlic and fresh dill weed in a creamy yogurt based dressing.



*Shopska Salad*

## ORGANIC MENU

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Being true to our core commitment, we are proud to offer our guests a healthy, unique, and exciting menu choices. We have partnered with local farmers to deliver the best possible beef, poultry, eggs & vegetables there are. So, enjoy our delicious dishes made from natural farm-raised products. We guarantee top quality because we know the farmers who grow our food!

### Beef in Clay Pot

*Pair with Bordeaux or Butterfly's Rock*

Slow roasted grass-fed beef with carrots, onions, and mini Bella mushrooms in our special tomato-wine sauce. Served with rice pilaf. Portion for two includes house special salad. 27.99, or Personal 19.99

### Vegetarian Gyuvech in Clay Pot

*Pair with BW Premier Red or Area 51 Limited Red*

Organic fresh tomatoes, bell peppers, red onion, mini Bella mushrooms, Bulgarian Feta cheese, and 2 organic eggs. Served with House Special salad. 16.99

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## FAMILY STYLE DINNER

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**Old Fashioned Authentic Chicken Dinners are available for parties of 8 or more people when requested in advance, 19.99 per person**

Family Style Meals are served in courses and include:

**Whole Quartered Amish Chicken Roasted Over Rock Salt**

**Drunken Chicken: Whole Quartered Amish Chicken Roasted in Beer**

**Lentil Soup and Crackers**

**Old World Bread with Dipping Oil, House Special Salad**

**Bulgarian Cole Slaw, Baked Beans, Lyuteniza (Vegetable Relish),**

**Butter Roasted Potatoes**

## GOURMET DISHES

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*All Gourmet Dishes (Dinner size) are served with House Special salad. Salad substitute 2.00.*

### Chicken Piccata

*Pair with Via Diagonalis White or Pinot Noir Red*

Tender chicken cutlet flavored with a delicate lemon-wine sauce and capers. Served over noodles with sautéed asparagus. 16.99

### Chicken Pomodoro

*Pair with Surge Red or Mavrud*

Seasoned chicken cutlet topped with fresh diced tomatoes and scallions, finished with vodka-cream sauce. Served with risotto rice and Italian-style green beans. 16.99

### Beef Goulash Stroganoff

*Pair with Chianti Red or Bordeaux*

A German recipe of beef sirloin cooked with leeks, mushrooms, onion, and sour cream over noodles. 16.99

### Mousaka

*Pair with BW Premier Red or Telish Chardonnay*

Homemade casserole of a savory blend of ground beef, zucchini, eggplant, carrots and onion, topped with golden brown soufflé finished melted Mozzarella. A popular family-style meal from the Mediterranean region. 16.99

### Stuffed Pepper

*Pair with Chateau Slavyantsi Cabernet Sauvignon*

Classic Bulgarian recipe of bell pepper stuffed with a seasoned mixture of ground beef, rice, and vegetables. Topped with parmesan cheese sauce. 13.99

### Old Fashioned Kavarma

*Pair with Elena Walch White or Dornfelder Red*

Traditional wine sauce flavored with cayenne pepper, mixed with bell peppers, leeks, onion, and tomatoes. Served over risotto rice in a clay pot. 16.99

**Choose from Pork, Shrimp, Chicken or Vegetarian**

### Vegetarian Pasta "Rasta"

*Pair with Chateau Slavyantsi Merlot or St. Panteleimon White*

Delicious dish of fresh portabella, spinach, and tomatoes in garlic-alfredo sauce over pasta. Sprinkled with shredded Parmesan-Asiago cheese.

Add grilled chicken strips for 3.00.

13.99



*Old Fashioned Shrimp Kavarma*

## LIGHT DINNER

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The following choices are available in a smaller size: **Stuffed Pepper, Mousaka, Old Fashioned Kavarma, Beef Goulash Stroganoff, Vegetarian Pasta "Rasta."** 10.99

## LARGE PARTIES

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Gratuity of 15% will be added for large parties of 8 or more people.

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## **PANINI SANDWICHES**

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Freshly grilled to order. Served with a pickle spear and blue-corn tortilla chips.

7.99

***Choose your bread:*** Old Fashioned Italian, Crusty Multigrain, Flatbread or Gluten-Free Flatbread

### **Vegetarismo Panini**

Fresh mozzarella, pesto, roasted red peppers, baby spinach, and tomato slices.

### **Turkey Pastrami Panini**

Tasty turkey pastrami, caramelized onions, Swiss cheese and homemade Russian dressing.

### **Chicken Pesto Panini**

Seasoned grilled chicken strips, roasted red peppers, country style mozzarella and basil pesto.

### **Prosciutto Havarti Panini**

Prosciutto ham, thinly sliced, topped with havarti cheese, roasted red peppers and flavored with chive cream cheese.

### **Portabella Panini**

Grilled portabella mushrooms, roasted red peppers, country style mozzarella cheese, Bulgarian Feta cheese, tomatoes, and red onion.

### **Italian Panini**

Deli ham, hard salami, Swiss cheese, tomatoes, red onion, and Italian dressing.



*Chicken Pesto on Flatbread*

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