

STARTERS

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

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 1st Place, 2010 & 2011 (Seasonal)*

Love our soups? Take some home!

12oz...4.50

16 oz... 5.99



Classic French Onion

FOR KIDS

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

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

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

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

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

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

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

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

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

PANINI SANDWICHES

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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