



We are Sofra Restaurant – a traditional Bulgarian restaurant reinterpreted through the prism of our head chef Hristo Ichev. We focus on natural and fresh products, which we source daily from local farms and dairies. We work with small producers from the region and our mission is our guests to taste the real and authentic Bulgarian cuisine. From the farm to your Sofra.



SALADS

HOUSE SALAD

pink tomatoes, cucumbers, marinated onion, fresh cheese from Dulgerovi dairy, olives and roasted chili pepper ⁷

300g | 16

BUFFALO CHEESE SALAD

tomatoes, roasted peppers, roasted eggplant, buffalo cheese from Obedineni Fermi and homemade parsley pesto ⁷

300g | 17

VITAMIN SALAD

turnip, carrots, beets, pumpkin seeds and lemon dressing ⁸

300g | 15

MIXED GREENS SALAD

with radishes, cucumbers, spring onion, boiled egg, mature buffalo cheese from Obedineni Fermi, roasted walnuts and honey-mustard dressing ^{3,7,8,10}

250g | 17

TABBOULEH

with pink tomatoes and bulgur

300g | 13

SNEZHANKA

traditional stained yoghurt salad with cucumbers, dill oil and roasted walnuts ^{7,8}

250g | 14



SOUP

SOUP OF THE DAY

300g



DIPS

BEAN DIP

with traditional Bulgarian spices ^{1,6,7}

150g | 11

HOMEMADE KYOPOLOU

traditional dip with BBQ roasted eggplants and peppers ¹

150g | 11

SPICY KATAK

traditional dip with strained yoghurt, white cheese and roasted red peppers ^{1,7}

150g | 12

DIP PLATTER

bean dip, homemade kyopolou and spicy katak ^{1,6,7}

300g | 23



APPETIZERS

BAKED WHITE CHEESE WITH TRUFFLE

from Georgiev dairy with honey and walnuts ^{7,8}

150g | 18

KACHAMAK

traditional polenta with buffalo white cheese from Obedineni Fermi ⁷

280g | 15

PANAGYURISHTE-STYLE EGGS

with yoghurt, white cheese and beef sujuk from Obedineni Fermi ^{3,7}

350g | 17

BEANS WITH PORCINI MUSHROOMS

and sun-dried peppers ⁷

280g | 16

BEEF TONGUE IN BUTTER

with homemade cured salo strips ⁷

300g | 26

BBQ PORK EARS

from Cheh farm with spring onion

350g | 22



PLATTERS

COLD CUTS PLATTER FROM LOCAL FARMS

leek sujuk, horse tenderloin (Shtastlivata Ferma),
buffalo sujuk, beef pastrami and beef sujuk
(Obedineni Fermi) with homemade grissini ¹

270g | 42

CHEESE PLATTER FROM LOCAL DAIRIES

cow's milk gubek (Dulgerov dairy), mature buffalo yellow cheese, buffalo
white cheese (Obedineni Fermi) and truffle yellow cheese (Georgiev dairy)
with Kazanlak rose jam and roasted walnuts ^{7,8}

270g | 35

HOMEMADE CURED SALO

with red pepper and spring onion

150g | 17



MAIN COURSE

FRIED CATFISH

with traditional herb sauce and potato salad ^{1,4}

300g | 35

BEEF BURGER

from Obedineni Fermi with cow's milk gubek from Dulgerov dairy
and homemade fried potatoes ^{1,3,7,10}

400g | 29

CHICKPEA MEATBALLS

with sun-dried tomatoes, yoghurt sauce and mixed greens salad ^{1,3,7}

350g | 22



CHARCOAL BBQ

PORK MEATBALLS

210g | 18

BEEF MEATBALLS

210g | 21

PORK SAUSAGE

250g | 17

PORK RIBS

with homemade BBQ sauce ⁷

450g | 24

PORK NECK CHOP ⁷

250g | 21

BONE-IN PORK CHOP ⁷

400g | 28

BEEF SUJUK

250g | 19

CHICKEN SHISH KEBAB ⁷

with vegetables

400g | 24

BEEF RIBEYE STEAK

100g | 25

*All meat products are carefully selected from high-quality farms in the region and are served with lutenitsa with leek, fresh salad and roasted chili pepper



FISH ON CHARCOAL BBQ

TROUT

with traditional herb sauce ⁷

100g | 9

TSIPOURA

with traditional herb sauce ⁷

100g | 11

FISH OF THE DAY

Please, ask your waiter about daily suggestions

100g



SIDES

HOMEMADE FRIED POTATOES

120g | 7

ROASTED POTATOES WITH GARLIC AND DILL ⁷

150g | 7

GRILLED CORN ON THE COB⁷

200g | 9

BBQ VEGETABLE SKEWERS

150g | 8

ASPARAGUS⁷

100g | 16



BREAD

BREAD BASKED

from local bakery

100g | 5

HOMEMADE PITA BREAD

natural, with garlic or with yellow cheese^{1,7}

160g | 7

PITA BREAD

upon request with local herbs^{1,3,7}

1500g | 19



Potential allergens:

1. Gluten
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soybean and soy products
7. Milk and milk products
8. Nuts
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and sesame products
12. Lupina
13. Sulphites
14. Molluscs and mollusc products

Prices are in BGN and inclusive of VAT.



COΦPA

DESSERT

CRÈME CARAMEL
with lavender ^{3,7}

180g | 11

BUFFALO YOGHURT
from Obedineni Fermi with honey and walnuts ⁷

180g | 14

HOMEMADE KATMI
traditional pancakes with rose jam and hazelnut ice cream ^{1,3,7,8}

180g | 13

HOMEMADE BAKLAVA
with hazelnuts and vanilla ice cream ^{1,3,7,8}

180g | 14

BISCUIT CAKE
with chocolate and fresh fruit ^{1,3,7}

180g | 12