



*We are Sofra Restaurant – a traditional Bulgarian restaurant reinterpreted through the prism of our head chef Stanislav Dimitrov, finalist of Hell's Kitchen Bulgaria 2024. 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

GARDEN SALAD

/pink tomato, cucumber, green pepper, red onion, fresh cow's milk cheese,
Taggiasca olives, parsley, pickled charred hot pepper^{/7,9}

300g | €10.5

SOFRA SALAD

/pink tomato, marinated roasted pepper, homemade kyopolou (eggplant dip),
cucumbers, Taggiasca olives, buffalo cheese, parsley pesto^{/7,8}

400g | €10.5

SALAD FOR RAKIA

/pink tomato, cucumber, roasted red pepper, boiled egg, Taggiasca olives, marinated buffalo cheese with savory,
spring onion, parsley, crispy bread with traditional Bulgarian spice blend^{/1,3,7}

350g | €10

PEPPERS & KROKMACH

/roasted green and red peppers marinated with garlic, dill, and parsley, krokmach, pine nuts^{/3,7,8,10}

300g | €10

WHITE SALAD

/strained yogurt, pickled cucumbers, garlic, dill, roasted walnuts, krokmach^{/10}

300g | €9.5



DIPS

HOMEMADE KYOPOLOU

/eggplant, roasted red and green peppers, tomato, garlic, parsley/¹

150g | €7

EGG DIP

/boiled eggs, celery, shallots, homemade mayo, dill, lemon/^{1,3,9,10}

150g | €7

KATAK

/strained yogurt, aged cow's milk cheese, cream cheese, roasted red pepper, smoked paprika, chili pepper/^{1,8}

150g | €7

TRIO DIPS

/homemade kyopolou, egg dip, katak/^{1,3,7,8,9,10}

300g | €14

ALL DIPS ARE SERVED WITH CRISPY BREAD.



SOUP

SOUP OF THE DAY

300g

TARATOR

/traditional cold soup with buffalo yogurt, cucumbers, roasted walnuts, dill, sumac, oregano/^{7,8}

300g | €7



PLATTERS

ARTISAN MEAT PLATTER ^{8,10}

300g | €23

DAIRYMAN'S CHEESE PLATTER ^{7,8}

300g | €23

HOMEMADE CURED SALO

/salted with red pepper or BBQ grilled/

150g | €12



APPETIZERS

CRISPY GYUBEK

/filo pastry, gyubek (traditional yellow cheese), samardala, rose jam, cabbage salad, marinated fennel/^{1,7,9,11}

250g | €13

MISH-MASH

/traditional scrambled eggs with truffle white cheese, colorful peppers, spring onion, cherry tomatoes, black garlic mayonnaise/⁷

300g | €12

TRIPE IN BUTTER

/beef tripe, smoked paprika, garlic/⁷

200g | €14

CHICKEN LIVERS

/onion, Smilyan bean sauce, parsley/^{6,7}

250g | €12

BEEF TONGUE

/porcini mushrooms confit, beef jus/^{1,7,9}

200g | €16



MAIN DISHES

POTATO PATTIES

/truffle white cheese, kashkaval, spring onions, parsley, savory, cabbage salad, yogurt sauce/^{1,3,7,9,10}

350g | €10

BEAN STEW

/with porcini mushrooms and costmary/^{1,9}

350g | €9.5

BEAN STEW / WITH SAUSAGE

/with porcini mushrooms, costmary and grilled sausage/^{1,9}

400g | €12

PAN-FRIED CARP

/with bean and cabbage salad/^{3,7,10}

350g | €22

TROUT FILLET

/root vegetables, mustard sauce, roasted walnuts/^{3,4,7,8,9,10}

350g | €24

ROASTED BEEF

/sautéed root vegetables, crispy onions, beef jus/^{1,7,10}

350g | €26

CHICKEN FRICASSEE

/chicken thigh roulade, Parisienne-cut carrots and celery, porcini mushrooms, fricassee sauce/^{1,3,7,9}

300g | €22



CHARCOAL BBQ

BONE-IN PORK CHOP

/with lyutenitsa/⁷

450g | €18

GLAZED PORK RIBS

/BBQ sauce, crispy onions/^{1,7}

450g | €16

CHICKEN SKEWER

/chicken thigh, vegetables, lyutenitsa/¹

450g | €16

PORK MEATBALLS

/bean salad, lyutenitsa/

300g | €12

PORK KEBABCHE (BULGARIAN MEAT KEBABS)

/fbean salad, lyutenitsa/

300g | €12

BEEF MEATBALLS

/bean salad, lyutenitsa /

300g | €14

PORK SAUSAGE

/bean salad, lyutenitsa/

300g | €12

PORK EARS

/onions, lemon, parsley, soy sauce , traditional mixed spice/⁶

250g | €14



SIDES

COLD SIDE

/tomatoes, cucumbers, olives/

200g | €4

BEAN SALAD

/butter beans, red onion, parsley, spearmint/⁸

200g | €6

WARM SIDE

/sautéed root vegetables (potato, carrot, celeriac, onion) with butter and rosemary/^{7,9}

200g | €6

HOMEMADE FRENCH FRIES

200g | €6.5



BREAD

HOMEMADE FLATBREAD

/plain, with garlic, with white cheese, with yellow cheese, mixed/^{1,7}

150g | €4.5

HOMEMEADE PITKA (TRADITIONAL BREAD)

/upon request from a local bakery/^{1,7}

1600g | €14

BREAD BASKET ¹

200g | €3



DESSERTS

BISCUIT CAKE ^{1,7,8}

150g | €7.5

CRÈME CARAMEL ^{3,7}

150g | €7.5

SOFRA CAKE ^{1,7,8}

150g | €7.5

NOUGAT ICE CREAM

/homemade nougat ice cream, figs, caramelized roasted walnuts/^{3,7,8}

150g | €7.5



List of 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 euro, inclusive of VAT.