

# Monty

## Salads

### Provance Salad



Pink tomato, cucumber, fresh buffalo cheese, roasted pepper, olives, fried parsley, crispy onion

300 gr.

14.00 BGN

### Summer Salad



Sunny pink tomato, roasted aubergene, avocado, sheep feta cheese, olives, green herbs and apple balsamico dressing with honey

300 gr.

14.00 BGN

### Quinoa Salad



Saffron quinoa, mint, arugula, sliced almonds, cherry tomatoes, raisins, fresh cucumber, lime dressing and olive oil

280 gr.

14.00 BGN

### Seafood salad



Shrimp, squid, octopus, mussels, mix of green leafy salads, kalamata olives, sun dried tomatoes

300 gr.

22.00 BGN

### Zucchini carpaccio



Zucchini, arugula, parmesan, carrot strips, pine nuts, olive oil dressing - lemon

300 gr.

12.00 BGN

### Green salad with prosciutto and melon



Green salads mix with melon parisienne, prosciutto slice, roasted Brazilian nuts, pecorino cheese and dressing with olive oil, lemon and green fig

280 gr.

16.00 BGN

### Burrata



Burrata cheese, tomato slices, crunchy cucumber, red onion, cherry tomato, Parmesan, olives, basil pesto, balsamico reduction

300 gr.

18.00 BGN

# Monty

## Cold starters

### Tuna fish Tartare



Tuna fish Tartare (seasoned with lime, mint, soy sauce, togarashi, cucumber and tomato concasse, avocado, spicy light mayonnaise with wasabi, toast)

160 gr.

25.00 BGN

### Homemade Tarama au Caviar



(pureed caviar, onion, lemon juice, toast, kalamata ollives, cucumbers)

150 gr.

13.00 BGN

### Homemade starters platter



Hummus with sweet potatoes and smoked paprika, aubergine caviar with walnuts, roasted pepper with onion, tomato and sheep feta cheese, bread with herb butter

220 gr.

15.00 BGN

## Warm starters

### Shrimp



With ginger, lime, sweet chili, guacamole with mango

180 gr.

18.00 BGN

### Crispy squid



With sweet potato hummus and milk sauce with seaweed

200 gr.

20.00 BGN

### Goose liver escalope



With elderberry syrup, kozunak chips, green apple and valerian salad

160 gr.

31.00 BGN

### Sea bass roll with shrimp



Sea bass fillet roll with shrimp and celery garnished with red lentil cream and stewed beluga lentils with vegetables and coconut milk

250 gr.

22.00 BGN

# Monty

## Soups

### Duck soup



With spring vegetables and quinoa, ginger and coconut milk

300 gr.

12.00 BGN

### Turbot fish soup



Served with lovage brine and roasted hot peppers

300 gr.

20.00 BGN

## KID'S MENU

### Pasta



With Carbonara sauce with poached egg or with tomato sauce with basil and Parmesan

300 gr.

13.00 BGN

### "Panada" chicken sticks



With fries and salad and milky sauce with truffle

280 gr.

14.00 BGN

### Ripe beef burger



Garnished with potato wedges, coleslaw, smoked sauce and grilled vegetables flavored with herbs and olive oil

350 gr.

15.00 BGN

## Vegetarian meals

### Quinoa and vegetable croquettes



With tomato sauce and herb tartar, capers and anchovy

250 gr.

14.00 BGN

### Plate grilled goat cheese



With green fig jam, fresh salad and dressing

250 gr.

14.00 BGN

# Monty

## Sauteed asparagus



With grilled zucchini, smoked salmon, poached quail egg with truffle, cream cheese, mango sauce, avocado, parsley

250 gr.

17.00 BGN

## Green



Grilled green asparagus served on parsnip and cauliflower puree, roasted cherry tomatoes, poached egg, parsley chips and Hollandaise sauce sprinkled with dried tomato powder and olive oil

280 gr.

14.00 BGN

## Main course

### Catch of the day

Ask your waiter about today's fresh fish

100 gr.

### Magret de Canard



With citrusy beetroot sauce, baked sweet potato mousse, Kenyan green beans

380 gr.

22.00 BGN

### Chicken fillet



Stuffed with fresh spinach and smoked Scamorza, garnished with rice pilaf, vegetables and cheese sauce

380 gr.

17.00 BGN

### Pata Negra Iberian pork steak



With potatoes gratin with herbs, glazed carrots and gravy sauce

380 gr.

27.00 BGN

### Smoked glazed pork ribs Monty



With barbecue sauce and honey mustard garnished with roasted vegetables and mashed potatoes with truffles and herbs

380 gr.

21.00 BGN

# Monty

## Black Angus "Striploin" steak



/ riped 40 days / with grilled vegetables seasoned with herbs and olive oil, served with baked potatoes "Hasselback" with parmesan and herb butter, drizzled with Au Jus sauce

380 gr.

53.00 BGN

## Black Angus "T-Bone" steak



/ riped for 40 days / flavored with Maldon sea salt, salt and pink pepper, sealed with hazelnut oil and herbs, flambéed with "Tennessee Whiskey"

500 gr.

100.00 BGN

## Ripe beef burger

Served with potato wedges, coleslaw, smoked sauce and grilled vegetables flavored with herbs and olive oil

380 gr.

18.00 BGN

## Wild sea bass



Baked with sea salt stuffed with herbs and lemon

1 kg.

108.00 BGN

## Lamb French rack



Slow-cooked lamb with truffle paste, baked with herb crumbs and parmesan

250 gr.

50.00 BGN

## Grilled sea bass fillet



With lemon oil and herbs sprinkled with wild onions and served with roasted vegetables and Hasselbak potatoes with parmesan

350 gr.

31.00 BGN

## Turbot cutlet



Fried in crispy breadcrumbs or grilled with lemon oil and wild green onions

280 gr.

46.00 BGN

## A whole grilled lobster



400 gr.

92.00 BGN

# Monty

## Desserts

### "Queen Eleanora"Crème Brûlée

With white chocolate in cheesecake base



140 gr.

13.00 BGN

### Lava cake with homemade Baileys

Caramelized hazelnuts and raspberry with mint



140 gr.

13.00 BGN

### Cheesecake with lime, coconut and ginger



140 gr.

13.00 BGN

### Italian ice cream and sorbet selection



140 gr.

14.00 BGN

### "Biramisu" -Tiramisu with Guinness



140 gr.

13.00 BGN

## Allergens



GLUTEN



EGGS



SINAP/MUSTARD



CRUSTACEAN



LUPIN



MILK



PEANUTS



FISH



CELERY



SULPHITES



SOYA



NUTS



MOLLUSCS



SESAME



HONEY