

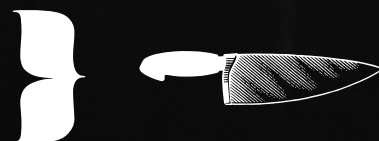


**Monty** *Restaurant*

*Tasting*  
**MENU**

*When the Black Sea whispers,  
the mind listens  
and the heart creates.*

**I**nspired and inspiring, true to Bulgarian traditions and a connoisseur of refined European cuisine – this is Chef Stanislav Petkov, Head Chef at restaurant Monty.



His dishes have no unnecessary or missing elements – everything is in its place, each ingredient complements and enhances the others. His passion for cooking has driven him forward for over 20 years in an exceptionally successful career. Perhaps because for him, cooking is not just a profession, but a calling – a path where every day brings a new opportunity to touch people through food.

Enjoy his characterful menus, with balanced flavors and a strong connection to local identity.

#### **ALLERGENS**

1 - Gluten, 2 - Nuts, 3 - Eggs, 4 - Lactose, 5 - Fish, 6 - Crustaceans,  
7 - Soy, 8 - Sesame, 9 - Celery, 10 - Mustard, 11 - Honey, 12 - Capsaicin (spicy)



### **Galata mussels**

with spring onion and wild garlic–spinach velouté

1, 6 • 50 g

*Paired with: Midalidare Deluxe Brut*

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### **Kavarna pink tomato,**

crispy cucumber, roasted Shabla red pepper, pearls of fresh cheese from Kiselovo village,  
truffle aroma, and black olive soil

4 • 160 g

*Paired with: Sauvignon Blanc, Santa Sarah Winery*

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### **Black sea scad**

lightly smoked fillet, served with a reduction of fermented tomatoes and roasted „kapia“ pepper  
purée, finished with a lemon and sea-cherry oil emulsion

5, 6 • 140 g

*Paired with: Midalidare Grand Vintage Cabernet Franc*

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### **Varna-Style Grilled Turbot**

grilled fillet, served with parsnip purée from Bulgarevo village,  
seaweed butter, and potato pearls

4, 5 • 200 g

*Paired with: Bononia Estate Dimyat*

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### **Elderflower, green apple, and mint sorbet**

50 g

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### **Bulgarian rose**

yogurt from Bliznatsi village, rose reduction from the Kazanlak region, buttery crumble,  
and caramelized white chocolate

1, 4 • 120 g

*Paired with: Season of Memories White Sweet Wine, Minkov Brothers Winery*

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**Price: 100 BGN / 51.13 €**

***Paired with regional wines: 145 BGN / 74.13 €***



**W**e invite you to embark on a sophisticated wine journey with Todor Petronov – a seasoned expert, connoisseur of fine taste, and master of the art of pairing food and wine. With elegance and care, he will guide you through the world of wine, where every glass tells a story – of the land and the people behind the bottle.



“Wine isn’t chosen, it’s felt” – this belief lies at the heart of Todor’s exclusive selection, crafted especially for the guests of Monty Restaurant. Wines with soul and character, capable of unlocking layers of flavor in every dish. Wines that don’t just accompany a meal, but create moments to remember.

