

Group 4 - Traditional Bulgarian restaurant menu

Tuesday, December 13, 2016 4:45 PM

MENU

SALADS:

- Snow white salad – 350g for 2,00lv
- Tradition Bulgarian lettuce salad – 150g for 1,20lv
- Roasted and marinated chili peppers – 200g for 1,30lv
- Parchment backed white brine cheese – 250g for 2,00lv
- Shepherd's salad– 200g for 3,50lv
- Watermelon and white cheese – 100g for 1,00lv
- Roasted peppers with garlic and parsley – 250g for 2,50lv

MAIN DISHES

- Bean soup – 1.20lv
- Banitsa – 2.00lv
- Tarator – 0.80lv
- Stew – 1.50lv
- Sarmi – 2.50lv
- Tripe soup – 1.80lv
- Stuffed peppers – 2.00lv
- Kapama – 1.50lv
- Patatnik – 2.30lv
- Barbecue – 4.00lv

DESSERTS:

- Pumpkin – head – 1.50lv
- Rice pudding – 1.00lv
- Milk pie – 1.00lv
- Caramel pie- 1.00lv



Group 4: Create the menu book of a traditional restaurant (a tavern)

Created by: Kolyo Mitkov, Stoyan Mitkov and Huliya Sadula

School: Natural Sciences and Mathematics High School

“Acad. Boyan Petkanchin”

Khaskovo / Bulgaria

It is great to participate in eTwinning project

“ANCIENT DELIGHTS”

