

A true revolutionary is guided by a great feeling of love & passion. The Revolutionary Dining Room & Bar celebrates iconic 20th century personalities who have looked at the world differently & changed it for the better. The misfits. The troublemakers. The rebels.

The Dining Room is a gathering place of passionate thinkers in Bulgaria who gather for power lunches & dinners.

Italian cuisine is also guided by a great feeling of love & passion.

It is a big aspect of their pride as Italians, as it was key to bringing families together.

Italian food isn't just consumed, it is celebrated. The most important conversations occur & are solved around a dinner table over a bowl of pasta.

## PLATES TO SHARE

Italian cheese platter with 36 months aged Parmigiano, Asiago, Taleggio and Gorgonzola cheese 210G 38



Finest Italian cured ham platter with sliced beef Bresaola, Lonzino Di Miale, San Daniele prosciutto and truffle salami 210G 38

## STARTERS

Baby burrata, garden tomato salad, spiced Bulgarian pepper jam, Taggiasca olives and basil 250G 26



Mixed-leaf salad with goat cheese snow, roasted pumpkin, pumpkin seeds, pomegranate and balsamic vinegar 250G 19

Pine wood smoked roasted beets with pumpkin yolk, red onion, couscous, olives and quinoa 220G 19



Fried calamari with harissa sauce, mint and basil oil 250G 23

Smoked beef steak tartare with quail eggs, capers, olives, anchovies and mustard 230G 29

Surf and Turf vitello tonatto, yellowfin tuna, crunchy veal lollypop and tonnato sauce 230G 32





## SOUP

Corn chowder, king oyster mushrooms  
and burnt onions 320G 16



Scampi minestrone, crustacean flavored consommé,  
vegetables, beans and rotelle pasta 320G 19

## PASTA

(all pasta will be al dente cooked unless requested differently)

Spaghetti Carbonara, crispy pancetta, black truffle  
sabayon and cracked black pepper 320G 26

Seafood linguine, tiger prawns, sea bass,  
octopus and lemon butter sauce 300G 49

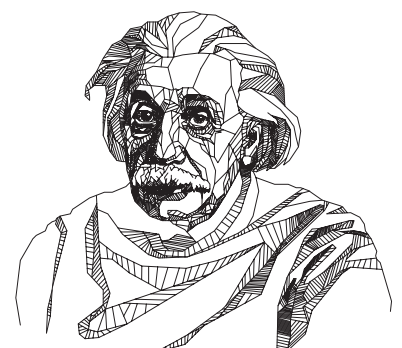
Rabbit gnocchi Bolognese style,  
pecorino and shaved truffles 320G 29

Ricotta ravioli, spinach, pumpkin cream,  
pistachio and goat cheese snow 300G 26



Rigatoni alla Puttanesca with rich tomato sauce,  
olives, capers and Stracciatella cheese 350G 28

Cauliflower risotto with dried figs, pomegranate,  
cherry vinegar and cashew nuts 350G 28





## FISH

Grilled salmon fillet with leek royal  
and hollandaise sauce 300G 49

Sea bass fillet with cauliflower cream, gremolata  
and red curry coconut sauce 330G 39

Chargrilled octopus, roasted pepper sauce, baby potatoes,  
cherry tomatoes and capers 330G 49

*Fish of the day (Chef's choice)*

## MEAT

Pulled Wagyu beef cheeks, risotto alla Milanese, saffron,  
asparagus, foie grass and red wine glaze 320G 46

Veal cutlet Milanese, fontina cream sauce,  
rocket and cherry tomato salad 320G 39

Duck breast with carrot-apricot cream,  
baby carrots and orange-duck jus 350G 39

Slow cooked lamb shank with spinach,  
tomatoes and homemade gnocchi 400G 59

Stuffed rabbit leg, calamari and  
sun-dried tomato risotto 350G 46

Chicken Supreme with bacon olive butter, creamed peas,  
mushroom ragu, potatoes and jus 350G 36



## CHARCOAL GRILL

(Includes 1 side of your choice from below)

Grilled Black Angus Rib eye steak finished with  
mountain herb butter 300G 79

Beef tenderloin 250G 49

Grilled salmon steak with 'Café de Paris' butter 200G 32

Saffron roasted cauliflower steak, romesco sauce,  
almond and chimichurri 320G 29



Grilled lamb cutlets with fresh herb infusion 300G 59

Half roasted cajun spiced farm chicken  
with salmoriglio sauce 500G 39

## SIDES 100G 9

Mixed-leaf salad



Cacio e Pepe infused potato gnocchi



Sautéed broccolini, chili and lemon zest



Mashed potatoes with or without garlic



Steamed green asparagus



## DESSERTS

Tiramisu like Nonna does it 260G 12



Stracciatella at the Table with choice of dark, milk, white or pink chocolate 160G 12



Banana Foster with caramelized bananas, banana cake, walnut tuile, vanilla ice cream and rum sauce 160G 12



Vegan Black Forest with dark chocolate mousse, vanilla Chantilly and amarena textures 160G 12



Sicilian cannoli with lemon-ricotta cream, chocolate fudge sauce and pistachio ice cream 140G 12



All prices are quoted in BGN and include VAT

A handwritten signature in black ink.

**Zhivko Ivanov,**  
Revolutionary Head Chef

# MEET OUR REVOLUTIONARIES



*Scan the QR code*



# ALLERGENS

Italian cheese plater	A/G/L/O/V
Sliced finest Italian cured hams	A/L/O
Baby burrata and garden tomato salad	G/L/O/V
Pine wood smoked roasted beets	A/L/M/O/V+
Fried calamari	A/C/O
Surf and Turf vitello tonatto	A/B/C/G/L/O
Smoked beef steak tartare	C/G/L/M/O
Corn chowder	G/L/O/V
Scampi minestrone	A/B/C/G/L/O
Spaghetti Carbonara	A/C/F/G/O
Seafood linguine	A/B/C/D/G/L/O
The rabbit gnocchi Bolognese style	A/C/G/L/O
Ricotta ravioli	A/C/G/H/L/O/V
Rigatoni Alla Puttanesca	A/C/G/L/O
Cauliflower risotto	G/H/L/V
Grilled salmon fillet with leek royal	C/D/G/L
Sea bass fillet with cauliflower cream	D/G/L
Chargrilled octopus	B/D/G/L/O
Pulled Wagyu beef cheeks	G/L/M/O
Veal cutlet la Milanese	A/C/G/L/O
Duck breast	G/L/O
Slow cooked lamb shank	A/C/G/L/O
Rabbit leg	B/D/G/L/O
Grilled Black Angus Rib eye steak	G/O
Beef tenderloin	G/O
Grilled salmon	B/D/G/L/O
Saffron roasted cauliflower steak	L/O/V+
Chicken Supreme with bacon olive butter	L/O/G
Grilled lamb cutlets	G/L/O
Half roasted cajun spiced farm chicken	G/L/O
Mixed-leaf salad	L/O/V+
Cacio e Pepe infused potato gnocchi	A/C/G/L/O/V
Sautéed broccolini, chilly and lemon zest	L/O/V+
Mashed potatoes	A/G/L/V
Steamed green asparagus	L/O/V+
Tiramisu	A/C/F/G/H/V
Stracciatella	F/G/O/V
Banana Foster	A/E/F/H/O/V+
Vegan Black Forest	A/C/E/F/G/H/V
Sicilian cannoli	A/C/E/F/G/H/N

## Allergy Index

Gluten-A, Crustaceans-B, Egg-C, Fish-D, Peanuts-E, Soy-F, Milk-G, Nuts-H, Celery-L, Mustard-M, Sesame-N, Sulfites-O, Lupines-P, Mollusks-R, Other Markings;Vegetarian-V, Vegan-V+