



TAVERN
IZBATA 2

AUTHENTIC BULGARIAN CUISINE

**TRANSLATE YOUR MENU
IN YOUR LANGUAGE!**



**SCAN THE MENU
IN YOUR LANGUAGE**

**WWW.IZBATA.BG
WWW.IZBATA.COM**

WELCOME!



NETWORK:
IZBATA TABERN

PASSWORD:
Nazdrave



TRIPADVISOR:
IZBATA TAVERN 2



FACEBOOK:
IZBATA TAVERN 2



INSTAGRAM:
IZBATA_TAVERN_2

NOTE: THE WAITER'S TIP IS NOT INCLUDED IN THE BILL!

**EACH DISH THAT IS MARKED IN THE MENU WITH A NUMBER
CONTAINS SOME OF THE FOLLOWING ALLERGENS:**

- | | |
|-------------------------------------|--|
| 1. Cereals containing gluten | 8. Nuts - almonds, walnuts, macadamia nuts, |
| 2. Crustaceans and products thereof | hazelnuts, cashews, Brazil nuts, Queensland nuts |
| 3. Eggs and products thereof | 9. Celery and products thereof |
| 4. Fish and fish products | 10. Mustard and products thereof |
| 5. Peanuts and products thereof | 11. Sesame seeds and products thereof |
| 6. Soy and soy products | 12. Lupine and products thereof |
| 7. Milk and dairy products | 13. Sulfur dioxide and sulfides |
| | 14. Molluscs and products thereof |

www.izbata.bg
www.izbata.com



Dishes



The "Old Izba" satch



Appetizers



Starters and Appetizers

Served with slice of bread

- | | | |
|---|--------------|------------------|
| 1. SAVOURY APPETIZER ^{1,7} | 150 g | 9.80 BGN |
| /finely chopped tomatoes and hot pepper, with garlic, home-made cheese and cream cheese/ | | |
| 2. EGGPLANT CAVIAR ^{1,3,8} | 150 g | 8.20 BGN |
| /roasted eggplants with olives, garlic and mayonnaise, with toasted slices of bread/ | | |
| 3. SNEJANKA ^{1,7,8} | 150 g | 8.50 BGN |
| /strained yoghurt with finely chopped cucumbers, garlic and walnuts, with olive oil and dill/ | | |
| 4. KYOPOOLU ¹ | 150 g | 8.90 BGN |
| /roasted eggplant, roasted peppers, tomato, garlic and olive oil/ | | |
| 5. EGG APPETIZER ^{1,3} | 150 g | 8.50 BGN |
| /grated boiled eggs with mayonnaise and black pepper/ | | |
| 6. APPETIZER FOR RAKIA /BRANDY/ ^{1,7,8} | 400 g | 27.00 BGN |
| /spicy starter, marinated vegetables, roasted peppers, traditional sausage, home-made cheese, yellow cheese, crunchy rural bread/ | | |
| 7. WOLF'S STARTER ^{1,3,7} | 150 g | 26.00 BGN |
| /a mix of Bulgarian sausages/ | | |
| 8. A PLATTER OF APPETIZERS ^{1,3,7,8} | 400 g | 28.00 BGN |
| /a mix of traditional appetizers/ | | |



Salads

Served seasoned

- | | | |
|--|--------------|------------------|
| 1. GRANNY'S SALAD ^{1,7} | 300 g | 16.90 BGN |
| /tomatoes and roasted peppers, with eggplants, zucchini and olives, with red onion and garlic, crushed home-made white cheese, hot pepper, parsley and crunchy home-made bread / | | |
| 2. SHEPHERD'S SALAD ^{3,7} | 350 g | 18.50 BGN |
| /tomatoes and cucumbers, with peppers, mushrooms and white cheese, with veal flat sausage and egg/ | | |
| 3. SPICY SALAD WITH CHEESE ⁷ | 300 g | 16.80 BGN |
| /tomatoes, cucumbers, fresh peppers with dill, chilly sauce and cheese cream/ | | |
| 4. KARAKACHANSKA SALAD ^{3,7} | 300 g | 15.50 BGN |
| /tomatoes and roasted peppers, with white cheese and grated boiled egg, all strewn with traditional spices/ | | |
| 5. FRESH SALAD WITH GOAT CHEESE ^{1,7,8} | 350 g | 19.80 BGN |
| /baked goat cheese on lettuce, dry tomatoes and walnuts, with croutons, flavoured with dressing and honey/ | | |
| 6. SHOPSKA SALAD ⁷ | 300 g | 12.80 BGN |
| /tomatoes, cucumbers and fresh peppers, with home-made white cheese, onion and parsley/ | | |

Traditional sausage with porcini





Soups

- | | | |
|---|--------------|------------------|
| 1. PORCINI SOUP¹ | 250 g | 12.80 BGN |
| 2. LENTIL SOUP WITH BACON¹ | 250 g | 8.90 BGN |
| 3. BOILED VEAL MEAT⁹ | 250 g | 12.80 BGN |
| 4. TARATOR^{7,8}
/yoghurt, with cucumbers and garlic, with dill, olive oil and walnuts/ | 250 g | 7.50 BGN |



Starters

- | | | |
|---|--------------|------------------|
| 1. PATATNIC ON SATCH^{3,7}
/potatoes, with white cheese and yellow cheese, with egg and garlic, seasoned with fragrant spices/ | 250 g | 15.50 BGN |
| 2. STUFFED EGGPLANT⁷
/with cherry tomatoes, home-made cheese, garlic and parsley, with olive oil and basil/ | 200 g | 14.50 BGN |
| 3. FRIED PARSLEY BALLS^{1,3,7}
/mixture of parsley, white cheese and egg, with milk sauce/ | 200 g | 13.90 BGN |
| 4. CHEESE SHOPSKI STYLE^{3,7}
/traditional dish with home-made cheese, tomatoes and hot pepper, all baked with egg, with fragrant spices/ | 200 g | 15.80 BGN |
| 5. BAKED GOAT CHEESE^{1,7}
/wrapped in fine pastry, with jam/ | 150 g | 17.80 BGN |
| 6. TRADITIONAL SAUSAGE WITH PORCINI^{1,7}
/with garlic and butter/ | 150 g | 19.80 BGN |
| 7. DISH WITH HOME-MADE SAUSAGES^{3,7}
/with potatoes, pickles, cream and baked with eggs/ | 250 g | 17.80 BGN |
| 8. SPICY CHICKEN^{1,7}
/savory chicken bites, with tomatoes, onion, peppers and garlic, baked with yellow cheese and served with bread/ | 300 g | 18.50 BGN |



Vegetarian Dishes



- | | | |
|--|-------|-----------|
| 1. RICE WITH BLUE PLUMS AND SPINACH ^{7,8}
/with garlic and walnuts/ | 250 g | 14.80 BGN |
| 2. BEANS IN EARTHENWARE ¹
/with carrots, peppers and fragrant spices/ | 350 g | 12.80 BGN |
| 3. PORCINI WITH DILL AND GARLIC
/in olive oil/ | 150 g | 16.80 BGN |
| 4. PAPRIKA BYUREK ^{1,7,3}
/roasted peppers in breadcrumbs, stuffed with cheese/ | 250 g | 13.80 BGN |
| 5. WHITE FISH FILLET ^{1,3}
/breaded white fish fillet, with fresh lettuce and baked potatoes/ | 300 g | 18.50 BGN |
| 6. TROUT WITH FIGS ^{4,7,8}
/trout fillet with figs, almonds and fresh peppers,
with honey-and-mustard sauce and fresh lettuce/ | 350 g | 25.50 BGN |



On Grill

Served with garnish

- | | | |
|--|--------|-----------|
| 1. HOME-MADE MEATBALLS ⁷ | 3 pcs. | 16.90 BGN |
| 2. TRADITIONAL MINCED-MEAT RISsoles ⁷ | 3 pcs. | 16.90 BGN |
| 3. SPICY VEAL MEAT BALLS ⁷ | 3 pcs. | 19.80 BGN |
| 4. HOME-MADE FLAT SAUSAGE ⁷ | 250 g | 18.50 BGN |
| 5. TENDER PORK PIECES ⁷
/with olive oil and oregano/ | 250 g | 18.90 BGN |
| 6. MARINATED PORK BACON ⁷ | 250 g | 22.50 BGN |
| 7. BOYAR'S MIXED GRILL ⁷
/home-made meatballs, traditional rissoles, veal meat balls,
chicken fillet, pork bacon, pork pieces, home-made sausage, without garnish/ | 1.4 kg | 95.00 BGN |



Cooking time - 30 minutes



Bread

- | | | |
|--|-------|----------|
| 1. HOME-MADE "PURLENKA" ^{1,7}
/ with garlic, white cheese or yellow cheese/ | 100 g | 5.50 BGN |
| 2. GYPSY BANITSA ¹
/a slice of bread, strewn with spices and olive oil/ | 50 g | 3.50 BGN |



Marinated pork bacon



Chicken Kavarma



Main Dishes

1. GRANNY'S CHICKEN^{1,7}

/chicken fillet, stuffed with spinach and home-made white cheese, all wrapped in fine pastry and garnished with white rice/

350 g 19.50 BGN

2. CHICKEN KAVARMA³

/chicken meat, with onion, mushrooms, peppers and tomatoes, with white wine and hot pepper, all baked with egg/

300 g 19.80 BGN

3. KAPAMA^{7,1}

/pickled cabbage with rice, sausage, chicken, veal and pork, in earthenware, baked in dough, with fragrant spices/

400 g 29.50 BGN

4. HOME-MADE CABBAGE DOLMAS⁷

/chopped pork wrapped in cabbage leaves, flavoured with traditional spices/

350 g 19.80 BGN

5. PORK KEBAB IN WINE^{1,7}

/tender pork in wine sauce, with fragrant spices, served with white rice/

350 g 18.90 BGN

6. TRADITIONAL VEAL MOUSSAKA^{7,3,1}

/potatoes with veal minced meat with traditional spices/

350 g 19.50 BGN

7. VEAL WITH FOREST MUSHROOMS^{7,1}

/slow-baked knuckle of veal with sauce of forest mushrooms, seasoned with fragrant spices, with white rice/

300 g 29.50 BGN

8. ROASTED LAMB^{7,1}

/with fresh lettuce and stewed potatoes/

300 g 33.90 BGN

9. CHICKEN SATCH⁷

/with eggplant and zucchini, with garlic and tomatoes, all baked with yellow cheese/

400 g 22.50 BGN

10. "THE OLD IZBA" SATCH⁷

/chicken fillet, home-made flat sausage, traditional rissoles and smoked bacon, with zucchini, peppers and mushrooms, in wine and spices/

500 g 33.80 BGN



Desserts

1. CHOCOLATE MOUSSE^{3,7,8}

/with cognac and walnuts/

150 g 12.90 BGN

2. HOME-MADE ICE-CREAM^{3,7,8}

/with fig jam/

150 g 10.50 BGN

3. MILK-AND-RICE CREAM⁷

/with orange peel, strewn with cinnamon/

150 g 7.80 BGN

4. STRAINED YOGHURT WITH HONEY AND WALNUTS^{7,8}

150 g 8.90 BGN

5. BAKED PUMPKIN⁸

/with honey and walnuts/

300 g 10.50 BGN

Drinks



TERRA TANGRA

Recommended by Izbata Tavern:

The "Terra Tangra" Winery is situated on the South-Western slopes of the Sakar mountain along the river Maritsa in the Thracian Valley. It is specialized in the production of selected red, rose and white wines of various grape varieties in limited boutique series.

MAVRUD BLACK LABEL TERRA TANGRA



MAVRUD is a traditional Bulgarian red varietal wine, one of the oldest and considered one of the most valuable and high-quality local grape varieties. The grapes for the Mavrud are gathered in the second half of October.

It is characterized with ruby-red colour and soft taste. With very pleasant aroma, carrying nuances of blackberry and ripe mulberry.

750ml

39.00 BGN

RUBIN BLACK LABEL TERRA TANGRA



RUBIN is a Bulgarian grape variety, a combination of Nebbiolo and Syrah. The vineyard massifs with Rubin are situated on the Southern slope of the Bulgarian village.

375ml

20.00 BGN



The Aria Satra Winery, located in Momchilgrad, stands out for its gentle winemaking technologies with minimal use of modern chemicals, placing a strong emphasis on indigenous grape varieties such as Mavrud, Dimyat, and Melnik.

TAMYANKA TERRA TANGRA



Tamyanka is a Bulgarian varietal wine. It has an extremely delicate Muscat flowery nose. Geranium. Memorable and impressive taste.

750ml

39.00 BGN

MAVRUD ARIA SATRA



A deep red color with emerging natural brick-red hues and increasingly faded ruby nuances, the result of over 5 years of bottle aging. The complex aroma features hints of plum, aged wood, mushrooms, oak, and smoke, with more distant notes of blackberry and mulberry. The taste offers excellent structure, dense and harmonious, with pleasant acidity and tannins that provide a soft, subtle astringency. A memorable, albeit not long, finish.

750 ml

32.00 BGN

❄️ RAKIA / BRANDY ❄️

50 ml

- | | |
|--|----------|
| 1. BURGASKA MUSKATOVA | 4.50 BGN |
| 2. BURGAS 63 – BARREL | 6.90 BGN |
| 3. TROYANSKA SLIVOVA, MATURE | 4.80 BGN |
| 4. QUINCE BRANDY
/Zemunska Premium/ | 6.80 BGN |
| 5. SLIVENSKA PERLA
– barrel | 8.50 BGN |

❄️ VODKA ❄️

50 ml

- | | |
|------------------------------|----------|
| 1. FINLANDIA | 5.20 BGN |
| 2. ZELENAYA MARKA | 4.50 BGN |
| 3. RUSSKII STANDART PLATINUM | 8.50 BGN |

❄️ WHISKEY ❄️

50 ml

- | | |
|-------------------|----------|
| 1. JAMESON | 6.50 BGN |
| 2. JOHNNIE WALKER | 6.20 BGN |
| 3. JACK DANIEL'S | 9.80 BGN |

❄️ ANISETTE DRINKS ❄️

50 ml

- | | |
|-----------------------|----------|
| 1. MASTIKA "PESHTERA" | 2.90 BGN |
| 2. OUZO "PLOMARI" | 4.80 BGN |

❄️ FRAGRANT DRINKS ❄️

50 ml

- | | |
|---|----------|
| 1. HOME-MADE CHERRY - BRANDY | 8.90 BGN |
| 2. COGNAC "PLISKA" RESERVE, 7-years old | 4.80 BGN |
| 3. "BEEFEATER" GIN | 5.20 BGN |

❄️ BEER ❄️

- | | | | |
|--------------|--------------------|--------------------------------------|--------------------|
| 1. SHUMENSKO | 0.500 l 6.50 BGN | 4. CARLSBERG
(non-alcoholic) | 0.330 l 6.80 BGN |
| 2. PIRINSKO | 0.500 l 6.50 BGN | 5. SOMERSBY CIDER
Apple/Blueberry | 0.330 l 6.80 BGN |
| 3. TUBORG | 0.500 l 6.80 BGN | | |

❄️ DRAUGHT BEER ❄️

- | | | | |
|--------------|--------------------|--------------|--------------------|
| 1. SHUMENSKO | 0.330 l 5.00 BGN | 2. SHUMENSKO | 0.500 l 6.80 BGN |
|--------------|--------------------|--------------|--------------------|

❄️ SOFT DRINKS ❄️

- | | | | |
|-----------------|--------------------|--------------------------------|--------------------|
| 1. COCA-COLA | 0.250 l 5.50 BGN | 7. SPRING WATER | 0.850 l 6.00 BGN |
| 2. FANTA | 0.250 l 5.50 BGN | 8. "AIRYAN"
(yoghurt drink) | 0.250 l 3.00 BGN |
| 3. SPRITE | 0.250 l 5.50 BGN | 9. ICE TEA | 0.500 l 5.90 BGN |
| 4. TONIC WATER | 0.250 l 5.50 BGN | 10. NATURAL JUICE | 0.250 l 4.00 BGN |
| 5. SODA WATER | 0.350 l 3.50 BGN | 11. ENERGY DRINK | 0.250 l 7.80 BGN |
| 6. SPRING WATER | 0.350 l 3.00 BGN | | |

❄️ HOT DRINKS ❄️

- | | | | |
|-------------------|------------------|--------|-------------------|
| 1. COFFEE PELLINI | 60 ml 4.80 BGN | 2. TEA | 200 ml 3.50 BGN |
|-------------------|------------------|--------|-------------------|

❄️ WHITE WINES AND ROSE ❄️

BOTTLE

750 ml

1. TAMYANKA

Terra Tangra Winery

39.00 BGN

2. SAUVIGNON BLANC

Terra Tangra Winery

39.00 BGN

3. SANDANSKI MISKET

Zlaten Rozhen Winery

37.00 BGN

4. SILVER ANGEL SAUVIGNON BLANC

Midalidare Estate Winery

42.00 BGN

5. SYNERGY SAUVIGNON BLANC & PINOT GRIS

Midalidare Estate Winery

42.00 BGN

6. LAVA SAUVIGNON BLANC & CHARDONNAY

Damianitza Winery

35.00 BGN

7. WHITE MAVRUD & DIMYAT

Zagrey Winery

28.00 BGN

7. ROSE

Terra Tangra Winery

39.00 BGN

8. LAVA ROSE MELNIK

Damianitza Winery

35.00 BGN

BOTTLE

375 ml

1. SAUVIGNON BLANC

Terra Tangra Winery

20.00 BGN

2. LAVA SAUVIGNON BLANC & CHARDONNAY

Damianitza Winery

18.00 BGN

3. WHITE MAVRUD

Zagrey Winery

0.187 l

13.00 BGN

4. ROSE

Terra Tangra Winery

20.00 BGN

❖ RED WINES ❖

BOTTLE

750 ml

1. BLACK LABEL MAVRUD

Terra Tangra Winery

39.00 BGN

2. TT MERLOT

Terra Tangra Winery

29.00 BGN

3. GAMZA

Borovitza Winery

48.00 BGN

4. VINITSA MAVRUD

Zagrey Winery

78.00 BGN

5. MERLOT & CABERNET FRANC

Midalidare Estate Winery

43.00 BGN

6. ANGEL'S SHARE SYRAH

Midalidare Estate Winery

45.00 BGN

7. MAVRUD

Aria Satra Winery

32.00 BGN

8. CABERNET SAUVIGNON

Aria Satra Winery

32.00 BGN

9. LAVA SYRAH & MELNISHKA LOZA & RUBIN & RUEN

Damianitza Winery

35.00 BGN

BOTTLE

375 ml

1. BLACK LABEL RUBIN

Terra Tangra Winery

20.00 BGN

2. MERLOT & CABERNET FRANC

Midalidare Estate Winery

23.00 BGN

3. LAVA SYRAH & MELNISHKA LOZA & RUBIN & RUEN

Damianitza Winery

18.00 BGN

4. MAVRUD

Zagrey Winery

0.187 l 13.00 BGN

❖ DRAUGHT WINE "MEDI VALLEY" WINERY ❖

1. SAUVIGNON BLANC

0.200 l 6.00 BGN

0.500 l 14.00 BGN

1 l 25.00 BGN

2. CABERNET SAUVIGNON & MERLOT & RUBIN

0.200 l 6.00 BGN

0.500 l 14.00 BGN

1 l 25.00 BGN



THE STAFF OF THE **IZBATA TAVERN 2**
IS KINDLY INVITING YOU TO VISIT OUR FIRST RESTAURANT, TOO:

TAVERN
IZBATA

EST. 2006

SOFIA, 18 SLAVYANSKA STR.

FOR RESERVATIONS:

+359 2 989 5533

+359 88 989 5533

WILL FASCINATE YOU WITH TRADITIONAL BULGARIAN CUISINE
AND ATMOSPHERE!



www.izbata.bg
www.izbata.com