

SET MENU SELECTOR

SALADS

Fresh cobb salads mix with smoked salmon, cherry, Parmesan and milk dressing	350 g	BGN 27.00
Burrata salad with cherry tomatoes and basil pesto	350 g	BGN 24.00
Salad with grilled veggies and mozzarella	350 g	BGN 23.00
Tomatoes, cucumbers, grilled marrow, grilled pepper and feta cheese salad	400 g	BGN 22.00
Eggplant relish with farmer's tomato and feta cheese salad	350 g	BGN 20.00

STARTERS

Veal tongue with Piedmontese sauce	300 g	BGN 32.00
Baked French cheese with blueberry jam	200 g	BGN 30.00
Gyoza with chicken and sweet hot sauce	200 g	BGN 30.00
Panna cotta with smoked salmon	200 g	BGN 26.00



MAIN COURSES

Tender veal with root veggies purée	400 g	BGN 44.00
Salmon fillet with lemon sauce and risotto with black rice	400 g	BGN 42.00
Pork tenderloin with mushroom-potato puree	400 g	BGN 40.00
Duck leg with sweet potato purée and blueberry sauce	400 g	BGN 36.00
Slowly roasted pork neck with potato gratin	400 g	BGN 36.00
Pork shank with country-style farmer's potatoes	500 g	BGN 34.00
Chicken fillet with edible boletus and potato gnocchi	400 g	BGN 33.00
Chicken fillet with honey-mustard sauce and quinoa	350 g	BGN 33.00
Rila trout with potato salad	350 g	BGN 30.00

VEGETARIAN SUGGESTIONS

Gyoza with veggies and teriyaki sauce	300 g	BGN 33.00
Vegan meatballs with hummus	300 g	BGN 30.00
Vegan veal with veggies	300 g	BGN 29.00
Zucchini with quinoa and parmesan	300 g	BGN 24.00
Grilled marinated veggies	300 g	BGN 22.00



KIDS MENU

Chicken cheese with French fries	350 g	BGN 25.00
Chicken fillets with French fries	300 g	BGN 21.00
Spaghetti with tomato sauce	200 g	BGN 18.00
Fresh veggies mix on a slice of feta	250 g	BGN 12.00

TO THE SIDE

Appetizers plate (<i>lukanka flat sausage, Elena fillet, pastrami, prosciutto, sheep's cheese, yellow cheese, blue cheese, dried fruits, walnuts, cherry tomatoes and crackers</i>)	200 g	BGN 35.00
Cold cuts plate (<i>pastrami, Elena fillet, lukanka flat sausage, yellow cheese, sheep's cheese</i>)	100 g	BGN 16.00
Bulgarian cold cuts plate (<i>white cheese, yellow cheese, lukanka flat sausage and pork fillet</i>)	100 g	BGN 14.00
Nut mix	50 g	BGN 9.00
Salad bar	per person	BGN 22.00
Dessert bar	per person	BGN 18.00



DESSERTS

Banana cake (<i>vegan option</i>)	120 g	BGN 14.00
Safi cake (<i>almond layer, chocolate mousse with orange zest and Cointreau</i>)	110 g	BGN 13.00
Raspberry tart	100 g	BGN 13.00
Crème Brulée with strawberry	100 g	BGN 12.00
Chocolate mousse with sour cherries and hazelnut	80 g	BGN 12.00

WEDDING CAKES

Rila cake 1 piece	170 g	BGN 12.00
Carrot cake 1 piece	170 g	BGN 12.00
Cake Red velvet 1 piece	180 g	BGN 12.00
Fig cake 1 piece	150 g	BGN 12.00
Cake Raffaello	120 g	BGN 12.00
Cake Temptation	160 g	BGN 12.00



CONTACT

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