—MENU—

THE CLOCK
BAR | FOOD

Salads

Tabbouleh Salad with quinoa and hummus, parsley, tomato concassé, lemon, parsley pesto, cinnamon	250 g	10,90 lv.
The Clock Salad aubergine and strained yoghurt mousse, cheese, roasted pepper, grilled zucchini, peeled pink tomato	280 g	8,90 lv.
Grilled Aubergine Salad with peeled tomatoes and fresh buffalo cheese	280 g	9,90 lv.
Salad Mix with grilled zucchini, red pepper, sun-dried tomatoes, green olives and guacamole		
• with homemade cow cheese	300 g	8,90 lv.
• without cheese	250 g	7,90 lv.
Spinach salad with strawberries, roquette, marinated in herbs sheep yoghurt, cedar nuts	250 g	11,90 lv.
Burrata Salad fresh burrata, tomato, cedar nuts, roquette	280 g	16,90 lv.
Caesar Salad		
• with chicken satay and pancetta	350 g	11,90 lv.
• with grilled shrimp	350 g	15,90 lv.
Crispy Vegetables Salad with homemade vegan cashew cheese, frisée, hemp seed	250 g	10,90 lv.
Ribler Salad salad mix with toasted goat cheese, roquette, cherry-tomato, spicy salami chips	280 g	15,90 lv.

Cold Appetizers

Homemade Crostini Mix (8 pcs) guacamole, tomato concassé, hummus, marinated salmon and Philadelphia cheese	200 g	11,90 lv.
Marinated Salmon Fillet Carpaccio served with roquette, toasted bread and butter	120 g	15,90 lv.
The Clock Tartare over avocado-celery salsa served with toasted bread		
• from beef fillet	180 g	19,90 lv.
• from red tuna fillet	180 g	21,90 lv.
Fresh Beef Fillet Carpaccio with parmesan and roquette	120 g	16,90 lv.
Homemade Roe-Spread with toasted bread, tomato, red onion, roquette	270 g	10,90 lv.

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Warm Appetizers

Tomato soup with shrimp satay and parmesan chips	280 g	9,90 lv.
Oven-toasted camembert in crispy crust and strawberry jam	180 g	16,90 lv.
Halloumi on plate with grilled vegetables	180 g	14,90 lv.
Toasted Ribler Goat Cheese over black toast, pink tomato, roasted pancetta and coniferous roquette	180 g	16,90 lv.
Pil Pil Shrimp by an Andalusian recipe	150 g	16,90 lv.
Calamari on plate with olive-oil, lemon, oregano	180 g	13,90 lv.
Fresh Escargots in a Lava-Pan with herbs and parmesan, served with whole-grain bread	150 g	16,90 lv.
Warm Goose Liver with roasted apples and Calvados toffee	180 g	22,90 lv.

Meat

Chicken Fillet with Parmesan Crust sun-dried tomato, cheddar, herbs, garnished with potato gniocchi and olives	350 g	19,90 lv.
Duck Magret with lingonberry sauce & honey Bordeaux wine over saffron polenta with Philadelphia cheese and pistachio	330 g	27,90 lv.
Grilled Pork Fillet in herbal crust with roasted mushrooms with onion, Cajun potatoes, chutney & fresh carrots	350 g	22,90 lv.
Pork King Cutlet with porcini mushroom sauce, truffle purée, glazed cherry-tomatoes in balsamic reduction	380 g	22,90 lv.
Roasted Pork Ribs with chips • with BBQ sauce • with honey and sesame	550 g	24,90 lv.
Beef-Steak with fresh black truffle sauce, herbal potatoes, glazed carrot and green asparagus	350 g	36,90 lv.
Beef Fillet Medallions with porcini sauce, mustard purée, grilled zucchini	350 g	36,90 lv.

Fish Proposals

Premium Tuna Fillet with butter sauce with lime and saffron, black rice and vegetable straws	320 g	29,90 lv.
Whole Seabass on Plate with cherry-tomato sauce, capers, garlic and green herbs over grilled vegetables	350 g	20,90 lv.
Salmon Fillet with oyster sauce, lime and sesame over stir-fry vegetables and fresh sprouts	320 g	27,90 lv.

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Pasta Frecsa & Risotto

Penne Arrabbiata with red hot peppers, capers and fresh herbs	320 g	11,90 lv.
Pasta Salsicce with Italian salami, aubergine mousse, Taggiasca olives,tomato sauce, basil, parmesan	330 g	17,90 lv.
Nero Tagliolini with shrimp, salmon, green olives, calamari	330 g	21,90 lv.
Pasta Aglio e Olio with truffle oil, pepperoncino, roquette and cherry-tomato	330 g	11,90 lv.
Tagliatelle with porcini & parmesan crème sauce	330 g	16,90 lv.
Fiocchetti with gorgonzola, chicken fillet, prosciutto rose, crème parmesan, sun-dried tomato pesto	330 g	18,90 lv.
Crème Risotto with pecorino Romano, pancetta chips, zucchini, glazed cherry-tomato	300 g	17,90 lv.
Risotto with chicken fillet, saffron, asparagus and parmesan crusts	350 g	17,90 lv.
Risotto with calamari, shrimp, capers and sun-dried tomatoes	350 g	19,90 lv.
Risotto with porcini, spinach, crème parmesan	350 g	16,90 lv.

Antipasti

Sausages and cured meat, selection	200 g	22,90 lv.
Cheese selection	200 g	18,90 lv.
Fresh seasonal grilled vegetables	180 g	9,90 lv.
Antipasti mix cheese, meat, vegetables	260 g	26,90 lv.

Side-dishes

Starter for two	80 g	4,90 lv.
Crostini	50 g	2,40 lv.
Green salad	100 g	3,50 lv.
Homemade chips	150 g	6,90 lv.
Mashed potatoes	150 g	6,90 lv.
Grilled vegetables	80 g	6,90 lv.
Italian ciabatta (white/brown)	100 g	2,40 lv.
Black round bread	50 g	1,40 lv.

Homemade Desserts

Chcolate Trilogy	150 g	8,40 lv.
Cheesecake of the Day, served with vanilla ice cream	180 g	8,90 lv.
Crème Brûlée with Baileys and coconut	150 g	7,90 lv.
Homemade Nougat of the Day with physalis, kumquat and mango	150 g	8,40 lv.

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DRINKS

Beer

DRAUGHT

Carlsberg, 500 ml	5,49 lv.
Carlsberg, 300 ml	3,99 lv.

BOTTLED

Shumensko, 330 ml	2,49 lv.
Pirinsko, 330 ml	2,99 lv.
Tuborg, 330 ml	3,49 lv.
Carlsberg, 330 ml	3,99 lv.
Budweiser, 330 ml	4,49 lv.

HOUSE OF BEER

Erdinger, 330 ml	4,99 lv.
Erdinger, 500 ml	6,49 lv.
Erdinger Dunkel, 330 ml	4,99 lv.
Angelo Poretti 4, 330 ml	4,99 lv.
Angelo Poretti 5, 330 ml	4,99 lv.
San Miguel fresca, 330 ml	5,49 lv.
Somersby cider, 330 ml	3,99 lv.

Non-alcoholic

Still mineral water	
Pure H_2O, 300 ml	1,99 lv.
Pure H_2O, 1 200 ml	4,49 lv.
Acqua Panna, 250 ml	3,99 lv.
Acqua Panna, 750 ml	7,99 lv.
San Pellegrino, 250 ml	3,99 lv.
San Pellegrino, 750 ml	7,99 lv.
Perrier, 330 ml	4,99 lv.
Perrier, 750 ml	9,99 lv.
Fruit juice, Rauch, 300 ml	3,99 lv.
Coca-Cola products, 250 ml	2,49 lv.
Fever-Tree ginger ale, 200 ml	5,99 lv.
RedBull, 250 ml	6,99 lv.
Homemade lemonade, 300 ml	4,90 lv.
Homemade ice tea, 300 ml	4,90 lv.
Homemade lemonade or homemade tea, 1 litre	9,90 lv.

Rakia

50 ml

Anhialo seasoned	4,49 lv.
Anhialo muskat	4,99 lv.
Anhialo family collection	5,49 lv.
Rubaiyat, Preslav, grapes special, 15 yo	5,99 lv.
Erkesia seasoned plum rakia, Marash	4,99 lv.
Serbian fruit rakia apricot, quince, pear	5,99 lv.
Macedonian grape rakia	4,99 lv.

Vodka

50 ml

Belenkaya	4,49 lv.
Absolut	4,99 lv.
Russian Standart	4,99 lv.
Russian Standart Platinum	6,49 lv.
Beluga	11,99 lv.
Grey Goose	14,99 lv.

Gin

50 ml

Hendrick's	7,99 lv.
Bombay Sapphire	6,49 lv.
Gordon's	4,49 lv.

Cognac & Brandy

50 ml

Metaxa 5*	5,49 lv.
Courvoisier	9,99 lv.
Remy Martin VSOP	14,99 lv.
Martell XO	34,99 lv.

Tequila

25 ml

Jose Cuervo Especial	2,99 lv.
Jose Cuervo Silver	2,49 lv.

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Rum

50 ml

Brugal Anejo	4,99 lv.
El Dorado 8 yo	6,99 lv.
Barcelo Blanco añejado	4,99 lv.
Barcelo Imperial 10 yo	8,99 lv.
Zacapa 23 yo	14,99 lv.
Legendario, 9 yo	7,99 lv.
Pitú, cachaça	4,99 lv.

Anise

50 ml

Idoniko, ouzo	4,99 lv.
Idoniko, 200 ml	15,99 lv.
Plomari	4,49 lv.
Ricard	4,99 lv.
Pernod	5,49 lv.

Liqueurs & digestif

Porto Quinta dos Murcas, 10 yo, **25 ml**	6,99 lv.
	50 ml
Patron XO tequila café	9,99 lv.
Amaretto Disaronno	5,99 lv.
Bailey's	4,99 lv.
Branca Menta	5,99 lv.
Fernet Branca	4,99 lv.
Jägermeister	5,49 lv.
Crème de Menthe	4,99 lv.
Skinos mastiha spirit	6,99 lv.
Grand Marnier	6,49 lv.
Cachaca Pitu	4,99 lv.
Liqueur 43	4,99 lv.

Vermouth

100 ml

Martini dry	6,99 lv.
Martini Bianco	6,99 lv.
Martini Rosso	6,99 lv.
Campari, 50 ml	4,99 lv.

Nuts

100 g

Pistacio, hazelnut, almond, cashew	7,99 lv.

Scotch whiskey

50 ml

JB	5,99 lv.
Johnnie Walker, red	5,99 lv.
Johnnie Walker 12 yo	10,99 lv.

Irish whiskey

50 ml

Bushmills	5,99 lv.
Blackbush	6,49 lv.
Jameson	5,99 lv.

Bourbon

50 ml

Four Roses	5,49 lv.
Maker's Mark	9,99 lv.
Woodford Reserve	12,49 lv.

Tennessee whiskey

50 ml

Jack Daniel's	6,99 lv.

Malt whiskey

50 ml

Glenfiddich 12 yo	9,99 lv.
Glenmorangie 10 yo	14,99 lv.
Oban 14 yo	16,99 lv.
Talisker 10 yo	13,99 lv.
Laphroaig 10 yo	16,99 lv.
Monkey Shoulder	9,99 lv.
Nikka from the barrel	15,99 lv.

Hot drinks

Espresso Molinari, 45 ml	2,99 lv.
Cappuccino, 180 ml	4,69 lv.
Latte, 250 ml	4,99 lv.
Frappé, 350 ml	3,99 lv.
Tea DelmarTe, 350 ml	4,49 lv.
Forest Tea	3,49 lv.
Nescafé milk, 250 ml	3,49 lv.
Cocoa milk, 250 ml	3,99 lv.
Irish coffee, 250 ml	9,90 lv.
Decaffeinated coffee	3,49 lv.

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