MENU 2026

cota 1110



CHEF LYBOSLAV SLAVEV

cota 1110

Welcome to the restaurant of Cota1110 hotel! The menu you are holding in in your hands is carefully created and is based on traditional flavours and spices. Our philosophy is to cooperate mainly with Bulgarian producers, sharing the same vision of uncompromising quality and hard work. When we first started the project we knew it would be difficult, but our vision for life was based on hard work. We are a team with professional attention to detail and food preparation. In the restaurant you will taste traditional Bulgarian cuisine presented through a modern interpretation.

We are here to make your stay into a beautiful memory.

SALADS

SALAD „OUR VILLAGE 2026" 6,13 **300 g** **€8| 15.65 lv.**

Peeled pink tomatoes, cucumber, roasted Sevriya pepper,
fresh cow's cheese from Dobrev Dairy, olives,
parsley pesto, and fresh green onion.

SALAD „QUINOA" 6, 13 **250 g** **€8| 15.65 lv.**

Red quinoa, radishes, tomato emulsion, dairy mousse, dried pepper
powder, fresh herb oil, and crispy rice tapioca.

SALAD „GREEN DAY" 1, 3, 9, 13 **150 g** **€8| 15.65 lv.**

Baby spinach, crispy egg, prosciutto chips, and lemon dressing.

SIGNATURE WATERMELON SALAD 6, 11, 13 **250 g** **€8| 15.65 lv.**

Iceberg lettuce, watermelon, cow's cheese bonbon with walnuts, and mint dressing.

SNOW WHITE SALAD – OUR STYLE 6, 11, 13 **250 g** **€8| 15.65 lv.**

Yogurt mousse, marinated fresh cucumbers, walnut sauce, dill, and garlic.

FRESH CHEESE SALAD 6, 13 **280 g** **€8| 15.65 lv.**

Peeled pink tomatoes, fresh cow's cheese, olives, spring onion and parsley pesto,
balsamic reduction, and Maldon salt.

COLD APPETIZERS

PROTEIN ZUCCHINI DIP 6, 13 — **120 g** — **€6| 11.73 lv.**

Roasted garlic zucchini, cottage cheese, rice chips with smoked pepper, and Maldon salt

OLD BULGARIAN LYUTIKA, OUR STYLE 1, 6, 13 — **120 g** — **€6| 11.73 lv.**

Eggplant, roasted red pepper, fresh herbs, garlic, and yogurt mousse with samardala.

SIGNATURE APPETIZER 6, 13 — **150 g** — **€6| 11.73 lv.**

Roasted Sevriya peppers, tomato emulsion, cow's cheese mousse, and powder of dried sweet peppers.

HOT APPETIZERS

CRISPY OYSTER MUSHROOMS	1, 3, 6 ,1 3	**200 g**	**€12| 23.47 lv.**
Signature miso sauce, wholegrain mustard, and herb oil.			
RILA PORCINI MUSHROOMS	6, 8, 13	**150 g**	**€13| 25.43 lv.**
In herb butter and balsamic reduction.			
VEAL LIVER	1, 6, 13	**200 g**	**€12| 23.47 lv.**
Red onion confit, crispy prosciutto, and balsamic sauce.			
SYNDERMYO	1, 3, 6	**200 g**	**€11| 21.51 lv.**
With corn polenta and cow's cheese mousse with smoked red pepper.			
QUINOA CROQUETTES	1, 3, 6	**200 g**	**€9| 17.60 lv.**
Zucchini salsa and cottage cheese.			
FRIED SAMOKOV POTATOES	6	**300 g**	**€5| 9.78 lv.**
FRIED SWEET POTATOES	6	**200 g**	**€7| 13.69 lv.**
With yogurt sauce and samardala.			

MAIN COURSES

RIBEYE STEAK FROM MILK-FED VEAL 1, 3, 6, 13 **400 g** **€27| 52.81 lv.**

Crispy oyster mushroom, creamy pea purée, wine sauce, and prosciutto chips.

LAMB FRENCH RACK 3, 6, 13 **400 g** **€27| 52.81 лв.**

Sautéed spinach, porcini mushrooms with orzo pasta, rice chips,and mint sauce.

VEAL SCHNITZEL FROM MILK-FED VEAL 1, 3, 6, 9 **400 g** **€23| 44.98 lv.**

Panko breading, mustard yogurt mousse, mini iceberg salad with citrus dressing.

FRENCH CHICKEN SUPRÊME 1, 6 **400 g** **€21| 41.07 lv.**

Syndermyo-style corn polenta, farmhouse cow cheese, creamy corn, and port wine sauce.

SALMON TROUT 1, 4, 6, 13 **400 g** **€21| 41.07 lv.**

Fillet baked in parchment with fresh herbs, creamy quinoa and spinach risotto, citrus velouté, capers, and sumac.

VEGETARIAN MAIN COURSES

SMOKED SCAMORZA 6,13 **400 g** **€13| 25.43 lv.**

Baked scamorza cheese, tomato emulsion, marinated fresh cucumbers, radishes, and spring onion & parsley pesto. Gluten free*

SIGNATURE MISH MASH 1, 3, 6 **400 g** **€15| 29.34 lv.**

Eggplant, roasted pepper, fresh herbs, poached egg, baked cow's cheese, and wholegrain bruschetta.

QUINOA & SPINACH RISOTTO 6 **400 g** **€14| 27.38 lv.**

Red quinoa, baby spinach, rice cream, and nutritional yeast. Vegan*

ORZO WITH PORCINI MUSHROOMS 1, 3, 6 **400 g** **€14| 27.38 lv.**

Pasta with sautéed porcini mushrooms, cream, and aged cow's cheese.

BBQ

ROYAL MEATBALL	1, 6, 7, 13	**400 g**	**€17| 33.25 lv.**

Minced veal with Rila porcini mushrooms, fried Samokov potatoes, and homemade lyutenitsa.

PORK T-BONE STEAK	6, 9, 13	**400 g**	**€15| 29.34 lv.**

Fried Samokov potatoes and mustard sauce.

SPICY ADANA KEBAB	3, 13	**400 g**	**€15| 29.34 lv.**

Fried Samokov potatoes and sweet chili sauce.

SALMON TROUT TOURNEDOS	3, 13	**400 g**	**€17| 33.25 lv.**

Fried Samokov potatoes and citrus vinaigrette.

PIRI-PIRI CHICKEN WINGS	1, 6, 13	**400 g**	**€15| 29.34 lv.**

Spicy chicken wings, fried Samokov potatoes, and sweet chili sauce.

PORK & VEAL SAUSAGES	6, 9, 13	**400 g**	**€13| 25.43 lv.**

According to a traditional recipe by a local master butcher, served with fried Samokov potatoes and homemade lyutenitsa.

BURGERS

BEEF BURGER 1, 3, 6, 14 **350 g** **€12| 23.47 lv.**

Brioche bun, aged "Black Angus" ground beef, farm cow cheese, pickles, iceberg lettuce, mayonnaise sauce, crispy fries, and ketchup.

CRISPY CHICKEN BURGER 1, 3, 6, 14 **350 g** **€11| 21.51 lv.**

Brioche bun, crispy cornflake-coated chicken fillet, farm cow cheese, pickles, iceberg lettuce, mayonnaise sauce, crispy fries, and ketchup.

VEGETARIAN BURGER 1, 3, 6 **350 g** **€10| 19.56 lv.**

Brioche bun, quinoa croquettes, farm cow cheese, pickles, iceberg lettuce, mayonnaise sauce, crispy fries, and ketchup.

AND MORE

GRANDMA'S PASTA 1, 3, 6, 14 **300 g** **€12| 23.47 lv.**

Orzo pasta with three types of cheese (cow's cheese, cream cheese, and aged cow's cheese)

CRISPY CHICKEN 1, 3, 6 **300 g** **€13| 25.43 lv.**

Chicken fillet in panko breadcrumbs, served with fried Samokov-style potatoes and ketchup.

BREAD

CORN BREAD	1, 3, 6, 14	**200 g**	**€3| 5.87 lv.**
WHOLE GRAIN BREAD WITH SEEDS	1, 3, 6, 11, 14	**200 g**	**€3| 5.87 lv.**
MIX OF TWO TYPES OF BREAD	1, 3, 6, 11, 14	**400 g**	**€4| 7.82 lv**

Freshly baked white and whole grain bread with seeds, olive oil and traditional spices.

MEZZES

Please ask your waiter for today's selection and make your choice.

SELECTION OF CURED MEATS

• Air-dried smoked pork babek	**50 g**	**€4| 7.82 lv.**
• Beef sujuk	**50 g**	**€4| 7.82 lv.**
• Prosciutto Crudo	**100 g**	**€5| 9.78 lv.**

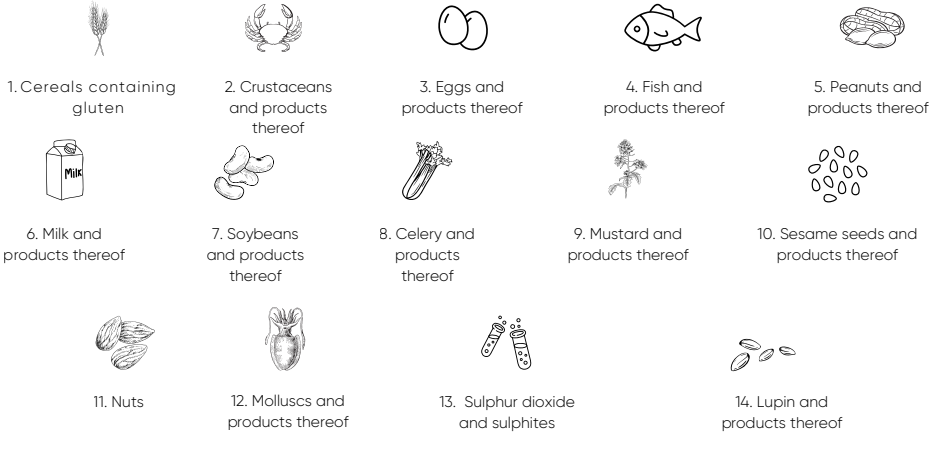
MATURE CHEESES FROM DOBREV DAIRY

• Cachota with olives from buffalo and cow's milk [6]	**50 g**	**€2| 3.91 lv.**
• Cachota with walnuts from buffalo and cow's milk [6, 11]	**50 g**	**€2| 3.91 lv.**
• Fresh cow cheese [6]	**50 g**	**€2| 3.91 lv.**

DESSERTS

Please ask your waiter about our desserts of the day.

120 - 160 g



Please ask your waiting person for more information about potential allergens.

All prices are in EUR and BGN with 20% VAT included

www.cota1110.com

