



10 Course Tasting Menu Summer 2022 - Bounty of Nature

Dieci Welcomes You

Homemade Bread + Dieci Homemade Orange Butter

Amuse Bouche

(Most likely something Amusing)

Cold Appetizer

Turbot Mantecato • Orange Kachamak • Red Beets Velouté

Warm Appetizer

Kyopoolu Parmigiana • Bulgarian Romesco Sauce • Bee Garden Flowers

Inspirational Dish

Artisan Truffled Lukanka • Basil Potato Purée • Rosehip Mayonnaise

Fresh & Elegant

Scallops Crudo • Kazanlak Roses – Shipkov Gelée • Squid Ink Pearls

Summer Pasta

Homemade Strozzapreti • Spicy Deconstructed Bob Chorba • Squid Flower

**** Intermezzo - Take 20 minutes ****

From the Ocean

Mackerel in Fig Leaf • Pickled Celeriac • Spicy local Honey • Parsley Dust

Monastery's Spirit

Cold Magret • Smoked Apples • Cacao Troyanska Stivova Demi-glacé

Farmer's Choice

Pork's Neck Arrosto • Pears Confit • Apricot Barbecue Sauce

**** The Sins of Sugar ****

Pre-Dessert

"Ciad&K Caia.u" Sweet Salami Praline • Rakia Sweet Velouté • Chushki Ice Cream

Main Dessert

Dieci's Bread Cake – White Chocolate Samardala Glacé • Raspberry Wine Coulis

Menu Price: 260 BGN, including VAT

Our Cuisine is Creative, Unique, Farm-to-Table, Seasonal, Sustainable and Daring – Do you dare?

All our menus may contain the following allergens or traces of it: Gluten - Sesame - Nuts - Peanuts - Lupins - Mustard - Celery - Soy - Dairy - Eggs - Fish - Crustaceans - Shellfish and Sulphites.