

Restaurant Chevermeto - all that your heart desires!

The Bulgarian cuisine, colorful and rich, was tested through the ages.

It was influenced by invaders passing through our lands.

It bears the uniqueness with which every guest, who has tasted its wealth, could touch the spirit of our people.

Salads of our ancestors and grandmothers:

When they sat to have a bite, they couldn't go Rakia only!

Rich was the harvest of the garden and all should be on the table - that was what grandfather liked.

To have abundance on the table...

1. Lassies' salad 350 gr. 4.50 lv.
/carrots shall be finely grated and poured with wooden oil
/e.g. olive oil/, lemon and a little bit of salt/

The brave and hard
mountain men provided with difficulty for their families.
The land gave little harvest and they so invented simple salads
with what they had.

2. Salad from the Samokov Region 300 gr. 3.90 lv.
/well boiled potatoes, onion, parsley/

3. Beans from the Smilyan Region 300 gr. 5.50 lv.
/the local people say that at 10 km. out of their village
the beans are not Smilyan any more; ours are genuine though/

4. Spring salad 350 gr. 5.50 lv.
/fresh green salad, tomato, cucumber, onions, cheese, olive oil/

5. Shephard's salad 350 gr. 5.90 lv.
/coarsely cut tomatoes, cucumber, fresh peppers, onion,
mushrooms, crumbled white cheese, egg, parsley/

6. Katak 250 gr. 5.50 lv.
/appetizer for brandy/

One of the most popular traditional salads served in every
Bulgarian home, during Easter are:

7. Green salad with boiled eggs 300 gr. 4.50 lv.
/lettuce, cucumber, radishes, wooden oil - e.g. olive oil,

fresh onion, egg/

8. Tatyova 300 gr. 5.50 lv.

/baked peppers, tomatoes, onion, parsley, sprinkled with garlic/

9. Yovanova salad for Gastronomes 300 gr. 5.90 lv.

/baked peppers, strained milk with garlic, powdered with crushed wal-nuts/

Is there anyone who has not heard of our “Voivodi”. They have wandered through the Balkans inventing some of the simplest yet most delicious salads. In time our people have been amending them and now we are offering them to you in their original form.

10. Macedonian salad 300 gr. 3.90 lv.

/tomatoes, cucumbers, cabbage and carrots, well-mixed/

11. Peppers the “Meraklii” style 250 gr. 5.90 lv.

/baked peppers, sprinkled with parsley and garlic, tasted with wooden oil - e.g. olive oil/

12. Starovremenska salad 300 gr. 5.50 lv.

/tomatoes, cucumbers, cabbage, carrots, cheese/

13. Rabbit's Appetizer 300 gr. 3.90 lv.

/cabbage and carrots/

Once our grandmothers at working gatherings called “sedenki” exchanged recipes. Usually everyone added something so that her recipes would be a bit different. In an old notebook we found one such recipe: ...mince the vegetables, fry them at the fire, then add some spices and a little bit of chilli so that it is not like Ganka's.

Thus the recipe reached us and remains till today known with the name of "Lyutenitsa"

14. Lyutenitsa - spiced vegetable spread 250 gr. 4.90 lv.

/red peppers, tomatoes, carrots, lyutenitsa and spices/

Thrace - a region famous with its culinary art.

Food lovers who have always pampered themselves.

15. Thracian salad – Snejanika 250 gr. 5.50 lv.

/strained yogurt, cucumber, walnuts/

16. Pretria 300 gr. 5.50 lv.
/sauerkraut, wooden oil /olive oil/, powdered with red pepper/

17. Pickled Vegetables - Turshia 300 gr. 4.90 lv.

The people, who inhabited the lands around the old capital of Bulgaria - Veliko Tarnovo - the “Boliari”, liked to adorn themselves for the holidays and evening parties. They were famous for being hospitable and serving skillfully cooked dishes.

18. Bolyarska 350 gr. 6.50 lv.
/smoked meat, potatoes, beans, baked pepper, onion, spices/

19. Arbanasi 250 gr. 5.50 lv.
/tomato, filled with strained buffalo yogurt, pickled cucumber, walnuts/

20. Kyopolu 250 gr. 5.90 lv.
/baked tomatoes, egg-plant and peppers, garlic, parsley/

21. Galenata" salad 300 gr. 7.90 lv.
/tomato, soft cheese, parsley/

All over the world people have heard about the most famous Bulgarian salad the “Shopska” salad. The legend says that the local people wanted to immortalize their mountain Vitosha. In winter when it is covered with snow and its beauty could be seen far and wide and it holds the breath of every passenger. To always remind them what God presented them with and they converted it into a dish.

22. Shopska salad 250 gr. 5.90 lv.
/tomatoes, cucumbers, peppers, onion, cheese/

And everything is so delicious...

23. Chevermeto salad 550 gr. 8.90 lv.
/a rich mix of salads/

24. Lomska salad 650 gr. 10.90 lv.
/tomatoes, cucumbers, aubergine, peppers, marrow, cheese, olives, onion/

RAZYADKA /APPETIZER/

In the first Bulgarian cooking book, compiled and issued by Petko Slaveykov, in the far 1870, we find the word "razyadka" /to excite the appetite/, dishes, served before the main dish.

25. Mushrooms with butter 200 gr. 5.90 lv.
26. Courgettes with garlic 250 gr. 6.90 lv.
/zucchini, yogurt, garlic and dill/
27. Burek pepper 200 gr. 6.90 lv.
/baked pepper stuffed with white cheese,
rolled in egg and flour, fried in a pan/
28. Spicy cheese from the Shopski region 200 gr. 5.90 lv.

HOT APPETIZERS

29. Cheese under a lid 100 gr. 3.90 lv.
30. Chicken livers in butter 200 gr. 4.50 lv.
31. Chicken livers with onion 350 gr. 5.90 lv.
32. Yellow cheese pan-fried in bread crumbs 100 gr. 6.90 lv.
33. Tongue in butter 200 gr. 8.90 lv.
34. Brain in butter 250 gr. 6.50 lv.
35. Veal head in tripe 300 gr. 10.90 lv.
36. Stuffed mushrooms in Banski style 200 gr. 6.50 lv.

VEGETARIAN DISHES

In an old book we read: "The Bulgarians generally eat simple and uncomplicated food, lead by nature itself". The writes dating back from the time after the Bulgarians' conversion to Christianity, were related to the Church calendar time for fasting -when the soul and the body are purified. /fasts are weekly on Wednesday and Friday and during the fasts specified by the Christian calendar/

37. Kachamak with cheese 300 gr. 4.50 lv.
/maize flour, cheese, butter and paprika/
38. Baked Peppers with Tomato Sauce from Boboshevo 350 gr. 6.90 lv.
39. Cheese in Shopski style 350 gr. 7.90 lv.
/white cheese, tomatoes, eggs, hot peppers,
butter, cooked in a pot/
40. Patatnik 300 gr. 4.90 lv.
/potatoes, onion, savory - fillo pastry sandwiched
in between, baked in an oven/
41. Eggs from Panagiurishte 300 gr. 4.50 lv.
42. Spinach with Rice the Teteven way 300 gr. 5.90 lv.
43. Sarmi - stuffed grape leaves with milk sauce 250 gr. 5.90 lv
/stuffed vine leaves, with rice, carrots, yogurt, spices/
44. Garden gyuvech 300 gr. 5.50 lv.
/potato, tomato, marrow, green beans, aubergine,
okra, peas, onion, parsley/
45. Barkanitsa or Mish-mash 350 gr. 7.50 lv.
/tomatoes, baked pepper, onion, cheese, eggs, parsley/
46. Mashed beans 350 gr. 6.90 lv.
/beans from Smilyan/
47. Sarmi stuffed cabbage leaves 220 gr. 6.90 lv.

HOME MADE MEAT DISHES

In some old travel notes written by a traveler who passed through our lands we read: “In the days when meat is eaten, the Bulgarian villagers boil dishes of meat. This dishes consist of meat, which, when well washed, is put in a hot brass vessel or clay pots, then on the fire and salt was added. They put various spices, but the secret of the dishes is that they are cooked slowly, on a slow fire, to stew - that is the way they cook them.”

48. Kachamak with bacon 300 gr. 5.90 lv.

49. Drob sarma 250 gr. 7.90 lv.
/lamb liver, rice, mushrooms, spices, yoghurt/
50. Kavarma in Radomirski style 300 gr. 11.90 lv.
/pork meat, stewed with vegetables, cooked in a pot with an egg/
51. Wine's kebab 300 gr. 11.90 lv.
/veal chopped meat cooked with wine sauce,
served with rice/
52. Mother's dish 350 gr. 11.90
/chicken meat, melted cheese, mushrooms, baked in a pot/
53. Stuffed chicken in the Severniashki style 1.400 gr. 16.90 lv.
/chicken stuffed with rice, mushrooms, livers, bacon and
spices one hour is required to prepare this dish/
54. Banski Chomlek 350 gr. 11.90 lv.
/cut veal knuckle, potatoes and onion rings, garlic, wine/
55. Lamb with spinach 350 gr. 16.90 lv.
56. Klopanitsa 300 gr. 11.90 lv.
/pork with onion/
57. Meat from Dobrudja region 300 gr. 14.90 lv.
/pork fillet in spicy sauce/
58. Fillet in Dragalevtsi style 300 gr. 14.90 lv.
/pork fillet with melted cheese/
59. St. George's lamb 350 gr. 18.50 lv.
/roasted lamb, stuffed in traditional way, yoghurt/
60. Duck the Hunters style 300 gr. 19.90 lv.
/grilled duck fillet with wine sauce, bacon, pickles,
onion, garlic, red pepper /
61. Stewed shank 700 gr. 19.90 lv.
62. Wraps in Karlovo style 300 gr. 14.90 lv.
/pork fillet, stuffed with bacon, mushrooms, garlic, onion,

spices in a cream sauce with corn, garlic and parsley/

63. The stew of the son-in-law 250 gr. 11.50 lv.
/pork fillet, stuffed with vegetables in rice paper/

64. Chicken “Merakliisko” 450 gr. 13.90 lv.
/chicken fillet, vegetables, cream, yellow cheese, spices/

FISH

65. Grilled or fried trout 250 gr. 11.90 lv.

66. Yantra fish 300 gr. 11.90 lv.
/fish fillet baked with yellow cheese and egg/

BARBEQUE

67. Shishche 80 gr. 3.90 lv.
/pork, or chicken skewer/

68. Pork chop or Chicken breast 300 gr. 12.90 lv.

69. Pork or Chicken fillets 250 gr. 11.90 lv.

70. Pork ribs 300 gr. 9.90 lv.

71. Haydushki shish /Large Skewer/ 450 gr. 16.90 lv.
/pork, mushrooms, peppers, bacon, onion/

72. Mixed barbeque 500 gr. 18.90 lv.
/pork, chicken/

73. Hedgehog for two 450 gr. 15.90 lv.
/pork, chicken and vegetable skewers/

FROM CHEVERMETO (from the Grill)

74. Roasted Suckling Pork 250 gr. 16.90 lv.

75. Roasted Lamb 250 gr. 22.50 lv.

Those who like to eat more may order a whole neck, leg or shoulder.
If that is not enough, we will roast a whole lamb /at advance notice only/.

SIDE DISHES

76. Stewed rice, peas and carrots 150 gr. 2.20 lv.
77. Baked potatoes with dill and garlic 150 gr. 2.20 lv.
78. Fresh vegetables 150 gr. 2.20 lv.
79. Stewed vegetables 150 gr. 2.20 lv.
80. Fried potatoes 100 gr. 2.50 lv.
81. Grilled vegetables 250 gr. 4.50 lv.
82. Peasant`s potatoes 200 gr. 3.50 lv.

BREAKFASTS

In every Bulgarian home grapes were planted and grown and from which our ancestors made wine. In an old travel note is written:

“The Bulgarians make various kinds of products from fermenting milk, which they put on the table... When they kill an animal they do not throw away anything. They wash the guts, fill them with meat and spices and leave them to dry... They treated me with home made wine and Sushenitsa. The host told me that wine goes best with such things.”

83. Cow's cheese 50 gr. 2.50 lv.
84. Yellow cheese 50 gr. 2.50 lv.
85. Fresh Buffalo cheese 50 gr. 3.90 lv.
86. Sheep cheese 50 gr. 3.50 lv.
87. Chorbadjiyas salami 50 gr. 2.90 lv.
88. Flat sausage /Loukanka/ 50 gr. 4.90 lv.
89. Flat sausage /Soudjuk/ 50 gr. 4.90 lv.
90. Smoked pork fillet 50 gr. 3.90 lv.
91. Pastarma - spiced beef jerk 50 gr. 6.90 lv.

92. Dried and spiced pork fillet “Elena” 50 gr. 5.90 lv.
93. Mixed Bulgarian cheese plattes 300 gr. 14.90 lv.
94. Mixed dried meat plattes - Wolf`s Appetizer 300 gr. 19.90 lv.

SWEETS

God granted us (and patiently keeps on delighting us) with enough fruits and sweet vegetables. Even though not available all year round our ancestors knew how to preserve them for a long time. They were used both to feed and to heal them. They also made sweets and pretty desserts out of them. Let's taste what they were like:

95. Baked apples 200 gr. 3.90 lv.
96. Baked pumpkin with honey 200 gr. 4.90 lv.
97. Mlechnik 200 gr. 3.90 lv.
98. Apple pie 200 gr. 3.50 lv.
99. Saralia 200 gr. 4.50 lv.
100. Sweet Buffalo yoghurt with honey and nuts 200 gr. 5.90 lv.
101. Fruits 200 gr. 5.90 lv.
102. Ice Cream 150 gr. 3.90 lv.
103. Ice Cream yogurt 200 gr. 5.90 lv.
104. Tiganitchki 200 gr. 3.90 lv.
/Bulgarian homemade style donuts with homemade preserve,
honey or powdered sugar/
105. Homemade bread 0.50 lv.
106. Homemade toast 0.30 lv.

BULGARIAN SPIRITS 50 ml.

107. Brandy rakia 2.90/3.50 lv.
108. Brandy rakia - special selection 6.90/9.90 lv.
109. Rakia Royal Amber - 25 years old 23.90 lv.

BULGARIAN SPIRITS 50 ml.

110. Vodka 2.50 lv.
111. Mint liqueur 2.50 lv.
112. Anise-brandy 2.50 lv.
113. Gin 2.50 lv.

IMPORTED DRINKS 50 ml.

114. Vodka 4.90 lv.
115. Gin 4.90 lv.
116. Tequila 4.90 lv.
117. Anise-drinks 4.90 lv.
118. Whiskey 4.90 lv.
119. Aged whiskey 9.90 lv.
120. Liqueurs 6.90 lv.
121. Cognac 9.90 lv.
122. Cognac Xo 42.90 lv.
123.. After meal drinks 6.90 lv.

BEER

124. Local beer 330 ml. 2.50 lv.

125. Imported beer 330 ml. 4.50 lv.

COLD DRINKS 50 ml.

126. Soft drinks 200 ml. 1.70 lv.

127. Mineral water 330 ml. 1.50 lv.

128. Mineral water 1500 ml. 2.50 lv.

129. Fruit juice 200 ml. 2.20 lv.

130. Freshly squeezed juices 200 ml. 6.50 lv.

131. Whipped diluted yoghurt 200 ml. 1.20 lv.

132. Energy drinks 250 ml. 6.50 lv.

133. Ice tea 250 ml. 5.20 lv.

HOT DRINKS

134. Tea 200 ml. 1.50 lv.

135. Coffee 50 ml. 2.20 lv.

136. Cappuccino 200 ml. 2.20 lv.

Working Time

Every Day

from 12.00 to 24.00 h