



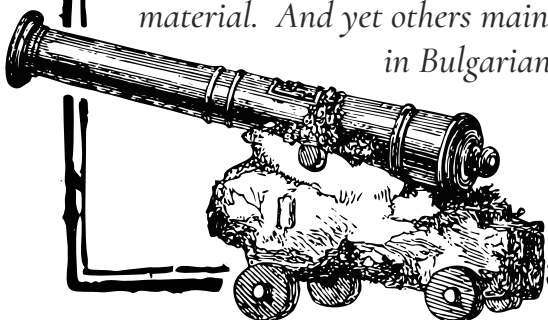
VILLA CHINKA

The life story of Marco Chinka dates back to the 15th century. At that time, Venice and Genoa were the rulers of the Mediterranean. The Genoa citizens were granted permission by Constantine XI Palaeologus to control the straits by the Byzantium capital and their battles are marked by victories under the clever command of the military leader Giovanni Giustiniani. One of the soldiers in that fleet happened to be the young Tuscan Marco Chinka. The capabilities of the brave seaman did not remain unnoticed by Giustiniani. Within a short time, Marco became the commander of a commercial and military fleet. Fate sent him to the Black Sea which at the time was plagued by numerous pirate attacks of Don Cossacks.

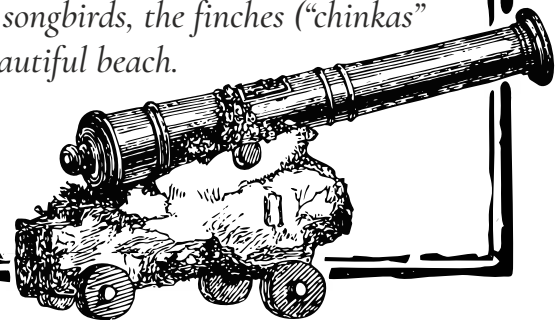
Right here, in the heart of the St. Constantine and Helena resort complex, to the north of the ruins of the Byzantine fortress of Castritsi, Marco Chinka built a military front post.

If only the stone ruins could speak! To tell us about his military prowess, describe how the iron soldier and skillful navigator defeats the Cossack fleet and captures their clan leaders, and then shackles one of them into a cage hanging it from a tower at the military front post to serve as a warning to his enemies. If only the waves could speak! They would have told us about his Bohemian soul, the good wine, the good food, the beautiful women and sumptuous orgies sweetening his nights. Not accidentally, the coat-of-arms of Marco Chinka's fleet depicted a scallop with two breathtaking mermaids luring us with their beauty.

The traces of the Tuscan seafarer disappear with the occupation of Constantinople by Mehmed II, when Marco was dispatched to defend the Byzantine capital by sea. And yet, he did not disappear completely. Near the burnt-down fortress of Castritsi appeared a new settlement, Kestrich – the present-day Varna living quarter of Vinitsa. It is the home of numerous direct descendants of the Tuscan seafarer – which is inevitable, after so many wild nights spent with the beautiful “mermaids” of Castritsi. As regards the origin of the name “Villa Chinka”, it is disputed. Some believe it was named after Marco. Others claim it originated from the name of the stone, “chinka”, used as a building material. And yet others maintain it was named after the little songbirds, the finches (“chinkas” in Bulgarian) soaring in the sky above this beautiful beach.



VČ



Nature

*Peeled pink tomato, cucumber,
grilled pepper, white cheese, olives and onions⁷*
- 400 g 14.90 BGN

Cesar salad^{1,3,4}
- 250 g 17.90 BGN

*Shrimps and calamari, cooked on a plate and
served mixed with lettuce, cherry tomatoes, avocado,
Taggiasca olives and passion fruit vinaigrette^{2,7,14}*
- 300 g 23.90 BGN

*Fresh Salad - cherry tomatoes, cucumber, radishes, avocado,
red pepper, green onions, Taggiasca olives and parsley*
- 250 g 15.90 BGN

*Roasted goat cheese, fresh lettuce, cherry tomato, prosciutto,
artichokes, Taggiasca olives and aged balsamic vinegar⁷*
- 300 g 24.90 BGN

*Capri salad -
cucumber, avocado, lemon zest and Taggiasca olives*
- 300 g 10.90 BGN

*Green salad with grilled scamorza, beetroot carpaccio,
cucumber and pear dressing⁷*
- 300 g 19.90 BGN

Burrata with pink tomato⁷
- 400 g 25.90 BGN

*Tarama cavier -
homemade caviar dip of sea fish^{1,4}*
- 150 g 8.90 BGN

*Appetizer of marinated artichoke,
mixed with black truffle flavor^{1,8}*
- 120 g 11.90 BGN



Tartare, carpaccio and oysters

Oyster Gigas¹⁴
- 1,00 9.90 BGN

Tuna tartare with avocado⁴
- 150 g 22.90 BGN

Venetian style shrimp tartare with horseradish,
lime and artichokes¹⁴
- 150 g 22.90 BGN

Carpaccio of house-poached salmon with citrus,
fennel, mustard and arugula^{4,7}
- 120 g 20.90 BGN

Roast beef tenderloin carpaccio with truffle mayo⁷
- 140 g 29.90 BGN



Warm starters

Parmigiana -
grilled eggplant, San Marzano tomato,
baked with Gran Padano cheese and scamorza⁷
- 180 g 13.90 BGN

Plated avocado served with pink tomato salsa,
red pepper, herbs, onion and feta cheese⁷
- 180 g 17.90 BGN

Green asparagus, hollandaise sauce and Grana Padano^{3,7}
- 180 g 19.90 BGN

Arancini Siciliani -
with sun-dried tomato pesto and scamorza;
with pistachio and mozzarella and parmesan sauce⁷
- 180 g 17.90 BGN

Rye bread bruschetta with artichoke paste,
goat cheese and guanciale⁷
- 180 g 14.90 BGN

Tuna tataki on aioli with wasabi, sesame seeds with
dried strawberries and yakiniku sauce^{1,3,11}
- 120 g 22.90 BGN

Fisherman's Passion

Turbot soup^{4,9}
- 300 ml 14.90 BGN

Pumpkin cream soup with spicy shrimps,
garlic chips and olive oil with pink peppercorns²
- 300 ml 12.90 BGN

Pasta Fresca

Spaghetti aglio e olio¹
- 180 g 16.90 BGN

Spaghetti Vongole^{1,14}
- 250 g 17.90 BGN

Tagliatelle "Marco Cinca" -
homemade pasta with prawns,
squid and Mediterranean mussels^{1,2,3,14}
- 300 g 27.90 BGN

Tagliatelle with veal tagliata
and porcini mushrooms^{1,7}
- 300 g 25.90 BGN

Beetroot tortellini filled with
pulled veal cooked with garlic-spicy butter^{1,7}
- 180 g 22.90 BGN

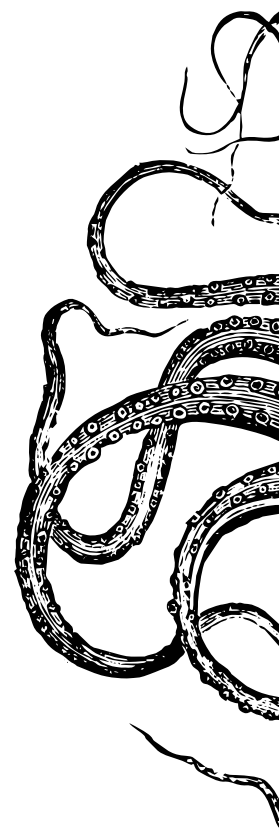
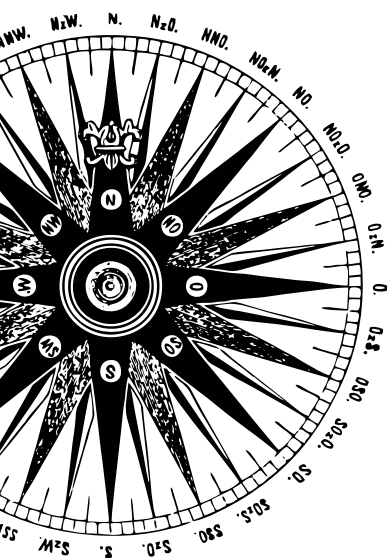
Ravioli with spinach,
ricotta cooked in sage oil^{1,7}
- 180 g 17.90 BGN

Risotto

Arborio rice, spelt, seafood and
bottarga caviar^{1,7,14}
- 250 g 27.90 BGN

Arborio rice with porcini mushrooms,
black truffle and parmesan chips^{1,7}
- 200 g 19.90 BGN

Arborio rice with broccolini
and gorgonzola^{1,7}
- 200 g 16.90 BGN



Seafood

Whelk cooked with green onion sauce,
garlic, lovage and kimchi^{7,14}
- 180 g 17.90 BGN

"Kamba Wanazi" -
crispy tiger prawns with
coconut sauce, kimchi,
lime and chilli pepper scythe^{1,7,14}
- 250 g 27.90 BGN

Marco Chinka
prawns seasoned with ginger,
garlic and cayenne pepper^{7,11,14}
- 200 g 25.90 BGN

Prawns on a plate with
sweet and sour sauce²
- 200 g 23.90 BGN

Fried squid with citrus aioli^{1,3,14}
- 200 g 20.90 BGN

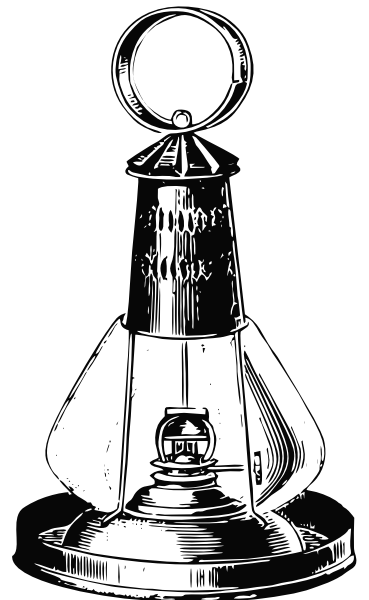
Calamari on a plate Genovese^{7,14}
- 200 g 20.90 BGN

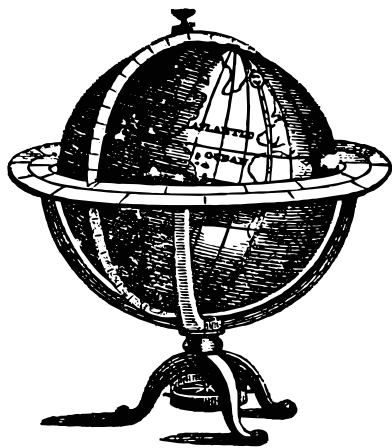
Octopus Siciliani with
cherry tomato, capers and garlic^{10,14}
- 160 g 47.90 BGN

Seafood algio olio oven roasted^{7,14}
- 300 g 34.90 BGN

King crab legs²
- 100 g 54.90 BGN

Live lobster^{2,7}
- 100 g 27.90 BGN





Trap-net

Black Sea sea bass cutlet⁴

- 100 g 38.90 BGN

Pan-fried turbot chop⁴

- 200 g 55.90 BGN

Bluefin tuna steak⁴

- 200 g 35.90 BGN

*Fillet of farmed sea bass
served with spelt risotto,
spinach and butter sauce^{4,7}*

- 350 g 30.90 BGN

Meals on coals

**all dishes with a side dish of your choice*

Spicy chicken breast

- 300 g 19.90 BGN

Duck magret

- 350 g 42.90 BGN

*Roasted young pig leg with
porcini mushroom ragout and crispy onions*

- 550 g 29.90 BGN

Pork neck tagliata

- 350 g 21.90 BGN

Pork chop Milanese^{3,7}

- 350 g 21.90 BGN

Pluma pork steak "Duroc"

- 300 g 36.90 BGN

Tapia Iberico

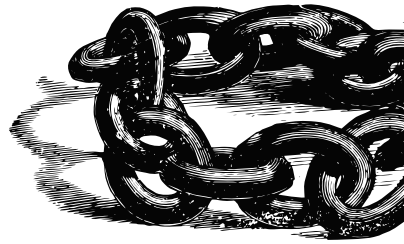
- 300 g 35.90 BGN



Venetian style veal liver
with grilled polenta^{3,7}
- 300 g 19.90 BGN

Veal fillet Tosca -
veal mignon with wild mushrooms
and black truffle
- 350 g 68.90 BGN

Black Angus ribeye
- 100 g 35.90 BGN



Desserts

Panna cotta nochiola,
chocolate nuts and coffee sauce^{3,7,8}
- 120 g 9.90 BGN

Crispy chocolate lunettes alla marsala^{1,3,7}
- 120 g 11.90 BGN

Pangio with pistachio, mascarpone,
confit pears and limoncello cream^{1,3,7,8}
- 120 g 11.90 BGN

Cake with spinach marshmallows,
pistachio crunch, mascarpone cream
and confit strawberries^{1,3,7,8}
- 120 g 10.90 BGN

Chocolate gateau with
liquid centre, anglaise cream and
salted caramel ice cream^{1,3,7}
- 140 g 11.90 BGN



Drinks

Gorna Banya 1 Mineral water - 330 ml 3.00 BGN

Gorna Banya 1 Mineral water - 1000 ml 7.00 BGN

Acqua Panna Mineral water - 750 ml 10.00 BGN

San Pellegrino Mineral water - 750 ml 10.00 BGN

Perrier Mineral water - 330 ml 7.00 BGN

Coca-Cola, Coca-Cola Zero - 250 ml 3.50 BGN

Fanta - Orange, Lemon - 250 ml 3.50 BGN

Sprite 250 - ml 3.50 BGN

*Schweppes - 250 ml 3.50 BGN
Tonic, Tangerine, Bitter lemon*

Schweppes Club Soda 250 ml 3.00 BGN

*Cappy Natural juice - 250 ml 4.00 BGN
Orange, Peach, Apricot, Sour cherry, Red orange,
Apple, Pineapple, Green apple, Black Currant*

*Fuzetea Ice tea - 250 ml 4.00 BGN
Peach & Hibiscus, Lemon & Lemongrass*

Red Bull - 250 ml 7.00 BGN



Bottled Beer

Stella Artois - 330 ml 5.90 BGN

Becks - 330 ml 4.90 BGN

Kamenitza - 330 ml 4.90 BGN

Leffe - blonde, brune - 330 ml 8.00 BGN

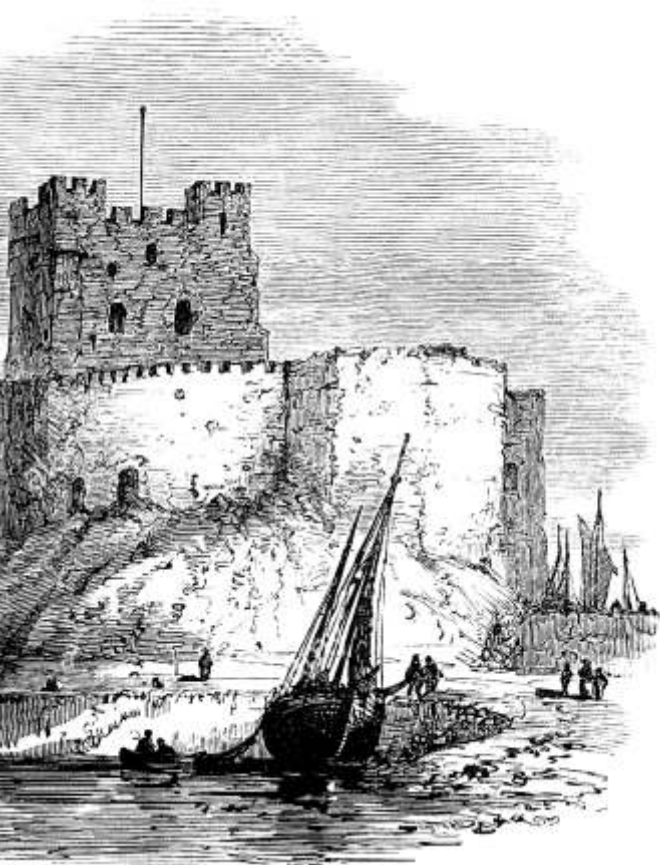
Corona - 330 ml 8.00 BGN

Franziskaner - 500 ml 10.00 BGN

Stella Artois non-alcoholic 330 ml 6.00 BGN

Tap Beer

Franziskaner - 330 ml 6.70 BGN



Rakia

Bulgarian Fruit Brandy

Solitaire Muscat Rakia - 50 ml 12.90 BGN

Burgas Muscat Grape Rakia - 50 ml 4.90 BGN

Bukovska Lozova - Tamjanka Grape Rakia - 50 ml 12.00 BGN

Straldjanska Matured Muscat Grape Rakia - 50 ml 6.50 BGN

Burgas 63 Grape Rakia - 50 ml 5.90 BGN

Burgas 63 Barrel Aged Grape Rakia - 50 ml 6.90 BGN

Troyan Plum Rakia Special Reserve 25 yo - 50 ml 14.50 BGN

Hubert 1924 Apricot Brandy - Serbia - 50 ml 10.90 BGN

EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 8.90 BGN

Monogram Quince Brandy - Bosnia and Herzegovina - 50 ml 11.50 BGN

Anise Drinks

Ouzo Plomari - 50 ml 5.90 BGN

Ouzo Plomari - 200 ml 24.00 BGN

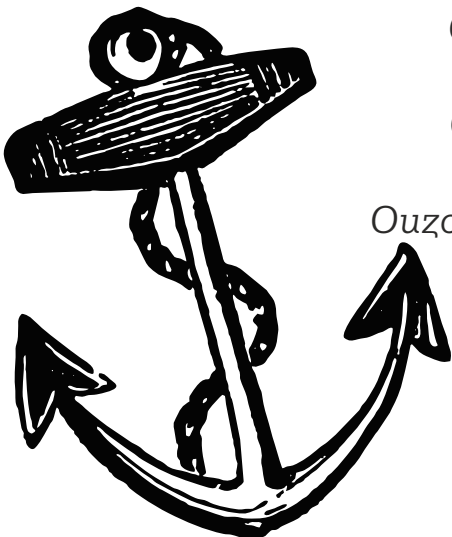
Ouzo Adolo - 50 ml 7.00 BGN

Ouzo Matarelli - 200 ml 26.00 BGN

Ouzo Barbayanni - 50 ml 6.90 BGN

Ouzo Kazanisto Stoupakis - 50 ml 6.00 BGN

Pernod - 50 ml 6.90 BGN



Gin

Beefeater - 50 ml 6.90 BGN

Malfy - 50 ml 13.50 BGN

Vodka

Absolut - 50 ml 6.50 BGN

Reyka - 50 ml 9.50 BGN

Beluga - 50 ml 14.00 BGN

Grey Goose - 50 ml 14.00 BGN

Whiskey

Jameson - 50 ml 8.00 BGN

Bushmills Black Bush - 50 ml 9.00 BGN

Johnnie Walker Black Label 12 yo - 50 ml 13.00 BGN

Glenfiddich 12 yo - 50 ml 15.00 BGN

Jack Daniel's Gentleman Jack - 50 ml 14.00 BGN

Digestives

Jagermeister - 40 ml 4.50 BGN

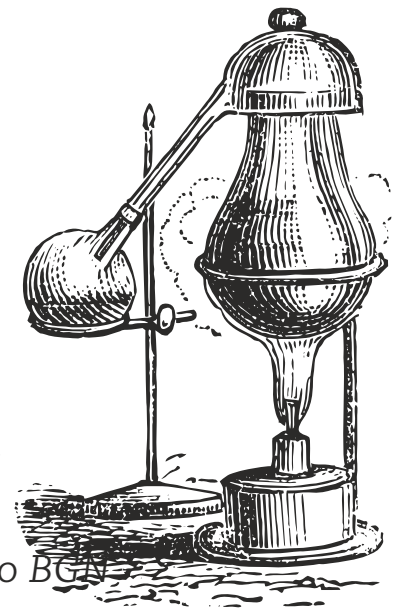
Branca Menta - 40 ml 6.00 BGN

Fernet Branca - 40 ml 6.00 BGN

Limoncello - 40 ml 5.00 BGN

Hot Drinks

Illy Espresso - 30 ml 6.00 BGN



List of potential Allergens:

1. Cereals containing gluten (namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except:
 - a) wheat-based glucose syrups including dextrose
 - b) wheat-based maltodextrins
 - c) oat-based glucose syrup
 - d) cereals used in distillates for spirits including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and fish products, except:
 - a) fish gelatine for use as a formulation aid (carrier) in vitamin and carotenoid preparations
 - b) fish gelatine or Isinglass used as fining agent in beer and wine.
5. Peanuts and products thereof.
6. Soya and soya products, except:
 - a) fully refined soybean oil and fat;
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate of soybean sources ;
 - c) phytosterols and phytosterol esters of vegetable oils produced from soybean sources;
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources;
7. Milk and milk products (including lactose) except:
 - a) whey used for the production of distillates for spirits including ethyl alcohol of agricultural origin.
 - b) lactitol.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazilian nut (*Bertholletia excelsa*), pistachio (*Pistacia vera*), Macadamia nuts or Queensland nuts (*Macadamia ternifolia*) and products thereof except nuts used for the production of distillates for spirits including ethyl alcohol of agricultural origin
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seed and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO² which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.

