



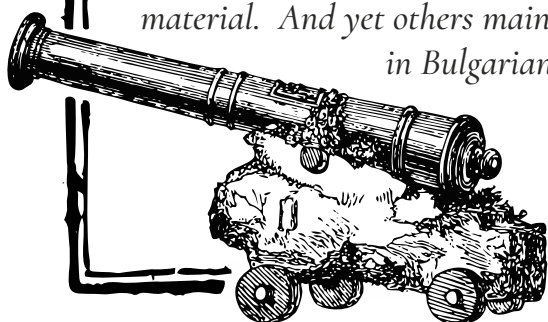
## VILLA CHINKA

*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.*

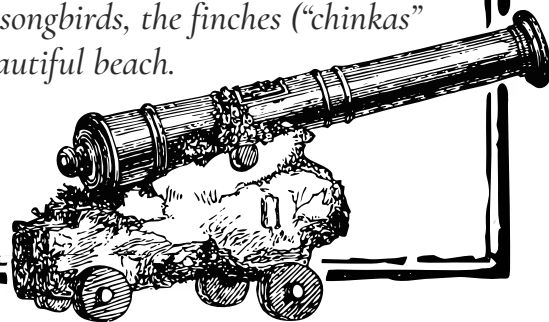
*Right here, in the heart of the St. Constantine and Helena resort complex, to the north of the ruins of the Byzantine fortress of Castritsi, Marco Chinka built a military front post.*

*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 onions<sup>7</sup>  
- 400 g 15.90 BGN

Zucchini carpaccio, stracciatella  
and lemon vinaigrette<sup>7</sup>  
- 250 g 15.90 BGN

Shrimps and calamari,  
cooked on a plate  
and served mixed with lettuce,  
cherry tomatoes,  
avocado, Taggiasca olives and  
passion fruit vinaigrette<sup>2,7,14</sup>  
- 300 g 25.90 BGN

Fresh Salad -  
cherry tomatoes, cucumber, radishes,  
avocado, red pepper, green onions,  
Taggiasca olives and parsley  
- 250 g 16.90 BGN

Roasted goat cheese, fresh lettuce,  
cherry tomato, prosciutto, artichokes,  
Taggiasca olives and aged balsamic vinegar<sup>7</sup>  
- 300 g 24.90 BGN

Capri salad -  
cucumber, avocado, lemon zest  
and Taggiasca olives  
- 300 g 12.90 BGN

Salad with young spinach, smoked veal tongue,  
quail egg, colorful cherry tomatoes,  
pine nuts and tonnato sauce<sup>5,7</sup>  
- 300 g 24.90 BGN

Burrata with pink tomato<sup>7</sup>  
- 450 g 27.90 BGN

Tarama cavier -  
homemade caviar dip of sea fish<sup>1,4</sup>  
- 150 g 10.90 BGN

Appetizer of marinated artichoke,  
mixed with black truffle flavor<sup>1,8</sup>  
- 120 g 12.90 BGN



## **Tartare and carpaccio**

*Tuna tartare with avocado<sup>4</sup>*

- 150 g 24.90 BGN

*Venetian style shrimp tartare with horseradish, lime and artichokes<sup>14</sup>*

- 150 g 24.90 BGN

*Carpaccio of house-poached salmon with citrus, fennel, mustard and arugula<sup>4,7</sup>*

- 120 g 24.90 BGN

*Octopus carpaccio a la Genovese<sup>5,7</sup>*

- 120 g 33.90 BGN

*Wagyu Bresaola*

- 50 g 29.90 BGN

*Roast beef tenderloin carpaccio with truffle mayo<sup>7</sup>*

- 140 g 35.90 BGN

## **Warm starters**

*Parmigiana - grilled eggplant, San Marzano tomato, baked with Gran Padano cheese and scamorza<sup>7</sup>*

- 200 g 15.90 BGN

*Foie gras, marsala sauce with mixed berry salad*

- 120 g 35.90 BGN

*Provalone cheese, grilled on BBQ<sup>7</sup>*

- 150 g 16.90 BGN

*Altamura bruschetta with burrata and cherry tomato, garlic, basil, pepperoncino and capers<sup>7</sup>*

- 250 g 15.90 BGN

*Tuna tataki on aioli with wasabi, sesame seeds with dried strawberries and yakiniku sauce<sup>1,3,11</sup>*

- 120 g 23.90 BGN



## **Fisherman's Passion**

Turbot soup<sup>4,9</sup>

- 300 ml 16.90 BGN

Cream soup from Black Sea mussels<sup>7,14</sup>

- 300 ml 14.90 BGN

### **Pasta Fresca**

Spaghetti with Parmesan  
and black truffle<sup>1,7</sup>

- 180 g 22.90 BGN

Spaghetti Vongole alla pepperoncino<sup>1,14</sup>

- 250 g 22.90 BGN

Tagliatelle "Marco Cinca" -  
homemade pasta with prawns, squid and  
Mediterranean mussels<sup>1,2,3,14</sup>

- 250 g 29.90 BGN

Tortellini with tiger prawns and ricotta<sup>1,7,14</sup>

- 200 g 29.90 BGN

Tagliatelle with veal tagliata  
and porcini mushrooms<sup>1,7</sup>

- 300 g 29.90 BGN

Beetroot tortellini filled with  
pulled veal cooked  
with garlic-spicy butter<sup>1,7</sup>

- 180 g 27.90 BGN

Ravioli with spinach,  
ricotta cooked in sage oil<sup>1,7</sup>

- 180 g 19.90 BGN

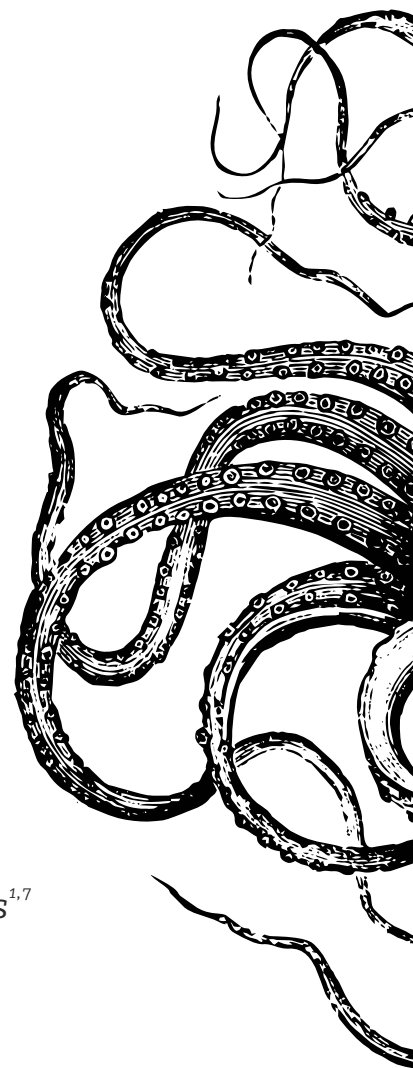
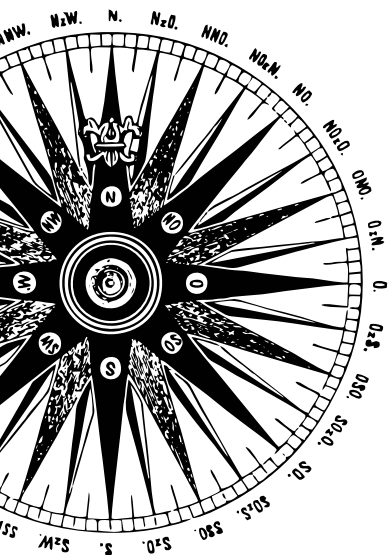
### **Risotto**

Seafood, flounder and caviar bottarga<sup>1,7,14</sup>

- 250 g 29.90 BGN

Mushrooms, black truffle and parmesan chips<sup>1,7</sup>

- 200 g 22.90 BGN





## Seafood

Oyster Gigas<sup>14</sup>

- 1.00 10.90 BGN

Whelk cooked with green onion sauce,  
garlic, lovage and kimchi<sup>7,14</sup>

- 180 g 19.90 BGN

"Kamba Wanazi" -

crispy tiger prawns with coconut sauce,  
kimchi, lime and chilli pepper scythe<sup>1,7,14</sup>

- 250 g 29.90 BGN

Marco Chinka prawns seasoned with ginger,  
garlic and cayenne pepper<sup>7,11,14</sup>

- 200 g 27.90 BGN

Prawns Sambuca and wild fennel<sup>7,14</sup>

- 200 g 29.90 BGN

Fried squid with citrus aioli<sup>1,3,14</sup>

- 200 g 22.90 BGN

Calamari, cooked on a hot plate  
with Mediterranean sauce<sup>10,14</sup>

- 200 g 22.90 BGN

Octopus Siciliani with cherry tomato,  
capers and garlic<sup>10,14</sup>

- 160 g 47.90 BGN

Black Sea mussels with wine,  
garlic and devisil<sup>14</sup>

- 600 g 16.90 BGN

Black Sea Mussels Marinara Sauce<sup>14</sup>

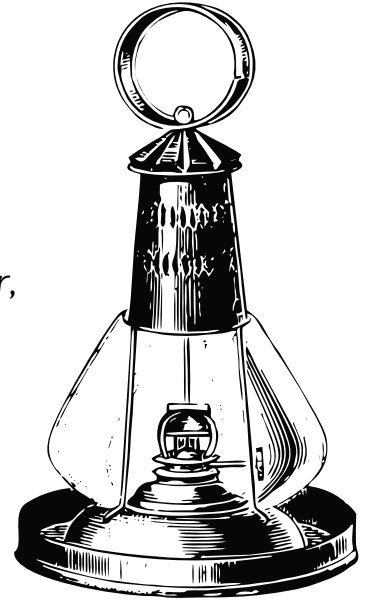
- 600 g 16.90 BGN

King crab legs<sup>2</sup>

- 100 g 59.90 BGN

Live lobster<sup>2,7</sup>

- 100 g 29.90 BGN



## **Trap-net**

*Black Sea sea bass cutlet<sup>4</sup>*

- 100 g 39.90 BGN

*Pan-fried turbot chop<sup>4</sup>*

- 250 g 57.90 BGN

*Bluefin tuna steak, purple potato gnocchi,  
parmesan sauce and black truffle<sup>4,7</sup>*

- 250 g 39.90 BGN

*Fillet of farmed sea bass served with  
spelt risotto, spinach and butter sauce<sup>4,7</sup>*

- 350 g 34.90 BGN

## **Meals on coals**

*\*all dishes are served with a side dish of your choice*

*Chicken fillet gorgonzola sauce<sup>7</sup>*

- 200 g 21.90 BGN

*Pork neck tagliata*

- 250 g 23.90 BGN

*Pluma pork steak "Duroc"*

- 200 g 39.90 BGN

*Farm Pork Tomahawk*

- 100 g 9.90 BGN

*Lamb bone steak*

- 200 g 39.90 BGN

*Steak Fiorentina*

- 100 g 23.90 BGN

*Wagyu Miyazaki*

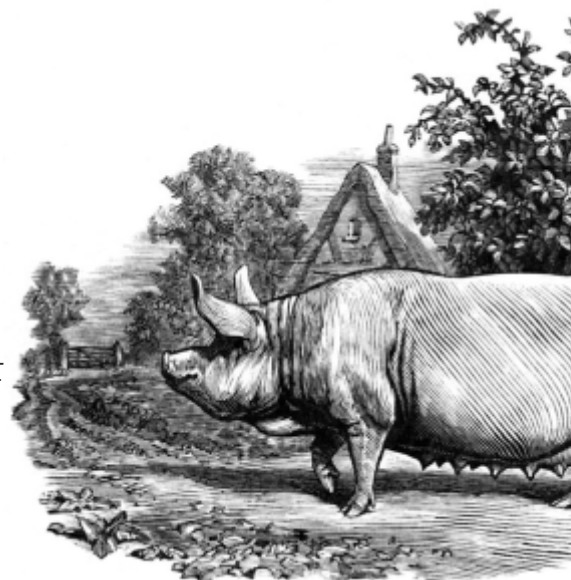
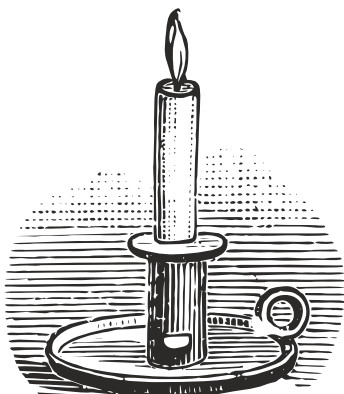
- 100 g 139.90 BGN

*Black Angus beef fillet*

- 200 g 69.90 BGN

*Black Angus ribeye*

- 100 g 35.90 BGN



## Desserts

*Tiramisu classic*<sup>1,3,7</sup>

- 120 g 12.90 BGN

*White chocolate hemisphere,  
Semifreddo with  
raspberries, pistachios  
and fresh strawberries*<sup>1,3,7</sup>

- 140 g 11.90 BGN

*Cheesecake Bergamot*<sup>1,7</sup>

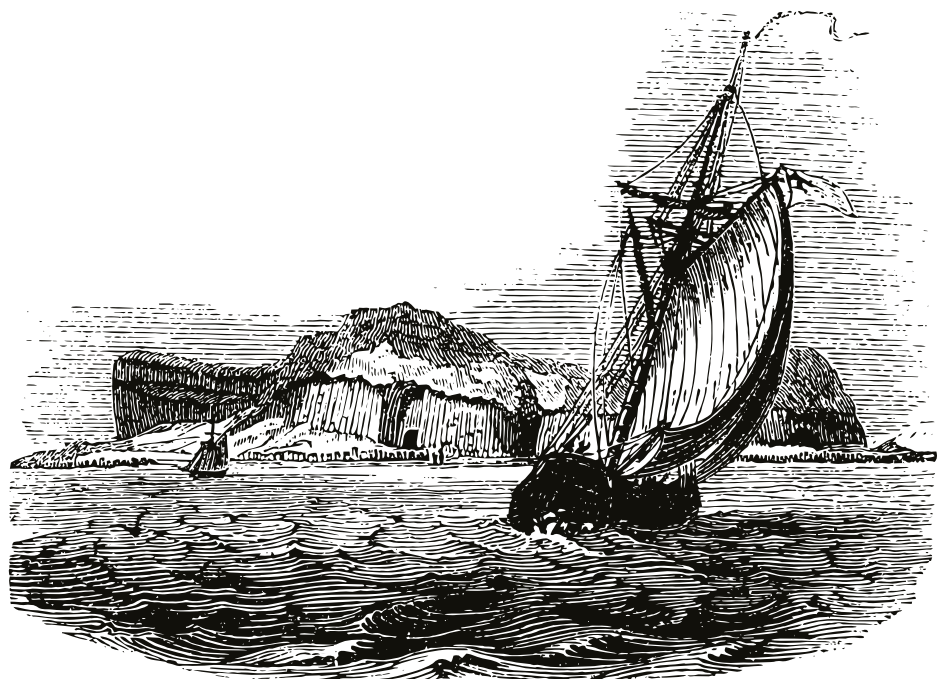
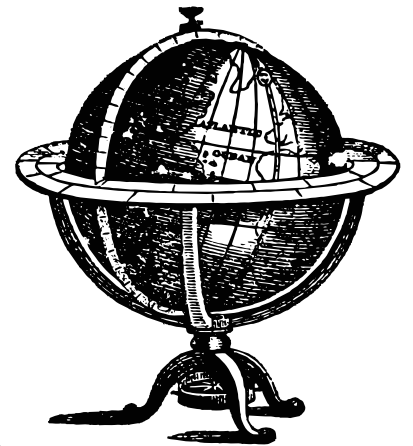
- 120 g 11.90 BGN

*Cake with spinach marshmallows,  
pistachio crunch,  
mascarpone cream and  
confit strawberries*<sup>1,3,7,8</sup>

- 120 g 11.90 BGN

*Chocolate Gateau with  
salted toffee and caramel gelato*<sup>1,3,7</sup>

- 140 g 13.90 BGN



## **Drinks**

*Gorna Banya 1 Mineral water - 330 ml 3.00 BGN*

*Gorna Banya 1 Mineral water - 1000 ml 7.50 BGN*

*Acqua Panna Mineral water - 750 ml 10.50 BGN*

*San Pellegrino Mineral water - 750 ml 10.50 BGN*

*Perrier Mineral water - 330 ml 7.50 BGN*

*Coca-Cola, Coca-Cola Zero - 250 ml 3.90 BGN*

*Fanta - 250 ml 3.90 BGN*

*Orange, Lemon*

*Sprite - 250 ml 3.90 BGN*

*Schweppes - 250 ml 3.90 BGN*

*Tonic, Tangerine, Bitter lemon*

*Schweppes Club Soda - 250 ml 3.50 BGN*

*Cappy Natural juice - 250 ml 4.20 BGN*

*Orange, Peach, Apricot, Sour cherry, Red orange,*

*Apple, Pineapple, Green apple, Black Currant*

*Fuzetea Ice tea - 250 ml 4.20 BGN*

*- Peach & Hibiscus, Lemon & Lemongrass*

*Red Bull - 250 ml 7.50 BGN*

## **Hot Drinks**

*Illy Espresso - 30 ml 6.00 BGN*





## **Alcoholic cocktails**

*Hugo Saint Germain Spritz - 240 ml 19.90 BGN*  
*Saint Germain, sparkling water, prosecco and elderberry syrup*

*Skinos fresh - 120 ml 14.90 BGN*  
*Skinos, cucumber, celery and lemon*

*Tintoretto 75 - 120 ml 14.90 BGN*  
*gin, lemon, prosecco and lavender syrup*

## **Bottled Beer**

*Stella Artois - 330 ml 6.50 BGN*

*Becks - 330 ml 5.50 BGN*

*Kamenitza - 330 ml 5.50 BGN*

*Leffe - blonde, brune - 330 ml 8.50 BGN*

*Corona - 330 ml 8.50 BGN*

*Franziskaner - 500 ml 10.50 BGN*

*Stella Artois non-alcoholic - 330 ml 6.50 BGN*

## **Tap Beer**

*Franziskaner - 330 ml 7.50 BGN*



## **Rakia**

*\*Bulgarian Fruit Brandy*

*Solitaire Muscat Rakia - 50 ml 13.90 BGN*

*Burgas Muscat Grape Rakia - 50 ml 5.50 BGN*

*Bukovska Lozova - Tamjanka Grape Rakia - 50 ml 13.90 BGN*

*Straldjanska Matured Muscat Grape Rakia - 50 ml 6.50 BGN*

*Burgas 63 Grape Rakia - 50 ml 6.50 BGN*

*Burgas 63 Barrel Aged Grape Rakia - 50 ml 7.00 BGN*

*Troyan Plum Rakia Special Reserve 25 yo - 50 ml 18.90 BGN*

*Hubert 1924 Apricot Brandy - Serbia - 50 ml 11.90 BGN*

*EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 9.90 BGN*

*Monogram Quince Brandy - Bosnia and Herzegovina - 50 ml 12.90 BGN*

*Beilerbey Gbek - 200 ml 39.90 BGN*

## **Anise Drinks**

*Ouzo Plomari - 50 ml 6.50 BGN*

*Ouzo Plomari - 200 ml 25.00 BGN*

*Ouzo Adolo - 50 ml 7.00 BGN*

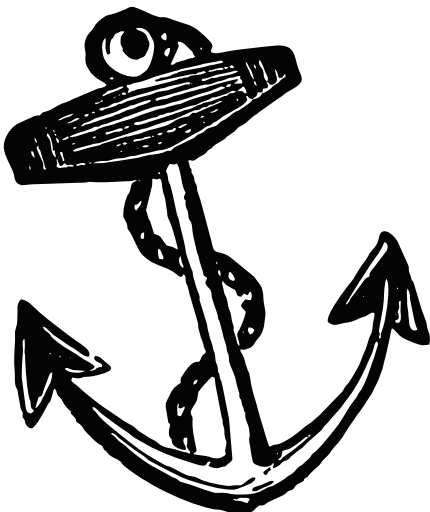
*Ouzo Mini - 50 ml 7.00 BGN*

*Ouzo 12 - 50 ml 7.00 BGN*

*Ouzo Matarelli - 200 ml 27.00 BGN*

*Ouzo Barbayanni - 50 ml 7.00 BGN*

*Pernod - 50 ml 7.00 BGN*



## **Gin**

*Bickens - 50 ml 7.00 BGN*

*Malfy - 50 ml 14.00 BGN*

*Roku - 50 ml 14.00 BGN*

## **Vodka**

*Absolut - 50 ml 6.90 BGN*

*Reyka - 50 ml 10.90 BGN*

*Beluga - 50 ml 15.00 BGN*

*Grey Goose - 50 ml 15.00 BGN*

## **Whiskey**

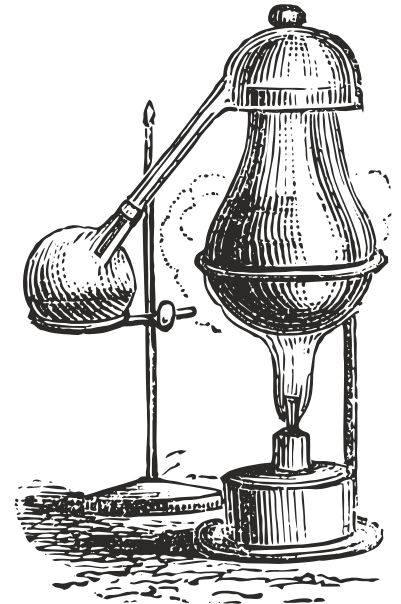
*Jameson - 50 ml 8.50 BGN*

*Bushmills Black Bush - 50 ml 9.50 BGN*

*Johnnie Walker Black Label - 12 yo 50 ml 14.00 BGN*

*Glenfiddich 12 yo - 50 ml 16.00 BGN*

*Jack Daniel's Gentleman Jack - 50 ml 15.00 BGN*



## **Cognac**

*Hennessy V.S. - 50 ml 14.90 BGN*

*Hennessy X.O. - 50 ml 49.90 BGN*

*Williams Pear Cognac - 50 ml 10.90 BGN*

## **Digestives**

*Amaro Nonino - 50 ml 11.90 BGN*

*Grappa Nonino - 50 ml 19.90 BGN*

*Crème de cassis - 50 ml 10.90 BGN*

*Jagermeister - 40 ml 4.90 BGN*

*Branca Menta - 40 ml 6.50 BGN*

*Fernet Branca - 40 ml 6.50 BGN*

*Limoncello - 40 ml 5.50 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 SO<sup>2</sup> 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.

