



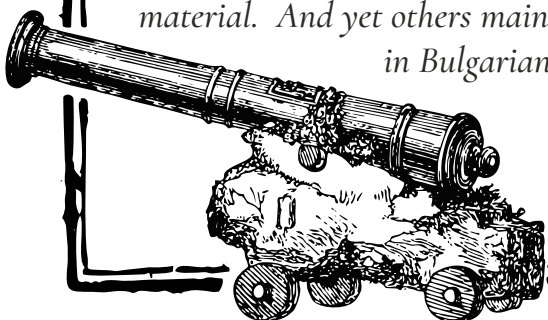
VILLA CHINKA

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.

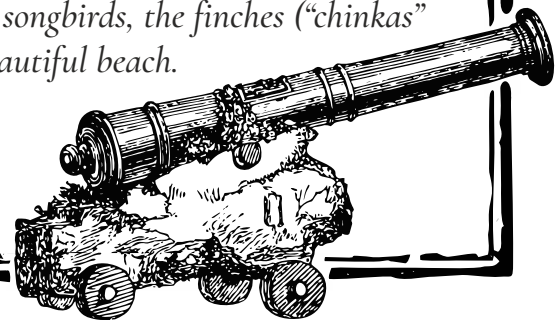
Right here, in the heart of the St. Constantine and Helena resort complex, to the north of the ruins of the Byzantine fortress of Castritsi, Marco Chinka built a military front post.

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

"Geisha" -

tuna tataki with a mix of cucumber, apple, avocado,
wood mushroom, wakame and special sauce^{4,11}

- 250 g 22,90 BGN

Peeled pink tomato, cucumber, grilled pepper,
white cheese, olives and onions⁷

- 400 g 10.90 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 20.90 BGN

Turkey fillet carpaccio,
served on a fresh mix of baby spinach, arugula,
cherry tomato, pumpkin seeds and aged balsamic vinegar⁸

- 250 g 13,90 BGN

Burrata with pink tomato and basil pesto⁷

- 450 g 21.90 BGN

Fresh Salad -

cherry tomatoes, cucumber, radishes, avocado, red pepper,
green onions, Taggiasca olives and parsley

- 300 g 11.90 BGN

Salmon fillet marinated in blackcurrant and beet juice
served with a mix of root vegetables, iceberg,
apple, soybean sprouts and citrus vinaigrette⁴

- 250 g 16,90 BGN



Cold Starters

*Radjana Plateau -
cold-marinated shrimps, raw-dried tuna fillet,
marinated salmon fillet and tarama caviar^{1,4,14}
- 250 g 23,90 BGN*

*Tuna tartare with avocado, green pepper,
spring onion, sesame seeds and shichimi nanami sauce^{4,11}
- 150 g 18,90 BGN*

*Appetizer of marinated artichoke,
mixed with summer truffle flavor and cracker with seeds^{1,8}
- 120 g 9.90 BGN*

*Hummus with octopus pieces
and pomegranate reduction¹⁴
- 150 g 8,90 BGN*

*Tarama caviar -
homemade caviar dip of sea fish^{1,4}
- 150 g 7.90 BGN*



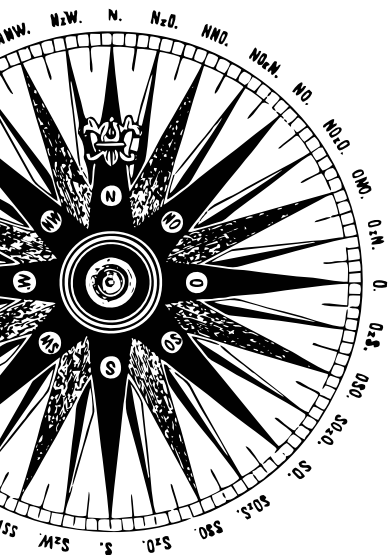
Warm Starters

*Avocado, cooked on a hot plate,
served with pink tomato salsa, paprika, herbs,
onions and feta cheese⁷
- 180 g 14.90 BGN*

*Tuna tataki, served over aioli with wasabi,
sesame with dried strawberries and yakiniku sauce^{1,3,11}
- 120 g 17.90 BGN*

*Bruschetti with Chorizo Iberico,
truffle sauce and smoked pepper^{1,3}
- 150 g 12,90 BGN*

*Foie gras with poached pear,
glazed with balsamic vinegar and pickled beetroot
- 150 g 28,90 BGN*



Fisherman's Passion

Turbot soup^{4,9}

- 300 ml 11.90 BGN

Pumpkin cream soup with spicy shrimps,
garlic chips and pink pepper^{1,2}

- 300 ml 10,90 BGN

Pasta and Risotto

Marco Chinca Spaghetti -
homemade pasta with shrimps,
calamari, black clams
and Vongole mussels^{1,2,3,14}

- 350 g 22.90 BGN

Tagliatelle Bolognese -
fresh pasta with sauce of ground beef,
vegetables, herbs and parmesan^{1,3,7,9}

- 250 g 16.90 BGN

Spaghetti „Carbonara" -
fresh pasta with yolk sauce, crispy pork
cheeks and Pecorino cheese^{3,7}

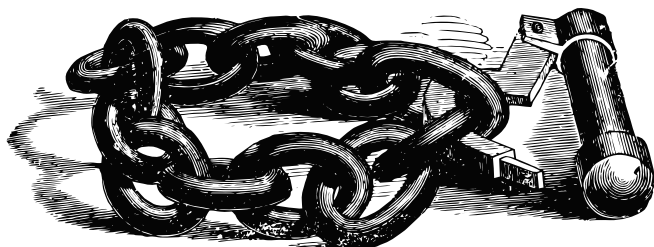
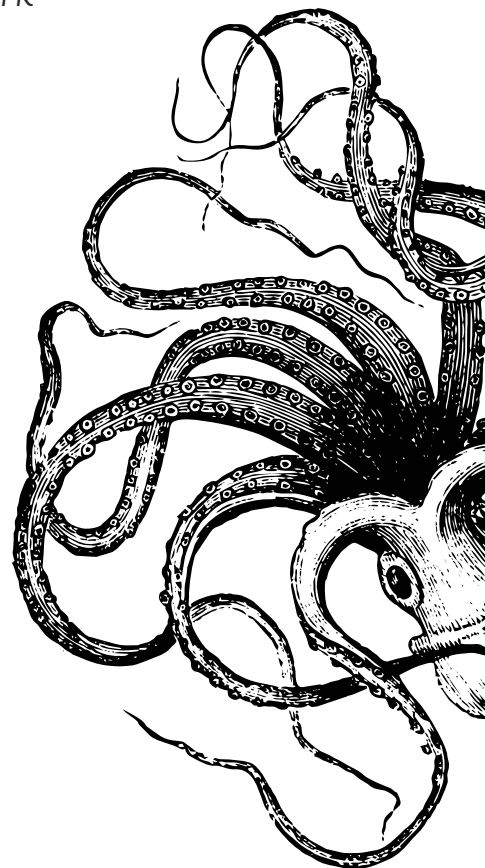
- 250 g 16,90 BGN

Risotto with spinach,
sun-dried tomatoes pieces
and green asparagus⁷

- 250 g 15,90 BGN

Spelt risotto with seafood
and bottarga caviar^{1,2,7,8,9,14}

- 250 g 23,90 BGN



Seafood

Seafood platter -
prawns, squid, whelk and octopus^{2,7,14}
- 550 g 67.90 BGN

King prawn legs²
- 100 g 42.90 BGN

Live lobster^{2,7}
- 100 g 25.90 BGN

Whelk

Whelk, cooked with green onion sauce, garlic, lovage and kimchi^{7,14}
- 180 g 14.90 BGN

Octopus

Charcoal-grilled octopus with Mediterranean sauce^{10,14}
- 160 g 38.90 BGN

Calamari

Calamari, cooked on a hot plate with Mediterranean sauce^{10,14}
- 200 g 16.90 BGN

Fried calamari and aioli sauce with cuttlefish ink^{1,3,14}
- 200 g 16.90 BGN

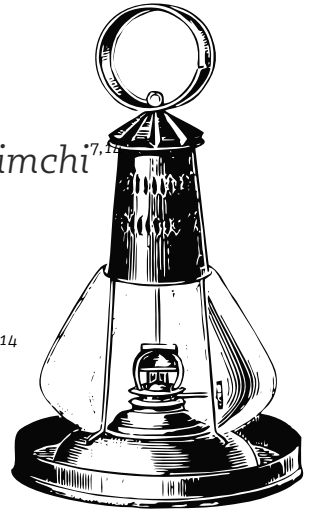
Calamari with Japanese panko breadcrumb crust
in mango, lime and chili sauce^{1,14}
- 200 g 16.90 BGN

Shrimps

Kamba wa Nazi -
crispy coconut tempura tiger shrimps with
kimchi- lime sauce and chili pepper scythe
- 200 g 24.90 BGN

Marco Chinka shrimps,
seasoned with ginger, garlic and Cayenne pepper^{7,11,14}
- 200 g 22.90 BGN

Shrimps, cooked on a hot plate, with sweet and sour sauce²
- 200 g 22.90 BGN



Trap-net

Fish of the day⁴

*Cutlet of Black Sea sea bass,
char-grilled vegetables and Mediterranean sauce^{4,7,10}*

- 300 g 59,90 BGN

Pan-fried turbot chop, served with roasted herb potatoes⁴

- 350 g 49.90 BGN

*Crispy sole fish fillet
with fried sweet potatoes and tartar sauce^{1,4,7}*

- 350 g 23,90 BGN

*Sea bass fillet on a plate, served with
spelt risotto, spinach and butter sauce^{4,7}*

- 350 g 27,90 BGN

Charcoal-Grilled Dishes

*Chicken breast with kimchi marinade,
garnished with mashed potatoes
with wasabi and glazed carrots^{7,10}*

- 350 g 16.90 BGN

*Char-grilled knuckle from piglet
on mashed potatoes with leeks,
mushroom ragout and crispy onions⁷*

- 400 g 22,90 BGN

*Meatballs from Iberian pork, mashed potatoes with leeks,
root vegetables and red pepper jam⁷*

- 350 g 32,90 BGN

*Char-grilled pork neck, from bulgarian pig
with roasted root vegetables⁷*

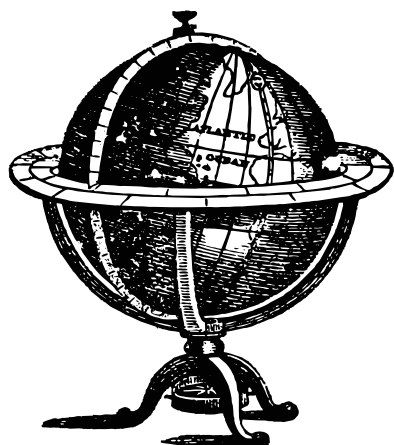
- 350 g 17,90 BGN

*Duroc pork cutlet char-grilled
with crispy sweet potatoes⁷*

- 350 g 33,90 BGN



*Duroc pork secreto
with roasted root vegetables⁷
- 300 g 34,90 BGN*



*Duroc Pork Pluma Steak
with roasted root vegetables⁷
- 300 g 33,90 BGN*

*Black Angus filet Mignon, 60 day aged,
served with foie gras, quail yolk, truffle and
mashed potatoes with leeks and wasabi^{3,7,9,10}
- 350 g 56,90 BGN*

*Char-grilled Black Angus Tomahawk,
served with crispy sweet potatoes
- 100 g 18,90 BGN*

*Grilled Black Angus Australia Reserve Ribeye,
served with crispy sweet potatoes^{9,10}
- 100 g 25,90 BGN*



Desserts

*Cake with strawberries confit, pistachio
praline, mascarpone and spinach^{1,3,7,8}
- 120 g 9.90 BGN*

*Tart Tatin with apples and vanilla ice cream^{1,3,7}
- 160 g 8,90 BGN*

*Yuzu mousse, caramelized pears,
hazelnut praline and gingerbread^{1,5}
- 120 g 7,90 BGN*

*Crunchy crumbs with chocolate ganache,
Kahlua cream and hazelnut praline^{1,7}
- 120 g 7,90 BGN*

*Chocolate gateau with mint ice cream^{1,3,7}
- 140 g 9.90 BGN*

Drinks

Gorna Banya 1 Mineral water - 330 ml 2.50 BGN

Gorna Banya 1 Mineral water - 1000 ml 6.50 BGN

Acqua Panna Mineral water - 750 ml 8.50 BGN

San Pellegrino Mineral water - 750 ml 8.50 BGN

Perrier Mineral water - 330 ml 5.90 BGN

Coca-Cola, Coca-Cola Zero - 250 ml 3.10 BGN

Fanta - Orange, Lemon - 250 ml 3.10 BGN

Sprite - 250 ml 3.10 BGN

Schweppes - Tonic, Tangerine, Bitter lemon - 250 ml 3.10 BGN

Schweppes Club Soda - 250 ml 2.50 BGN

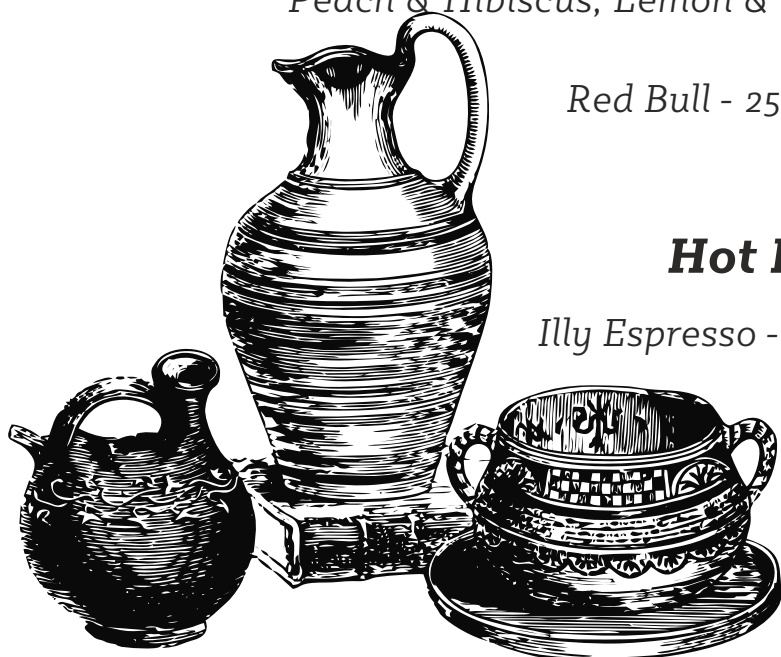
*Cappy Natural juice -
Orange, Peach, Apricot, Sour cherry, Red orange, Apple, Pineapple,
Green apple, Black Currant - 250 ml 3.10 BGN*

*Fuzetea Ice tea -
Peach & Hibiscus, Lemon & Lemongrass - 250 ml 3.10 BGN*

Red Bull - 250 ml 6.90 BGN

Hot Drinks

Illy Espresso - 30 ml 4.90 BGN



Bottled Beer

Stella Artois - 330 ml 4.90 BGN

Becks - 330 ml 3.90 BGN

Kamenitza - 330 ml 3.90 BGN

Leffe - blonde, brune - 330 ml 6.90 BGN

Corona - 330 ml 7.90 BGN

Franziskaner - 500 ml 9.90 BGN

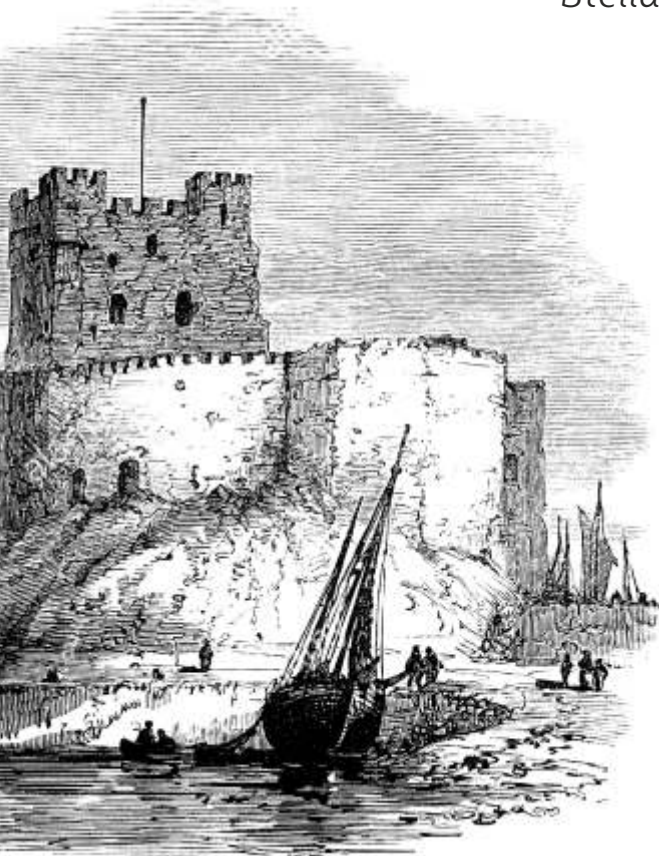
Stella Artois Cider - 500 ml 9.90 BGN

Stella Artois non-alcoholic - 330 ml 5.90 BGN

Tap Beer

Stella Artois - 330 ml 4.50 BGN

Stella Artois - 500 ml 5.90 BGN



Rakia - Bulgarian Fruit Brandy

Solitaire Muscat Rakia - 50 ml 11.90 BGN

Burgas Muscat Grape Rakia - 50 ml 3.90 BGN

Bukovska Lozova - Tamjanka Grape Rakia - 50 ml 10.90 BGN

Straldjanska Matured Muscat Grape Rakia - 50 ml 5.90 BGN

Burgas 63 Grape Rakia - 50 ml 4.90 BGN

Burgas 63 Barrel Aged Grape Rakia - 50 ml 5.90 BGN

Troyan Plum Rakia Special Reserve - 25 y0 50 ml 12.90 BGN

Hubert 1924 Apricot Brandy - Serbia - 50 ml 8.90 BGN

EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 7.90 BGN

Monogram Quince Brandy - Bosnia and Herzegovina - 50 ml 9.90 BGN

Anise Drinks

Ouzo Mini - 50 ml 5.20 BGN

Ouzo Mini - 200 ml 19.90 BGN

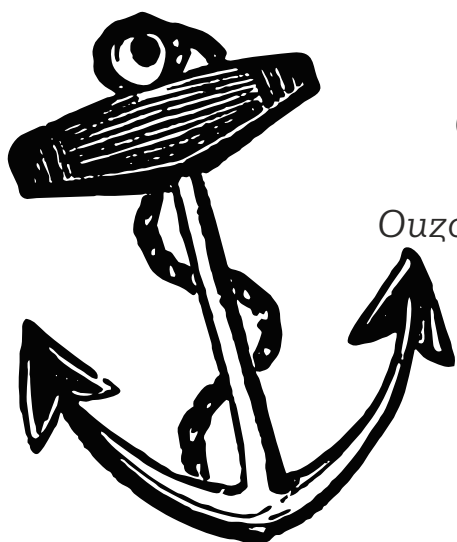
Ouzo Plomari - 50 ml 5.20 BGN

Ouzo 12 - 50 ml 5.20 BGN

Ouzo Barbayanni - 50 ml 5.90 BGN

Ouzo Kazanisto Stoupakis - 50 ml 5.50 BGN

Pernod - 50 ml 5.90 BGN



Gin

Beefeater - 50 ml 5.90 BGN

Malfy - 50 ml 12.90 BGN

Vodka

Absolut - 50 ml 5.90 BGN

Tsarskaya Charka Gold - 50 ml 5.90 BGN

Russian Standard Platinum - 50 ml 6.90 BGN

Beluga - 50 ml 12.90 BGN

Grey Goose - 50 ml 13.50 BGN

Whiskey

Jameson - 50 ml 6.50 BGN

Bushmills Black Bush - 50 ml 7.50 BGN

Johnnie Walker Black Label 12 yo - 50 ml 10.90 BGN

Glenfiddich 12 yo - 50 ml 12.90 BGN

Jack Daniel's Gentleman Jack - 50 ml 12.90 BGN

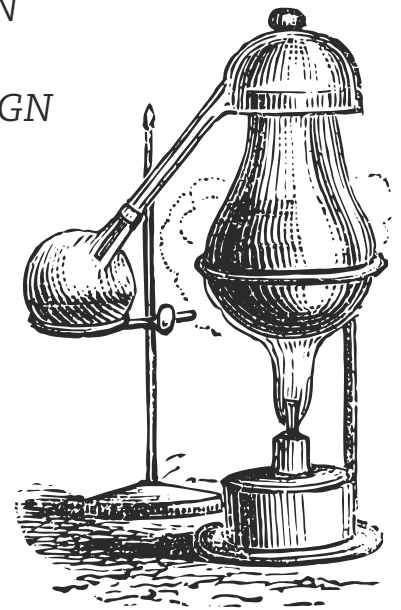
Digestives

Jagermeister - 40 ml 4.50 BGN

Branca Menta - 40 ml 4.90 BGN

Fernet Branca - 40 ml 4.90 BGN

Limoncello - 40 ml 4.90 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.

