



VILLA CHINKA

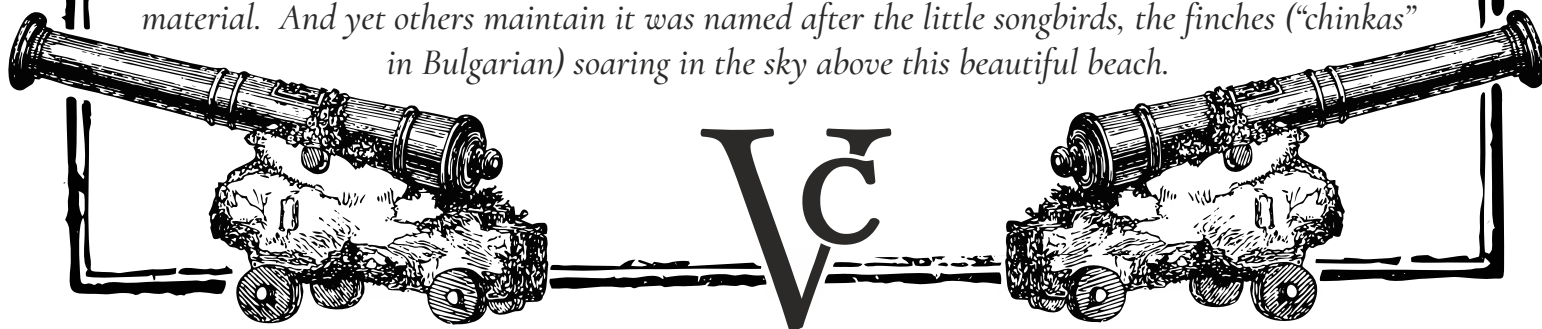
The life story of Marco Chinka dates back to the 15th century. At that time, Venice and Genoa were the rulers of the Mediterranean. The Genoa citizens were granted permission by Constantine XI Palaeologus to control the straits by the Byzantium capital and their battles are marked by victories under 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.



Nature

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

Fresh Salad -
cherry tomatoes, cucumber, radishes, avocado,
red pepper, green onions, Taggiasca olives and parsley
- 300 g 12.90 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

Nice Salad -
mix of fresh lettuce, tuna, anchovies,
cherry tomatoes, string beans, boiled egg
and mustard dressing^{3,4,10}
- 250 g 15.90 BGN

Poached salmon with fresh salad mix,
arugula, cucumber, avocado and citrus dressing^{4,10}
- 250 g 16.90 BGN

Salad of fresh Black Sea mussels,
green onions, devisil and pieces of lemon¹⁴
- 200 g 11.90 BGN

Burrata with pink tomato and basil pesto⁷
- 450 g 24.90 BGN



Cold Starters

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

*Tuna tartare with avocado, green pepper,
spring onion, sesame seeds
and shichimi nanami sauce^{4, 11}
- 150 g 21.90 BGN*

*Appetizer of marinated artichoke,
mixed with summer truffle flavor
and cracker with seeds^{1,8}
- 150 g 11.90 BGN*



Warm starters

*Avocado, cooked on a hot plate,
served with pink tomato salsa, paprika,
herbs, onions and feta cheese⁷
- 180 g 16.50 BGN*

*Foie gras with mixed berry salad,
Marsala sauce and pink peppercorns
- 180 g 33.90 BGN*

*Fish tataki, served over aioli with wasabi,
sesame with dried strawberries and yakiniku sauce^{1,3,11}
- 120 g 19.50 BGN*

Cavier - Aivazovsky

*Wild salmon Gorbusha cavier
- 100 g 45.00 BGN*

*Wild salmon Keta cavier
- 50 g 39.00 BGN*

*Black siberian sturgeon cavier
- 30 g 99.00 BGN*

*Black sturgeon cavier
- 30 g 119.00 BGN*

Fisherman's Passion

Turbot soup^{4,9}
- 300 ml 13.50 BGN

Garden zucchini soup
with spicy shrimps,
garlic chips and olive oil
with pink peppercorns²
- 300 ml 11.90 BGN

Tarator -
cold yoghurt and cucumber soup^{7,8}
- 300 ml 7.90 BGN

Pasta and Risotto

Marco Chinca Spaghetti -
homemade pasta with shrimps, calamari,
black clams and Vongole mussels^{1,2,3,14}
- 350 g 24.90 BGN

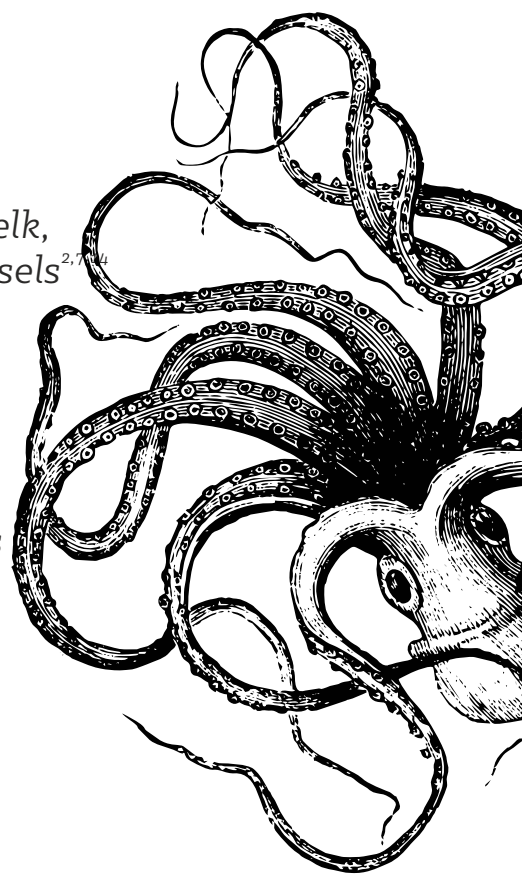
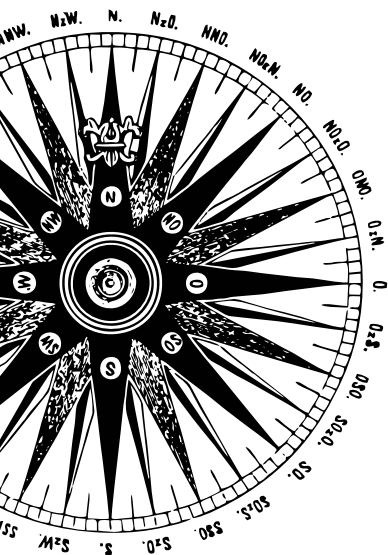
Tagliatelle Bolognese -
fresh pasta with sauce of ground beef,
vegetables, herbs and parmesan^{1,3,7,9}
- 250 g 17.90 BGN

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

Black rice with shrimps, squid, whelk,
Black Sea mussels and "Vongole" mussels^{2,7,14}
- 300 g 28.90 BGN

Risotto with spelt and spinach⁷
- 250 g 15.90 BGN

Risotto with porcini mushrooms
and truffle Bianchetto^{1,7,8}
- 250 g 18.90 BGN



Seafood

Seafood platter -
prawns, squid, whelk and octopus^{2,7,14}
- 550 g 79.90 BGN

King prawn legs²
- 100 g 53.90 BGN

Live lobster^{2,7}
- 100 g 26.90 BGN

Gillardeau oysters¹⁴
- 1 pc 8.90 BGN

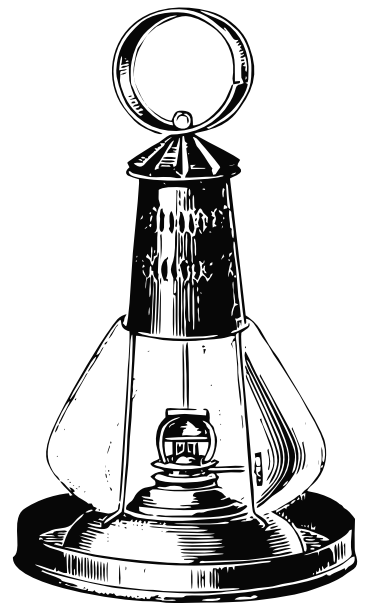
Whelk and mussels

Whelk, cooked with green onion sauce,
garlic, lovage and kimchi^{7,14}
- 180 g 15.90 BGN

Whelk with black rice and pesto of basil,
chilli, ginger and garlic¹⁴
- 300 g 18.90 BGN

Black Sea mussels
with tomato sauce with basil¹⁴
- 600 g 14.90 BGN

Black Sea mussels with garlic,
lemon and retro mustard sauce^{7,14}
- 600 g 15.90 BGN



Octopus

Charcoal-grilled octopus with Mediterranean sauce^{10,14}
- 160 g 43.90 BGN

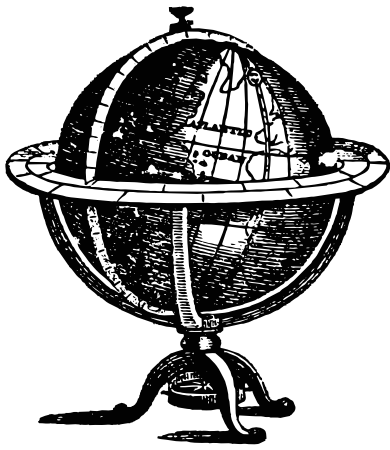
Calamari

Calamari, cooked on a hot plate with Mediterranean sauce^{10,14}
- 200 g 18.50 BGN

Fried calamari in sweet and spicy sauce and sesame¹⁴
- 200 g 18.50 BGN

Fried calamari and aioli sauce with cuttlefish ink^{1,3,14}
- 200 g 18.50 BGN





Shrimps

*Kamba wa Nazi -
crispy coconut tempura tiger shrimps
with kimchi - lime sauce
and chili pepper scythe^{1,7,14}
- 200 g 25.90 BGN*

*Marco Chinka shrimps,
seasoned with ginger,
garlic and Cayenne pepper^{7,11,14}
- 200 g 24.90 BGN*

*Jumbo shrimp, spinach a la creme,
baked with parmesan^{7,14}
- 200 g 49.90 BGN*

*Shrimps, cooked on a hot plate,
with sweet and sour sauce^{2,11}
- 200 g 24.90 BGN*

Trap-net

*Pan-fried turbot chop,
served with roasted herb potatoes⁴
- 350 g 53.90 BGN*

*Sea bass fillet, cooked on a hot plate,
served with spelt risotto,
spinach and butter sauce^{4,7}
- 350 g 31.90 BGN*

*"Teriyaki" salmon fillet
and Asian vegetables^{1,4,7}
- 350 g 36.90 BGN*

*Yellowfin tuna steak,
cooked on a hot plate, served with black rice^{4,7}
- 300 g 33.90 BGN*

*Sole cooked in the oven with potatoes,
asparagus, sun-dried tomatoes and capers^{4,7}
- 100 g 16.90 BGN*



Charcoal-Grilled Dishes

Chicken breast with kimchi marinade,
garnished with mashed potatoes
with wasabi and glazed carrots^{7,10}
- 350 g 18.90 BGN

Duck fillet, served with grilled green asparagus,
marsala sauce and truffle⁷
- 350 g 44.90 BGN

Pluma steak of "Durok" pork garnished
with roasted herb potatoes⁷
- 350 g 43.90 BGN

Secreto steak of "Durok" pork, garnished
with roasted herb potatoes⁷
- 350 g 43.90 BGN

Black Angus Filet Mignon,
served with Foie gras, quail egg yolk,
truffle and mashed potatoes with wasabi^{3,7,9,10}
- 350 g 69.90 BGN

Tomahawk Steak "Black Angus"
- 100 g 19.90 BGN

Ribeye steak "Black Angus"
- 100 g 30.90 BGN

Desserts

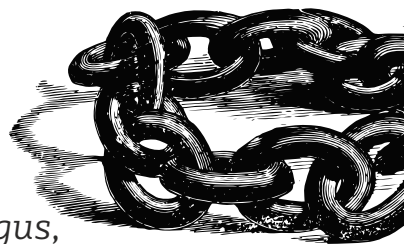
Cake with strawberries confit,
pistachio praline, mascarpone and spinach^{1,3,7,8}
- 120 g 10.90 BGN

Cheesecake with tropical fruits and pineapple^{1,7,8}
- 160 g 8.90 BGN

Chocolate mousse with
sour cherry and anglaise sauce^{1,3,7,8}
- 120 g 8.90 BGN

Mascarpone mousse, crispy crumbs,
strawberries, peach ice cream^{1,3,7}
- 160 g 8.90 BGN

Vegan dessert with crunchy cashew cake
and chocolate ganache⁸
- 120 g 9.90 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 - Tonic, Tangerine, Bitter lemon - 250 ml 3.50 BGN

Schweppes Club Soda - 250 ml 3.00 BGN

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

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

Red Bull - 250 ml 7.00 BGN

Hot Drinks

Illy Espresso - 30 ml 6.00 BGN



BOTTLED BEER

Stella Artois - 330 ml 5.50 BGN

Becks - 330 ml 4.50 BGN

Kamenitza - 330 ml 4.50 BGN

Leffe - blonde, brune - 330 ml 8.00 BGN

Corona - 330 ml 8.00 BGN

Franziskaner - 500 ml 10.00 BGN

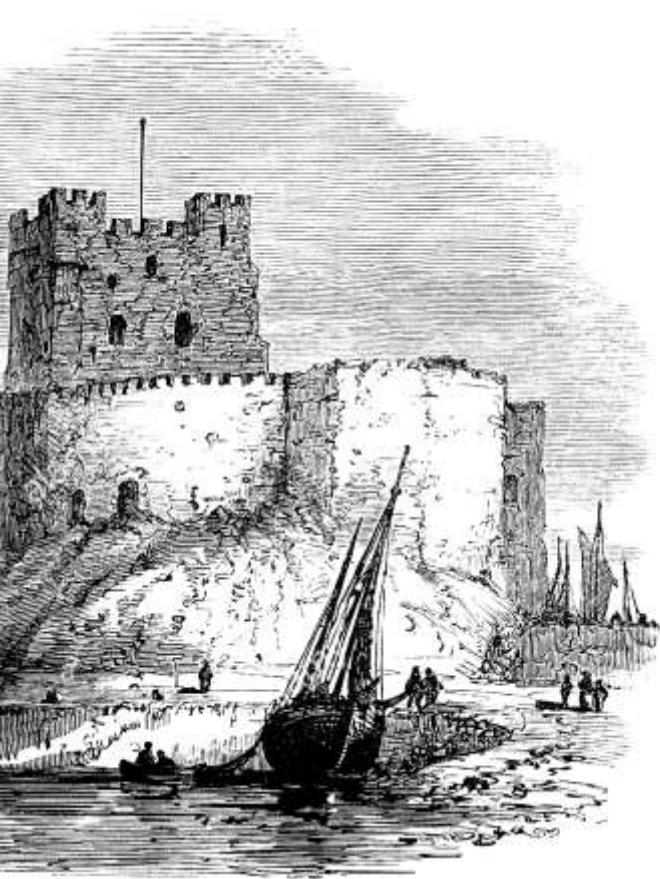
Stella Artois Cider - 500 ml 10.00 BGN

Stella Artois non-alcoholic - 330 ml 6.00 BGN

Tap Beer

Stella Artois - 330 ml 5.00 BGN

Stella Artois - 500 ml 6.50 BGN



RAKIA - BULGARIAN FRUIT BRANDY

Solitaire Muscat Rakia - 50 ml 12.50 BGN

Burgas Muscat Grape Rakia - 50 ml 4.50 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 5.50 BGN

Burgas 63 Barrel Aged Grape Rakia - 50 ml 6.50 BGN

Troyan Plum Rakia Special Reserve 25 yo - 50 ml 14.00 BGN

Hubert 1924 Apricot Brandy - Serbia - 50 ml 10.50 BGN

EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 8.50 BGN

Monogram Quince Brandy - Bosnia and Herzegovina - 50 ml 11.00 BGN

Anise Drinks

Ouzo Plomari - 50 ml 5.50 BGN

Ouzo Plomari - 200 ml 23.00 BGN

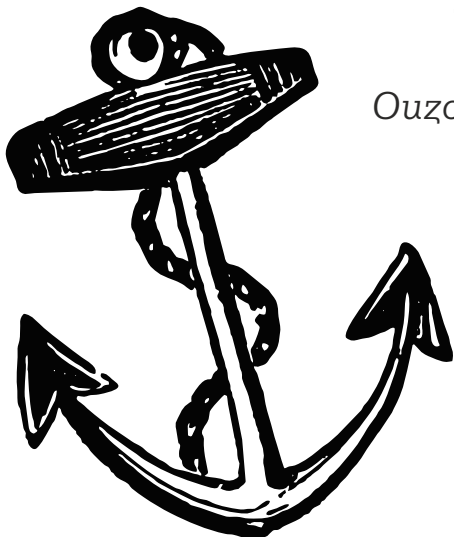
Ouzo Adolo - 50 ml 7.00 BGN

Ouzo Matarelli - 200 ml 25.00 BGN

Ouzo Barbayanni - 50 ml 6.50 BGN

Ouzo Kazanisto Stoupakis - 50 ml 6.00 BGN

Pernod - 50 ml 6.50 BGN



Gin

Beefeater - 50 ml 6.50 BGN

Malfy - 50 ml 13.00 BGN

Vodka

Absolut - 50 ml 6.00 BGN

Tsarskaya Charka Gold - 50 ml 6.00 BGN

Reyka - 50 ml 9.00 BGN

Beluga - 50 ml 13.00 BGN

Grey Goose - 50 ml 13.00 BGN

Whiskey

Jameson - 50 ml 7.00 BGN

Bushmills Black Bush - 50 ml 8.00 BGN

Johnnie Walker Black Label 12 yo - 50 ml 12.00 BGN

Glenfiddich 12 yo - 50 ml 14.00 BGN

Jack Daniel's Gentleman Jack - 50 ml 13.00 BGN

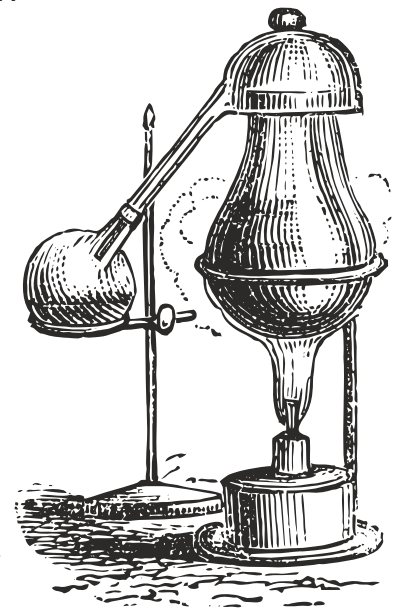
Digestives

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



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_2 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.

