

VILLA CHINKA

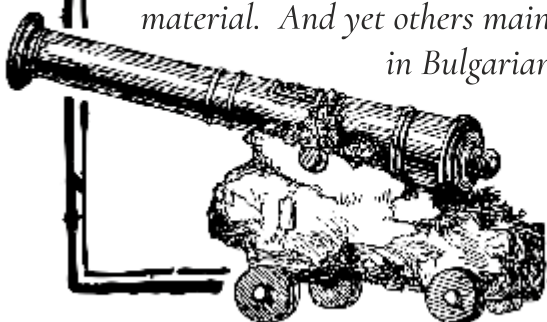
The life story of Marco Chinka dates back to the 15th century. At that time, Venice and Genoa were the rulers of the Mediterranean. The Genoa citizens were granted permission by Constantine XI Palaeologus to control the straits by the Byzantium capital and their battles are marked by victories under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

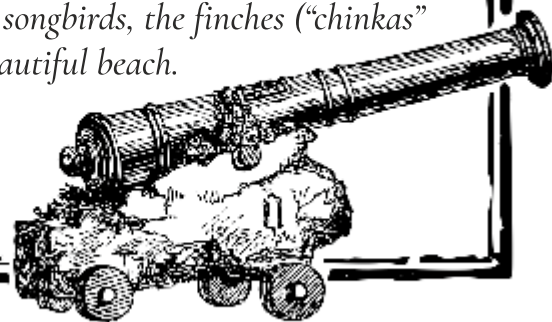
If only the stone ruins could speak! To tell us about his military prowess, describe how the iron soldier and skillful navigator defeats the Cossack fleet and captures their clan leaders, and then shackles one of them into a cage hanging it from a tower at the military front post to serve as a warning 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.



VC



Salads

*Peeled pink tomato, cucumber, charcoal - roasted peppers,
white cheese, olives and onions⁷
- 400 g 8.90 BGN*

*Shrimps and squid, cooked over a hot plate and served mixed with green
salads, cherry tomatoes, avocado cream and Taggiasca olives^{2,8,14}
- 300 g 18.90 BGN*

*Tabbouleh of cauliflower, tomato, parsley, mint, onions,
coarse ground mustard and red quinoa
- 300 g 7.50 BGN*

*Burrata with tomato and basil pesto^{7,8}
- 450 g 18.90 BGN*

*Fresh Salad - cherry tomatoes, cucumbers, radishes, avocado,
red pepper, spring onions, Taggiasca olives and parsley
- 300 g 8.90 BGN*

*Smoked salmon with mix of fresh salads, rucicola, cucumber,
avocado and citrus dressing^{4,10}
- 250 g 10.90 BGN*

*Mix of fresh salads, octopus pieces, rucicola, sesame seeds,
dried cherry tomatoes and oyster sauce^{1,6,10,11,14}
- 250 g 9.90 BGN*



Cold Starters

*Ceviche of sea bass with green pepper,
onions, coconut milk and crispy sweet potatoes*
- 150 g 15.90 BGN

*Angler's Plate - Tarama caviar - homemade caviar dip
of sea fish, freshly salted anchovies and Taggiasca olives^{1,4}*
- 250 g 10.90 BGN

Starter of artichoke, black truffle and tapioca cracker¹
- 120 g 7.90 BGN

Foie gras terrine with gel of lemon and rose hip jam
- 120 g 16.90 BGN

*Beef Tartare from Black Angus -
60 days matured, served with quail egg-yolk,
seasoned with mustard and capers^{3,10}*
- 120 g 16.90 BGN

Warm Starters

*Charcoal-grilled avocado, served with pink tomato,
herbs, onion and Feta cheese salsa⁷*
- 180 g 9.50 BGN

Tuna tataki with wasabi aioli sauce^{3,10,11}
- 120 g 12.90 BGN

*Bruschetta with black pig sausage,
truffle and smoked paprika sauce^{1,3}*
- 150 g 8.90 BGN

*Foie gras with balsamic vinegar,
poached pear and pickled baby beetroot*
- 150 g 18.90 BGN

*Braised snails, served over earth apple puree
with truffle and a soft-boiled egg^{3,7}*
- 200 g 14.90 BGN





Soups

Turbot soup^{4,9}
- 300 ml 9.90 BGN

Pumpkin cream soup with spicy shrimps,
garlic and pink paprika chips^{1,2}
- 300 ml 9.90 BGN

Pasta and Risotto

Tagliatelle with porcini mushrooms,
herbs and crispy parmesan^{1,3,7}
- 250 g 13.90 BGN

Tagliatelle Bolognese^{1,9}
- 250 g 10.90 BGN

Marco Chinca Spaghetti - fresh pasta, seafood,
San Marzano tomatoes and bottarga^{1,2,3,14}
- 250 g 17.90 BGN

Tomato risotto, scrambled with garlic and quail egg yolk^{1,3,7,8}
- 250 g 13.90 BGN

Spinach Spelt risotto with seafood and bottarga^{1,2,7,8,9,14}
- 250 g 19.90 BGN

Seafood

Seafood Plate - shrimps, squid, whelk and octopus^{2,7,14}
- 550 g 55.90 BGN

King Crab Legs²
- 100 g 29.90 BGN

Live Lobster^{2,7}
- 100 g 16.90 BGN

Oysters¹⁴
- 1 pc. 6.90 BGN



Whelks

Whelks, cooked with spring onions, garlic, lovage and kimchi sauce^{7,14}
- 180 g 11.90 BGN

Octopus

Charcoal-grilled octopus with Mediterranean sauce^{10,14}
- 150 g 25.90 BGN

*Charcoal-grilled octopus
with avocado cream and kimchi sauce*^{7,11,14}
- 150 g 25.90 BGN

Squid

*Chipirones (Baby squid) with Romesco sauce
and pink paprika olive oil*^{8,14}
- 180 g 15.90 BGN

Charcoal-grilled squid with Mediterranean sauce^{10,14}
- 180 g 15.90 BGN

Fried squid with citrus aioli^{1,3,14}
- 180 g 15.90 BGN

Shrimps

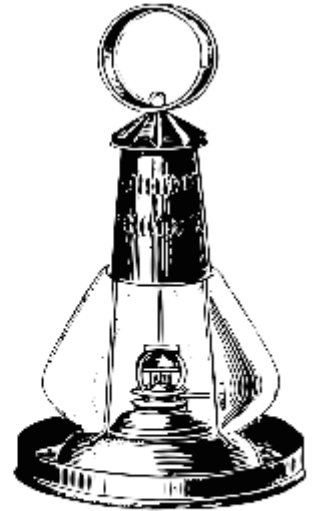
*Marco Chinka shrimps,
seasoned with ginger, garlic and Cayenne pepper*^{7,11,14}
- 180 g 18.90 BGN

*Kamba wa Nazi -
coconut tempura shrimps in lime and chili sauce*^{1,7,14}
- 180 g 18.90 BGN

Trap-net

*Fish of the day*⁴

*Sea bass cutlet with charcoal-grilled vegetables
and Mediterranean sauce*^{4,7,10}
- 350 g 39.90 BGN



*Fried turbot, served with garlic roasted potatoes^{4,7}
- 350 g 45.90 BGN*

*Anglerfish fillet, served over parsnip puree with crispy sweet potatoes
and white wine, butter and horseradish sauce^{4,7,10}
- 300 g 22.90 BGN*

*Farmed Sea bass fillet with spinach herb spelt risotto^{1,4,7}
- 300 g 22.90 BGN*

Charcoal-Grilled Dishes

*Kimchi marinated chicken breast,
served over potato and leek puree with wasabi and glazed carrots^{7,10}
- 350 g 12.90 BGN*

*Duck Magret, served with earth apple
and chicory puree with quince pieces, cooked in own sauce^{7,9,10}
- 350 g 24.90 BGN*

*Charcoal-grilled suckling pig leg,
served with garlic roasted potatoes,
porcini mushrooms and crispy onion^{7,9}
- 400 g 16.90 BGN*

*Charcoal-grilled Duroc pork chops,
served with duck fat roasted potatoes⁷
- 350 g 25.90 BGN*

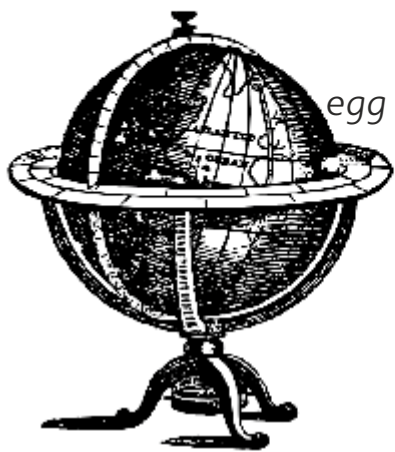
*Iberico pork Secreto steak,
served with roasted vegetables⁷
- 300 g 27.90 BGN*

*Iberico pork Presa steak,
served with roasted vegetables⁷
- 300 g 27.90 BGN*

*Iberico pork Pluma steak,
served with roasted vegetables⁷
- 300 g 33.90 BGN*

*Roll of Iberico pork Secreto with wild mushrooms,
spinach, horseradish cream and crispy sweet potatoes^{7,9,10}
- 300 g 29.90 BGN*





*Black Angus Filet Mignon -
60 days matured, served with Foie gras, quail
egg yolk, truffles and potato leak puree with wasabi*^{3,7,9,10}
- 350 g 49.90 BGN

*Ossobuco - braised veal leg,
served with Milanese risotto*^{1,7,9}
- 500 g 26.90 BGN

*Charcoal-grilled Veal Bon Fillet steak,
served with duck fat roasted potatoes*^{9,10}
- 350 g 44.90 BGN

*Charcoal-grilled Black Angus Ribeye steak,
served with duck fat roasted potatoes*^{9,10}
- 100 g 23.90 BGN

Desserts

*Spinach Cake with pistachio praline,
mascarpone frosting and strawberry confit*^{1,3,7,8}
- 120 g 8.90 BGN

*Tarte Tatin -
apple tart with vanilla sauce
and salted caramel ice cream*^{1,3,7}
- 160 g 6.90 BGN

Pumpkin variations^{1,3,7}
- 140 g 7.90 BGN

Crème brûlée with smoked chocolate and passion fruit sorbet^{3,7,8}
- 160 g 7.90 BGN

Mille-feuille with hazelnut praline, coffee cream and pecan nuts^{1,3,7,8}
- 120 g 9.90 BGN



Drinks

Gorna Banya 1 Mineral water - 330 ml 1.90 BGN

Gorna Banya 1 Mineral water - 1000 ml 5.90 BGN

*Acqua Panna Mineral water,
San Pellegrino Mineral water - 750 ml 7.90 BGN*

Perrier Mineral water - 330 ml 5.90 BGN

Coca-Cola, Coca-Cola Zero - 250 ml 2.90 BGN

Fanta - Orange, Lemon - 250 ml 2.90 BGN

Sprite - 250 ml 2.90 BGN

Schweppes - Tonic, Tangerine, Bitter lemon - 250 ml 2.90 BGN

Schweppes Club Soda - 250 ml 1.90 BGN

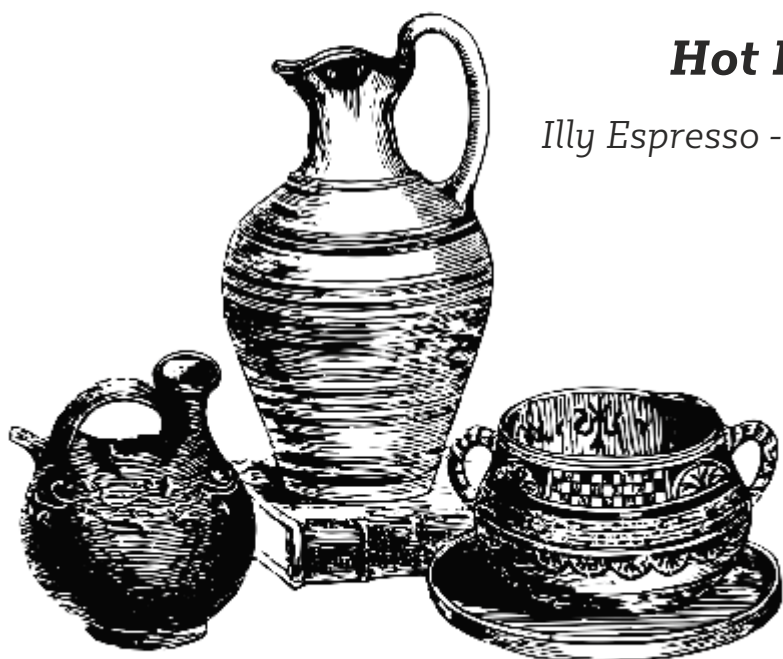
Cappy Natural juice - 250 ml 2.90 BGN

*Fuzetea Ice tea - Peach & Hibiscus,
Lemon & Lemongrass - 250 ml 2.90 BGN*

Red Bull - 250 ml 6.90 BGN

Hot Drinks

Illy Espresso - 30 ml 3.90 BGN



Bottled Beer

Stella Artois - 330 ml 4.90 BGN

Staropramen - 330 ml 3.90 BGN

Becks - 330 ml 3.90 BGN

Kamenitza - 330 ml 3.90 BGN

Leffe - blonde, brune - 330 ml 6.90 BGN

Miller - 330 ml 5.90 BGN

Corona - 330 ml 7.90 BGN

Franziskaner - 500 ml 9.90 BGN

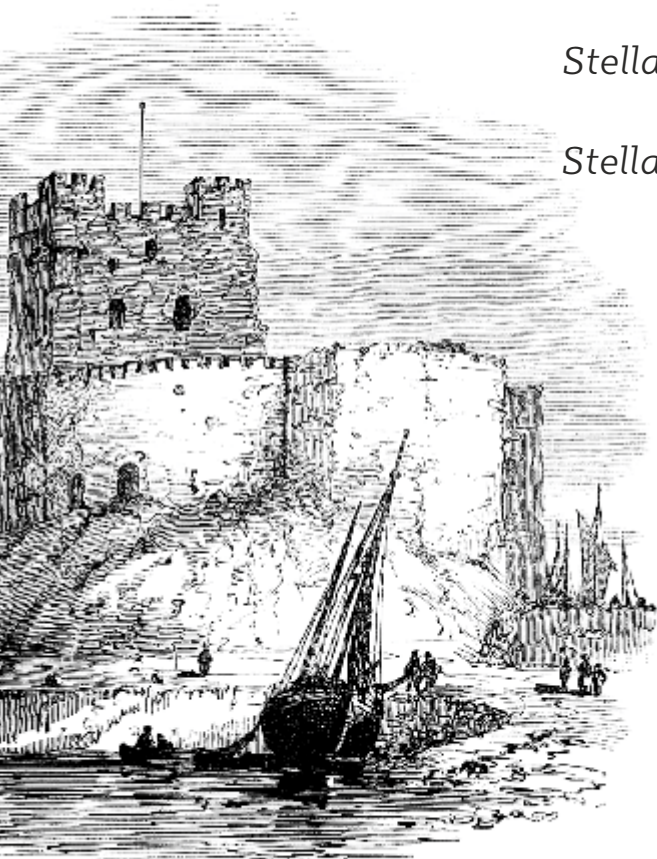
Stella Artois Cider - 500 ml 9.90 BGN

Stella Artois non-alcoholic - 330 ml 5.90 BGN

Tap Beer

Stella Artois - 330 ml 3.90 BGN

Stella Artois - 500 ml 5.50 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 9.90 BGN

Muscat Grape Rakia Special Selection - 50 ml 4.90 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 yo - 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 12 - 50 ml 4.90 BGN

Ouzo Plomari - 50 ml 4.90 BGN

Ouzo Plomari - 200 ml 18.50 BGN

Ouzo Mini - 50 ml 4.90 BGN

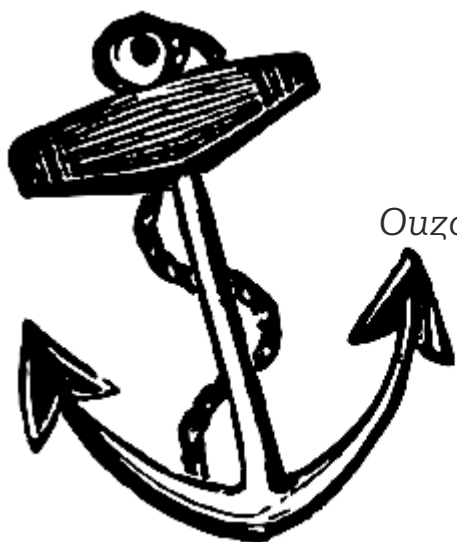
Ouzo Mini - 200 ml 18.90 BGN

Ouzo Barbayanni - 50 ml 5.90 BGN

Ouzo Kazanisto Stoupakis - 50 ml 5.50 BGN

Pernod - 50 ml 5.90 BGN

Arak - 50 ml 10.90 BGN



Gin

Broker's London Dry - 50 ml 5.50 BGN

Gin Mare - 50 ml 12.90 BGN

Vodka

Royal Glass - 50 ml 5.50 BGN

Russian Standard 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

Bushmills - 50 ml 6.50 BGN

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

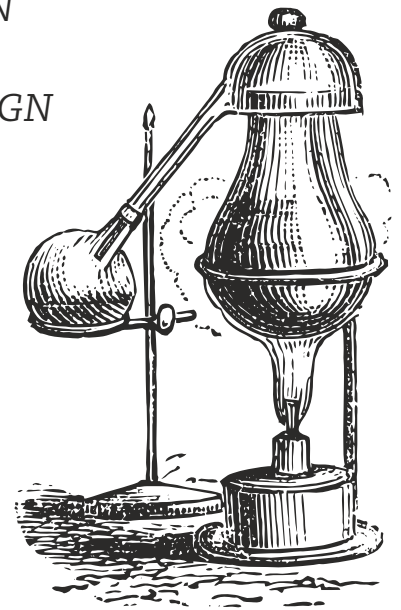
Jagermeister - 40 ml 4.50 BGN

Branca Menta - 40 ml 4.90 BGN

Fernet Branca - 40 ml 4.90 BGN

Limoncello - 40 ml 4.90 BGN

Green baby walnut liqueur - 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 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.

