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

Pink heirloom tomato, cucumber, grilled pepper, feta cheese, olives Taggiasca and onions [7]
- 400 g 15.90 €

Kale Salad , citrus fruits , caramelised cashew nuts and dried tomatoes [8]
- 200 g 10.97 €

Burrata with heirloom cherry tomatoes, Basil pesto and tomato emulsion [7, 8]
- 400 g 17.90 €

Shrimps and calamari, cooked on a plate and served mixed with lettuce, cherry tomatoes, avocado, Taggiasca olives and passion fruit vinaigrette [2, 14]
- 300 g 15.90 €

Ceasar Salad with crispy salmon raviolini [1, 3, 4, 7]
- 220 g 12.90 €

Roasted goat cheese, fresh mixed salads, cherry tomato, prosciutto, Taggiasca olives and aged balsamic vinegar [7]
- 300 g 15.90 €

Vegan appetizer made from marinated artichoke, infused with black truffle [1, 8]
- 150 g 7.90 €

Appetizer made from roasted pepper and feta cheese [7]
- 150 g 7.90 €

Tarama cavier - homemade caviar dip of sea fish [1, 4]
- 150 g 6.90 €





Tartare and carpaccio



Roasted beetroot, mixed seeds, tahini emulsion and crispy kale [1, 7, 11]
- 200 g 7.90 €

Beef tartar Black Angus [1, 3, 4, 10]
- 150 g 18.90 €

Vitello tonnato – sliced roasted veal with tuna dressing [3, 4]
- 150 g 14.90 €

Tuna tartare with kohlrabi and vegan alioli [4, 11]
- 120 g 15.90 €

Fillet of bonito lakerda with butter and red onion [4, 7]
- 120 g 12.50 €

Warm starters

Soft-boiled egg with jerusalem artichoke pure and truffle [3, 7]
- 150 g 6.90 €

Cauliflower steak cooked over flame, almond praline and crispy kale [8]
- 300 g 10.90 €

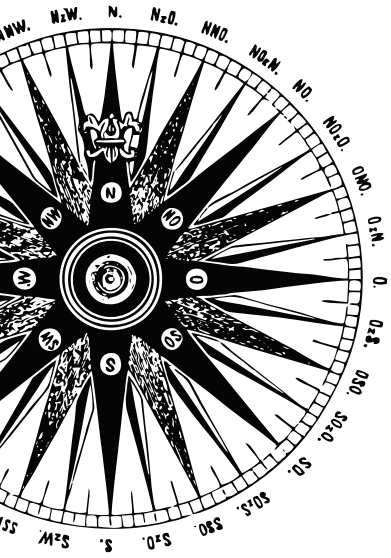
Foie gras, quince chutney, violet gel and lime popping pearls [8]
- 150 g 20.90 €

Hand dived scallop, hollandaise, orange and XO sauce [4, 3, 7, 14]
- 120 g 19.90 €

Fisherman's Passion

Turbot soup [4,9]
- 300 ml 10.90 €

Classic French onion soup [1, 7]
- 300 ml 7.90 €



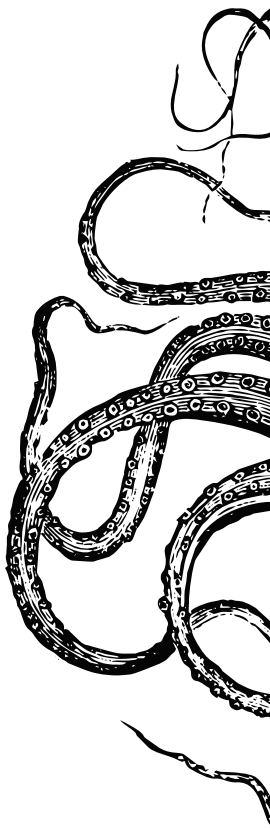
Pasta Fresca

Taliolini "Marco Chinka" - homemade seafood pasta with San Marzano tomato and bottarga [1, 2, 3, 14]
- 250 g 20.90 €

Ravioli with basil pesto and Grana Padano cheese [1, 7, 8]
- 250 g 11.90 €

Tagliatelle with veal tagliata and porcini mushrooms [1,3,7]
- 300 g 18.90 €

Tortellini with Pulled Beef, finished in spicy garlic butter [1, 3, 7]
- 250 g 18.90 €



Risotto

Seafood, flounder and salicornia [1,4,7,14]
- 250 g 18.90 €

Mushrooms, black truffle and parmesan chips [1,7]
- 200 g 13.90 €

Seafood

Oyster Gigas [14]
- 1 pc 6.90 €

Whelk cooked with green onion sauce, garlic, lovage and kimchi [7, 14]
- 180 g 13.90 €

"Kamba Wanazi" - crispy prawns with coconut sauce, kimchi, lime and chilli pepper scythe [1, 2, 7]
- 220 g 15.90 €

Marco Chinka prawns seasoned with ginger, garlic and cayenne pepper [2, 11]
- 160 g 15.90 €

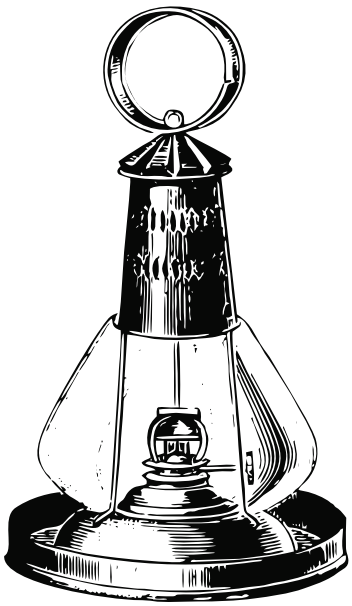
Fried squid with vegan aioli [1,3,14]
- 200 g 15.90 €

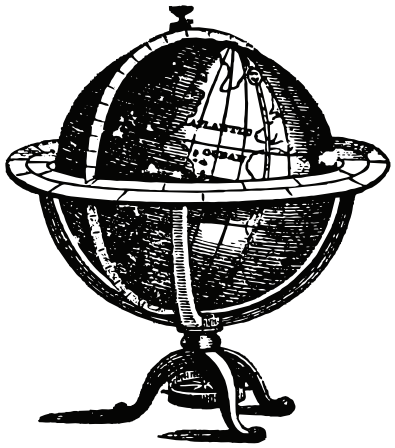
Calamari, cooked on a hot plate with Mediterranean sauce [10,14]
- 200 g 15.90 €

Octopus with green chilli sauce [7,14]
- 140 g 22.90 €

Live lobster [2,7]
- 100 g 19.90 €







Fish

Black Sea wild sea bass cutlet
with griddled vegetables and
Romesco sauce [4, 7, 8]
- 100 g 25.90 €

Pan-fried turbot cutlet with
griddled vegetables and
Romesco sauce [1, 4, 8]
- 400 g 36.90 €

Dover sole with sauce Vierge, glazed
baby carrots and artichokes [1,4,7]
- 100 g 13.90 €

Farmed sea bass fillet served with
spelt risotto, spinach and
butter sauce [1, 4, 7]
- 350 g 24.90 €

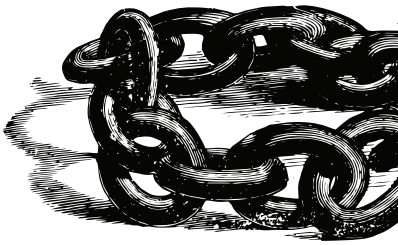
Meat

Crispy Chicken Roulade with
Sun-dried tomato pesto, mashed potatoes,
arugula, and parmesan [7]
- 300 g 17.90 €

Pork Knuckle, potato pure and
wild mushrooms [7]
- 500 g 23.90 €

Pork neck steak with
salsa verde and
herb potatoes
- 350 g 16.90 €





Farm pork Tomahawk with Quince walnut chutney and herb potatoes [8]
- 100 g 5.90 €

Duck breast, jerusalem artichoke pure, baby carrots and Yakiniku sauce [1, 4, 8, 14]
- 300 g 24.90 €

Beef cheeks with jerusalem artichoke pure, peanuts and mixed herbs salad [1, 4, 7, 8]
- 300 g 25.90 €

Black Angus beef fillet Rossini – foie gras, root vegetables, black truffle and pepper sauce [7]
- 300 g 49.90 €

Black Angus ribeye
- 100 g 24.90 €

Wagyu Miyazaki
- 100 g 82.90 €

Desserts

Classic Tiramisu [1, 3, 7]
- 140 g 9.90 €

Vegan Meringue wit misu sauce, caramelised pumpkin and lime popping pearls [1, 3, 7]
- 140 g 8.90 €



Delicate spinach sponge layers, pistachio crunch, mascarpone cream, and confit strawberries [1, 3, 7, 8]
- 120 g 9.90 €

Chocolate gâteau with salted toffee and vanilla gelato [1, 3, 7]
- 140 g 10.90 €

Italian Gelato [7]
- 60 g 1.90 €

Drinks

Bottled beer

Stella Artois - 330 ml 4.20 €

Kamenitza - 330 ml 3.60 €

Leffe - blonde, brune - 330 ml 5.60 €

Corona - 330 ml 5.60 €

Asahi - 330 ml 8.40 €

Stella Artois non-alcoholic - 330 ml 4.20 €

Cidre Aspall - 330 ml 3.90 €

Noam lager - 330 ml 8.90 €

Tap beer

Franziskaner - 330 ml 4.90 €

Franziskaner - 500 ml 7.60 €





Rakia - bulgarian fruit brandy

Solitaire Muscat Rakia - 50 ml 7.90 €

Burgas Muscat Grape Rakia - 50 ml 3.50 €

Straldjanska Matured Muscat Grape Rakia - 50 ml 3.90 €

Burgas 63 Grape Rakia - 50 ml 3.90 €

Burgas 63 Barrel Aged Grape Rakia - 50 ml 4.50 €

Troyan Plum Rakia Special Reserve 25 yo - 50 ml 11.90 €

Hubert 1924 Apricot Brandy - Serbia - 50 ml 7.90 €

EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 5.90 €

Monogram Quince Brandy - Bosnia and Herzegovina - 50 ml 7.90 €

Anise drinks

Ouzo 12 - 50 ml 3.40 €

Ouzo 12 - 200 ml 14.10 €

Ouzo Kazanisto Stoupaki - 50 ml 3.90 €

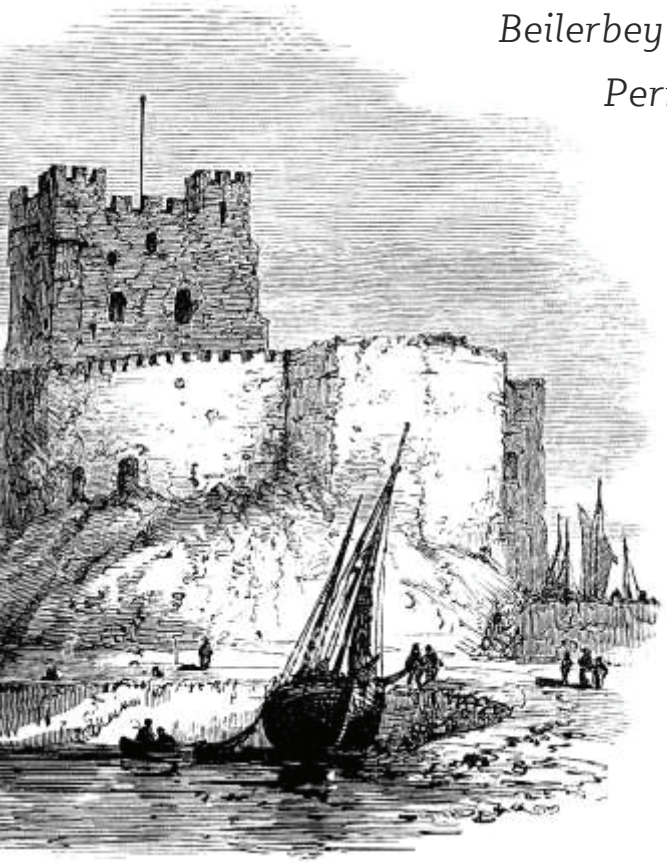
Ouzo Matarelli - 200 ml 16.90 €

Ouzo Barbayanni - 50 ml 4.20 €

Efe Gold raku - 200 ml 16.90 €

Beilerbey Gübek - 200 ml 28.90 €

Pernod - 50 ml 3.90 €





Gin

Bickens, Bickens pink - 50 ml 3.90 €

Mare - 50 ml 3.90 €

Mare Capri - 50 ml 10.90 €

Hendricks - 50 ml 7.90 €

Roku - 50 ml 7.70 €

Vodka

Finlandia - 50 ml 3.90 €

Stolichnaya - 50 ml 3.90 €

Reyka - 50 ml 5.90 €

Beluga Transatlantik - 50 ml 10.90 €

Grey Goose Altiys - 50 ml 31.90 €

Grey Goose - 50 ml 8.90 €

Whiskey

Laphroaig 10yo - 50 ml 9.40 €

Macallan 12yo - 50 ml 14.50 €

Macallan 15yo - 50 ml 24.50 €

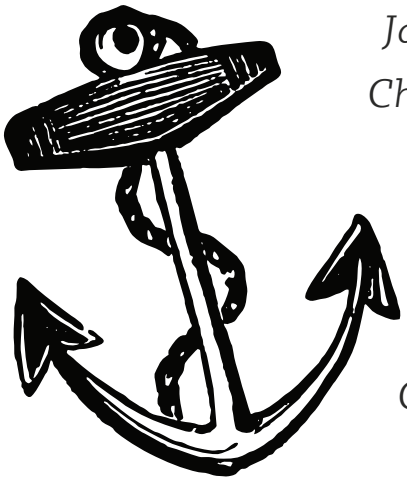
Macallan a Night on Earth - 50 ml 19.90 €

Jack Daniel's - 50 ml 5.90 €

Jack Daniel's Gentleman Jack - 50 ml 7.90 €

Jack Daniel's Sigle barel - 50 ml 11.90 €

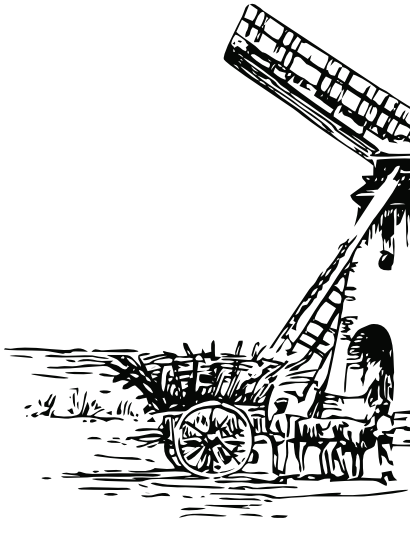
Chivas Royal Salute 21yo - 50 ml 24.50 €



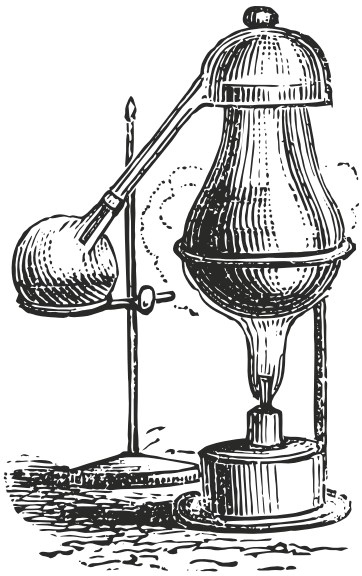
Tequila

Patron Silver - 25 ml 4.40 €

Clase Azul Resposado - 25 ml 25.90 €



Cognac



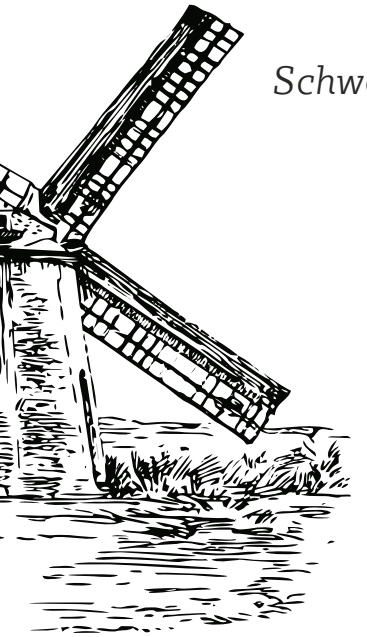
Hennessy V.S. - 50 ml 8.70 €
Hennesy X.O. - 50 ml 27.90 €
Black Sea Gold 33yo X.O. - 50 ml 15.90 €
Williams Pear Cognac - 50 ml 6.40 €

Digestives

Amaro Nonino - 50 ml 6.90 €
Grappa Nonino - 50 ml 17.90 €
Crème de cassis - 50 ml 6.20 €
Jagermeister - 40 ml 3.90 €
Branca Menta, Fernet Branca - 40 ml 3.90 €
Limoncello - 40 ml 3.60 €

Soft Drinks

Gorna Banya 1 Mineral water - 330 ml 2.20 €
Gorna Banya 1 Mineral water - 1000 ml 4.50 €
Acqua Panna Mineral water - 750 ml 6.70 €
San Pellegrino Mineral water - 750 ml 6.70 €
Perrier sparkling water - 330 ml 4.90 €
Borzomi sparkling water - 500 ml 5.10 €
Coca-Cola, Coca-Cola Zero - 250 ml 2.60 €
Fanta, Sprite - 250 ml 2.60 €
Schweppes - Tonic, Tangerine, Bitter lemon - 250 ml 2.60 €
Schweppes Club Soda - 250 ml 2.60 €
Tonic Three Cents - 200 ml 3.90 €
Cappy Natural juice - 250 ml 2.90 €
Fuzetea Ice tea - Peach & Hibiscus,
Lemon & Lemongrass - 250 ml 2.90 €
Red Bull - 250 ml 4.50 €



Hot Drinks

Illy Espresso - 30 ml 3.90 €

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 (Amygdaluscommunis L.), hazelnuts (Corylusavellana), walnuts (Juglansregia), cashew (Anacardiumoccidentale), pecans (Caryaillinoiesis (Wangenh.) K. Koch), Brazilian nut (Bertholletiaexcelsa), pistachio (Pistaciavera), Macadamia nuts or Queensland nuts (Macadamiaternifolia) 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.

