



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 and onions⁷

- 400 g 18.90 BGN / 9.66 €

Green salad mix with octopus, arugula,
sun-dried tomato, kimchi sesame, and Teriyaki sauce¹⁴

- 300 g 28.90 BGN / 14.78 €

Salad with colorful beets, baby spinach,
fresh-salted farm cheese, and raspberry vinaigrette⁷

- 250 g 19.90 BGN / 10.17 €

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 29.90 BGN / 15.29 €

Fresh Salad

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

- 300 g 19.90 BGN / 10.17 €

Roasted goat cheese, fresh lettuce,
cherry tomato, prosciutto, artichokes,
Taggiasca olives and aged balsamic vinegar⁷

- 300 g 28.90 BGN / 14.78 €

Burrata with pink heirloom tomato⁷

- 500 g 29.90 BGN / 15.29 €

Italian cheese and cured meats platter⁷

- 250 g 28.90 BGN / 14.78 €

Tarama cavier

- homemade caviar dip of sea fish^{1,4}

- 150 g 12.90 BGN / 6.60 €

Vegan appetizer made from marinated artichoke,
infused with black truffle^{1,8}

- 120 g 14.90 BGN / 7.62 €

*All numbered ingredients in the menu contained potential allergens.



Tartare and carpaccio

Beef tartare Black Angus

- 150 g 41.90 BGN / 21.42 €

Tuna tartare with avocado⁴

- 150 g 29.90 BGN / 15.29 €

Sea cherries tartare with avocado,
nori, and kimchi sesame^{7,14}

- 150 g 25.90 BGN / 13.24 €

Fillet of bonito lakerda
with butter and red onion

- 150 g 24.90 BGN / 12.73 €

Vitello Tonnato –
sliced roasted veal with Tuna sauce,
anchovy and capers⁴

- 180 g 24.90 BGN / 12.73 €

Octopus Carpaccio à la Genovese⁴

- 120 g 41.90 BGN / 21.42 €

Warm starters

Giardino Bruschette -
burrata with confit figs and guanciale;
cherry tomatoes with capers^{1,7}

- 300 g 22.9 BGN / 11.71 €

Parmigiana -
grilled eggplant, San Marzano tomato,
baked with Gran Padano cheese and scamorza⁷

- 200 g 20.90 BGN / 10.69 €

Foie gras on homemade brioche with quince jam¹

- 150 g 41.90 BGN / 21.42 €

Aromatic charcoal-grilled scamorza
with honey, chili, and oregano⁷

-150 g 19.9 BGN / 10.17 €

Tuna tataki on aioli with wasabi,
sesame seeds with
dried strawberries and yakiniku sauce^{1,3,4,11}

-120 g 29.90 BGN / 15.29 €



Fisherman's Passion

Turbot soup^{4,9}

- 300 ml 19.90 BGN / 10.17 €

Soup of the week

Pasta Fresca

Spaghetti alla Chitarra with
wild mushrooms and black truffle^{1,7}

- 250 g 24.90 BGN / 12.73 €

Bucatini all'Amatriciana –
fresh pasta, guanciale, peperoncino,
pasta with San Marzano tomato and bottarga^{1,7}

- 280 g 22.90 BGN / 11.71 €

Tagliatelle "Marco Chinka" -
homemade seafood pasta with
San Marzano tomato and bottarga^{1,2,3,14}

- 250 g 34.90 BGN / 17.84 €

Tagliatelle with veal tagliata and
porcini mushrooms^{1,7}

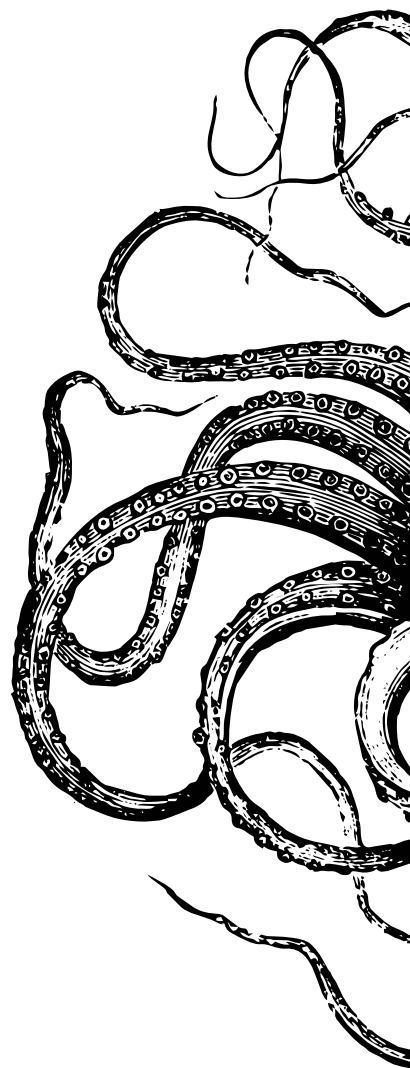
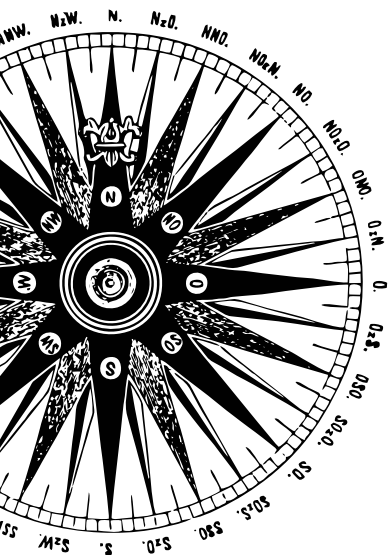
- 300 g 34.90 BGN / 17.84 €

Beetroot tortellini with pulled veal,
prepared in a garlicky-spicy butter^{1,7}

- 180 g 30.90 BGN / 15.80 €

Ravioli with spinach,
ricotta cooked in sage oil^{1,7}

- 180 g 22.90 BGN / 11.71 €



Risotto

Seafood, flounder and salicornia^{1,7,14}

- 250 g 34.90 BGN / 17.84 €

Mushrooms, black truffle
and parmesan chips^{1,7}

- 200 g 26.90 BGN / 13.75 €

Seafood

Oyster Gigas¹⁴

- 1 10.90 BGN / 5.57 €

Whelk cooked with green onion sauce,
garlic, lovage and kimchi^{7,14}

- 180 g 24.90 BGN / 12.73 €

"Kamba Wanazi" -

crispy tiger prawns with coconut sauce,
kimchi, lime and chilli pepper scythe^{1,7,14}

- 250 g 30.90 BGN / 15.80 €

Marco Chinka prawns seasoned with ginger,
garlic and cayenne pepper^{7,11,14}

- 160 g 29.90 BGN / 15.29 €

Fried squid with citrus aioli^{1,3,14}

- 200 g 27.90 BGN / 14.27 €

Calamari, cooked on a hot plate
with Mediterranean sauce^{10,14}

- 200 g 27.90 BGN / 14.27 €

Octopus Siciliani with cherry tomato,
fennel, capers and garlic^{10,14}

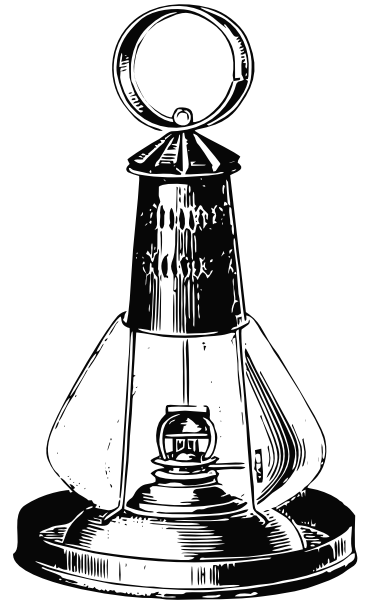
- 160 g 49.90 BGN / 25.51 €

King crab legs²

- 100 g 69.90 BGN / 35.74 €

Live lobster^{2,7}

- 100 g 36.90 BGN / 18.87 €



Trap-net

Black Sea sea bass cutlet⁴
- 100 g 45.90 BGN / 23.47 €

Pan-fried turbot cutlet⁴
- 250 g 66.90 BGN / 34.21 €

**Tuna "Rossini" with
foie gras and Hoisin sauce^{4,7}**
- 300 g 49.90 BGN / 25.51 €

**Salmon with potato mousseline,
asparagus, and Hollandaise sauce^{4,7}**
- 300 g 40.90 BGN / 20.91 €

*Fillet of farmed sea bass served with
spelt risotto, spinach and butter sauce^{4,7}*
- 350 g 41.90 BGN / 21.42 €

Meals on coals

**all dishes with a side dish of your choice*

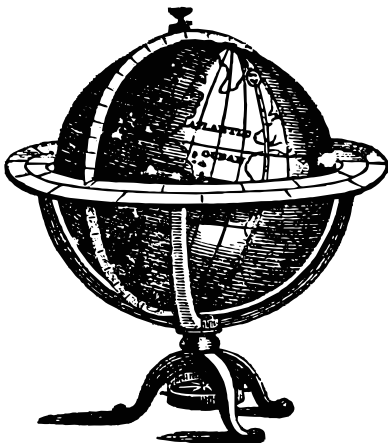
*Chicken Piccata -
chicken fillets with a golden Parmesan crust
and "Sardi" gnocchi⁷*
- 220 g 26.90 BGN / 13.75 €

**Stuffed quail with foie gras and truffle,
served with pumpkin, chestnuts,
'Au Jus' sauce, and cassis spinach⁷**
- 350 g 49.90 BGN / 25.51 €

Pork neck tagliata
- 250 g 29.90 BGN / 15.29 €

Pluma pork steak "Duroc"
- 200 g 44.90 BGN / 25.51 €

Farm Pork Tomahawk
- 100 g 10.90 BGN / 5.57 €

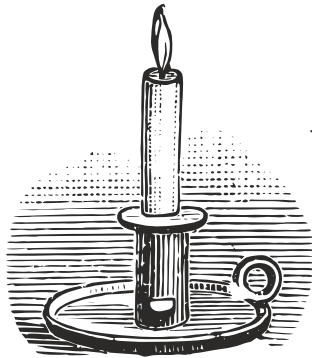


**Pork knuckle with mashed potatoes
and porcini mushroom sauce⁷**

- 700 g 44.90 BGN / 22.96 €

Osso Buco served over Milanese risotto^{1,7}

- 500 g 47,9 BGN / 25.51 €



**Black Angus veal fillet "Rossini" -
foie gras, black truffle and 'Au Jus' sauce**

- 250 g 89.90 BGN / 45.97 €

Black Angus ribeye

- 100 g 43.90 BGN / 22.45 €

Wagyu Miyazaki

- 100 g 159.90 BGN / 81.76 €

Desserts

Tiramisu classic^{1,3,7}

- 160 g 14.90 BGN / 7.62 €

**Portokalopita with
homemade vanilla ice cream^{1,7}**

- 150 g 12.90 BGN / 6.60 €

Baked pumpkin cheesecake^{1,7}

- 160 g 14.90 BGN / 7.62 €

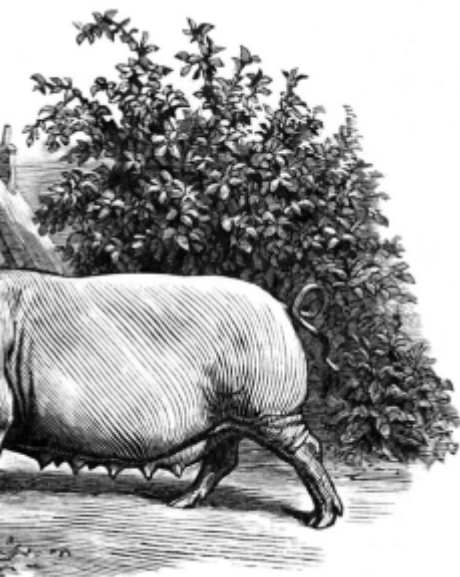
**Delicate spinach sponge layers,
pistachio crunch, mascarpone cream,
and confit strawberries^{1,3,7,8}**

- 120 g 14.90 BGN / 7.62 €

**Chocolate gâteau with salted toffee
and vanilla gelato^{1,3,7}**

- 140 g 15.90 BGN / 8.64 €

Chef's Dessert



Spritz

*Hugo Saint Germain Spritz - 220 ml 19.90 BGN / 10.17 €
Saint Germain, sparkling water, prosecco and elderberry syrup*

*Rosabella Spritz - 220 ml 19.90 BGN / 10.17 €
Campari, rose syrup, prosecco and sparkling water*

*Aperol Spritz - 180 ml 16.90 BGN / 8.64 €
Aperol, prosecco, sparkling water*

Alcoholic cocktails

*Villa Chinka - 120 ml 16.90 BGN / 8.64 €
Bumbu rum, fresh lemon, honey, portocal bark, mentha*

*Gentleman Sour - 120 ml 20.90 BGN / 10.69 €
Gentleman Jack whiskey, fresh orange, honey*

Pornstar Martini 120 ml 16.90 BGN / 8.64 €

*Pumplin VS Royal - 120 ml 15.90 BGN / 8.13 €
Cognac "Hennessy" cocktail with fresh lemon,
fresh orange, cinnamon, and honey*

*Negroni - 120 ml 14.90 BGN / 7.62 €
Tanqueray Gin, Martini Vermouth, Campari*

Bottled beer

Stella Artois - 330 ml 7.90 BGN / 4.04 €

Becks - 330 ml 6.90 BGN / 3.53 €

Kamenitza - 330 ml 6.90 BGN / 3.53 €

Leffe - blonde, brune - 330 ml 10.50 BGN / 5.37 €

Corona - 330 ml 10.50 BGN / 5.37 €

Asahi - 330 ml 14.90 BGN / 7.62 €

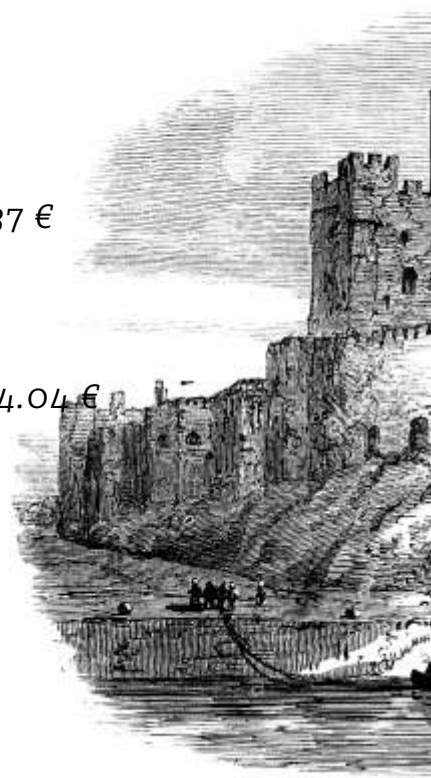
Stella Artois non-alcoholic - 330 ml 7.90 BGN / 4.04 €

Cidre Aspall - 330 ml 6.90 BGN / 3.53 €

Tap Beer

Franziskaner - 330 ml 9.50 BGN / 4.86 €

Franziskaner - 500 ml 13.50 BGN / 6.90 €



Rakia - Bulgarian Fruit Brandy

Solitaire Muscat Rakia - 50 ml 14.90 BGN / 7.62 €

Burgas Muscat Grape Rakia - 50 ml 6.50 BGN / 3.32 €

Bukovska Lozova - Tamjanka Grape Rakia - 50 ml 14.50 BGN / 7.41 €

Straldjanska Matured Muscat Grape Rakia - 50 ml 7.50 BGN / 3.83 €

Burgas 63 Grape Rakia - 50 ml 7.50 BGN / 3.83 €

Burgas 63 Barrel Aged Grape Rakia - 50 ml 7.90 BGN / 4.04 €

Troyan Plum Rakia Special Reserve 25 yo - 50 ml 20.90 BGN / 10.69 €

Hubert 1924 Apricot Brandy - Serbia - 50 ml 13.90 BGN / 7.11 €

EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 10.90 BGN / 5.57 €

Monogram Quince Brandy - 50 ml 14.50 BGN / 7.41 €

Bosnia and Herzegovina

Anise Drinks

Ouzo 12 - 50 ml 6.50 BGN / 3.32 €

Ouzo 12 - 200 ml 25.90 BGN / 13.24 €

Ouzo Kazanisto Stoupaki - 50 ml 7.50 BGN / 3.83 €

Ouzo Matarelli - 200 ml 29.90 BGN / 15.29 €

Ouzo Barbayanni - 50 ml 7.90 BGN / 4.04 €

Efe Gold raku - 200 ml 32.90 BGN / 16.82 €

Beilerbey Gübek - 200 ml 49.90 BGN / 25.51 €

Pernod - 50 ml 7.50 BGN / 3.83 €

Gin

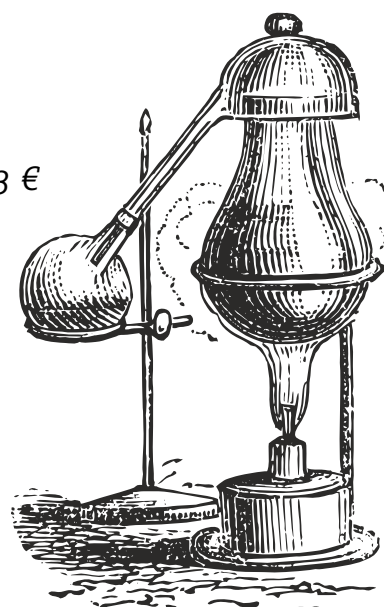
Bickens, Bickens pink - 50 ml 7.50 BGN / 3.83 €

Mare - 50 ml 13.90 BGN / 7.11 €

Mare Capri - 50 ml 14.90 BGN / 7.62 €

Hendricks - 50 ml 14.90 BGN / 7.62 €

Roku - 50 ml 14.00 BGN / 7.11 €



Vodka

Finlandia - 50 ml 7.50 BGN / 3.83 €

Stolichnaya - 50 ml 6.90 BGN / 3.53 €

Reyka - 50 ml 10.90 BGN / 5.57 €

Beluga Transatlantik - 50 ml 19.90 BGN / 10.17 €

Grey Goose Altiys - 50 ml 49.90 BGN / 25.51 €

Grey Goose - 50 ml 15.90 BGN / 8.13 €

Whiskey

Laphroaig 10yo - 50 ml 16.90 BGN / 8.64 €

Macallan 12yo - 50 ml 25.90 BGN / 13.24 €

Macallan 15yo - 50 ml 39.90 BGN / 20.40 €

Macallan a Night on Earth - 50 ml 35.90 BGN / 18.36 €

Jack Daniel's - 50 ml 10.90 BGN / 5.57 €

Jack Daniel's Gentleman Jack - 50 ml 14.90 BGN / 7.62 €

Jack Daniel's Sigle barel - 50 ml 19.90 BGN / 10.17 €

Chivas Royal Salute 21yo - 50 ml 46.90 BGN / 23.98 €

Tequila

Patron Silver - 25 ml 5.90 BGN / 3.02 €

Clase Azul Reposado - 25 ml 48.90 BGN / 25.05 €

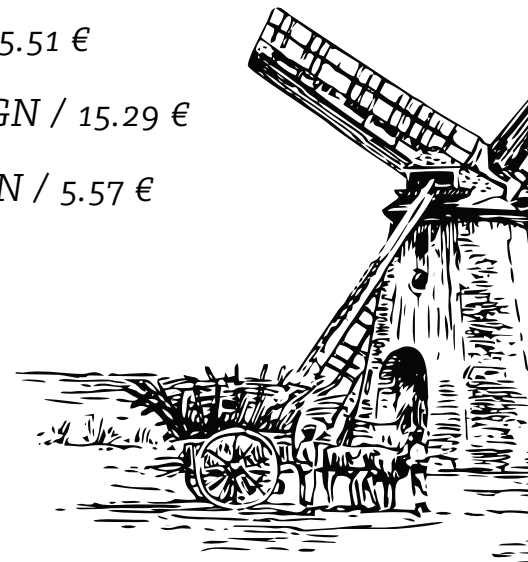
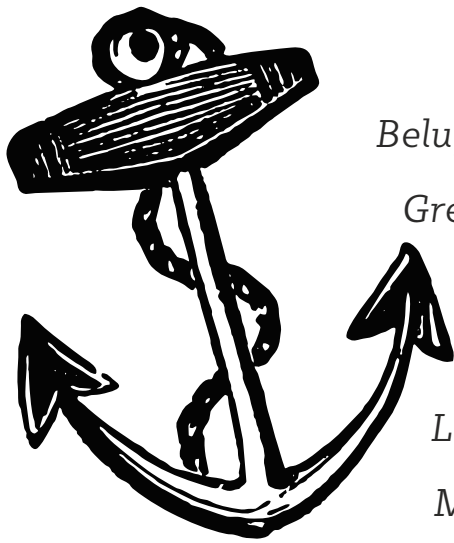
Cognac

Hennessy V.S. - 50 ml 15.90 BGN / 8.13 €

Hennessy X.O. - 50 ml 49.90 BGN / 25.51 €

Black Sea Gold 33yo X.O. - 50 ml 29.90 BGN / 15.29 €

Williams Pear Cognac - 50 ml 10.90 BGN / 5.57 €



Digestives

Amaro Nonino - 50 ml 12.00 BGN / 6.14 €

Grappa Nonino - 50 ml 20.00 BGN / 10.23 €

Crème de cassis - 50 ml 11.00 BGN / 5.62 €

Jagermeister - 40 ml 6.00 BGN / 3.07 €

Branca Menta, Fernet Branca - 40 ml 7.00 BGN / 3.58 €

Limoncello - 40 ml 6.00 BGN / 3.07 €

Soft Drinks

Gorna Banya 1 Mineral water - 330 ml 3.50 BGN / 1.79 €

Gorna Banya 1 Mineral water - 1000 ml 8.90 BGN / 4.55 €

Acqua Panna Mineral water - 750 ml 11.90 BGN / 6.08 €

San Pellegrino Mineral water - 750 ml 11.90 BGN / 6.08 €

Perrier sparkling water - 330 ml 8.90 BGN / 4.55 €

Borzomi sparkling water - 500 ml 9.50 BGN / 4.86 €

Coca-Cola, Coca-Cola Zero - 250 ml 4.90 BGN / 2.51 €

Fanta - Orange, Lemon - 250 ml 4.90 BGN / 2.51 €

Sprite - 250 ml 4.90 BGN / 2.51 €

Schweppes - 250 ml 4.90 BGN / 2.51 €

Tonic, Tangerine, Bitter lemon

Schweppes Club Soda - 250 ml 4.50 BGN / 2.30 €

Tonic Three Cents - 200 ml 6.50 BGN / 3.32 €

Cappy Natural juice - 250 ml 4.90 BGN / 2.51 €

Orange, Peach, Apricot, Sour cherry, Red orange,
Apple, Pineapple, Green apple, Black Currant

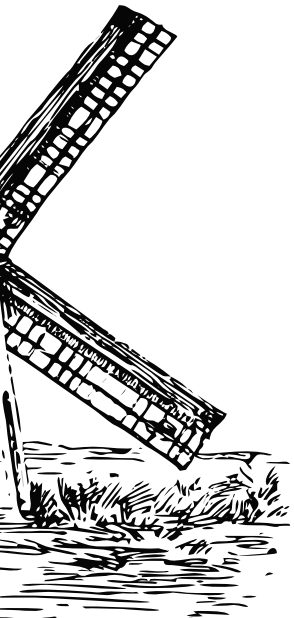
Fuzetea Ice tea - 250 ml 4.90 BGN / 2.51 €

Peach & Hibiscus, Lemon & Lemongrass

Red Bull - 250 ml 7.90 BGN / 4.04 €

Hot Drinks

Illy Espresso - 30 ml 6.50 BGN / 3.32 €



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.

