

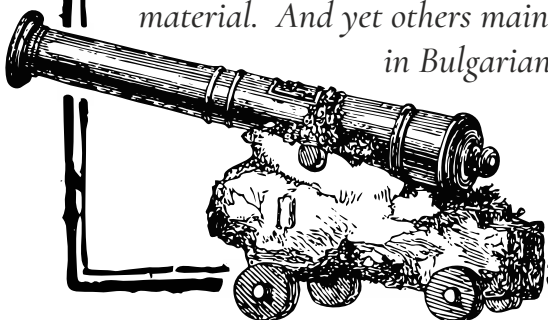


VILLA CHINKA

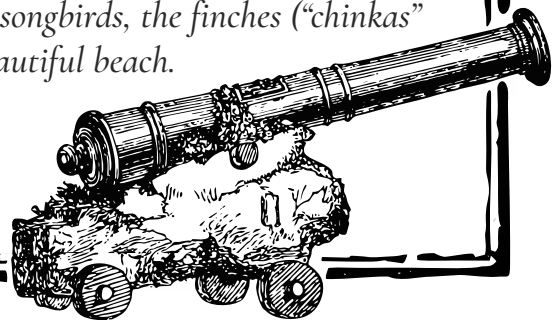
The life story of Marco Chinka dates back to the 15th century. At that time, Venice and Genoa were the rulers of the Mediterranean. The Genoa citizens were granted permission by Constantine XI Palaeologus to control the straits by the Byzantium capital and their battles are marked by victories under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

*Peeled pink tomato, cucumber,
grilled pepper, white cheese, olives and onions*⁷
- 400 g 16.90 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 26.90 BGN

*Fresh Salad -
cherry tomatoes, cucumber, radishes, avocado,
red pepper, green onions, Taggiasca olives and parsley*
- 300 g 16.90 BGN

*Roasted goat cheese, fresh lettuce,
cherry tomato, prosciutto, red beet,
Taggiasca olives and aged balsamic vinegar*⁷
- 300 g 24.90 BGN

*Capri salad -
cucumber, avocado, lemon zest
and Taggiasca olives*
- 300 g 13.90 BGN

***Salad with smoked veal tongue,
celery, pickles, mushrooms,
mayonnaise sauce and black truffle***⁷
- 200 g 18.90 BGN

*Burrata with pink tomato*⁷
- 450 g 28.90 BGN

*Tarama cavier -
homemade caviar dip of sea fish*^{1,4}
- 150 g 11.50 BGN

*Appetizer of marinated artichoke,
mixed with black truffle flavor*^{1,8}
- 120 g 13.50 BGN



Tartare and carpaccio

*Tuna tartare with avocado*⁴

- 150 g 25.90 BGN

Beef tartare Black Angus

- 150 g 39.90 BGN

*Carpaccio of house-poached salmon
with citrus, fennel, mustard and arugula*^{4,7}

- 120 g 24.90 BGN

Octopus carpaccio a la Genovese^{5,7}

- 120 g 37.90 BGN

*Roast beef tenderloin carpaccio with truffle mayo*⁷

- 140 g 39.90 BGN

Warm starters

Parmigiana -

*grilled eggplant, San Marzano tomato,
baked with Gran Padano cheese and scamorza*⁷

- 200 g 16.90 BGN

Foie gras, marsala sauce and quinces

- 120 g 34.90 BGN

Eggs Florentine -

*poached eggs on sautéed spinach in butter
with garlic and Mornay sauce*^{3,7}

- 250 g 19.90 BGN

Bruschetta with lemon ricotta,

*grilled pumpkin
and toasted almond*^{1,7,8}

- 250 g 14.90 BGN

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

- 120 g 24.90 BGN



Fisherman's Passion

Turbot soup^{4,9}

- 300 ml 17.90 BGN

Soup of the week

Pasta Fresca

Spaghetti with Parmesan,
cream and black truffle^{1,7}

- 180 g 22.90 BGN

Pappardelle with Bolognese
from deer meat¹

- 250 g 25.90 BGN

Tagliatelle "Marco Cinca" -
homemade pasta with prawns,
squid and salicornia^{1,2,3,14}

- 250 g 30.90 BGN

Gnocchi with forest mushrooms and herbs

- 200 g 25.90 BGN

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

- 300 g 30.90 BGN

Beetroot tortellini filled with pulled veal
cooked with garlic-spicy butter^{1,7}

- 180 g 28.90 BGN

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

- 180 g 20.90 BGN

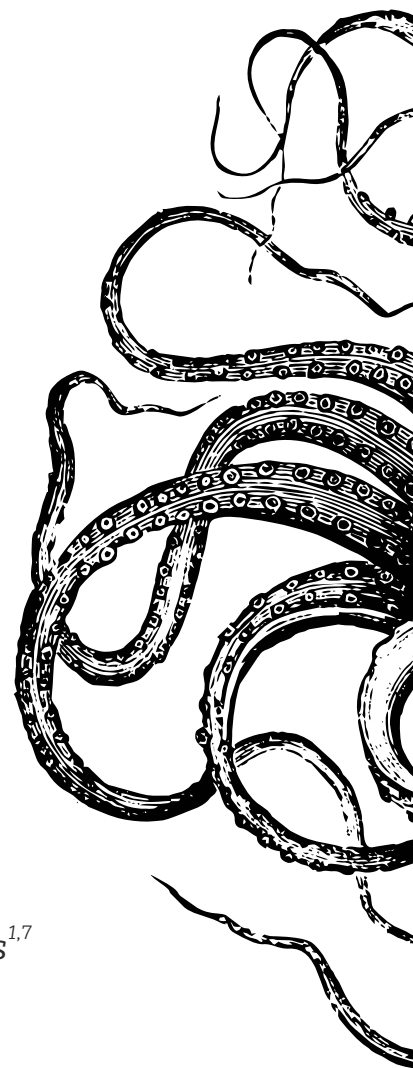
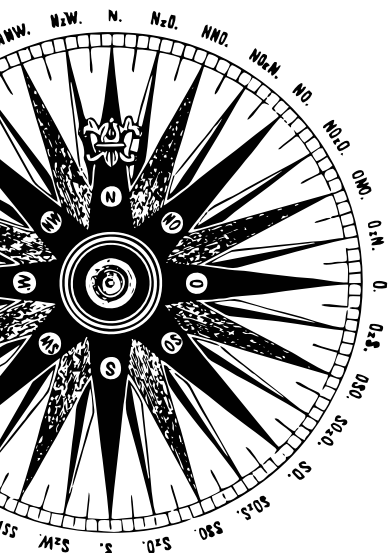
Risotto

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

- 250 g 30.90 BGN

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

- 200 g 23.90 BGN



Seafood

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

- 180 g 20.90 BGN

"Kamba Wanazi" -

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

- 250 g 29.90 BGN

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

- 160 g 27.90 BGN

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

- 200 g 23.90 BGN

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

- 200 g 23.90 BGN

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

- 160 g 47.90 BGN

Scallops served with
pickled cucumber rolls
and citrus aioli^{7,10}

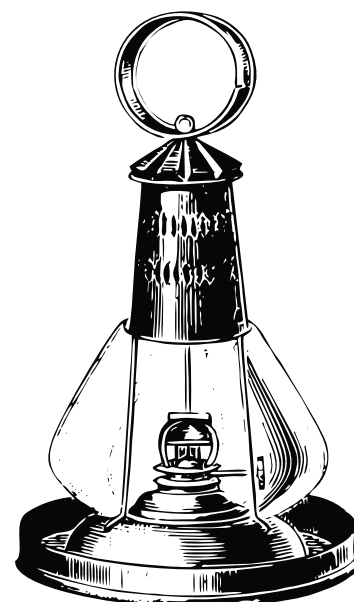
- 180 g 39.90 BGN

King crab legs²

- 100 g 65.90 BGN

Live lobster^{2,7}

- 100 g 32.90 BGN



Trap-net

Black Sea sea bass cutlet⁴

- 100 g 39.90 BGN

Pan-fried turbot chop⁴

- 250 g 59.90 BGN

Bluefin tuna steak⁴

- 250 g 39.90 BGN

***Salmon with potato mousseline,
broccoli and Hollandaise sauce^{3,7}***

- 350 g 37.90 BGN

*Fillet of farmed sea bass served with
spelt risotto, spinach and butter sauce^{4,7}*

- 350 g 36.90 BGN

Meals on coals

**all meals are served with a side dish of your choice*

Chicken fillet, bechamel with spinach and scamorza⁷

- 220 g 25.90 BGN

Pork neck tagliata

- 250 g 25.90 BGN

Pluma pork steak "Duroc"

- 200 g 39.90 BGN

Farm Pork Tomahawk

- 100 g 9.90 BGN

Osso Buco on Risotto Milanese^{1,7}

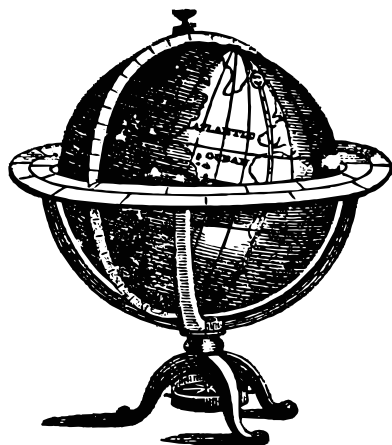
- 400 g 42.90 BGN

***Pork knuckle, potato mousseline
and mushroom sauce^{1,7}***

- 500 g 35.90 BGN

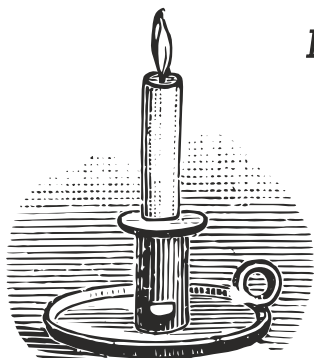
Steak Fiorentina

- 100 g 23.90 BGN



Wagyu Miyazaki
- 100 g 139.90 BGN

**Black Angus veal fillet "Rossini" -
foie gras, black truffle and Ju sauce**
- 250 g 89.90 BGN



Black Angus beef liver with fresh polenta⁷
- 300 g 23.90 BGN

Black Angus ribeye
- 100 g 38.90 BGN

Desserts

Tiramisu classic^{1,3,7}
- 120 g 12.90 BGN

**Walnut wafers with chocolate mousse
and salted caramel praline^{3,7,8}**
- 120 g 11.90 BGN

**Panna cotta tart with red fruit praline
and wild berry jam^{3,7}**
- 160 g 12.90 BGN

Cake with spinach marshmallows,
pistachio crunch, mascarpone cream
and confit strawberries^{1,3,7,8}
- 120 g 12.90 BGN

Chocolate cake with pistachio praline
and homemade ice cream^{1,3,7}
- 140 g 14.90 BGN

Chef's dessert



Alcoholic cocktails

Hugo Saint Germain Spritz - 240 ml 19.90 BGN
Saint Germain, sparkling water, prosecco and elderberry syrup

Villa Chinka - 120 ml 20.90 BGN
Bumbu rum, fresh lemon, honey, portocal bark, mentha

Balkan affair - 120 ml 14.90 BGN
plum brandy, apple juice, maple syrup and cinnamon

Justinian - 120 ml 14.90 BGN
Jim Beam whiskey, disarono, coantro

Bottled Beer

Stella Artois - 330 ml 6.50 BGN

Becks - 330 ml 5.50 BGN

Kamenitza - 330 ml 5.50 BGN

Leffe - blonde, brune - 330 ml 8.50 BGN

Corona - 330 ml 8.50 BGN

Franziskaner - 500 ml 10.50 BGN

Stella Artois non-alcoholic - 330 ml 6.50 BGN

Tap Beer

Franziskaner - 330 ml 7.50 BGN



Rakia

**Bulgarian Fruit Brandy*

Solitaire Muscat Rakia - 50 ml 13.90 BGN

Burgas Muscat Grape Rakia - 50 ml 5.50 BGN

Bukovska Lozova - Tamjanka Grape Rakia - 50 ml 13.90 BGN

Straldjanska Matured Muscat Grape Rakia - 50 ml 6.50 BGN

Burgas 63 Grape Rakia - 50 ml 6.50 BGN

Burgas 63 Barrel Aged Grape Rakia - 50 ml 7.00 BGN

Troyan Plum Rakia Special Reserve 25 yo - 50 ml 18.90 BGN

Hubert 1924 Apricot Brandy - Serbia - 50 ml 11.90 BGN

EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 9.90 BGN

Monogram Quince Brandy - Bosnia and Herzegovina - 50 ml 12.90 BGN

Beilerbey Gbek - 200 ml 39.90 BGN

Anise Drinks

Ouzo Plomari - 50 ml 6.50 BGN

Ouzo Plomari - 200 ml 25.00 BGN

Ouzo Adolo - 50 ml 7.00 BGN

Ouzo Mini - 50 ml 7.00 BGN

Ouzo 12 - 50 ml 7.00 BGN

Ouzo Matarelli - 200 ml 27.00 BGN

Ouzo Barbayanni - 50 ml 7.00 BGN

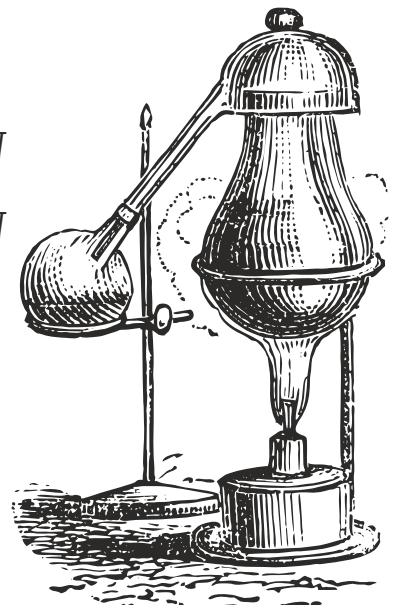
Pernod - 50 ml 7.00 BGN

Gin

Beefeater - 50 ml 7.00 BGN

Malfy - 50 ml 14.00 BGN

Roku - 50 ml 14.00 BGN



Vodka

Absolut - 50 ml 6.90 BGN

Reyka - 50 ml 10.90 BGN

Beluga - 50 ml 15.00 BGN

Grey Goose - 50 ml 15.00 BGN

Whiskey

Jameson - 50 ml 8.50 BGN

Bushmills Black Bush - 50 ml 9.50 BGN

Johnnie Walker Black Label 12 yo - 50 ml 14.00 BGN

Glenfiddich 12 yo - 50 ml 16.00 BGN

Jack Daniel's Gentleman Jack - 50 ml 15.00 BGN

Cognac

Hennessy V.S. - 50 ml 14.90 BGN

Hennessy X.O. - 50 ml 49.90 BGN

Williams Pear Cognac - 50 ml 10.90 BGN

Digestives

Amaro Nonino - 50 ml 11.90 BGN

Grappa Nonino - 50 ml 19.90 BGN

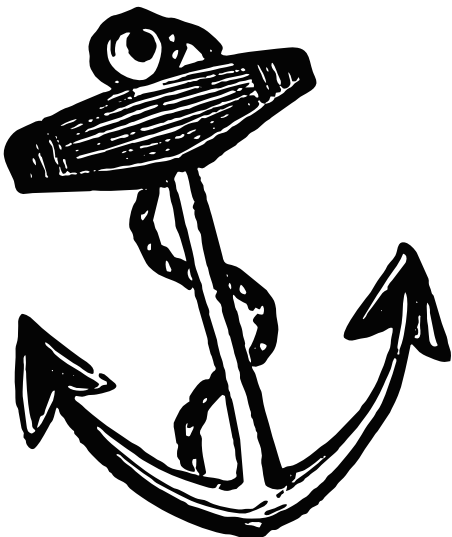
Crème de cassis - 50 ml 10.90 BGN

Jagermeister - 40 ml 4.90 BGN

Branca Menta - 40 ml 6.50 BGN

Fernet Branca - 40 ml 6.50 BGN

Limoncello - 40 ml 5.50 BGN



Drinks

Gorna Banya 1 Mineral water - 330 ml 3.00 BGN

Gorna Banya 1 Mineral water - 1000 ml 7.50 BGN

Acqua Panna Mineral water - 750 ml 10.50 BGN

San Pellegrino Mineral water - 750 ml 10.50 BGN

Perrier Mineral water - 330 ml 7.50 BGN

Coca-Cola, Coca-Cola Zero - 250 ml 3.90 BGN

Fanta - Orange, Lemon - 250 ml 3.90 BGN

Sprite - 250 ml 3.90 BGN

Schweppes - 250 ml 3.90 BGN

Tonic, Tangerine, Bitter lemon

Schweppes Club Soda - 250 ml 3.50 BGN

Cappy Natural juice - 250 ml 4.20 BGN

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

Fuzetea Ice tea - 250 ml 4.20 BGN

Peach & Hibiscus, Lemon & Lemongrass

Red Bull - 250 ml 7.50 BGN

Hot Drinks

Illy Espresso - 30 ml 6.00 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 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.

