

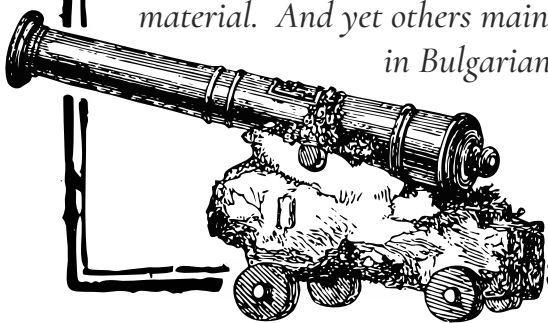


VILLA CHINKA

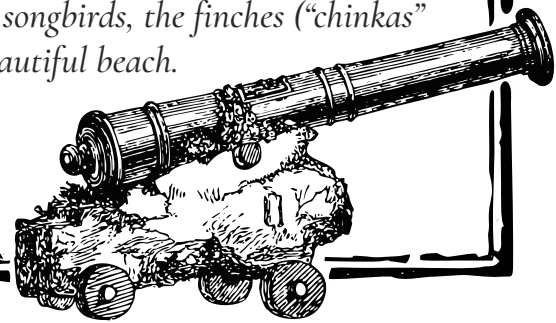
The life story of Marco Chinka dates back to the 15th century. At that time, Venice and Genoa were the rulers of the Mediterranean. The Genoa citizens were granted permission by Constantine XI Palaeologus to control the straits by the Byzantium capital and their battles are marked by victories under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

*Pink heirloom tomato, cucumber,
grilled pepper, feta cheese,
olives taggiasca and onions⁷
- 400 g 10.50 € / 20.54 BGN*

*Fresh Salad -
cherry tomatoes, cucumber,
radishes, avocado, red pepper,
green onions, taggiasca olives and parsley
- 350 g 11.90 € / 23.27 BGN*

*Capri salad -
cucumber, avocado, lemon zest
and taggiasca olives
- 300 g 9.90 € / 19.36 BGN*

***Burrata with heirloom cherry tomatoes,
roasted peppers, and fresh basil⁷
- 400 g 15.90 € / 31.10 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 15.90 € / 31.10 BGN*

***Mixed greens with octopus,
fresh red pepper, avocado, cherry tomatoes,
and kimchi sesame dressing
- 250 g 15.90 € / 31.10 BGN***

*Roasted goat cheese, fresh lettuce,
cherry tomato, prosciutto, artichokes,
taggiasca olives and aged balsamic vinegar⁷
- 300 g 14.90 € / 29.14 BGN*

*Zucchini rolls with ricotta, farm cream,
sun-dried tomatoes, and herbs
- 160 g 8.90 € / 17.41 BGN*

**All numbered ingredients in the menu contained potential allergens.*



Vegan appetizer
made from marinated artichoke,
infused with black truffle^{1,8}
- 120 g 7.90 € / 15.45 BGN

Hummus with prosciutto vinaigrette,
mint, and sun-dried tomato¹¹
- 120 g 6.90 € / 13.50 BGN

Tarama cavier -
homemade caviar dip of sea fish^{1,4}
- 150 g 6.90 € / 13.50 BGN

Italian cheese and cured meats platter^{7,8}
- 250 g 15.90 € / 31.10 BGN

Tartare and carpaccio

Beef carpaccio with bagna càuda and truffle^{4,7}
- 100 g 13.90 € / 27.19 BGN

Vitello tonnato -
sliced roasted veal with a tuna,
anchovy and caper sauce⁴
- 150 g 11.90 € / 23.27 BGN

Tuna tartare with avocado
and fresh raspberries⁴
- 150 g 16.90 € / 33.05 BGN

Fillet of bonito lakerda with
butter and red onion^{4,7}
- 120 g 10.90 € / 21.32 BGN

Warm starters

Pancake with pesto Genovese and
Grana Padano sauce^{1,3,7}
- 150 g 8.90 € / 17.41 BGN

Parmigiana -
grilled eggplant, San Marzano tomato,
baked with Gran Padano cheese and scamorza⁷
- 200 g 10.90 € / 21.32 BGN



*Foie gras with forest berry mousse
and freeze-dried roses⁷*

- 150 g 20.90 € / 40.88 BGN

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

- 120 g 15.90 € / 31.10 BGN

Fisherman's Passion

Turbot soup^{4,9}

- 300 ml 10.90 € / 21.32 BGN

*Cacciucco –
seafood soup with fish fillet
and Jumbo shrimp^{2,4,14}*

- 400 ml 15.90 € / 31.10 BGN

Pasta Fresca

*Pasta de La Casa for two person -
whole lobster served over
freshly house-made pasta,
prepared in the villa^{1,2,3}*

- 550 g 199.00 € / 389.21 BGN

*Spaghetti Aglio e Olio
with garlic, olive oil, chili flakes,
parsley and Parmesan^{1,2,3,7}*

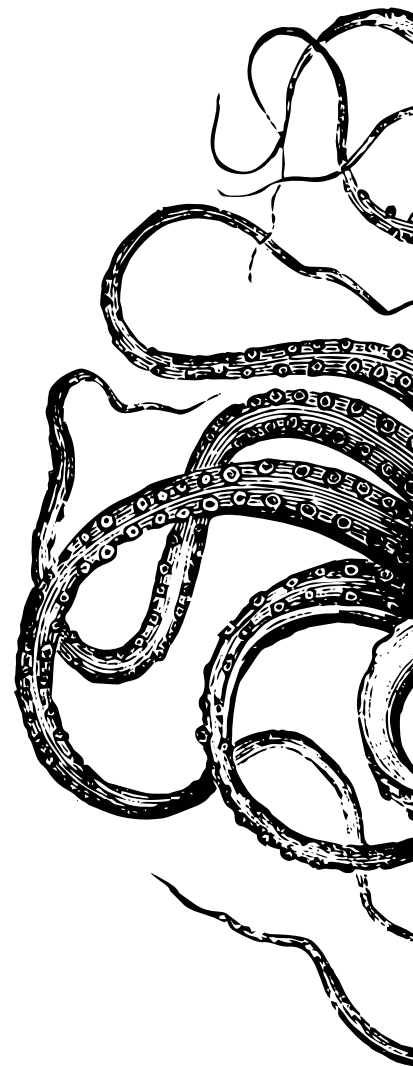
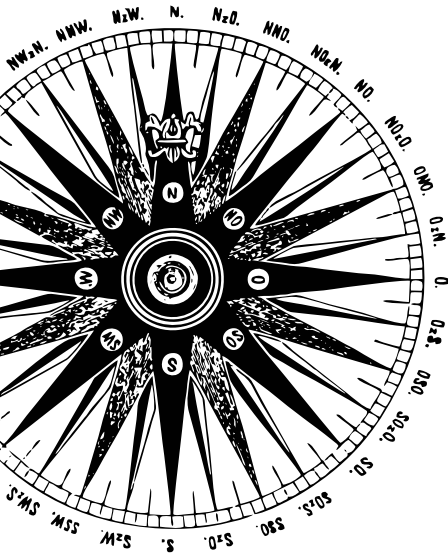
- 250 g 9.90 € / 19.36 BGN

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

- 280 g 10.90 € / 21.32 BGN

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

- 300 g 18.90 € / 36.97 BGN



Tagliatelle "Marco Chinka" -
homemade seafood pasta with
San Marzano tomato and bottarga^{1,2,3,14}
- 250 g 18.90 € / 36.97 BGN

Tortellini with pears and cheese^{1,3,7}
- 250 g 14.90 € / 29.14 BGN

Ravioli with spinach,
ricotta cooked in sage oil^{1,7}
- 200 g 11.90 € / 23.27 BGN

Risotto

Seafood, flounder and salicornia^{1,7,14}
- 250 g 17.90 € / 35.01 BGN

Mushrooms, black truffle
and parmesan chips^{1,7}
- 200 g 13.90 € / 27.19 BGN

Seafood

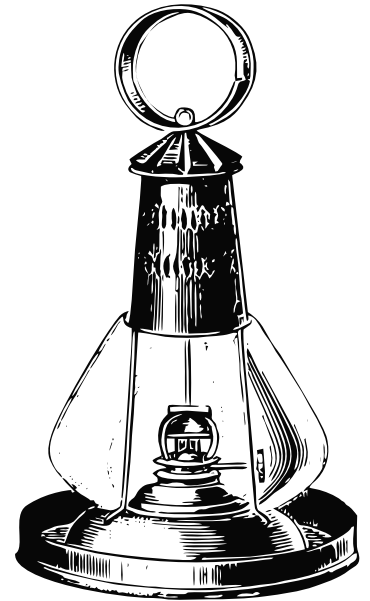
Oyster Gigas¹⁴
1 6.90 € / 13.50 BGN

Black Sea mussels
with wine, garlic and devisil¹⁴
- 600 g 10.50 € / 20.54 BGN

Whelk cooked with green onion sauce,
garlic, lovage and kimchi^{7,14}
- 180 g 12.90 € / 25.23 BGN

"Kamba Wanazi" -
crispy tiger prawns with
coconut sauce, kimchi,
lime and chilli pepper scythe^{1,7,14}
- 250 g 15.90 € / 31.10 BGN

Marco Chinka prawns seasoned with
ginger, garlic and cayenne pepper^{7,11,14}
- 160 g 15.90 € / 31.10 BGN



Jumbo shrimp grilled with herb butter^{2,7}

- 100 g 11.90 € / 23.27 BGN

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

- 200 g 15.90 € / 31.10 BGN

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

- 200 g 15.90 € / 31.10 BGN

Octopus with ricotta cream and a prosciutto vinaigrette, mint, and sun-dried tomato^{7,14}

- 160 g 26.90 € / 52.61 BGN

Live lobster^{2,7}

- 100 g 18.90 € / 36.97 BGN

Fish

Catch of the Day⁴

Black Sea wild sea bass cutlet with griddled vegetables and sauce Vierge⁴

- 100 g 25.90 € / 50.66 BGN

Pan-fried turbot cutlet with griddled vegetables and a Mediterranean sauce^{1,4}

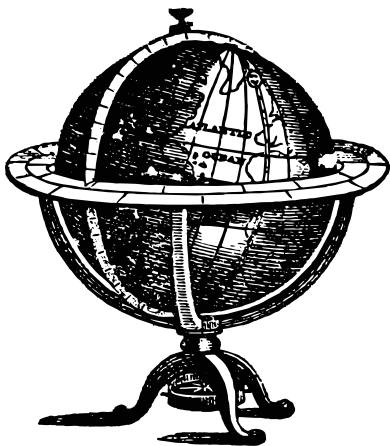
- 250 g 34.90 € / 68.26 BGN

Dover sole with sauce Vierge, glazed baby carrots, asparagus, and artichokes^{1,4,7}

- 100 g 11.90 € / 23.27 BGN

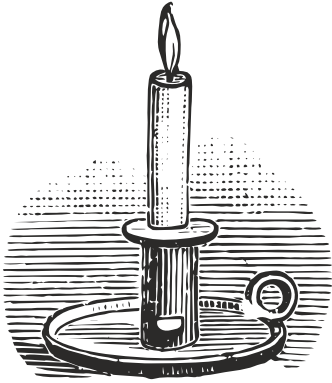
Fillet of farmed sea bass served with spelt risotto, spinach and butter sauce^{4,7}

- 350 g 25.90 € / 50.66 BGN



Meat

*Chicken Piccata –
chicken fillets with a
golden Parmesan crust
and "Sardi" gnocchi⁷*
- 300 g 14.90 € / 29.14 BGN



*Pork scaloppini al limone
with caramelized shallots
and mashed potatoes^{1,7}*
- 300 g 15.90 € / 31.10 BGN

*Pork neck steak with herb potatoes
and vegetable purée⁷*
- 350 g 16.90 € / 33.05 BGN

*Farm pork Tomahawk with
french fries and vegetable purée⁷*
- 100 g 5.90 € / 11.54 BGN

*Black Angus beef fillet Rossini –
foie gras, black truffle, and Au'jus sauce,
served with baby carrots,
asparagus, and artichokes*
- 300 g 47.90 € / 93.68 BGN

Black Angus ribeye
- 100 g 23.90 € / 46.74 BGN

French Rack of veal 60-Day Dry-Aged
- 100 g 14.90 € / 29.14 BGN

Wagyu Miyazaki
- 100 g 79.90 € / 156.27 BGN



Desserts

Matcha Panna Cotta
with three textures of pineapple^{1,3,7}
- 120 g 7.90 € / 15.45 BGN

Vegan Meringue with
strawberry tartare and wild mint
- 140 g 8.90 € / 17.41 BGN

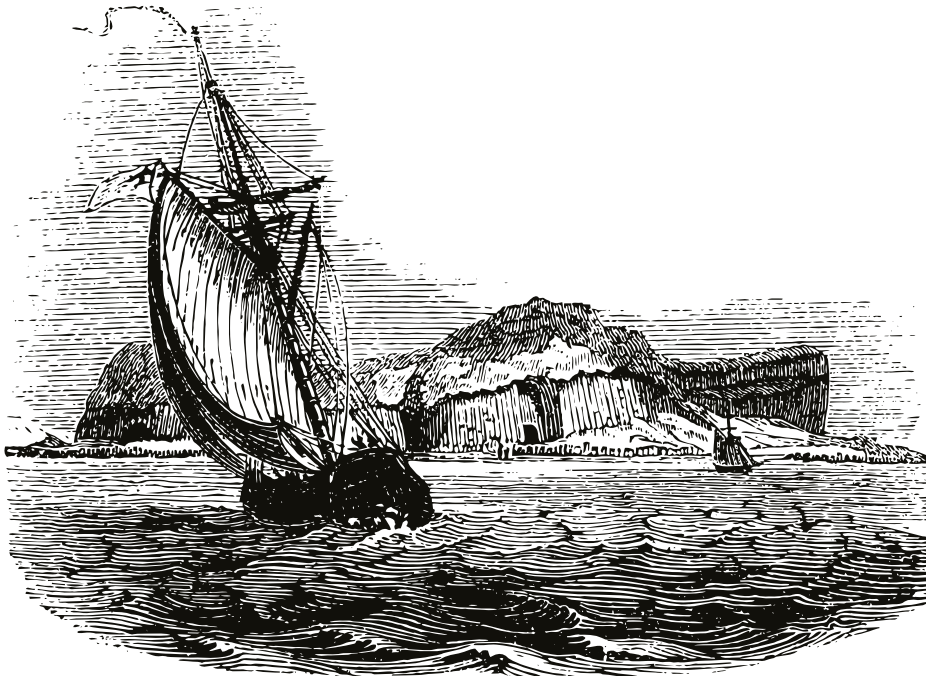
Coffee flan with lemon crème Anglaise
and caramelized popcorn^{1,3,7}
- 120 g 6.90 € / 13.50 BGN

Tiramisu with Limoncello
and pistachio^{1,3,7}
- 140 g 8.90 € / 17.41 BGN

Delicate spinach sponge layers,
pistachio crunch, mascarpone cream,
and confit strawberries^{1,3,7,8}
- 120 g 8.90 € / 17.41 BGN

Chocolate gâteau with salted toffee
and vanilla gelato^{1,3,7}
- 140 g 9.90 € / 19.36 BGN

Italian Gelato⁷
- 60 g 1.90 € / 3.72 BGN





Bottled beer

Stella Artois - 330 ml 4.10 € / 8.02 BGN

Kamenitza - 330 ml 3.50 € / 6.85 BGN

Leffe - blonde, brune - 330 ml 5.50 € / 10.76 BGN

Corona - 330 ml 5.50 € / 10.76 BGN

Asahi - 330 ml 7.90 € / 15.45 BGN

Cidre Aspall - 330 ml 3.90 € / 7.63 BGN

Noam lager - 330 ml 8.90 € / 17.41 BGN

Tap Beer

Franziskaner - 330 ml 4.90 € / 9.58 BGN

Franziskaner - 500 ml 7.50 € / 14.67 BGN

Rakia - Bulgarian Fruit Brandy

Solitaire Muscat Rakia - 50 ml 7.90 € / 15.45 BGN

Burgas Muscat Grape Rakia - 50 ml 3.50 € / 6.85 BGN

Straldjanska Matured Muscat Grape Rakia - 50 ml 3.90 € / 7.63 BGN

Burgas 63 Barrel Aged Grape Rakia - 50 ml 4.30 € / 8.41 BGN

Troyan Plum Rakia Special Reserve 25 yo - 50 ml 10.90 € / 21.32 BGN

Hubert 1924 Apricot Brandy - Serbia - 50 ml 7.50 € / 14.67 BGN

EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 5.90 € / 11.54 BGN

Monogram Quince Brandy - 50 ml 7.90 € / 15.45 BGN

Bosnia and Herzegovina

Anise Drinks

Ouzo 12 - 50 ml 3.40 € / 6.65 BGN

Ouzo 12 - 200 ml 13.90 € / 27.19 BGN

Ouzo Kazanisto Stoupaki - 50 ml 3.90 € / 7.63 BGN

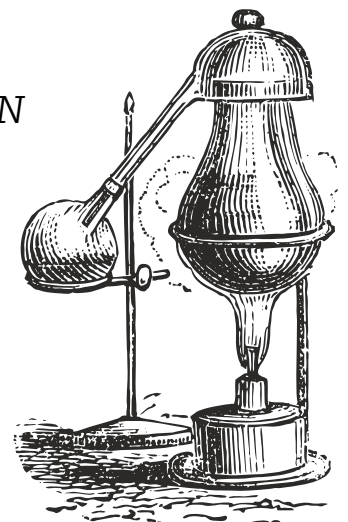
Ouzo Matarelli - 200 ml 15.90 € / 31.10 BGN

Ouzo Barbayanni - 50 ml 4.20 € / 8.21 BGN

Efe Gold raku - 200 ml 16.90 € / 33.05 BGN

Beilerbey Gübek - 200 ml 27.90 € / 54.57 BGN

Pernod - 50 ml 3.90 € / 7.63 BGN



Gin

Bickens, Bickens pink - 50 ml 3.90 € / 7.63 BGN

Mare - 50 ml 7.50 € / 14.67 BGN

Mare Capri - 50 ml 7.90 € / 15.45 BGN

Hendricks - 50 ml 7.90 € / 15.45 BGN

Roku - 50 ml 7.50 € / 14.67 BGN

Vodka

Finlandia - 50 ml 3.90 € / 7.63 BGN

Stolichnaya - 50 ml 3.90 € / 7.63 BGN

Reyka - 50 ml 5.90 € / 11.54 BGN

Beluga Transatlantik - 50 ml 10.50 € / 20.54 BGN

Grey Goose Altiys - 50 ml 25.90 € / 50.66 BGN

Grey Goose - 50 ml 8.90 € / 17.41 BGN

Whiskey

Laphroaig 10yo - 50 ml 8.90 € / 17.41 BGN

Macallan 12yo - 50 ml 13.50 € / 26.40 BGN

Macallan 15yo - 50 ml 20.50 € / 40.09 BGN

Macallan a Night on Earth - 50 ml 18.50 € / 36.18 BGN

Jack Daniel's - 50 ml 5.90 € / 11.54 BGN

Jack Daniel's Gentleman Jack - 50 ml 7.90 € / 15.45 BGN

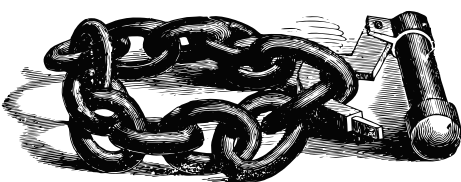
Jack Daniel's Sigle barel - 50 ml 10.50 € / 20.54 BGN

Chivas Royal Salute 21yo - 50 ml 24.50 € / 47.92 BGN

Tequila

Patron Silver - 25 ml 4.00 € / 7.82 BGN

Clase Azul Resposado - 25 ml 25.50 € / 49.87 BGN



Cognac

Hennessy V.S. - 50 ml 8.50 € / 16.62 BGN

Hennessy X.O. - 50 ml 25.90 € / 50.66 BGN

Black Sea Gold 33yo X.O. - 50 ml 15.50 € / 30.32 BGN

Williams Pear Cognac - 50 ml 5.90 € / 11.54 BGN

Digestives

Amaro Nonino - 50 ml 6.50 € / 12.71 BGN

Grappa Nonino - 50 ml 10.50 € / 20.25 BGN

Crème de cassis - 50 ml 5.90 € / 11.54 BGN

Jagermeister - 40 ml 3.50 € / 6.85 BGN

Branca Menta, Fernet Branca - 40 ml 3.90 € / 7.63 BGN

Limoncello - 40 ml 3.50 € / 6.85 BGN

Soft Drinks

Gorna Banya 1 Mineral water - 330 ml 1.90 € / 3.72 BGN

Gorna Banya 1 Mineral water - 1000 ml 4.50 € / 8.80 BGN

Acqua Panna, San Pellegrino - 750 ml 6.50 € / 12.71 BGN

Perrier sparkling water - 330 ml 4.70 € / 9.19 BGN

Borzomi sparkling water - 500 ml 4.90 € / 9.58 BGN

Coca-Cola, Coca-Cola Zero - 250 ml 2.50 € / 4.89 BGN

Fanta, Sprite, Schweppes - 250 ml 2.50 € / 4.89 BGN

Tonic Three Cents - 200 ml 3.90 € / 7.63 BGN

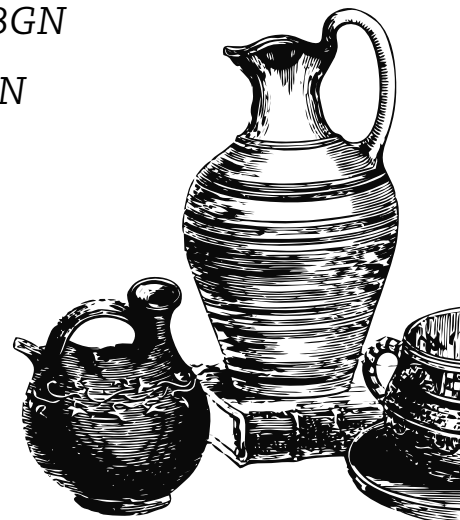
Cappy Natural juice - 250 ml 2.70 € / 5.28 BGN

Fuzetea Ice tea - 250 ml 2.70 € / 5.28 BGN

Red Bull - 250 ml 4.30 € / 8.41 BGN

Hot Drinks

Illy Espresso - 30 ml 3.90 € / 7.63 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.

