

Indian dishes served at Kohinoor restaurant



Indian restaurant

Kohinoor offers not just Indian dishes, but a whole new exotic experience from India. The Indian cuisine could be characterised as a complex and skillfull mixture of various exotic spices giving the food the authentic and unforgettable taste. All components of the Indian dishes are special - from the textured Basmati rice all the way to the serving food and the attention it requires.

Deliveries

Meal box (1 pc.) - 0.30 lv.

For each ordered meal we add a meal box

Eating utensils (1 pc.) - 0.50 lv.

If you wish to have eating utensils, please specify how many sets would you like

Indian Salads

Chicken Mango Chat (400 g) new - 7.50 lv.

An exotic salad with potatoes, cucumbers, marinated and baked in the tandoor chicken fillet topped with mango chutney.

Tandoori Salad (400 g) - 7.50 lv.

Lightly hot salad with marinated in traditional Indian spices vegetables (marrow, eggplant, onion, tomato), roasted in a tandoor clay oven served with cheese (lightly hot).

Bombay Salad (400 g) - 6.50 lv.

A fresh salad consisting of finely chopped tomatoes, cucumbers in a combination with corn, carrots and cabbage seasoned with lemon sauce, chat masala and served with a mint sauce.

Imli Chicken Salad (400 g) - 8.00 lv.

A very typical Indian salad with cucumbers, lettuce, peppers, marinated chicken fillets and served with imli sauce.

Raita Mix (400 g) - 5.00 lv.

A special Indian mix of yogurt, cucumbers, tomatoes, onion and Indian spices. Ideal for cooling down spicy Indian dishes.

Raita with Cucumbers (400 g) - 4.50 lv.

A special Indian mix of yogurt, cucumbers and Indian spices. Ideal for cooling down spicy Indian dishes.

Raita with Tomatoes (400 g) - 4.50 lv.

A special Indian mix of yogurt & tomatoes and Indian spices. Ideal for cooling down spicy Indian dishes.

Vegetable Chat (400 g) 🌶️ - 6.00 lv.

Vegetarian salad made of cucumbers, tomatoes, peppers, lettuce, potatoes and seasoned with Indian chat masala (lightly hot).

Chana Chat (400 g) 🌶️ - 6.00 lv.

A really tasty vegetable mix consisting of chickpeas and finely chopped tomatoes, cucumbers seasoned with chat masala (lightly hot salad).

Chicken Chat (400 g) 🌶️ - 8.50 lv.

A tasty salad with marinated chicken cooked in the tandoor, tomatoes, cucumbers and potatoes seasoned with chat masala. Probably the most popular Indian salad (lightly hot).

Indian Soups

Dal Soup (200 g) - 4.00 lv.

The famous Indian dal soup prepared with red lentils, garam masala and seasoned with lemon juice.

Vegetable Soup (200 g) 🌶️ - 4.50 lv.

Vegetable cream soup with garam masala (lightly hot)

Indian Appetisers

Pappadums (2 pc.) - 3.50 lv.

Crispy fried Indian bread served with mango chutney sauce.

Onion Bhaji (300 g) - 6.80 lv.

Fried onion pieces, marinated with traditional Indian spices.

Vegetable Samosa (200 g) - 6.50 lv.

Deep fried crispy triangular pastries filled with spiced vegetables. Served with imli and mint sauces.

Samosa with Lamb (200 g) - 8.50 lv.

Deep fried triangular pastries filled with minced lamb. Served with imli and mint sauces.

Vegetable Pakora (250 g) - 7.50 lv.

Fritters stuffed with chopped assorted vegetables. Pakora is a popular traditional Indian snack.

Chicken Pakora (250 g) - 8.50 lv.

Delicately spiced and deep fried chicken fritters. Pakora is a popular traditional Indian snack.

Mixed Appetisers (400 g) - 16.90 lv.

An appetiser mix of vegetable samosa, samosa with lamb, vegetable pakora and chicken pakora. A perfect way to try out an assortment of Indian appetisers. Served with imli and mint sauces.

Aloo Jeera (300 g) 🌶️🌶️ - 5.00 lv.

One of the most delicious potato and cumin dish popular all over India.

Tandoori (Indian BBQ)

Tandoori King Prawns (350 g) - 29.90 lv.

4 pcs of marinated King Prawns grilled in a traditional charcoal Indian oven - Tandoor.

Lamb Chops (350 g) 🌶️ - 22.90 lv.

Marinated delicious and tender lamb chops grilled in charcoals in our traditional tandoor oven.

Chicken Tikka (350 g) - 14.50 lv.

Small chunks of chicken marinated in masala spices and yoghurt and cooked in a traditional tandoori oven.

Reshmi Kebab (350 g) - 14.90 lv.

A traditional Mughlai chicken dish prepared by prolonged marinating of the chicken bon fillets in yoghurt and Indian spices.

Fish Tikka (350 g) 🌶️ - 15.90 lv.

Marinated in Indian masala shark fillets (slightly hot).

Tandoori Chicken (350 g) 🌶️ - 14.80 lv.

Chicken fillets marinated in tandoori paste and roasted in tandoor.

Tandoori Tikka (350 g) 🌶️ - 14.80 lv.

Chicken fillets marinated in tandoori paste and roasted in tandoor.

Boti Kebap (350 g) 🌶️ - 19.90 lv.

Marinated lamb pieces grilled on our traditional tandoor oven.

Bombay Mix Grill (500 g) 🌶️ 🌶️ - 28.50 lv.

Try out an assortment of Indian bbq including - Tandoori Chicken, Chicken Tikka, Garlic Chicken, Sikh Kebap, Boti Kebap.

Sikh Kebab (350 g) 🌶️ 🌶️ - 16.90 lv.

A sausage like shaped minced lamb grilled on a skewer in a Tandoor oven (medium hot dish).

Garlic Chicken (350 g) 🌶️ 🌶️ - 14.50 lv.

Tender and tasty bites of garlic seasoned chicken fillets cooked in a traditional tandoor oven (medium hot dish).

Chicken Curries

Anjuna Chicken (450 g) 🌶️ - 16.90 lv.

Chicken fillets in an exotic mango and coconut sauce.

Chicken Lime Curry (450 g) - 15.90 lv.

A fresh curry dish with chicken tikka and light lime sauce. The lime gives a very fresh and slightly sour taste.

Butter Chicken (450 g) - 15.90 lv.

Home style cooked dish with tomato base, mixed with coconut flakes and vegetable cream. One of the most popular Indian dishes.

Chicken Bhindi (450 g) - 13.90 lv.

Chicken fillets in a thick sauce with okra.

Chicken Palak (450 g) - 14.90 lv.

Tasty chicken bites prepared with spinach and butter.

Chicken Korma (450 g) - 15.90 lv.

An aromatic mild curry dish consisting of chicken bites in a thick creamy & exotic sauce, garnished with dried fruits.

Chicken Pasanda (450 g) - 15.90 lv.

A smooth mild chicken dish in a curry sauce with cashew and vegetable cream sauce garnished with sliced almonds.

Chicken Dhansak (450 g) - 14.90 lv.

Chicken bites in a thick curry sauce with a mixture of lentil and fresh coriander. Dhansak is an excellent curry dish with contrasting flavours and textures.

Chicken Jalfrezi (450 g) - 14.90 lv.

Chicken bites, onion and peppers in tomato sauce. Traditional Indian home style dish.

Kerala Stew Chicken (450 g) - 16.90 lv.

Stewed chicken fillets with a mix of vegetables (potatoes, peas, carrots and cauliflower) in a rich curry sauce with coconut milk.

Chicken Tikka Massala (450 g) 🌶️ - 15.90 lv.

Marinated and cooked in tandoor oven chicken bites with a masala sauce. The most popular Indian dish.

Chicken Korai (450 g) 🌶️🌶️ - 13.90 lv.

A Balti style dish with stir fried chicken bites, fresh peppers and onion in thick tomato sauce (medium hot).

Reshmi Masala (450 g) 🌶️🌶️ - 16.90 lv.

Tandoori baked fillets in a curry sauce with mint, fresh coriander, cashew and vegetable cream.

Chicken Madras (450 g) - 15.90 lv.

Medium hot chicken bites in a thick curry sauce with fresh coriander and coconut flakes - strongly spiced (medium hot dish).

Chicken Goan Vindaloo (450 g) - 16.90 lv.

Chicken bites, potatoes and wine in a very hot and aromatic curry paste.

Chicken Phal (450 g) - 15.90 lv.

Chicken bites in a fiery hot curry sauce. The hottest Indian dish.

Lamb Curries

Lamb Achari (450 g) - 18.90 lv.

Stewed lamb in tomato sauce with mango and coconut milk.

Himalayan Lamb (450 g) - 18.90 lv.

Lamb bites in a thick tomato sauce with ginger and hot peppers.

Lamb Jalfrezi (450 g) - 17.90 lv.

Lamb bites, onion and peppers in tomato sauce. A traditional Indian dish with a home style taste.

Lamb Bhindi (450 g) - 16.90 lv.

Lamb bites with okra in a thick sauce.

Lamb Korma (450 g) - 18.90 lv.

An aromatic mild curry dish consisting of lamb bites in a thick curry sauce garnished with dried exotic fruits and vegetable cream.

Lamb Dhansak (450 g) - 17.90 lv.

Lamb bites in a thick curry sauce with lentils and fresh coriander. Dhansak is a tasty curry dish with contrasting flavours and textures.

Lamb Pasanda (450 g) - 18.90 lv.

A smooth mild lamb dish in a curry sauce, cashew and vegetable cream garnished with sliced almonds.

Lamb Palak (450 g) - 16.90 lv.

Tasty lamb bites prepared with spinach and butter.

Lamb Banadjvaan (450 g) 🌶️ - 18.90 lv.

Lightly hot stewed lamb in tick sauce, prepared with a special blend of spices.

Lamb Massala (450 g) 🌶️ - 18.90 lv.

Marinated lamb bites in a masala sauce (lightly hot dish).

Lamb Korai (450 g) 🌶️🌶️ - 17.90 lv.

A Balti style dish with stir fried lamb bites, mixed with peppers, onions in a tomato sauce (medium hot).

Lamb Madras (450 g) 🌶️🌶️🌶️ - 18.90 lv.

Medium hot lamb bites in a curry sauce with fresh coriander and coconut flakes. Very tasty and popular Indian dish (medium hot dish).

Lamb Goan Vindaloo (450 g) 🌶️🌶️🌶️🌶️ - 19.90 lv.

Lamb bites and potatoes in a very hot and aromatic curry sauce.

Lamb Phal (450 g) 🌶️🌶️🌶️🌶️🌶️ - 18.90 lv.

Lamb bites in a fiery hot curry sauce.

Prawn & Fish Curries

Tiger Prawns Reshmi Masala (400 g)  - 19.90 lv.

Tiger prawns in a curry sauce with mint, fresh coriander, cashew and vegetable cream.

Tiger Prawns Anjuna (400 g)  🌶️ - 19.90 lv.

Tiger prawns in an exotic mango and coconut sauce.

Tiger Prawns Lime Curry (400 g) - 19.90 lv.

A fresh curry dish with tiger prawns and light lime sauce.

Tiger Prawns Jalfrezi (400 g) - 19.90 lv.

Tiger Prawns, onion and peppers in tomato sauce. A traditional Indian dish with a fresh home style taste.

Tiger Prawns Dhansak (400 g) - 19.90 lv.

Tiger Prawns in a thick curry sauce with different kind of lentils and fresh coriander. Dhansak is an tasty dish with contrasting flavours and textures.

Tiger Prawns Massala (400 g) 🌶️ - 19.90 lv.

Tiger prawns in a masala sauce with veg. cream (lightly hot dish).

Fish Lime Curry (400 g)  - 17.90 lv.

Shark fillets in a masala sauce with vegetable cream (lightly hot).

Fish Banadjvaan (400 g)  - 17.90 lv.

Lightly hot fish in tick sauce with a special blend of spices.

Fish Masala (400 g)  - 17.90 lv.

Shark fillets in a masala sauce with vegetable cream (lightly hot).

Fish Methi (400 g)  - 17.90 lv.

Traditional Indian dish with shark fillets in a spicy sauce and the methi spice (lightly hot).

Tiger Prawns Madras (400 g)    - 19.90 lv.

Medium hot tiger prawns in a thick curry sauce with coconut flakes and fresh coriander. Very tasty and popular Indian dish (medium hot).

Tiger Prawns Goan Vindaloo (400 g)     - 21.90 lv.

Prawns and potatoes in a very hot and aromatic curry sauce.

Vegetarian Curries

Tarka Dal (400 g)  - 11.90 lv.

A combination of 3 types of lentils with fresh coriander. Tarka (also called Tadka) is a cooking style of dishes that are richer in aroma.

Navratan Korma (400 g)  - 14.90 lv.

Vegetable rich dish (potatoes, peas, okra and cauliflower) in a light and mild creamy sauce with cashew and raisins.

Butter Paneer (400 g)  - 14.90 lv.

Home style dish with tomato sauce with butter, coconut and vegetable cream with homemade Indian paneer.

Bombay Aloo (400 g)    - 9.90 lv.

Potatoes in a tomato sauce, onions and fresh coriander. Bombay aloo is a popular Indian dish and could also be consumed as a side dish for chicken or vegetable curries.

Aloo Ghobi (400 g) - 10.90 lv.

Traditional North Indian dish with potatoes and cauliflower. Ghobi is also very popular in Nepal and Pakistan.

Aloo Palak (400 g) - 10.90 lv.

Potatoes with spinach puree and fresh coriander, cooked with masala spices and vegetable cream.

Mixed Vegetables (400 g) - 12.90 lv.

Vegetable mix consisting of potatoes, peas, okra and cauliflower cooked in Indian spices and thick curry sauce.

Mutter Paneer (400 g) - 13.90 lv.

Popular North-Indian dish prepared with home made Indian cheese (paneer) and peas.

Dal Makhni (400 g) - 13.90 lv.

A mixture of several Indian lentils cooked on slow heat finished with butter and vegetable cream. Our chef's specialty.

Bhindi Bhadji (400 g) - 11.90 lv.

Okra in a very thick tomato sauce with onion and spices. Bhadji is an Indian cooking style characterised with thicker sauces.

Malai Kofta (400 g) - 13.90 lv.

Vegetarian balls with Indian cheese in a special thick sauce. Malai kofta is a classical North-Indian dish.

Shahi paneer (400 g) - 13.90 lv.

Cubes of homemade Indian cheese cooked with tomato base gravy with a touch of vegetable cream.

Palak Paneer (400 g) - 12.90 lv.

Cubes of homemade Indian cheese with spinach puree.

Chana Masala (400 g) 🌶️ - 9.90 lv.

Vegetable dish with chickpeas, tomato sauce with tempering of fresh ginger (lightly hot dish).

Bhindi Dal (400 g) 🌶️ - 13.90 lv.

Different Indian lentils with okra and fresh coriander in a thick well spiced sauce.

Biryani Specialities

Biryani with Vegetables (550 g) 🌶️🌶️ - 12.90 lv.

Basmati rice with a tasty vegetable mix prepared in traditional Indian spices and served with dried exotic fruits (medium hot).

Chicken Biryani (550 g) 🌶️🌶️ - 14.90 lv.

Basmati rice with marinated chicken bites and served with dried exotic fruits (medium hot).

Lamb Biryani (550 g) 🌶️🌶️ - 17.90 lv.

Basmati rice with marinated lamb bites and served with dried exotic fruits (medium hot).

Tiger Prawn Biryani (550 g) 🌶️🌶️ - 20.90 lv.

Basmati rice with marinated prawns and server with dried exotic fruits (medium hot dish).

Sauces for Rice & Biryani

Butter Sauce (200 g) - 6.00 lv.

Homemade butter sauce with vegetable cream and Indian spices.

Masala Sauce (200 g) 🌶️ - 6.00 lv.

Lightly hot traditional curry sauce with vegetable cream.

Madras Sauce (200 g) 🌶️🌶️🌶️ - 6.00 lv.

Medium hot curry sauce with coconut flakes.

Sauces for Salads & Appetisers

Imli Sauce (100 g) - 3.50 lv.

Typical Indian sauce prepared from the imli fruit.

Mint Sauce (100 g) 🌶️ - 3.00 lv.

Home made mint sauce with yoghurt, mint and spices - lightly hot.

Mango Chutney (100 g) 🌶️ - 3.50 lv.

Traditional Indian sauce made from chopped mangoes in sweet and sour sauce - lightly hot.

Mango Pickle (100 g) 🌶️🌶️🌶️ - 3.50 lv.

Very hot thick mango pickle.

Lime Pickle (100 g) 🌶️🌶️🌶️ - 4.00 lv.

Refreshing sauce made of limes.

Basmati Rice

Masala Rice (300 g)  - 7.00 lv.

Lightly stir fried basmati with a blend of spices.

Plain Basmati Rice (300 g) - 5.50 lv.

The original long grain Indian basmati rice - steam cooked with Indian spices. Basmati is has a light and aromatic flavour.

Jeera Rice (300 g) - 6.00 lv.

Basmati rice tempered with cumin.

Peas Basmati (300 g) - 6.00 lv.

Basmati rice with garden peas.

Egg Fried Rice (300 g) - 7.00 lv.

The original Indian basmati rice lightly fried with eggs.

Pillau Rice (350 g) - 7.50 lv.

Basmati rice prepared with traditional Indian spices and garnished with fried onions and ground cashew nuts.

Vegetable Rice (400 g) - 8.00 lv.

Basmati rice prepared with Indian spices and mixed with stir fried vegetable mix consisting of potatoes, peas, cauliflower and carrots.

Kohinoor Rice (350 g) - 8.00 lv.

Basmati rice prepared with traditional Indian spices and dried exotic fruits - our chef's specialty rice.

Indian Bread

Naan (150 g) - 2.50 lv.

Traditional white flour flat Indian bread baked in a tandoor oven.

Butter Naan (150 g) - 3.00 lv.

Traditional white flour flat Indian bread baked in a tandoor oven and topped with butter.

Garlic naan (150 g) - 3.50 lv.

Traditional white flour flat Indian bread baked in a tandoor oven, stuffed with garlic and topped with butter.

Cheese Naan (200 g) - 3.50 lv.

Traditional white flour flat Indian bread baked in a tandoor oven, stuffed with cheese and topped with butter.

Vegetable Naan (200 g) - 4.00 lv.

Traditional white flour flat Indian bread baked in a tandoor oven, stuffed with vegetables and topped with butter.

Keema Naan (200 g) - 4.00 lv.

Traditional white flour flat Indian bread baked in a tandoor oven, stuffed with freshly ground lamb and topped with butter.

Lachedar Paratha (150 g) - 4.00 lv.

A special type of Indian flat bread made of leavened batter and topped with butter.

Tandoori Roti (150 g) - 3.00 lv.

Traditional Indian diet bread made of whole wheat flour.

Butter Tandoori Roti (150 g) - 3.50 lv.

Traditional Indian diet bread made of whole wheat flour and topped with butter

Peshawari Naan (250 g) - 5.50 lv.

Sweet Indian bread stuffed with honey and coconut. Traditionally in India this kind of bread is served at special occasions and celebrations.

Indian Desserts

Kohinoor Burfi (150 g) - 5.00 lv.

Traditional homemade Indian dairy desert containing ground coconut and rose aroma.

Kulfi (200 g) - 6.50 lv.

Home made Indian diary ice cream with ground pistachios, flavoured with rose water and saffron, garnished with ground nuts.

Soan Papdi (150 g) - 4.50 lv.

Special Indian halva with crisp and flaky texture with almond and pistachio flavour.

Seeb Halva (150 g) - 4.50 lv.

Tasty sweet and sour Indian desert made of apples.

Gulab Jamun (150 g) - 4.50 lv.

Fried khoya dumpling in honey syrup.

Gajar Ka Halva (150 g) - 4.50 lv.

Cool grated homemade carrot and milk pudding balls.

Kohinoor Metai (350 g) - 13.90 lv.

Assorted Indian deserts, including Gajar Ka Halva, Soan Papdi, Kohinoor burfi and Gulab Jamun.

Drinks for delivery

Mineral water (330 ml) - 1.50 lv.

Mineral water Devin - small bottle of 330 ml.

Mineral water (750 ml) - 3.00 lv.

Mineral water Devin - large bottle of 750ml

San Pellegrino (250 ml) - 2.60 lv.

San Pellegrino - small bottle of 250 ml. Natural sparkling water.

San Pellegrino (750 ml) - 4.80 lv.

San Pellegrino - large bottle of 750 ml. Natural sparkling water.

Energy drink (250 ml) - 4.50 lv.

Energy drink - 250 ml.

Bengal Lancer ale (500 ml) - 5.90 lv.

Indian ale Bengal Lancer - 500 ml.

Lond Pride Beer (500 ml) - 5.50 lv.

Fuller's London Pride - premium ale 4.7% alcohol.

Honey Dew Beer (500 ml) - 5.50 lv.

UK's best selling organic beer Honey Dew - 500 ml.

Heineken Beer (330 ml) - 3.80 lv.

The world famous Heineken lager beer with 5% alcohol - 330 ml.

Non Alcoholic Beer Clausthaler (330 ml) - 3.80 lv.

Non Alcoholic Beer Clausthaler - 330 ml.

Wine

Rose wine Tura - sparkling wine (750 ml) - 19.90 lv.

Pinot noir & molinara. Lamberti wine cellar, Italy.

Prosecco Maschio - sparkling wine (750 ml) - 26.90 lv.

Prosecco. Maschio wine cellar, Italy.

Rose wine Maschio - sparkling wine (750 ml) - 24.90 lv.

Pinot bianco, pinot noir, raboso. Maschio wine cellar, Italy.

Brutt Melnik EM - sparkling wine (750 ml) - 35.90 lv.

Melnik (based on classic technology). EM wine cellar, Elenovo, Bulgaria.

Blanc cuvée Villa Yustina - white wine (750 ml) - 17.90 lv.

Chardonnay & Sauvignon blanc. Villa Yustina wine cellar, Yustina, Bulgaria.

Souvignon Blanc Cycle - white wine (750 ml) - 17.90 lv.

Sauvignon blanc. Minkov Brothers wine cellar, Karnobat, Bulgaria.

Muscat Saint Iliya - white wine (750 ml) - 17.90 lv.

Muscat. EM wine cellar, Elenovo, Bulgaria.

Blanc cuvée Bijoux - white wine (750 ml) - 20.90 lv.

Misket from Sandanski, keratzuda & melnik. Logodaj wine cellar Blagoevgrad, Bulgaria.

Blanc cuvée Victory - white wine (750 ml) - 21.90 lv.

Traminer & Muscat otonel. Levent wine cellar, Rousse, Bulgaria.

Chardonnay Nobile - white wine (750 ml) - 25.90 lv.

Chardonnay barrel. Logodaj wine cellar, Blagoevgrad, Bulgaria.

White Cuvée Minkov Brothers - white wine (750 ml) - 24.90 lv.

Chardonnay & sauvignon blanc. Minkov Brothers wine cellar, Karnobat, Bulgaria.

Traminer Levent - white wine (750 ml) - 34.90 lv.

Traminer. Levent wine cellar, Rousse, Bulgaria.

Frascati Terre dei Grifi - white wine (750 ml) - 22.90 lv.

Malvasia, greko & trebiano. Fontana Candida wine cellar, Italy.

Sauvignon blanc Ventisquero - white wine (750 ml) - 35.90 lv.

Sauvignon blanc reserve. Ventisquero wine cellar, Chile.

Sauvignon blanc Invivo - white wine (750 ml) - 34.90 lv.

Sauvignon blanc. Invivo wine cellar, New Zealand.

Rose cuvée Villa Yustina (750 ml) - 17.90 lv.

Cabernet franc & syrah. Villa Yustina wine cellar Yustina, Bulgaria.

Rose Enigma (750 ml) - 17.90 lv.

Merlot & pamid. Malkata zvezda wine cellar, Harmanly, Bulgaria.

Rose Cycle (750 ml) - 17.90 lv.

Cabernet sauvignon & syrah. Minkov Brothers wine cellar, Karnobat, Bulgaria.

Rose de noir (750 ml) - 21.90 lv.

Pinot noir. EM wine cellar, Elenovo, Bulgaria.

Rose Infinito (750 ml) - 24.90 lv.

Corvina, rondinella & molinara. Santi wine cellar, Italy.

Mavrud Enigma - red wine (750 ml) - 19.90 lv.

Mavrud. Malkata zvezda wine cellar, Harmanly, Bulgaria.

Merlot Enigma - red wine (750 ml) - 19.90 lv.

Merlot. Malkata zvezda wine cellar, Harmanly, Bulgaria.

Pinot noir Soli - red wine (750 ml) - 17.90 lv.

Pinot noir. EM wine cellar, Elenovo, Bulgaria.

Cuvée Villa Yustina - red wine (750 ml) - 18.90 lv.

Cabernet, merlot, syrah & pinot noir. Villa Yustina wine cellar, Yustina, Bulgaria.

Syrah Minkov Brothers - red wine (750 ml) - 21.90 lv.

Syrah. Minkov Brothers wine cellar, Karnobat, Bulgaria.

Cuvée Minkov Brothers - red wine (750 ml) - 24.90 lv.

Cabernet sauvignon & syrah. Minkov Brothers wine cellar, Karnobat, Bulgaria.

Melnik Nobile - red wine (750 ml) - 24.90 lv.

Melnik. Logodaj wine cellar, Blagoevgrad, Bulgaria.

Rubin Nobile - red wine (750 ml) - 24.90 lv.

Rubin. Logodaj wine cellar, Blagoevgrad, Bulgaria.

Mavrud & Rubin Monogram - red wine (750 ml) - 35.90 lv.

Mavrud & rubin. Villa Yustina wine cellar Yustina, Bulgaria.

Merlot Levent - red wine (750 ml) - 39.90 lv.

Merlot grand selection. Levent wine cellar, Rousse, Bulgaria.

Pinot noir reserve EM - red wine (750 ml) - 49.90 lv.

Pinot noir. EM wine cellar, Elenovo, Bulgaria.

Nero d'Avola Campo Reale - red wine (750 ml) - 29.90 lv.

Nero d'avola. Rapitala wine cellar, Italy.

Primitivo Piluna - red wine (750 ml) - 29.90 lv.

Primitivo (zinfandel). Castello Monaci wine cellar Italy.

Valpolicella Solane - red wine (750 ml) - 49.90 lv.

Corvina & rondinella. Santi wine cellar, Italy.

Pinot Noir Ventisquero - red wine (750 ml) - 35.90 lv.

Pinot noir reserve. Ventisquero wine cellar, Chile.