

GET ACQUAINTED

1. Mix Salads Dalboka / 200g 12.00 lv
/Necklace,Nostalgia,Mermaid,mussels in marinade/
2. Salad "The necklace of the water-nymph" 12.00 lv
/mussels with onion/ / 200g
3. Salad "Seaman's Nostalgia" / 200g 12.00 lv
/mussels, mayonnaise, mushrooms, pickled cucumbers/
4. Salad „Mermaid" / 200g 12.00 lv
/ mussels , spinach, cheese, chickpeas/
5. Salad "Sea Sunset" / 400g 12.00 lv
/mussels, mayonnaise, mushrooms, pickled cucumbers,
boiled potatoes /
6. Salad Seafood „Dalboka" / 400g 14.00 lv
/mussels, shrimps, fish in marinade, rapana, beans, lettuce,
red lettuce/
7. Salad from rapana whelk / 200g 12.00 lv
/rapana whelks, olive oil, lemon, dill/
8. Boiled potatoes with onion / 350g 7.00 lv
9. Cabbage with carrots and celery / 250g 7.00 lv
10. Shopska salad / 500g 12.00 lv

TO START WITH

11. Starter Dalboka / 200g 12.00 lv
/pate of mussels, shrimps, rapan, caviar/
12. Caviar / 150g 9.00 lv
13. Pate of Black Sea shrimps / 150g 9.00lv
14. Mussels in marinade "Dalboka"/ 150g 10.00 lv
15. Anchovy in marinade / 150g 10.00 lv
16. Danube herring in marinade / 150g 12.00 lv
17. Pickled mackerel / 150g. 13.00 lv
18. Red mullet in marinade / 150g 12.00 lv
19. Small bluefish in marinade / 150g 14.00 lv
20. Dried salted fish / 150g 14.00 lv

21. The Breakfast of Neptune 200g/400g12.00lv/19.00lv
/Marinated red mullet, sprat, mackerel, small bluefish, danube
herring, mussels, caviar, shrimps,dried salted fish, rapana /

THE MAGICIAN - CHEF

22. Sea Storm /fish soup/ / 400g 9.00 lv
23. Sea Mirage /mussel soup/ / 400g 9.00 lv
24. Pickled dressing / 50g 4.00 lv
/vinegar, green herbs, hot peppers/

MANIPULATIONS ON THE PAN

25. Mussels with coconut -1skewer/ 30g 5.00 lv
26. Breaded mussels - 1 skewer /30g 5.00 lv
27. Grilled mussels - 1 skewer / 30g 5.00 lv
28. Breaded rapana whelks - 1 skewer / 30g 5.00 lv

29. Smoked Mussels 1 pc. / 30rp 6.00lv
30. Mussel-balls - 1 pc. / 50g 7.00 lv
31. Mussels Fried / 200g 15.00 lv
32. Shrimps / 100g 10.00 lv
33. Crabs /sea/ - 1 pc 10.00 lv

WHY ARE WE HERE? - with shell

34. Mussels "Dalboka" nature with lovage / 600g 12.00 lv
35. Bourgas-style mussels "Dalboka" / 400g 12.00 lv
/mussels with rice/
36. Mussels „Dalboka" of plate / 400g 12.00 lv
/mussels with onion, garlic, hot pepper, lemon/
37. Mussels „Dalboka" /stew/ / 400g 12.00 lv
/mussel shells, onion and spices/
38. Mussels "Dalboka" baked with onions, tomatoes
carrots, plum and walnuts / 400g 12.00 lv
39. Mussels "Dalboka" nature, with vegetables
/mussels shells, stewed carrot, pepper, celery, cream / 400g 12.00lv
40. Mussels "Dalboka" baked in oven / 400g 12.00 lv
/mussels shells sauerkraut, onion, pine apple/
41. Mussels "Dalboka" in frying pan / 400g 12.00 lv
/mussels shells with sauce picant/
42. Mussels "Dalboka" sailor's style / 400g 12.00 lv
/mussels shells, stewed tomato, onion, pepper, chili/
43. Mussels "Dalboka"with paste / 400g 12.00 lv
/mussels shells, pasta with spicy sauce/
44. Mussels "Dalboka" with white sauce /400g 12.00 lv
/mussels shells, sour cream, garlic/
45. Steamed mussels "Dalboka" /400g 12.00 lv
/mussels in shell,onion,garlic,bacon,cherry tomattoes,wine/

DIFFERENT FOOD

WHY ARE WE HERE? - without shell

46. Assorted Dalboka /500g 25.00 lv
/twelve ways to cook mussels/
47. Stuffed vine leaves with mussels / 200g 15.00 lv
48. Stuffed cabbage leaves with mussels /200g 15.00 lv
49. Moussaka with mussels / 200g 15.00 lv
50. Stuffed tomato with mussels / 200g 15.00 lv
51. Stuffed pepper with mussels / 200g 15.00 lv
52. Eggplant and mussels roll / 200g 15.00 lv
53. Marrow and mussels roll / 200g 15.00 lv
54. Mussels picant with garlic crumbs / 200g 15.00 lv
55. Mussels "Dalboka" with homini / 200g 15.00 lv
/white cheese, mushrooms/

56. Mussels "Dalboka" with wine sauce /200g 15.00 lv
/onion, mushrooms, cream/
57. Italian-style mussels "Dalboka" / 350g 17.00 lv
/mussels with pasta/

PELLAGIC BLACK SEA FISH

58. Bluefish / 250g 40.00 lv
59. Garfish / 250g 25.00 lv
60. Small bluefish / 250g 25.00 lv
61. Shark / 250g 22.00 lv
62. Danube herring / 250g 16.00 lv
63. Grey mullet / 250g 16.00 lv
64. Scad / 250g 15.00 lv
65. Sprat / 250g 12.00 lv

BENTHOS BLACK SEA FISH

66. Turbot / 250g 40.00 lv
67. Knout goby / 250g 18.00 lv
68. Red mullet / 250g 15.00 lv
69. Fried goby / 250g 15.00 lv

PASSAGE FISH

70. Mackerel / 250 g. 18.00lv
71. Grilled octopus / 150 g. 35.00lv
72. Breaded squid / 150 g. 22.00lv

DRESSING TO THE MEALS

73. French fries / 200g 8.00 lv
74. French fries with cheese / 250g 10.00 lv
75. Homini / 200g 6.00 lv
76. Sauce piquant / 50g 4.00 lv
77. Garlic paste / 50g 4.00 lv
78. Onion / white / red / 100g 3.00 lv
79. Chili pepper 0.50 lv
80. Lemon ¼ 0.50 lv
81. Bread white- 1 slice 0.50 lv

YOU CANNOT MISS THESE

82. Mussels with apple filling / 100g 9.00 lv
83. Mussels with pumpkin filling /100g 9.00 lv

FOR THOSE WHO DO NOT KNOW WHY THEY ARE HERE

84. Chicken fillet with garnish / 200 g 16.00lv
85. Pork steak grilled with garnish / 200 g 16.00lv
86. Kebapche / 80 g 5.00lv
87. Meatball grilled / 80 g 5.00lv

SOFT DRINKS

88. Coca Cola products	0.25 l	4.00lv
89. Soda water San Pelegrino	0.25l/0.75l	4.00lv/8.00lv
90. Mineral water	0.33 l / 0.75 l	3.00lv/6.00lv
91. Juice Cappy	0.25 l	4.00lv
92. Ice tea	0.25 l	4.00lv
93. Yoghurt drinks	0.5 l	4.00lv
94. Espresso coffee		3.00lv
95. Lapte condensat		0.50lv
96. Tea (hot tea)		3.00lv
97. Honey		0.50lv

ALCOHOL 50ml

98. Rakia Edoardo Miroglio - Wine		6.00lv
99. Bourgas 63 special rakia		5.00lv
100. Bourgas Muskat rakia		4.00lv
101. Fruit rakia / quince, apricot /		4.00lv
102. Troyan plum rakia		4.00lv
103. Sliven pearl rakia		4.00lv
104. Vodka Finland, Absolut		4.00lv
105. Vodka Bulgarian		3.00lv
106. Mastic brandy		3.00lv
107. Mint liquor		3.00lv
108. Ouzo Plomari		4.00lv
109. Jin imported		5.00lv
110. Whiskey		8.00lv
111. Jegermeister - 20ml		4.00lv

DRAFT BEER

112. Kamenica	0.33 / 0.5l	3.00lv / 4.00lv
113. Staropramen	0.33 / 0.5l	4.00lv / 5.00lv
114. Stella Artois	0.33 / 0.5l	4.00lv / 5.00lv

BEER

115. Kamenica	0.5l	4.00lv
116. Kamenica fresh / dark	0.5l	4.00lv
117. Staropramen	0.5l	5.00lv
118. Stella Artois	0.33 / 0.5l	6.00lv / 5.00lv
119. Becks	0.33 / 0.5l	6.00lv / 5.00lv
120. Becks non alcoholic	0.33l	5.00lv
121. Leffe	0.33l	6.00lv

WINE /ON A WINE LIST/

The company Dalboka Ltd. was registered in 1993. It specializes in cultivation and production of ecologically clean Black Sea mussels from the *Mytilus Galloprovincialis* species. The mussels are natural filter feeders and their main food is phytoplankton and zoo plankton. Therefore, the environment in which they live must be very clean.

The farms of Dalboka are located in one of the most environmentally clean areas of the Black sea coast -the Kalliakra Bay. The first experimental underwater farm was constructed and put into operation in September 1994. With the assistance of the SAPARD Program, in 2003 was realized the first stage of the underwater type mussel farm covering 780 sq.m. In 2006 was realized the second stage of the underwater type mussel farm covering 2080 sq.m. and the third stage, covering 1640 sq.m. was realized in 2011. A demonstration field for marine aquacultures at the total surface of 285 000 sq.m. was updated and constructed with the co-financing of the European Fisheries and Aquaculture Program.

Mussels have been cultivated since 800 years in Europe, and as a food since 2000 years. They are a high-quality product, rich in proteins (50-70%), carbohydrates (6-12%), vitamin C, a full range the necessary microelements, especially iodine, iron, zinc and protein. They are also a good source of omega 3 fatty acids which help fight cholesterol, heart disease and blood clots. In addition, they are a great protein source and supply more than the required daily intake of B12 necessary for maintaining the healthy function of nerve fibers and the developing of red blood cells. Mussels are known to be and valued as one of the most ecologically sustainable choices when it comes to seafood. In the farm they grow to maturity as they would in their natural habitat fueled by nutrients found in the sea.



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