



## 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 tomato, cucumber, grilled pepper,  
feta cheese, olives and onions<sup>7</sup>  
- 400 g 18.90 BGN / 9.66 €

Zucchini carpaccio, stracciatella  
and lemon vinaigrette<sup>7</sup>  
- 250 g 17.90 BGN / 9.15 €

Stracciatella with colorful cherry tomatoes,  
basil, and organic extra virgin Sicilian olive oil<sup>7</sup>  
- 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<sup>2,7,14</sup>  
- 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 vinegar<sup>7</sup>  
- 300 g 28.90 BGN / 14.78 €

Capri salad - cucumber, avocado,  
lemon zest and Taggiasca olives  
- 300 g 16.90 BGN / 8.64 €

Burrata with pink heirloom tomato<sup>7</sup>  
- 450 g 29.90 BGN / 15.29 €

Italian cheese and cured meats platter<sup>7</sup>  
- 250 g 27.90 BGN / 14.27 €

Tarama cavier -  
homemade caviar dip of sea fish<sup>1,4</sup>  
- 150 g 12.90 BGN / 6.60 €

Vegan appetizer made from marinated  
artichoke, infused with black truffle<sup>1,8</sup>  
- 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 avocado<sup>4</sup>

- 150 g 28.90 BGN / 14.78 €

Wild sea bream carpaccio  
with herb vinaigrette and chili peppers<sup>4</sup>

- 150 g 35.90 BGN / 18.36 €

Carpaccio of house - poached salmon  
with citrus, fennel, mustard and arugula<sup>4,7</sup>

- 120 g 25.90 BGN / 13.24 €

Vitello Tonnato -  
sliced roasted veal with Tuna sauce,  
anchovy and capers<sup>4</sup>

- 180 g 20.90 BGN / 10.69 €

Roast beef tenderloin carpaccio with truffle mayo<sup>7</sup>

- 120 g 41.90 BGN / 21.42 €



## **Warm starters**

Bruschetta Giardino -  
porcini mushrooms, spinach, and pecorino;  
cherry tomatoes with peperoncino and capers;  
artichokes with truffle and goat cheese<sup>1,7</sup>

- 300 g 28.90 BGN / 14.78 €

Parmigiana - grilled eggplant,  
San Marzano tomato, baked with  
Gran Padano cheese and scamorza<sup>7</sup>

- 200 g 19.90 BGN / 10.17 €

Foie Gras, marsala sauce and fresh berries

- 120 g 39.90 BGN / 20.40 €

Provalone cheese, grilled on BBQ<sup>7</sup>

- 200 g 18.90 BGN / 9.66 €

Tuna tataki on aioli with wasabi,  
sesame seeds with dried strawberries  
and yakiniku sauce<sup>1,3,4,11</sup>

- 120 g 28.90 BGN / 14.78 €



## **Fisherman's Passion**

Turbot soup<sup>4,9</sup>

- 300 ml 19.90 BGN / 10.17 €

Soup of the week

### **Pasta Fresca**

Spaghetti al Limone –  
fresh pasta with lemon juice,  
garlic, and Parmesan<sup>1,7</sup>

- 240 g 19.90 BGN / 10.17 €

Bucatini all'Amatriciana –  
fresh pasta, guanciale,  
peperoncino, and Parmesan<sup>1,7</sup>

- 280 g 19.90 BGN / 10.17 €

Tagliatelle "Marco Chinka" -  
homemade seafood pasta with  
San Marzano tomato and bottarga<sup>1,2,3,14</sup>

- 250 g 32.90 BGN / 16.82 €

Spinach rigatoni  
in Italian cheese sauce<sup>1,7</sup>

- 250 g 22.90 BGN / 11.71 €

Tagliatelle with veal tagliata  
and porcini mushrooms<sup>1,7</sup>

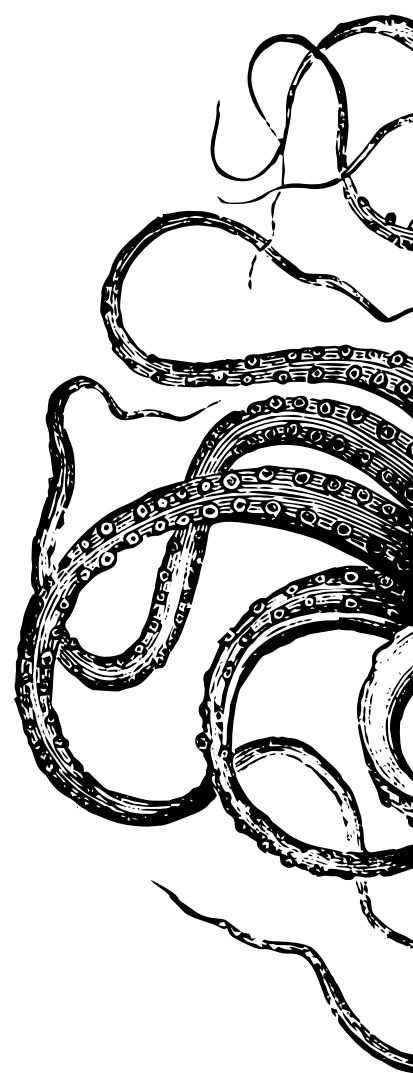
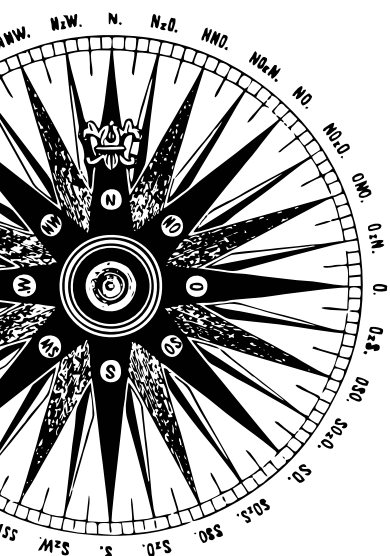
- 300 g 33.90 BGN / 17.33 €

Lunetti pasta with squid ink,  
salmon and ricotta cheese<sup>1,7</sup>

- 180 g 24.90 BGN / 12.73 €

Ravioli with spinach, ricotta  
cooked in sage oil<sup>1,7</sup>

- 180 g 22.90 BGN / 11.71 €





## Risotto

Seafood, flounder and salicornia<sup>1,7,14</sup>

- 250 g 32.90 BGN / 16.82 €

Mushrooms, black truffle and Parmesan chips<sup>1,7</sup>

- 200 g 25.90 BGN / 13.24 €

## Seafood

Oyster Gigas<sup>14</sup>

- 1 pc 10.90 BGN / 5.57 €

Whelk cooked with green onion sauce,  
garlic, lovage and kimchi<sup>7,14</sup>

- 180 g 22.90 BGN / 11.71 €

"Kamba Wanazi" -

crispy tiger prawns with coconut sauce,  
kimchi, lime and chilli pepper scythe<sup>1,7,14</sup>

- 250 g 30.90 BGN / 15.80 €

Marco Chinka prawns seasoned with ginger,  
garlic and cayenne pepper<sup>7,11,14</sup>

- 160 g 29.90 BGN / 15.29 €

Fried squid with citrus aioli<sup>1,3,14</sup>

- 200 g 25.90 BGN / 13.75 €

Calamari, cooked on a hot plate  
with Mediterranean sauce<sup>10,14</sup>

- 200 g 25.90 BGN / 13.75 €

Octopus Siciliani with cherry tomato,  
fennel, capers and garlic<sup>10,14</sup>

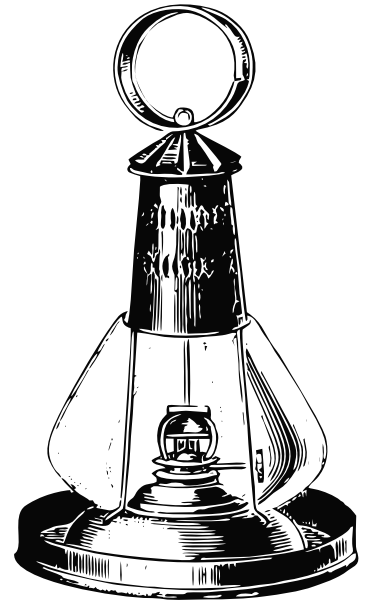
- 160 g 47.90 BGN / 24.49 €

Jumbo shrimp grilled Calabrese style<sup>14</sup>

- 100 g 21.90 BGN / 11.71 €

Black Sea mussels with wine, garlic and devisil<sup>14</sup>

- 600 g 19.90 BGN / 10.17 €



*Black Sea mussels with  
Marinara sauce<sup>14</sup>  
- 19.90 BGN / 10.17 €*

*King crab legs<sup>2</sup>  
- 100 g 67.90 BGN / 34.72 €*

*Live lobster<sup>2,7</sup>  
- 100 g 34.90 BGN / 17.84 €*

## **Trap-net**

*Black Sea sea bass cutlet<sup>4</sup>  
- 100 g 45.90 BGN / 23.47 €*

*Pan-fried turbot cutlet<sup>4</sup>  
- 250 g 64.90 BGN / 33.18 €*

*Tuna steak, gnocchi "Sardi",  
pecorino sauce, and black truffle<sup>4,7</sup>  
- 250 g 44.90 BGN / 22.96 €*

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

## **Meals on coals**

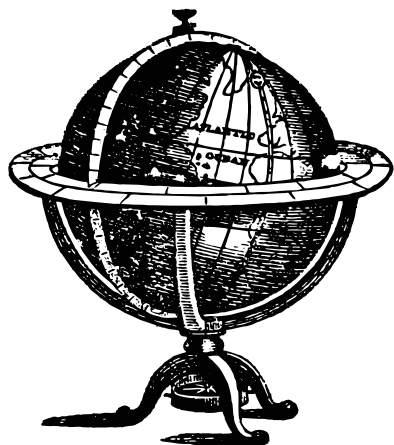
*\* all dishes with a side dish of your choice*

*Chicken Piccata - chicken fillets  
with a golden Parmesan crust  
and "Sardi" gnocchi<sup>7</sup>  
- 220 g 26.90 BGN / 13.75 €*

*Pork scaloppine al Limone  
- 200 g 26.90 BGN / 13.75 €*

*Pork neck tagliata  
- 250 g 29.90 BGN / 15.29 €*

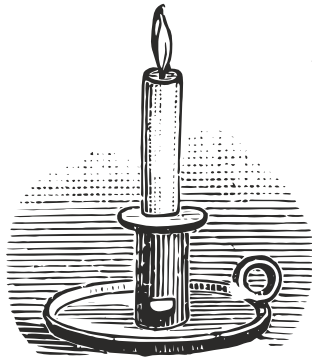
*Pluma pork steak "Duroc"  
- 200 g 44.90 BGN / 22.96 €*



*Farm Pork Tomahawk*  
- 100 g 10.90 BGN / 5.57 €

*Steak Fiorentina*  
- 100 g 24.90 BGN / 12.73 €

*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 155.90 BGN / 79.71 €

## **Desserts**

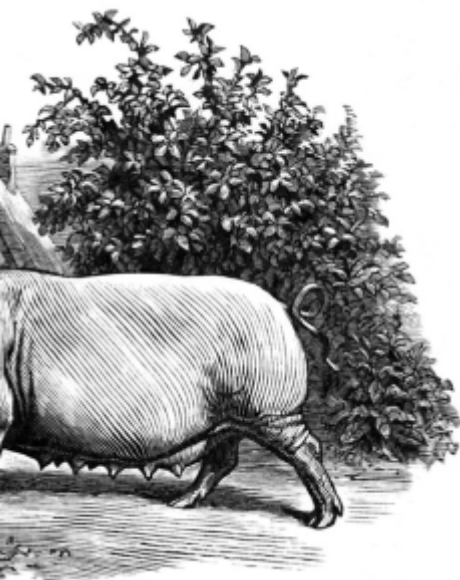
*Tiramisu classic<sup>1,3,7</sup>*  
- 160 g 14.90 BGN / 7.62 €

*Sicilian cake with chocolate and hazelnut<sup>7,8</sup>*  
- 140 g 14.90 BGN / 7.62 €

*Panna cotta with Amarena cherries<sup>3,7</sup>*  
- 120 g 12.90 BGN / 6.60 €

*Delicate spinach sponge layers,  
pistachio crunch, mascarpone cream,  
and confit strawberries<sup>1,3,7,8</sup>*  
- 120 g 14.90 BGN / 7.62 €

*Chocolate gâteau with salted toffee  
and vanilla gelato<sup>1,3,7</sup>*  
- 140 g 15.90 BGN / 8.64 €



## **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*

*Martini Fiero & tonic - 160 ml 14.90 BGN / 7.62 €*

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

## **Alcoholic cocktails**

*Skinos fresh - 120 ml 15.90 BGN / 8.13 €  
skinos, cucumber, celery and lemon*

*Villa Chinka - 120 ml 20.90 BGN / 10.69 €  
Bumbu rum, fresh lemon, honey, orange peel, mint*

*Espresso con' Spirito - 120 ml 15.90 BGN / 8.13 €  
coffee, Finlandia vodka, Baileys and mango syrup*

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

## **Bottled beer**

*Stella Artois - 330 ml 7.50 BGN / 3.83 €*

*Becks - 330 ml 6.50 BGN / 3.32 €*

*Kamenitza - 330 ml 6.50 BGN / 3.32 €*

*Leffe - blonde, brune - 330 ml 9.90 BGN / 5.06 €*

*Corona - 330 ml 9.90 BGN / 5.06 €*

*Asahi - 330 ml 14.90 BGN / 7.62 €*

*Stella Artois non-alcoholic - 330 ml 7.50 BGN / 3.83 €*

*Cidre Aspall - 330 ml 6.50 BGN / 3.32 €*

## **Tap Beer**

*Franziskaner - 330 ml 7.90 BGN / 4.04 €*

*Franziskaner - 500 ml 10.90 BGN / 5.57 €*





## **Rakia - bulgarian fruit brandy**

*Solitaire Muscat Rakia - 50 ml 14.90 BGN / 7.62 €*

*Burgas Muscat Grape Rakia - 50 ml 5.90 BGN / 3.02 €*

*Bukovska Lozova - Tamjanka Grape Rakia - 50 ml 13.90 BGN / 7.11 €*

*Straldjanska Matured Muscat Grape Rakia - 50 ml 6.90 BGN / 3.53 €*

*Burgas 63 Grape Rakia - 50 ml 6.90 BGN / 3.53 €*

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

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

*Hubert 1924 Apricot Brandy - Serbia - 50 ml 12.90 BGN / 6.60 €*

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

*Monogram Quince Brandy -*

*Bosnia and Herzegovina - 50 ml 13.90 BGN / 7.11 €*

## **Anise Drinks**

*Ouzo 12 - 50 ml 5.90 BGN / 3.02 €*

*Ouzo 12 - 200 ml 24.90 BGN / 12.73 €*

*Ouzo Adolo - 50 ml 7.00 BGN / 3.58 €*

*Ouzo Kazanisto Stoupaki - 50 ml 6.90 BGN / 3.53 €*

*Ouzo Matarelli - 200 ml 29.90 BGN / 15.29 €*

*Ouzo Barbayanni - 50 ml 7.90 BGN / 4.04 €*

*Beilerbey Gübek - 200 ml 44.90 BGN / 22.96 €*

*Beilerbey Gübek - 200 ml 48.90 BGN / 25.00 €*

*Pernod - 50 ml 7.50 BGN / 3.83 €*

## **Gin**

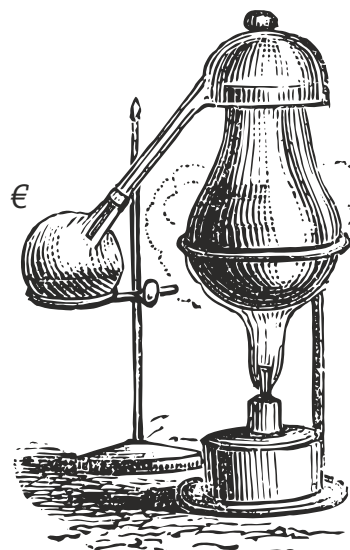
*Bickens, Bickens pink - 50 ml 7.50 BGN / 3.83 €*

*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 6.90 BGN / 3.53 €*

*Stolichnaya - 50 ml 6.90 BGN / 3.53 €*

*Reyka - 50 ml 10.90 BGN / 5.57 €*

*Beluga - 50 ml 17.00 BGN / 10.17 €*

*Grey Goose - 50 ml 15.90 BGN / 8.13 €*

## **Whiskey**

*Laphroaig 10yo - 50 ml 16.90 BGN / 8.64 €*

*Macallan 12yo - 50 ml 24.90 BGN / 12.73 €*

*Macallan 15yo - 50 ml 39.90 BGN / 20.40 €*

*Macallan a Night on Earth - 50 ml 34.90 BGN / 17.84 €*

*Jack Daniel's - 50 ml 9.90 BGN / 5.06 €*

*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 Resposado - 25 ml 48.90 BGN / 25.00 €*

## **Cognac**

*Hennessy V.S. - 50 ml 15.50 BGN / 7.93 €*

*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 11.90 BGN / 6.08 €

Grappa Nonino - 50 ml 19.90 BGN / 10.17 €

Crème de cassis - 50 ml 10.90 BGN / 5.57 €

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 8.50 BGN / 4.35 €

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 7.90 BGN / 4.04 €

Borzomi sparkling water - 500 ml 8.50 BGN / 4.35 €

Coca-Cola, Coca-Cola Zero - 250 ml 4.50 BGN / 2.30 €

Fanta - Orange, Lemon - 250 ml 4.50 BGN / 2.30 €

Sprite - 250 ml 4.50 BGN / 2.30 €

Schweppes - 250 ml 4.50 BGN / 2.30 €

- Tonic, Tangerine, Bitter lemon

Schweppes Club Soda - 250 ml 3.90 BGN / 1.99 €

Tonic Three Cents - 200 ml 6.50 BGN / 3.32 €

Cappy Natural juice - 250 ml 4.50 BGN / 2.30 €

Orange, Peach, Apricot, Sour cherry, Red orange,

Apple, Pineapple, Green apple, Black Currant

Fuzetea Ice tea - 250 ml 4.50 BGN / 2.30 €

Peach & Hibiscus, Lemon & Lemongrass

Red Bull - 250 ml 7.50 BGN / 3.83 €

## **Hot Drinks**

Illy Espresso - 30 ml 6.00 BGN / 3.07 €



### **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.

