

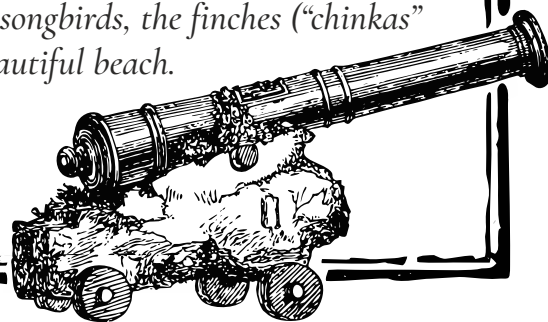
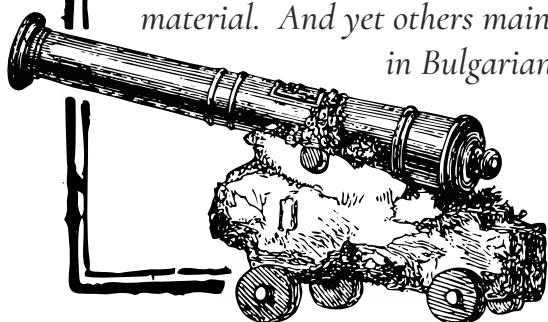


VILLA CHINKA

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 heirloom tomato, cucumber, grilled pepper,
feta cheese, olives and onions⁷
- 400 g 18.90 BGN

Zucchini carpaccio, stracciatella
and lemon vinaigrette⁷
- 250 g 17.90 BGN

Stracciatella with colorful cherry tomatoes,
basil, and organic extra virgin Sicilian olive oil⁷
- 250 g 19.90 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 29.90 BGN

Fresh Salad - cherry tomatoes, cucumber,
radishes, avocado, red pepper, green onions,
Taggiasca olives and parsley
- 300 g 18.90 BGN

Roasted goat cheese, fresh lettuce,
cherry tomato, prosciutto, artichokes,
Taggiasca olives and aged balsamic vinegar⁷
- 300 g 28.90 BGN

Capri salad - cucumber, avocado,
lemon zest and Taggiasca olives
- 300 g 15.90 BGN

Burrata with pink heirloom tomato⁷
- 450 g 29.90 BGN

Italian cheese and cured meats platter⁷
- 250 g 27.90 BGN

Tarama cavier -
homemade caviar dip of sea fish^{1,4}
- 150 g 11.90 BGN

Vegan appetizer made from
marinated artichoke,
infused with black truffle^{1,8}
- 120 g 14.90 BGN

*All numbered ingredients in the menu contained potential allergens.



Tartare and carpaccio

Tuna tartare with avocado⁴

- 150 g 28.90 BGN

*Wild sea bream carpaccio with
herb vinaigrette and chili peppers⁴*

- 150 g 35.90 BGN

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

- 120 g 25.90 BGN

*Vitello Tonnato - sliced roasted veal
with Tuna sauce, anchovy and capers⁴*

- 180 g 20.90 BGN

*Roast beef tenderloin carpaccio
with truffle mayo⁷*

- 120 g 41.90 BGN

Warm starters

*Bruschetta Giardino - porcini mushrooms,
spinach, and pecorino; cherry tomatoes with
peperoncino and capers; artichokes with
truffle and goat cheese^{1,7}*

- 300 g 28.90 BGN

*Parmigiana - grilled eggplant,
San Marzano tomato, baked with
Gran Padano cheese and scamorza⁷*

- 200 g 19.90 BGN

Foie Gras, marsala sauce and fresh berries

- 120 g 39.90 BGN

Provalone cheese, grilled on BBQ⁷

- 200 g 18.90 BGN

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

- 120 g 27.90 BGN



Fisherman's Passion

Turbot soup^{4,9}

- 300 ml 19.90 BGN

Soup of the week

Pasta Fresca

Spaghetti al Limone -
fresh pasta with lemon juice,
garlic, and Parmesan^{1,7}

- 240 g 19.90 BGN

Bucatini all'Amatriciana -
fresh pasta, guanciale,
peperoncino, and Parmesan^{1,7}

- 280 g 19.90 BGN

Tagliatelle "Marco Chinka" -
homemade seafood pasta with
San Marzano tomato and bottarga^{1,2,3,14}

- 250 g 32.90 BGN

Spinach rigatoni in Italian cheese sauce^{1,7}

- 250 g 22.90 BGN

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

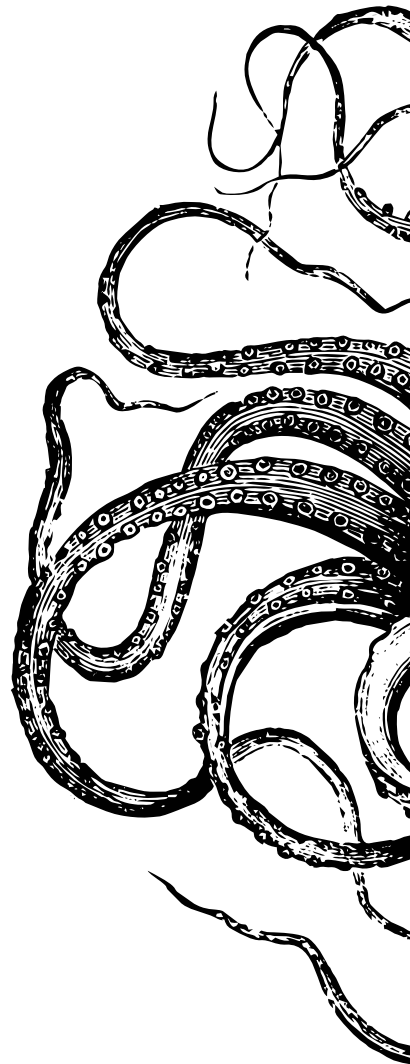
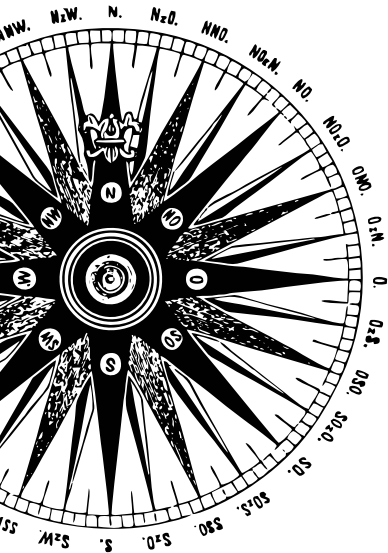
- 300 g 33.90 BGN

Ravioli with squid ink, sea bream fillet
and vegetables^{1,4}

- 200 g 29.90 BGN

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

- 180 g 21.90 BGN



Risotto

Seafood, flounder and salicornia^{1,7,14}
- 250 g 32.90 BGN

Mushrooms, black truffle and parmesan chips^{1,7}
- 200 g 25.90 BGN

Seafood

Oyster Gigas 14 1 10.90 BGN

Whelk cooked with green onion sauce,
garlic, lovage and kimchi^{7,14}
- 180 g 22.90 BGN

"Kamba Wanazi" - crispy tiger
prawns with coconut sauce, kimchi,
lime and chilli pepper scythe^{1,7,14}
- 250 g 30.90 BGN

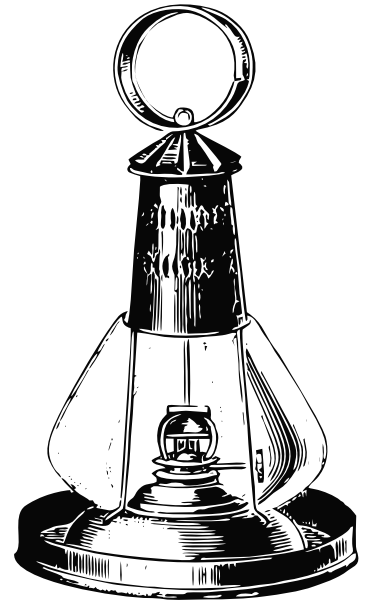
Marco Chinka prawns seasoned
with ginger, garlic and cayenne pepper^{7,11,14}
- 160 g 29.90 BGN

Fried squid with citrus aioli^{1,3,14}
- 200 g 25.90 BGN

Calamari, cooked on a hot plate with
Mediterranean sauce^{10,14}
- 200 g 25.90 BGN

Octopus Siciliani with cherry tomato,
fennel, capers and garlic^{10,14}
- 160 g 47.90 BGN

Jumbo shrimp grilled Calabrese style¹⁴ -
100 g 21.90 BGN



*Black Sea mussels with wine,
garlic and devisil¹⁴
- 600 g 18.90 BGN*

*Black Sea mussels on a hot plate with
peperoncino, basil, and Masottina Prosecco¹⁴
- 600 g 18.90 BGN*

*King crab legs²
- 100 g 67.90 BGN*

*Live lobster^{2,7}
- 100 g 34.90 BGN*

Trap-net

*Black Sea sea bass cutlet⁴
- 100 g 45.90 BGN*

*Pan-fried turbot cutlet⁴
- 250 g 64.90 BGN*

*Tuna steak, gnocchi "Sardi",
pecorino sauce, and black truffle^{4,7}
- 250 g 44.90 BGN*

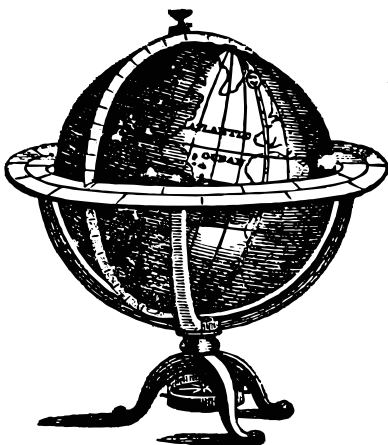
*Fillet of farmed sea bass served with spelt risotto,
spinach and butter sauce^{4,7}
- 350 g 40.90 BGN*

Meals on coals

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

*Chicken Piccata -
chicken fillets with a golden Parmesan
crust and "Sardi" gnocchi⁷
- 220 g 26.90 BGN*

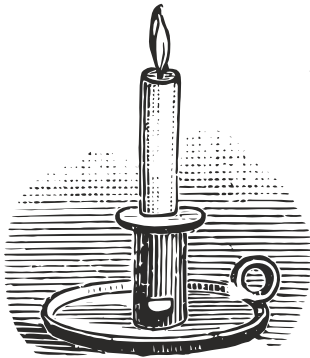
*Pork scaloppine al Limone
- 200 g 26.90 BGN*



Pork neck tagliata
- 250 g 28.90 BGN

Pluma pork steak "Duroc"
- 200 g 44.90 BGN

Black Angus veal fillet "Rossini" -
foie gras, black truffle and 'Au Jus' sauce
- 250 g 89.90 BGN



Farm Pork Tomahawk
- 100 g 10.90 BGN

Steak Fiorentina
- 100 g 24.90 BGN

Black Angus ribeye
- 100 g 43.90 BGN

Wagyu Miyazaki
- 100 g 155.90 BGN

Desserts

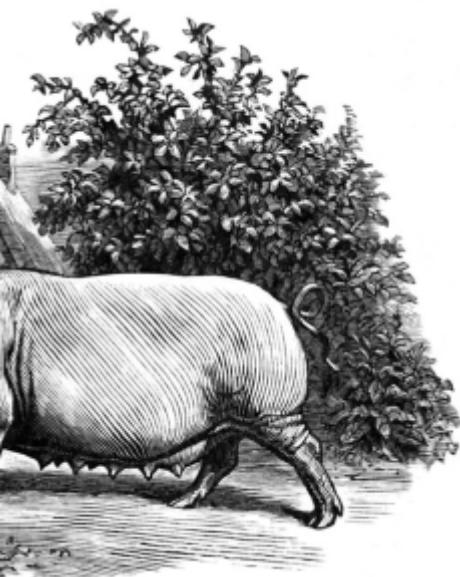
Tiramisu classic^{1,3,7}
- 120 g 13.90 BGN

Sicilian cake with chocolate and hazelnut^{7,8}
- 140 g 14.90 BGN

Panna cotta with Amarena cherries^{3,7}
120 g 12.90 BGN

Delicate spinach sponge layers,
pistachio crunch, mascarpone cream,
and confit strawberries^{1,3,7,8}
- 120 g 13.90 BGN

Chocolate gâteau with
salted toffee and vanilla gelato^{1,3,7}
- 140 g 15.90 BGN



Spritz

Hugo Saint Germain Spritz - 220 ml 19.90 BGN
Saint Germain, sparkling water, prosecco and elderberry syrup

Rosabella Spritz - 220 ml 19.90 BGN
Campari, rose syrup, prosecco and sparkling water

Martini Fiero & tonic - 160 ml 14.90 BGN

Aperol Spritz - 180 ml 16.90 BGN
Aperol, prosecco, sparkling water

Alcoholic cocktails

Skinos fresh - 120 ml 15.90 BGN
skins, cucumber, celery and lemon

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

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

Negroni - 120 ml 14.90 BGN
Bickens Gin, Martini Vermouth, Campari

Bottled beer

Stella Artois - 330 ml 7.50 BGN

Becks - 330 ml 6.50 BGN

Kamenitza - 330 ml 6.50 BGN

Leffe - blonde, brune - 330 ml 9.90 BGN

Corona - 330 ml 9.90 BGN

Asahi 330 ml 14.90 BGN

Stella Artois non-alcoholic 330 ml 7.50 BGN

Cidre Aspall - 330 ml 6.50 BGN

Tap Beer

Franziskaner - 330 ml 7.90 BGN

Franziskaner - 500 ml 10.90 BGN



Rakia - bulgarian fruit brandy

Solitaire Muscat Rakia - 50 ml 14.90 BGN

Burgas Muscat Grape Rakia - 50 ml 5.90 BGN

Bukovska Lozova - Tamjanka Grape Rakia - 50 ml 13.90 BGN

Straldjanska Matured Muscat Grape Rakia - 50 ml 6.90 BGN

Burgas 63 Grape Rakia - 50 ml 6.90 BGN

Burgas 63 Barrel Aged Grape Rakia - 50 ml 7.50 BGN

Troyan Plum Rakia Special Reserve 25 yo - 50 ml 20.90 BGN

Hubert 1924 Apricot Brandy - Serbia - 50 ml 12.90 BGN

EDNa Wine Spirit Rakia - wine blended brandy - 50 ml 10.90 BGN

Monogram Quince Brandy - Bosnia and Herzegovina - 50 ml 13.90 BGN

Anise Drinks

Ouzo 12 - 50 ml 5.90 BGN

Ouzo 12 - 200 ml 24.90 BGN

Ouzo Adolo - 50 ml 7.00 BGN

Ouzo Kazanisto Stoupaki - 50 ml 6.90 BGN

Ouzo Matarelli - 200 ml 29.90 BGN

Ouzo Barbayanni - 50 ml 7.90 BGN

Beilerbey Gübek - 200 ml 44.90 BGN

Beilerbey Gübek - 200 ml 48.90 BGN

Pernod - 50 ml 7.50 BGN

Gin

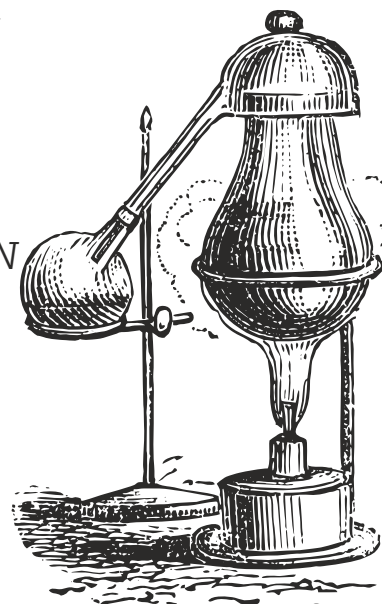
Bickens, Bickens pink - 50 ml 7.50 BGN

Mare - 50 ml 13.90 BGN

Mare Capri - 50 ml 14.90 BGN

Hendricks - 50 ml 14.90 BGN

Roku - 50 ml 14.00 BGN



Vodka

Finlandia - 50 ml 6.90 BGN

Stolichnaya - 50 ml 6.90 BGN

Reyka - 50 ml 10.90 BGN

Beluga - 50 ml 17.00 BGN

Grey Goose - 50 ml 15.90 BGN

Whiskey

Laphroaig 10yo - 50 ml 16.90 BGN

Macallan 12yo - 50 ml 24.90 BGN

Macallan 15yo - 50 ml 39.90 BGN

Macallan a Night on Earth - 50 ml 34.90 BGN

Jack Daniel's - 50 ml 9.90 BGN

Jack Daniel's Gentleman Jack - 50 ml 14.90 BGN

Jack Daniel's Sigle barel - 50 ml 19.90 BGN

Chivas Royal Salute 21yo - 50 ml 46.90 BGN

Tequila

Patron Silver - 25 ml 5.90 BGN

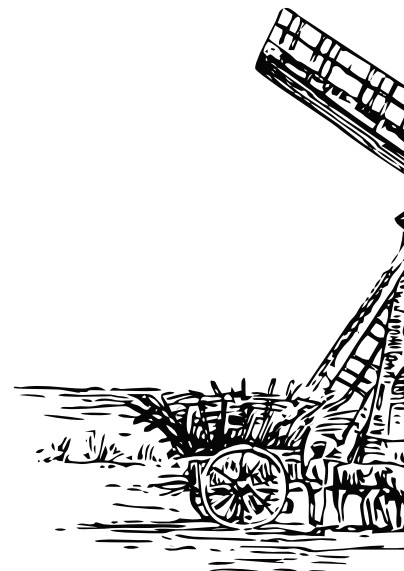
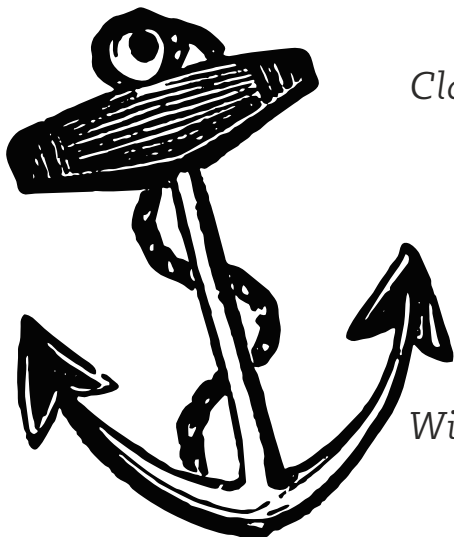
Clase Azul Resposado - 25 ml 48.90 BGN

Cognac

Hennessy V.S. - 50 ml 15.50 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 6.00 BGN

Branca Menta, Fernet Branca - 40 ml 7.00 BGN

Limoncello - 40 ml 6.00 BGN

Soft Drinks

Gorna Banya 1 Mineral water - 330 ml 3.50 BGN

Gorna Banya 1 Mineral water - 1000 ml 8.50 BGN

Acqua Panna Mineral water - 750 ml 11.90 BGN

San Pellegrino Mineral water - 750 ml 11.90 BGN

Perrier sparkling water - 330 ml 7.90 BGN

Borzomi sparkling water - 500 ml 8.50 BGN

Coca-Cola, Coca-Cola Zero - 250 ml 4.50 BGN

Fanta - Orange, Lemon 250 ml 4.50 BGN

Sprite 250 ml 4.50 BGN

Schweppes - 250 ml 4.50 BGN

Tonic, Tangerine, Bitter lemon

Schweppes Club Soda - 250 ml 3.90 BGN

Tonic Three Cents - 200 ml 6.50 BGN

Cappy Natural juice - 250 ml 4.50 BGN

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

Fuzetea Ice tea - 250 ml 4.50 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 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.

