



## Little River Guest House Sample Dinner Menus

Here are some examples of the evening meals you can expect at Little River Guest House. Towards the bottom are some sample vegetarian meals.

We are more than happy to cater for vegetarians and vegans as well as cater for food allergies and intolerances, but please could you let us know before you arrive!

Evening meals cost 25 Levs per person, including house wine, beer and soft drinks.

An additional drinks menu, including wines, spirits and bottled beers is also available.

### Sample Menus:

#### Starter

Salad of finely shredded white cabbage, apples, chickpeas, dill, capers, lemon zest and juice, and olive oil.

#### Main

Chicken thighs cooked with quick preserved lemons, cumin, paprika, garlic, parsley lemon juice and olive oil

Relish of walnuts, parsley, garlic, olive oil and lemon juice

Salad of chargrilled courgettes and aubergines, roasted cherry tomatoes, basil and garlic oil and preserved lemons

Basmati rice with slow cooked buttery onions and garlic with toasted pine nuts

#### Dessert

Spiced apple pudding cake made with ground almonds and served with vanilla cream

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#### Starter

Salad of cherry tomatoes, cucumbers, red onion, mint, dill, lemon juice, lemon zest, garlic, green chilli and olive oil

#### Main

Pork and beef Kofta with onion, garlic, dill, parsley, mint, grated apple, cumin, allspice, cinnamon and mild chilli flakes

Tahini, lemon and garlic sauce

Chargrilled broccoli, flavoured with crispy garlic, chilli flakes and lemon zest topped with roughly chopped walnuts

Rice, lentils and caramelised onions flavoured with cinnamon and allspice

#### Dessert

Lemon and poppy seed cake with lemon syrup and soured cream

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#### Starter

Fennel and orange salad with dates, mixed leaves, lemon juice, olive oil, cinnamon and toasted fennel seeds

#### Main

Chicken thighs cooked until sticky, with orange marmalade, thyme, cinnamon, cumin and chilli

Bulgur, apricot, toasted pistachio, mint, parsley, orange juice, zest and blossom water, and lemon juice

Green tahini sauce

Cucumbers pickled with mustard, bay, garlic and dill

#### Dessert

Zingy, light, individual orange and lemon puddings topped with zest and pistachios

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#### Salad

Slaw with red onion marinated in apple vinegar, sugar and salt; white cabbage, carrot, sharp crispy apples, and toasted fennel seeds

#### Main

Roasted pork fillet, rolled in ground fennel seeds, black pepper and star anise

Apple, fennel and dried cranberry chutney with coriander seeds, star anise and chilli

Rice with slow cooked onions and garlic and roughly ground coriander seeds and dill

Cucumbers pickled in mustard, bay, garlic and dill

#### Dessert

Hazelnut and orange cake served with cream and spiced orange syrup

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#### Salad

Tomato and pomegranate salad with cumin, sumac and pomegranate molasses

Slow cooked pork belly shawarma – ginger, garlic, lemon juice, oil, cumin, coriander, fennel seeds, star anise, cloves, cinnamon, cardamom, paprika and sumac  
Rice with spiced chickpeas, crispy onions, dill and parsley  
Fried aubergine slices  
Seasoned yoghurt with garlic and olive oil  
Pickled chilli's

Dessert  
Plum and vanilla cake served with soured cream

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Salad  
Cherry tomato, cucumber, red pepper, radish, orange, toasted pine nut and caper salad, with harissa, garlic, lemon juice and zest, pomegranate molasses and olive oil

Main  
Chicken thighs with sumac, garlic, tomato paste and chilli  
Bulgur, walnuts, roasted peppers, tomato paste, garlic, spring onions, paprika, mint, dill and parsley  
Chargrilled aubergines, onions, and peppers with garlic, parsley, cider vinegar and olive oil

Dessert  
Bitter orange and dark chocolate pudding cake with orange syrup and soured cream  
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Salad  
Crunchy red cabbage salad with sliced onion, dates, orange, feta, mint and chilli

Main  
Pork ribs or belly, slow cooked with tamarind and orange  
Rice, lentils and caramelised onions  
Crushed carrots with harissa and pistachios  
Pickled cauliflower with turmeric, mustard, bay, chilli and cumin

Dessert  
Chocolate and spiced dried fruit brownies

Salad  
Avocado and pink grapefruit salad with pomegranate molasses and roughly chopped walnuts

Main  
Herby, spicy and sweet blackened roasted chicken

Rice with lime zest and juice, coriander and black mustard seeds  
Fried aubergines with homemade harissa, honey, toasted sesame, spring onions and nigella  
Chargrilled red cabbage on smoky tomato sauce topped with green tahini sauce

Dessert

Chocolate, almond, vanilla and pear cake served with soured cream

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Salad

Chargrilled courgette, mint, pine nut and sumac salad

Main

Roasted pork fillet rolled in sumac, roasted ground cumin and chilli

Pomegranate molasses and honey sauce

Rice cooked with onion garlic and lemon zest, with chopped walnuts and parsley

Babaghanoush with tahini, lemon juice, cumin, paprika and pink peppercorns

Roasted cherry tomatoes with, onion, basil, garlic, sumac and sultanas

Dessert

Chocolate and Raspberry cake

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Salad

Shredded Brussels Sprout salad with chickpeas, garlic, lemon juice, lemon zest, parsley and capers

Main

Pork and beef meatballs flavoured with dried apricots, fennel, parsley, nigella and onion

Preserved lemon and mint relish

Rice with slow cooked onions and garlic, roughly ground coriander seeds and dill

Sliced roasted fennel bulbs with lemon zest and topped with roasted cherry tomatoes with roasted fennel seeds

Dessert

Chocolate and apricot tart

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Salad

Caramelised onion, wilted spinach and saffron spiked sultanas in Greek yoghurt

Main

Grilled crispy pork belly encrusted with roasted fennel, cumin, coriander and dried pomegranate powder with cinnamon, ginger and chilli, topped with roasted cherry tomatoes with toasted fennel seeds

Cabbage cooked in cumin, coriander, nigella, mustard seeds, chilli, butter and yoghurt  
Roasted new potatoes with cumin, lemon zest, chilli, crispy garlic and mint

Dessert

Orange Baklava

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Salad

Fatoush with tomatoes, little gem, feta, pomegranate seeds, zatar and crispy flat breads

Main

Chicken thighs marinated in lemon, garlic, thyme and zatar  
Cannellini beans, lemon, feta, cumin, roasted garlic and zatar  
Dill marinated, fried crispy cucumbers with nigella  
Yoghurt with dill and green chilli

Dessert

Apricot and vanilla cake

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Salad

Pickled cucumbers

Chargrilled chicken thighs with Cumin, salt, sweet paprika and smoked paprika  
Pistachio and orange blossom sauce with mint, garlic, parsley, lemon and olive oil  
Saffron rice flavoured with cinnamon, cardamom and black peppercorns and served with crispy onions  
Tomato, cucumber, and red onion salad with garlic, mint, green chilli, and dill  
Green tahini sauce

Dessert

Cardamom and rosewater ice cream with tuile biscuits

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Vegetarian

Salad

Cherry tomato, cucumber, red pepper, radish, orange, toasted pine nut and caper salad, with harissa, garlic, lemon juice and zest, pomegranate molasses and olive oil

Main

Puff pastry stuffed with cream cheese, kashkaval, grated mozzarella, garlic dill and egg, with a spiced edge of mustard, caraway, nigella, sesame and nigella  
Tabouleh with apricots, pistachios, mint, parsley orange juice and zest and blossom water  
Chargrilled broccoli with white beans in a tahini, lemon and garlic dressing with jammy eggs and toasted sesame  
Green tahini sauce

Dessert  
Hazelnut and orange cake

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Salad  
Avocado and pink grapefruit salad with pomegranate molasses and roughly chopped walnuts

Main  
Beetroot, carrot, potato and parsnip fritters with spring onion, cumin, coriander and chilli flakes  
Spiced tamarind and date syrup sauce  
Cauliflower roasted with ginger, cinnamon and cumin, with lentils, toasted flaked almonds, dates and tahini, lemon and garlic dressing  
Harissa roasted whole carrots on humus, topped with shredded mint and pomegranate seeds

Dessert  
Chocolate and Apricot tart with soured cream

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Salad  
Roasted aubergine with mashed garlic, mixed pepper, red onion, cherry tomato salad with parsley and mint

Main  
Kofta of mushrooms, onion, garlic, parsley, oats egg and breadcrumbs (or chargrilled chicken) encrusted with roughly ground coriander seeds, fenugreek, paprika, nigella and chilli flakes served on garlicky humus with cumin and paprika  
Lemony fried aubergine slices  
Yoghurt, garlic, olive oil  
Roasted new potatoes with cumin, lemon zest, chilli, crispy garlic and mint  
Pickled chilli's

Dessert  
Pear, almond and chocolate cake with soured cream

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#### Salad

Chargrilled courgettes with mint, sumac and toasted pine nuts

#### Main

Fennel, toasted fennel seed, dill and feta fritters topped with roasted tomatoes with toasted fennel seeds

Relish of walnuts, parsley, garlic, olive oil and lemon juice

Cannellini beans, lemon, feta, cumin, and zatar

Dill marinated, fried crispy cucumbers with nigella

Yoghurt with dill and green chilli

#### Dessert

Lemon ice cream and tuile biscuits

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#### Salad

Beetroot, yoghurt, garlic, olive oil, red wine vinegar, dill, walnuts, feta, and nigella

#### Main

Layered pie with mushrooms and onions flavoured with cumin and cinnamon, with a cream and feta cheese bottom layer and soured cream pastry.

Roasted beetroot, plum and walnut salad flavoured with red wine vinegar, chubritsa, honey and rose water

Chargrilled broccoli with crispy garlic, chilli and preserved lemon

#### Dessert

Zingy, light, individual orange and lemon puddings topped with zest and pistachios

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