

New Year's Eve Menu 2026/2027

Euro Kitchen Taste Of Asia

Festive program featuring special performances by:

Miro, Lubo Kirov, Ivana, Konstantin, Trio Soprano & DJ

Price per person:

*** 302 € per adult; 151 € per child (7 to 14 years of age).**

*All tables are set for a minimum of 6 guests. For smaller groups, guests will be seated together with others. Specific table reservations are not allowed, as seating is based on our holiday arrangement and the total number of guests.

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PIRIN GOLF & Country Club

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Welcome

Shrimp tartlet; bruschetta with buffalo sudzhuk; caprese bruschetta; canapé with salami; tuna bruschetta; sushi selection; bruschetta with venison pastrami; bruschetta with prosciutto; platter of selected Italian cold cuts; selection of cheeses and dried fruits; bruschettas with salmon mousse; Spinach roll; mousse cake; panna cotta orange and chocolate; panna cotta strawberry; panna cotta lemon; fruit tartlets; chocolate dome; syrup desserts; fruits; cheesecake; tiramisu and Pavlova.

Welcome Buffet

Tabbouleh; quinoa salad; shopska salad; tuna salad; greek salad; shepherd's salad; green salad; seasonal salad; squid salad; meze; shrimp salad; eggplant salad; carrot tarator; russian salad; american salad; hibeh; hummus; octopus salad; kisir; tarator; red pepper pate; salad sauces (olive oil, balsamic, lemon sauce, cocktail sauce, mustard sauce, pesto sauce, lyutenitsa);
sushi buffet; cold beef and fish mix; marinated sea bass; marinated mackerel; smoked roast beef; smoked salmon; surimi; smoked trout; beef pastrami; fish roulade; smoked beef tongue; lamb liver; calamari dolma; banski starets; lukanka; fillet elena; white cheese; emmental; gouda; yellow cheese; smoked cheese; blue cheese; cheddar; edam; camembert; brie; rice; baked potatoes; spaghetti bolognese; white fish pane with tartar sauce;
mixed vegetable sauté; pork neck and chicken fillet.

Main Course

Beef rib-eye steak with vegetable cake, baby spinach, caramelized cauliflower purée and microphyllis jus sauce.

Desserts

White chocolate pasta; brownie; milk chocolate cake; mosaic pasta; mango pasta; double chocolate pasta; cheesecake; oreo pasta; traliche cake; pistachio cake; revani; sacher cake; chocolate coffee; apple pie; banana chocolate pasta; bacardi pasta; nougat pasta; strawberry praline;
sutlach; baklava; kadaif; traliche; seker pare; shambali;tropical fruits: pineapple; mango; kiwi; kumbak; carambola; lychee and dragon fruit.

Drinks

Mineral water, Soft drink, Alcoholic beverage (100ml), Glass of sparkling wine, Glass of white or red wine, Coffee or tea.