



The Golden Sheep Brewhouse & Restaurant (initial name The Black Sheep Brewhouse) is founded in 2016. Producing high-quality beers in our own brewery is our priority. Our restaurant has separate rooms for private events, children's playground, games room, lunch menu and live music events.

The Golden Sheep is made from 100% barley malt "Pilsen", which is produced in Czech Republic using classic technology with a 200-year history. Filtered and softened water is added to it, and subsequently two types of hops. With the help of live brewer's yeast, rapid fermentation takes place and after 30-40 days the fresh live beer is ready, preserving the taste of products without preservatives.



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Winter Offers

**SALAD WITH SPINACH, BLUE CHEESE, GRAPEFRUIT,
MARINATED BEETS, NUTS AND POMEGRANATE DRESSING**

*7,8 360g **12.90**BGN.

BAKED GOAT CHEESE IN BACON
ON RED PEPPER PASTE AND BRUSCHETTI

*7 200g **13.90**BGN.

TAGLIATELLI IN MARINARA SAUCE
VEGAN PASTA WITH CHICKPEAS, SPINACH AND CHERRY TOMATOES
SPRINKLED WITH HAZELNUT

*1,8,9 350g **14.90**BGN.

CHICKPEAS BALLS
WITH GUACAMOLE

*1,9 300g **14.90**BGN.

ROASTED SMOKED BACON WITH BBQ SAUCE
AND HOME MADE FRENCH FRIES
WITH HONEY MUSTARD

*10 500g **19.90**BGN.

STEWED SPICY BEEF LIVER
IN DARK BEER "THE GOLDEN SHEEP"
AND GRAVY SAUCE ON POTATO CHIPS

*7 200g **12.90**BGN.

STUFFED CHICKEN WITH MOZZARELLA,
DRIED TOMATO AND BASIL, PARSNIP PUREE
AND PESTO GENOVESE

*7,8 400g **17.90**BGN.

GRILLED CHOPPED PORK SAUSAGE
WITH FRIED SWEET POTATOES AND LUTENITSA

*6,10 400g **16.90**BGN.

PORK BON FILLET DIJON
WITH FRIED SWEET POTATOES

*6,10 400g **19.90**BGN.

BEEF PEPPER STEAK,
RISOTTO WITH PORCINI MUSHROOMS AND PEPPER SAUCE

400g **39.90**BGN.

CARROT CAKE

*1,3,7,8 400g **7.90**BGN.

DRY AGED BEEF

RIBEYE STEAK BLACK ANGUS

from 100 g **28.90**BGN.

T-BONE STEAK BLACK ANGUS

from 100 g **19.90**BGN.



Dry- Aging:

Dry- Aging, or in translation "maturing by drying", is the traditional method by which meat matures, filling with intense flavor. Thanks to this technology, the beef reaches its highest extent of refinement.

The longer a piece of meat stays in the Dry Ager, the stronger and more intense its flavor becomes.

The secret lies in oxygen, which arouses the natural enzymes of meat.

During aging, the connective tissue breaks down, through a kind of drying, the meat becomes tender, and at the same time all its taste qualities are concentrated. The aging period can vary, which gives a different reflection of the final product.

Dry-Aging of our meats takes 45 days



SALADS

BULGARIAN SALAD

TOMATO, CUCUMBER, ROASTED PEPPER, WHITE BULGARIAN CHEESE FROM RHODOPES, RED ONIONS, HOT PEPPERS, KALAMATA OLIVES, PARSLEY

*7 350g 9.90BGN.

MIX OF SALADS WITH GRILLED GOAT CHEESE, PEAR AND REDUCTION FROM POMEGRANATE

*7 350g 17.90BGN.

CAPRESE WITH MOZZARELLA

CAPRESE WITH THE BURATTA



*7,8 300g 11.90BGN.

*7,8 300g 17.90BGN.

FRESH SALAD WITH SMOKED SALMON AND AVOCADO

*4 350g 17.90BGN.

FRESH SALADS WITH ARUGULA, DUCK MAGRET AND ORANGE FILLETS

350g 19.90BGN.

CESAR WITH CHICKEN - ORIGINAL RECIPE

*4,7 350g 12.90BGN.

STARTERS AND BEER BITES

RUSSIAN ROULETTE

CHILLI PEPPERS, CHEESE MOUSSE, TOMATO CONCASSE, SMOKED BACON

*6,7 200g 10.90BGN.

DIPS & APPETIZERS SET

GUACAMOLE

HUMMUS DIP



*4,6,7,8 250g 14.90BGN.

*7 150g 7.90BGN.

*6,8 150g 7.90BGN.

TARAMA - FISH ROE SPREAD

*4 150g 7.90BGN.

ROASTED BRIE CHEESE IN ALMOND CRUST

WITH BLUEBERRY JAM

*1,3,7,8 200g 17.90BGN.

CRISPY MOZZARELLA STICKS

WITH BLUEBERRY JAM

*1,3,7,8 250g 14.90BGN.

BREADED CHICKEN BREAST WITH GARLIC SAUCE

*1,6,7 250g 14.90BGN.

SPICY CHICKEN WINGS

*1,9 500g 18.90BGN./ 1000g 32.90BGN.

LAMB ADANA KEBAB WITH MINT SAUCE

*3,6,7 300g 19.90BGN.

BEEF TONGUE IN COW BUTTER

*6,7,9,12 200g 18.90BGN.

SAUSAGES WITH MUSTARD

*9,10,13 400g 21.90BGN.

SPICY PORK EARS

*7,12 180g 10.90BGN.

FAN SET - PORK NECK, CHICKEN LEG STEAK, SUDJUK SAUSAGE, PORK RIBS, CARAMELIZED CRISPY ONION, SWEET CORN



*7,9,10 1200g 59.90BGN.

ROASTED VEGETABLES

200g 9.90BGN.

SAUTEED POTATOES IN COW BUTTER AND HERBS

*7 200g 8.90BGN.

FRESH FRENCH FRIES

200g 7.90BGN.

CRISPY CHIPS FROM FRESH POTATOES

200g 8.90BGN.

ENGLISH BREAKFAST - AVAILABLE UNTIL 15:00 H.

*1,3,6 400g 16.90BGN.



BURGERS

SINGLE

DOUBLE

GOLDEN SHEEP LAMB BURGER

BLACK BUN, LAMB BURGER, ICEBERG LETTUCE, CHEDDAR, TOMATO, PICKLES, CARAMELIZED ONION, FRESH FRENCH FRIES, FRESH MINT MAYONNAISE

*1,3,7

15.90BGN. 19.90BGN.
400g 550g

GOLDEN SHEEP BEEF BURGER

BRIOCHE BUN, BLACK ANGUS BURGER, ICEBERG LETTUCE, CHEDDAR, ROASTED BACON, TOMATO, CARAMELIZED ONION, EGG, PICKLES, FRESH FRENCH FRIES, BBQ SAUCE

*1,3,7

18.90BGN. 22.90BGN.
400g 550g

BURGER WITH PULLED PORK

BRIOCHE BUN, SLOWLY COOKED PORK PULLED MEAT, ICEBERG LETTUCE, CHEDDAR, EGG, TOMATO, PICKLES, CARAMELIZED ONION, FRESH FRENCH FRIES, BBQ SAUCE



*1,3,7,12

15.90BGN. 19.90BGN.
400g 550g

BEEF BURGER WITH PULLED PORK

BRIOCHE BUN, ICEBERG LETTUCE, CHEDDAR, ROASTED BACON, EGG, TOMATO, PICKLES, CARAMELIZED ONION, FRESH FRENCH FRIES, BBQ SAUCE

*1,3,7,12

19.90BGN. 23.90BGN.
400g 550g

CHEESE BURGER WITH GOAT CHEESE

BRIOCHE BUN, BLACK ANGUS BURGER, RUCOLA, CHEDDAR, BACON, CARAMELIZED ONIONS, BALSAMIC REDUCTION, FRENCH FRIES

*1,3,6,7

25.90BGN.
400g

SPICY BURGER

BRIOCHE BUN, BLACK ANGUS BURGER, ROASTED BACON, EGG, PICKLES, ICEBERG, TOMATO, CARAMELIZED ONION, JALAPENO, 1000 ISLAND SAUCE AND FRENCH FRIES

*1,3,6,7

18.90BGN. 22.90BGN.
400g 550g

TEXAS BURGER

BRIOCHE BUN, BLACK ANGUS BURGER, CHEDAR CHEESE, ICEBERG, TOMATO, TARTAR SAUCE, BACON SAUCE, COGNAC AND SWEET CHILI, FRENCH FRIES

*1,3,6,7

19.90BGN.
400g

VEGETARIAN BURGER

BRIOCHE BUN, VEGETARIAN CHICKPEAS BALL, ICEBERG LETTUCE, TOMATO, RED ONION, FRESH FRENCH FRIES, GUACAMOLE SAUCE

*1,3,6,7

15.90BGN.
350g



SEAFOOD

SHRIMPS ON A PLATE

WITH GUACAMOLE AND CHERRY TOMATOES

*2,12

250g 21.90BGN.

CALAMARI ON A PLATE

WITH CHERRY TOMATOES AND GRILLED FENNEL

*12,14

300g 18.90BGN.

CRISPY CALAMARI WITH GARLIC SAUCE

*1,14

250g 18.90BGN.

SEA BASS WITH FENNEL

*4

400g 25.90BGN.

HERB-CRUSTED SALMON

GRILLED ASPARGUS AND HOLLANDES SAUCE

*4,7,8,9

300g 29.90BGN.

FISH AND CHIPS

BREADED WHITE FISH IN TEMPURA, HOMEMADE FRENCH FRIES AND TARTAR SAUCE

*1,3,4,7,12

350g 16.90BGN.

OCTOPUS

WITH CAPERS, CHERRY TOMATO, BABY POTATOES AND MEDITERRANEAN DRESSING

*7,14

250g 29.90BGN.



SET FOR BEER AND WINE

SET OF BULGARIAN YELLOW AND WHITE CHEESES FROM THE RHODOPES

*7 200g 24.90BGN.

SET OF SELECTED BALKAN APPETIZERS

*6 200g 29.90BGN.



Add The Golden Sheep Draft Beer



MAIN COURSES

STUFFED EGGPLANT WITH BULGUR
WITH TOMATO SALSA AND BASIL PESTO

RISOTTO WITH PORCINI MUSHROOMS

SEAFOOD RISOTTO

ROASTED CHICKEN BREAST

WITH MUSHROOMS AND SMASHED POTATOES WITH COW BUTTER

GOLDEN SHEEP SCHNITZEL

WITH HERBAL BUTTER, HOMEMADE FRENCH FRIES AND BLUEBERRY JAM

DUCK MAGRET

WITH BLUEBERRY SAUCE, COGNAC, ASPARAGUS AND MASHED-SWEET POTATOES

SLOW ROAST PORK SHANK IN

AROMATIC AMBER BEER THE GOLDEN SHEEP



300g **12.90BGN.**

*7,12 300g **15.90BGN.**

*2,7,12,14 300g **18.90BGN.**

*7,9,12 350g **16.90BGN.**

*1,3,7 350g **16.90BGN.**

*7,9,12 350g **36.90BGN.**

*7,9,12 450g **19.90BGN.**

STEAKS & BBQ

SMOKED PORK TOMAHAWK STEAK

BLACK ANGUS RIBEYE STEAK

BLACK ANGUS T-BONE STEAK

CHICKEN LEG STEAK

WITH SAUTEED POTATOES

SMOKED PORK NECK WITH GARNISH

GRILLED SWEET CORN, HOMEMADE LYUTENITSA AND RED ONION

SMOKED PORK RIBS BBQ

ROASTED AT A LOW TEMPERATURE WITH MILKY CORN
AND SAUTEED POTATOES IN COW BUTTER

GRILLED SUDJUK /SAUSAGE/



*7,9,12 3A 100g **6.90BGN.**

*7,9,12 3A 100g **25.90BGN.**

*7,9,12 3A 100g **18.90BGN.**

*7,9,12 350g **15.90BGN.**

*7,9,12 400g **18.90BGN.**

*7,9,12 400g **22.90BGN.**

*7,9,12 220g **16.90BGN.**



SIDE DISHES

ASPARAGUS IN BUTTER

FRIED SWEET POTATOES

SMASHED POTATOES WITH COW BUTTER

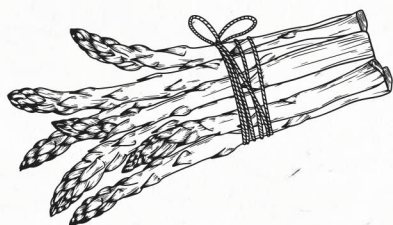
SAUTEED VEGETABLES

*7 120g **12.90BGN.**

150g **10.90BGN.**

*7 200g **7.90BGN.**

150g **9.90BGN.**



BREAD

WHEAT CIABATTA
WITH OLIVE OIL *1

65g **1.70BGN.**

WHOLE GRAIN CIABATTA *1

65g **1.70BGN.**

WHEAT CIABATTA
WITH HERBAL OIL *1,7

70g **1.90BGN.**

DESSERTS

BEERMISU

*1,7,12 140g **6.90BGN.**

SWEET TEMPTATION BROWNIE CHEESECAKE

*1,3,7 140g **7.90BGN.**

CHOCOLATE SOUFFLE

*1,3,7 140g **7.90BGN.**

HOMEMADE ICE CREAM /BALL/

*7 50g **2.20BGN.**





ALLERGENS

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS /SHELLFISH/
3. EGGS
4. FISH
5. PEANUTS
6. SOYA
7. MILK
8. NUTS
9. CELERY
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE
13. LUPIN
14. MOLLUSCS /SHELLFISH/