KATARINO
SPA HOTEL

2027

New Year's Eve Menu

The entire new year's eve menu will be available throughout the whole night without limitation

Homemade bread with fortune wishes to make your new year full of luck

Salad
Caprese with homemade buffalo mozzarella and prosciutto, served on a mix of cherry tomatoes, tender baby greens, pine nuts, and aromatic pesto

BUFFET OF ABUNDANT HOMEMADE FOOD
A rich selection of gourmet, seasonal, winter, and fresh salads
Healthy corner with vegan dishes

The Best from Our Farm
A curated selection of premium meats, delicacies, and cheeses

Selection of fine imported cheeses and charcuterie

Show Grill
Whole farm-raised roasted piglet, Charcoal barbecue featuring our specialty meats - traditional blood sausage from Razlog, Pirin-style dried sausage, variety of homemade game sausages

Main Course
Beef medallion with foie gras, served with asparagus and sweet potato purée

Hot Buffet
Whole wild sea bass baked in salt, Lamb chops with herb butter, Duck magret with caramelized pineapple, Pork medallions with porcini mushroom cream sauce, Sautéed king prawns with garlic olive oil, Gratin baby potatoes, Roasted root vegetables, Razlog's traditional "Kapama" baked in clay pots, Traditional Chomlek with Game Meat, Aromatic sourdough breads with seeds and spices, wood-fired oven baked

Sweet Temptations
Artisan ice creams made from natural ingredients and fruit sorbets with exotic fruits
An abundance of handmade traditional desserts
Baked and poached seasonal fruits
Plenty of fresh and exotic fruits

After Midnight - Tripe soup served until dawn (Shkembe chorba)

DRINKS

In each hall, a fully serviced wet bar will be available, offering premium beverages with no limits.
A rich selection of wines from our own winery.
Unlimited mineral water, soft drinks, and hot beverages.

A New Year's toast with a glass of sparkling wine.