



Our RAKIA menu is designed to offer our guests the best creations from the rakia production in Bulgaria. With the help of the only rakia sommelier in Bulgaria, we have selected high quality grape and fruit brandies, produced by traditional methods, from grape and fruit distillates, without artificial flavors and colors, both in classic style and with a unique innovative approach.

RAKIA's HISTORY....

“Rakia” is the word for a kind of brandy, made from various fruits grown in the Balkans. All countries of the Balkan Peninsula consider the distilled drink to be a national drink. Although considered similar product, it is produced differently in different areas, with different ingredients, distillation methods, according to the legislation of each territory. The alcohol content of rakia is usually 40%, but home-made rakia may be stronger (50% in most cases. The initial data on the production of rakia in Bulgaria dates back to the 11th century, with the discovery of a fragment of a vessel used for the production of the rakia. Given the antiquity of the fragment, contrary to the notion that the production of rakia began in the XVI century, some historians believe that it originated in Bulgaria. The rakia is an important part of everyday life, especially in health customs, both in Bulgaria and in a number of other Balkan countries and it plays an important role in various cultural rituals. During a wedding, a tradition dictates that the groom's father goes around the tables and raises a toast with the guests. In Bulgarian culture is well known that rakia has healing properties and that if you drink a glass of rakia every day, you will be healthy. And if you get sick and have rakia on hand, for colds and sore throats, you can use a compress of rakia around your neck, in order to be better the next day. Although in Bulgaria rakia is consumed mainly as an aperitif, it is also an excellent digestive.

«BLACK SEA GOLD» POMORIE

Pomoriiska Grape Rakia 50ml	05,00 BGN	Burgas 63 50ml	08,00 BGN
Pomoriiska Special 50ml	05,50 BGN	Burgas 63 Barrel 50ml	08,50 BGN
Pomoriiska Muscat 50ml	05,90 BGN	Burgas 63 12 yrs 50ml	15,00 BGN
Burgaska Muscat 7 yrs 50ml	07,50 BGN	Rakia “Nasha” – 12 yrs. specially selected for Grand Hotel Pomorie	04,00 BGN

Alambic 50 ml / 10,90 BGN
/ Muscat Otonel, Terroir: Troyanovo, Asparuhovo, Dobrinovo, Razboyna and Belodol, Southern Black Sea Coast /

Tasting Notes: Combines the nobility of 5 years of aging in oak barrels with a unique aromatic character and rich nuances - peach, toasted almonds and truffles, unfolding in an endless, complex finish.



Rose Valley Special Selection 3 yrs , 50 ml / 05,90 BGN

/ Muscat Otonel and Karlovo Misket, Chateau Copsa, Rose Valley, Karlovo/

Tasting Notes: As a result of 3 years of maturing of the rakia in specially selected Bulgarian oak barrels, the color is pale amber, and the taste is a complex bouquet of aromas of well-ripened grapes, tender vanilla and caramel. Tender velvet taste.

Rosalza 5 yrs, 50 ml / 08,90 BGN

/ Muscat Otonel from own vineyards, Chateau Copsa, Rose Valley, Karlovo /

Tasting Notes: The rakia matures in oak for a period of 5 years, as a result the color is amber and the taste is characterized by softness, palatability and fruit richness. We recommend this brandy for both aperitif and digestive in combination with chocolate desserts.

Slivenska Perla 12 yrs , 50 ml / 10,90 BGN

/ Muscat Otonel and Tamyanka, Thracian Lowland and Rose Valley, Sliven /

Tasting Notes: The distillate ages for 12 years under strictly fixed conditions, in which the specific qualities of rakia are naturally formed. The rakia has an amber color, fine and soft specific aroma, typical for the grapes used. The taste is extremely delicate.





Korten Matured Muscat Reserve,

50 ml / 08,90 BGN

/ Muscat Otonel, Korten Winery, Thracian Lowland, Korten Village, Nova Zagora /

Tasting Notes: The rakia has been aged successively in selected traditional oak barrels and barrels of muscat otonel dessert wine for more than 5 years. The rakia impresses with its golden, straw-yellow color. Unique rich aroma of muscat, dried figs, raisins and delicate vanilla. Noble softness, caressing warmth and harmonious spicy finish.

Quince Rakia Premium Reserve Isperih

50 ml / 08,90 BGN

/ Asenitsa and Pazardzhik Apple Quince, Tsalapitsa Village, Southwestern Bulgaria /

Tasting Notes: Created by blending the best barrels with quince distillate, aged between 3 and 5 years. The aging barrels are French oak barrels. The aroma of quince, which has become more mature, with light cognac vanilla notes, is very well preserved. The taste transformation reveals sweet roasted quince, marzipan, caramel and a pleasant oak appearance. The increased alcohol content of 43% warms very nicely and shows the character of brandy.

EDNA Wine Rakia

50 ml / 09,90 BGN

/ Grape Brandy, Northern Bulgaria, Own brand of RakiaSHOP /

Tasting Notes: 3 different high quality wine distillates were used for the blending of EDNA rakia, one was aged for 13 years while the other two were aged for about 3 years in oak before being transferred to stainless steel containers in order to preserve the rakia tones. The nose is captivated by the aroma of dark chocolate, soft vanilla, hazelnut, nougat, cloves, roses, lavender, fine nutmeg, caramel. With the development in the glass prevail fruity shades of quince, yellow apple and fine pear in combination with pronounced spiciness. The taste is pleasant, slightly spicy with dominant dark chocolate, almond, hazelnut, lavender, yellow apple, quince, pear and leaves a pleasant long chocolate-spicy and nutmeg aftertaste.

Old Shafrantiyka 3 yrs

50 ml / 17,90 BGN

/ Aged Saffron Infused Muscat Rakia, Northern Bulgaria, Chef Radichev /

Tasting Notes: Old Shafrantiyka by Chef Radichev has been aged for 3 years in oak barrels of muscat rakia, enriched with macerated saffron. Golden amber color, the aroma is characterized by a good level of complexity with leading nuances of the rind of a well-ripened lemon and tangerine juice wrapped in a powerful, rich vanilla, caramel, chocolate and ginger. They are accompanied by hints of hazelnut and raisin and a delicate lilac that dissolves the senses and intensifies over time. The rakia demonstrates good development of the palate, starting with vanilla and caramel, pouring into powerful ginger and well-ripened lemon and ending with a spicy-herbal aftertaste.

Troyanska Slivovits 25 yrs Special Reserve Plum Rakia

50 ml / 19,90 BGN

/ Troyan Winery, Troyan Balkan /

Tasting Notes: This special reserve matures in oak barrels more than 25 years. Color amber. Fruity taste with hints of brandy.

Truffleinka

50 ml / 19,90 BGN

/ Grape Rakia with Truffles, Northern Bulgaria, Du Chef Radichev by his own recipe /

Tasting Notes: Rakia Truffleinka is an interesting product based on classic Bulgarian grape rakia, enriched with white truffles macerated in it and enchanting pale amber color. The aroma is very intense with a dominant truffle and a rich nuance of dried smoked meat. They are balanced by floral notes of acacia, linden and lilac, passing into mysterious tea leaves. Additional complexity is given by hints of the grapes skin and coffee, wrapped in fine white chocolate. With the development in the glass, the brandy demonstrates fine nuances of roasted onions and roasted carrots, as well as a pleasant freshness of orange peel and ginger. The taste is powerful and rich with a leading truffle on the palate and a pronounced spiciness of ginger and black beans as well as green pepper on a bed of dark chocolate and cocoa and wrapped in the same mysterious shades of tea leaves, which serve as a prelude from aroma to taste.

