

STARTERS

Bruschetta

Old fashioned Italian bread toasted with our cheese blend, black olives, and roasted red peppers topped with freshly diced tomatoes and parsley \$6.95

Seasoned Feta on the Grill

Imported Bulgarian feta, seasoned with our special herb blend and topped with olive oil. A traditional Bulgarian appetizer \$6.95

Homemade Grape Leaves

Available as vegetarian or meat. Our vegetarian grape leave is a tasty blend of risotto, raisins, and herbs. The meat is combination of risotto, beef, and herbs \$6.95

Layered Tomato

Sliced tomatoes with gourmet mix of three cheeses and black olives between the layers baked in the oven \$5.95

Czech Rolls

Delicious homemade potato salad wrapped in deli ham \$4.95

Spinach Pie

Crispy puff pastry stuffed with spinach and Bulgarian feta \$4.95

SIGNATURE SOUPS

Homemade soups made from scratch daily. Served until gone.

Cup \$2.95 Bowl \$3.95

Creamy Potato Leek (Vegetarian)

Lentil (Vegetarian)

Garden Tomato (Vegetarian)

Monastery Bean (Vegetarian)

Chicken Noodle

Mini Meatballs

French Onion

Naslada's Chili, Two times voted 1st Place (Seasonal)

Love our soups? Take some home!

12oz...\$3.95

16 oz...\$4.95

DESSERTS

Cake Style Baklava

Sweet layered delight with walnuts and syrup. Traditional Bulgarian dessert \$3.95

Apple Strudel

Homemade pastry made with fresh apples and walnuts. Served with vanilla ice cream \$3.95

French Crepes Flambé

Apricot, strawberry or chocolate crepes flambéed in light rum syrup \$4.95

FOR KIDS

Ages 10 and under, all \$4.95

Choices come with baby carrots and ranch dip

Grilled Cheese

Chicken Tenders

Pasta "Rasta"

Beef Goulash Stroganoff

BEVERAGES all \$1.95

Pepsi Fountain Drinks

Freshly-Brewed Iced Tea

Regular and Decaf Coffee

Black or Green Tea

Hot Chocolate

SPECIALTY BEVERAGES

Turkish Coffee Smooth and rich served with Turkish delight \$2.75

Imported Fruit Juice (33.8oz)

Black Currant, Apricot Nectar, Sour Cherry, and other \$5.95

Please, make us aware of any food allergies you may have.

ORGANIC MENU

Beef, poultry & eggs for the organic menu are supplied by Omega Meats Farm in Grand Rapids, OH. Vegetables are supplied by various local farms and stores.

Beef in Clay Pot

Slow roasted grass-fed beef with carrots, onions, and mini Bella mushrooms in our special tomato-wine sauce. Served with rice pilaf. portion for two includes house special salad \$23.95, or Personal \$14.95

Drunken Chicken

Golden baked organic-fed quarter chicken slowly roasted to perfection with beer flavored baby potatoes. Enough to share! Served with house special salad \$19.95

Vegetarian Gyuvech in Clay Pot

Organic fresh tomatoes, green peppers, red onion, mini Bella mushrooms, Bulgarian Feta cheese, and 2 Omega-3 eggs. \$14.95

SALADS

Choices of dressings include: House (olive oil & vinegar with herbs), Sun-dried-tomato ranch, Garlic Expression®, Italian, Raspberry vinaigrette, & Ranch

Tuscan Chicken Dinner Salad

Grilled chicken strips, asparagus spears, diced tomatoes, diced red peppers, and shredded Parmesan cheese over gourmet greens \$8.95

Gourmet Fruit & Nut Dinner Salad

A fresh mix of gourmet greens topped with sliced strawberries, Granny Smith apples, toasted walnuts, Bleu cheese crumbles, raisins, and delicious Raspberry vinaigrette \$8.95

Caprese Salad

Layered temptation of vine-ripe tomatoes, fresh mozzarella slices, and fresh basil leaves, drizzled with Garlic Expression® dressing \$8.95

House Special Salad

Romaine lettuce hearts, tomatoes, red onion, cucumbers, black olives and imported Bulgarian feta cheese \$6.95

Shopska Salad

Diced tomatoes, cucumbers, red onions, roasted red peppers and grated imported Bulgarian feta cheese \$6.95

Monastery Salad

Romaine lettuce hearts, radishes, mozzarella cheese, black olives and banana peppers \$6.95

Russian Potato Salad (Olivie)

Delicious creamy salad made with diced potatoes, steamed carrots, peas, dill pickles, ham, eggs \$5.95

Naslada's Cucumber Salad

Diced fresh cucumbers, garlic and fresh dill weed in a creamy yogurt based dressing \$5.95

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GOURMET DISHES

Add a side of salad of your choice to any Gourmet dish for only \$3.00

Chicken Paprikash

Tender chicken cutlet, cooked in our carrot-onion wine sauce, served over Naslada's homemade noodles. \$13.95

Chicken Piccata

Classic Italian dish. Tender chicken cutlet flavored with delicate lemon-wine sauce. Served with homemade noodles and sautéed asparagus. \$13.95

Chicken Pomodoro

Seasoned chicken cutlet topped with fresh diced tomatoes and scallions, finished with vodka sauce. Served with risotto rice and Italian green beans. \$13.95

Stuffed Pepper

Classic Bulgarian recipe of bell pepper stuffed with seasoned mixture of ground beef, rice, and vegetables. Topped with parmesan cheese sauce. \$10.95

Mousaka

Homemade casserole of savory blend of ground beef, zucchini, eggplant, carrots and onion, topped with golden brown soufflé. A popular family-style meal from the Mediterranean region. \$12.95

Old Fashioned Pork Kavarma

Grilled strips of pork loin carefully seasoned with cayenne pepper, mixed with green peppers, leeks, onion, tomatoes, marinated in wine sauce. Served over risotto rice. \$12.95

Beef Goulash Stroganoff

A German recipe of beef sirloin cooked with leeks, mushrooms, onion, and sour cream. Served over homemade wide noodles. \$12.95

Vegetarian Pasta "Rasta"

Delicious dish of fresh portabella, spinach, and tomatoes in garlic-alfredo sauce. Served over our own whole wheat pasta. Sprinkled with shredded Parmesan-Asiago cheese. Add grilled chicken strips for \$3.00. \$12.95

WE CATER!

Organizing a business meeting, birthday, anniversary, or other special event? Ask us for our special catering menu and prices now or call us at 419.373.6050. Your satisfaction is guaranteed!

Note to Credit Card Users

Please be advised that some credit card providers/ banks temporary hold an extra 20% of your restaurant bill until processing is completed (about 2-3 business days). After this period, the actual bill charged at Naslada Bistro will show on your account statement.

We appreciate your patronage as part of our dream and we honor the opportunity to serve you!

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