



## FOOD MENU

### STARTERS

*nice and easy going*

#### HOMEMADE EGGPLANT SALAD

with tomatoes chutney, mayo with chives, chilli peppers jam and oven toasted bread

350 g • 49.4 lei

#### BRUSCHETTA PARTY

crispy bread with tomatoes, olives, caramelized mushrooms, cheese and spinach

2 pax. • 350 g • 54.2 lei

#### TARTAR DREAM

of fresh salmon, seasoned with olive oil, rice vinegar, mirin and basil

150 g • 69.3 lei

#### NOBLE BEEF CARPACCIO

Argentinian beef delicacy with fine ham, pickled onions, arugula, parsley emotion and parmesan cheese

200 g • 84.9 lei

#### CAVIAR FROM RUSSIA WITH

the life of an oligarch, taste of the finest caviar, the fraiche blini, Seruga vodka and Gold!

2 pax. • 80 g • 489 lei

#### OLIVES IN ORANGE OIL

an invitation to the table with olives home marinated in orange oil

150 g • 35 lei

#### ROMANIAN PRECIOUS CHEESE

selection of precious Romanian cheese, next to green nuts jam, hot peppers jam and home marinated olives

2 pax. • 550 g • 127.7 lei

#### APERITIVO ITALIANO

authentic Mozzarella di Buffala, on the perfect plate, with avocado, baked and marinated cherry tomatoes, beet, arugula and basil

300 g • 74.8 lei

#### THE FINEST LOCAL CUTS

selection of local specialties of smoked Romanian pastrami, hams baked in amber and other cold cuts

2 pax. • 550 g • 127.7 lei

### SOUPS

*superenjoyable*

#### MEDITERRANEAN WITH SEAFOOD

seaside feelings with mussels, shrimps and octopus, tomatoes sauce, Kalamata olives and a hint of garlic

380 g • 65.6 lei

#### ROMANIAN "BORȘ"

hot plate out of folklore, with chicken meat roasted on amber, artichoke, asparagus and celery

400 g • 29.2 lei

#### MUSHROOM FINE CREAM

fine delight of forest mushrooms, porcini mushrooms, goat cheese and a splash of white wine

350 g • 34.9 lei

### SALADS

*all inclusive*

#### CAESAR

with chicken or salmon, Roman salad leaves, pancetta, croutons, cherry tomatoes and baked seeds

400 g • 52.9 lei / 57.6 lei

#### NORMANDIE

proud salad with Panko crusted Camembert cheese, raspberry sauce, prosciutto crudo, peaches, roasted hazelnuts and lime

400 g • 59.7 lei

#### CLOUD IN A JAR

Roman salad, baby spinach, mango, cherry tomatoes, papaya, quinoa, tapioka, flaxseed, almonds and maple dressing

260 g • 52.7 lei

### PASTA

*home fatto*

#### SHRIMP LINGUINI

long and wide linguine, Italian style, with tomatoes, white wine, green basil and garlic

400 g • 69.4 lei

#### TAGLIATELLE VITELLO

the original pasta with Argentinian beef, 2 kinds of mushrooms, truffles, garlic and thyme

400 g • 87.9 lei

#### SPECIAL CANNELLONI

Italian Love of salmon pasta with cheese, sitting on spinach cream, crispy pancetta and baked cherry tomatoes

380 g • 68.7 lei

#### SPAGHETTI AL POMODORO

an authentic Italian story with spaghetti, tomatoes and basil sauce, white wine and a hint of garlic

360 g • 52.4 lei

### VEGETARIAN

*in green we trust*

#### LEBANESE HUMMUS

homemade chickpeas and tahini hummus with olive oil, lemon and garlic served with pita bread

250 g • 52.4 lei

#### PURE SOUL LASAGNA

intense meatless pleasure, in a composition of cheese, mushrooms, artichoke, asparagus, spinach and a hint of garlic

400 g • 61.7 lei

## BRILLIANT MAIN DISHES

*tastes in the sky*

### THE DUCK FROM THE CLOUDS WITH TRUFFLE PERFUME

one art recipe with noble duck breast, sweet potatoes puree, foie gras with truffles sauce and rosehop jam

350 g • 122.9 lei

### LE ROI DU FOIE GRAS

The King of French cuisine, prepared with lust and brought next to onions jam and crispy bread

160 g • 108.5 lei

### DUCK CONFIT

tender leg, slow cooked in French style, with celery puree, mushrooms sauce and citrus reduction

380 g • 107.9 lei

### SCHNITZELUS

maximum taste from chicken breast of healthy origin, prepared in golden Viennese crust

220 g • 58.7 lei

### THE WONDERFUL CRISPY SALMON

salmon with a crispy crust, next to broccoli puree, baked beet, new potatoes and beet chips

400 g • 94.7 lei

### HOLIDAY MUSSELS

the sensation from the South of France with mussels cooked in white wine and provençale spices, perfumed garlic and french toast

1000 g • 89.3 lei

### WAGYU BEEF BURGER

made from the famous Wagyu beef of Japanese origins, whose day consists of being fed with cereal and 3 liters of beer, being massaged and listening to symphonic tunes. Here in the form of a burger with cheddar on top, pancetta and mayonnaise with truffles alongside french fries

400 g • 99.4 lei

### NOR BURGER

a piece of jewellery to be Instagramed and eaten, with Black Angus meat. Comes with french fries, barbeque sauce and it's very tasteful!

300 g • 73.5 lei

## TO SHARE

*is to care*

### LUST FOR CHATEAUBRIAND

one rare and tender piece of Chateaubriand for two, in a story with red wine sauce, truffles butter and foie gras

2 pax. • 500 g • 379 lei

### THE SPECTACULAR 36

the most spectacular seafood platter with 2 storeys full of baby octopus, Black Tiger shrimps, calamari, langoustines, mussels in wine, tomatoes, garlic, 4 sauces and toasted bread. We only live once!

4 pax. • 2500 g • 659 lei

### THE TOMAHAWK

the beef steak of all steaks, brought from foreign lands, dry-aged, with a dash of salt and the best of spices

*\*weight: 700-1100 g*

100 g • 46 lei

## CHARCOAL GRILL FOR REAL

*best match with a Side Dish and Salad*

### GRILLS

#### ARGENTINE BEEF TENDERLOIN

tender origins

200 g • 139 lei

#### SKY MARINATED CHICKEN BREAST

grilled with talent

220 g • 55.7 lei

#### FINE FRENCH STYLE LAMB RACK

with beef demi-glace sauce

350 g • 135 lei

#### HALLOUMI WITH HONEY AND NUTS

of Mediterranean origins

200 g • 53.9 lei

#### URUGUAY BEEF ENTRECOTE

the supreme taste

280 g • 139 lei

#### RIBS FROM HEAVEN

mangalitza ribs, slooowly cooked in the oven

550 g • 109.5 lei

#### SEA BASS

delicious fish fillet

180 g • 72.3 lei

#### MANGALITSA PORK NECK

a noble style

250 g • 91.8 lei

### SIDE DISHES

#### FRENCH FRIES

fries / with parmesan / with garlic and parsley

200 g • 27.4 lei

#### MASHED POTATOES WITH TRUFFLES AND CHIVES

200 g • 34.2 lei

#### ASPARAGUS WITH BUTTER SAUCE

90 g • 34.4 lei

#### VEGETABLES ON CHARCOAL GRILL

220 g • 29.6 lei

#### BREAD SELECTION

2 buns • 7 lei

4 buns • 14 lei

### SALADS

#### RED PEPPER SALAD WITH BEET AND HALLOUMI

200 g • 27.8 lei

#### GREEN SALAD WITH LEMON

110 g • 21.9 lei

#### ARUGULA SALAD WITH FETA, TOMATOES AND RASPBERRY DRESSING

130 g • 23.6 lei

# NOR

SKY CASUAL RESTAURANT



## DESSERT

### "PAPANASHI" THAT MADE US FAMOUS

Romanian delicacy after a classic recipe but with a reinterpreted design, involving sweet cheese, sour cream and blueberry jam, or with english cream and homemade chocolate sauce with green mint

280 g • 47.8 lei

### PAVLOVA WITH FOREST FRUITS

The dessert dedicated to the ballerina Ana Pavlova, in a deliciousoous vegan interpretation with meringue and forest fruits

270 g • 49.8 lei

### CHEESECAKE

#### "THE FORBIDDEN FRUIT"

exactly the Cheesecake coming to tempt you in the shape of a green apple, sitting on a biscuits pedestal with sour cherries sauce and caramel

200 g • 49.8 lei

### GELATO DELICATO

Häagen-Dazs ice-cream with three flavors by choice: Belgian chocolate, vanilla cream, strawberry cream

cup • 50 g • 17.3 lei

### ONE CLOUD ABOVE THE CHOCOLATE NEST

a mouth-watering weather show with three chocolate textures, under a cloud of cotton candy

250 g • 54.4 lei

## GOOD MOOD DRINKS

### NOR 36

Smirnoff Vanilla vodka, white cocoa liqueur, mascarpone, organic agave nectar, ginger, lemon, crackers and chocolate

230 ml • 47.9 lei

### MANGO MOJITO

Captain Morgan White, mango puree, mint, prosecco

200 ml • 47.9 lei

### ESPRESSO WITH A VIEW

30-50 ml • 13 lei

### GRAPPA DI BRUNELLO, CASTELLO BANFI

40 ml • 31 lei



*The weight of each product presented in menu refers to the crude form, before preparation. Some ingredients may contain allergens.*



## BREAKFAST IN THE SKY

### WHAT DIET?

all-inclusive breakfast, as in fried eggs, pancetta, French fries, cheese, parsley, tomatoes and caramelized red onion

400 g • 44.8 lei

### FRITTATONE

the XL Italian omelette, with mushrooms, kapia pepper, green onion, pancetta affumicata, cheese and parmesan

400 g • 47.5 lei

### SHAKSHUKA

Middle East pan with chopped tomatoes, a touch of hot pepper, slowly poached eggs and toast

400 g • 45.9 lei

### SWISS MORNING WITH AVOCADO

delicious traditional Swiss mix of eggs and red potatoes, parmesan, cherry tomatoes, cheese and avocado tempurah

350 g • 39.8 lei

### BENEDICT ORIGINAL

The original Manhattan breakfast with poached eggs, bacon and Hollandaise sauce

200 g • 45.4 lei

### AMERICAN STYLE

American style pancakes prepared with care and ricotta chesse, maple syrup and raspberry

200 g • 37.8 lei

### MORNIN` GRANOLA

A delightful healthy but sweet mix, with cereal and fresh fruit, tossed in honey yoghurt

350 g • 37.8 lei