



FOOD MENU

STARTERS

nice and easy going

HOMEMADE AUBERGINE SALAD

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

260 g • 59.4 lei 🌿

TRUFFLE RAVIOLI

crunchy ravioli filled with truffle,
alongside delicious burrata, cherry
tomatoes and Parmesan cheese

200 g • 79.8 lei

PRAWNS HUMMUS

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

310 g • 86.4 lei

OCTOPUS CARPACCIO

italian style carpaccio, with fine slices
of octopus cooked in a sparkling
citrus sauce, and basil avocado cream

200 g • 98.4 lei

WAGYU A5 TARTAR

the ultimate taste of Japanese Beef,
sophisticate and delicate meat,
with tender texture and perfect flavor

190 g • 279 lei

JAMON IBERICO

thin hand made slices of our
best jamon, next to the famous
Pan con Tomate

130 g • 94 lei

LAS VEGAS TARTAR

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

200 g • 86.3 lei

BEEF BONE MARROW

slow-cooked to perfection
and served just right, with
toasted bread, lemon, and garlic

150 g • 88.4 lei

BEEF TATAKI MOSAIC

fine slices of lightly seared beef,
with a breadcrumb crusted quail egg
and a mix of fresh herbs

100 g • 104 lei

SOUPS

superenjoyable

MEDITERRANEAN WITH SEAFOOD

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

380 g • 72.6 lei

ASPARAGUS CREAM

fine asparagus delight, but with
just a little broccoli and spinach

300 g • 44.9 lei 🌿

SALADS

all inclusive

SIGNATURE GREEK SALAD

the classic recipe, but prepared like
nothing you've ever tasted before.

A must!

200 g • 75.3 lei 🌿

RED TUNA

the crown of red tuna,
avocado, mango, endives
and orange slices

400 g • 79.3 lei

BUDDHA BOWL

with avocado, tofu, crunchy
chickpeas, carrot spaghetti,
beetroot, peanut sauce, and
sesame seeds

600 g • 67.9 lei 🌿

PASTA

home fatto

SHRIMP STROZZAPRETI

modern handcrafted pasta,
enriched with cognac sauce,
zucchini and tomatoes

350 g • 86.9 lei

CAMPANELLE VITELLO

original pasta with
Uruguayan beef tenderloin,
truffles and pecorino

360 g • 106.6 lei

BEEF CHEEK RISOTTO

pure creaminess, with tender
beef cheek in a story with
red wine sauce

200 g • 89.3 lei

SPECIAL CANNELLONI

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

380 g • 83.7 lei

RAVIOLI CARBONARA

with a truffle and parmesan foam,
so good and special
it can barely be described

300 g • 83.1 lei

PURE SOUL RISOTTO

intense meatless pleasure,
in a lightly tangy butter sauce
with King Oyster mushrooms

200 g • 81.1 lei 🌿

BRILLIANT MAIN DISHES

tastes in the sky

THE DUCK FROM THE CLOUDS

one art recipe with noble duck breast, red orange gel, endive, and pickled blackberries

350 g • 129.7 lei

THE WONDERFUL CRISPY SALMON 2.0

salmon with a crispy crust, next to celery root purée and a touch of braised leek and kohlrabi

400 g • 104.7 lei

HUGE PRAWNS

with green pea foam, special potato emulsion and a citrus sauce

380 g • 112.3 lei

VEAL SCHNITZEL

orecchia d'elefante, from Italian veal, in a perfect golden crust

450 g • 159.3 lei

COQUELET CHICKEN

the fine taste of a young chicken from a healthy origin with potato foam and king oyster mushrooms

400 g • 119.3 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 • 119.2 lei

HOLIDAY MUSSELS

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

1.000 g • 94.3 lei

TO SHARE

is to care

BEEFY SHORT RIBS

slow-cooked for 12 hours to perfection, so tender they fall off the bone, served with tangy Kimchi salad

2 pax. • 800 g • 349 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, 3 sauces and toasted bread. We only live once!

4 pax. • 2500 g • 759 lei

WAGYU A5 JAPAN

tenderloin from one of the Best Wagyu Beef in the world, perfectly marbled and tender, with a rich, intense and juicy taste

100 g • 349 lei

CHARCOAL GRILL FOR REAL

best match with a Side Dish and Salad

GRILLS

BLACK ANGUS TENDERLOIN

best Uruguayan quality

200 g • 168 lei


BLACK ANGUS RIB EYE

best Uruguayan quality

300 g • 168 lei

CAULIFLOWER STEAK

served with cauliflower purée and truffle sauce

300 g • 76.3 lei 

TUNA STEAK

with fine sesame seed crust

200 g • 96 lei

SEA BASS

in a butter sauce with potatoes

300 g • 143 lei

BLACK TIGER SHRIMPS

the Mediterranean flavors

200 g • 86 lei

LAMB CHOPS

tender New Zealand lamb chops

250 g • 147 lei

SIDE DISHES

FRENCH FRIES

fries / with parmesan / with garlic and parsley / with truffles

200 g • 29.4 lei / 36.2 lei

MASHED POTATOES WITH TRUFFLES AND CHIVES

200 g • 36.2 lei

ASPARAGUS WITH BUTTER SAUCE

90 g • 34.4 lei

CARAMELIZED AND COAL-COOKED VEGETABLES

220 g • 32.6 lei

BREAD SELECTION

2 buns • 7 lei 4 buns • 14 lei

SALADS

RADISH AND CUCUMBER SALAD

180 g • 29.3 lei

KOREAN KIMCHI SALAD

180 g • 29.3 lei

GREEN SALAD WITH LEMON

110 g • 29.3 lei

SEASONAL FLAVORS

200 g • 29.3 lei

