



## 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



# 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 • 52.8 lei

### JERRY'S CHEESECAKE

3-step Cheesecake: first you capture it, then you enjoy it, and in the end, you never forget it!

250 g • 59.6 lei

### WATERFALL TIRAMISU

Harmony of classic flavors beautifully adorned with a cascading drizzle of mascarpone cream, espresso and liqueur

300 g • 57.3 lei

### GELATO DELICATO

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

cup • 50 g • 21.3 lei

### ONE CLOUD ABOVE THE CHOCOLATE NEST

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

250 g • 61.4 lei

## GOOD MOOD DRINKS

### NOR 36

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

230 ml • 54.9 lei

### MANGO MOJITO

Captain Morgan White, mango puree, mint, prosecco

200 ml • 54.9 lei

### ESPRESSO WITH A VIEW

30-50 ml • 16 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