



## FOOD MENU

### STARTERS

*nice and easy going*

#### ROASTED EGGPLANT SALAD

with tomato chutney,  
chives mayo, white radish  
and toasted bread

260 g • 59 lei 🌿

#### MOZZARELLA DI BUFALA

the queen of Mediterranean cuisine,  
with tomato tartare, green oil,  
basil and crumble

250 g • 86 lei

#### HUMMUS BI TAHINI

classic homemade chickpeas  
and tahini hummus with persillade  
sauce, green salad and pita bread

310 g • 62 lei 🌿

#### BABY CALAMARI

taste of the sea in a golden crust,  
with Sriracha mayo and lime

200 g • 68 lei

#### SHRIMP POPCORN

tempura shrimp glazed with spicy  
Japanese mayo, marinated Shimeji  
mushrooms and green salad with yuzu

180 g • 79 lei

#### TACO CON GUACAMOLE

taco filled with creamy,  
healthy guacamole and  
crispy cauliflower

130 g • 67 lei 🌿

#### LAS VEGAS TARTAR

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

200 g • 88 lei

#### BEEF BONE MARROW

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

150 g • 89 lei

#### BLACK ANGUS BEEF TARTAR

the ultimate Black Angus flavor,  
served with potato hash browns  
and toasted bread

190 g • 118 lei

### SOUPS

*superenjoyable*

#### MEDITERRANEAN WITH SEAFOOD

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

380 g • 73 lei

#### SOUP OF THE DAY

please ask your waiter  
about today's selection

300 g • 44 lei 🌿

### SALADS

*all inclusive*

#### SIGNATURE GREEK SALAD

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

A must!

200 g • 76 lei 🌿

#### RED TUNA

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

400 g • 88 lei

#### BUDDHA BOWL

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

600 g • 73 lei 🌿

### PASTA

*home fatto*

#### STROZZAPRETI ALLA VODKA

the global trend of the moment,  
with shrimp, tomato sauce, zucchini  
and a splash of vodka

350 g • 96 lei

#### PAPPARDELLE RIPIENE

Italian love in pasta filled with salmon  
and cheeses, with baby spinach,  
cherry tomatoes and zucchini

300 g • 98 lei

#### CAMPANELLE VITELLO

original pasta with  
Black Angus beef tenderloin,  
truffles and pecorino

360 g • 119 lei

#### SPAGHETTONI CARBONARA

a Sicilian story with perfect pasta,  
crispy Guanciale and rich  
Parmigiano Reggiano

300 g • 92 lei

#### BEEF CHEEK RISOTTO

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

200 g • 98 lei

#### PURE SOUL RISOTTO

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

200 g • 87 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 lei

### SHRIMP IN BUTTER SAUCE

with a touch of garlic, white wine and parsley, served with house-made focaccia

180 g • 98 lei

### SCHNITZEL

marinated chicken in a golden crust, with spicy mayo, parmesan and French fries

380 g • 93 lei

### CHICKEN ROMESCO

young Spanish style chicken with truffle mashed potatoes and Romesco sauce

380 g • 97 lei

### THE WONDERFUL CRISPY SALMON 2.0

cooked just right, with crispy skin, with asparagus, cauliflower purée and baby potatoes

400 g • 119 lei

### WAGYU BEEF BURGER

made from the famous Japanese Wagyu beef, spoiled with cereals and three liters of beer, massage and symphonic music. Here in the form of a burger with cheddar on top, pancetta and mayonnaise with truffles, alongside french fries

400 g • 137 lei

### HOLIDAY MUSSELS

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

700 g • 104 lei

### WILD SEA BASS

specially brought from Greece, with fresh Mediterranean dressing, cherry tomatoes, capers and olive oil

350 g • 143 lei

### CAULIFLOWER STEAK

tender, crispy and caramelized, with salsa verde purée full of healthy ingredients, finished with a touch of lime juice

300 g • 78 lei 🌿

### BLACK ANGUS RIB EYE STEAK

perhaps the finest cut, beautifully marbled and perfectly seared

300 g • 198 lei

### BLACK ANGUS TENDERLOIN STEAK

lean, tender, and packed with protein

200 g • 198 lei

### TUNA STEAK

with sesame crust

200 g • 115 lei

## TO SHARE

*is to care*

### DRY-AGED T-BONE

selected from Vacamuuu's collection, perhaps Romania's best Steakhouse, house dry-aged for 21–40 days, tender and intensely flavorful

2 pax. • 100 g • 78 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. • 2.500 g • 759 lei

### WAGYU STEAK

one of the finest beef cuts in the world, perfectly marbled, tender, rich and juicy

100 g • 296 lei

## SIDE DISHES & SALADS

### FRENCH FRIES

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

200 g • 32 lei / 39 lei

### MASHED POTATOES WITH TRUFFLES AND CHIVES

200 g • 39 lei

### RADISH AND CUCUMBER SALAD

180 g • 31 lei

### KOREAN KIMCHI SALAD

180 g • 31 lei

### ASPARAGUS WITH BUTTER SAUCE

90 g • 42 lei

### CARAMELIZED & ROASTED VEGETABLES

220 g • 36 lei

### GREEN SALAD WITH LEMON

110 g • 29 lei

### BLOODY MARY SALAD

cherry tomatoes, dressing, pickled celery and a touch of cheese

200 g • 36 lei

### ROASTED CARROTS

with dill sour cream and toasted nuts

90 g • 36 lei

### BREAD SELECTION

2 buns • 7 lei

4 buns • 14 lei

