

MEDUSA

Begin

Burrata with olives tomatoes, almonds and basil oil - 420 g	73 lei	*best paired with: Gin Tonic with fresh basil leaves or Gin Basil Smash
Tuna tartar with wakame algae, avocado and red caviar - 240 g	71 lei	*best paired with: Hyogo Gin Tonic
Red Caviar served with flavored butter and red onion - 110 g	78 lei	*best paired with: Chambord Prosecco
Sashimi for 2 tuna fillet, Ebi shrimp, edamame and teriyaki sauce - 650 g	156 lei	*best paired with: Hyogo GinTonic
Mezze for 4 htipiti, tzatziki, hummus, muhammara, eggplant salad, green and kalamata olives, marinated artichoke, herb feta, olive oil, tomatoes, cucumber, green onion, parsley - 1700 g	239 lei	*best paired with: Kairos

Consider

Pumpkin soup with cashew and orange - 330 ml	35 lei	*best paired with: Grey Goose Sour
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Refresh

Shrimp salad with baby spinach, cucumber, wild rice and teriyaki sauce - 420 g	66 lei	*best paired with: Gin Tonic with fresh cucumber
Smoked duck breast salad with baby spinach, pecan nuts, raspberries, mango and pomegranate sauce - 300 g	66 lei	*best paired with: Ecuador Gin Tonic
Chevre cheese salad with salad mix, pumpkin seeds and pomegranate - 285 g	61 lei	*best paired with: Hugo

Sea

Tempura tuna fillet served with algae, edamame, black rice and teriyaki sauce - 410 g	85 lei	*best paired with: New York Sour
Salmon with artichoke with kalamata olives, basil oil and almonds - 380 g	104 lei	*best paired with: Amaretto Sour
Octopus tentacle served with mashed potatoes and chimichurri - 350 g	169 lei	*best paired with: Clase de Azul
Seafood for 2 baby octopus, baby squid, shrimp, mussels, squid, cherry tomatoes - 700 g	152 lei	*best paired with: Prosecco or Grey Goose Sour
Mussels in wine sauce white wine, tomatoes, chili peppers and garlic - 650 g	64 lei	*best paired with: Botanist Tonic
Mussels in red sauce tomato sauce, white wine, garlic, basil and coriander - 650 g	65 lei	*best paired with: Monkey 47 with Sage

Continue

Shrimp tagliatelle with pecorino cheese, chili pepper and basil - 400 g	62 lei	*best paired with: Basil Bombay Tonic
Artisanal duck filled pasta served with baked pumpkin sauce, pistachio and caramelized pears - 350 g	62 lei	*best paired with: Fresh Lemon Rum
Dry-aged beef risotto with porcini mushrooms with parmesan cheese, white wine and garlic - 350 g	84 lei	*best paired with: Chambord Prosecco

Land

Dry-aged beef with tomato, butter, herbs and sea salt flakes - 100 g	45 lei	*best paired with: Sunset Rosemary Gin
Iberico Pata Negra pork served with corn and chimichurri - 450 g	104 lei	*best paired with: Popcorn Sour
Black Angus beef burger with goat cheese served with fresh fries - 550 g	59 lei	*best paired with: New York Sour
New Zealand lamb chop served with mashed potatoes with herbs, cashew nuts and smokey chimichurri- 580 g	179 lei	*best paired with: Serpiente
Marinated turkey breast in almonds crust with orange served with oyster mushrooms - 300 g	74 lei	*best paired with: Grapefruit Brockemans Tonic

Mix & Match

Briam zucchini, mushrooms, eggplant, onion, tomatoes, potatoes, oregano, thyme - 300 g	22 lei
Mashed potatoes with truffle potatoes, truffles, butter and milk - 200 g	24 lei
Parmesan fries Potatoes, parmesan cheese - 200 g	23 lei
Garlic fries Potatoes, garlic - 200 g	19 lei
Sautéed asparagus with butter, garlic and lemon - 150 g	29 lei
Mediterranean feta salad tomatoes, cucumber, green onion, parsley, olive oil, chili pepper and oregano - 300 g	32 lei
Rocket salad with cucumber and yogurt dressing - 280 g	32 lei
Mashed potatoes with herbs with parsley, oregano, thyme, butter and milk - 200 g	22 lei

Sweeten Up

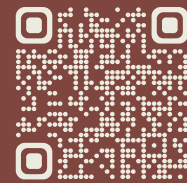
Coffee mousse with Bourbon vanilla and Belgian chocolate glaze - 220 g	39 lei	*best paired with: Espresso Martini
Pomegranate mousse with almonds crust, white Belgian chocolate and pomegranate - 220 g	39 lei	*best paired with: Negroni
Citron Vanilla pâte sablée, crispy strawberries and mint, Chantilly vanilla bourbon, white belgian chocolate ganache with yuzu and lemon insert - 220 g	39 lei	*best paired with: Prosecco
Fruity Meringue Madeira wine-flavored fresh fruit, pecan nuts, mascarpone cream with poppy seeds and meringue - 220 g	39 lei	*best paired with: Branca Menta

In this menu you can find frozen ingredients such as: fish, chicken, octopus, shrimps, squid and vegetables.

Allergens list: Cereals which contain gluten: wheat, rye, barley, oat, spelt wheat, big wheat or hybrids of the above and its derivatives; Crustaceans and its derivatives; Eggs and its derivatives; Fish and its derivatives; Soybeans and its derivatives; Milk and its derivatives products (including lactose); Lupine and its derivatives; Fruits with crust, for example: almonds, nuts, pistachio, hazelnuts, anchovies, Pecan nuts, Brazilian nuts, Macadamia nuts; Celery and its derivatives; mustard and its derivatives; Sesame seeds and its derivatives; Sulphur dioxide and sulphites in concentrations over 10 mg / kg; Mollusks and its derivatives.

THE ROMANIAN GOVERNMENT - MINISTRY OF PUBLIC FINANCE

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Vezi valori
nutriționale

