



FOOD MENU

STARTERS

nice and easy going

ROASTED EGGPLANT SALAD

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

260 g • 59 lei

BABY CALAMARI

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

200 g • 68 lei

LAS VEGAS TARTAR

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

200 g • 88 lei

MOZZARELLA DI BUFALA

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

250 g • 86 lei

SHRIMP POPCORN

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

180 g • 79 lei

BEEF BONE MARROW

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

150 g • 89 lei

HUMMUS BI TAHINI

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

310 g • 62 lei

TACO CON GUACAMOLE

taco filled with creamy, healthy guacamole and crispy cauliflower

130 g • 67 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

CAMPANELLE VITELLO

original pasta with Black Angus beef tenderloin, truffles and pecorino

360 g • 119 lei

BEEF CHEEK RISOTTO

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

200 g • 98 lei

PAPPARDELLE RIPIENE

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

300 g • 98 lei

SPAGHETTONI CARBONARA

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

300 g • 92 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

