

The 30th  
Most Legendary  
Restaurant  
in the World

by  
TASTEATLAS

# HANU'·LUI MANUC RESTAURANT®

## Food menu



Reservations: | [www.hanumanucrestaurant.ro](http://www.hanumanucrestaurant.ro)  
0730 188 653 | Str. Franceză, Nr. 62



**MANUC MIRZAIAN** – also known as Dragoman and Bey of the Sublime Porte, Royal Quartermaster, Royal Cupbearer and Bey in the Romanian Principalities, Knight of Russia, „Prince of the Armenians“ at the Vienna Congress – was, according to the description of one of his contemporaries – „a smart Armenian and overwhelmingly rich“.

Recognized, rewarded and pursued by all the empires fighting for influence over the Romanian Principalities at that time, Manuc Bey was, all at once, merchant, „banker“, entrepreneur, adventurer and secret agent.

Born in 1768 in Rusciuc (today's Ruse, Bulgaria), Manuc learnt the „languages and practices of life“ from a merchant in Jassy. Energetic, astute and considerate, Manuc had „the gift of speaking, foresight and helped everyone out of trouble“.

His shortcut to wealth was Tersenicli Oglu, the bandit-governor of Rusciuc, to whom Manuc lent money on only one condition – that Tersenicli Oglu borrows only from him. Since Tersenicli was always solvent, Manuc made it fast to prime-merchant and treasurer of Rusciuc, Serdar and Cupbearer.

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„WE HAVE TO FIND OUT WHAT  
MANUC THINKS ABOUT THIS“

– TERSENICLI OGLU,  
THE RUSCIUC PASHA

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After the assassination of Tersenicli Oglu, Manuc bet and won again – his new protector at high level was Mustafa Bairactar, the „Ayan Haznadar“, who would climb spectacularly the Ottoman hierarchy to become the Great Vizier of the empire.

Manuc Bey didn't lose his luck even when Bairactar was eventually assassinated. Legend has it that he fled with the Great Vizier's gold, hidden in fish barrels, right before the assassination in Constantinople.

Following these adventures, Manuc Bey took refuge north of the Danube and started operating from Bucharest, doing what he knew best: helping everybody out of trouble, of course.

He informed the Russians about the

Ottoman Army movements.

He became a diplomat of both parties and negotiated for both. He got better terms of peace for the Ottomans. He saved the Romanian noblemen, who were sentenced to death for helping the Russian army with supplies. And so on, all the time, for everybody.

In 1806, after the Turkish army ransacked Moldova while retreating, Manuc deflected and hurried the retreat of the Turkish army through Wallachia and, thus, he saved Bucharest from certain destruction. Therefore, he was later allowed to buy the land around the former Royal Palace where he would build „The Inn of Manuc“ – Hanu' lui Manuc. In 1810, he was officially rewarded for espionage – Manuc was awarded with the St. Vladimir Cross for the help given to the Russians in war.

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„...HIS PERSON, HIS HOUSE,  
HIS FAMILY, HIS POSSESSIONS  
AND HIS ESTATES ARE ABOUT  
TO BE EXEMPTED FROM ANY  
FORM OF TAXATION AND ARMY  
QUARTERING...“

– THE RUSSIAN GENERAL  
MILORADOVICI

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With estates in Bucharest and in the mountains, near Predeal, Manuc started to practice „modern agriculture“, organized in large plots, protecting the peasants on his lands.

Soon, he had an even greater idea. He swapped all of his properties in Wallachia for a single one in Basarabia – Hancesti. This should be the base for his „life's project“: Alexandropol.

The „City of Alexander“ (the Russian Tsar at that time) is the name Manuc wanted for a city built „from scratch“, located where the Prut flows into the Danube. It should enjoy the same privileges as Odessa and special tax exemptions for its population, freedom for the merchants, religious freedom and the freedom to settle.

In 1815 Tsar Alexander was very pleased with „Manuc's city“. The city plans were drawn, the wood for the first buildings was cut, but everything ends abruptly two years later. Manuc died on June 21, 1817 in an accident. He was demonstrating to a party of Russian generals some horse riding tricks he learned in the Orient.

Manolache,  
feeling blue or  
red?

Red,  
Lord Chancellor,  
definitely red



# Breakfast menu

**The Red Hall (with meat)** 300g **43.0**

FRIED EGGS OR OMELET, BACON, PRAGUE HAM, BUTTER, TOMATOES,  
MUSTARD, BAGUETTE\*. 191 kcal, 6E

**The Green Hall (without meat)** 440g **43.0**

FRIED EGGS OR OMELET, HARD CHEESE, WHITE CHEESE, CHEESE CREAM, BUTTER,  
OLIVES, TOMATOES, RED PEPPER, BAGUETTE\*. 168 kcal, 1E

**The Blue Hall (with fish)** 320g **43.0**

FRIED EGGS OR OMELET, SMOKED SALMON, TUNNA, BAGUETTE\*, CHEESE CREAM,  
RED ONION, OLIVES, CHERRY TOMATOES. 164 kcal, 1E

**The Yellow Hall (with fish)** 330g **43.0**

BACON, TUNNA, SMOKED SALMON, WHITE CHEESE, CHEESE CREAM, EGG,  
MIXED SALAD, RED ONION, BAGUETTE\*. 215 kcal, 4E

**The Black Hall (with meat)** 370g **43.0**

GUACAMOLE, BACON, FRIED EGGS OR OMELET, BUTTER, TOMATOES,  
RED PEPPERS. 177 kcal, 5E

**The Great Hall** 650g **66.0**

VEGETABLES SPREAD PREPARED ON WOOD FIRE, EGGS, HAM, BACON, TRADITIONAL  
SAUSAGES, SWEET CHEESE, CHEESE, BUTTER, OLIVES, TOMATO, CUCUMBER, KAPIA  
PEPPER, SOUR CHERRY JAM, BLACKCURRANT JAM, HONEY. 160 kcal, 8E

## A drink of your choice

ROMANIAN HOT TEA, MILK OR UNLIMITED COFFEE.

The offer does not apply to coffee specialties containing alcohol.

The offer is available daily, between 10:00 and 12:00.

All eggs are cage-free eggs



# **M**anuc's Inn welcomes all ◆ guests on all occasions ◆

If you want to throw a party, birthday, wedding, corporate party or any other party, the location of the event means everything. Our "innkeepers" can't wait to welcome you. If you're a party-goer that wants to have fun, come to enjoy offers that suit you best. And, because people are the ones who make a place wonderful, we expect amazing people, and we'll take care of the rest. We bring the music, the entertainment and, most importantly, the food to keep hunger away along with wine to quench thirst and fuel dancing until your feet hurt. Because, you know what they say, after a generous meal, a party to the same measure needs to be going on.

◆ ◆ ◆ ◆ ◆

Come by to see how two centuries of history, in which the inn was a refuge for wanderers and, in the same time, meeting spot for party-goers, reflect in what we do. We take the old habit further and we wait all kind of people to visit us and to have fun, no matter what their reason is.

Chancellor Ghinea,  
does your daughter  
have a dowery?

She does  
Boyar Andronache,  
why are you asking

I want  
to wed her to my son  
at Manuc's



# Starters

|  |              |             |
|--|--------------|-------------|
| <b>Well Stuffed Pork Rind</b><br>563 kcal, 0E  | 100g         | <b>32.0</b> |
| <b>Pork Cracklings</b><br>513 kcal, 0E   | 100g         | <b>37.0</b> |
| <b>Carp Pick Roes</b><br>Red onion, Kalamata olives, <b>carp roes</b> . 612 kcal, 1E   | 100g         | <b>28.5</b> |
| <b>Meatballs</b><br>LAMB MEATBALLS SERVED WITH FLATBREAD, TOMATOES AND HOT SAUCE.<br>Red onion, tomato paste and tomato sauce (peperoncino, cognac), <b>tortilla</b> .<br>368 kcal, 4E   | 370g         | <b>58.0</b> |
| <b>Bean Puree</b> <br>SERVED WITH PAN-GRILLED ONION.<br>Beans, onions, carrots, <b>celery</b> , garlic, salt, caramelized onions, sunflower oil.<br>205 kcal, 0E            | 200g         | <b>24.0</b> |
| <b>„Zacuscă“ Eggplant and Tomato cooked Salad</b> <br>PREPARED ON A WOOD FIRE.<br>Eggplant, bell pepper, onion, sunflower oil. 140 kcal, 0E                               | 200g         | <b>35.0</b> |
| <b>Iftene's Eggplant</b><br>GRILLED EGGPLANT, COOKED AT THE TABLE WITH FETA CHEESE AND TOMATOES.<br>Eggplant, <b>feta cheese</b> , tomatoes, red onion, olive oil. 75 kcal, 0E   | 200g         | <b>43.0</b> |
| <b>Grilled Eggplant Spread</b> <br>SERVED WITH FRESH TOMATO AND RED ONION.<br>Eggplant, cherry tomatoes, sunflower oil. 50 kcal, 0E                                       | 200g         | <b>35.0</b> |
| <b>Steak Tartare</b><br>SERVED WITH FRESH HAND CUT CHIPS.<br>Beef tenderloin*, <b>butter</b> , onion, assorted pickles, <b>egg</b> , potatoes, <b>baguette</b> *. 396 kcal, 2E   | 100g<br>150g | <b>86.5</b> |
| <b>French Foie Gras Terrine</b><br>FOIE GRAS TERRINE SERVED WITH GRENADINE JELLY, CRUSTY BAGUETTE AND BLUEBERRY JAM.<br>Duck liver*, <b>milk</b> , red onion jam, <b>baguette</b> *. 911 kcal, 3E  | 70g<br>80g   | <b>78.0</b> |
| <b>Veal Marrows Bone</b><br>OVEN-BAKED SERVED WITH FRESH HORSERADISH AND A CRUSTY BAGUETTE.<br>Veal bones, tomato, horseradish, <b>baguette</b> *. 362 kcal, 4E  | 450g         | <b>53.0</b> |
| <b>Landlady's Platter</b> <br>GRILLED EGGPLANT SPREAD, „ZACUSCĂ“ EGGPLANT AND TOMATO COOKED SALAD<br>PREPARED ON A WOOD FIRE AND BEAN PUREE.<br>For 2 people. 96 kcal, 1E | 600g         | <b>81.0</b> |

**Meat and Spice and Everything Nice** 700g **87.0**

TRADITIONAL HAM, SMOKED SAUSAGES, RUSTIC PIG FAT, SMOKED PORK LEG, PORK BRAWN, ROMANIAN CHEESE, CARP PICK ROES, MUSTARD, PICKLED CUCUMBERS, RED ONION AND CHERRY TOMATOE. For 2 people. 323 kcal, 7E

**Manuc's Platter** 650g **89.0**

HARD CHEESE CROQUETTES, LAMB MEATBALLS, CHICKEN ROULADE (STUFFED WITH BACON, HARD CHEESE AND MINT), PAN-GRILLED „BURDUF“ MATURE CHEESE, CHAR-GRILLED VEGETABLES. For 2 people. 275 kcal, 4E

**Pastoral Platter** 550g **92.0**

ROMANIAN TELEMEA CHEESE, BURDUF CHEESE IN SHEEP NATURAL CASING, BABIC SAUSAGES, TRADIȚIONAL PLEȘCOI SAUSAGES, SHEEP PASTRAMI, OLIVES, CHERRY TOMATOES, FRESH CUCUMBERS, RED ONION. For 2 people. 234 kcal, 1E

**Fresh Cheese Platter** 950g **87.5**

AUTHENTIC ROMANIAN CHEESES FROM THE MOUNTAINTOPS OF HOREZU. FRESH WHITE CHEESE, FRESH CURD, FRESH SHEEP CHEESE, OLIVES, CHERRY TOMATOES, RED ONION, CUCUMBER AND BELL PEPPER. For 2 people. 171 kcal, 1E

**Romanian Traditional „Bulz“** 620g **64.0**

BACON, WELL SMOKED SAUSAGES, EGG AND BURDUF CHEESE, HARD CHEESE, ROMANIAN CHEESE AND SOUR CREAM FRIED IN LARD AND SUNFLOWER OIL, WRAPPED IN POLENTA. 219 kcal, 7E






# Salads

|  |                         |
|--|-------------------------|
| <p><b>Sunset Salad</b></p> <p>LETTUCE, CORN, CAPSICUM PEPPER, BOILED EGG, TUNA CHUNKS MARINATED IN COLD-PRESSED OLIVE OIL, WALNUTS, KALAMATA OLIVES, BROWN RICE AND A BAGUETTE* TOASTED WITH SELECTED HERBS.</p> <p>269 kcal, 1E</p> | <p>350g <b>52.0</b></p> |
| <p><b>Greek Salad</b></p> <p>TOMATO, CUCUMBER, KALAMATA OLIVES, FETA CHEESE, BELL PEPPER, RED ONION, DRIED TOMATOES, MIXED SALAD LEAVES, PIE DOUGH BAKED IN THE OVEN ON THE SIDE.</p> <p>193 kcal, 4E</p>                            | <p>450g <b>52.0</b></p> |
| <p><b>Caesar Salad</b></p> <p>ICEBERG LETTUCE, GRILLED CHICKEN BREAST, CAESAR DRESSING, PARMESAN, CAPERS, ANCHOVIES, CRISPY TORTILLIA SPIRAL ON THE SIDE.</p> <p>303 kcal, 5E</p>  | <p>270g <b>52.0</b></p> |
| <p><b>Noonday Sun Sald</b> </p> <p>SALAD MIX, CHERRY TOMATOES, EDAMAME BEANS, AVOCADO, BLACK RICE, LEMON AND DIJON DRESSING, PUFF PASTRY</p> <p>262 kcal, 7E</p>   | <p>350g <b>52.0</b></p> |



# Our soups

|   |              |             |
|---|--------------|-------------|
| <p><b>Lamb Soup</b> (<i>Chef's recommendation</i>)</p> <p>LAMB NECK*, ONION, CARROTS, CELERY, EGG, SOUR CREAM, BELL PEPPERS.</p> <p>126 kcal, 0E</p>  | 300g         | <b>41.0</b> |
| <p><b>Danube Carp Borscht with Lovage</b></p> <p>SERVED WITH POLENTA, GARLIC SAUCE.</p> <p>CARP, FISH CUTLERY, BELL PEPPERS, CARROTS, TOMATOES, POTATOES, FRESH BORSCHT.</p> <p>105 kcal, 0E</p>  | 350g<br>200g | <b>46.0</b> |
| <p><b>Transylvanian Bean Soup with Smoked Pork in a Bread Bowl</b></p> <p>BACON, RED ONIONS, BEANS, CARROTS, CELERY, WHOLE PEELED TOMATOES, SMOKED RIBS, GARF BONES.</p> <p>159 kcal, 8E</p>  | 525g         | <b>45.0</b> |
| <p><b>Cream of Red Lentil Soup with Mint</b> </p> <p>SERVED WITH HOMEMADE CROUTONS.</p> <p>RED LENTILS, BELL PEPPERS, CARROTS, CELERY.</p> <p>142 kcal, 0E</p> | 350g         | <b>37.0</b> |
| <p><b>Traditional Tripe Soup</b></p> <p>CALF BELLY*, CALF BONES*, CELERY, CARROT, ONION, SOUR CREAM, EGG.</p> <p>101 kcal, 4E</p>   | 300g         | <b>28.0</b> |
| <p><b>Phanariot Turkey Sour Soup</b></p> <p>TURKEY LEG, ONIONS, CARROTS, CELERY, BELL PEPPERS, ZUCCHINI, WHOLE PEELED TOMATOES, FRESH BORSCHT, EGG.</p> <p>66 kcal, 0E</p>  | 300g         | <b>32.0</b> |
| <p><b>Beef Soup with Lovage</b></p> <p>BEEF*, CELERY, CARROTS, ONIONS, PEAS*, GREEN BEANS*, WHOLE PEELED TOMATOES, BELL PEPPERS, ZUCCHINI, FRESH BORSCHT, BEEF BONES.</p> <p>58 kcal, 0E</p>  | 300g         | <b>35.0</b> |

  
Our soups  
are served  
with hot  
chilies

# The Inn's Kitchen

## LAMB | SHEEP | RAM

### Caramelized Lamb Knuckle

PREPARED IN THE OVEN WITH HERBS AND RED WINE, SERVED WITH BAKED POTATOES AND SAUTÈ OF GREEN BEANS AND GARLIC. LAMB LEG\*, BAKED POTATOES PREPARED WITH BUTTER, GREEN BEANS\*, GARLIC, SUNFLOWER OIL.  
For 2 people. 245 kcal, 2E

THE SPECIALTY OF THE HOUSE

950g **235.0**  
200g  
200g

What's sugar got to do with lamb? Well, caramelized knuckle signifies the clash of civilisations: the orient and the west, the village and the palace, in a single dish. This cultural and culinary fusion takes place in an oven, where lamb knuckle, thyme, bay leaf and of course, sugar - the catalyst of this feast

mingle together for 3 hours. a squadron of baked potatoes and green beans sautéed with garlic serves as company.

Caramelized knuckle only makes sense when cooked in large portions, which will then be shared between diners like the balkans between empires.

### King's Steak

BONE-IN LAMB CHOP WITH BOSTON CUT, SERVED WITH BULGUR  
Lamb chop, bulgur, cherry tomatoes, tomato paste, sunflower oil. 369 kcal, 0E

200g **98.0**  
200g

### The Vizier's feast

OVEN BAKED LAMB LEG, SCENTED WITH FINE SPICES AND SERVED WITH BULGUR  
Lamb leg, bulgur, wine, celery, carrot, onion, sunflower oil, tomatoes, kapia pepper, tomato paste. 814 kcal, 2E

400g **94.0**  
100g

### Lamb Sirloin

SOUS VIDE LAMB SIRLOIN, SERVED WITH FLATBREAD AND FRESH VEGETABLES (CHERRY TOMATOES, RED ONION)  
Butter. 824 kcal, 0E

150g **87.0**

### Anatolian çökertme

LAMB, EGGPLANT, ONION, SOUR CREAM, BUTTER, KAPIA PEPPER, CHERRY TOMATOES, FLOUR, SUNFLOWER OIL  
202 kcal, 0E

270g **76.0**  
150g

### The Well-known Lamb Chops

LAMB CHOPS SLOW SLOW COOKED IN THE OVEN WITH RED WINE AND PROVENCE HERBS, HORSERADISH SERVED WITH BUTTERED BAKED POTATOES  
Sunflower oil. 344 kcal, 6E

270g **95.0**  
200g

### Lamb Stew

LAMB LEG WITH FRESH VEGETABLES AND HERBS, BAKED POTATOES ON THE SIDE  
Sunflower oil. 175 kcal, 0E

300g **69.0**  
200g

|  |             |             |
|--|-------------|-------------|
| <b>Cauldron cooked Lamb Pastrami</b>   | 200g        | <b>74.0</b> |
| TENDER PASTRAMI IN WHITE WINE, POLENTA AND GARLIC SAUCE ON THE SIDE.<br>Sunflower oil. 373 kcal, 0E  | 300g<br>50g |             |
| <b>Tender Ram Pastrami</b>   | 180g        | <b>74.0</b> |
| SERVED WITH POLENTA AND MATURED „BURDUF“ CHEESE IN A NATURAL CASING.<br>269 kcal, 0E   | 300g<br>50g |             |
| <b>Skewers from the Old Fanar</b>  | 210g        | <b>75.0</b> |
| ADANA SKEWERS SERVED WITH BULGUR.<br>Kebab minced meat, tomato, bulgur, tortilla, hot peppers, red onion, onion, kapia pepper, sunflower oil, butter, tomato paste. 319 kcal, 4E | 100g        |             |

## NATIONAL PIG

|   |              |             |
|---|--------------|-------------|
| <b>Spider Muscle</b>  | 210g         | <b>69.0</b> |
| SPIDER MUSCLE* SERVED WITH POLENTA, ASSORTED PICKLES AND GARLIC SAUCE.<br>Sunflower oil. 150 kcal, 0E   | 300g<br>200g |             |
| <b>Traditional stuffed cabbage leaves with polenta</b>  | 400g         | <b>69.5</b> |
| MINCED PORK*, MINCED BEEF*, SMOKED RIBS, RICE, BACON, SAUERKRAUT, TOMATO PASTE, HOT CHILI PEPPERS.<br>Hot chili peppers, sunflower oil. 167 kcal, 5 E | 300g         |             |
| <b>Romanian Winter Diet</b>   | 300g         | <b>58.0</b> |
| PORK RIBS AND SAUSAGE PRESERVED IN FAT SERVED WITH POLENTA AND SAUERKRAUT.<br>Sunflower oil. 309 kcal, 2E   | 300g<br>150g |             |
| <b>Pork Ribs</b>  | 330g         | <b>84.5</b> |
| ROASTED PORK RIBS WITH WINE AND SPICES, BAKED POTATOES WITH BUTTER AND BARBEQUE SAUCE ON THE SIDE.<br>Sunflower oil. 447 kcal, 0E                     | 200g         |             |
| <b>Grilled Pork neck</b> 401 kcal, 0E   | 180g         | <b>43.5</b> |

## POULTRY

|   |             |             |
|---|-------------|-------------|
| <b>Turkey's boot</b>  | 300g        | <b>59.0</b> |
| TURKEY LEG BAKED IN THE OVEN WITH RED WINE AND SPICES, HORSERADISH SAUCE WITH SOUR CREAM AND BAKED POTATOES WITH BUTTER ON THE SIDE.<br>Sunflower oil. 298 kcal, 6E | 200g<br>50g |             |
| <b>Duck Leg</b>   | 280g        | <b>89.5</b> |
| DUCK LEGS* ROASTED IN THE OVEN AND SERVED WITH BRAISED CABBAGE.<br>Sunflower oil. 743 kcal, 0E  | 280g        |             |
| <b>Imperial Schnitzel</b>   | 200g        | <b>48.0</b> |
| CRISPY CHICKEN SCHNITZEL WITH FLOUR AND BREADCRUMBS.<br>Sunflower oil. 228 kcal, 2E   |             |             |
| <b>Grilled Turkey breast</b>  | 170g        | <b>44.0</b> |
| 60 kcal, 0E   |             |             |

|  |      |             |
|--|------|-------------|
| <b>Chicken Kebab</b>   | 150g | <b>58.0</b> |
| SERVED WITH RICE WITH VEGETABLES.<br>Boneless chicken thigh, bacon, kapia pepper, chili pepper, rice, carrot, thyme, sunflower oil. 192 kcal, 0E | 200g |             |

## BEEF

|   |      |              |
|---|------|--------------|
| <b>Tomahawk Black Angus</b>   | 800g | <b>425.0</b> |
| VEAL TOMAHAWK*, BONES WITH MARROW*, ONION, TOMATOES, BUTTER, SUNFLOWER OIL. SERVED WITH FRESH FRIED POTATOES.<br>317 kcal, 0E | 150g |              |

|  |      |              |
|--|------|--------------|
| <b>Grilled South-American Veal Rib-Eye</b>   | 200g | <b>159.0</b> |
| NICE PIECE OF RIB-EYE SERVED WITH BAKED POTATOES WITH BUTTER AND MIXED SALAD.<br>Sunflower oil. 231 kcal, 0E | 200g |              |

|  |      |             |
|--|------|-------------|
| <b>Black Angus Burger</b>  | 170g | <b>77.0</b> |
| FLUFFY BUN, BLACK ANGUS BEEF PATTY*, ICEBERG SALAD, TOMATO, PICKLES, KETCHUP, MAYONNAISE, FRESH FRIED POTATOES.<br>Sunflower oil. 263 kcal, 2E | 150g |             |

## MIXED | CHOPPED | SMOKED

|   |             |             |
|---|-------------|-------------|
| <b>The Famous Manuc „MICI“ – skinless sausages</b>  | 180g        | <b>49.0</b> |
| 3 „MICI“ ON WOOD FIRE GRILL SERVED WITH FRIED POTATOES<br>CHILI PEPPER, MUSTARD.<br>sunflower oil. 208 kcal, 5E | 150g<br>50g |             |


|  |             |             |
|--|-------------|-------------|
| <b>Old Style Stew</b>  | 180g        | <b>72.0</b> |
| PORK NECK, CHICKEN BREAST, VEAL LIVER AND SAUSAGES STEWED IN A RED SAUCE<br>MADE OUT OF WINE, GARLIC PASTE AND PEPPER, SERVED WITH POLENTA, FRIED EGG<br>AND GRATED WHITE CHEESE.<br>sunflower oil. 207 kcal, 2E | 300g<br>80g |             |


|   |      |             |
|---|------|-------------|
| <b>Hunting Adventure</b>  | 140g | <b>92.0</b> |
| Venison goulash gently simmered in barrel-aged wine.<br>Venison leg, onion, kapia pepper, tomato paste, flour, <b>egg, sour cream, wine</b><br>207 kcal, 2E | 140g |             |


|   |                     |              |
|---|---------------------|--------------|
| <b>Char-Grilled Meat Platter</b>  | 600g                | <b>145.0</b> |
| BEEF PASTRAMI*, CHICKEN BREAST, PORK NECK, SKINLESS SAUSAGES, BAKED<br>POTATOES WITH BUTTER, PICKLED CUCUMBERS AND SAUERKRAUT.<br>Sunflower oil. 163 kcal, 5E | 400g<br>400g<br>50g |              |

|   |      |             |
|---|------|-------------|
| <b>Char-Grilled Traditional Smoked Pleşcoi Sausages</b> | 180g | <b>54.0</b> |
| 245 kcal, 2E  |      |             |

## VEGETARIANS

|   |      |             |
|---|------|-------------|
| <b>Rice and Mushroom Stew</b>  | 200g | <b>57.0</b> |
| RICE, PLEUROTUS MUSHROOMS, BOLETUS, ONION, TRUFFLE OIL, COCONUT MILK.<br>317 kcal, 4E                             |      |             |

|   |      |             |
|---|------|-------------|
| <b>Green Stew</b>  | 200g | <b>59.0</b> |
| CHICKPEAS, SPINACH, DRIED TOMATOES, ONION, COCONUT, COCONUT MILK, BREAD.<br>298 kcal, 7E              |      |             |

|  |      |             |
|--|------|-------------|
| <b>Vegetarian Burger</b>    | 340g | <b>72.0</b> |
| FLUFFY BUN, VEGETAL PATTY, GUACAMOLE, PICKLED CUCUMBERS, ICEBERG<br>SALAD, TOMATOES, RED ONION, MAYO, FRESH HAND CUT CHIPS.<br>Sunflower oil. 280 kcal, 6E |      |             |



# Fresh fish char-grilled or pan-fried

Barley grass in  
brandy glass...

...That's a sea bass,  
not a wrasse!



The weight  
of the fish  
is gross.

|   |                      |                                   |
|---|----------------------|-----------------------------------|
| <b>„Orient Express” Turbot</b><br>HALF A TURBOT* BAKED IN THE OVEN WITH BUTTER, SERVED WITH VEGETABLES<br>LIKE THEY DID IN THE FAMOUS ORIENT EXPRESS: BELL PEPPERS, CARROTS,<br>APPLES, MUSHROOMS, CAULIFLOWER<br>For 2-3 people. Sunflower oil. 181 kcal, 2E | 1,25kg<br>400g       | <b>328.0</b>                      |
| <b>Crispy Pan sun flower oil Fried or Grilled Fillet Trout</b><br>Trout fillet. 286 kcal, oE  | 100g                 | <b>19.9</b><br>Price<br>per 100 g |
| <b>Fried Carp</b><br>CARP* WITH POLENTA AND GARLIC SAUCE ON THE SIDE<br>Sunflower oil. 241 kcal, oE   | 210g<br>300g<br>50 g | <b>68.0</b>                       |
| <b>Royal Grilled Sturgeon</b><br>SERVED WITH UNPEELED POTATOES WITH BUTTER AND GARLIC SAUCE<br>Sturgeon. 319 kcal, oE   | 100g<br>200g<br>50g  | <b>39.5</b><br>Price<br>per 100 g |
| <b>Grilled Salmon*</b><br>293 kcal, oE  | 200g                 | <b>76.0</b>                       |


# Homemade bread

|   |      |             |
|---|------|-------------|
| <b>Fantastic pita bread</b><br>Flour, milk, egg, yeast, sesame seeds, poppy seeds. 253 kcal, oE | 150g | <b>12.0</b> |
| <b>Homemade bread for 1 Person</b><br>233 kcal, oE  | 200g | <b>9.5</b>  |
| <b>Homemade bread for 2 People</b><br>233 kcal, oE  | 400g | <b>18.0</b> |
| <b>Rustic Baguette*</b><br>280 kcal, oE   | 200g | <b>11.5</b> |

# Side dishes

|   |      |             |
|---|------|-------------|
| <b>Fresh Fried Potatoes</b><br>Potatoes, sunflower oil. 216 kcal, oE  | 150g | <b>19.0</b> |
| <b>Rice with Vegetables</b><br>Rice, onions, carrots, bell peppers, sunflower oil. 118 kcal, oE   | 250g | <b>16.0</b> |
| <b>Green Beans Sauté</b><br>Green beans*, garlic, sunflower oil,. 166 kcal, oE  | 200g | <b>19.0</b> |
| <b>Mashed Potatoes</b><br>Potatoes, milk, butter, sour cream. 184 kcal, 4E  | 200g | <b>19.5</b> |
| <b>Baked Potatoes</b><br>Potatoes, butter, sunflower oil. 172 kcal, oE.   | 200g | <b>18.5</b> |
| <b>Steamed vegetables</b><br>Cherry tomatoes, bell peppers, carrots, apples, mushrooms, cauliflower*, zucchini, sunflower oil. 131 kcal, 2E | 140g | <b>20.0</b> |
| <b>Polenta</b><br>cornmeal. 83 kcal, oE   | 300g | <b>9.0</b>  |
| <b>Seasonal Salad</b><br>Tomatoes, cucumbers, bell peppers, red onions, baguette*. 117 kcal, oE   | 200g | <b>16.5</b> |
| <b>Sauerkraut Salad</b><br>Sauerkraut, sunflower oil, paprika. 56 kcal, oE  | 200g | <b>13.5</b> |
| <b>White and Red Cabbage Salad</b><br>White cabbage, red cabbage, sunflower oil, vinegar. 71 kcal, oE                                       | 150g | <b>13.5</b> |
| <b>Bucharest Salad</b><br>Kapia pepper, dressing (tomatoes, garlic, sunflower oil, ). 126 kcal, oE  | 210g | <b>26.0</b> |
| <b>Green Salad</b><br>Mix of lettuce, lemon, lemon dressing. 35 kcal, 2E  | 50g  | <b>16.5</b> |

In all our recipe we use only natural potatoes, fresh and hand-cut.



And when it comes  
to dainties,  
cheese pancakes  
perchance?

# Homemade desserts

|  |       |             |
|--|-------|-------------|
| <b>Drunken Cherry Chocolate Cake</b><br>Flour, egg, sugar, cocoa, margarine, rum essence, cherries* in alcohol, chocolate<br>415 kcal, 5E                                    | 220g  | <b>42.0</b> |
| <b>Pavlova with Raspberry Sauce</b><br>Mascarpone cream with meringue and fruit (kiwi, orange and strawberry). 454 kcal, 7E  | 160g  | <b>45.0</b> |
| <b>The House Dessert</b><br>Ask the waiter for more information. 184 kcal, 4E  | 150g  | <b>33.5</b> |
| <b>Romanian Doughnuts</b><br>PREPARED FROM FRESH COTTAGE CHEESE WITH FLOUR AND EGG FRIED IN<br>SUNFLOWER OIL. SERVED WITH SOUR CREAM AND JAM OF YOUR CHOICE.<br>208 kcal, 4E | 300g  | <b>44.0</b> |
| <b>Homemade Ice-Cream</b><br>Vanilla, chocolate, yogurt, berries. 785 kcal, 3E   | 150g  | <b>34.0</b> |
| <b>Chocolate Pasha Mousse with mango</b><br>Dark chocolate, mango, passion fruit, egg, honey, liquid cream, condensed milk,<br>mango purée. 660 kcal, 18E                    | 180 g | <b>68.0</b> |

# Useful Information

OUR PRODUCTS MAY CONTAIN ALLERGENS OR TRACES OF THEM. IF YOU HAVE ANY QUESTIONS OR YOU KNOW THAT YOU ARE ALLERGIC TO ANY SUBSTANCE, PLEASE SPEAK WITH THE RESTAURANT STAFF AND YOU'LL BE INFORMED REGARDING THE ALLERGENS TYPE AND IT'S PRESENCE IN OUR PRODUCTS. OUR PRODUCTS MAY CONTAIN: GLUTEN, CRUSTACEANS - FOR EXAMPLE: PRAWNS, CRABS LOBSTER, CRAYFISH, MOLLUSKS, FISH - PEANUTS, LUPIN, NUTS, SOYBEANS, EGGS, MILK, CELERY, MUSTARD AND SEASAME

CITY GRILL GROUP DOES NOT ADD FOOD ADDITIVES DURING THE COOKING PROCESS. THE HIGHLIGHTED ADDITIVES COME FROM CERTAIN RAW MATERIALS USED

ALL OF OUR PRODUCTS CONTAINS SALT

NUTRITIONAL VALUES ARE CALCULATED PER 100 G

PRODUCTS MARKED IN **BOLD** CONTAIN ALLERGENS  
FROZEN PRODUCTS ARE MARKED WITH \*

IN ORDER TO BE SUSTAINABLE AND REDUCE FOOD WASTE,  
PLEASE REQUEST CONTAINERS TO TAKE AWAY THE LEFTOVERS.

SERVICE CHARGE IS NOT INCLUDED.  
**10% GOOD - 12% EXCELLENT**



**GUVERNUL ROMÂNIEI  
MINISTERUL FINANTELOR PUBLICE**

Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

**În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia**

**Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale**

**Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal**

**Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0000.800.805**

**BANI**  
**BON FISCAL**

Accesul drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind darea în circulație a monedei economice de a utiliză aparate de marcat electronice fiscale.



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