

The 30th  
Most Legendary  
Restaurant  
in the World

by  
TASTEATLAS

# HANU'·LUI MANUC RESTAURANT®

## Food menu

Finally, Andronache!  
... let's order then.

I apologise!  
My carriage broke  
right after  
Giurgiu.



Reservations:  
0730 188 653

www.hanumanucrestaurant.ro  
Str. Franceză, Nr. 62

HANU·LUI  
MANUC  
RESTAURANT

# LAMB SHANK

Epic, Legendary, Mythical



1,4 kg

The Chef's  
Pride

Legend has it that the lamb shank at Manuc's conquers even the most unbridled cravings and soothes souls tormented by love's betrayals.



**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.

---

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

– TERSENICLI OGLU,  
THE RUSCIUC PASHA

---

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.

---

„...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

---

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 **45.0**  
FRIED EGGS OR OMELET, BACON, PRAGUE HAM, BUTTER, TOMATOES,  
MUSTARD, BAGUETTE\*.

**The Green Hall (without meat)** 440g **45.0**  
FRIED EGGS OR OMELET, HARD CHEESE, WHITE CHEESE, CHEESE CREAM, BUTTER,  
OLIVES, TOMATOES, RED PEPPER, BAGUETTE\*.

**The Blue Hall (with fish)** 320g **45.0**  
FRIED EGGS OR OMELET, SMOKED SALMON, TUNNA, BAGUETTE\*, CHEESE CREAM,  
RED ONION, OLIVES, CHERRY TOMATOES.

**The Yellow Hall (with fish)** 320g **45.0**  
BACON, TUNNA, SMOKED SALMON, WHITE CHEESE, CHEESE CREAM, EGG,  
MIXED SALAD, RED ONION, BAGUETTE\*.

**The Black Hall (with meat)** 370g **45.0**  
GUACAMOLE, BACON, FRIED EGGS OR OMELET, BUTTER, TOMATOES,  
RED PEPPERS.

**The Great Hall (with meat)** 650g **70.0**  
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.

## 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 refugee 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

**Well Stuffed Pork Rind** 100g **34.0**

---

**Pork Cracklings** 100g **37.5**

---

**Carp Pick Roes** 100g **30.0**  
Red onion, Kalamata olives, **carp roes**.


---



**Meatballs** 370g **61.0**

LAMB MEATBALLS SERVED WITH FLATBREAD,  
TOMATOES AND HOT SAUCE.  
Red onion, tomato paste and tomato sauce  
(peperoncino, cognac), **tortilla**.

---

**Bean Puree**  200g **26.0**

SERVED WITH PAN-GRILLED ONION.  
Beans, onions, carrots, **celery**, garlic, salt, caramelized onions, sunflower oil.

---

**„Zacuscă“ Eggplant and Tomato cooked Salad**  200g **37.0**

PREPARED ON A WOOD FIRE.  
Eggplant, bell pepper, onion, sunflower oil.


---

TABLE  
SHOW

**Iftene's Eggplant** 200g **44.0**

GRILLED EGGPLANT, COOKED AT THE TABLE WITH FETA CHEESE AND TOMATOES.  
Eggplant, **feta cheese**, tomatoes, red onion, olive oil.

---

**Grilled Eggplant Spread**  200g **38.0**

SERVED WITH FRESH TOMATO AND RED ONION.  
Eggplant, cherry tomatoes, sunflower oil.

---

**Steak Tartare** 100g **89.0**

SERVED WITH FRESH HAND CUT CHIPS.  
Beef tenderloin\*, **butter**, onion, assorted pickles, **egg**, potatoes, **baguette\***.

---

**French Foie Gras Terrine** 70g **79.0**

FOIE GRAS TERRINE SERVED WITH GRENADINE JELLY, CRUSTY BAGUETTE AND  
BLUEBERRY JAM. 80g  
Duck liver\*, **milk**, red onion jam, **baguette\***.


---

TABLE  
SHOW

**Veal Marrows Bone** 450g **60.0**

OVEN-BAKED SERVED WITH FRESH HORSERADISH AND A CRUSTY BAGUETTE.  
Veal bones, tomato, horseradish, **baguette\***.

---

**Landlady's Platter**  600g **86.0**

GRILLED EGGPLANT SPREAD, „ZACUSCĂ“ EGGPLANT AND TOMATO COOKED SALAD  
PREPARED ON A WOOD FIRE AND BEAN PUREE.  
For 2 people.

### Meat and Spice and Everything Nice

700g 93.0

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.

---

### Manuc's Platter

650g 91.0

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.

---

### Pastoral Platter

550g 96.0

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.

---

### Fresh Cheese Platter

950g 93.0

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.

---

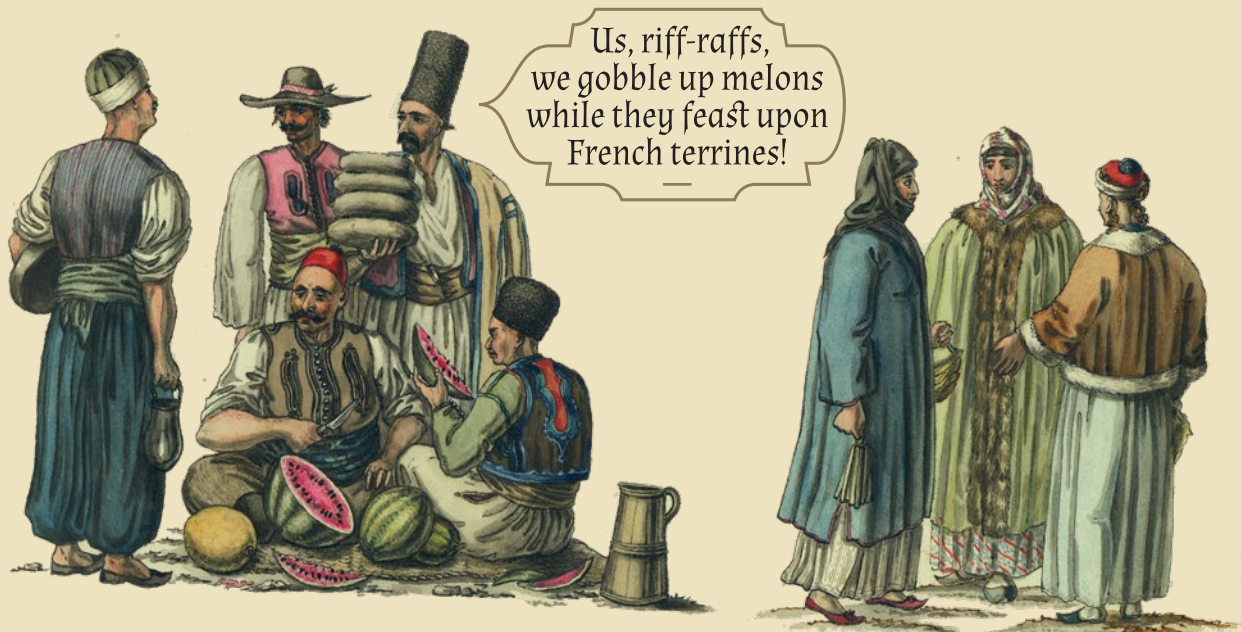
### Romanian Traditional „Bulz”

620g 67.0

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



Faster,  
you scoundrel!  
The cabbage rolls  
will be finished  
before I get  
there!



# **S**alads

<b>Sunset Salad</b>	350g	<b>56.0</b>
LETTUCE, CORN, CAPSICUM PEPPER, BOILED EGG, TUNA CHUNKS MARINATED IN COLD-PRESSED OLIVE OIL, WALNUTS, KALAMATA OLIVES AND A BAGUETTE* TOASTED WITH SELECTED HERBS.		
<hr/>		
<b>Greek Salad</b>	450g	<b>56.0</b>
TOMATO, CUCUMBER, KALAMATA OLIVES, FETA CHEESE, BELL PEPPER, RED ONION, DRIED TOMATOES, MIXED SALAD LEAVES, PIE DOUGH BAKED IN THE OVEN ON THE SIDE.		
<hr/>		
<b>Caesar Salad</b>	270g	<b>56.0</b>
ICEBERG LETTUCE, GRILLED CHICKEN BREAST, CAESAR DRESSING, PARMESAN, CAPERS, ANCHOVIES, CRISPY TORTILLIA SPIRAL ON THE SIDE.		
<hr/>		
<b>Noonday Sun Salad</b> 	350g	<b>56.0</b>
SALAD MIX, CHERRY TOMATOES, EDAMAME BEANS, AVOCADO, BLACK RICE, LEMON AND DIJON DRESSING, PUFF PASTRY.		

# Our soups



## Lamb Soup

*(Chef's recommendation)*

LAMB NECK\*, ONION, CARROTS, CELERY,  
EGG, SOUR CREAM, BELL PEPPERS.

300g **43.0**

## Danube Carp Borscht with Lovage

SERVED WITH POLENTA, GARLIC SAUCE.

CARP, FISH CUTLERY, BELL PEPPERS, CARROTS, TOMATOES,  
POTATOES, FRESH BORSCHT.

350g **48.0**  
200g

## Transylvanian Bean Soup with Smoked Pork in a Bread Bowl

BACON, RED ONIONS, BEANS, CARROTS, CELERY, WHOLE  
PEELED TOMATOES, SMOKED RIBS, GARF BONES.

525g **49.5**

  
Our soups  
are served  
with hot  
chilies

## Traditional Tripe Soup

CALF BELLY\*, CALF BONES\*, CELERY, CARROT, ONION, SOUR  
CREAM, EGG.

350g **39.5**

## Cream of Red Lentil Soup with Mint

SERVED WITH HOMEMADE CROUTONS.

RED LENTILS, BELL PEPPERS, CARROTS, CELERY.

350g **29.0**

## Phanariot Turkey Sour Soup

TURKEY LEG, ONIONS, CARROTS, CELERY, BELL PEPPERS,  
ZUCCHINI, WHOLE PEELED TOMATOES, FRESH BORSCHT, EGG.

300g **34.0**

# The Inn's Kitchen

## LAMB | SHEEP | RAM



### Caramelized Lamb Knuckle TABLE SHOW

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.

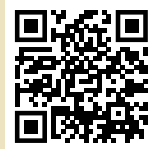
THE SPECIALTY OF THE HOUSE

950g **245.0**  
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.



### Anatolian çökertme

LAMB, EGGPLANT, ONION, SOUR CREAM, BUTTER, KAPIA PEPPER, CHERRY TOMATOES, FLOUR, SUNFLOWER OIL.

270g **79.0**  
150g



### Lamb Stew

LAMB LEG WITH FRESH VEGETABLES AND HERBS, BAKED POTATOES ON THE SIDE.

300g **74.0**  
200g



### Cauldron cooked Lamb Pastrami

TENDER PASTRAMI IN WHITE WINE, POLENTA AND GARLIC SAUCE ON THE SIDE.

200g **76.0**  
300g  
50g



### Tender Ram Pastrami

SERVED WITH POLENTA AND MATURED „BURDUF“ CHEESE IN A NATURAL CASING.

180g **76.0**  
300g  
50g



### Skewers from the Old Fanar

ADANA SKEWERS SERVED WITH BULGUR. Kebab minced meat, tomato, bulgur, tortilla, hot peppers, red onion, onion, kapia pepper, sunflower oil, butter, tomato paste.

210g **78.0**  
100g

## NATIONAL PIG

<b>Spider Muscle</b>	710g	<b>75.0</b>
SPIDER MUSCLE* SERVED WITH POLENTA, ASSORTED PICKLES AND GARLIC SAUCE.		
<b>Traditional stuffed cabbage leaves with polenta</b>	400g	<b>73.0</b>
MINCED PORK*, MINCED BEEF*, SMOKED PORK BELLY, RICE, BACON, SAUERKRAUT, TOMATO PASTE.		
<b>Romanian Winter Diet</b>	300g	<b>61.0</b>
PORK RIBS AND SAUSAGE PRESERVED IN FAT SERVED WITH POLENTA AND SAUERKRAUT.		
<b>Pork Ribs</b>	330g	<b>92.0</b>
ROASTED PORK RIBS WITH WINE AND SPICES, BAKED POTATOES WITH BUTTER AND BARBEQUE SAUCE ON THE SIDE.		
<b>The Prince's Cabbage</b>	300g	<b>72.0</b>
SAUTÉED SOUR CABBAGE IN DUCK FAT SERVED WITH CRISPY PORK CRACKLINGS IN A CRUST MADE FROM FLOUR AND APPLE CIDER VINEGAR PORK BREAST, SAUTÉED CABBAGE, PUFF PASTRY, HOT PEPPER, MIXED SALAD, PAPRIKA		
<b>Grilled Pork neck</b>	180g	<b>45.0</b>

## POULTRY

<b>Turkey's boot</b>	300g	<b>64.0</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.		
<b>Duck Leg</b>	280g	<b>93.0</b>
DUCK LEGS* ROASTED IN THE OVEN AND SERVED WITH BRAISED CABBAGE.		
<b>Imperial Schnitzel</b>	200g	<b>51.0</b>
CRISPY CHICKEN SCHNITZEL WITH FLOUR AND BREADCRUMBS.		
<b>Grilled Turkey breast</b>	170g	<b>47.0</b>
<b>Chicken Kebab</b>	150g	<b>59.0</b>
SERVED WITH RICE WITH VEGETABLES. Boneless chicken thigh, bacon, kapia pepper, chili pepper, rice, carrot, thyme.		




## BEEF

<b>TABLE SHOW</b>	<b>Tomahawk Black Angus</b> VEAL TOMAHAWK*, ONION, TOMATOES, BUTTER, SUNFLOWER OIL. SERVED WITH FRESH FRIED POTATOES.	800g 150g	<b>449.0</b>
<b>TABLE SHOW</b>	<b>Grilled South-American Veal Rib-Eye</b> NICE PIECE OF RIB-EYE SERVED WITH BAKED POTATOES WITH BUTTER AND MIXED SALAD.	200g 200g	<b>168.0</b>
	<b>Black Angus Burger</b> FLUFFY BUN, BLACK ANGUS BEEF PATTY*, ICEBERG SALAD, TOMATO, PICKLES, KETCHUP, MAYONNAISE, FRESH FRIED POTATOES.	170g 150g	<b>79.0</b>
	<b>Goulash of the Great Plains</b> GULAȘ DE VITĂ CU SPUMĂ DE CARTOF ȘI CENUȘĂ DE CEAPĂ BEEF NECK*, RED KAPIA PEPPER, ONION, CARROT, CHERRY TOMATOES, HOT PEPPER, CARAWAY SEEDS, POTATO, SOUR CREAM	200g	<b>68.0</b>

## MIXED | CHOPPED | SMOKED

	<b>The Famous Manuc „MICI“ – skinless sausages</b> 3 „MICI“ ON WOOD FIRE GRILL SERVED WITH FRIED POTATOES CHILI PEPPER, MUSTARD.	180g 150g 50g	<b>52.0</b>
	<b>Old Style Stew</b> PORK NECK, CHICKEN BREAST, VEAL LIVER AND SAUSAGES STEWED IN A RED SAUCE MADE OUT OF WINE, GARLIC PASTE AND PEPPER, SERVED WITH POLENTA, FRIED EGG AND GRATED WHITE CHEESE.	560g	<b>75.0</b>
	<b>Char-Grilled Meat Platter</b> BEEF PASTRAMI*, CHICKEN BREAST, PORK NECK, SKINLESS SAUSAGES, BAKED POTATOES WITH BUTTER, PICKLED CUCUMBERS AND SAUERKRAUT.	600g 400g 400g	<b>149.0</b>
	<b>The Butcher's Platter</b> ADANA SKEWERS, PORK TENDERLOIN, TURKEY BREAST, BONELESS CHICKEN THIGH, OVEN-BAKED POTATOES WITH ONION AND GARLIC, PICKLED CABBAGE.	550g 250g 200g	<b>160.0</b>
	<b>Char-Grilled Traditional Smoked Pleșcoi Sausages</b>	180g	<b>55.0</b>

## VEGETARIANS

	<b>Rice and Mushroom Stew</b>  RICE, PLEUROTUS MUSHROOMS, BOLETUS, ONION, TRUFFLE OIL, COCONUT MILK.	200g	<b>59.0</b>
	<b>Green Stew</b>  CHICKPEAS, SPINACH, DRIED TOMATOES, ONION, COCONUT, COCONUT MILK, BREAD.	200g	<b>63.0</b>
	<b>Vegetarian Burger</b>  FLUFFY BUN, VEGETAL PATTY, GUACAMOLE, PICKLED CUCUMBERS, ICEBERG SALAD, TOMATOES, RED ONION, MAYO, FRESH HAND CUT CHIPS.	340g	<b>74.0</b>

# 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.

TABLE  
SHOW

## „Orient Express” Turbot

HALF A TURBOT\* BAKED IN THE OVEN WITH BUTTER, SERVED WITH VEGETABLES  
LIKE THEY DID IN THE FAMOUS ORIENT EXPRESS: BELL PEPPERS, CARROTS,  
APPLES, MUSHROOMS, CAULIFLOWER  
For 2-3 people.

1,25kg **332.0**

400g

## Crispy Pan sun flower oil Fried or Grilled Fillet Trout

Trout fillet.

100g **20.7**

Price  
per 100 g

## Fried Carp

CARP\* WITH POLENTA AND GARLIC SAUCE ON THE SIDE

210g **71.0**

300g  
50 g

## Royal Grilled Sturgeon

SERVED WITH BAKED POTATOES AND GARLIC SAUCE  
Sturgeon.

100g **40.5**

200g  
50g  
Price  
per 100 g

# HOMEMADE bread

## Fantastic pita bread

Flour, milk, egg, yeast, sesame seeds, poppy seeds.

150g **13.5**

## Homemade bread for 1 Person

200g **11.0**

## Homemade bread for 2 People

400g **20.0**


## Rustic Baguette\*

200g **12.0**

# Side dishes

<b>Fresh Fried Potatoes</b> Potatoes, sunflower oil.	150g	<b>20.5</b>
<b>Rice with Vegetables</b> Rice, onions, carrots, bell peppers, sunflower oil.	250g	<b>18.0</b>
<b>Green Beans Sauté</b> Green beans*, garlic, sunflower oil.	200g	<b>20.5</b>
<b>Mashed Potatoes</b> Potatoes, milk, butter, sour cream.	200g	<b>21.0</b>
<b>Baked Potatoes</b> Potatoes, butter, sunflower oil.	200g	<b>20.5</b>
<b>Steamed vegetables</b> Cherry tomatoes, bell peppers, carrots, mushrooms, cauliflower*, zucchini, sunflower oil.	140g	<b>21.5</b>
<b>Polenta</b>	300g	<b>10.0</b>
<b>Seasonal Salad</b> Tomatoes, cucumbers, bell peppers, red onions, baguette*.	200g	<b>19.0</b>
<b>Sauerkraut Salad</b> Sauerkraut, sunflower oil, paprika.	200g	<b>15.0</b>
<b>White and Red Cabbage Salad</b> White cabbage, red cabbage, sunflower oil, vinegar.	150g	<b>15.0</b>
<b>Porcini mushroom salad</b>	150g	<b>28.0</b>
<b>Bucharest Salad</b> Kapia pepper, dressing (tomatoes, garlic, sunflower oil, ).	210g	<b>29.0</b>
<b>Green Salad</b> Mix of lettuce, lemon, lemon dressing.	50g	<b>19.0</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> Flour, egg, sugar, cocoa, margarine, rum essence, cherries* in alcohol, chocolate.	220g	<b>45.0</b>
<b>Pavlova with Raspberry Sauce</b> Mascarpone cream with meringue and fruit (kiwi, orange and strawberry).	160g	<b>48.0</b>
<b>The House Dessert</b> Ask the waiter for more information.	150g	<b>35.0</b>
<b>Romanian Doughnuts</b> PREPARED FROM FRESH COTTAGE CHEESE WITH FLOUR AND EGG FRIED IN SUNFLOWER OIL. SERVED WITH SOUR CREAM AND JAM OF YOUR CHOICE.	300g	<b>47.0</b>
<b>Homemade Ice-Cream</b> Vanilla, chocolate, yogurt, berries.	150g	<b>36.0</b>
<b>Guilt-Free Delight</b> DARK CHOCOLATE AND COFFEE CAKE Sugar-free chocolate, coffee, milk, butter, flour, egg, mascarpone cheese, hazelnut paste.	140g	<b>45.0</b>
<b>Twilight Temptation</b> SEMOLINA PUDDING WITH GLAZED PLUMS FLAVORED WITH CINNAMON AND INFUSED WITH RUM SERVED WITH VANILLA ICE CREAM AND BLUEBERRY COULIS	200g	<b>48.0</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.



IF YOU WISH TO KNOW WHAT OUR DISHES ARE MADE OF, WHICH ALLERGENS THEY CONTAIN, OR WHAT THE WORDS SAY ABOUT THEIR NUTRITIONAL VALUES, SCAN THE QR CODE AND YOU SHALL LEARN ALL THERE IS TO KNOW.

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

## BILL

TABLE: 44

WAITER: ALEX

DATE AND TIME: 23-11-2025 20:48

Plăcuță 1 1 33,00

Ciobă 1 22,00

Salata Casei 1 34,00

Pașăuna 1 37,00

TOTAL (RON) : 320,50

OUT4FOOD points used: -320,50

TOTAL TO PAY (RON) : 0 (ZERO)



**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 0800.800.085**

**BANI**  
**BON FISCAL**

Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronică fiscală.



The app can be downloaded from the App Store or Google Play and can be used in any of the 42 locations belonging to the City Grill group in Bucharest or Otopeni Airport.