

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.





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.



of culinary tradition at Manuc

Historic recipes

TO MARK THE FEAST OF TWO CENTURIES AND TWO DECADES SINCE THE FIRES WERE FIRST LIT IN OUR KITCHEN'S OVENS, WE HAVE BROUGHT TO LIGHT SIX RECIPES THAT, EACH IN ITS OWN TIME, MADE HISTORY IN THE COLLECTIVE MEMORY OF OUR CLIENTS.

Lamb stew with sour borscht <i>Sile the Tavern-Keeper's Recipe from 1806</i> CRAFTED FROM TENDER, BROWNEED LEG OF LAMB, ENHANCED WITH SPRING ONION AND GREEN GARLIC, AND ELEVATED WITH DANUBIAN RED PAPRIKA	AVAILABLE IN JULY	250g	86.0
Stuffed Chicken with Rice and Vegetables <i>Mogoş the Greek's Recipe, Circa 1880</i> YOUNG SPRING CHICKEN STUFFED WITH PILAF AND MUSHROOMS, BRUSHED WITH OIL AND SLOW-ROASTED IN THE OVEN	AVAILABLE IN AUGUST	1 kg 250g	89.0
Turkey jowl stuffed cabbage rolls <i>Mogoş the Greek's Recipe, Circa 1880</i> ALSO KNOWN AS 'PRINCELY CABBAGE ROLLS', CRAFTED FROM TURKEY JOWL AND TENDER TURKEY MEAT, WRAPPED IN OLTENIAN PICKLED CABBAGE, AND SERVED WITH POLENTA AND SOUR CREAM	AVAILABLE IN SEPTEMBER	350 g 300g	86.0
Zingara Pork Escalope <i>Maria Ion's Recipe from 1975</i> PORK CHOP, EXPERTLY SLICED JUST AS IT SHOULD BE, ENVELOPED IN A RICH, SAVORY SAUCE OF MUSHROOMS, HAM, AND TOMATOES	AVAILABLE IN OCTOBER	200g	64.0
Sturgeon Stew <i>Pompiliu Pamfil's Recipe from 1943</i> CRAFTED FROM DANUBE STURGEON OR ANOTHER MEDIUM-SIZED STURGEON, SWEETENED WITH FRESH TOMATOES AND SWEET CAPIA PEPPERS, PERFECTED WITH ONIONS AND PAPRIKA, AND THEN SERVED WITH POLENTA	AVAILABLE IN NOVEMBER	300 g 300g	86.0
Wild boar stew à la Colbert <i>Jean Moscu's Recipe from 1920</i> THE CHOICEST CUTS OF WILD BOAR, SLOW-SIMMERED IN RED WINE WITH A VARIETY OF GARDEN VEGETABLES AND INFUSED WITH SELECT SPICES	AVAILABLE IN DECEMBER	200g	94.0

"AND THE RECIPE THAT WE, TODAY'S KEEPERS OF THE INN, PASS DOWN TO FUTURE GENERATIONS THROUGH THE TALENT OF OUR CHEF, IUSTIN MANEA, IS THE CARAMELIZED LAMB SHANK, WHICH YOU WILL FIND ON THE PAGE TITLED «THE INN'S KITCHEN»

Manolache,
feeling blue or
red?

Red,
Lord Chancellor,
definitely red



Breakfast menu

The Red Hall (with meat)	300g	47.0
FRIED EGGS OR OMELET , BACON, PRAGUE HAM, BUTTER , TOMATOES, MUSTARD, BAGUETTE* .		
The Green Hall (without meat)	440g	47.0
FRIED EGGS OR OMELET , HARD CHEESE , WHITE CHEESE , CHEESE CREAM , BUTTER , OLIVES, TOMATOES, RED PEPPER, BAGUETTE* .		
The Blue Hall (with fish)	320g	47.0
FRIED EGGS OR OMELET , SMOKED SALMON , TUNNA , BAGUETTE* , CHEESE CREAM , RED ONION, OLIVES, CHERRY TOMATOES.		
The Yellow Hall (with fish)	320g	47.0
BACON, TUNNA , SMOKED SALMON , WHITE CHEESE , CHEESE CREAM , EGG , MIXED SALAD, RED ONION, BAGUETTE* .		
The Black Hall (with meat)	370g	47.0
GUACAMOLE, BACON, FRIED EGGS OR OMELET , BUTTER , TOMATOES, RED PEPPERS.		
The Great Hall (with meat)	650g	72.0
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

Manuc'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 **35.0**


Pork Cracklings 100g **38.5**



Meatballs

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

370g **62.0**

Bean Puree  200g **27.0**

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

„Zacuscă“ Eggplant and Tomato cooked Salad  200g **38.0**

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

TABLE
SHOW

Iftene's Eggplant 200g **45.0**

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

Grilled Eggplant Spread  200g **39.0**

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


French Foie Gras Terrine 70g **81.0**

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

Veal Marrows Bone 450g **63.0**

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

TABLE
SHOW

Landlady's Platter  600g **87.0**

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 PIKE 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.

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 **68.0**

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!



Salads

Sunset Salad

350g **56.0**

LETTUCE, CORN, CAPSICUM PEPPER, BOILED EGG, TUNA CHUNKS MARINATED IN COLD-PRESSED OLIVE OIL, WALNUTS, KALAMATA OLIVES AND A BAGUETTE* TOASTED WITH SELECTED HERBS.

Greek Salad

450g **56.0**

TOMATO, CUCUMBER, KALAMATA OLIVES, FETA CHEESE, BELL PEPPER, RED ONION, DRIED TOMATOES, MIXED SALAD LEAVES, PIE DOUGH BAKED IN THE OVEN ON THE SIDE.

Caesar Salad

270g **56.0**

ICEBERG LETTUCE, GRILLED CHICKEN BREAST, CAESAR DRESSING, PARMESAN, CAPERS, ANCHOVIES, CRISPY TORTILLIA SPIRAL ON THE SIDE.

Our soups



Lamb Soup

(Chef's recommendation)

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

300g **44.0**

Danube Carp Borscht with Lovage

SERVED WITH POLENTA, GARLIC SAUCE.

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

350g **49.0**

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**

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 **255.0**
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.



Lamb Stew

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

300g **76.0**
200g



Cauldron cooked Lamb Pastrami

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

200g **78.0**
300g
50g



Tender Ram Pastrami

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

180g **78.0**
300g
50g

NATIONAL PIG

Spider Muscle	710g	76.0
SPIDER MUSCLE* SERVED WITH POLENTA, ASSORTED PICKLES AND GARLIC SAUCE.		
Traditional stuffed cabbage leaves with polenta	400g	74.0
MINCED PORK*, MINCED BEEF*, SMOKED PORK BELLY, RICE, BACON, SAUERKRAUT, TOMATO PASTE.		
Romanian Winter Diet	300g	63.0
PORK RIBS AND SAUSAGE PRESERVED IN FAT SERVED WITH POLENTA AND SAUERKRAUT.		
Pork Ribs	330g	94.0
ROASTED PORK RIBS WITH WINE AND SPICES, BAKED POTATOES WITH BUTTER AND BARBEQUE SAUCE ON THE SIDE.		
Grilled Pork neck	180g	46.0

POULTRY

Turkey's boot	300g	67.0
TURKEY LEG BAKED IN THE OVEN WITH RED WINE AND SPICES, HORSERADISH SAUCE WITH SOUR CREAM AND BAKED POTATOES WITH BUTTER ON THE SIDE.		
Duck Leg	280g	94.0
DUCK LEGS* ROASTED IN THE OVEN AND SERVED WITH BRAISED CABBAGE.		
Imperial Schnitzel	200g	51.0
CRISPY CHICKEN SCHNITZEL WITH FLOUR AND BREADCRUMBS.		
Chicken Kebab	150g	59.0
SERVED WITH RICE WITH VEGETABLES. Boneless chicken thigh, bacon, kapia pepper, chili pepper, rice, carrot, thyme.		




BEEF

TABLE SHOW	Tomahawk Black Angus VEAL TOMAHAWK*, ONION, TOMATOES, BUTTER, SUNFLOWER OIL. SERVED WITH FRESH FRIED POTATOES.	800g 150g	479.0
TABLE SHOW	Grilled South-American Veal Rib-Eye NICE PIECE OF RIB-EYE SERVED WITH BAKED POTATOES WITH BUTTER AND MIXED SALAD.	200g 200g	168.0
	Black Angus Burger FLUFFY BUN, BLACK ANGUS BEEF PATTY*, ICEBERG SALAD, TOMATO, PICKLES, KETCHUP, MAYONNAISE, FRESH FRIED POTATOES.	170g 150g	79.0
	Goulash of the Great Plains GULAŞ DE VITĂ CU SPUMĂ DE CARTOF ŞI CENUŞĂ DE CEAPĂ BEEF NECK*, RED KAPIA PEPPER, ONION, CARROT, CHERRY TOMATOES, HOT PEPPER, CARAWAY SEEDS, POTATO, SOUR CREAM	200g	72.0
	Nabab Beef BEEF SIRLOIN STRIPS WITH OYSTER MUSHROOMS, A TRADITIONAL YELLOW CHEESE CROQUETTE WITH TURMERIC, AND TWO SIGNATURE SAUCES	250g	78.0

MIXED | CHOPPED | SMOKED

	The Famous Manuc „MICI“ – skinless sausages 3 „MICI“ ON WOOD FIRE GRILL SERVED WITH FRIED POTATOES CHILI PEPPER, MUSTARD.	180g 150g 50g	53.0
	Old Style Stew 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	76.0
	Char-Grilled Meat Platter BEEF PASTRAMI*, CHICKEN BREAST, PORK NECK, SKINLESS SAUSAGES, BAKED POTATOES WITH BUTTER, PICKLED CUCUMBERS AND SAUERKRAUT.	600g 400g 400g	155.0
	Char-Grilled Traditional Smoked Pleşcoi Sausages	180g	55.0

VEGETARIANS

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

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

Price per 100 g

Crispy Pan sun flower oil Fried or Grilled Fillet Trout

Trout fillet.

100g **21.7**

Fried Carp

CARP* WITH POLENTA AND GARLIC SAUCE ON THE SIDE

210g **73.0**
 300g
 50 g

Royal Grilled Sturgeon

SERVED WITH BAKED POTATOES AND GARLIC SAUCE
 Sturgeon.

100g **41.5**
 200g
 50g

Price per 100 g

Homemade bread

Fantastic pita bread

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

150g **14.0**

Homemade bread for 1 Person

200g **12.0**

Homemade bread for 2 People

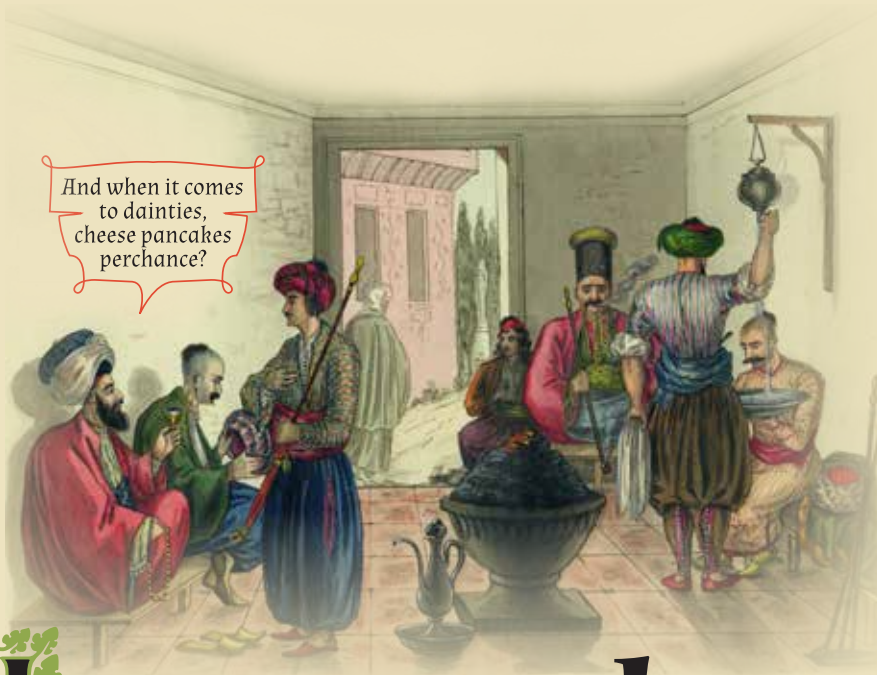
400g **22.0**

Side dishes

Fresh Fried Potatoes Potatoes, sunflower oil.	150g	21.0
Rice with Vegetables Rice, onions, carrots, bell peppers, sunflower oil.	250g	18.5
Green Beans Sauté Green beans*, garlic, sunflower oil.	200g	21.0
Mashed Potatoes Potatoes, milk, butter, sour cream.	200g	21.5
Baked Potatoes Potatoes, butter, sunflower oil.	200g	21.5
Steamed vegetables Cherry tomatoes, bell peppers, carrots, mushrooms, cauliflower*, zucchini, sunflower oil.	140g	21.5
Polenta	300g	10.0
Seasonal Salad Tomatoes, cucumbers, bell peppers, red onions, baguette*.	200g	19.0
Sauerkraut Salad Sauerkraut, sunflower oil, paprika.	200g	15.0
White and Red Cabbage Salad White cabbage, red cabbage, sunflower oil, vinegar.	150g	15.0
Porcini mushroom salad	150g	28.0
Bucharest Salad Kapia pepper, dressing (tomatoes, garlic, sunflower oil,).	210g	29.0
Green Salad Mix of lettuce, lemon, lemon dressing.	50g	19.0

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

And when it comes
to dainties,
cheese pancakes
perchance?



Homemade desserts

Drunken Cherry Chocolate Cake Flour, egg, sugar, cocoa, margarine, rum essence, cherries* in alcohol, chocolate.	220g	45.0
Pavlova with Raspberry Sauce Mascarpone cream with meringue and fruit (kiwi, orange and strawberry).	160g	48.0
The House Dessert Ask the waiter for more information.	150g	35.0
Romanian Doughnuts PREPARED FROM FRESH COTTAGE CHEESE WITH FLOUR AND EGG FRIED IN SUNFLOWER OIL. SERVED WITH SOUR CREAM AND JAM OF YOUR CHOICE.	300g	47.0
Homemade Ice-Cream Vanilla, chocolate, yogurt, berries.	150g	36.0
Guilt-Free Delight DARK CHOCOLATE AND COFFEE CAKE Sugar-free chocolate, coffee, milk, butter, flour, egg, mascarpone cheese, hazelnut paste.	140g	45.0
Twilight Temptation SEMOLINA PUDDING WITH GLAZED PLUMS FLAVORED WITH CINNAMON AND INFUSED WITH RUM SERVED WITH VANILLA ICE CREAM AND BLUEBERRY COULIS	200g	48.0