

# JOSPER SIGNATURE

## BLACK ANGUS BEEF TOMAHAWK (1,1 KG)

**590 LEI**

cooked on the Jospier grill, served with curly lettuce and grilled smoked cherry tomatoes

## WAGYU AUSTRALIAN RIB-EYE ON THE BONE (100 g)

**79 LEI**

An average rib-eye weighs approximately 1 kg and is recommended for 3 - 4 people.

## MANGALIȚA PORK NECK (460 G)

**145 LEI**

cooked on the Jospier grill, served with a mixed salad and grilled cherry tomatoes

## LAMB CUTLETS (400 G)

**139 LEI**

New Zealand lamb cutlets, Jospier-grilled, served with parsnip purée with white chocolate, fondant baby carrots, sautéed Pleurotus mushrooms, vegetable chips, and a rich Porto wine sauce.

## OCTOPUS TENTACLE (450 G)

**125 LEI**

sous-vide cooked and smoked on the Jospier grill, served with smoked alioli sauce, Raclette potatoes caramelized in butter, and a salad mix with grilled cherry tomatoes

## DUROC PORK CHOP (bone-in) (440 G)

**89 LEI**

cooked on the Jospier grill, served with a mix of curly lettuce and grilled cherry tomatoes

## BAKED PRAWNS (250 G)

**79 LEI**

Argentinian prawns in butter, cherry tomato emulsion and roe, served with focaccia.

# STARTERS

## & SNACKS

### CURED MEATS AND CHEESE PLATTER (440 G)

**99 LEI**

Bresaola, Napoli salami, aged coppa, Iberian-style Longaniza sausage, a mix of matured cheeses from Colțești and aged Italian cheese, olives, arugula, figs, and grapes.

### BEEF TARTARE (180 G)

**115 LEI**

Uruguayan beef tenderloin finely chopped and seasoned with capers, pickles, red onion, worcester sauce, olive oil, dijon mustard, and tabasco, served with toasted bread.

### TUNA TARTARE (140 G)

**85 LEI**

Finely diced tuna loin served with avocado-lime purée, mango and lime purée, sun-dried tomatoes, and toasted bread.

### ARGENTINIAN RED SHRIMP CARPACCIO (150 G)

**75 LEI**

Wild red shrimp served with mango purée scented with chilli and lime, Jospier-caramelized lime, and extra virgin olive oil.

### BEEF MARROW BONES ON CHARCOAL (650 G)

**65 LEI**

Jospier-grilled beef bones with marrow, served with arugula salad, cherry tomatoes, chimichurri sauce, and toasted bread.

### "FLOARE DE COLȚ" CHEESE (300 G)

**65 LEI**

Artisanal semi-soft white mold cheese, aged for 30 days, gratinéed with confit cherry tomatoes and aromatic herbs, served with grilled toasted bread.

### CARPACCIO WITH TOMATO AND BURRATA (330 G)

**55 LEI**

Seasonal tomatoes, thinly sliced and served with creamy burrata, crispy pancetta, fresh arugula, and Pecorino Romano.

### CLASSIC HUMMUS (240 G)

**45 LEI**

Fine chickpea purée seasoned with tahini, cumin, lemon, and garlic, served with arugula salad, pomegranate, parsley, julienne carrots, olive oil, and sumac.

### HOMEMADE EGGPLANT SALAD (320 G)

**35 LEI**

Homemade eggplant salad roasted over a wood fire, with tomatoes

## SOUPS, BROTHS & SALADS

### TRIPLE SOUR SOUP (420 G)

**39 LEI**

Tripe and carrots soup, seasoned with sour cream, eggs and garlic, served with bread and chilli peppers.

### MOZZARELLA CAESAR'S SALAD (310 G)

**65 LEI**

Romaine lettuce, croutons, shaved parmesan, home-made Caesar dressing with parmesan, anchovies, and mayonnaise, boiled egg and bufala mozzarella

### CHICKEN BREAST CAESAR'S SALAD (350 G)

**59 LEI**

Romaine lettuce, croutons, parmesan strips, crispy pancetta, boiled egg, home-made Caesar dressing with parmesan, anchovies, and mayonnaise, chicken breast cooked on the jospier grill

### SWEET POTATO SALAD (280 G)

**55 LEI**

Roasted sweet potatoes, baby spinach, pomegranate seeds, pumpkin seeds, pickled red onion, and a honey–dijon vinaigrette.

# MAIN

## COURSES

### BEEF TENDERLOIN WITH FOIE GRAS (420 G)

**195 LEI**

Uruguayan beef tenderloin, sous-vide cooked and pan-caramelized with butter and herbs, served with cognac-flambéed foie gras, truffle mashed potatoes, asparagus, and demi-glace sauce with pickled pepper.

### STEAK AND FRIES (400 G)

**179 LEI**

Beef rib-eye (Argentina / Uruguay) pan fried and caramelised in butter and aromatic herbs, served with braised onions, fried capers, bernaise sauce and home-made chips seasoned with truffle oil and parmesan. 400 gr (aprox. 300 gr raw meat)

### LOBSTER PASTA (500 G)

**165 LEI**

Artisanal tagliatelle in a bisque sauce made with wild shrimp, cherry tomatoes, tabasco, and half a lobster sautéed in butter.

### WAGYU TACOS (3 pieces) (410 G)

**159 LEI**

Homemade flatbread, seared wagyu beef pieces, tomato salsa, parsley, mint, chili flakes, avocado and mildly spicy mayonnaise, served with sweet potato fries and spicy lime mayonnaise sauce.

### CONFIT DUCK LEG (470 G)

**109 LEI**

Brined and slowly cooked in duck fat, served with mashed potatoes, braised cabbage with apples and butter sauce.

### SEA BREAM FILLET (360 G)

**115 LEI**

Sea bream fillet caramelized in butter and lemon, served with parsnip purée with white chocolate, asparagus, tempura shrimp, and lemon butter sauce with fresh chives.

### **TURKEY SCHNITZEL (520 G)**

**95 LEI**

Tender turkey breast in a crispy crust, served with creamy mashed potatoes, sautéed broccolini, homemade tomato sauce, mozzarella, and aged parmesan.

### **PRAWNS AND LANGOUSTINE PASTA (480 G)**

**89 LEI**

Artisanal tagliolini, prawns, langoustine, cherry tomatoes and a white wine, butter and parsley sauce, seasoned with Tabasco.

### **PORK RIBS (420 G)**

**75 LEI**

Smoked and seasoned with “house spices”, glazed with soy sauce, ginger and garlic, served with homemade fries with parmesan and homemade barbeque sauce.

### **THE BURGER (480 G)**

**69 LEI**

Romanian Black Angus beef patty, cooked on the Josper grill, served in a brioche bun with burger sauce, cheddar cheese, romaine lettuce, pickles, accompanied by homemade parmesan fries and garlic mayonnaise

### **MACCHERONI WITH RAGÙ (410 G)**

**75 LEI**

Artisanal short pasta served with homemade ragù, tomato sauce, and aged parmesan.

### **HOMEMADE TAGLIATELE WITH WILD PORCINI MASHROOMS (350 G)**

**69 LEI**

Handmade tagliatele, creamy parmesan & truffle sauce, Grana Padano parmesan and wild porcini mushrooms.

### **RISOTTO WITH PANCETTA AND PORCINI (400 G)**

**95 LEI**

Slow-cooked Arborio rice with porcini mushrooms, crispy pancetta, mascarpone, parmesan, and a hint of truffle.

### **SEAFOOD RISOTTO (370 G)**

**79 LEI**

Creamy risotto with bisque sauce, clams, mussels, shrimp, and calamari, finished with fresh parsley.

## SOY BEAN AND CHARDONNAY RISOTTO (320 G)

**55 LEI**

Arborio rice cooked in wine and vegetables, peas puree, soy beans, mascarpone, parmesan and a lemon-mascarpone mousse.

# SIDES

## Asparagus (70 G)

**29 LEI**

asparagus on the jospier grill served with honey and dijon mustard dressing

## Home-made potato fries (seasoned with truffle oil and parmesan) (120 G)

**29 LEI**

## Crushed Raclette potatoes caramelized in butter (200 G)

**29 LEI**

## Truffle mashed potatoes (100 G)

**29 LEI**

## Mixed Leaves Salad (120 G)

**25 LEI**

## Cherry tomato salad with arugula and parmesan (130 G)

**27 LEI**

fresh arugula and cherry tomatoes with shaved parmesan, dressed with olive oil, salt, and balsamic reduction

## Grilled vegetables (340 G)

**25 LEI**

eggplant, zucchini, mushrooms, kapia peppers

## Pickled veggies (120 G)

**21 LEI**

Potato wedges (100 G)

**19 LEI**

Potato chips (100 G)

**19 LEI**

## SAUCES

Lemon-butter sauce (50 G)

**19 LEI**

Butter sauce with capers (60 G)

**19 LEI**

Butter sauce with tarragon (50 G)

**19 LEI**

Home made barbeque sauce (50 G)

**15 LEI**

Smoked garlic mayonnaise (50 G)

**11 LEI**

## AWESOME

## DESSERT

HOMEMADE TIRAMISU (220 G)

**45 LEI**

Mascarpone cream and zabaglione with egg and Marsala wine, biscuits and coffee, served with an egg and vanilla foam, cocoa.

## **BASQUE CHEESECAKE (200 G)**

**39 LEI**

Creamy basque-style cheesecake, served with forest berries | pistachio.

## **CHOCOLATE CAKE (220 G)**

**35 LEI**

Chocolate cake sweetened with honey, served with fruit sorbet and almond crumble with caramelized butter.

## **ICE CREAM (1 scoop)**

**10 LEI**

For available flavors, please ask your waiter.