

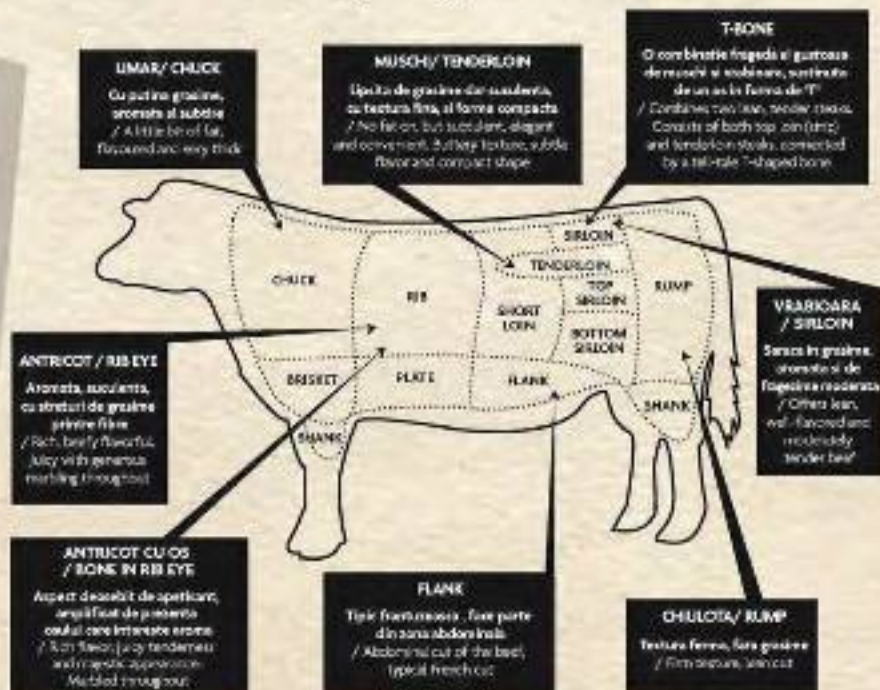


STEAK HOUSE

Red Angus

MENIU

Alege tipul de carne preferat!
Choose your favourite cut!



MOD DE PREPARARE / COOKING METHOD:



'In sange' / Rare grilled steaks

patruis la 53°C, aspect exterior de culoare gri-brun, 75% din interior de culoare rosie / at 52°C seared and still red 75% through the centre, slightly warm. The outside remains gray-brown.



Mediu / Medium grilled steaks

patruis la 60°C, aspect exterior de culoare gri-brun, în timp ce interiorul devine roz în proporție de 35% / at 60°C seared outside, 35% pink showing surrounding the center, hot. The outside is gray-brown.



Bine facut / Well done steaks

patruis la 70°C, aspectul interior-exterior este uniform, gri maroși (mai puțin recomandat deoarece carnea își pierde din savoare) / at 70°C, 100% gray-brown throughout and slightly charred. (not recommended if you can not taste the red part of the meat).

Starters



20 min

ROASTED MARROW BONES (400 gr) **19 lei**

Maduva succulenta usor rumenita la cuptor, servita cu paine toast, sare de mare si ceapa proaspata / Succulent pieces of Marrow Bones, roasted slowly with toasted bread, sea salt and fresh onion.



PEANUT CRUSTED CHICKEN (250 gr) **22 lei**

Piept de pui invelit in crusta de alune, mini salata aromata de morcov si coriandru. Servite cu sos usor picant de lamaie verde/ Peanut crusted chicken breast, served with a flavorful carrot coriander slaw and a chili lime dipping sauce.

CRISPY FRIED BBQ CHICKEN WINGS (400 gr) **25 lei**

Artipioare de pui prajite in crusta crocanta, servite cu sos Barbecue si Blue Cheese, telina si morcovi/ Crispy fried chicken wings, served with BBQ and Blue Cheese dips, celery and carrot sticks.

WEDGE SALAD (280 gr) **24 lei**

Bacon crocant, rosii zemoase si dressing de Blue Cheese prezentate pe un pat de salata iceberg / Crisp bacon, tomato cubes and Blue Cheese dressing served on an iceberg salad bed.

CRISPY CALAMARI RINGS (150 gr) **26 lei**

Inele de calamari pane, usor picante, servite cu lamaie proaspata si sos Garlic Aioli pe baza de ouaturi, ou si lamaie/ Mildly spiced fried calamari rings served with fresh lemon and Garlic Aioli sauce flavored on egg, lemon and garlic.



DUO OF DUCK (160 gr) **30 lei**

Prosciutto din piept de rata pregatit in casa, picior de rata gatit in propria grasime, salata si portocala. Servite cu un dressing usor de coacaza neagra / 7-House made duck prosciutto, confit of duck leg, salad and orange. Served with a light blackcurrant dressing.

Starters



BEEF AND VEGETABLE ROLLS (350 gr) **38 lei**

Rolouri din legume proaspete învelite în fâșii subțiri de mușchi de vita cu proveniența Uruguay, pregătit în sange. Servite cu sos de soia și piure de legume dulci cu piper. Thin Uruguay beef tenderloin slices, cooked rare, rolled with fresh vegetables, poled with a soya sauce and sweet pepper coulis.

LEMON MARINATED SHRIMP (200 gr) **39 lei**

Creveti marinati in suc de lamaie proaspat, insotit de o salata exotica cu mango, usor picanta. Sautéed shrimp with fresh lemon juice accompanied by a spicy exotic mango salad.



SHRIMP COCKTAIL (250 gr) **45 lei**

Creveti jumbo serviti cu sos codital picant, lamaie si salata iceberg. Poached jumbo shrimps, served with spicy cocktail sauce, lemon, and iceberg salad.

SHARING PLATTER FOR 2 (850 gr) **68 lei**

Inele de calamar pane, arpioare de pui prajite in cruste crocanta, Mini Chicken Kiev (bulet de pui cu dressing de usturoi in interior), Servite cu sosuri / Crispy Calamari Rings, Crispy bread BBQ Chicken wings, Mini Chicken Kiev (bread crumbed chicken breast filled with garlic dressing) Served with different sauces.

Soups

BEEF CONSOMMÉ (300 gr) **13 lei**

Supa clara de vita Red Angus, legume proaspete taiate julienne. Clear Red Angus beef soup, vegetables julienne.

FRENCH ONION SOUP (300 gr) **19 lei**

Clasica reteta francezeasca din supa de vita cu ceapa caramelizata, crutoane si Emmenthal gratinat. / The classic French onion soup with caramelized onions, beef broth, croutons and gratinéed Emmenthal cheese.

Salads

RUCOLA SALAD (150 gr) **18 lei**

Salata de rucola cu rosi cherry si balsamic/
 Arugula salad, cherry tomatoes, balsamic



HEALTHY BEET SALAD (200 gr) **23 lei**

Un amestec proaspăt de salata verde si rucola,
 sfecla rosie, branza fina de capra cu ierbur,
 nuoi caramelizate si dressing racoritor de cidru
 / Fresh mix of frisky salad and arugula, local beet,
 herbed fine goat cheese, candied walnuts and a
 refreshing cider vinaigrette



TRADITIONAL CAESAR SALAD (300 gr) **19 lei**

Clasica salata Caesar pe baza de salata Romaine,
 bacon, crutoane aromata, parmesan si dressing
 cremos cu usturoi si anchois/
 The classic Caesar salad with Romaine lettuce,
 bacon, parmesan and aromatic croutons, all put
 together by a creamy garlic and anchovy dressing

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+ Adauga piept de pui (100 gr) **28 lei**
 / Add chicken breast

+ Adauga creveti sote in usturoi **46 lei**
 / Add garlic sautéed shrimp (100 gr)



RED ANGUS SALAD (320 gr) **32 lei**

O combinatie inedita într-un amestec proaspăt
 de carne de vita Red Angus la gratar, portocala,
 branza Gorgonzola, salata verde, castravete, ordei
 gras, ceapa rosie si dressing usor picant pe baza
 de balsamic / A unique mix of Red Angus grilled
 beef, Gorgonzola, orange, fresh mixed greens,
 cucumber, bell pepper, red onion and a slightly
 spicy balsamic vinaigrette

Australian Beef Steaks



MASTER RIB EYE STEAK (300 gr) **130 lei**

Anticotelul este probabil cea mai gustoasa friptura, calitatea unica datorandu-se acelei portiuni de grasime din interior, care se topeste in timpul prepararii / The Rib Eye steak is probably the most flavoured of cuts and is normally the number 1 choice. It owes this unique quality of taste from eye of the fat in the middle of the steak, which gently melts through.

LEGENDARY RIB EYE STEAK (SMALL - 220 gr) **85 lei**

NAVARRE'S BONE IN RIB EYE STEAK

Cea mai buna alegere de friptura, ce imbina suculenta anticotelului cu aroma nemalpomnita a osului din ea / The best choice of beef cut; it combines the juiciness of the rib eye with the great flavor of the bone.

LARGE (750 gr) **172 lei**

MONARCH'S SIRLOIN STEAK

O friptura apreciata, usoara si succulenta, datorita portiunii de grasime de pe marginea exterioara / Top sirloin is prized due to its tenderness, and it is kept juicy by the succulent piece of fat on the outside.

SMALL (220 gr) **80 lei**

LARGE (350 gr) **125 lei**



KING ARTHUR'S T-BONE STEAK (400 gr) **158 lei**

Friptura cu gust memorabil, rezultat in urma imbinarii fragozitatii musculului cu aroma specifica vrabioarei, insotite de savoarea osului in forma de 'T' / A memorable steak that combines the tenderness of the tenderloin with the specific flavor of the sirloin, held together by a tasty bone in 'T' shape.

WING T-BONE STEAK (450 gr) **148 lei**

Spre deosebire de clasica friptura T-Bone, Wing T-bone cuprinde doar vrabioara, fragozitatea ei fiind pusa in evidenta de prezenta osului / Compared to the classic T-Bone steak, the Wing T-Bone only contains the sirloin, its tenderness being emphasized by the bone.

STEAK HOUSE
Red Angus

OSCAR STEAK (250 gr) 54 lei

O friptura subțire ce face parte dintr-un sistem de mușchi frontali, cu un strat subțire de grăsime / Part of the frontal muscle system, with thin fat layer on.



Uruguay Beef Steaks

**URUGUAY
RIB EYE STEAK**

Antricotul original din Uruguay, specie Angus, este caracterizat printr-o aroma intensă de vită, textură densă, precum și grăsime intramusculară care îi oferă fragezime

/ The Angus rib eye from Uruguay is known for its strong flavor, compact texture and intramuscular fat which makes it tender

SMALL (250 gr) 82 lei

LARGE (400 gr) 114 lei



**URUGUAY
TENDERLOIN STEAK (250 gr) 120 lei**

Acest mușchi de vită este o friptură fragedă, lipsită de grăsime, ce reflectă întru totul aroma specifică vitelor crescute în Uruguay

/ This tenderloin steak is a tender, fat free steak, which perfectly reflects the flavor of Uruguay raised cattle



SURF & TURF (120 gr)

Transforma orice friptură într-un "Surf and Turf" prin adăugarea unei porții de creveti sote în usturoi pentru

Turn any Steak into "Surf and Turf" by adding to it a garlic scouted shrimp for extra

38 lei

Gramajele afișate în cazul fripturilor de vită reprezintă cantitatea acestora înainte de gătire
The weight of the steaks represents their quantity before cooking

Garnishes

CARAMELIZED ONIONS **9 lei**
/ CEAPA CARAMELIZATA (200 gr)

BAKED POTATO **9 lei**
WITH SOUR CREAM (250 gr)
/ CARTOF COPT CU SMANTANA

HONEY GLAZED **10 lei**
CARROTS (300 gr)
/ MORCOVI CARAMELIZATI

SAUTEED **10 lei**
MUSHROOMS (250 gr)
/ CIUPERCI SOTE

GRILLED ASPARAGUS **19 lei**
/ SPARANGHEL LA GRATAR (120 gr)

ROSEMARY POTATOES **9 lei**
/ CARTOFI CU ROZMARIN (220 gr)

STEAKHOUSE FRIES **9 lei**
CARTOFI PRAJITI (220 gr)

MASHED POTATO **10 lei**
/ PIURE DE CARTOFI (220 gr)

BALSAMIC GRILLED **15 lei**
VEGETABLES (250 gr)
/ LEGUME LA GRATAR
CU BALSAMIC

GARLIC SAUTEED **22 lei**
SPINACH (200 gr)
/ SOTE DE SPANAC CU USTUROI

Sauces (60 ml)

BBQ / SOS BARBEQUE **9 lei**

CHIMI CHURRI **9 lei**
/ SOS PE BAZA DE CONDIMENTE

CREAMY MUSHROOM **9 lei**
/ SOS DE CIUPERCI CREMOASE

GARLIC AIOLI - **9 lei**
GARLIC, LEMON, EGG
USTUROI, SUC DE LAMAIE, OU

BLUE CHEESE **10 lei**
/ SOS BLUE CHEESE

GREEN PEPPERCORN **10 lei**
/ SOS DE PIPER VERDE

Specials



GRILLED STEAK SANDWICH (500 gr) **27 lei**

Paine Ciabotta, friptura de vita, ceapa crocanta prajita, ardei rumanit, castraveti murati, dressing uior pe baza de maioneza. Servit cu cartofi prajiti si ketchup
Ciabotta bread, grilled beef steak, crispy fried onion, roast peppers, pickles and mayonnaise. Served with steakhouse fries and ketchup



TRADITIONAL SHEPHERD'S PIE (400 gr) **29 lei**

Carne tocata de miel si vita, condimentata si gatita in aua proprie. Servita cu piure de cartofi deasupra rumanit la cuptor si esata verde
/ Spiced lamb and beef ragout, cooked in their own juices, topped with a layer of potato puree roasted in the oven and green salad

ROAST CHICKEN **35 lei**
(570 gr)

Piept si pulpe de pui marinate, pregatite la cuptor, servite cu spanac sose si piure de cartofi cu aroma fina de usturoi / Roast marinated chicken breast and thigh, served with sauteed spinach and garlic scented mash

BEEF **39 lei**
"BOURGUIGNON" (450 gr)

Carne de vita Red Angus portionata, servita intr-un amestec unic de perle de ceapa murata, ciuperci si bacon, garnitura de piure de cartofi / Angus Beef served with a mix of bacon, mushrooms and pickled pearl onions paired with homemade mash potatoes



WARM STEAK & POTATO SALAD (450 gr) **39 lei**

Pulpa de vita la gratar, servita intr-o combinatie de cartofi calzi, salata de rucola si rosti, impreuna cu dressing de Dijon si usturoi / Grilled chuck steak atop a warm potato, arugula and tomato salad, with a garlic Dijon dressing

Specials



BUTCHER'S BBQ PORK SIDE RIBS (450 gr) **49 lei**

Coaste de porc marinate, glazurate cu sos barbecue, servite cu salata de varza morcov / Tender pork side ribs glazed with BBQ sauce, served with coleslaw salad

MARINATED CHUCK SPECIALTY (650 gr) **47 lei**

Pulpa de vita la gratar servita pe un pat de spanac sote cu usturoi, cartofi terti la tigăie cu ceapa si sos Chimi Chumi / Grilled chuck on a bed of garlic sautéed spinach, Lyonnaise potatoes and Chimi Chumi sauce

Burgers

MONTANA CLASSIC BEEF BURGER **29 lei**

Burger-ul casei preparat pe baza retetei Red Angus / A 100% beef burger made with our secret Red Angus recipe

COWBOY CHEESE BURGER **33 lei**

Clasicul burger american din vita Red Angus si branza Cheddar / The classic American Red Angus burger with Cheddar cheese

BUFFALO BEEF BURGER WITH BACON **39 lei**

Burger din vita Red Angus, bacon la gratar si branza Cheddar / A tender Red Angus beef patty with strips of grilled bacon and Cheddar cheese



OLD TOWER VINTAGE BURGER **42 lei**

Renunutil Burger American, Old Tower Burger, combine perfect carnea Red Angus cu rosi, ceapa, castraveti murati, branza Cheddar si ou prajit deasupra / The well known American burger which perfectly combines Red Angus mince, tomatoes, onions, pickles, Cheddar cheese and a deeply fried egg on top

Serviti cu cartofi prajiti proaspet taitati, sos pe baza de maioneza si usturoi si ketchup

All served with fresh cut French fries, garlic mayo and ketchup

(300 gr carne tocata / 200 g minced meat, weight before grilling)

Deserts

**TRADITIONAL
 APPLE PIE** (200 gr)

17 lei

Placinta cu mere, caramelizata, servita calda
 cu inghetata / Caramelized apple pie,
 served warm with ice cream



**MONSTRUOUS
 CHOCOLATE BROWNIE** (150 gr)

20 lei

Fulgi de ciocolata neagra si nucii in blat de negresa
 servita calda, cu inghetata / A rich dark chocolate
 and walnut brownie served warm with ice cream



**THE ULTIMATE
 LEMON CHEESECAKE** (150 gr)

25 lei

Tort de branza cremos si racoritor, cu blat usor de
 biscuiti si lamaie, acompaniat de fructe de padure
 / Creamy cheesecake with biscuit and lemon
 crumble top, savored with fresh berries

**ICE CREAM
 SELECTION** (160 gr)

19 lei

3 cupe la alegere / 3 scoops for your choice
 Ciocolata / Vanilie / Caramel / Capsuni
 Ciocolata / Vanilie / Caramel / Strawberries



**AMERICAN
 CARROT CAKE** (160 gr)

15 lei

Desert pufoa cu morcov, glazura de ciocolata
 alba, servita calda, cu inghetata

Fluffy carrot cake, with white chocolate frosting,
 served warm, with ice cream



**THUNDER
 CHOCOLATE SOUFFLE** (160 gr)

25 lei

Prajitura calda umpluta cu crema fina de
 ciocolata neagra, servita cu inghetata
 Hot chocolate cake filled with creamy melted dark
 chocolate, served with ice cream on the side

Refreshments

(250 ml)

Coca Cola	8 lei
Coca Cola Zero	8 lei
Fanta	8 lei
Sprite	8 lei
Nestea Piersici / Lamaie	8 lei
Schweppes - Bitter Lemon / Kinley	8 lei
Cappy Piersica / Portocala	9 lei
Apa plata Izvorul Alb 330 ml	8 lei
Apa plata Izvorul Alb 750 ml	12 lei
Apa minerala Dorna 330 ml	8 lei
Apa minerala Dorna 750 ml	12 lei
Apa plata San Benedetto 750 ml	19 lei
Apa minerala San Benedetto 750 ml	19 lei
Limonada / Lemonade 500 ml	12 lei
Fresh de portocale 250 ml / Fresh Orange Juice	14 lei
Red Bull	15 lei
Burn	13 lei

Specials

Melon Daiquiri Rom, Lime, Melon/pepene galben	18 lei
Pina Colada Rom, Coconut, Cream, Pineapple juice/nuca de cocos frisca, suc de ananas	20 lei
Blue Hawaii Rom, Vodka, Blue Curacao, Pineapple juice/suc de ananas	21 lei
Red Angus Signature Vodka, Lime, Honey, Lemongrass, Apple juice, Grapes/miere, suc de mere, struguri	23 lei

Coffee & Tea

Espresso cu/fara cofeina	8 lei
Espresso Americano	8 lei
Espresso dublu	12 lei
Cappuccino	10 lei
Caffe Latte	10 lei
Caffe Frappe	17 lei
Irish Coffee (Espresso, Irish Whisky, Brown Sugar, Cream)	12 lei
Hot chocolate / Ciocolata calda (White Belgian, Brazilian Nuts, Black)	10 lei
Tea Selection / Selectie de ceaiuri	12 lei



Long Drinks (230 ml)

Vodka Apple (Vodka, apple juice)	18 lei
Vodka Orange (Vodka, orange juice)	18 lei
Cuba Libre (Rum, Cola)	18 lei
Campari Orange (Campari, orange juice)	18 lei
Gin Tonic (Gin, tonic water, lime)	18 lei

Nonalcoholic Cocktails

Green Apple (lime, brown sugar, apple juice)	15 lei
Virgin Colada (coconut syrup, pineapple, cream, grenadine)	15 lei
Citrus Sunrise (Grenadine, lemon juice, orange)	15 lei
Virgin Mojito	15 lei

Long Shots (80 ml)

Black Russian (Vodka, Kahlua)	18 lei
Godmother (Vodka, Amaretto)	18 lei
Godfather (Whiskey, Amaretto)	28 lei

Caipis (230 ml)

Caipirissima (Rum, lime, brown sugar)	20 lei
Caipiroska (Vodka, lime, brown sugar)	20 lei
Caipirinha (Cachaca, lime, brown sugar)	20 lei

Whisky (40 ml)

Dewar's White Label	15 lei
Johnnie Walker Red Label	12 lei
Johnnie Walker Black Label	21 lei
Chivas Regal 12 years	17 lei
Jameson	17 lei
Jack Daniel's Old No.7	16 lei
Jack Daniel's Gentlemen Jack	21 lei
Jack Daniel's Single Barrel	24 lei

Single malt (40 ml)

Laphroaig 10 years	30 lei
Caol Ila 12 years	35 lei
The Macallan Fine Oak 12 years	32 lei
The Macallan Fine Oak 15 years	45 lei
Glenfiddich 18 years	37 lei
The Glenlivet 18 years	35 lei
The Glenlivet 21 years	60 lei
Glenmorangie 18 years	70 lei



Beer

Ursus Draught Black 400 ml	10 lei
Ursus Draught Blonde 400 ml	10 lei
Ursus Premium 330 ml	9 lei
Ursus fara alcool / nonalcohol 500 ml	10 lei
Reed s 500 ml	9 lei
Peroni 330 ml	10 lei
Grolsch 450 ml	12 lei
Guinness 330 ml	16 lei
Corona 330 ml	16 lei

Classics

Campari 50 ml	12 lei
Martini 50 ml	13 lei
Vodka Martini 60 ml (Vodka, Martini Dry)	18 lei
Gin Martini 60 ml (Gin, Martini Dry)	18 lei
Margarita 85 ml (Tequila, Triple Sec, lime juice) (alb, rosu, sec)	18 lei



Cocktails

(230 ml)

Aperol Spritz	18 lei
Lemon Drop (Lemon juice, Triple Sec, Vodka)	16 lei
Bloody Mary (Vodka, tomato juice, lemon juice, Worcestershire, Tabasco)	17 lei
Mojito (Rum, gas water, mint, lime juice, sugar)	18 lei
Tequila Sunrise (Tequila, orange juice, Grenadine)	18 lei
Tom Collins (Gin, sparkling water, maraschino cherry)	18 lei
Cosmopolitan (Vodka, Triple Sec, lime, Cranberries)	19 lei
Pina Colada (Rum, coconut syrup, pineapple, cream)	20 lei
Manhattan (Whiskey, vermouth, bitters)	20 lei
Long Island Ice Tea (Vodka, Rum, Gin, Tequila, Triple Sec, lime juice, Cola)	22 lei



STEAK HOUSE

Red Angus

Gin & Vodka (40 ml)

Absolut Blue	12 lei
Smirnoff Red	12 lei
Finlandia	15 lei
Grey Goose	33 lei
Beefeater	12 lei
Bombay Sapphire	15 lei

Tequila (30 ml)

Jose Cuervo Silver	14 lei
Jose Cuervo Gold	14 lei
El Jimador Blanco	16 lei

Rum (40 ml)

Captain Morgan Spiced Gold	12 lei
Captain Morgan Jamaica Rum	12 lei
Bacardi Gold	16 lei
Bacardi White	19 lei

Cognac (40 ml)

Metaxa 7*	21 lei
Martell V.S.	25 lei
Hennessy Fine de Cognac	38 lei
Remy Martin V.S.O.P.	44 lei
Courvoisier V.S.O.P.	38 lei
Courvoisier X.O.	85 lei



Liqueurs (40 ml)

Baileys Irish Cream	13 lei
Amaretto Disaronno	13 lei
Kahlua	13 lei
Southern Comfort	14 lei
Sambuca Ramazzotti	14 lei
Drambuie	15 lei
Cointreau	17 lei
Grand Marnier	21 lei

Digestives (40 ml)

Grappa Barricata	12 lei
Amaro Averna	13 lei
Unicum	13 lei
Jagermeister	13 lei
Fernet Branca	13 lei
Branca Menta	13 lei
Limoncello	13 lei
Amaro Ramazzotti	13 lei
PalincaValco	23 lei

