

Povestea noastră

Parca nu te poti satura niciodata de fructe de mare,
atata vreme cat sunt proaspete si bine facute.
Un vin bun alaturi, o muzica in surdina si o companie placuta
transforma o seara in oras intr-o experienta greceasca
pe cinsti, traita intr-un restaurant primitor,
care se remarcă prin farmecul sau mediteranean.
La Mesogios, dezvaluim meniul chiar de la intrare,
dar nu pentru ca acolo il expunem, ci pentru ca el
sta cuminte, intr-o vitrina, ca o fereastra prin care
vezi adancul Marii Mediterane unde pestele si fructele
de mare asteapta sa fie alese si gatite cu pricipere
de bucatarii nostri.

Asa ne primim prietenii inca din 1999,
atunci cand am inceput. Am pornit la drum
cu oameni pasionati de arta culinara greceasca,
oameni care au ramas alaturi de noi.
Echipa Mesogios se confunda chiar
cu spiritul restaurantului, prin devotamentul cu care
transforma fructele de mare in preparate savuroase.
Oaspetii nostri stau minute in sir in fata vitrinei
si nu se pot hotari.
Ii ajutam cu o recomandare, apoi ii lasam
in compania antreurilor, pana cand alchimistii din bucatarie
transforma fructele de mare proaspete in delicatessen.

Ne mandrim cu o traditie culinara desavarsita
de-a lungul anilor, recunoscuta si premiata de specialisti
intr-ale bucatariei, insa cel mai mult ne mandrim
cu aprecierea clientilor, care se intorc de fiecare
data cu aceeasi bucurie.

Our Story

You can never get enough seafood, as long as it is fresh
and well cooked.

Some good wine, some nice music and a pleasant company
can turn a night out into a fabulous Greek experience
in a remarkable and cozy restaurant.

At Mesogios, the menu is revealed right from the entrance,
and we don't speak about the list, we refer to the fresh
seafood which can be chosen directly from the window,
a gate which shows you the bottom of the Mediterranean Sea.

Lobster, shrimps, octopus and catfish
are waiting to be chosen and cooked by our skilled chefs.

This is how we have been welcoming our friends since 1999,
when we opened the restaurant.

We started with passionate people, keen on the art of the
Greek kitchen, and we are still a team.

The staff from Mesogios equals the spirit of the restaurant,
through the devotion which transforms seafood into delicacies.
Our guests spend long minutes trying to decide what to chose

.
We help them with a suggestion, then we let them enjoy
the appetizers until the alchemists from the kitchen
prepare the seafood.

We are proud of our culinary tradition, crafted
along the time, acknowledged and awarded by the specialists,
but what we treasure the most is the appreciation
of our guests, which come back to Mesogios to enjoy
the exquisite taste of our specialties.



Fish and Seafood Restaurant
MESOGIOS®

APERITIVE • STARTERS

STARTER COMPLET • COMPLETE STARTER

45 Lei/pers

Salata greceasca, salata de vinete, tsatsiki, icre tarama, masline asortate
Greek salad, eggplant salad, tsatsiki, tarama, assorted olives

SALATA GRECEASCA • GREEK SALAD

24 Lei/serving

Salata taraneasca în stil grecesc cu rosii, castraveti, ardei gras, ceapa rosie, masline și branza feta - 350g
Greek country style salad with tomatoes, cucumbers, peppers, onions, olives and feta cheese - 350g

HALLOUMI

22 Lei/serving

Branza traditionala din Cipru la gratar, rosii proaspete și oregano - 120g
Traditional cheese from Cyprus grilled, fresh tomatoes and oregano - 120g

FETA SAGANAKI

19 Lei/serving

Branza feta maturata, la cuptor cu rosii, oregano și ulei de masline - 100g
Matured feta cheese, baked in the oven with tomatoes, oregano and olive oil - 100g

SALATA DE VINETE • EGGPLANT SALAD

14 Lei/serving

Salata de vinete, ceapa, usturoi și ulei de masline - 100g
Eggplant salad, onion, garlic and olive oil - 100g

TARAMASALATA

12 Lei/serving

Salata de icre de crap, ceapa și ulei de floarea soarelui - 100g
Carp roe salad, onions and sunflower oil - 100g

TSATSIKI

16 Lei/serving

Preparat traditional grecesc din iaurt de oaie, castraveti, usturoi, marar și ulei de masline - 100g
Traditional Greek appetizer with sheep yogurt, cucumbers, garlic, thyme and olive oil - 100g

TAHINI

14 Lei/serving

Pasta de susan, suc de lamaie, usturoi și ulei de masline extravirgin - 100g
Sesame seeds cream, lemon juice, garlic and extravirgin olive oil - 100g

MASLINE ASORTATE • ASSORTED OLIVES

14 Lei/serving

Masline asortate grecesti marinate in ulei de masline extravirgin si ingrediente grecesti - 150g

Assorted greek olives marinated in extravirgin olive oil and greek herbs - 150g

SALATA DE ICRE DE STIUCA • PIKE ROE SALAD

24 Lei/serving

Salata de icre de stiuca, ceapa si ulei de floarea soarelui - 100g

Pike roe salad, onions and sunflower oil - 100g

TIROKAFTERI

14 Lei/serving

Crema de branza feta, ardei iute si ulei de masline - 100g

Feta cheese cream, hot peppers and olive oil - 100g

CARPACCIO DE CARACATITA • OCTOPUS CARPACCIO

37 Lei/serving

Felii de caracatita marinata cu mix de salata verde - 150g

Slices of marinated octopus with green salad mix - 150g

SALATA DE CARACATITA • OCTOPUS SALAD

40 Lei/serving

Caracatita marinata, capere, ceapa, otet balsamic si rucola - 200g

Marinated octopus, capers, onion, balsamic vinegar and rucola - 200g

SALATA CAESAR • CAESAR'S SALAD

27 Lei/serving

Salata Iceberg, piept de pui la gratar, fulgi de parmezan, sos Caesar si crutoane - 300g

Iceberg salad, grilled chicken breast, parmesan flakes, Caesar sauce and croutons - 300g

CARPACCIO DE VITA • BEEF CARPACCIO

32 Lei/serving

Muschi de vita pe pat de rucola, fulgi de parmezan si reductie de otet balsamic - 200g

Beef filet with rucola, parmesan flakes and balsamic vinegar - 200g

TARTAR DE TON ROSU • RED TUNA TARTAR

39 Lei/serving

Ton rosu, avocado si ulei de susan - 200g

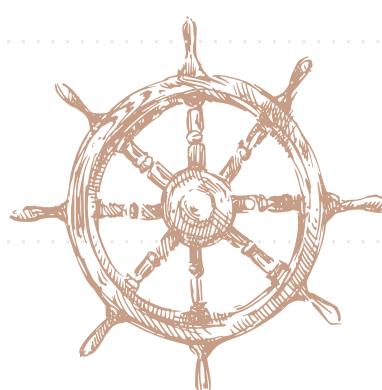
Red tuna, avocado and sesame oil - 200g

TARTAR DE SOMON • SALMON TARTAR

32 Lei/serving

Somon, ceapa verde, rodie - 200g

Salmon, green onion, pomegranate - 200g



SCOICI • SHELLS

SCOICI VERZI • GREEN MUSSELS

16 Lei/100g

Gătite cu vin alb, usturoi, sos de lamaie și ulei de masline extra virgin sau sos saganaki
Cooked with white wine, garlic, lemon and extra virgin olive oil or saganaki sauce

ST.JACQUES • SCALLOPS

33 Lei/100g

Preparate la gratar, servite cu sos de ulei de masline extra virgin și lamaie
Served grilled with olive oil and lemon juice

ST.JACQUES • SCALLOPS

33 Lei/100g

Prajite în tigaie cu condimente picante grecesti, usturoi și Metaxa
Pan fried with Greek chilli in Metaxa brandy sauce

MIDI • BLACK MUSSELS

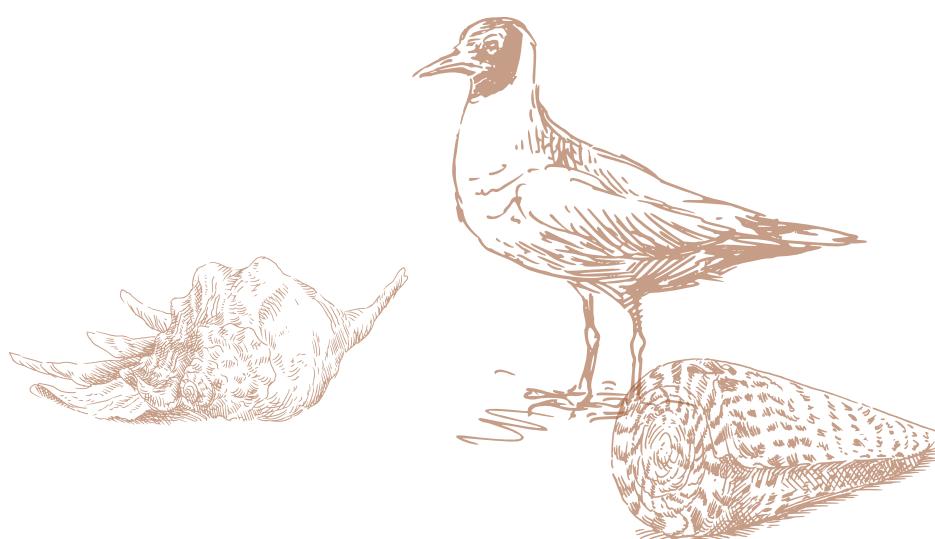
25 Lei/serving

Gătite cu vin alb, busuioc, usturoi și rosii proaspete - 500g
Cooked with white wine, basil, garlic and fresh tomatoes - 500g

STRIDI • OYSTERS

22 Lei/buc

(doar în sezon / in season only)



SUPE * SOUPS

MESOGIOS SOUP

Pregatita cu peste, creveti, scoici, legume si condimente speciale
Prepared with fish, shrimps, mussels, various vegetables and special spices

29 Lei / serving

BISQUE DE HOMARD

Supa crema cu homar, legume si condimente Mediteraneene
Cream soup with lobster, vegetables and Mediterranean spices

47 Lei / serving

CACCIUCCO • FISH AND SEAFOOD SOUP

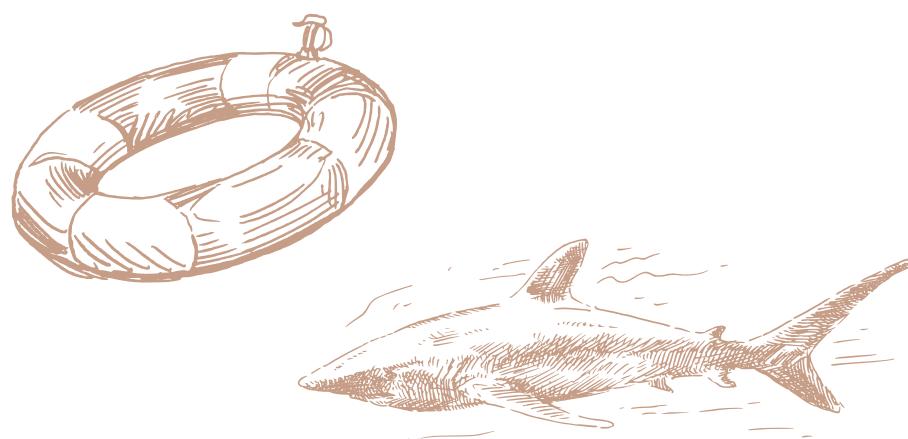
Supa de peste si fructe de mare cu rosii de Sicilia
Fish and seafood soup with Sicilian tomatoes

52 Lei / serving

SUPA CREMA DE SPARANGHEL • CREAM OF ASPARAGUS SOUP

Supa crema de sparanghel servita cu crutoane
Asparagus cream soup served with croutons

27 Lei / serving



PASTE & RISOTTO • PASTA & RISOTTO

PASTE CU FRUCTE DE MARE • SEAFOOD PASTA

49 Lei / serving

Servite cu creveti, caracatita si scoici
Served with shrimps, octopus and mussels

PASTE CU SOMON • SALMON PASTA

37 Lei / serving

Servite cu somon afumat in sos alb
Served with smoked salmon in white sauce

PASTE DE CASA CU TRUFE ALBE • TAGLIOLINI AL TARTUFO BIANCO

110 Lei / serving

Paste de casa servite cu trufe proaspete albe (doar in sezon)
Homemade pasta served with fresh white truffles (in season only)

PASTE DE CASA CU TRUFE NEGRE • TORTELLI AL TARTUFO NERO

65 Lei / serving

Paste de casa umplute cu branza ricotta servite cu trufe negre proaspete
Homemade pasta stuffed with ricotta cheese served with fresh black truffles

RISOTTO CU FRUCTE DE MARE • SEAFOOD RISOTTO

49 Lei / serving

Servit cu creveti, caracatita, calamari, scoici si sofran
Served with shrimps, octopus, calamari, mussels and saffron



PESTE * FISH

LUP DE MARE • SEA BASS

13 Lei / 100g

La gratar, servit cu sos de lamaie si ulei de masline extravirgin
Grilled, served with lemon and extravirgin olive oil sauce

LUP DE MARE XL • SEA BASS XL (+800g)

24 Lei / 100g

Preparat in crusta de sare de mare, servit cu sos de lamaie si ulei de masline extravirgin
Baked in sea salt, served with lemon and extravirgin olive oil sauce

LUP DE MARE XL • SEA BASS XL (+800g)

24 Lei / 100g

La gratar, servit cu sos de lamaie si ulei de masline extravirgin
Grilled, served with lemon and extravirgin olive oil sauce

PLATICA DE MARE • SEA BREAM

13 Lei / 100g

La gratar, servit cu sos de lamaie si ulei de masline extravirgin
Grilled, served with lemon and extravirgin olive oil sauce

PLATICA DE MARE XL • SEA BREAM XL (+800g)

24 Lei / 100g

Preparat in crusta de sare de mare, servit cu sos de lamaie si ulei de masline extravirgin
Baked in sea salt, served with lemon and extravirgin olive oil sauce

PLATICA DE MARE XL • SEA BREAM XL (+800g)

24 Lei / 100g

La gratar, servit cu sos de lamaie si ulei de masline extravirgin
Grilled, served with lemon and extravirgin olive oil sauce



PESTE • FISH

FILE DE HALIBUT • HALIBUT FILET

22 Lei / 100g

Pregatit la gratar, servit cu lamaie sau prajit in sos de capere
Grilled, served with lemon or fried in capers sauce

CALCAN • TURBOT

25 Lei / 100g

La gratar, prajit sau la cuptor cu masline
Grilled, fried or baked in the oven with olives

PESTE CALUGAR • MONK FISH

23 Lei / 100g

Prajit sau la cuptor cu legume
Fried or cooked in the oven with vegetables

FAGRI • FAGRI

24 Lei / 100g

La gratar, servit cu sos de lamaie si ulei de masline
Grilled, served with lemon and olive oil sauce

BARBUNI • RED MULLET

19 Lei / 100g

Servit prajit cu lamaie
Served fried with lemon

SCORPIE DE MARE • RED SCORPION FISH

28 Lei / 100g

Servit la gratar sau gatit la cuptor cu legume
Served grilled or cooked in the oven with vegetables



PESTE • FISH

ANSOA • AHCHOWY

Prajite si servite cu lamaie sau usturoi

Fried and served with lemon or garlic sauce

14 Lei / 100g

LIMBA DE MARE • SOLE

Prajita sau la gratar si servita cu lamaie sau usturoi

Fried or grilled and served with lemon or garlic sauce

22 Lei / 100g

MYLOCOPİ • SHI DRUM

Recomandat la gratar, servit cu sos de lamaie si ulei de masline

Recommended grilled, served with lemon and olive oil sauce

22 Lei / 100g

SOMON • SALMON

Pregatit la cuptor in crusta de ierburi aromate - 200 g

Baked in the oven with aromatic herbs crust - 200 g

39 Lei / serving

TON ROSU • RED TUNA

La gratar in crusta de susan, servit cu piure de cartofi si trufe - 150 g

Grilled in sesame crust, served with mashed potatoes and truffles - 150 g

49 Lei / serving



FRUCTE DE MARE • SEAFOOD

CALAMARI MARE • LARGE SQUID

19 Lei / 100g

Recomandat la gratar și servit cu sos de lamaie și ulei de masline extravirgin
Recommended grilled and served with lemon and extravirgin olive oil sauce

CALAMARI MARE • LARGE SQUID

24 Lei / 100g

Servit la gratar, umplut cu branza greceasca
Served grilled, stuffed with greek cheese

CALAMARI MIC • SMALL SQUID

17 Lei / 100g

Marinat în ingrediente speciale înainte de prajire
Marinated in special ingredients before frying

CALAMARI MIC LA TIGAIE • SMALL CALAMARI PAN FRIED

17 Lei / 100g

Prajit în tigaie în ulei de masline, ardei iute, lamaie și usturoi
Pan fried in olive oil, peperoncini, lemon and garlic

CARACATITA • OCTOPUS

25 Lei / 100g

La gratar, servita cu sos de lamaie și ulei de masline extravirgin
Grilled, served with lemon and extravirgin olive oil sauce

SEPIE • CUTTLEFISH

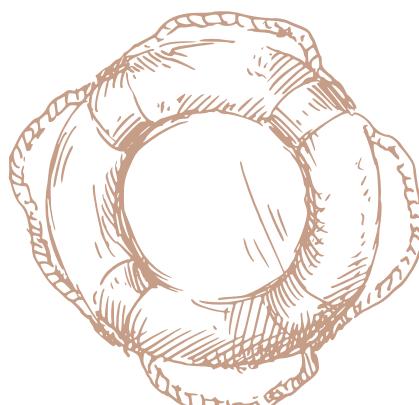
18 Lei / 100g

La gratar, servita cu sos de lamaie și ulei de masline extravirgin
Grilled, served with lemon and extravirgin olive oil sauce

SEPIE • CUTTLEFISH

20 Lei / 100g

Gătită în sos special cu ceapa, vin alb și cerneala
Cooked in a special sauce with onions, white wine and ink



FRUCTE DE MARE * SEAFOOD

CREVETI * SHRIMPS

Prajiti crocant cu pesmet Panko, serviti cu sos dulce picant
Crispy fried with Panko crumbs served with sweet chilly sauce

La gratar, serviti cu sos de lamaie si ulei de masline extravirgin sau usturoi
Grilled, served with lemon and extravirgin olive oil sauce or garlic

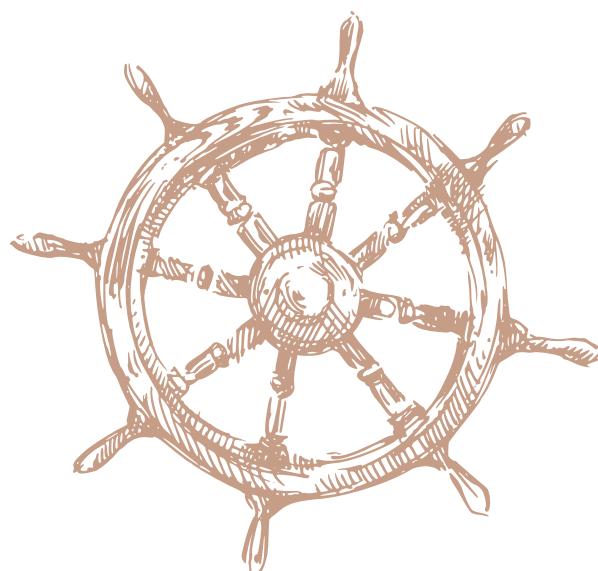
Saganaki, preparat la tigaie in sos de rosii special si branza feta
Saganaki, prepared in pan with special tomato sauce and feta cheese

Trasi la tigaie cu sos de unt si usturoi
Pan fried in butter and garlic sauce

Intrebati ospatarul despre dimensiunea pe care o doriti * Ask the waiter about the size you want

DIMENSIUNI & PRET • SIZES & PRICE

Large: 29 Lei / 100g Extra Large: 39 Lei / 100g Colossal: 49 Lei / 100g



FRUCTE DE MARE * SEAFOOD

COADA DE HOMAR • LOBSTER TAIL

57 Lei / 100g

Preparata la cuptor, gratinata cu branzeturi grecesti, masline si brandy
Baked in the oven with greek cheese, olives and brandy

PICIOARE DE CRAB • KING CRAB LEGS

59 Lei / 100g

La gratar sau fierte, servite cu sos special de usturoi
Grilled or boiled, served with special garlic sauce

HOMAR • LOBSTER

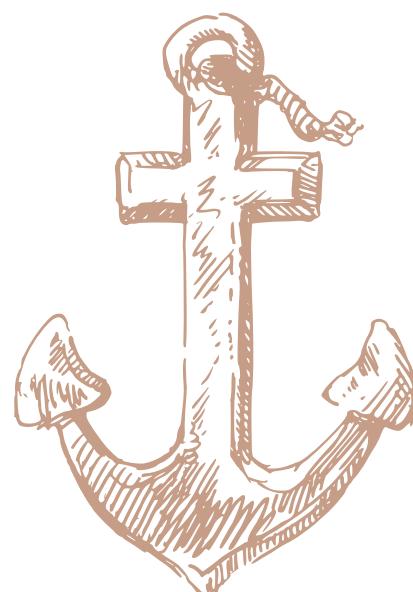
45 Lei / 100g

Preparat la gratar, fiert sau la cuptor, servit cu sos special de usturoi
Prepared grilled, boiled or in the oven, served with special garlic sauce

HOMAR ALBASTRU • BLUE LOBSTER

55 Lei / 100g

Preparat la gratar, fiert sau la cuptor, servit cu sos special de usturoi
Prepared grilled, boiled or in the oven, served with special garlic sauce



PREPARATE DIN CARNE LA GRATAR • GRILLED MEAT DISHES

COTLET DE MIEL • LAMB CHOPS (200 g)

77 Lei / serving

Origine: Noua Zeelanda

MUSCHI DE VITA BLACK ANGUS • BLACK ANGUS BEEF FILET (200 g)

95 Lei / serving

Origine: Uruguay

BLACK ANGUS T-BONE STEAK (650 g)

185 Lei / serving

Origine: S.U.A

PULPA DE RATA CONFIATA LA CUPTOR (250 g)

45 Lei / serving

Origine: Franta



GARNITURI * GARNISH

LEGUME LA GRATAR • GRILLED VEGETABLES (200g)	19 Lei
CARTOFI PRAJITI • FRIED POTATOES (150g)	12 Lei
CARTOFI NATUR • BOILLED POTATOES (150g)	12 Lei
SPANAC • SPINACH (150g)	15 Lei
OREZ • RICE (120g)	10 Lei
PASTE NATUR • BOILLED PASTA (120g)	10 Lei
CIUPERCI LA GRATAR • GRILLED MUSHROOMS (200g)	15 Lei
BROCCOLI (200g)	15 Lei
SPARANGHEL • ASPARAGUS (200g)	22 Lei



DESERT * DESSERTS

YANΙΟΤΙΚΟ (200g)	16 Lei
Bacalava greceasca cu nuca, miere si apa de trandafir Greek baclava with walnuts and rose water	
YAUTI ME MELLI (150g)	16 Lei
Iaurt grecesc cu miere si nuci Greek yogurt with honey and walnuts	
MESOGIOS CUP (200g)	16 Lei
Inghetata de rom, nuci, stafide si lichior Rhum ice cream, walnuts, raisins and liquor	
FRUCTE DE SEZON • SEASON'S FRUITS (300g)	22 Lei
TORT DE CIOCOLATA SI MENTA • MINT CHOCOLATE CAKE (160g)	24 Lei
TORT CU FRUCTE DE PADURE • FOREST FRUITS CAKE (160g)	24 Lei
TORT CRANTZ • CRANTZ CAKE (160g)	24 Lei
SUFLEU DE CIOCOLATA • CHOCOLATE SOUFFLE (160g)	24 Lei



26 Lei

- Cioccolato con Cioccolato Belga (150g)**
- Cheesecake con fragole e biscotti inglese (150g)**
- Limone con limoni di Sorrento (150g)**
- Lampone e Mirtillo (150g)**

