

APERITIVE

PROWINE BOARD 350g
branza pecorino D.O.P., masline verzi, FOCACCIA BARESE

WINE "SPOUSE" 350g
anghinare fermentată, măsline verzi cu roșii uscate și usturoi, anșoa, parmezan și FOCACCIA BARESE

ITALIAN CHARCUTERIE 260g
prosciutto, selecție de salamuri, ardei peperoncino cu ton și branza pecorino

STEAMED EDAMAME 180g
sos teriyaki și sos de trufe

PANINI "PROWINE" 300g
FOCACCIA BARESE, salam ventricina, salam fenicul, bocconcini, sos pesto

BRUSCHETE CU TRUFE SI PARMEZAN 150g
salsa tartufata, parmezan

BURRATA di BUFALA 340g
servită cu roșii, rucola, busuioc thailandez și FOCACCIA BARESE

HUMMUS BEIRUT 240g
cu FOCACCIA BARESE

GUACAMOLE 350g
crema de avocado FRESH cu FOCACCIA BARESE

ZACUSCA DE STURION 200g
muschi de STURION și zacusca de legume

BATOG FILE DE MORUN AFUMAT 280g
muschi de MORUN AFUMAT cu ARTIZANAL BRIOCHE

TARTAR DE TON 320g
ton, avocado, lamaie, FOCACCIA BARESE

TON TATAKI 320g
katsubushi, sos de soia cu lime și salată de alge wakame

CREVETI PANKO 280g
creveti black tiger cu sos chili

CREVETI SAGANAKI 350g
creveti black tiger, sos de roșii San Marzano, branza feta, oregano

HAMSII PRAJITE A.O.P. 300g
cu sos de usturoi

HALLOUMICHEESE 240g
halloumi, tahini și sumac

JUMARI DE PUI 170G
aripi de pui tăiate marunt

TARTAR DE VITA 220g
muschi de vita, unt cu trufe și FOCACCIA BARESE

FICAT DE VITEL 320G
cu castraveti murati

CAVIAR CUTIE (30g)
servit cu pâine brioche prăjită, unt și flori de sare

SALATE

MIX SALATA VERDE 150G
lolo rosso, lolo bianco

SALATA DE SEZON 300G
telemea de Ibanesti, roșii, castraveti, ceapa verde

SALATA DE VINETE 150G
servită cu ceapa verde

SALATA DE ARDEI COPTI 150G

SUPA ZILEI

DRINKS MENU



47lei

69lei

78lei

38lei

33lei

45lei

83lei

54lei

48lei

64lei

85lei

95lei

95lei

64lei

75lei

67lei

65lei

47lei

99lei

60lei

499lei

28lei

35lei

25lei

29lei

27lei

PASTE

PACCHERI AL TARTUFO 360G 49lei
cu salsa tartufata, parmezan, sos de vin alb si sare de maldon

GNOCCHI AL POMODORO 340G 52lei
cu sos de roșii, sos de sampanie, parmezan si busuioc proaspat

NERO DI SEPIA CON FRUTTI DI MARE 350G 89lei
cu creveti black tiger, midii proaspete si sos de chardonnay

FEL PRINCIPAL

CREVETI AJILLO 320g 85lei
creveti, sos champagne, chorizzo, capere, roșii cherry, FOCACCIA BARESE

TOCANA DE MIDII 340g 68lei
midii proaspete, sos chardonnay, sos de roșii San Marzano, FOCACCIA BARESE

STURION FILE 380g 129lei
servit cu sos meunière, sos sauvignon blanc, cartofi la abur si capere

CARACATITA GALICIANA 360g 175lei
mojo verde, cartofi raclet si sos de vin a la verdejo

TON AHI 380g 188lei
legume bouquet, sos unagi si reductie de champagne

LUP DE MARE CU LEGUME 340g 85lei
brocoli, conopida, morcov si sare de maldon

PULPA DE RATA 340g 78lei
varza calita cu merlot si cu mar verde

PIEPT DE PUI LA GRATAR CU LEGUME 250g 63lei
piept de pui, brocoli, conopida, morcov copt

PASTRAMA DE OAIIE 380g 76lei
pastrama de oaie cu mamaliguta si castravti acri

CARNE DE PORC LA GARNITA SI CARTOFI PRAJITI 420g 59lei
pulpa, muschi, carnat de casa, cartofi prajiti

MUSCHI DE VITA CU SOS DE PIPER VERDE 360g 147lei
muschi de vita, sos de piper verde și sparanghel

ENTRECOTE DE VITA (maturată, hrănită cu cereale) 380g 170lei
sos chimichurri și salată verde

MITITEI CU CARTOFI PRAJITI 400g 45lei
3 mititei cu cartofi prajiti si mustar de Tecuci

PENTRU COPII

GUJOANE DE PUI 260g 59lei

ASIAN NOODLES CU LEGUME SI PUI 280g 48lei

GARNITURI

LEGUME "BOUQUET" 230G 32lei

SPARANGHEL 120G 36lei

CARTOFI PRAJITI 250G 27lei

OREZ BASMATI CU PARMESAN SI LIME 150G 29lei

DESERT "DE CASA"

BISCUIT CUILLERE 100g 25lei

BUDINCA CAMEL 90g 19lei

MACARONS PASTEL 6BUC 120g 54lei

PLATOU FRUCTE DE SEZON 250g 30lei

INGHETATA: VANILIE, CIOCOLATA, COCOS, LIMONCELO, CAFEA...

FOCACCIA BARESE 120G 19lei

ARTIZANAL BRIOCHE 150G 25lei



PENTRU VALORILE NUTRITIONALE CONSULTATI MENIUL ONLINE

WE ARE
"OPEN"
EVERYDAY



MAKE A
RESERVATION

+40748906090
RSVP@PROWINE.RO

A LA CARTE MENU

APPETIZERS

PROWINE BOARD 350g
pecorino cheese D.O.P., green olives, Baresse focaccia

WINE "SPOUSE" 350g
fermented artichokes, green olives with sun-dried tomatoes and garlic, anchovies, parmesan, and Baresse focaccia

ITALIAN CHARCUTERIE 260g
prosciutto, selection of salami, peperoncino peppers with tuna, and pecorino cheese

STEAMED EDAMAME 180g
teriyaki sauce and truffle sauce

PANINI "PROWINE" 300g
BARESE FOCACCIA, ventricina salami, fennel salami, bocconcini, pesto sauce

BRUSCHETTA WITH TRUFFLES AND PARMESAN 150g
truffle salsa, parmesan

BURRATA di BUFALA 340g
served with tomatoes, arugula, Thai basil, and Baresse focaccia

HUMMUS BEIRUT 240g
with FOCACCIA BARESE

GUACAMOLE 350g
FRESH avocado cream with FOCACCIA BARESE

STURGEON ZACUSCA 200g
sturgeon loin and vegetable zacusca

SMOKED STURGEON LOG 280g
smoked cod loin, served with ARTIZANAL BRIOCHE

TUNA TARTAR 320g
tuna, avocado, Baresse focaccia

TON TATAKI 320g
katsubushi, lime soy sauce, and wakame seaweed salad

PANKO SHRIMPS 280g
black tiger shrimps with chili sauce

SAGANAKI SHRIMPS 350g
black tiger shrimp, San Marzano tomato sauce, feta cheese, oregano

FRIED ANCHOVIES A.O.P. 300g
with garlic sauce

HALLOUMI CHEESE (fried) 240g
halloumi, tahini and sumac

JUMARI DE PUI 170G
cleaver-cut chicken wings

BEEF TARTAR 220g
beef tenderloin, truffle butter, Baresse focaccia

VEAL LIVER 320G
with pickled cucumbers

CAVIAR BOX (30g)
served with toasted brioche bread, butter, and fleur de sel

SALADS

GREEN SALAD MIX 150G
lolo rosso, lolo bianco

SEASONAL SALAD 300G
Ibanesti telemea cheese, tomatoes, cucumbers, green onions

EGGPLANT SALAD 150G
served with green onions

ROASTED PEPPER SALAD 150G

SOUP OF THE DAY

DRINKS MENU



47lei

69lei

78lei

38lei

33lei

45lei

83lei

54lei

48lei

64lei

85lei

95lei

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75lei

67lei

65lei

47lei

99lei

60lei

499lei

28lei

35lei

25lei

29lei

27lei

PASTA

PACCHERI AL TARTUFO 360G
with truffle salsa, parmesan, white wine sauce, and Maldon salt

GNOCCHI AL POMODORO 340G
with tomato sauce, champagne sauce, parmesan, and fresh basil

NERO DI SEPIA CON FRUTTI DI MARE 350G
with black tiger shrimp, fresh mussels, and chardonnay sauce

MAIN COURSE

AJILLO SHRIMPS 320g
shrimp, champagne sauce, chorizo, capers, cherry tomatoes, Baresse focaccia

MUSSEL STEW 340g
fresh mussels, chardonnay sauce, San Marzano tomato sauce, Baresse focaccia

STURGEON FILLET 380g
served with meunière sauce, saumon blanc sauce, steamed potatoes, and capers

GALICIAN OCTOPUS 360g
mojo verde, raclette potatoes, and Verdejo wine sauce

AHI TUNA 380g
"Bouquet" vegetables, unagi sauce, and champagne reduction

SEA BASS WITH VEGETABLES 340g
broccoli, cauliflower, carrot, and Maldon salt

DUCK LEG 340g
braised cabbage with Merlot and green apple

GRILLED CHICKEN BREAST WITH VEGETABLES 250g
chicken breast, broccoli, cauliflower, roasted carrot

LAMB PASTRAMI 380g
lamb pastrami with polenta and pickled cucumbers

PORK MEAT WITH GARNISH AND FRENCH FRIES 420g
pork leg, tenderloin, homemade sausage, french fries

CHATEAUBRIAND WITH GREEN PEPPER SAUCE 360g
beef tenderloin, green pepper sauce, and asparagus

BEEF ENTRECÔTE (aged, grain-fed) 380g
chimichurri sauce and green salad

MITITEI WITH FRENCH FRIES 400g
3 mititei with french fries and Tecuci mustard

FOR KIDS

CHICKEN FINGERS 260g

ASIAN NOODLES WITH VEGETABLES AND CHICKEN 280g

SIDES

"BOUQUET" VEGETABLES 230G

ASPARAGUS 120G

FRENCH FRIES 250G

BASMATI RICE WITH PARMESAN AND LIME 150G

DESERT HAND MADE

LADYFINGER BISCUIT 100g

CARAMEL PUDDING 90g

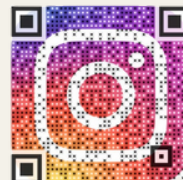
PASTEL MACARONS 6PCS 120g

SEASONAL FRUIT PLATTER 250g

ICE CREAM: VANILLA, CHOCOLATE, COCONUT, LIMONCELLO, COFFEE...

BARESE FOCACCIA 120G

ARTIZANAL BRIOCHE 150G



FOR NUTRITIONAL VALUES, SEE THE ONLINE MENU

20A MĂRĂȘTI BOULEVARD, SECTOR 1, BUCHAREST, 011462 WITHIN COSR WITH
ENTRANCE ALSO FROM KISELEFF (TRIUMPHAL ARCH)