



ZAAF



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Zaaf [noun]: weakness for temptation

*Rooted in the elegance of classic European cuisine,
every dish is boldly prepared and
served at the center of the table —
meant to be passed, tasted and enjoyed together.*

*At ZAAF we don't resist temptation —
we welcome it, we share it and we celebrate it.*

COPERTO

Olives, Nuts & Almonds

*In-House Artisan Butter: Burnt Butter (Beurre Noisette) & Fermented Matcha Butter
Steaming Hot Bread Basket*

24 lei/ pax (Add-on to each bill)

CRUDO

Gillardeau Spéciale No. 2 Oyster – France

Mignonette sauce, Tabasco, Lime / 40 lei

Chef's Crafted Oysters (6 Pcs)

*Gillardeau Spéciale No. 2 – France, with Foie gras & Szechuan peppercorn,
Apple & Cucumber, Leche de tigre & Tobiko / 229 lei*

Red Shrimp Carpaccio

Argentinean red shrimps finished with extra virgin olive oil / 107 lei

Harry's Bar Truffle Beef Carpaccio

*Thinly sliced tenderloin with mustard drizzle, fresh arugula,
30-month-aged Parmigiano Reggiano DOP shavings / 109 lei*

Octopus Carpaccio

Thinly sliced octopus with a vibrant citrus vinaigrette / 96 lei

Steak Tartare

With Béarnaise sauce on toasted butter croissant / 97 lei

Sea Bass Carpaccio

*Slices of Mediterranean sea bass, gently cured in a citrus blend
and finished with premium extra virgin olive oil / 91 lei*

Beef Carpaccio Caesar

Beef Carpaccio with Caesar sauce and 30-month-aged Parmigiano Reggiano DOP / 95 lei

Jamón Ibérico

Hand-sliced Jamón Cebo Ibérico 24-month-aged / 116 lei

STARTERS & SALADS

Zaaf "1000 Layers" Potatoes

With goat cheese cream, truffle, yolk shavings and chives / 65 lei

Escargots À La Bourguignonne

Snails with parsley, garlic and white wine – infused butter / 76 lei

Baby Calamari Filled With Feta Cheese

Lightly charred, served on edamame and peas, topped with Chorizo / 69 lei

Vitello Tonnato

Sliced veal topped with tuna, citrus-scented parsley crumble & mustard seed caviar / 84 lei

Grilled Octopus

Tender grilled tentacles with gremolata, lemon & fresh red chili / 108 lei

Duck Croquettes

Crispy confit duck croquettes served over creamy mashed potatoes with orange demiglace / 84 lei

Burrata & Peach

Creamy burratina, served with peach & extra virgin olive oil / 82 lei

Signature Tomato, Cheese & Onion Salad

Orange, herbs and Armagnac-infused tomatoes with onion purée, cheese and cumin mousse / 74 lei

Sardines On Long Rye Bread

Brined, hand-dressed sardine fillets, pickled red onion, extra virgin olive oil / 113 lei

Classic Caesar Salad

Baby gem lettuce, Caesar dressing, 30-month-aged Parmigiano Reggiano DOP / 72 lei

Baby Octopus Salad "Galician Style"

With charcoaled potatoes, crisp green salad, spicy sauce / 92 lei

Cauliflower Gratin With Hummus

Roasted and butter-basted, with garam masala, hummus and vegetable textures / 65 lei



PASTA & RISOTTO

House-Made French Raviole De Dauphiné Comté

*With Comté cheese, pumpkin seeds and burnt butter
in a butter-sage emulsion / 97 lei*

Risotto Alla Milanese With Argentinean Red Shrimp Tartare

With saffron and 30-month-aged Parmigiano Reggiano DOP / 113 lei

Caviar Rigatoni

Buttermilk, short rigatoni pasta, sturgeon caviar (25 gr) / 218 lei

Lobster Linguini

*Linguini with Blue European lobster tail
in a light San Marzano tomato sauce / 198 lei*

Morel Rigatoni

Morel mushrooms, rigatoni / 92 lei

San Marzano Tomato Tagliatelle & Burrata

*Fresh San Marzano cherry tomatoes,
Cinquepalmi tagliatelle, creamy burrata / 84 lei*

Linguini Vongole AOP

Linguini, white wine, extra virgin olive oil, mildly spicy / 90 lei

AVAILABLE ONLY IN TRUFFLE SEASON

Porcini Risotto With Fresh Truffles

*With wild porcini mushrooms, fresh truffles and
30-month-aged Parmigiano Reggiano DOP / 118 lei*

Truffle Rigatoni / 135 lei





**FOR THE BEST EXPERIENCE, WE STRONGLY SUGGEST
YOU CONSULT YOUR WAITER ON PORTIONS AND SHARING.**

Seared Halibut

Cured in miso, lightly seared with mushroom dashi (240 g) / 114 lei

Sole Meunière

Classic French whole sole with lemon, capers, butter, parsley and almonds (300 g) / 244 lei

Heritage Sea Bass Fillet With Potato Scales

Mediterranean sea bass fillet with golden potato "scales" (300 g) / 160 lei

Duck à l'Orange

Tender duck breast with parsnip purée and blood orange sauce reduction / 142 lei

Sea Bass Fillet

Charcoal or pan-fried (300 g) / 122 lei

Mediterranean Whole Sea Bass

Deboned, grilled or baked in salt crust – ideal for sharing (1.4 kg caliber) / 670 lei

Chef's Cordon Bleu

Our take on a classic: chicken, cream and spices, stuffed with cheese and ham (240 g) / 90 lei

Pork Ibérico With Apple & Aji Amarillo Sauce

Bone-in Ibérico pork chop with spicy aji amarillo & jalapeño sauce, pressed apple (240 g) / 126 lei

Miniburger Trio

Classic, foie gras and blue cheese & jalapeño – on house-made flat-top butter brioche / 126 lei

Veal Schnitzel With Béarnaise Sauce

Black Angus veal with Béarnaise sauce (300 g) / 137 lei

Sirloin Steak

USDA Prime sirloin (350 g) / 206 lei

Zaaf Fillet Mignon Steak Au Poivre

Center-cut Argentinean fillet mignon with Zaaf's signature peppercorn sauce (280 g) / 160 lei

Zaaf Roman Steak – Filet Mignon & Cacio e Pepe Raviolo

*Center-cut Argentinian filet mignon topped
with a giant, creamy cacio e pepe raviolo / 172 lei*

L'entrecôte Steak & Fries

*Classic bistro-style Creekstone USA Ribeye or Sirloin, house-cut golden fries,
herbal steak sauce (350 g) / 277 lei*

Kagoshima Wagyu A5 Ribeye

Selected Japanese beef from Kagoshima (300 g) / 575 lei

Classic Chateaubriand To Share

*Thick-cut Argentinean tenderloin steak with Chimichurri sauce
– ideal for two or more (650 g) / 542 lei*



Crème Caramel

Silky vanilla custard with a delicate layer of golden caramel / 42 lei

Zaaf Hazel Chocolate Cake

Velvety chocolate ganache on a crunchy hazelnut praline base / 61 lei

Chocolate Multi-Layer Cake / 61 lei

Cream & Berries

Vanilla cream layered with seasonal berries and citrus zest / 57 lei

Crème Brûlée / 46 lei

Ice Cream With Extra Virgin Olive Oil & Maldon Salt

Dark chocolate or vanilla / 44 lei

Affogato

Served with creamy vanilla ice cream & rich pistachio cream / 42 lei

SIDES

House-Cut Fries, Double Fried / 48 lei

Pimientos Del Padrón / 51 lei

Mashed Potatoes / 46 lei

Vegetables & Glazed Carrots / 53 lei

Green Salad / 42 lei

Lemon Mustard Mayo with 5 g Caviar / 44 lei

Please note: Dishes at ZAAF may contain traces of common allergens, including celery, gluten, molluscs, crustaceans, eggs, fish, milk, mustard, peanuts, sesame, soy, sulphites, and tree nuts.

www.zaaf.ro

Calea Floreasca nr. 91-111