

ZAAF



ZAAF

Zaaf [noun]: weakness for temptation

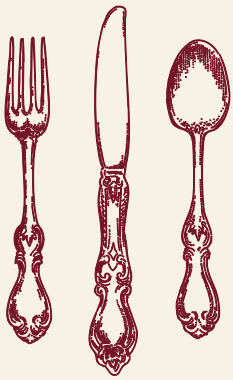
Rooted in the elegance of classic European cuisine,
every dish is boldly prepared and
served at the center of the table,
meant to be passed, tasted and enjoyed together.

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

18 RON/ pax (By request)



Business Lunch

YOU DO BUSINESS. WE DO LUNCH

MONDAY - FRIDAY
12:00 - 15:00

A curated selection, served in sequence

SOUP OF THE DAY
Kindly ask your server

GREEN SALAD
Mixed leaves with radishes and walnuts

MAIN COURSE
One selection

Coquelet Chicken
With mashed potatoes, umami mushrooms, demi-glace / 89 RON

Dorada Fillet, Pan-Seared
With vegetables and olives / 95 RON

Beef Tenderloin
With mushroom sauce and fries / 130 RON

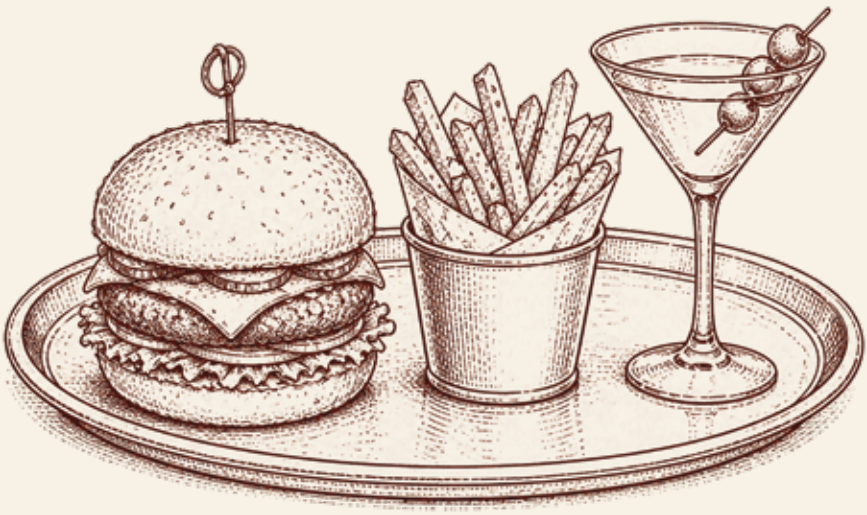
Cauliflower Gratin with Hummus
With garam masala, chimichuri, hazelnuts and vegetable textures / 78 RON

DESSERT
Crème Caramel
Vanilla custard with golden caramel

The business lunch includes soup of the day, green salad and dessert.
The business lunch is priced according to your chosen main course.

Adult
Happy Meal

MONDAY - FRIDAY
12:00 - 18:00



MAIN COURSE

CLASSIC BURGER
Cheddar, House Green Mayo, Lettuce, Red Onion and Pickles

OR

STEAK & FRIES SANDWICH
Classic Bistro-Style Sirloin, Herbal Steak Sauce

SIDE



SMALL PORTION OF FRIES

COCKTAIL

The Martini
Aperol Spritz
Sarti Spritz
Limoncello Spritz
Crodino Spritz
Campari Spritz
Home Made Cola



BURGER MEAL
98 RON



STEAK SANDWICH MEAL
110 RON

The Adult Happy Meal is priced according to your chosen main course.

CRUDO

Gillardeau Spéciale No. 2 Oyster – France
Mignonette sauce, Tabasco, Lime / 40 RON

Chef's Crafted Oysters (6 Pcs)
Gillardeau Spéciale No. 2 – France, with Foie gras & Sichuan peppercorn, Apple & Cucumber, Leche de tigre & Tobiko / 229 RON

Red Shrimp Carpaccio
Argentinean red shrimps finished with extra virgin olive oil / 107 RON

Sea Bass Carpaccio
Cured in a citrus vinaigrette with togarashi and extra virgin olive oil / 91 RON

Harry's Bar Truffle Beef Carpaccio
Thinly sliced tenderloin with mustard drizzle, arugula, 30-month-aged Parmigiano Reggiano DOP shavings / 109 RON

Steak Tartare
With Béarnaise sauce on a butter croissant / 97 RON

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

STARTERS & SALADS

Foie Gras Terrine
With Armagnac, fig jam and lightly toasted brioche / 108 RON

Escargots À La Bourguignonne
Snails with parsley, garlic and white wine - infused butter / 76 RON

Zaaf "1000 Layers" Potatoes
With goat cheese cream, truffle, yolk shavings and chives / 65 RON

Duck Croquettes
Served over creamy mashed potatoes with orange demiglace / 84 RON

Mediterranean Shrimps
Simmered in rich tomato sauce, flavored with feta cheese and parsley oil / 76 RON

Crispy Calamari & Zucchini
Served with aioli sauce and San Marzano tomato relish/ 68 RON

Sardines On Long Rye Bread
Brined, hand-dressed sardine fillets, pickled red onion, extra virgin olive oil / 113 RON

Grilled Octopus
Tender grilled tentacles with gremolata, lemon & fresh chilli pepper / 108 RON

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

Green Apple & Blue Cheese Salad
Sucrine lettuce with Granny Smith apple and blue cheese, pear, fresh figs, celeriac and cashews with yoghurt-tahini dressing and apple miso gastrique / 72 RON

Greek Salad
With creamy feta, extra virgin olive oil, fresh mint, oregano and walnuts / 82 RON

Classic Caesar Salad
Baby gem lettuce, Caesar dressing, 30-month-aged Parmigiano Reggiano DOP / 72 RON

Burrata & Peach or Figs
Creamy burratina, served with peach or figs, with peaches or figs depending on the season & extra virgin olive oil / 82 RON

Cauliflower Gratin with Hummus
Roasted and butter-basted, with garam masala, chimichuri, hazelnuts and vegetable textures / 65 RON

PASTA & RISOTTO

French Raviole De Dauphiné Comté
With Comté cheese, pumpkin seeds and brown butter, in a butter emulsion with sage / 97 RON

Lobster Linguine
With Blue European lobster tail in bisque & San Marzano tomato sauce / 198 RON

Spicy Garlic Shrimp Linguine
With white wine, butter, parsley, garlic and fresh chilli pepper / 88 RON

Morel Rigatoni
With 30-month-aged Parmigiano Reggiano DOP, butter emulsion and chives / 92 RON

Linguine Vongole AOP
With white wine, extra virgin olive oil, mildly spicy / 90 RON

Tagliatelle & Burrata
With San Marzano cherry tomatoes / 84 RON

Pasta Alla Vodka
Conchiglie in tomato and vodka cream sauce with fresh basil / 78 RON

Pumpkin Risotto
With butter and 30-month aged Parmesan, finished with burratina, cherry tomatoes confit and fried sage / 79 RON

AVAILABLE ONLY IN TRUFFLE SEASON

Porcini Risotto
With fresh truffles, wild porcini mushrooms and 30-month-aged Parmigiano Reggiano DOP / 118 RON

Truffle Rigatoni / *135 RON*

MAINS

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

Sea Bass Beurre Blanc
Fillet of sea bass, poached in butter, with beurre blanc sauce and chives / 162 RON

Tuna Steak & Fries
Sesame-crusted tuna steak with golden fries and green peppercorn white sauce / 148 RON

Butterfly Dorada To Share
Whole butterflied sea bream, grilled with olive oil and butter, served with kapia peppers, tomatoes, lime, coriander and parsley / 224 RON

Sole Meunière
Classic French whole sole with lemon, capers, butter, parsley (300 g) / 244 RON

Heritage Sea Bass Fillet with Potato Scales
Mediterranean sea bass fillet with golden potato scales (300 g) / 160 RON

Sea Bass Fillet
Charcoaled or pan-fried (300 g) / 122 RON

Chef's Cordon Bleu
Chicken breast stuffed with chicken liver confit, brown mushrooms and fresh truffle, served with crispy chicken skin & chives with wine sauce / 87 RON

Duck à l'Orange
Tender duck breast with parsnip purée and blood orange sauce reduction / 142 RON

Pork Ibérico with Apple & Aji Amarillo Sauce
Pork chop, Iberico, with Aji Amarillo purée, apple cider reduction and fresh compressed apples (240 g) / 126 RON

Steak & Fries

Classic bistro-style Sirloin, house-cut fries, herbal steak sauce (350 g) / 260 RON

Classic bistro-style USA Creekstone Ribeye, house-cut fries, herbal steak sauce (350 g) / 298 RON

Classic Burger
With cheddar, house green mayo, lettuce, red onion and pickles / 112 RON

Beef Tenderloin Royal
Beef tenderloin seared in butter with garlic and rosemary with foie gras escalope and fresh truffle, green peppercorns sauce / 218 RON

Veal Schnitzel with Béarnaise Sauce
Black Angus veal with Béarnaise sauce (300 g) / 137 RON

Zaaf Fillet Mignon Steak Au Poivre
Aged fillet mignon with pepper sauce and demi-glace (280 g) / 160 RON

USA Creekstone Ribeye *(350 g) / 244 RON*

Sirloin Steak *(350 g) / 206 RON*

Classic Chateaubriand To Share
Whole beef tenderloin with vegetables, chimichurri sauce and Béarnaise sauce – ideal for two or more (650 g) / 342 RON

DESSERTS

Crème Caramel
Vanilla custard with golden caramel / 42 RON

Zaaf Hazel Chocolate Cake
Chocolate ganache on a crunchy praline base with hazelnuts / 58 RON

Chocolate Multi-Layer Cake / *54 RON*

Cream & Berries
Vanilla cream layered with berries and citrus zest / 57 RON

Crème Brûlée / *46 RON*

Ice Cream with Extra Virgin Olive Oil & Maldon Salt
Dark chocolate or vanilla / 44 RON

Affogato
With vanilla ice cream & pistachio cream / 42 RON

SIDES

Fresh Potatoes, Double-fried / *48 RON*

Pimientos Del Padrón / *51 RON*

Mashed Potatoes / *46 RON*

Sautéed Vegetables / *48 RON*

Green Salad / *42 RON*

Mayonnaise with Spring Onion Oil / *18 RON*

Aioli Sauce / *18 RON*

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.



Bar

Champagne

RON

BILLECART-SALMON LE RÉSERVE — 320 RON
Pinot Noir, Chardonnay, Pinot Meunier, Extra Brut, 375 ml

BILLECART-SALMON LE RÉSERVE — 550 RON
Pinot Noir, Chardonnay, Pinot Meunier, Extra Brut, 750 ml

BILLECART-SALMON LE RÉSERVE — 1200 RON
Pinot Noir, Chardonnay, Pinot Meunier, Extra Brut, 1500 ml

BILLECART-SALMON LE RÉSERVE — 4800 RON
Pinot Noir, Chardonnay, Pinot Meunier, Extra Brut, 6000 ml

BILLECART-SALMON LE ROSÉ — 440 RON
Chardonnay, Pinot Meunier, Pinot Noir, Extra Brut, 375 ml

BILLECART-SALMON LE ROSÉ — 850 RON
Chardonnay, Pinot Meunier, Pinot Noir, Extra Brut, 750 ml

BILLECART-SALMON LE ROSÉ — 2600 RON
Chardonnay, Pinot Meunier, Pinot Noir, Extra Brut, 3000 ml

BOLLINGER SPECIAL CUVÉE — 510 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 750 ml

BOLLINGER SPECIAL CUVÉE — 990 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 1500 ml

BOLLINGER SPECIAL CUVÉE — 2300 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 3000 ml

BOLLINGER SPECIAL CUVÉE — 4100 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 6000 ml

BOLLINGER SPECIAL CUVÉE — 5800 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 9000 ml

BOLLINGER ROSÉ — 640 RON
Pinot Noir, Chardonnay, Pinot Meunier, Brut, 750 ml

BOLLINGER ROSÉ — 1450 RON
Pinot Noir, Chardonnay, Pinot Meunier, Brut, 1500 ml

BOLLINGER ROSÉ — 2700 RON
Pinot Noir, Chardonnay, Pinot Meunier, Brut, 3000 ml

LOUIS ROEDERER BRUT COLLECTION — 620 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 750 ml

LOUIS ROEDERER BRUT COLLECTION — 1240 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 1500 ml

LOUIS ROEDERER BRUT COLLECTION — 2400 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 3000 ml

LOUIS ROEDERER ROSÉ — 760 RON
Pinot Noir, Chardonnay, Pinot Meunier, Brut, 750 ml

LOUIS ROEDERER BLANC DE BLANCS — 910 RON
Chardonnay, Brut, 750 ml

LOUIS ROEDERER CRISTAL — 2470 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 750 ml

LOUIS ROEDERER CRISTAL ROSÉ — 5300 RON
Pinot Noir, Chardonnay, Pinot Meunier, Brut, 750 ml

DOM PÉRIGNON — 2500 RON
Chardonnay, Pinot Noir, Pinot Meunier, Brut, 750 ml

Sparkling Wines

LÉON BEYER CRÉMANT D'ALSACE — 250 RON
Pinot Blanc, Pinot Auxerrois, Brut, France, 750 ml

VILLA SANDI MILLESIMATO — 190 RON
Glera, Brut, Italy, 750 ml

VILLA SANDI MILLESIMATO ROSÉ — 200 RON
Glera, Pinot Noir, Brut, Italy, 750 ml

BORTOLIN ANGELO VALDOBBIADENE PROSECCO SUPERIORE — 240 RON
Glera, Brut, Italy, 750 ml

BELLAVISTA, ALMA ASSEMBLAGE FRANCIACORTA — 380 RON
Chardonnay, Pinot Noir, Extra Brut, Italy, 750 ml

JANÉ VENTURA CAVA RESERVA DE LA MÚSICA — 220 RON
Xarel-lo, Macabeu, Parellada, Brut Nature, Spain, 750 ml

Dessert Wines

375 ml

TOHANI FLORI DE GHEAȚĂ — 170 RON
Tămâioasă Românească, Romania

CA'DEI FRATI TRE FILER — 200 RON
Turbiana, Chardonnay, Sauvignon Blanc, Italy

By the glass

TOHANI PRINCIPELE RADU — 38 RON
Chardonnay, Romania

CRAMA GÎRBOIU BACANTA SPECIAL EDITION — 38 RON
Traminer Rosé, Romania

TOHANI PRINCIPELE RADU — 38 RON
Merlot, Romania

GUEGUEN, CHABLIS LA VIGNE DE 1975 — 46 RON
Chardonnay, France

DOMAINE TROPEZ WHITE TROPEZ — 47 RON
Grenache, Cinsault, Rolle, France

THUNEVIN, BAD BOY — 47 RON
Merlot, Cabernet Franc, France

VILLA SANDI MILLESIMATO ALB — 36 RON
Glera, Brut, Italy

Wines

WHITE

Romania

TOHANI PRINCIPELE RADU — 190 RON
Chardonnay, 750 ml

CRAMELE RECAȘ SOLO QUINTA — 230 RON
Fetească Regală, Muscat Ottonel, Traminer Rosé, Chardonnay, Sauvignon Blanc, 750 ml

CRAMA GÎRBOIU BACANTA SPECIAL EDITION — 250 RON
Șarbă, 750 ml

CRAMA OPRIȘOR PREMIUM — 280 RON
Chardonnay, 750 ml

DAVINO REVELATIO — 285 RON
Sauvignon Blanc, Fetească Albă, 750 ml

International

LÉON BEYER RIESLING — 210 RON
Riesling, France, 750 ml

GUEGUEN, CHABLIS LA VIGNE DE 1975 — 240 RON
Chardonnay, France, 750 ml

PASCAL JOLIVET SANCERRE — 320 RON
Sauvignon Blanc, France, 750 ml

PASCAL JOLIVET POUILLY FUMÉ — 390 RON
Sauvignon Blanc, France, 750 ml

DOMAINES OTT CLOS MIREILLE GRAN CRU CLASSE — 420 RON
Semillon, Role, France, 750 ml

LOUIS LATOUR POUILLY-FUISSÉ — 440 RON
Chardonnay, France, 750 ml

LOUIS LATOUR CHABLIS 1er CRU — 480 RON
Chardonnay, France, 750 ml

LOUIS LATOUR CHASSAGNE MONTRACHET 1er CRU — 1200 RON
Chardonnay, France, 750 ml

MASTROBERARDINO GRECO DI TUFO — 190 RON
Greco di Tufo, Italy, 750 ml

BANFI SAN ANGELO — 230 RON
Pinot Grigio, Italy, 750 ml

CA'DEI FRATI PRATTO — 240 RON
Turbiana, Chardonnay, Sauvignon Blanc, Italy, 750 ml

ABBAZIA DI NOVACELLA SAUVIGNON BLANC — 260 RON
Sauvignon Blanc, Italy, 750 ml

JERMANN PINOT GRIGIO — 260 RON
Pinot Grigio, Italy, 750 ml

CASTELLO DELLA SALA – MARCHESI ANTINORI, CONTE DELLA VIPERA — 300 RON
Sauvignon Blanc, Semillon, Italy, 750 ml

LA SCOLCA GAVI DEI GAVI ETICHETTA NERA — 340 RON
Cortese, Italy, 750 ml

PLANETA — 350 RON
Chardonnay, Italy, 750 ml

JERMANN VINTAGE TUNINA — 670 RON
Picolit, Chardonnay, Sauvignon Blanc, Ribolla Gialla, Malvasia, Italy, 750 ml

CASTELLO DELLA SALA – MARCHESI ANTINORI, CERVARO DELLA SALA — 690 RON
Chardonnay, Grechetto, Italy, 750 ml

VILLA MARIA EARTH GARDEN ORGANIC — 200 RON
Sauvignon Blanc, New Zealand, 750 ml

J. LOHR RIVERSTONE CHARDONNAY — 240 RON
Chardonnay, USA, 750 ml

ROSÉ

Romania

CRAMA GÎRBOIU BACANTA SPECIAL EDITION — 200 RON
Traminer Rosé, 750 ml

CRAMELE RECAȘ SOLO QUINTA ROSÉ — 240 RON
Cabernet Sauvignon, Pinot Noir, Merlot, Fetească Neagră, Alicante, 750 ml

International

DOMAINE TROPEZ WHITE TROPEZ — 240 RON
Grenache, Cinsault, Rolle, France, 750 ml

LAMPE DE MEDUSE CRU CLASSE — 260 RON
Cinsault, Grenache, Mourvèdre, France, 750 ml

CHÂTEAU MINUTY M DE MINUTY — 280 RON
Grenache, Cinsault, Syrah, France, 750 ml

DOMAINES OTT CLOS MIREILLE GRAN CRU CLASSE — 420 RON
Grenache, Cinsault, Syrah, France, 750 ml

DOMAINES OTT CLOS MIREILLE GRAN CRU CLASSE — 810 RON
Grenache, Cinsault, Syrah, France, 1500 ml

MIRAVAL CÔTES DE PROVENCE — 220 RON
Vermentino, Cinsault, Grenache, Syrah, France, 750 ml

MIRAVAL CÔTES DE PROVENCE — 440 RON
Vermentino, Cinsault, Grenache, Syrah, France, 1500 ml

CA'DEI FRATI ROSA DEI FRATI — 190 RON
Groppello, Marzemino, Sangiovese, Barbera, Italy, 750 ml

RED

Romania

TOHANI PRINCIPELE RADU — 220 RON
Merlot, 750 ml

SARICA NICULIȚEL ÉPIPHANIE — 280 RON
Fetească Neagră, 750 ml

CRAMELE RECAȘ CUVÉE ÜBERLAND — 290 RON
Cabernet Sauvignon, Merlot, 750 ml

CRAMA OPRIȘOR PREMIUM — 300 RON
Cabernet Sauvignon, 750 ml

TOHANI APOGEUM — 410 RON
Fetească Neagră, 750 ml

DAVINO FLAMBOYANT — 470 RON
Cabernet Sauvignon, Merlot, Fetească Neagră, 750 ml

International

CHATEAU LA TOUR DE MONS — 310 RON
Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, France, 750 ml

CHATEAU BELLEGRAVE — 420 RON
Merlot, Cabernet Sauvignon, Cabernet Franc, France, 750 ml

CHATEAU PEYMONT GRAND CRU — 200 RON
Merlot, Cabernet Franc, Cabernet Sauvignon, France, 750 ml

THUNEVIN, BAD BOY — 240 RON
Merlot, Cabernet Franc, France, 750 ml

CHÂTEAU TRONQUOY SAINT-ESTÈPHE — 420 RON
Merlot, Cabernet Sauvignon, Petit Verdot, France, 750 ml

CHÂTEAU L'ENCLOS POMEROL — 440 RON
Merlot, Cabernet Franc, France, 750 ml

LE VIEUX TÉLÉGRAMME CHÂTEAUNEUF-DU-PAPE — 470 RON
Clairette, Grenache, Cinsault, Syrah, Mourvèdre, France, 750 ml

CHÂTEAU FLEUR CARDINALE
SAINT-ÉMILION GRAND CRU CLASSÉ — 560 RON
Merlot, Cabernet Franc, Cabernet Sauvignon, France, 750 ml

CHÂTEAU GLORIA — 630 RON
Cabernet Sauvignon, Merlot, Cabernet Franc, France, 750 ml

VINCENT GIRARDIN, CHASSAGNE-MONTRACHET
1er CRU "LA MALTROIE" — 810 RON
Pinot Noir, France, 750 ml

CHÂTEAU SMITH HAUT LAFITTE — 1610 RON
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, France, 750 ml

LE VOLTE DELL'ORNELLAIA — 280 RON
Cabernet Sauvignon, Merlot, Sangiovese, Italy, 750 ml

FRATELLI GIACOSA BAROLO — 340 RON
Nebbiolo, Italy, 750 ml

ALDEGHERI AMARONE DELLA VALPOLICELLA CLASSICO — 480 RON
Molinara, Corvina, Rondinella, Italy, 750 ml

ANGELO GAJA SITO MORESCO — 480 RON
Nebbiolo, Merlot, Cabernet Sauvignon, Italy, 750 ml

MARCHESI ANTINORI PIAN DELLE VIGNE

BRUNELLO DI MONTALCINO — 540 RON
Sangiovese, Italy, 750 ml

ORNELLAIA, LE SERRE NUOVE DELL'ORNELLAIA — 610 RON
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Italy, 750 ml

ORNELLAIA, LE SERRE NUOVE DELL'ORNELLAIA — 1280 RON
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Italy, 1500 ml

ORNELLAIA, LE SERRE NUOVE DELL'ORNELLAIA — 2400 RON
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Italy, 3000 ml

ORNELLAIA, LE SERRE NUOVE DELL'ORNELLAIA — 3900 RON
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Italy, 6000 ml

SUMMUS SANT'ANTIMO TOSCANA BANFI — 670 RON
Sangiovese, Italy, 750 ml

DONNAFUGATA MILLE E UNA NOTTE — 740 RON
Syrah, Petit Verdot, Nero d'Avola, Italy, 750 ml

POGGIO ALLE MURA BRUNELLO DI MONTALCINO — 870 RON
Sangiovese, Italy, 750 ml

MARCHESI ANTINORI TIGNANELLO — 1310 RON
Sangiovese, Cabernet Sauvignon, Cabernet Franc, Italy, 750 ml

ORNELLAIA — 1650 RON
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Italy, 750 ml

MARQUÉS DE MURRIETA — 250 RON
Tempranillo, Graciano, Mazuela, Garnacha, Spain, 750 ml

R. LÓPEZ DE HEREDIA VIÑA TONDONIA RESERVA — 380 RON
Tempranillo, Garnacho, Graciano, Mazuelo, Spain, 750 ml

DOMINIO DE PINGUS FLOR DE PINGUS — 990 RON
Tempranillo, Spain, 750 ml

DUCKHORN — 600 RON
Cabernet Sauvignon, USA, 750 ml

J. LOHR ESTATES SOUTH RIDGE — 230 RON
Syrah, USA, 750 ml

J. LOHR HILLTOP CABERNET SAUVIGNON — 430 RON
Cabernet Sauvignon, USA, 750 ml

NEGRU DE PURCARI — 220 RON
Cabernet Sauvignon, Saperavi, Rară Neagră, Moldova, 750 ml

ROCKBARE SHIRAZ — 240 RON
Shiraz, Australia, 750 ml

VILLA MARIA EARTH GARDEN — 240 RON
Pinot Noir, New Zealand, 750 ml

ACHAVAL FERRER — 220 RON
Malbec, Argentina, 750 ml

LUCA OLD VINE MALBEC — 270 RON
Malbec, Argentina, 750 ml

DOMAINE NICO LA SAVANTE — 390 RON
Pinot Noir, Argentina, 750 ml

CASAS DEL BOSQUE, GRAN RESERVA — 200 RON
Carménère, Chile, 750 ml

ANWILKA — 470 RON
Cabernet Sauvignon, Syrah, Petit Verdot, South Africa, 750 ml

Spirits

VODKA *40 ml*

KETEL ONE	38 RON
CÎROC	44 RON
GREY GOOSE	44 RON
GREY GOOSE ALTIUS	66 RON

RUM *40 ml*

APPLETON ESTATE 8	38 RON
APPLETON ESTATE 12	40 RON
DON PAPA MASSKARA	35 RON
ZACAPA GRAN SOLERA	48 RON
ZACAPA XO	150 RON

GIN *40 ml*

TANQUERAY LONDON DRY	38 RON
TANQUERAY SEVILLA	47 RON
TANQUERAY ROYALE	47 RON
TANQUERAY NO. TEN	47 RON
TANQUERAY 0.0%	47 RON
GORDON'S GIN	47 RON
GORDON'S GIN PINK	47 RON
HENDRICK'S GIN	47 RON
0% GIMLET	47 RON

TEQUILA *40 ml*

DON JULIO BLANCO	45 RON
DON JULIO REPOSADO	48 RON
DON JULIO ANEJO	52 RON
DON JULIO 1942	200 RON
DON JULIO REPOSADO ROSADO	180 RON
ADICCION ANEJO	140 RON
ADICCION REPOSADO	110 RON
MONTELOBOS MEZCAL	45 RON

TEQUILA *700 ml*

ADICCION ANEJO	3000 RON
ADICCION REPOSADO	2500 RON

SCOTCH WHISKY *40 ml*

JOHNNIE WALKER BLACK LABEL	40 RON
JOHNNIE WALKER GOLD LABEL	38 RON
JOHNNIE WALKER BLACK RUBY	42 RON
JOHNNIE WALKER GREEN LABEL	55 RON
JOHNNIE WALKER BLUE LABEL	190 RON
SINGLETON 18 YO	90 RON
CAOL ILA 12	55 RON
TALISKER 10 YO	90 RON
LAGAVULIN 16 YO	90 RON
CLYNELISH 14 YO	58 RON
ROYAL LOCHNAGAR 12 YO	50 RON
DALWHINNIE 15 YO	55 RON

AMERICAN WHISKY *40 ml*

WILD TURKEY 81	34 RON
BULLEIT BOURBON	38 RON
BULLEIT RYE	38 RON

IRISH WHISKY *40 ml*

BUSHMILLS ORIGINAL	34 RON

COGNAC *50 ml*

COURVOISIER VSOP	38 RON
COURVOISIER XO	110 RON

APERITIFS, BITTERS & LIQUEURS *40 ml*

APEROL	38 RON
CAMPARI GRAND MARNIER	38 RON
CAMPARI	38 RON
CINZANO 1757	34 RON
AVERNA	34 RON
DISARONNO	34 RON
BAILEYS	34 RON
FRANGELICO	34 RON
TIA MARIA COLD BREW COFFEE	34 RON
ISOLABELLA LIMONCELLO	34 RON
DISARONNO VELVET	34 RON
DISARONNO AMARETTO	34 RON



Beer

Heineken *400ml*	34 RON
Heineken 0% *330ml*	34 RON

Refreshments

Still / Sparkling Water *750ml*	25 RON
Fresh Juices *250ml*	28 RON
Lemonade *330ml*	28 RON
Soft Drinks *250ml*	19 RON

Hot Beverages

Espresso	18 RON
Americano	18 RON
Macchiato	20 RON
Cortado	18 RON
Cappuccino	24 RON
Flat White	26 RON
Caffè Latte	26 RON
Ice Latte	26 RON
Tea *(English Breakfast, Jasmine Green Tea, Mint with Lemon, Wild Berry, Chamomile)*	28 RON
Affogato *Served with creamy vanilla ice cream & rich pistachio cream*	42 RON