

MENIU / MENU

De rontait / Snack it!

- Masline pane** 250 gr 15 lei
Masline pane picante foarte prietenoase cu o bere
Weihenstepaher nefiltrata sau un pahar de vin Jacob Alb
Breadcrumbs olives
 These spicy olives are good friends with Weihenstephaner Weissbier or with a glass of Jacob white wine.
- Paine cu usturoi si branza cheddar** 250 gr 12 lei
 Felii de paine prajita unse cu usturoi, unt si branza cheddar topita.
 Va recomandam un pahar de Liliac Fresh sau, de ce nu, un Chateau La Verriere Sauvignon Blanc.
Garlic bread and cheddar cheese
 Toasted bread with garlic, butter and melted cheddar cheese. We recommend a glass of Liliac Fresh or, why not, a glass of Chateau La Verriere Sauvignon Blanc.
- Cartofi prajiti cu sosuri** 300 gr 17 lei
 Cartofi cilindrici preparati dupa tehnica lui Heston, impreuna cu un sos barbecue si un sos bearnaise. Nu am fi pub daca nu v-am recomanda o bere London Pride sau Zaganu blonda.
Home made chips & sauces
 Cylindrically shaped triple cooked chips, Heston's style, bbq and bearnaise sauces. We wouldn't be a pub if we did not recommend a good London Pride Ale or Zaganu Pils.
- Nachos si sosuri** 400 gr 26 lei
 Nachos mexicani autentici alaturi de un sos guacamole si o salsa preparate de bucatarii nostri. Bere si iar bere.
Nachos & DIP
 Authentic Mexican nachos with homemade guacamole sauce and salsa. Beer and even more beer.

Platouri pentru doi / Sharing boards

- Nachos & Chili con carne** 550 gr 41 lei
 Aceiasi nachos cu sosuri la care adaugam o portie de chili con carne. Picant si bun, delicios in combinatie cu o bere Zaganu sau Primator Pils.
 The same nachos to which we add a good portion of chili con carne. Spicy and delicious in combination with Zaganu or Primator Beer.
- Placinta cu branza feta si fructe** 350 gr 30 lei
 O inedita placinta cu branza feta, capsuni si smochine servita langa o minunata salata proaspata. Recomandam cu incredere maxima un pahar de Cava spaniola sau un Pinot gri Italian.
Feta pie with fruits & fresh salad
 An outstanding feta cheese, strawberry and figs pie with a lovely crunch salad. We highly recommend a glass of Spanish cava or an Italian Pinot Grigio.
- Platou de racituri** 500 gr 55 lei
 Terina de curcan cu ciolan de porc, rata afumata, prosciutto crudo impreuna cu o dulceata de prune si muraturi. Oh da, un vin rosu din Rioja sau un roze frantuzesc. El arte del vivir. Elodie Merlot Roze.
Charcuterie board
 Turkey terrine, smoked duck breast, prosciutto crudo with a nice plum chutney and pickles. Oh yeah, a red wine from Rioja or a French roze. El arte del vivir. Elodie Merlot Roze.

Aperitive / Starters

- Maduva de vita cu salsa chimichuri** 600 gr 25 lei
 Maduva de vita coapta in os cu sos chimichuri si paine cu usturoi.
Beef marrow with chimichuri salsa
 Beef marrow in a Cherokee bone canoe with chimichuri salsa and garlic bread.

- Creme brulee de branza** 350 gr 25 lei
 Creme brulee de branza cheddar, sparanghel copt si paine prajita.
Cheddar Creme Brulee
 Cheddar cheese creme brulee, baked asparagus and toast.
- Chiftelute scotiene umplute cu ou** 400 gr 28 lei
 Chiftelute pane umplute cu ou fiert. O reteta clasica servita cu dulceata de ceapa si muraturi.
Scotch eggs
 A classic pub comfort food, scotch eggs served with onion chutney and pickles.
- Aripioare de pui picante** 350 gr 20 lei
 Aripioare de pui picante cu sos aioli si barbecue.
Spicy Chiken wings
 Spicy chicken wings with aioli & bbq sauce.
- Pate de ficat cu sos de ceapa** 300 gr 25 lei
 Pate de casa cu unt clarificat, dulceata de ceapa si paine prajita.
Homemade pate & onion chutney
 Homemade pate with clarified butter, onion chutney and toast.

Sandviciuri / Sandwiches

- Tortilla sandwich cu somon** 300 gr 27 lei
 Tortillia sandwich umplut cu somon la gratar, crema de branza si salata verde.
Salmon Wrap
 Tortillia sandwich with grilled salmon, cream cheese and fresh salad.
- Sandwich steak de vita cu inele de ceapa** 550 gr 57 lei
 Steak Sambo.
- Sandwich cu bacon, salata si rosii** 350 gr 22 lei
 BLT Sandwich.

Supe / Soups

- Supa zilei** 350 gr 15 lei
 Soup of the day.
- Supa de ceapa cu bere neagra** 450 gr 15 lei
 Onion & Stout Soup

Salate / Salads

- Salata Cesar** 350 gr 32 lei
 Caesar Salad
- Salata nicoise cu somon proaspat** 400 gr 40 lei
 Fresh salmon nicoise salad
- Salata cu avocado, portocala si branza feta /** 350 gr 31 lei
 Avocado, orange and feta salad

Paste / Pasta

- Paste cu fructe de mare** 550 gr 59 lei
 Sea food pasta
- Paste umplute cu branza in sos de rosii** 400 gr 27 lei
 Tortelloni with ricotta in fresh tomato sauce
- Paste cu pui in sos cremos si pesto** 550 gr 34 lei
 Chicken Penne in a creamy pesto sauce
- Risotto cu ciuperci si pancetta** 550 gr 34 lei
 Mashrooms and pancetta risotto

🌀 Feluri principale / Main courses 🌀

🌀 Peste / Fish

- Platou cu fructe de mare** 450 gr 65 lei
 Un platou pescaresc cu caracatita, calamari, creveti si scoici, toate servite cu un delicios sos. Nu am reusit sa furam reteta lui Johnny. Inca. Recomandam un Chablis sau un Albarino.
Seafood platter
 A seafood platter with octopus, squids, prawns and mussels, all served with a delicious sauce. We haven't managed to get our hands on Johnny's recipe. Yet. We recommend a Chablis or Albarino wine.
- Cod pane, cartofi prajiti, sos tartare si piure de mazare** 550 gr 49 lei
 Un delicios Fish&Chips englezesc, un must intr-un pub.
Fish and chips with cod file & tartare sauce
 The ultimate pub comfort food, a classic dish. Fish&Chips with mashed peas and tartare.
- Somon cu cous-cous si sos de iaurt** 350 gr 45 lei
 File de somon la gratar cu un delicios cous-cous marocan cu fructe si un sos de iaurt. Noi ii mai spunem si Somonul lui Lucian. Ce preferati? Un Mersault sau un Solo Quinta?
Salmon with cous-cous & yoghurt sauce
 A good piece of grilled salmon, Moroccan couscous with fruits and yoghurt sauce. We usually call it Lucian's Salmon". Which one would you like to serve? Mersault or Solo Quinta wine?

🌀 Carne / Meat

- Pui parmigiana, si spaghetti cu sos de rosii** 450 gr 35 lei
 O reteta cu specific italian. Pui invelit in crusta de parmezan, servit cu o portie de spaghete si sos de rosii aromat. Va recomandam un vin rosu sau roze. Un Sable Noble de la Crama Atelier sau Pinot Noir Roze de la Liliac.
Chicken parmigiano, mozzarella and pasta with fresh tomato sauce
 A classic Italian dish. Parmesan crusted chicken breast, spaghetti and a tasty tomato sauce. We recommend a red or rose wine. Sable Noble or Liliac Pinot Rose.
- Carnati de porc cu piure si sos de ceapa** 450 gr 35 lei
 Faimosii carnati englezesti din porc, cu sos de ceapa si piure de cartofi.
Bangers&Mash
 The famous bangers, with onion gravy and mashed potatoes. As Sophia Loren & Peter Sellers said: "No wonder you're so bony Joe, and skinny as a rake. Well then, give us a bash at the bangers and mash me mother used to make".
- Burger de vita cu cartofi si sosuri** 450 gr 38 lei
 Un burger suculent din carne de vita. Simplu si delicios, cu salata verde, rosii proaspete, ceapa rosie si castraveti murati, cartofi prajiti si sosuri.
Home made burger&chips
 A juicy beef burger. Simple and delicious with crisp lettuce, fresh tomatoes, red onion, natural pickles, chips and special sauce.
- Coaste de porc cu cartofi prajiti si salata coleslaw** 900 gr 60 lei
 Coaste de porc glazurate, gatite dupa o tehnica norvegiana. Lontras tie de ce. Recomandam un pahar de bere aromata sau un pahar de vin Anima Syrah.
BBQ Pork Ribs, chips& coleslaw salad
- Rasol de miel, piure si sos de rodie** 550 gr 75 lei
 Rasol de miel gatit cu o tehnica desavarsita, piure de cartofi si un sos de rodie. Gustul memorabil este accentuat si de un pahar de vin Davino Ceptura Rouge 2011 sau Oprisor Cabernet Sauvignon.
Lamb shank with mash potatoes
 Lamb shank cooked "sous vide", mashed potatoes and pomegranate sauce. Fitting for this rich taste is a glass of Davino Ceptura Rouge wine or Oprisor Cabernet Sauvignon.

- Pulpa de rata confiata, cartofi si sos de prune cu mere** 500 gr 48 lei
 Din pitorescul Gascony, o pulpa de rata confiata, frageda, dar crocanta, impreuna cu o portie de cartofi si un chutney de prune si mere va face seara de neuitat. Vom asociata meniul cu un vin de Bordeaux, Chateau La Verriere Rouge sau un pahar de Iacob Rosu.
Confit duck leg, chips&plums and apple chutney
 From lovely Gascony, a confit duck leg, tender but also crispy, with a good portion of baked potatoes and plum&apple chutney, will make your night unforgettable. We'll associate this dish with a glass of wine from Bordeaux, Chateau La Verriere Rouge or a glass of Romanian wine, Iacob Rosu.
- Fleica de porc, piure de cartofi si sos maioneaza si barbecue** 500 gr 45 lei
 Textura frageda a carniii impreuna cu soriciul crocant fac din fleica de porc una din cele mai ravnite bucati de carne. Recomandam un pahar de vin spaniol Bracamonte Crianza sau un vin romanesc Anima Cabernet Sauvignon.
Pork belly with mash & bbqmayo sauce
 The generous covering of fat gives great flavour, brilliant crackling and prevents the meat drying out. We sincerely recommend a glass of Spanish red wine Bracamonte Crianza or Anima Cabernet Sauvignon.
- Muschi de vita cu ciuperci, rosii confiate si sos bernaiese cu trufe** 450 gr 115 lei
 Am incercat sa gasim bucata perfecta de muschi de vita argentiniana alaturi de un sos bernaiese cu trufe. Recomandam un vin perfect: Domaine Ceptura Rouge 2011.
Fillet steak with mushrooms, confit cherry tomatoes and bernaiese truffle sauce
 Here, at The George and Dragon Pub, we tried to find the perfect steak. The result is this outstanding Argentinean beef fillet with bernaiese truffle sauce. A perfect steak with a perfect wine: Domaine Ceptura Rouge 2011.

🌀 Garnituri / Sides 🌀

- Cartofi prajiti** 200 gr 12 lei
 Home made chips
- Cartofi noi sote cu unt si ierburi** 200 gr 12 lei
 New potatoes in garlic herbs butter
- Piure de cartofi** 200 gr 12 lei
 Mash potatoes
- Spanac sote cu rosii cherry** 200 gr 15 lei
 Sauteed baby spinach with cherry tomatoes
- Ciuperci cu unt si usturoi** 200 gr 12 lei
 Mushrooms with garlic butter

🌀 Deserturi / Deserts 🌀

- Fondant de ciocolata, sos de vanilie si inghetata** 250 gr 25 lei
 Chocolate Fondant, creme anglaise and icecream
- Creme Brulee cu afine** 200 gr 20 lei
 Blueberry creme brulee
- Platou cu branzeturi** 300 gr 30 lei
 Cheese boards with fruits for two mates
- Cheesecake cu ciocolata alba si afine** 200 gr 25 lei
 Blueberry White Chocolate Cheesecake
- Selectie inghetata sau sorbeto** 250 gr 20 lei
 Icecream or Sorbetto

Nota: Produsele din meniu pot contine anumiti **alergeni**: gluten/crustacee/moluste/peste/alune/soia/oua/lapte/telina/mustar/susan/dioxid de sulf. Pentru informatii suplimentare va rugam intrebati ospatarul inainte de a comanda.

Note: The dishes from our menu might contain **allergens**: gluten/fish/selfish/soy/lactose/peanuts/wheat/sulfur dioxide. For detailed information please ask your operator prior to ordering.