

## MEZE - APERITIVE RECI / COLD APETIZERS

1	<b><u>Masline kalamon</u></b> <u>masline ulei oregano / kalamon olives with oregano and olive oil</u>	150 g	<b>14.00 ron</b>
2	<b><u>Tyrokafteri</u></b> <u>pasta asortata de branzeturi cu boia de ardei / mix of cheese with chili pepper</u>	150 g	<b>14.00 ron</b>
3	<b><u>Melitzanosalata – salata de vinete</u></b> <u>vinete coapte ceapa maioneza / oven baked eggplant with mayonnaise and onion</u>	150 g	<b>14.00 ron</b>
4	<b><u>Humus</u></b> <u>pasta de naut usturoi / mashed chickpeas, garlic flavored</u>	150 g	<b>14.00 ron</b>
5	<b><u>Tzatziki</u></b> <u>iaurt castravete usturoi / yoghurt, garlic and cucumber</u>	150 g	<b>14.00 ron</b>
6	<b><u>Feta portie</u></b> <u>Branza feta natur cu ulei de masline si oregano / feta cheese with olive oil and oregano</u>	120 g	<b>14.00 ron</b>
7	<b><u>Taramosalata – salata de icre</u></b> <u>icre ulei ceapa suc de lamaie / fish eggs, onion, lemon juice and olive oil</u>	120 g	<b>14.00 ron</b>
8	<b><u>Patatosalata – salata de cartofi</u></b> <u>cartofi mustar ceapa suc de lamaie / potatoes, mustard, lemon juice and olive oil</u>	150 g	<b>14.00 ron</b>
9	<b><u>Regga kapnisti – Macrou afumat</u></b> <u>File macrou afumat garni / smoked mackerel</u>	120 g	<b>14.00 ron</b>
10	<b><u>Antzougia - gayros marinatos</u></b> <u>File anchois in ulei garni / anchois file in olive oil</u>	100 g	<b>14.00 ron</b>
11	<b><u>Mini ntakos (bruschete cu rosii si feta)</u></b> <u>Bruschete felii rosii feta basilicum / tomato , feta cheese, basilicum bruschetta</u>	120 g	<b>14.00 ron</b>
12	<b><u>Riganada – traditional greek bruscheta</u></b> <u>Paine la grill cu otet oregano,rosii si feta / grilled bread with oregano,tomato and feta</u>	150 g	<b>14.00 ron</b>
13	<b><u>Vinete cu sos tomat si feta</u></b> <u>felii vinete cu sos tomat si feta / eggplants slices with tomato sauce &amp; feta</u>	150 g	<b>19.00 ron</b>
14	<b><u>Octopus xidato (in otet)</u></b> <u>caracatita marinata in otet /marinated octopus in vinegar</u>	75 g	<b>19.00 ron</b>
15	<b><u>Platou meze colectie 3 alifii</u></b> <u>salata vinete tyrokafteri humus / eggplant salad, tyrokafteri humus plate</u>	300 g	<b>30.00 ron</b>
16	<b><u>Platou meze colectie 4 alifii</u></b> <u>salata vinete tyrokafteri humus fava / eggplant salad, tyrokafteri fava humus plate</u>	400 g	<b>40.00 ron</b>
17	<b><u>Meze ole' - platou degustation (pentru 2-3 pers).</u></b> <u>selectie meze degustare (10 feluri)</u>	400 g	<b>45.00 ron</b>
18	<b><u>Platou meze ouzo ptr 2-3 pers.</u></b> <u>macrou afumat rosii castravete masline feta salata icre peste marinat / mix plate ouzo meze</u>	550 g	<b>60.00 ron</b>

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3	<b><u>Melitzanosalata – salata de vinete</u></b> <u>vinete coapte ceapa maioneza / oven baked eggplant with mayonnaise and onion</u>	150 g	<b>14.00 ron</b>
4	<b><u>Humus</u></b> <u>pasta de naut usturoi / mashed chickpeas, garlic flavored</u>	150 g	<b>14.00 ron</b>
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7	<b><u>Taramosalata – salata de icre</u></b> <u>icre ulei ceapa suc de lamaie / fish eggs, onion, lemon juice and olive oil</u>	120 g	<b>14.00 ron</b>
8	<b><u>Patatosalata – salata de cartofi</u></b> <u>cartofi mustar ceapa suc de lamaie / potatoes, mustard, lemon juice and olive oil</u>	150 g	<b>14.00 ron</b>
9	<b><u>Regga kapnisti – Macrou afumat</u></b> <u>File macrou afumat garni / smoked mackerel</u>	120 g	<b>14.00 ron</b>
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12	<b><u>Riganada – traditional greek bruscheta</u></b> <u>Paine la grill cu otet oregano,rosii si feta / grilled bread with oregano,tomato and feta</u>	150 g	<b>14.00 ron</b>
13	<b><u>Vinete cu sos tomat si feta</u></b> <u>felii vinete cu sos tomat si feta / eggplants slices with tomato sauce &amp; feta</u>	150 g	<b>19.00 ron</b>
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18	<b><u>Platou meze ouzo ptr 2-3 pers.</u></b> <u>macrou afumat rosii castravete masline feta salata icre peste marinat / mix plate ouzo meze</u>	550 g	<b>60.00 ron</b>





## MEZE - APERITIVE CALDE / HOT APETIZERS

1	<b><u>Fava pantremeni ( fava maritata )</u></b>	180 g	<b>19.00 ron</b>
	pasta de mazare uscata, usturoi, sos capere / dry green peas ,pasta garlic ,flavored sauce		
2	<b><u>Keftedakia kokinista – Chiftelute sos</u></b>	180 g	<b>19.00 ron</b>
	chiftelute in sos tomat picant / spicy tomato sauce cooked meat balls		
3	<b><u>Placinta zilei</u></b>	200 g	<b>19.00 ron</b>
	placinta din foi cu umplutura / day's receipt pie		
4	<b><u>Ardei florinis umpluti cu feta</u></b>	150 g	<b>22.00 ron</b>
	ardei marinati umpluti cu feta / stuffed peppers with feta		
5	<b><u>Graviera saganaki, (specialitate branza)</u></b>	120 g	<b>22.00 ron</b>
	Specialitate de branza la tigaie / fried graviera type cheese		
6	<b><u>Feta saganaki – la cuptor</u></b>	140 g	<b>22.00 ron</b>
	Feta cu mirodenii, la cuptor / oven baked feta with herbs		
7	<b><u>Halloumi la gratar cu legume coapte</u></b>	180 g	<b>22.00 ron</b>
	Specialitati de branza la gratar cu legume coapte / grilled haloumi with grilled vegetables		
8	<b><u>Spetzofai</u></b>	180 g	<b>24.00 ron</b>
	carnati cu rosii si ardei la cuptor / oven baked sausages with tomato & hot chilli		
9	<b><u>Bougiourdi (greek fondy)</u></b>	180 g	<b>24.00 ron</b>
	feta cu rosii si ardei iute la cuptor / oven baked feta mix with tomato & peppers		
10	<b><u>Feta pane cu susan miere si ardei iute *</u></b>	180 g	<b>24.00 ron</b>
	feta pane cu susan, cu miere si ardei iute / fried feta with sesame, chili and honey		
11	<b><u>Rulou din vanata, branza de capra si prosciuto *</u></b>	200 g	<b>24.00 ron</b>
	rulou din vinata, branza de capra si prosciuto		

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	Specialitate de branza la tigaie / fried graviera type cheese		
6	<b><u>Feta saganaki – la cuptor</u></b>	140 g	<b>22.00 ron</b>
	Feta cu mirodenii, la cuptor / oven baked feta with herbs		
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	Specialitati de branza la gratar cu legume coapte / grilled haloumi with grilled vegetables		
8	<b><u>Spetzofai</u></b>	180 g	<b>24.00 ron</b>
	carnati cu rosii si ardei la cuptor / oven baked sausages with tomato & hot chilli		
9	<b><u>Bougiourdi (greek fondy)</u></b>	180 g	<b>24.00 ron</b>
	feta cu rosii si ardei iute la cuptor / oven baked feta mix with tomato & peppers		
10	<b><u>Feta pane cu susan miere si ardei iute *</u></b>	180 g	<b>24.00 ron</b>
	feta pane cu susan, cu miere si ardei iute / fried feta with sesame, chili and honey		
11	<b><u>Rulou din vanata, branza de capra si prosciuto *</u></b>	200 g	<b>24.00 ron</b>
	rulou din vinata, branza de capra si prosciuto		







## SALATE DE ACCOMPANIAMENT / SIDE SALADS

1	<b><u>Salata mixta</u></b> <u>Salata verde, rosii,castraveti, ardei/ green salad, tomato,peper and cucumber salad</u>	150 g	<b>12.00 ron</b>
2	<b><u>Salata verde</u></b> <u>salata verde, ceapa, marar, lamaie ulei / greek seasoned green salad</u>	100 g	<b>12.00 ron</b>
3	<b><u>Salata de varza</u></b> <u>varza alba , varza rosie/morcov ras, ceapa murata, ladolemono, / cabbage and carrot salad</u>	180 g	<b>12.00 ron</b>
4	<b><u>Salata de rosii si branza rasa</u></b> <u>Salata rosii, feta rasa/ tomato and feta salad</u>	150 g	<b>14.00 ron</b>
5	<b><u>Salata de sfecla rosie si scordalia</u></b> <u>secla rosie, scordalia, otet ulei / beet salad and scordalia</u>	150 g	<b>14.00 ron</b>

## SALATE APERITIV / APETIZER SALADS

1	<b><u>Horiatiki salata - Salata greceasca</u></b> <u>rosii, ardei, castravete, ceapa, masline, feta / traditional greek salad</u>	350 g	<b>24.00 ron</b>
2	<b><u>Salata caprese</u></b> <u>rosii, mazarela, busuioc, capere, ulei / tomato, mozzarella, basilicum, capers</u>	250 g	<b>24.00 ron</b>
3	<b><u>Rucola, parmezan, prosciuto, rosii uscate</u></b> <u>rucola, parmezan, prosciuto, rosii uscate / rocket salad, prosciuto, parmesan, tomatoes</u>	250 g	<b>24.00 ron</b>
4	<b><u>Salata tricolore</u></b> <u>mix din salata verde, radichio, antive si dressing / mix of coloured salads with dressing</u>	250 g	<b>24.00 ron</b>
5	<b><u>Salata cu roquefort si nuci</u></b> <u>salata iceberg cu roquefort si nuci / iceberg green salad, blue cheese, and nuts</u>	220 g	<b>24.00 ron</b>
6	<b><u>Salata verde cu pui</u></b> <u>mix salate, piept pui, mar si dresing/ mix of salads, baked chicken and dressing</u>	250 g	<b>24.00 ron</b>
7	<b><u>Salata de ton</u></b> <u>salata verde, ton, porumb, crutoane si sos lamaie, mayoneza</u>	250 g	<b>24.00 ron</b>
8	<b><u>Cesar salad</u></b> <u>salata verde, bacon crocant, parmezan, cruton si sos cesar</u>	250 g	<b>28.00 ron</b>
9	<b><u>Salata mediteranea</u></b> <u>mix de salate, smochine, branza de capra si prosciuto, sos de rodii</u>	250 g	<b>28.00 ron</b>
10	<b><u>Tortuga spicy ntakos</u></b> <u>Paine crocanta, rosii, usturoi, busuioc, feta,mirodenii / tortuga tuned kretan ntakos</u>	300 g	<b>28.00 ron</b>
11	<b><u>Salata marinara ( salata cu fructe de mare )</u></b> <u>Mix salata verde cu fructe de mare, sos / iceberg salad, with seafood 100 islands sauce</u>	250 g	<b>39.00 ron</b>

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1	<b><u>Salata mixta</u></b> <u>Salata verde, rosii,castraveti, ardei/ green salad, tomato,peper and cucumber salad</u>	150 g	<b>12.00 ron</b>
2	<b><u>Salata verde</u></b> <u>salata verde, ceapa, marar, lamaie ulei / greek seasoned green salad</u>	100 g	<b>12.00 ron</b>
3	<b><u>Salata de varza</u></b> <u>varza alba , varza rosie/morcov ras, ceapa murata, ladolemono, / cabbage and carrot salad</u>	180 g	<b>12.00 ron</b>
4	<b><u>Salata de rosii si branza rasa</u></b> <u>Salata rosii, feta rasa/ tomato and feta salad</u>	150 g	<b>14.00 ron</b>
5	<b><u>Salata de sfecla rosie si scordalia</u></b> <u>secla rosie, scordalia, otet ulei / beet salad and scordalia</u>	150 g	<b>14.00 ron</b>

## SALATE APERITIV / APETIZER SALADS

1	<b><u>Horiatiki salata - Salata greceasca</u></b> <u>rosii, ardei, castravete, ceapa, masline, feta / traditional greek salad</u>	350 g	<b>24.00 ron</b>
2	<b><u>Salata caprese</u></b> <u>rosii, mazarela, busuioc, capere, ulei / tomato, mozzarella, basilicum, capers</u>	250 g	<b>24.00 ron</b>
3	<b><u>Rucola, parmezan, prosciuto, rosii uscate</u></b> <u>rucola, parmezan, prosciuto, rosii uscate / rocket salad, prosciuto, parmesan, tomatoes</u>	250 g	<b>24.00 ron</b>
4	<b><u>Salata tricolore</u></b> <u>mix din salata verde, radichio, antive si dressing / mix of coloured salads with dressing</u>	250 g	<b>24.00 ron</b>
5	<b><u>Salata cu roquefort si nuci</u></b> <u>salata iceberg cu roquefort si nuci / iceberg green salad, blue cheese, and nuts</u>	220 g	<b>24.00 ron</b>
6	<b><u>Salata verde cu pui</u></b> <u>mix salate, piept pui, mar si dresing/ mix of salads, baked chicken and dressing</u>	250 g	<b>24.00 ron</b>
7	<b><u>Salata de ton</u></b> <u>salata verde, ton, porumb, crutoane si sos lamaie, mayoneza</u>	250 g	<b>24.00 ron</b>
8	<b><u>Cesar salad</u></b> <u>salata verde, bacon crocant, parmezan, cruton si sos cesar</u>	250 g	<b>28.00 ron</b>
9	<b><u>Salata mediteranea</u></b> <u>mix de salate, smochine, branza de capra si prosciuto, sos de rodii</u>	250 g	<b>28.00 ron</b>
10	<b><u>Tortuga spicy ntakos</u></b> <u>Paine crocanta, rosii, usturoi, busuioc, feta,mirodenii / tortuga tuned kretan ntakos</u>	300 g	<b>28.00 ron</b>
11	<b><u>Salata marinara ( salata cu fructe de mare )</u></b> <u>Mix salata verde cu fructe de mare, sos / iceberg salad, with seafood 100 islands sauce</u>	250 g	<b>39.00 ron</b>





**PREPARATE DIN CARNE GATITE TRADITIONAL / COOKED MEAT**

1	<b>Mousaka</b> <u>vinete cartofi bolognese beschamel la cuptor / baked eggplants, potatoes bolognese</u>	350 g	<b>28.00 ron</b>
2	<b>Soutzoukacia smirneika cu garnitura</b> <u>mititei grecesti din carne condimentat in sos tomat / Greek spiced sauce meatballs</u>	350 g	<b>34.00 ron</b>
3	<b>Kreatopita *</b> <u>Placinta traditionala din carne de miel la cuptor / lamb meat traditional pie</u>	350 g	<b>34.00 ron</b>
4	<b>Kokinisto ( vitel ) cu garnitura</b> <u>carne vitel sos tomat condimentat cu garnitura/ veal meat in tomato spiced sauce</u>	250 g	<b>39.00 ron</b>
5	<b>Ladorigani ( miel ) cu orez</b> <u>miel gatit in sos de oregano , garnitura / cooked lamb meat in oregano sauce</u>	250 g	<b>39.00 ron</b>
6	<b>Lagoto cu orez *</b> <u>miel gatit in sos de mustar si mirodenii / cooked lamb meat in mustard sauce and herbs</u>	300 g	<b>43.00 ron</b>
7	<b>Miel la cuptor cu cartofi</b> <u>miel la cuptor cu garnitura / oven baked lamb meat garnished</u>	300 g	<b>43.00 ron</b>
8	<b>Rulou din carne de miel umplut cu legume la cuptor *</b> <u>Rulou de miel umplut cu legume la cuptor/ oven baked lamb rolled meat with vegetables</u>	300 g	<b>43.00 ron</b>
9	<b>Kokoras krasatos cu macaroane *</b> <u>cocos gatit in vin rosu si sos de rosii /</u>	300 g	<b>43.00 ron</b>
10	<b>Miel cu vinete si feta la cuptor *</b> <u>miel gatit in sos tomat si feta la cuptor / cooked lamb meat in tomato sauce and feta</u>	350 g	<b>52.00 ron</b>
11	<b>Stifado *</b> <u>vitel sau iepure in sos tomat condimentat / veal or rabbit in tomato spicy sauce</u>	250 g	<b>57.00 ron</b>
12	<b>Piept de rata cu legume la aburi *</b> <u>piept de rata la cuptor cu sos de ghimbir si portocale * / baked duck breast</u>	250 g	<b>52.00 ron</b>
13	<b>Ficat de gasca pe pat rucola si parmezan</b> <u>Ficat de gasca , rucola , parmezan / duck liver rocket salad and parmigiano flakes</u>	200 g	<b>62.00 ron</b>

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1	<b><u>Mousaka</u></b> <u>vinete cartofi bolognese beschamel la cuptor / baked eggplants, potatoes bolognese</u>	350 g	<b>28.00 ron</b>
2	<b><u>Soutzoukacia smirneika cu garnitura</u></b> <u>mititei grecesti din carne condimentat in sos tomat / Greek spiced sauce meatballs</u>	350 g	<b>34.00 ron</b>
3	<b><u>Kreatopita *</u></b> <u>Placinta traditionala din carne de miel la cuptor / lamb meat traditional pie</u>	350 g	<b>34.00 ron</b>
4	<b><u>Kokinisto ( vitel ) cu garnitura</u></b> <u>carne vitel sos tomat condimentat cu garnitura/ veal meat in tomato spiced sauce</u>	250 g	<b>39.00 ron</b>
5	<b><u>Ladorigani ( miel ) cu orez</u></b> <u>miel gatit in sos de oregano , garnitura / cooked lamb meat in oregano sauce</u>	250 g	<b>39.00 ron</b>
6	<b><u>Lagoto cu orez *</u></b> <u>miel gatit in sos de mustar si mirodenii / cooked lamb meat in mustard sauce and herbs</u>	300 g	<b>43.00 ron</b>
7	<b><u>Miel la cuptor cu cartofi</u></b> <u>miel la cuptor cu garnitura / oven baked lamb meat garnished</u>	300 g	<b>43.00 ron</b>
8	<b><u>Rulou din carne de miel umplut cu legume la cuptor *</u></b> <u>Rulou de miel umplut cu legume la cuptor/ oven baked lamb rolled meat with vegetables</u>	300 g	<b>43.00 ron</b>
9	<b><u>Kokoras krasatos cu macaroane *</u></b> <u>cocos gatit in vin rosu si sos de rosii /</u>	300 g	<b>43.00 ron</b>
10	<b><u>Miel cu vinete si feta la cuptor *</u></b> <u>miel gatit in sos tomat si feta la cuptor / cooked lamb meat in tomato sauce and feta</u>	350 g	<b>52.00 ron</b>
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12	<b><u>Piept de rata cu legume la aburi *</u></b> <u>piept de rata la cuptor cu sos de ghimbir si portocale * / baked duck breast</u>	250 g	<b>52.00 ron</b>
13	<b><u>Ficat de gasca pe pat rucola si parmezan</u></b> <u>Ficat de gasca , rucola , parmezan / duck liver rocket salad and parmigiano flakes</u>	200 g	<b>62.00 ron</b>







## **PREPARATE DIN PESTE / FISH DISHES**

1	<b><u>Hamsii prajite</u></b> <u>hamsii prajite in crusta de faina / fried anchovy</u>	200 g	<b><u>19.00 ron</u></b>
2	<b><u>Filet de sardine la gratar cu sos de rosii si capere</u></b> <u>sardine la gratar sos de capere / grilled sardines with capere sauce</u>	250 g	<b><u>28.00 ron</u></b>
3	<b><u>Bakalaos skordalia</u></b> <u>cod prajit cu skordalia / fried cod fish with skordalia</u>	350 g	<b><u>34.00 ron</u></b>
4	<b><u>Pastrav cu legume fierte in aburi</u></b> <u>pastrav prajit in unt pe pat de legume si cartofi / fried beetroot with vegetables</u>	300 g	<b><u>34.00 ron</u></b>
5	<b><u>Somon in pat de legume proaspete – cu orez</u></b> <u>(timp preparare 30 min)</u>	250 g	<b><u>43.00 ron</u></b>
6	<b><u>Somon la gratar cu legume si sos ladolemono</u></b> <u>somon la gratar cu legume si sos / grilled salmon with vegetables and sauce</u>	250 g	<b><u>43.00 ron</u></b>
7	<b><u>Biban de mare la gratar (cat 300- 400)</u></b> <u>biban de mare la gratar / cuptor / seabass grilled or oven baked</u>	300 g	<b><u>55.00 ron</u></b>
8	<b><u>Dorada la gratar (cat 300-400)</u></b> <u>dorada la gratar / cuptor / bream grilled or oven baked</u>	300 g	<b><u>55.00 ron</u></b>
9	<b><u>Synagrida la gratar (Dentex cat. 400- 600) garni *</u></b> <u>dentex de mare la gratar / cuptor dentex grilled or oven baked</u>	400 g	<b><u>95.00 ron</u></b>
10	<b><u>Dorada – biban de mare la gratar (peste 600 gr) garni *</u></b> <u>dorada-biban la gratar / cuptor / bream-seabass grilled or oven baked more than 500 gr</u>	100 g	<b><u>22.00 ron</u></b>
11	<b><u>Pestele zilei 1500- 2400 gr la cuptor cu garnitura*</u></b> <u>Milokopi palamda, ton, lufar, cu cartofi sau legume la cuptor</u>	100 g	<b><u>25-30.00 ron</u></b>

**INTREBATI OSPATARUL DESPRE PREPARATELE ZILEI**

## PREPARATE DIN PESTE / FISH DISHES

1	<b><u>Hamsii prajite</u></b> <u>hamsii prajite in crusta de faina / fried anchovy</u>	200 g	<b><u>19.00 ron</u></b>
2	<b><u>Filet de sardine la gratar cu sos de rosii si capere</u></b> <u>sardine la gratar sos de capere / grilled sardines with capere sauce</u>	250 g	<b><u>28.00 ron</u></b>
3	<b><u>Bakalaos skordalia</u></b> <u>cod prajit cu skordalia / fried cod fish with skordalia</u>	350 g	<b><u>34.00 ron</u></b>
4	<b><u>Pastrav cu legume fierte in aburi</u></b> <u>pastrav prajit in unt pe pat de legume si cartofi / fried beetroot with vegetables</u>	300 g	<b><u>34.00 ron</u></b>
5	<b><u>Somon in pat de legume proaspete – cu orez</u></b> <u>(timp preparare 30 min)</u>	250 g	<b><u>43.00 ron</u></b>
6	<b><u>Somon la gratar cu legume si sos ladolemono</u></b> <u>somon la gratar cu legume si sos / grilled salmon with vegetables and sauce</u>	250 g	<b><u>43.00 ron</u></b>
7	<b><u>Biban de mare la gratar (cat 300- 400)</u></b> <u>biban de mare la gratar / cuptor / seabass grilled or oven baked</u>	300 g	<b><u>55.00 ron</u></b>
8	<b><u>Dorada la gratar (cat 300-400)</u></b> <u>dorada la gratar / cuptor / bream grilled or oven baked</u>	300 g	<b><u>55.00 ron</u></b>
9	<b><u>Synagrida la gratar (Dentex cat. 400- 600) garni *</u></b> <u>dentex de mare la gratar / cuptor dentex grilled or oven baked</u>	400 g	<b><u>95.00 ron</u></b>
10	<b><u>Dorada – biban de mare la gratar (peste 600 gr) garni *</u></b> <u>dorada-biban la gratar / cuptor / bream-seabass grilled or oven baked more than 500 gr</u>	100 g	<b><u>22.00 ron</u></b>
11	<b><u>Pestele zilei 1500- 2400 gr la cuptor cu garnitura*</u></b> <u>Milokopi palamda, ton, lufar, cu cartofi sau legume la cuptor</u>	100 g	<b><u>25-30.00 ron</u></b>

**INTREBATI OSPATARUL DESPRE PREPARATELE ZILEI**



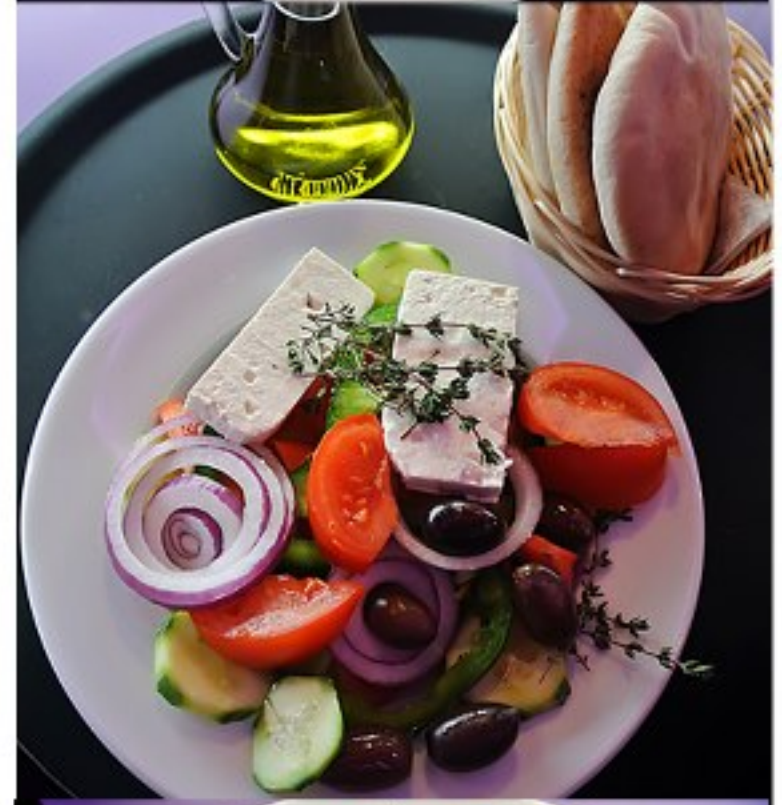


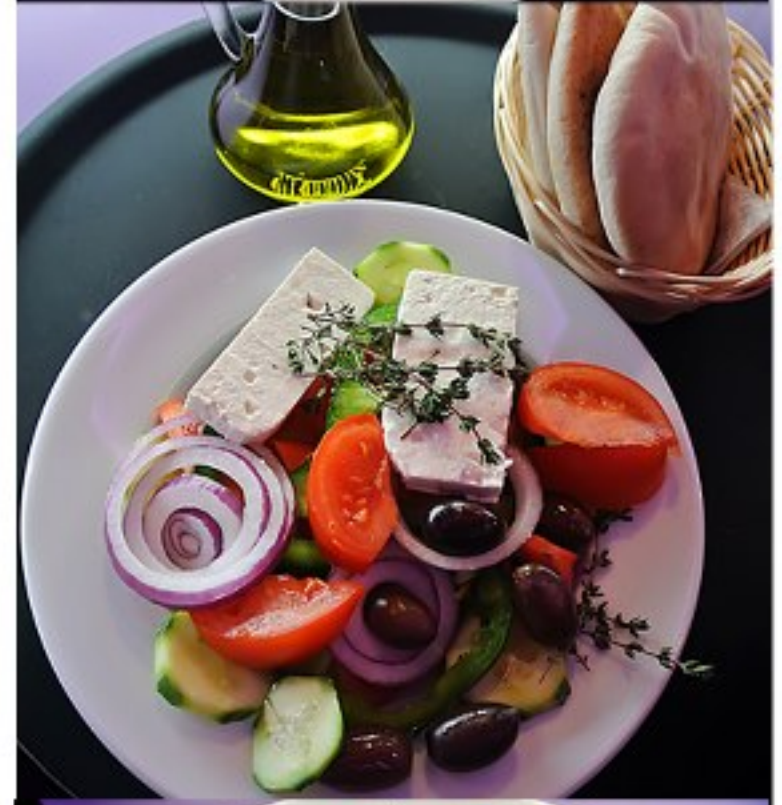
## PREPARATE DIN FRUCTE DE MARE / SEAFOOD DISHES

1	<b><u>Calamar prajit</u></b> <u>calamar mic prajit lamaie/</u> fried squids with lemon	220 g	<b>34.00 ron</b>
2	<b><u>Calamar umplut cu branzeturi</u></b> <u>calamar mare umplut cu branzeturi /</u> grilled squids with sauce	250 g	<b>43.00 ron</b>
3	<b><u>Calamar intreg la gratar</u></b> <u>calamar intreg la gratar/</u> fried squids	250 g	<b>43.00 ron</b>
4	<b><u>Mydia saganaki</u></b> <u>midii cu sos tomat si feta , mirodenii /</u> mussels in tomato sauce and feta cheese	250 g	<b>34.00 ron</b>
5	<b><u>Creveti saganaki</u></b> <u>creveti cu sos tomat si feta, mirodenii /</u> shrimps in tomato sauce and feta cheese	250 g	<b>43.00 ron</b>
6	<b><u>Sepia cu rizotto cu cerneala din sepia *</u></b> <u>Sepia cu risotto din cerneala de sepia /</u> sepia with risotto with <u>nero di</u> sepia	250 g	<b>49.00 ron</b>
7	<b><u>Mydopilafu – rizotto cu midii si creveti</u></b> <u>orez, midii creveti, legume unt /</u> rice, shrimps, vegetables, butter	300 g	<b>43.00 ron</b>
8	<b><u>Salata calda din spanac cu fructe de mare *</u></b> <u>Salata calda cu spanac, fructe de mare, si alge /</u> Seafood and spinach warm salad	250 g	<b>43.00 ron</b>
9	<b><u>Octopus la gratar garni</u></b> <u>caracatita la gratar cu sos de lamaie si verdeturi /</u> grilled octopus	200 g	<b>55.00 ron</b>
10	<b><u>Octopus stifado</u></b> <u>caracatita stifado cu sos rosu si arpagic /</u> traditional cooked octopus with <u>cornichons</u>	250 g	<b>55.00 ron</b>
11	<b><u>Creveti la gratar cu sos garni</u></b> <u>creveti black tiger cu sos de ginger si usturoi</u>	200 g	<b>55.00 ron</b>
12	<b><u>Platou grill cu fructe de mare ptr 2-3 pers.</u></b> <u>creveti, calamar, rondele, octopus sau sepia la gratar, midii /</u> various seafood grill mix	750 g	<b>130.00 ron</b>

## PREPARATE DIN FRUCTE DE MARE / SEAFOOD DISHES

1	<b><u>Calamar prajit</u></b> <u>calamar mic prajit lamaie/</u> fried squids with lemon	220 g	<b>34.00 ron</b>
2	<b><u>Calamar umplut cu branzeturi</u></b> <u>calamar mare umplut cu branzeturi /</u> grilled squids with sauce	250 g	<b>43.00 ron</b>
3	<b><u>Calamar intreg la gratar</u></b> <u>calamar intreg la gratar/</u> fried squids	250 g	<b>43.00 ron</b>
4	<b><u>Mydia saganaki</u></b> <u>midii cu sos tomat si feta , mirodenii /</u> mussels in tomato sauce and feta cheese	250 g	<b>34.00 ron</b>
5	<b><u>Creveti saganaki</u></b> <u>creveti cu sos tomat si feta, mirodenii /</u> shrimps in tomato sauce and feta cheese	250 g	<b>43.00 ron</b>
6	<b><u>Sepia cu rizotto cu cerneala din sepia *</u></b> <u>Sepia cu risotto din cerneala de sepia /</u> sepia with risotto with <u>nero di</u> sepia	250 g	<b>49.00 ron</b>
7	<b><u>Mydopilafu – rizotto cu midii si creveti</u></b> <u>orez, midii creveti, legume unt /</u> rice, shrimps, vegetables, butter	300 g	<b>43.00 ron</b>
8	<b><u>Salata calda din spanac cu fructe de mare *</u></b> <u>Salata calda cu spanac, fructe de mare, si alge /</u> Seafood and spinach warm salad	250 g	<b>43.00 ron</b>
9	<b><u>Octopus la gratar garni</u></b> <u>caracatita la gratar cu sos de lamaie si verdeturi /</u> grilled octopus	200 g	<b>55.00 ron</b>
10	<b><u>Octopus stifado</u></b> <u>caracatita stifado cu sos rosu si arpagic /</u> traditional cooked octopus with <u>cornichons</u>	250 g	<b>55.00 ron</b>
11	<b><u>Creveti la gratar cu sos garni</u></b> <u>creveti black tiger cu sos de ginger si usturoi</u>	200 g	<b>55.00 ron</b>
12	<b><u>Platou grill cu fructe de mare ptr 2-3 pers.</u></b> <u>creveti, calamar, rondele, octopus sau sepia la gratar, midii /</u> various seafood grill mix	750 g	<b>130.00 ron</b>







## PREPARATE DIN CARNE LA GRATAR / GRILLED MEAT

1	<u>Frigarui de porc la gratar garni</u> cuburi din <u>ceafa porc marinata la gratar</u> / pork meat skewers	250 g	<u>28.00 ron</u>
2	<u>Ceafa sau cotlet pork la gratar garni</u> ceafa sau cotlet porc la <u>gratar</u> / pork steak	250 g	<u>28.00 ron</u>
3	<u>Muschiulet de porc la gratar cu sos mustar si orez</u> muschi de porc la <u>gratar</u>	250 g	<u>39.00 ron</u>
4	<u>Piept / pulpa pui la gratar cu garnitura</u> piept pulpa pui la <u>gratar</u> / grilled boneless chicken breast or upper leg	200 g	<u>28.00 ron</u>
5	<u>Pui ala crem cu orez</u> piept de pui cu <u>sos de ciuperci si crema</u> / grilled chicken breast with cream	250 g	<u>34.00 ron</u>
6	<u>Piept de pui umplut cu feta si mirodenii</u> piept pui cu <u>mirodenii</u> / boneless chicken breast with herbs	250 g	<u>34.00 ron</u>
7	<u>Bifteki gratar sau cuptor, cu garnitura</u> carne tocata de <u>vitel ou, pasmet, mirodenii</u> / grilled meatball - cu <u>garnitura</u>	250 g	<u>39.00 ron</u>
8	<u>Kebap yaourtluu</u> kebab din <u>carne de miel si vita in sos tomat si iaurt</u> / kebab with yoghurt and tomato sauce	250 g	<u>39.00 ron</u>
9	<u>Antricot vitel la gratar cu garnitura</u> antricot de <u>vitel gratar</u> / grilled veal antricot	250 g	<u>55.00 ron</u>
10	<u>Pepper steak cu garnitura</u> Antricot / file, <u>de vita crema sos piper</u> / beef sirloin in pepper sauce	220 g	<u>57.00 ron</u>
11	<u>Muschi vita la gratar, cu garnitura de legume la gratar</u> muschi de vita <u>gratar</u> / filet <u>mignon</u>	180 g	<u>62.00 ron</u>
12	<u>Cotletele de miel la gratar, cu legume</u> cotlete de <u>miel la gratar</u> / grilled lamb chops	250 g	<u>57.00 ron</u>
13	<u>Platou cu Frigarui, cartofi prajiti, tzatziki pe pita si salata</u> ----- / pork meat skewers with fried potatoes, <u>tzatziki</u> , and pita plate	400 g	<u>43.00 ron</u>

## PREPARATE DIN CARNE LA GRATAR / GRILLED MEAT

1	<u>Frigarui de porc la gratar garni</u> cuburi din <u>ceafa porc marinata la gratar</u> / pork meat skewers	250 g	<u>28.00 ron</u>
2	<u>Ceafa sau cotlet pork la gratar garni</u> ceafa sau cotlet porc la <u>gratar</u> / pork steak	250 g	<u>28.00 ron</u>
3	<u>Muschiulet de porc la gratar cu sos mustar si orez</u> muschi de porc la <u>gratar</u>	250 g	<u>39.00 ron</u>
4	<u>Piept / pulpa pui la gratar cu garnitura</u> piept pulpa pui la <u>gratar</u> / grilled boneless chicken breast or upper leg	200 g	<u>28.00 ron</u>
5	<u>Pui ala crem cu orez</u> piept de pui cu <u>sos de ciuperci si crema</u> / grilled chicken breast with cream	250 g	<u>34.00 ron</u>
6	<u>Piept de pui umplut cu feta si mirodenii</u> piept pui cu <u>mirodenii</u> / boneless chicken breast with herbs	250 g	<u>34.00 ron</u>
7	<u>Bifteki gratar sau cuptor, cu garnitura</u> carne tocata de <u>vitel ou, pasmet, mirodenii</u> / grilled meatball - cu <u>garnitura</u>	250 g	<u>39.00 ron</u>
8	<u>Kebap yaourtluu</u> kebab din <u>carne de miel si vita in sos tomat si iaurt</u> / kebab with yoghurt and tomato sauce	250 g	<u>39.00 ron</u>
9	<u>Antricot vitel la gratar cu garnitura</u> antricot de <u>vitel gratar</u> / grilled veal antricot	250 g	<u>55.00 ron</u>
10	<u>Pepper steak cu garnitura</u> Antricot / file, de vita <u>crema sos piper</u> / beef sirloin in pepper sauce	220 g	<u>57.00 ron</u>
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13	<u>Platou cu Frigarui, cartofi prajiti, tzatziki pe pita si salata</u> ----- / pork meat skewers with fried potatoes, <u>tzatziki</u> and pita plate	400 g	<u>43.00 ron</u>



