

Alatura-te in aventura Red Angus Steakhouse, incepand cu fastuoasele noastre aperitive
Join us on the journey to Red Angus Steakhouse, beginning with our sumptuous appetizers



Roasted Marrow Bone **19 Ron**
Maduva succulenta usor rumenita, servita cu paine neagra, sare de mare si ceapa
Succulent pieces of bone marrow slowly roasted with toasted bread, sea salt, onion

Red Angus Buffalo Chicken Wings

Aripioare de pui marinate in sos usor picant, telina, morcovi si sos Blue Cheese
Marinated chicken wings coated in sweet chili sauce, celery and carrot sticks and Blue Cheese sauce **26 Ron**

Jalapeno Poppers **29 Ron**

Bulete de branza cu ardei iute, servite cu sos salsa
Breadcrumb jalapenos filled with cream cheese, salsa dip

Mini Chicken Kiev **29 Ron**

Bulete de pui umplute cu sos delicios de usturoi
Mini chicken balls, bread crumbed, filled with garlic sauce

Sharing Platter! **68 Ron**

Buffalo Chicken Wings, Jalapeno Poppers, Mini Chicken Kiev servite cu 3 sosuri / served with 3 dipping sauces

Calamari Sticks

Calamari pane serviti cu sos Salsa
Fried Calamari Sticks, served with Salsa sauce **29 Ron**

Sausage Chowder

Carnati afumati cu varza si cartofi, toate preparate intr-o supa cremoasa
Tender pieces of smoked sausage with potato, cabbage, all slowly cooked in a creamy broth **15 Ron**

French Onion Soup

Clasica Supa Frantuzeasca cu ceapa caramelizata si crutoane de branza gratinate
Classic French onion soup with caramelized onions, beef broth and gratinated gruyere cheese croutons **15 Ron**

Clear Beef Soup **12 Ron**

Supa clara cu bucatele de vita, morcovi, ceapa, ardei gras
Clear soup with beef, carrots, onion, celery and bell pepper

Supa Zilei/ Soup of the day **13 Ron**



Goat Cheese Salad

Branza de capra pe paine integrala prajita, nuci caramelizate, salata, ceapa rosie si dressing de alune

Melted goats cheese on toasted whole-grain bread, caramelized walnuts, mesclun salad, red onion with hazelnut dressing



27 Ron

Mexican Salad

Fasole rosie, porumb, avocado, ardei gras, salata, dressing dulce, chilli
Red beans, grilled baby corn, avocado, bell pepper, lettuce with a sweet chilli dressing **18 Ron**

Perfect Diet Salad

Telina rasa, mar, rucola si dressing de lamaie usor picant
Shredded celeriac, apple with roquette and spicy lemon dressing **18 Ron**



Caesar Emperor Salad **27 Ron**

Salata cu piept de pui marinat, paine toast cu pesto si anchois, parmezan si dressing Caesar
Romaine lettuce, marinated chicken breast, toast with pesto and anchois, parmesan, Caesar dressing

Red Angus Salad **29 Ron**

Vita pe gratar, branza Blue Cheese pane, avocado, portocale, ceapa rosie si ardei gras
Grilled steak, fried Blue Cheese, avocado, oranges, red onion and bell pepper



Adventurous Tomato Tartar

Tartar de rosii si ceapa, cu mini creveti in sos Marie Rose
Diced plum tomatoes mixed with red onions accompanied with sweet baby shrimps in marie rose sauce **25 Ron**



Amazon Tomato Guacamole

Tartar de rosii si ceapa, cu crema de avocado si chilli
Diced plum tomatoes smoothened with avocados, chilli, red onions **21 Ron**

New York Salad

Salata, cartofi prajiti, ou, avocado, rosii, castraveti, varza, dressing mustar
Salad, french fries, egg, avocado, tomatoes, cucumbers, cabbage, mustard dressing **25 Ron**

Achilles Salad **17 Ron**

Salata, mar, branza feta, castraveti, rosii, ardei, masline, pe un pat de chifla grill
Salad, apple, feta cheese, cucumbers, tomatoes, pepper, olives, on grilled bun

= alegere sanatoasa / extremely healthy choice!

contine nuci / contains nuts!



FRIPTURI SEMNATE RED ANGUS STEAKHOUSE
RED ANGUS SIGNITURE STEAKS



Red Angus Steakhouse va ofera calitate USDA (United States Department of Agriculture) Choice, considerata global calitate de top. Carnea de vita pe care o oferim din aceasta categorie contine nivelul optim de grasime, imbogatind aroma, textura si suculenta carni.

Red Angus Steakhouse offers USDA Choice quality beef, globally ranked as top quality. The beef we offer from this category is highly marbled with enriching flavor, tenderness, and juiciness of the meat.



meat me!



MASTER Rib Eye Steak



Master Rib Eye Steak

Antricotul este probabil cea mai gustoasa friptura, calitatea unica datorandu-se acelei portiuni de grasime din interior care se topeste in timpul prepararii

Rib-eye steak is probably the most flavorsome of cuts and is normally the number 1 choice. It owes this unique quality of taste from eye of the fat in the middle of the steak, which gently melts through

350 gr **149 Ron**

Oscar Steak

O friptura subtire ce face parte dintr-un sistem de muschi frontali, cu un strat subtire de grasime

Part of the frontal muscle system, with thin fat layer on

Gentlemen's cut	320 gr	56 Ron
Lady's cut	180 gr	35 Ron

Polled Cattle Steak

Cuprinde mai multe tesuturi, o parte din ele topindu-se pe grill, lasand astfel friptura gustoasa si frageda

Contains more connective tissues, some of them melting down while grilling, making the steak tasty and tender

250 gr **48 Ron**

* toata carnea este maturata
 all beef cuts are aged

** Fiecare friptura vine cu o garnitura de cartofi wedges facuti in casa
 All steaks come with home made wedges

Harris Ranch Tenderloin Steak

Una dintre cele mai ravnite tipuri de fripturi caracterizata printr-o fragezime extraordinara

One of the most greatly desired cuts of the beef due to its extreme tenderness

250 gr **139 Ron**



Monarch's Sirloin Steak

Cea mai apreciata friptura, fiind usoara si suculenta datorita portiunii de grasime de pe marginile exterioare
 Top sirloin is the most prized, tender while a succulent piece of fat on the outside of the steak keeps it moist

Gentlemen's cut	350 gr	136 Ron
Lady's cut	220 gr	71 Ron

Legendary Rib Eye Steak

Extrem de suculent si fraged, acest antricot se va topi fara niciun efort din partea ta

Extremely tender and juicy, the rib eye steak melts down without any effort

220 gr **76 Ron**

Navarre Cote de Boeuf

Cea mai buna alegere de friptura, ce imbina suculenta antricotului cu aroma nemaipomenita a osului din ea
 The Best Choice cut of beef, combining the juiciness of the ribeye with the great flavor of the bone

550 gr **137 Ron**



Knight Arthur's T-bone Steak

Gust memorabil rezultat in urma combinarii fragezimii muschiului cu aroma specifica vrabioarei, insotite de savoarea osului in forma de "T"

Memorable taste's coming from the combination of tenderloin's tenderness and sirloin's specific flavor, being held together by a tasty bone in a "T" shape

550 gr **143 Ron**

MEAT ME SECTION

RED ANGUS
STEAKHOUSE

Hulks Tenderloin Steak

Fragedul muschi de vita maturat este o friptura perfecta pentru cei care doresc sa manance sanatos
The aged tenderloin is the perfect steak for those of you who prefer the "healthy way"

200 gr

64 Ron

Balkans Rib Eye Steak

Antricotul, cea mai suculenta si gustoasa friptura de vita maturata
Rib Eye, the most juicy and tasty aged beef steak

200 gr

52 Ron



Emperor's Cote de Boeuf

Extrem de suculent si aromat datorita osului ce face parte din friptura, acesta trebuie incercat!

Extremely juicy and flavorful thanks to the bone in, this wib eye steak is a must have!

850 gr

164 Ron

Carnivore's T-BONE Steak

Osul in forma de T imbina perfect textura frageda a muschiului cu aroma si grasimea vrabioarei. Aceste doua caracteristici sunt puse si mai bine in evidenta de osul care face legatura intre ele.

The T shaped bone perfectly combines the flavor and fat edges of the sirloin with the tenderness of the tenderloin. These two characteristics are emphasized by the bone which connects them.

850 gr

181 Ron

Red Angus Signature Steak and Seafood



Waterloo Surf and Turf

89 Ron

Un preparat tipic restaurantelor cu profil steakhouse din America de Nord, care combina doua elemente principale: friptura si creveti

Muschi de vita USDA Choice 150 gr
Creveti Black Tiger 120 gr

A common dish, typical to North American Steakhouse. The combination of steak and seafood gives you a taste of the sea and land together.

Tenderloin steak USDA Choice 150 gr
Black Tiger Prawns 120 gr



Peste si Fructe de Mare Fabulous Fish and seafood

King jumbo prawns

Creveti la gratar cu lamaie si unt cu usturoi
Grilled prawns with lemon and garlic butter

220 gr

59 Ron

Salmon fillet

Somon file, preparat cu unt cu ierburi
Grilled Salmon fillet glazed with herb butter

200 gr

44 Ron



* toata carnea este maturata / all beef cuts are aged

** Fiecare friptura vine cu o garnitura de cartofi wedges facuti in casa / All steaks come with home made wedges

Gramajul este masurat inainte de preparare / Quantity is measured before cooking

meat me!

Preparate din carne Magnificent Meat Selection



Butcher's Baby Back Pork Ribs (1/2 kg)

Coaste de porc marinate cu miere, servite cu sos barbeque deasupra

Baby Back Pork Ribs, marinated with honey and served with barbeque sauce

34 Ron

Hunter's Lamb chops

Cotlete de berbecut marinate, servite cu piure de cartofi si morcovi sote

Grilled marinated lamb chops, served with mashed potatoes and baby carrots

59 Ron

Cajun chicken breast

Piept de pui marinat in ierburi si condimente
Chicken breast marinated in herbs and spices

24 Ron

Richmond Pork Neck

Cea mai apreciata friptura de porc, succulenta si frageda datorita stratului interior de grasime

The most valued pork steak, juicy and tender given by the interior fat

26 Ron

Chilli con carne

Chilli cu carne, orez la abur si nachos

Chilli con carne, with steamed rice and nachos

35 Ron

ALEGE SOSUL PREFERAT CHOOSE YOUR SAUCE

Piper verde / Peppercorn	8 Ron
Ciuperci cremoase / Creamy mushroom	8 Ron
Barbeque/ BBQ	8 Ron
Usturoi / Garlic sauce	8 Ron
Branza cu mucegai albastru / Blue cheese	11 Ron



Red Angus Beef Burgers



*Cowboy's Cheese Beef Burger

Hamburger cu vita si cascaval topit
Grilled beef pattie with fillings and melted cheese

200 gr

33 Ron

*Montana Classic Beef burger

Hamburgerul casei

A 100% beef burger made with our Secret house recipe!

200 gr

29 Ron

*Buffalo BBQ beef burger with bacon

Hamburger cu vita, bacon la gratar, cascaval si sos barbeque
A tender beef pattie with strips of grilled bacon and melted cheese

200 gr

39 Ron

* Se servesc cu **cartofi prajiti, sos barbeque, rosii, castraveti murati, rondele de ceapa, salata eisberg si chifle prajite**

* Served with **french fries, barbeque sauce, pickled gherkins, sliced onion, sliced tomato, iceberg lettuce and toasted bun**

Adauga o garnitura / Add a garnish

Cartof Copt / Baked Potato	9 ron
Cartofi prajiti / French fries	9 ron
Piure / Mashed potato	9 ron
Morcovi sote / Sauteed baby carrots	9 ron
Mix de legume / Panache of vegetables	9 ron
Legume la gratar / Grilled Vegetables	15 ron
Orez Basmati / Basmati rice	9 ron
Salata verde / Green salad	9 ron
Salata mixta / Mixed salad	12 ron
Rucola cu rosii / Rucola and Cherry Tomatoes	15 ron

meat me!



Cel mai placut mod de a incheia masa
Finest way to end today's Journey



Thunder Chocolate Souffle

Prajitura calda umpluta cu crema fina de ciocolata neagra, servita cu inghetata de vanilie
Hot chocolate cake filled with creamy melted dark chocolate, served with vanilla ice cream on the side



25 Ron

Favorite Cinnamon Apple Pie Crumble

Placinta crocanta cu mere si scortisoara, servita calda cu sos si inghetata de vanilie
Warmed cinnamon apple pie with crunchy crumble, vanilla ice cream and sauce on top

23 Ron

Irresistible Fresh & Light

Cel mai usor desert al meniului, imbinand prospektimea fructelor cu crema de vanilie si frisca lichida, facute in casa.
The lightest dessert on the menu, combining the freshness of the fruits with vanilla cream and liquid cream, house made



21 Ron

Mamma's Lemon Meringue Pie

Tarta cu crema de lamaie, acoperita de un strat pufos de beza
The American classic dessert with a sweet, tangy lemon curd filling topped with fluffy meringue

14 Ron

Monstruous Chocolate Brownie

Fulgi de ciocolata neagra si nuci in blat de negresa cu inghetata de caramel
A rich nuts and dark chocolate chunks brownie baked to perfection with caramel ice cream on the side



20 Ron

The Ultimate Cheese Cake

Prajitura cu crema fina de branza pe un blat usor de biscuiti, acoperita de un strat de mandarine
Cheese cake with biscuits base and mandarins on top

23 Ron



Red Angus Signiture Cake

Blat pufos de ciocolata, insiropat, legat la mijoc printr-o crema de ciocolata fina si usoara, coaja de portocala si migdale
Fluffy chocolate cake, fine chocolate cream between the layers, oranges and almonds



19 Ron

Cold Special Creme Brulee

Traditionalul Creme Brulee, servit rece
Traditional Creme Brulee, served cold

12 Ron

Incredible Ice Cream Selection

3 cupe la alegere / 3 scoops for your choice:
Ciocolata / Vanilie cu nuci, Fructe de padure / Menta cu Ciocolata / Caramel / Tiramisu
Chocolate / Vanilla with nuts / Wild Berries / Chocolate Mint / Caramel / Tiramisu



14 Ron