



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.*

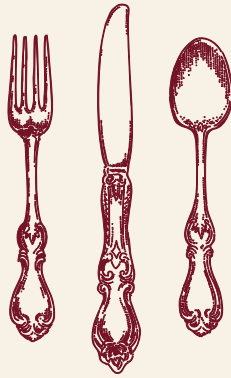
*At ZAAF we don't resist temptation,  
we welcome it, we share it and we celebrate it.*

## 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**

## **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 and vegetable textures / 78 RON*

## **DESSERT**

### **Crème Caramel**

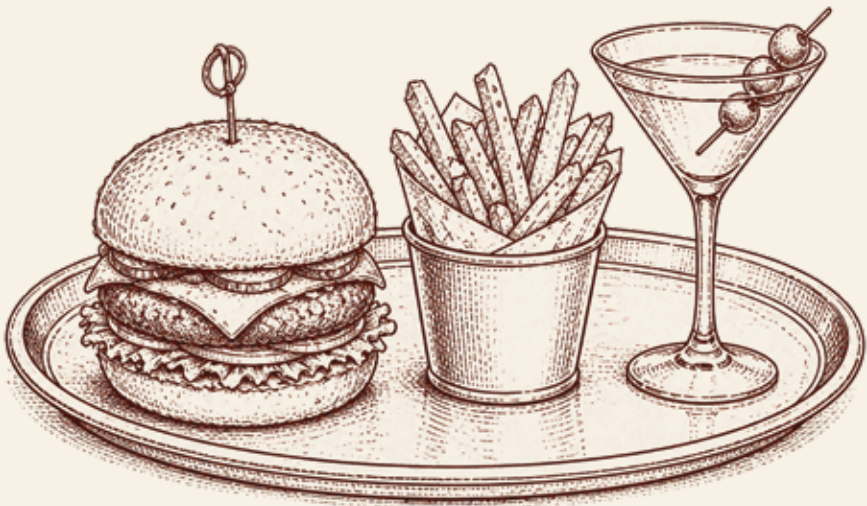
*Vanilla custard with golden caramel*



*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 & Szechuan 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 blend and finished with extra virgin olive oil / 91 RON*

## **Harry's Bar Truffle Beef Carpaccio**

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

## **Beef Carpaccio Caesar**

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

## **Steak Tartare**

*With Béarnaise sauce on toasted 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*

## **Calamari Salad**

*Crispy calamari rings on mix of leaves with citrus dressing, aioli drizzle and fresh chilli / 84 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 red chili / 108 RON*

## **Baby Calamari Filled with Feta Cheese**

*Lightly charred, served on edamame and peas, topped with Chorizzo / 69 RON*

## **Vitello Tonnato**

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

## **Greek Salad**

*With creamy feta, extra virgin olive oil, fresh mint and oregano / 82 RON*

## **Classic Caesar Salad**

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

## **Burrata & Peach**

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

## **Cauliflower Gratin with Hummus**

*Roasted and butter-basted, with garam masala and vegetable textures / 65 RON*



# PASTA & RISOTTO

## **House-Made French Raviole De Dauphiné Comté**

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

## **Lobster Linguine**

*With Blue European lobster tail in San Marzano tomato sauce / 198 RON*

## **Spicy Garlic Shrimp Linguine**

*With white wine, butter and parsley, mildly spicy / 88 RON*

## **Morel Rigatoni**

*With 30-month-aged Parmigiano Reggiano DOP, 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**

*In tomato and vodka cream sauce with fresh basil / 78 RON*

## **Risotto Alla Milanese with Argentinean Red Shrimp Tartare**

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

## **Green Summer Risotto with Wild Garlic**

*With 30-month-aged Parmigiano Reggiano DOP crumble / 78 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**





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

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**Sea Bass Beurre Blanc**

*Fresh fillet poached in butter with beurre blanc sauce and chives / 162 RON*

**Tuna Steak & Fries**

*Sesame-crusting tuna steak with golden fries and green peppercorn white sauce / 148 RON*

**Sole Meunière**

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

**Heritage Sea Bass Fillet with Potato Scales**

*Mediterranean sea bass fillet with golden potato scales (300 g) / 160 RON*

**Seared Halibut**

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

**Sea Bass Fillet**

*Charcoal or pan-fried (300 g) / 122 RON*

**Chef's Cordon Bleu**

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

*Bone-in Ibérico pork chop with spicy aji amarillo & jalapeño sauce, pressed apple (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*

**Veal Schnitzel with Béarnaise Sauce**

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

**Zaaf Roman Steak – Filet Mignon & Cacio e Pepe Ravioli**

*Center-cut Argentinian filet mignon with a giant cacio e pepe ravioli / 172 RON*

**Zaaf Fillet Mignon Steak Au Poivre**

*Center-cut Argentinian filet mignon with Zaaf's signature peppercorn sauce (280 g) / 160 RON*

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

**Sirloin Steak (350 g) / 206 RON**

**Classic Chateaubriand To Share**

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



**Crème Caramel**

*Vanilla custard with golden caramel / 42 RON*

**Zaaf Hazel Chocolate Cake**

*Chocolate ganache on a crunchy hazelnut praline base / 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**

**House-Cut Fries, Double Fried / 48 RON**

**Pimientos Del Padrón / 51 RON**

**Mashed Potatoes / 46 RON**

**Glazed Vegetables / 48 RON**

**Green Salad / 42 RON**

**Green Mayo / 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

<b>RON</b> <b>BILLECART-SALMON LE RÉSERVE</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Extra Brut, 375 ml</i>	<b>320 RON</b>
<b>BILLECART-SALMON LE RÉSERVE</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Extra Brut, 750 ml</i>	<b>550 RON</b>
<b>BILLECART-SALMON LE RÉSERVE</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Extra Brut, 1500 ml</i>	<b>1200 RON</b>
<b>BILLECART-SALMON LE RÉSERVE</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Extra Brut, 6000 ml</i>	<b>4800 RON</b>
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<b>BILLECART-SALMON LE ROSÉ</b> <i>Chardonnay, Pinot Meunier, Pinot Noir, Extra Brut, 375 ml</i>	<b>440 RON</b>
<b>BILLECART-SALMON LE ROSÉ</b> <i>Chardonnay, Pinot Meunier, Pinot Noir, Extra Brut, 750 ml</i>	<b>850 RON</b>
<b>BILLECART-SALMON LE ROSÉ</b> <i>Chardonnay, Pinot Meunier, Pinot Noir, Extra Brut, 3000 ml</i>	<b>2600 RON</b>
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<b>BOLLINGER SPECIAL CUVÉE</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 750 ml</i>	<b>510 RON</b>
<b>BOLLINGER SPECIAL CUVÉE</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 1500 ml</i>	<b>990 RON</b>
<b>BOLLINGER SPECIAL CUVÉE</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 3000 ml</i>	<b>2300 RON</b>
<b>BOLLINGER SPECIAL CUVÉE</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 6000 ml</i>	<b>4100 RON</b>
<b>BOLLINGER SPECIAL CUVÉE</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 9000 ml</i>	<b>5800 RON</b>
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<b>BOLLINGER ROSÉ</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Brut, 750 ml</i>	<b>640 RON</b>
<b>BOLLINGER ROSÉ</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Brut, 1500 ml</i>	<b>1450 RON</b>
<b>BOLLINGER ROSÉ</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Brut, 3000 ml</i>	<b>2700 RON</b>
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<b>LOUIS ROEDERER BRUT COLLECTION</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 750 ml</i>	<b>620 RON</b>
<b>LOUIS ROEDERER BRUT COLLECTION</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 1500 ml</i>	<b>1240 RON</b>
<b>LOUIS ROEDERER BRUT COLLECTION</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 3000 ml</i>	<b>2400 RON</b>
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<b>LOUIS ROEDERER ROSÉ</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Brut, 750 ml</i>	<b>760 RON</b>
<b>LOUIS ROEDERER BLANC DE BLANCS</b> <i>Chardonnay, Brut, 750 ml</i>	<b>910 RON</b>
<b>LOUIS ROEDERER CRISTAL</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 750 ml</i>	<b>2470 RON</b>
<b>LOUIS ROEDERER CRISTAL ROSÉ</b> <i>Pinot Noir, Chardonnay, Pinot Meunier, Brut, 750 ml</i>	<b>5500 RON</b>
<b>DOM PÉRIGNON</b> <i>Chardonnay, Pinot Noir, Pinot Meunier, Brut, 750 ml</i>	<b>2500 RON</b>

# Sparkling Wines

<b>LÉON BEYER CRÉMANT D'ALSACE</b> <i>Pinot Blanc, Pinot Auxerrois, Brut, France, 750 ml</i>	<b>250 RON</b>
<b>VILLA SANDI MILLESIMATO</b> <i>Glera, Brut, Italy, 750 ml</i>	<b>190 RON</b>
<b>VILLA SANDI MILLESIMATO ROSÉ</b> <i>Glera, Pinot Noir, Brut, Italy, 750 ml</i>	<b>200 RON</b>
<b>BORTOLIN ANGELO VALDOBBIADENE PROSECCO SUPERIORE</b> <i>Glera, Brut, Italy, 750 ml</i>	<b>240 RON</b>
<b>BELLAVISTA. ALMA ASSEMBLAGE FRANCIACORTA</b> <i>Chardonnay, Pinot Noir, Extra Brut, Italy, 750 ml</i>	<b>380 RON</b>
<b>JANÉ VENTURA CAVA RESERVA DE LA MÚSICA</b> <i>Xarel-lo, Macabeu, Parellada, Brut Nature, Spain, 750 ml</i>	<b>220 RON</b>

## Dessert Wines

375 ml

<b>TOHANI FLORI DE GHEAȚĂ</b> <i>Tămâioasă Românească, Romania</i>	<b>170 RON</b>
<b>CA'DEI FRATI TRE FILER</b> <i>Turbiana, Chardonnay, Sauvignon Blanc, Italy</i>	<b>200 RON</b>

## By the glass

<b>TOHANI PRINCIPELE RADU</b> <i>Chardonnay, Romania</i>	<b>38 RON</b>
<b>CRAMA GÎRBOIU BACANTA SPECIAL EDITION</b> <i>Traminer Rosé, Romania</i>	<b>38 RON</b>
<b>TOHANI PRINCIPELE RADU</b> <i>Merlot, Romania</i>	<b>38 RON</b>
<b>GUEGUEN. CHABLIS LA VIGNE DE 1975</b> <i>Chardonnay, France</i>	<b>46 RON</b>
<b>DOMAINE TROPEZ WHITE TROPEZ</b> <i>Grenache, Cinsault, Rolle, France</i>	<b>47 RON</b>
<b>THUNEVIN. BAD BOY</b> <i>Merlot, Cabernet Franc, France</i>	<b>47 RON</b>
<b>VILLA SANDI MILLESIMATO ALB</b> <i>Glera, Brut, Italy</i>	<b>36 RON</b>



## WHITE

### ***Romania***

<b>TOHANI PRINCIPELE RADU</b> <i>Chardonnay, 750 ml</i>	<b>190 RON</b>
<b>CRAMELE RECAȘ SOLO QUINTA</b> <i>Fetească Regală, Muscat Ottonel, Traminer Rosé, Chardonnay, Sauvignon Blanc, 750 ml</i>	<b>230 RON</b>
<b>CRAMA GÎRBOIU BACANTA SPECIAL EDITION</b> <i>Șarbă, 750 ml</i>	<b>250 RON</b>
<b>CRAMA OPRIȘOR PREMIUM</b> <i>Chardonnay, 750 ml</i>	<b>280 RON</b>
<b>DAVINO REVELATIO</b> <i>Sauvignon Blanc, Fetească Albă, 750 ml</i>	<b>285 RON</b>

### ***International***

<b>LÉON BEYER RIESLING</b> <i>Riesling, France, 750 ml</i>	<b>210 RON</b>
<b>GUEGUEN, CHABLIS LA VIGNE DE 1975</b> <i>Chardonnay, France, 750 ml</i>	<b>240 RON</b>
<b>PASCAL JOLIVET SANCERRE</b> <i>Sauvignon Blanc, France, 750 ml</i>	<b>320 RON</b>
<b>PASCAL JOLIVET POUILLY FUMÉ</b> <i>Sauvignon Blanc, France, 750 ml</i>	<b>390 RON</b>
<b>DOMAINES OTT CLOS MIREILLE GRAN CRU CLASSE</b> <i>Semillon, Role, France, 750 ml</i>	<b>420 RON</b>
<b>LOUIS LATOUR POUILLY-FUISSÉ</b> <i>Chardonnay, France, 750 ml</i>	<b>440 RON</b>
<b>LOUIS LATOUR CHABLIS 1er CRU</b> <i>Chardonnay, France, 750 ml</i>	<b>480 RON</b>
<b>LOUIS LATOUR CHASSAGNE MONTRACHET 1er CRU</b> <i>Chardonnay, France, 750 ml</i>	<b>1200 RON</b>
<b>MASTROBERARDINO GRECO DI TUFO</b> <i>Greco di Tufo, Italy, 750 ml</i>	<b>190 RON</b>
<b>BANFI SAN ANGELO</b> <i>Pinot Grigio, Italy, 750 ml</i>	<b>230 RON</b>
<b>CA'DEI FRATI PRATTO</b> <i>Turbiana, Chardonnay, Sauvignon Blanc, Italy, 750 ml</i>	<b>240 RON</b>



<b>ABBZIA DI NOVACELLA SAUVIGNON BLANC</b> <i>Sauvignon Blanc, Italy, 750 ml</i>	<b>260 RON</b>
<b>JERMANN PINOT GRIGIO</b> <i>Pinot Grigio, Italy, 750 ml</i>	<b>260 RON</b>
<b>CASTELLO DELLA SALA - MARCHESI ANTINORI, CONTE DELLA VIPERA</b> <i>Sauvignon Blanc, Semillon, Italy, 750 ml</i>	<b>300 RON</b>
<b>LA SCOLCA GAVI DEI GAVI ETICHETTA NERA</b> <i>Cortese, Italy, 750 ml</i>	<b>340 RON</b>
<b>PLANETA</b> <i>Chardonnay, Italy, 750 ml</i>	<b>350 RON</b>
<b>JERMANN VINTAGE TUNINA</b> <i>Picolit, Chardonnay, Sauvignon Blanc, Ribolla Gialla, Malvasia, Italy, 750 ml</i>	<b>670 RON</b>
<b>CASTELLO DELLA SALA - MARCHESI ANTINORI, CERVARO DELLA SALA</b> <i>Chardonnay, Grechetto, Italy, 750 ml</i>	<b>690 RON</b>
<b>VILLA MARIA EARTH GARDEN ORGANIC</b> <i>Sauvignon Blanc, New Zealand, 750 ml</i>	<b>200 RON</b>
<b>J. LOHR RIVERSTONE CHARDONNAY</b> <i>Chardonnay, USA, 750 ml</i>	<b>240 RON</b>

## ROSÉ

### **Romania**

<b>CRAMA GÎRBOIU BACANTA SPECIAL EDITION</b> <i>Traminer Rosé, 750 ml</i>	<b>200 RON</b>
<b>CRAMELE RECAŞ SOLO QUINTA ROSÉ</b> <i>Cabernet Sauvignon, Pinot Noir, Merlot, Fetească Neagră, Alicante, 750 ml</i>	<b>240 RON</b>

### **International**

<b>DOMAINE TROPEZ WHITE TROPEZ</b> <i>Grenache, Cinsault, Rolle, France, 750 ml</i>	<b>240 RON</b>
<b>LAMPE DE MEDUSE CRU CLASSE</b> <i>Cinsault, Grenache, Mourvèdre, France, 750 ml</i>	<b>260 RON</b>
<b>CHÂTEAU MINUTY M DE MINUTY</b> <i>Grenache, Cinsault, Syrah, France, 750 ml</i>	<b>280 RON</b>
<b>DOMAINES OTT CLOS MIREILLE GRAN CRU CLASSE</b> <i>Grenache, Cinsault, Syrah, France, 750 ml</i>	<b>420 RON</b>
<b>DOMAINES OTT CLOS MIREILLE GRAN CRU CLASSE</b> <i>Grenache, Cinsault, Syrah, France, 1500 ml</i>	<b>810 RON</b>
<b>MIRAVAL CÔTES DE PROVENCE</b> <i>Vermentino, Cinsault, Grenache, Syrah, France, 750 ml</i>	<b>220 RON</b>
<b>MIRAVAL CÔTES DE PROVENCE</b> <i>Vermentino, Cinsault, Grenache, Syrah, France, 1500 ml</i>	<b>440 RON</b>
<b>CA'DEI FRATI ROSA DEI FRATI</b> <i>Groppello, Marzemino, Sangiovese, Barbera, Italy, 750 ml</i>	<b>190 RON</b>



# RED

## Romania

<b>TOHANI PRINCIPELE RADU</b> <i>Merlot, 750 ml</i>	<b>220 RON</b>
<b>SARICA NICULIȚEL ÉPIPHANIE</b> <i>Fetească Neagră, 750 ml</i>	<b>280 RON</b>
<b>CRAMELE RECAȘ CUVÉE ÜBERLAND</b> <i>Cabernet Sauvignon, Merlot, 750 ml</i>	<b>290 RON</b>
<b>CRAMA OPRIȘOR PREMIUM</b> <i>Cabernet Sauvignon, 750 ml</i>	<b>300 RON</b>
<b>TOHANI APOGEUM</b> <i>Fetească Neagră, 750 ml</i>	<b>410 RON</b>
<b>DAVINO FLAMBOYANT</b> <i>Cabernet Sauvignon, Merlot, Fetească Neagră, 750 ml</i>	<b>470 RON</b>

## International

<b>CHATEAU LA TOUR DE MONS</b> <i>Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, France, 750 ml</i>	<b>310 RON</b>
<b>CHATEAU BELLEGRAVE</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc, France, 750 ml</i>	<b>420 RON</b>
<b>CHATEAU PEYMONT GRAND CRU</b> <i>Merlot, Cabernet Franc, Cabernet Sauvignon, France, 750 ml</i>	<b>200 RON</b>
<b>THUNEVIN, BAD BOY</b> <i>Merlot, Cabernet Franc, France, 750 ml</i>	<b>240 RON</b>
<b>CHÂTEAU TRONQUOY SAINT-ESTÈPHE</b> <i>Merlot, Cabernet Sauvignon, Petit Verdot, France, 750 ml</i>	<b>420 RON</b>
<b>CHÂTEAU L'ENCLOS POMEROL</b> <i>Merlot, Cabernet Franc, France, 750 ml</i>	<b>440 RON</b>
<b>LE VIEUX TÉLÉGRAMME CHÂTEAUNEUF-DU-PAPE</b> <i>Clairette, Grenache, Cinsault, Syrah, Mourvèdre, France, 750 ml</i>	<b>470 RON</b>
<b>CHÂTEAU FLEUR CARDINALE SAINT-ÉMILION GRAND CRU CLASSÉ</b> <i>Merlot, Cabernet Franc, Cabernet Sauvignon, France, 750 ml</i>	<b>560 RON</b>
<b>CHÂTEAU GLORIA</b> <i>Cabernet Sauvignon, Merlot, Cabernet Franc, France, 750 ml</i>	<b>630 RON</b>
<b>VINCENT GIRARDIN, CHASSAGNE-MONTRACHET 1er CRU "LA MALTROIE"</b> <i>Pinot Noir, France, 750 ml</i>	<b>810 RON</b>
<b>CHÂTEAU SMITH HAUT LAFITTE</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, France, 750 ml</i>	<b>1610 RON</b>
<b>LE VOLTE DELL'ORNELLAIA</b> <i>Cabernet Sauvignon, Merlot, Sangiovese, Italy, 750 ml</i>	<b>280 RON</b>
<b>FRATELLI GIACOSA BAROLO</b> <i>Nebbiolo, Italy, 750 ml</i>	<b>340 RON</b>
<b>ALDEGHERI AMARONE DELLA VALPOLICELLA CLASSICO</b> <i>Molinara, Corvina, Rondinella, Italy, 750 ml</i>	<b>480 RON</b>





<b>ANGELO GAJA SITO MORESCO</b> <i>Nebbiolo, Merlot, Cabernet Sauvignon, Italy, 750 ml</i>	<b>480 RON</b>
<b>MARCHESI ANTINORI PIAN DELLE VIGNE</b>	
<b>BRUNELLO DI MONTALCINO</b> <i>Sangiovese, Italy, 750 ml</i>	<b>540 RON</b>
<b>ORNELLAIA. LE SERRE NUOVE DELL'ORNELLAIA</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Italy, 750 ml</i>	<b>610 RON</b>
<b>ORNELLAIA. LE SERRE NUOVE DELL'ORNELLAIA</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Italy, 1500 ml</i>	<b>1280 RON</b>
<b>ORNELLAIA. LE SERRE NUOVE DELL'ORNELLAIA</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Italy, 3000 ml</i>	<b>2400 RON</b>
<b>ORNELLAIA. LE SERRE NUOVE DELL'ORNELLAIA</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Italy, 6000 ml</i>	<b>3900 RON</b>
<b>SUMMUS SANT'ANTIMO TOSCANA BANFI</b> <i>Sangiovese, Italy, 750 ml</i>	<b>670 RON</b>
<b>DONNAFUGATA MILLE E UNA NOTTE</b> <i>Syrah, Petit Verdot, Nero d'Avola, Italy, 750 ml</i>	<b>740 RON</b>
<b>POGGIO ALLE MURA BRUNELLO DI MONTALCINO</b> <i>Sangiovese, Italy, 750 ml</i>	<b>870 RON</b>
<b>MARCHESI ANTINORI TIGNANELLO</b> <i>Sangiovese, Cabernet Sauvignon, Cabernet Franc, Italy, 750 ml</i>	<b>1310 RON</b>
<b>ORNELLAIA</b> <i>Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Italy, 750 ml</i>	<b>1650 RON</b>
<b>MARQUÉS DE MURRIETA</b> <i>Tempranillo, Graciano, Mazuela, Garnacha, Spain, 750 ml</i>	<b>250 RON</b>
<b>R. LÓPEZ DE HEREDIA VIÑA TONDONIA RESERVA</b> <i>Tempranillo, Garnacho, Graciano, Mazuelo, Spain, 750 ml</i>	<b>380 RON</b>
<b>DOMINIO DE PINGUS FLOR DE PINGUS</b> <i>Tempranillo, Spain, 750 ml</i>	<b>990 RON</b>
<b>DUCKHORN</b> <i>Cabernet Sauvignon, USA, 750 ml</i>	<b>600 RON</b>
<b>J. LOHR ESTATES SOUTH RIDGE</b> <i>Syrah, USA, 750 ml</i>	<b>230 RON</b>
<b>J. LOHR HILLTOP CABERNET SAUVIGNON</b> <i>Cabernet Sauvignon, USA, 750 ml</i>	<b>430 RON</b>
<b>NEGRU DE PURCARI</b> <i>Cabernet Sauvignon, Saperavi, Rară Neagră, Moldova, 750 ml</i>	<b>220 RON</b>
<b>ROCKBARE SHIRAZ</b> <i>Shiraz, Australia, 750 ml</i>	<b>240 RON</b>
<b>VILLA MARIA EARTH GARDEN</b> <i>Pinot Noir, New Zealand, 750 ml</i>	<b>240 RON</b>
<b>ACHAVAL FERRER</b> <i>Malbec, Argentina, 750 ml</i>	<b>220 RON</b>
<b>LUCA OLD VINE MALBEC</b> <i>Malbec, Argentina, 750 ml</i>	<b>270 RON</b>
<b>DOMAINE NICO LA SAVANTE</b> <i>Pinot Noir, Argentina, 750 ml</i>	<b>390 RON</b>
<b>CASAS DEL BOSQUE. GRAN RESERVA</b> <i>Carménère, Chile, 750 ml</i>	<b>200 RON</b>
<b>ANWILKA</b> <i>Cabernet Sauvignon, Syrah, Petit Verdot, South Africa, 750 ml</i>	<b>470 RON</b>





## **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

<b>Heineken</b> 400ml	34 RON
<b>Heineken 0%</b> 330ml	34 RON

## Refreshments

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

## Hot Beverages

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