

RAIONUL DE PEȘTE

FOOD MENU

STARTERS

“RAIONUL DE PEȘTE” STARTER

Marinated Sea Bass, cold-smoked Sea Bream pastrami and Tuna pâté
150g • 98

CEVICHE

Wild Sea Bass lightly marinated in 'leche de tigre,' avocado, sweet potato and a little fresh coriander
150g • 98

TONAKIA OROSHI

Tonakia, pickled Shimeji mushrooms, green chili, shoestring fries and oroshi dressing
150g • 121

PIKE CAVIAR

Old recipe from the Danube Delta, delicate caviar with red onion, lemon and toasted bread
100g • 58

Crudo Tower

Gillardeau Oysters caliber 2 and 3 (9 pcs), Fao Shrimps, Tuna Tartare, Salmon Tartare and Sea Bass Tartare, Langoustines, Octopus, Oyster Dressing, Yuzu Mayo, Nero di Seppia Sauce, Spicy Mayonnaise and Lemon
1200g • 689

Gillardeau OYSTERS

Caliber	2	3	4
Pcs.	23	24	25

TARTARE

SALMON or TUNA or SEA BASS

Fresh fish, avocado, green onion and citrus dressing with olive oil
120g • 98 • 106 • 98

SOUND OF THE SEA

Tasting of Octopus, Sea Bream, Sardines and Mussels, with pickled seaweed and a bit of sand
150g • 119

TUNA CARPACCIO HARRY'S BAR

Tuna by Giuseppe Cipriani at Harry's Bar in 1950's Venice
180g • 138

MARINATED SARDINES

Sardines with Greek island flavor, marinated with olive oil, onion, lemon, cherry tomatoes and parsley
150g • 85

STREET FOOD

SHRIMP POP - CORN

Tempura shrimps, glazed with spicy Japanese mayonnaise, marinated Shimeji mushrooms and green salad with yuzu
250g • 83

FISH AND CHIPS

Sea Bass fillet in panko crust, fresh fried potatoes and homemade tartar sauce
260g • 97

WOK WITH WILD FISH

Wild fish marinated in soy and citrus, crunchy vegetables and fried rice
350g • 98

BAO WITH CALAMARI or SHRIMPS

Bao bun, crunchy and lightly marinated vegetables, yuzu aioli sauce, crispy calamari or panko shrimps
120g • 44

KOREAN WOK

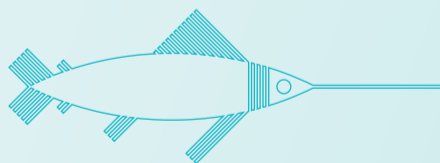
Egg noodles, shrimps and crunchy vegetables with Korean sauce made of hot pepper paste and miso sauce
350g • 94

FRITTO MISTO DI MARE

Simple and delicious Mediterranean style, with lots of tasty seafood and two great sauces: chimichurri and aioli
300g • 127

GRILLED or TEMPURA SHRIMPS

Shrimps your way, with 3 perfect sauces
200g • 89



GRILLED or FRIED CALAMARI

Calamari your way, with 3 perfect sauces
200g • 94

SOUPS

FISH AND SEAFOOD SOUP

Mediterranean style with cherry tomato emulsion and fresh basil
330g • 86

THAI SOUP WITH FISH AND SEAFOOD

With coconut milk, lemongrass and kaffir lime
330g • 86

WILD FISH BORSCHT

With root vegetables, fresh red beet, borscht and lots of fresh lovage
330g • 86

FROM THE SEA

TOKANĀ

Fish and seafood with garlic, hot pepper, cherry tomato emulsion and lots of fresh basil
400g • 129

MUSSELS IN WHITE WINE SAUCE

With garlic, hot pepper, parsley and cherry tomatoes
600g • 95

SHRIMPS IN BUTTER SAUCE

Shrimps with garlic, hot pepper and parsley
200g • 88

SPAGHETTI ALLA CHITARRA WITH SEAFOOD

Fresh pasta and seafood in aglio e olio sauce, with cherry tomatoes
250g • 125

GRILLED OCTOPUS

With baked potatoes with garlic and thyme, roasted cherry tomatoes and olive oil
300g • 175

Seafood Tower

Filled with Shrimps, Octopus, Baby Calamari, Mussels, Sardines, Red Mullet, Asparagus, Oyster Mushrooms, Broccolini, Chimichurri, Butter Sauce, Meunière Sauce and Baby Gem
2200g • 799

Add

Lobster on Top

700-1000g • price of the day



SEAFOOD RISOTTO

Carnaroli rice, seafood, white wine and fresh classic parsley
300g • 135

RED SEA BREAM

With carrot purée and smoked paprika, fennel salad and pickled lemon
180g • 185

SALMON ON THE GRILL PLATE

With a little prosecco gel, oyster mushrooms, beurre blanc with potato, red and black roe
280g • 145

GRILLED DOVER SOLE

With Meunière sauce
400g • 196

WILD SEA BASS

Wild Sea Bass fillet, 'scales' of celery, Iranian saffron sauce and crunchy Bronte pistachio
300g • 165

LAND AND FLAME

IBERICO STEAK

Pork chop, with conical cabbage, Japanese mayonnaise, panko and apple gel
400g • 185

L'ENTRECOTE

Like in Paris, but better, with French fries and a secret sauce
450g • 209

CAULIFLOWER WITH CHIMICHURRI

Crispy cauliflower with cauliflower purée, grilled oyster mushrooms and cauliflower carpaccio
350g • 84

DUCK BREAST

With purée and petals of red cabbage, pomegranate juice, pickled shallot and truffle carpaccio
350g • 140

DESSERTS

TIRAMISU

150g • 55

TEXTURED CHOCOLATE

200g • 58

BASQUE CHEESECAKE

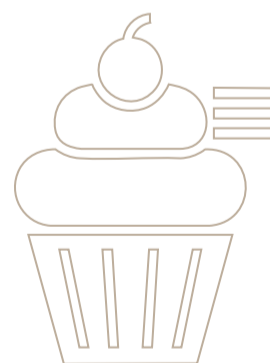
200g • 54

PASTRY CHEF SPECIAL

200g • 62

GELATO

Vanilla, chocolate, strawberry
Scoop • 17



SIDES

FRIED RICE

With vegetables, egg and garlic
200g • 42

FRENCH FRIES

Plain or with truffles
200g • 29 • 36

TOMATO SALAD WITH CUCUMBER SORBET

Three-color cherry tomatoes, basil oil and 8-year-aged balsamic vinegar
200g • 46

BABY GEM SALAD

With lemon emulsion, olive oil and Maldon salt
200g • 37

BROCCOLINI

Charcoal-grilled, with lemon dressing
200g • 45

SALAD WITH ROASTED PEPPERS AND CHIMICHURRI

200g • 40

MARKET SALAD

With baby gem, avocado and cherry tomatoes
250g • 60

GREEN BEANS

With butter sauce, mustard seeds and lemon juice
200g • 44

SEASONAL GRILLED VEGETABLES WITH PERSILLADE SAUCE

300g • 47

SAUCES

Chimichurri, Saffron, Meunière, Beurre Blanc
100g • 18