



à la carte

MENU

PASAJ

SIBIU • TRANSILVANIA

BREAKFAST

SALTY

SCRAMBLED EGGS WITH SMOKED PORK + French fries and pickles

eggs, 35% cooking cream, smoked Mangalița pork, potatoes, crumbled cheese, fresh garlic, parsley, pickles, bread



400 g // 40 lei

CRISPY EGG + tomato stew

tomatoes, onion, bell pepper, garlic, olive oil, poached egg, white flour, panko breadcrumbs, crumbled cheese, parsley



350 g // 40 lei

TURKISH EGGS + yogurt and toasted bread

poached eggs, 10% fat yogurt, butter, onion, garlic, chili flakes, dill, multigrain bread



250 g // 30 lei

OMELETTE + cucumber salad

eggs, 35% fat cooking cream, butter, cucumber, dill, lemon, olive oil



250 g // 30 lei

TOMATO & BASIL BRUSCHETTA

bread, tomatoes, garlic, spring onion, basil, olive oil



250 g // 30 lei

MASHED BROAD BEAN + pickles and toast

white broad beans, parsley, dried tomatoes, pickled onions, pickled cucumbers, bread



250 g // 30 lei

SWEET

FRENCH TOAST + fresh fruit and ice cream

sweet bread, egg, milk, butter, fresh fruit, salty caramel, ice cream



250 g // 35 lei

RICE PUDDING

rice, milk, sugar, vanilla, whipped cream, caramel, puffed rice



200 g // 30 lei

BOWL WITH YOGURT AND GRANOLA

10% fat yogurt, granola (oatmeal, walnuts, pumpkin seeds, sunflower seeds, cranberries, maple syrup, cinnamon, coconut oil)



200 g // 30 lei

LUNCH + DINNER

APPETIZERS

BEEF TARTARE & CRISPY EGG

toasted bread, raw beef tenderloin, Worcestershire sauce, cognac, butter, green onions, pickles, kohlrabi, tarragon-infused mayonnaise, raw egg, poached egg, white flour, panko breadcrumbs, herbs



300 g // 53 lei

CHEESE & CHARCUTERIE BOARD

cheeses, charcuterie, bacon, pork belly, pork cracklings, coppa, pickles, pickled onions



250 g // 45 lei

RACLETTE

+ potatoes and pickled cucumbers

raclette cheese, potatoes, pickled cucumbers



250 g // 45 lei

CHEESE CROQUETTE

+ sautéed spinach and kefir sauce

cow telemea cheese, egg, white flour, panko breadcrumbs, spinach, butter, kefir, green oil



250 g // 40 lei

BAKED CHEESE

+ toast

feta cheese from Cârțișoara, olives, thyme, olive oil, toasted bread



250 g // 40 lei

POLENTA WITH CHEESE & SOUR CREAM

corn flour, butter, cow telemea cheese, sour cream

250 g // 35 lei

TOMATO & BASIL BRUSCHETTA

bread, tomatoes, garlic, spring onion, basil, olive oil



250 g // 30 lei

MASHED BROAD BEAN

+ pickles and toast

white broad beans, parsley, dried tomatoes, pickled onions, pickled cucumbers, bread



250 g // 30 lei

EGGPLANT SALAD

+ cow telemea cheese, tomatoes and toast

mashed baked eggplants, mayonnaise, red onion, dehydrated cherry tomatoes, parsley, cow telemea cheese, mix of fresh tomatoes, fresh basil, olive oil, parsley infused oil, spring onion, bread



300 g // 35 lei

SOUPS

BEEF GOULASH SOUP

beef, homemade pasta, potatoes, cumin, paprika, spicy pepper cream



400 g // 35 lei

TOMATO CREAM SOUP

+ fresh vegetable croutons

tomatoes, carrots, onions, peppers, cucumbers



200 g // 25 lei

LUNCH + DINNER

MAINS

BEEF TENDERLOIN WITH PEPPERCORN SAUCE + French fries



350 g // 120 lei

beef tenderloin, peppercorn sauce, butter, potatoes, green salad

PORK SHANK + mashed potatoes and green beans



350 g // 89 lei

slow cooked pork shank, potatoes, milk, butter, green beans [frozen produce], garlic, demi-glace sauce

ROAST PORK + mashed potatoes and roasted kapia pepper



350 g // 79 lei

pork, demi-glace sauce, potatoes, butter, milk, kapia pepper, garlic, lemon dressing, parsley

TROUT & TOMATO STEW + polenta



300 g // 75 lei

trout file, tomatoes, onions, peppers, garlic, olive oil, corn flour, butter

BEEF SCHNITZEL & CRISPY EGG + potatoes in Mangalitsa lard and green salad



400 g // 75 lei

sirloin, egg, white flour, panko breadcrumbs, poached egg, potatoes, Mangalitsa pork lard, garlic, parsley, green salad, lemon dressing

BEEF/MUTTON BURGER + potatoes in Mangalitsa lard and green salad



400 g // 55 lei

beef/mutton meat [frozen patty], bun, ketchup, mayo, fried onion, pickled cucumbers, potatoes, Mangalitsa pork lard, fresh garlic, parsley, green salad, lemon dressing

MAKE PARIZER GREAT AGAIN! SANDWICH + potatoes in Mangalitsa lard



500 g // 50 lei

bun, butter, beef parizer patty, egg, white flour, panko breadcrumbs, tartar sauce, mustard, tomato, pickled cucumber, pickled red onion, cabbage salad, potatoes, Mangalitsa lard

STUFFED CHICKEN BREAST + potatoes in Mangalitsa lard and green salad



350 g // 69 lei

chicken breast, butter, parsley, garlic, egg, white flour, panko breadcrumbs, potatoes, Mangalitsa lard, green salad, dressing (mayo, anchovies, capers, garlic, mustard seeds), parmesan

LUNCH + DINNER

MAINS

BEEF & MUSHROOM PASTA

fresh tagliatelle, beef, mushrooms, butter, garlic, chili peppers, demi-glace sauce, parmesan



350 g // 60 lei

TOMATO & BASIL PASTA

fresh tagliatelle, tomatoes, onion, garlic, carrots, basil, parmesan



350 g // 45 lei

TOMATO SALAD

tomato mix variety, cow cheese, spring onions, basil, chili peppers, croutons



400 g // 45 lei

CRISPY BREADED EGGPLANT

+ hummus and toasted walnut breadcrumbs

eggplant, egg, white flour, panko breadcrumbs, chickpeas, tahini, fresh parsley, walnuts, lemon zest, pickled onion, parsley infused oil



300 g // 40 lei

PIZZA

WITH MANGALITSA PORK SAUSAGES

dough, tomato sauce, mozzarella, Mangalitsa pork sausages from Racovița, red onion



400 g // 45 lei

WITH MANGALITSA LARDO (CURED PORK FAT)

dough, tomato sauce, mozzarella, Mangalitsa pork lardo from Racovița, spinach, chili peppers



350 g // 45 lei

WITH PROSCIUTTO COTTO

dough, tomato sauce, mozzarella, Prosciutto cotto, mushrooms



400 g // 45 lei

WITH SPICY SALAMI

dough, tomato sauce, mozzarella, spicy salami, chilli peppers



350 g // 45 lei

WITH SMOKED TROUT

dough, tomato sauce, mozzarella, smoked trout from Râu Sadu, zucchini



350 g // 45 lei

WITH MOZZARELLA & FRESH TOMATOES

dough, tomato sauce, mozzarella from Cârțișoara, tomatoes, basil



350 g // 39 lei

LUNCH + DINNER

DESSERTS

PAVLOVA

+ 50 ml LILIAK „Nectar of Transylvania”, 11% alc.

meringue (egg whites, sugar), white chocolate ganache, fresh fruit
+ „Nectar of Transylvania” dessert wine - Liliac Winery - Muscat Ottonel



125 g // 35 lei

CHOCOLATE AND MORE

+ 30 ml PATER, fruit liquor, 27% alc.

dark chocolate 54,5%, biscuits, sour cream, dried fruit, walnuts, pistachio,
strawberry* coulis [made with frozen strawberries], fresh raspberry
+ artizanal fruit liquor - PATER distillery



100 g // 35 lei

ZABAIONE

+ 50 ml CARASTELEC „Friza”, 10,5% alc.

wine, sugar, eggs, fresh fruit
+ „Friza” petillant wine - Carastelec Winery - Fetească Regală / Pinot noir



100 g // 35 lei

**SOMETHING
TO DRINK**

TO WAKE/WARM YOU UP

...depending on ones needs ;)

ESPRESSO 30 ml Baqué coffee	30 ml // 10 lei
ESPRESSO DUBLU 60 ml Baqué coffee	60 ml // 12 lei
CAPPUCCINO 30 ml Baqué coffee, 90 ml milk	120 ml // 12 lei
FLAT WHITE 60 ml Baqué coffee, 140 ml milk	200 ml // 12 lei
LATTE 30 ml Baqué coffee, 170 ml milk	200 ml // 12 lei
TEA GREEN / BLACK / PEPPERMINT / CHAMOMILE / HERBAL MIX / FOREST FRUITS / ROOIBOS	250 ml // 15 lei

extra sweetness for your already too lovely cup :)

HONEY	12 g // 50 bani
SUGAR	5 g // 50 bani

HYDRATE/COOL DOWN/SWEETEN UP

...see what works best

STILL WATER	330 ml • 10 lei // 750 ml • 15 lei
SPARKLING WATER	330 ml • 10 lei // 750 ml • 15 lei
LEMONADE water, sugar, pasteurized lemon juice, fresh mint, fresh ginger	500 ml • 25 lei // 1000 ml • 40 lei
ELDERFLOWER CORDIAL water, sugar, pasteurized lemon juice, elderflower syrup, fresh mint leaves, lemon slice	500 ml • 25 lei // 1000 ml • 40 lei
APPLE JUICE	275 ml // 15 lei
COCA COLA	250 ml // 15 lei
COCA COLA zero	250 ml // 15 lei

A LOVELY GLASS OF...

APEROL SPRITZ

90 ml Prosecco, 60 ml Aperol, 30 ml sparkling water, ice, orange slice

200 ml // 35 lei

HUGO

70 ml Prosecco, 30 ml elderflower syrup, 20 ml sparkling water, ice, lime slice, fresh peppermint leaves

140 ml // 35 lei

WINE

125 ml // 25 lei

BEER

from Viile Sibiului

NEMBEER • blonde • draft • 5% alc.

400 ml // 20 lei

NEMBEER Boema • blonde • bottle • 5,7% alc.

330 ml // 20 lei

from far away

NENEA IANCU • blonde • bottle • 5% alc.

500 ml // 20 lei

SCHLENKERLA • smokey brown • bottle • 5,1% alc.

500 ml // 25 lei

PAULANER WEISSBIER • unfiltered white • bottle • 5,5% alc.

500 ml // 25 lei

PAULANER WEISSBIER • no alcohol • bottle • 5,5% alc.

500 ml // 25 lei

SPIRITS

something exquisitely crisp from Bogați • Argeș

PATER • plum spirit • 50% alc. • double distilled

40 ml // 30 lei

PATER • plum spirit • 37% alc. • distilled just once

40 ml // 25 lei

PATER • quince/pear/blackberry/grape spirit • 37-40% alc.

40 ml // 20 lei

PATER • blueberry/blackberry/sourcherry liquor • 24-30% alc.

40 ml // 20 lei

from far away

GLENLIVET • WHISKY • Single Malt, 12 y • 40% alc.

40 ml // 30 lei

HINE RARE • COGNAC • VSOP • 40% alc.

40 ml // 30 lei

DIPLOMATICO • black RUM • Reserva Exclusiva, 12 y • 40% alc.

40 ml // 30 lei

BOBBY'S • GIN • 42% alc.

40 ml // 30 lei

JÄGERMEISTER • 56 herb LIQUOR • 35% alc.

40 ml // 20 lei



ROMANIAN WINES

PETILLANT, 750 ml

CARASTELEC — Friza Alb — Fetească Regală	90 lei
CARASTELEC — Friza Rosé — Pinot Noir	90 lei

SPARKLING, 750 ml

CARASTELEC — Carassia Blanc de Blancs Brut — Chardonnay	190 lei
CARASTELEC — Carassia Classic Brut — Chardonnay, Pinot Noir	160 lei
CARASTELEC — Carassia Rosé Brut — Pinot Noir	170 lei
CASA DE VINURI COTNARI — Millesime — Frâncușă	160 lei

STILL WHITES, 750 ml

AURELIA VIȘINESCU — Anima — Chardonnay	140 lei
AURELIA VIȘINESCU — Artisan — Tămâioasă Românească	120 lei
AURELIA VIȘINESCU — Artisan White — Fetească Albă, F. Regală & Tămâioasă	115 lei
AVINCIS — Crâmpoșie selecționată	120 lei
CARASTELEC — Theresia — Riesling de Rhin	105 lei
CASA DE VINURI COTNARI — Naiv — Grasă de Cotnari	120 lei
CORCOVA — Chardonnay Reserve	120 lei
DAVINO — Alba Valahica — Fetească Albă	150 lei
DAVINO — Iacob — Sauvignon Blanc & Fetească Albă	120 lei
DOMENIUL APOLDIUM — Pinot Gris	90 lei
DOMENIUL APOLDIUM — Landler — Pinot Gris, Sauv. Blanc, M. Ottonel & Fetească Albă	90 lei
FAUTOR — Aurore — Traminer	120 lei
FAUTOR — Aurore — Albariño & Sauvignon Blanc	120 lei
LA SALINA — Issa — Chardonnay	110 lei
LA SALINA — Issa — Sauvignon Blanc	120 lei
LA SALINA — Muscat Ottonel	110 lei
LILIAN — Fetească Albă	115 lei
LILIAN — Fetească Regală	115 lei
LILIAN — Neuburger	115 lei
RASOVA — Imperfect — Fetească Albă & Fetească Regală	150 lei
RECAȘ — Solo Quinta — Chardonnay, M. Ottonel, Fetească Regală, Viognier, Cadarcă	190 lei



ROMANIAN WINES

STILL ROSÉS, 750 ml

AURELIA VIȘINESCU — Karakter — Pinot Noir, Pinot Gris, Syrah	110 lei
CASA DE VINURI COTNARI — Naiv — Busuioacă de Bohotin	110 lei
DAVINO — Iacob Rosé — Cabernet Sauvignon & Merlot	200 lei
LA SALINA — Issa — Pinot Noir	110 lei

REDS, 750 ml

AURELIA VIȘINESCU — Anima — Cabernet Sauvignon	180 lei
AURELIA VIȘINESCU — Anima — Merlot	160 lei
AURELIA VIȘINESCU — Anima — Syrah	160 lei
AURELIA VIȘINESCU — Artisan — Fetească Neagră	115 lei
AURELIA VIȘINESCU — Artisan Red — Cabernet Sauvignon, Fetească Neagră, Merlot	115 lei
AVINCIS — Negru de Drăgășani	160 lei
BALLA GEZA — Stone Wine — Cabernet Franc	160 lei
BALLA GEZA — Stone Wine — Cadarcă	150 lei
BALLA GEZA — Stone Wine — Fetească Neagră	160 lei
BALLA GEZA — Stone Wine — Fetească Neagră, Cabernet Franc	160 lei
CORCOVA — Lecram — Cabernet Sauvignon, Merlot, Syrah	150 lei
CORCOVA — Cuvée Racoveanu — Cabernet Sauvignon, Merlot, Syrah	150 lei
DAVINO — Iacob — Cabernet Sauvignon, Fetească Neagră	130 lei
DAVINO — Purpura Valahica — Fetească Neagră	210 lei
FAUTOR — Aurore — Fetească Neagră, Tempranillo	120 lei
FAUTOR — Aurore — Rară Neagră	140 lei
FAUTOR — Barbaro — Syrah, Tempranillo, Cabernet Sauvignon, Saperavi	190 lei
JELNA — Dealu Negru — Pinot Noir	130 lei
RASOVA — Tortuga — Fetească Neagră, Cabernet Sauvignon, Syrah	190 lei
RECAȘ — Cuvée Überland — Merlot, Cabernet Sauvignon, Fet. Neagră, Negru de Drăgășani	230 lei

 INTERNATIONAL WINES

CHILE

CASABLANCA VALLEY | CASAS DEL BOSQUE — Carménère Reserva — Carménère // 750 ml 120 lei

ITALY

PUGLIA | TENUTE RUBINO — Miraglio — Negroamaro // 750 ml 120 lei

PUGLIA | TENUTE RUBINO — Punta Aquila — Primitivo // 750 ml 120 lei

TOSCANA | ORNELLAIA — Le Volte dell'Ornellaia — Merlot, Sangiovese, Cab. Sauvignon 190 lei

C. VALDOBBIADENE | NINO FRANCO — DOCG Prosecco Rustico — Glera // 750 ml 160 lei

PORTUGAL

LISABONA | VIDIGAL WINES — Porta 6 — vinho verde: Loureiro, Trajadura, Arinto // 750 ml 90 lei

Dear customers,

We inform you that the dishes on our menu contain allergens and groups of allergens that can be classified into the following categories:

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelled wheat, durum wheat or hybrids and derived products, except for:
 - (a) glucose syrups obtained from wheat, including dextrose;
 - (b) maltodextrins obtained from wheat;
 - (c) glucose syrups obtained from barley;
 - (d) cereals used for the manufacture of distillates or ethyl alcohol of agricultural origin.
2. Crustaceans and derived products.
3. Eggs and derived products.
4. Fish and derived products, except:
 - (a) fish gelatin used as a support substance for vitamin or carotenoid preparations;
 - (b) fish gelatine or ichthyocol used for clarifying beer or wine.
5. Peanuts and derived products.
6. Soybeans and derived products, except:
 - (a) fully refined soybean oil and fat;
 - (b) natural mixtures of tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate, obtained from soybeans;
 - (c) phytosterols and phytosterol esters derived from vegetable oils, obtained from soybeans;
 - (d) vegetable stanol ester made from vegetable oil sterols, obtained from soybeans.
7. Milk and milk products (including lactose), except for:
 - (a) whey used in the manufacture of distillates or ethyl alcohol of agricultural origin;
 - (b) lactitol.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), Cashew nuts (*Anacardium occidentale*), Pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*) and derived products, except for nuts used for the manufacture of distillates or ethyl alcohol of agricultural origin.
9. Celery and derived products.
10. Mustard and derived products.
11. Sesame seeds and derived products.
12. Sulfur dioxide and sulphites at concentrations higher than 10 mg/kg or 10 mg/liter in total SO₂ must be calculated for ready-to-eat products or reconstituted in accordance with the manufacturer's instructions.
13. Lupine and derived products.
14. Molluscs and derived products.

If you suffer from any allergy, please request additional information when ordering.

Some of the dishes in our menu are prepared with prefrozen produce.



GUVERNUL ROMÂNIEI
MINISTERUL FINANTELOR PUBLICE

Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia

Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal

Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085



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