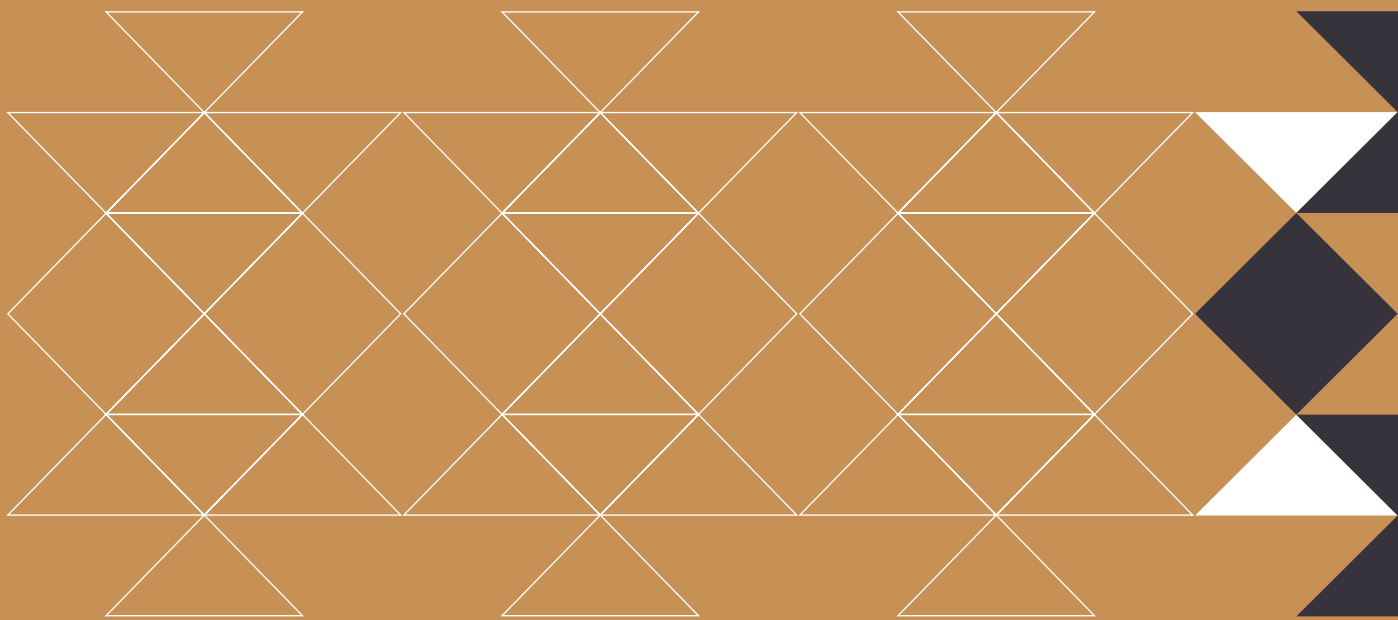






M E N U



STARTERS / SALADS

Baked Camembert cheese

300g 

Camembert cheese, olive oil, rosemary, walnuts, grapes, pink peppercorns, ciabatta bread

75 RON



Grilled octopus

250g

Grilled octopus, lemony fava bean puree, oregano oil, dehydrated olives, bacon and paprika crumble

110 RON



Buratta with marinated Strawberries

300g 

Buratta cheese, cherry tomatoes, marinated strawberries, balsamic glaze, pistachio, tomato gazpacho, ciabatta, fresh basil and basil oil

78 RON



Mezze Plater (for two)

650g 

Baba ganoush, muhammara, tirokafteri cream dip, tabbouleh, sun dried tomatoes, marinated olives, artichokes, roast red peppers and pita bread

80 RON



Caesar Salad with Chicken

350 g

Cos lettuce, croutons, Caesar dressing, bacon, grilled chicken breast, sun dried tomatoes, avocado, matured cheese

55 RON



Caesar Salad with Prawns

350g

Cos lettuce, croutons, Caesar dressing, bacon, prawns sun dried tomatoes, avocado, matured cheese

65 RON



Bulgur salad with Beetroot and Orange

350g 

Roast beetroots, orange, bulgur, red onions, sumac, feta cheese, candy walnuts and orange dressing

45 RON



SOUPS

Tripe soup

350g

Tripe soup served with sour cream and fresh chilli

39 RON



Chicken noodle soup

350 g

Chicken consommé, chicken, carrots, noodles and fresh chopped parsley

35 RON



Roast Aubergine cream soup

350 g 

Roast aubergine and tomatoes, Ras el Hanout spices, lemon and aubergine salsa, croutons, fresh chopped parsley and almond flakes

37 RON



PASTA & RISOTTO

Spaghetti alla Chitarra Carbonara



300g

Spaghetti alla chitarra pasta, pancetta, egg yolk, black pepper, pecorino Romano cheese

70 RON

Beef Mushrooms Tagliatelle



350 g

Tagliatelle pasta, beef fillet, mushrooms, cream, fresh chopped parsley and matured cheese

85 RON

Tomato Risotto with Burrata



400 g 

Risotto, tomatoes, fennel seeds, burrata, sage pesto, fresh basil and walnuts

75 RON

Penne alla Vodka with Salmon



300g

Garlic, chilli flakes, cherry tomatoes, salmon fillet, vodka, cream, fresh basil

78 RON

MAIN COURSE

Mountain Trout with Green Salsa

300g

Trout fillet, mushrooms, green salsa, brown butter sauce with capers and lemon

80 RON



Sea Bass with Broccoli

320g

Steamed sea bass fillet, grilled baby broccoli and puree, yogurt infused with aromatic herbs, herb oil

95 RON



Salmon fillet and Pea velouté

320g

Salmon fillet, green asparagus, mashed potatoes, pea and wild garlic velouté

85 RON



Za'atar Chicken Supreme

260g

Oven roast chicken breast with lemon, sumac and zaatar, roasted onion and parsley salsa with pine nuts

65 RON



Pork Tomahawk

280 g

Grilled pork chop on the bone, cauliflower puree, flavored butter and crispy sage

80 RON



Herb crusted Beef Schnitzel

340g

Panko and herbs crusted beef schnitzel, mix salad leaves, cherry tomatoes, new potatoes

90 RON



Duck Breast with Cheery sauce

300g

Sous vide cooked duck breast, beetroot puree and roasted, bulgur, cherry sauce

85 RON



MAIN COURSE

Steak à la Café de Paris



220/20g

Grilled maturated beef fillet, gratinated tomatoes, Maldon salt and café de Paris sauce

140 RON

La ROQ Burger



360/160 g

Angus beef burger, burger bun, smoked BBQ sauce, lettuce, tomatoes, red onions, pickled cucumber, bacon, cheddar cheese, French fries and sriracha mayonnaise

80 RON

Bourbon BBQ glazed Pork ribs




350/100/150 g

Glazed pork ribs with bourbon BBQ sauce, slaw salad, almond flakes and potato dippers

95 RON

Cauliflower Steak




260g 

Lemony fava bean puree, roast cauliflower with butter and smoked paprika, salsa verde and pinenuts

55 RON

SIDE DISHES

Buttered new potatoes with fresh chopped parsley

200 g 



25 RON

Broccoli with garlic butter emulsion

150 g 



25 RON

Grill asparagus, lemon and matured cheese

150 g 



35 RON


Roast vegetables with salsa verde

180g 



30 RON

French fries

200 g 



25 RON

Green salad with cherry tomatoes and matured cheese

120g 



25 RON



DESSERT

Pistachio Green Lava cake



180 g

White chocolate and pistachio lava cake, mix berries coulis,
fresh blackberries and vanilla ice cream

40 RON

Orange Panna Cotta



150g

Orange panna cotta, confit orange peel, orange sirup,
dehydrated raspberries

35 RON

Chocolate and sour cherry mousse



150g

chocolate mousse, sour cherry puree, raspberry coulis, Amarena cherry

35 RON

Papanasi and blueberry jam



180/80g

Fried papanasi served with sour cream and blueberry jam

35 RON

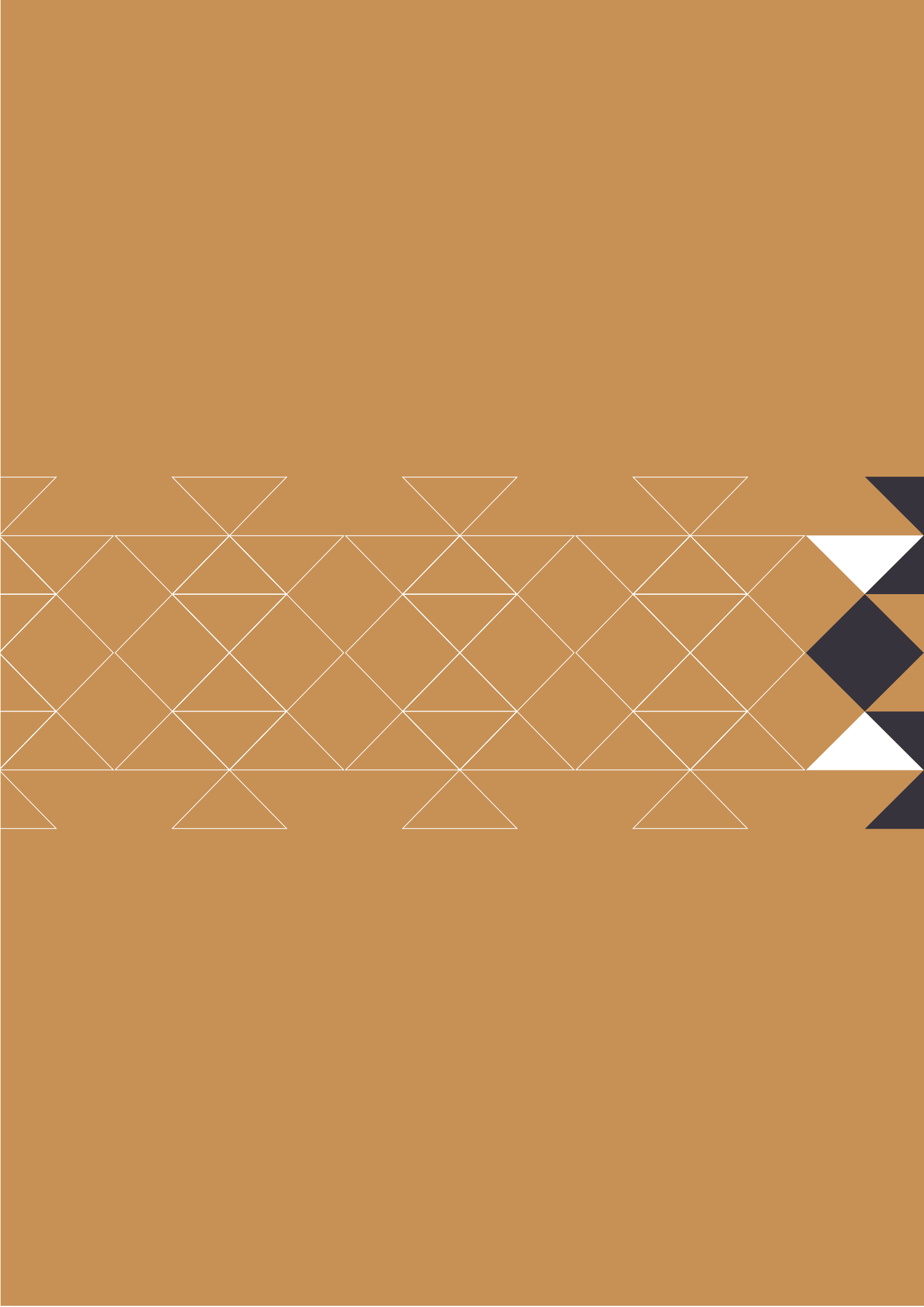
Fine cheese selection/cheese board



300g

Horezu 5 Continents cheese, Saveni cascaval cheese, blue cheese,
camembert, fig jam, walnuts, dates, grapes and salted biscuits

55 RON



* For allergens and nutrition values



Scan QR code

Allergens List

Eggs



Lactose



Gluten



Sea Food



Nuts



Fish



Sulfur Dioxide



Celery



Sesame



Mustard



Soy



Vegetarian



Frozen product



Some ingredients may be frozen in the market



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



Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.



LA ROQ

RESTAURANT