



MENIU EVENIMENTE

Menu cu servire la masa **31 euro/pers + 5%tva**

Aperitive/Appetizers

TARTINE ICRE ROSII
SALMON CAVIAR TARTINE
CARPACCIO DE SOMON CU CAPERE
SALMON CARPACCIO WITH CAPERS
TERINA DE VINETE CU ARDEI MARINAT SI BRANZA DE CAPRA
GOAT CHEESE, EGGPLANTS AND MARINATED BELL PEPPERS TERRINE
MEZELURI MEDITERANEENE -NAPOLI, MILANO, CHORIZO
MEDITERRANEAN SALAMI NAPOLI, MILANO, CHORIZO
SARLOTA DIN PIEPT DE RATA AFUMAT CU BRANZETURI
SMOKED DUCK BREAST AND CHEESE CHARLOTTE

Felul 1/ 1st Plate

MUSCHI DE VITA LA GRATAR CU CARTOFI SICILIENI
GRILLED TENDERLOIN BEEF WITH SICILIAN POTATOES

SALATA VERDE
GREEN SALAD

Desert/Dessert

TORT TRILOGY
TRILOGY CAKE

You can create your own menu from other menus or you can enlarge it with your favorite food, the final quotation being subject to our calculation; the price do not include VAT and use the National Bank exchange rate; this menu refer to 1000 grams/person

Valabilitate din 10.08.2020



MENIU EVENIMENTE

Meniu cu servire la masa

33 euro/pers + 5%tva

Aperitive/Appetizers

CARPACCIO DE SOMON CU CAPERE

SALMON CARPACCIO WITH CAPERS

ICRE DE STIUCA PE PAT DE LAMAIE

PIKE CAVIAR WITH LEMON

TERINA DE VINETE CU ARDEI MARINAT SI BRANZA DE CAPRA

GOAT CHEESE, EGGPLANTS AND MARINATED BELL PEPPERS TERRINE

SARLOTA DIN PIEPT DE RATA AFUMAT CU BRANZETURI

SMOKED DUCK BREAST AND CHEESE CHARLOTTE

Felul 1/ 1st Plate

SOMON LA GRATAR CU PORUMB DULCE SI ARDEI ROSU

GRILLED SALMON WITH SWEET CORN AND BELL PEPPERS

Felul 2/ 2nd Plate

MUSCHIULET DE PORC CU CIUPERCI, BACON SI CARTOFI GRATINATI

PORK TENDERLOIN WITH MUSHROOMS, BACON AND GRATIN POTATOES

SALATA ASORTATA DE LEGUME PROASPETE

RAW VEGETABLES SALAD

Desert/Dessert

TORT BARRIO CU MANGO

BARRIO CAKE WITH MANGO

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MENIU EVENIMENTE

Menu cu servire la masa

39 euro/pers + 5%tva

Aperitive/Appetizers

TARTINE ICRE ROSII
SALMON CAVIAR TARTINE
CARPACCIO DE SOMON CU CAPERE
SALMON CARPACCIO WITH CAPERS
TERINA DE VINETE CU ARDEI MARINAT SI BRANZA DE CAPRA
GOAT CHEESE, EGGPLANTS AND MARINATED BELL PEPPERS TERRINE
MEZELURI MEDITERANEENE -NAPOLI, MILANO, CHORIZO
MEDITERRANEAN SALAMI NAPOLI, MILANO, CHORIZO
SARLOTA DIN PIEPT DE RATA AFUMAT CU BRANZETURI
SMOKED DUCK BREAST AND CHEESE CHARLOTTE

Felul 1/ 1st Plate

PIEPT DE RATA CU SOS DE MANGO SI OREZ BASMATI
DUCK BREAST WITH MANGO SAUCE AND BASMATI RICE

Felul 2/ 2nd Plate

MUSCHI DE VITA LA GRATAR CU CARTOFI SICILIENI
GRILLED TENDERLOIN BEEF WITH SICILIAN POTATOES

SALATA VERDE
GREEN SALAD

Desert/Dessert

TORT TRILOGY
TRILOGY CAKE

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Valabilitate din 10.08.2020



MENIU EVENIMENTE

Menu cu servire la masa

35 euro/pers + 5%tva

Aperitive/Appetizers

TERINA DE FICAT DE RATA CU SOS DE ZMEURA
FOIE GRAS TERRINE WITH RASPBERRY SAUCE
FILE DE SOMON AFUMAT CU CAPERE SI LAMAIE
SMOKED SALMON FILLETS WITH CAPERE AND LEMON
SPIEDINI CU MOZZARELLA, ROSII CHERRY SI SOS PESTO
TOMATO MOZZARELLA SKEWERS WITH PESTO SAUCE
CARPACCIO DE VITEL PE PAT DE RUCCOLA
BEEF CARPACCIO AND RUCOLA

Felul 1/ 1st Plate

DORADA LA GRATAR CU LEGUME SOTE
GRILLED DORADA WITH SAUTEED VEGETABLES AND PESTO SAUCE

Felul 2/ 2nd Plate

FILE DE VITA GRATINAT CU MOZZARELLA SI CARTOFI CU ROZMARIN
GRATIN BEEF FILLETS WITH MOZZARELLA AND ROSEMARY POTATOES

SALATA ASORTATA DE LEGUME PROASPETE
RAW VEGETABLES SALAD

Desert/Dessert

TORT BARRIO CU MANGO
BARRIO CAKE WITH MANGO

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Valabilitate din 10.08.2020



MENIU EVENIMENTE

Menu cu servire la masa **31 euro/pers + 5%tva**

Aperitive/Appetizers

TARTINE ICRE ROSII
SALMON CAVIAR TARTINE
CARPACCIO DE SOMON CU CAPERE
SALMON CARPACCIO WITH CAPERS
TERINA DE VINETE CU ARDEI MARINAT SI BRANZA DE CAPRA
GOAT CHEESE, EGGPLANTS AND MARINATED BELL PEPPERS TERRINE
MEZELURI MEDITERANEENE -NAPOLI, MILANO, CHORIZO
MEDITERRANEAN SALAMI NAPOLI, MILANO, CHORIZO
SARLOTA DIN PIEPT DE RATA AFUMAT CU BRANZETURI
SMOKED DUCK BREAST AND CHEESE CHARLOTTE

Felul 1/ 1st Plate

PIEPT DE RATA CU SOS DE MANGO SI OREZ BASMATI
DUCK BREAST WITH MANGO SAUCE AND BASMATI RICE

SALATA VERDE
GREEN SALAD

Desert/Dessert

TORT TRILOGY
TRILOGY CAKE

You can create your own menu from other menus or you can enlarge it with your favorite food, the final quotation being subject to our calculation; the price do not include VAT and use the National Bank exchange rate; this menu refer to 1000 grams/person

Valabilitate din 10.08.2020



MENIU EVENIMENTE

Buffet menu **38 eur + 5% tva**

Aperitive/Apetizers

TARTINE ICRE ROSII
SALMON CAVIAR TARTINE
CARPACCIO DE SOMON CU CAPERE
SALMON CARPACCIO WITH CAPERS
TERINA DE VINETE CU ARDEI MARINAT SI BRANZA DE CAPRA
GOAT CHEESE, EGGPLANTS AND MARINATED BELL PEPPERS TERRINE
MEZELURI MEDITERANEENE -NAPOLI, MILANO, CHORIZO
MEDITERRANEAN SALAMI NAPOLI, MILANO, CHORIZO
SARLOTA DIN PIEPT DE RATA AFUMAT CU BRANZETURI
SMOKED DUCK BREAST AND CHEESE CHARLOTTE

Fel cald/Hot plate

DORADA LA GRATAR CU LEGUME SOTE
GRILLED DORADA WITH SAUTEED VEGETABLES AND PESTO SAUCE
PIEPT DE RATA CU SOS DE MANGO SI OREZ BASMATI
DUCK BREAST WITH MANGO SAUCE AND BASMATI RICE
MUSCHI DE VITA LA GRATAR CU CARTOFI SICILIENI
GRILLED TENDERLOIN BEEF WITH SICILIAN POTATOES

Salate/ Salads

SALATA ASORTATA DE LEGUME PROASPETE
RAW VEGETABLES SALAD
SALATA TABOULEH
TABOULEH SALAD

Desert/ Dessert

TORT TRILOGY
TRILOGY CAKE
PLATOU DE FRUCTE SI BRANZETURI
FRESH FRUITS AND CHEESES PLATE

You can create your own menu from other menus or you can enlarge it with your favorite food, the final quotation being subject to our calculation; the price do not include VAT and use the National Bank exchange rate; this menu refer to 1400 grams/person

Valabilitate din 10.08.2020



MENIU EVENIMENTE

Buffet menu

31 euro/pers + 5%tva

Aperitive/ Appetizers

JAMBON ST. DANIELLE CU RUCCOLA SI RADICCHIO
ST. DANIELLE JAMON WITH RUCOLA AND RADICCHIO
SPIEDINI MOZZARELLA BOCCONCINI CU ROSII CHERRY SI SOS PESTO
TOMATO MOZZARELLA BOCCONCINI SKEWERS WITH PESTO SAUCE
CIUPERCI UMPLUTE CU PATRU FELURI DE BRANZA
FOUR-CHEESE STUFFED MUSHROOMS
CREPES UMPLUTE CU BRANZA SI SPARANGHEL
CRISPY PASTRIES WITH CHEESE AND ASPARAGUS

Fel cald/ Hot plate

PASTRAV LA GRATAR CU SOS DE SAMPANIE SI OREZ BASMATI
PAN-FRIED TROUT WITH CHAMPAGNE SAUCE AND WILD RICE
PIEPT DE PUI CU SPUMA DE PARMESAN SI NOISETTE DE LEGUME
CHICKEN BREAST WITH PARMESAN FOAM AND VEGETABLE NOISETTE
MUSCHIULET DE PORC CU CIUPERCI, BACON SI PIURE DE CARTOFI
PORK TENDERLOIN WITH MUSHROOMS, BACON AND SMASHED POTATOES

Salate/Salads

SALATA DE BURETI
MUSHROOM SALAD
SALATA ASORTATA DE LEGUME PROASPETE
RAW VEGETABLES SALAD

Desert/Dessert

TORT DE CIOCOLATA
CHOCOLATE CAKE

You can create your own menu from other menus or you can enlarge it with your favorite food, the final quotation being subject to our calculation; the price do not include VAT and use the National Bank exchange rate; this menu refer to 800 grams/person

Valabilitate din 10.08.2020



MENIU EVENIMENTE

Buffet menu

34 euro/pers + 5% TVA

Aperitive/Appetizers

CARPACCIO DE SOMON CU CAPERE
SALMON CARPACCIO WITH CAPERS
ICRE DE STIUCA PE PAT DE LAMAIE
PIKE CAVIAR WITH LEMON

TERINA DE VINETE CU ARDEI MARINAT SI BRANZA DE CAPRA
GOAT CHEESE, EGGPLANTS AND MARINATED BELL PEPPERS TERRINE
MEZELURI MEDITERANEENE -NAPOLI, MILANO, CHORIZO
MEDITERRANEAN SALAMI NAPOLI, MILANO, CHORIZO

Fel cald/ Hot plate

SOMON LA GRATAR CU PORUMB DULCE SI ARDEI ROSU
GRILLED SALMON WITH SWEET CORN AND BELL PEPPERS
PIEPT DE CURCAN SALTIMBOCA SI OREZ BASMATI
TURKEY BREAST SALTIMBOCA WITH BASMATI RICE
FILE DE VITA GRATINAT CU MOZZARELLA SI CARTOFI CU ROZMARIN
GRATIN BEEF FILLETS WITH MOZZARELLA AND ROSEMARY POTATOES

Salate/Salads

SALATA DE ARDEI MARINATI
MARINATED BELL PEPPERS SALAD
SALATA ASORTATA DE LEGUME PROASPETE
RAW VEGETABLES SALAD

Desert/Dessert

TORT DE CIOCOLATA CU FRUCTE DE PADURE
CHOCOLATE CAKE WITH WILD BERRIES

You can create your own menu from other menus or you can enlarge it with your favorite food, the final quotation being subject to our calculation; the price do not include VAT and use the National Bank exchange rate; this menu refer to 900 grams/person

Valabilitate din 10.08.2020



MENIU EVENIMENTE

Buffet menu

36 eur + 5% tva

Aperitive/Apetizers

TERINA DE FICAT DE RATA CU SOS DE ZMEURA
FOIE GRAS TERRINE WITH RASPBERRY SAUCE

FILE DE SOMON AFUMAT CU CAPERE SI LAMAIE
SMOKED SALMON FILLETS WITH CAPERE AND LEMON

SPIEDINI CU MOZZARELLA, ROSII CHERRY SI SOS PESTO
TOMATO MOZZARELLA SKEWERS WITH PESTO SAUCE

CARPACCIO DE VITEL PE PAT DE RUCCOLA
BEEF CARPACCIO AND RUCOLA

Fel cald/Hot plate

DORADA LA GRATAR CU LEGUME SOTE

GRILLED DORADA WITH SAUTEED VEGETABLES AND PESTO SAUCE

RULOURI DE PUI CU MOZZARELLA, SUNCA SI PIURE DE CARTOFI

MOZZARELLA AND HAM CHICKEN ROLLS WITH SMASHED POTATOES

MUSCHI DE VITA LA GRATAR CU CARTOFI SICILIENI

GRILLED TENDERLOIN BEEF WITH ROSEMARY POTATOES

Salate/ Salads

SALATA ASORTATA DE LEGUME PROASPETE

RAW VEGETABLES SALAD

SALATA TABOULEH

TABOULEH SALAD

Desert/ Dessert

TORT DE MANGO

MANGO CAKE

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MENIU EVENIMENTE

Full Bar (7 ore)

27 euro/pers + tva (10 euro + 5%tva, 17 euro + 19%tva)

WINES AND SPARKLING

ALB – Caii de la Letea - Sarica Niculitel 13%

Aligote

ROSE – Caii de la Letea - Sarica Niculitel 12,5%

Rosé - Merlot, Syrah, Pinot Noir

RED – Caii de la Letea - Sarica Niculitel 13%

Feteasca Neagra

PROSECCO – Grande Vento 11,5%

SPIRITS

Johnnie Walker Red Label, Bushmills, Jack Daniel's, Capitan Morgan Original Spiced Gold, Gordon's London Dry Gin, Jose Cuervo Especial Silver Tequila, Smirnoff Red

VERMOUTH & BITTER

Cinzano Bianco, Campari, Aperol, Jagermeister

BRANDY, LIQUEURS & CREMES

Martel VS, Limoncello di Capri, Bailey's, Kahlua, Amaretto di Saronno,

ALCOHOLICS

Cuba Libre, Gin Tonic, Campari Orange, Tequila Sunrise, Whiskey Soda, Whiskey Energy, Vodka Orange, Vodka Tonic or any of your preferred mixture

Aperol Spritz (Aperol, fresh mint and oranges, soda, Prosecco)

Hugo (elderflower syrup, fresh mint, soda, Prosecco)
Pina Colada (rum, coconut puree, pineapple juice)
Blueberry Highlife (vodka, blueberry liqueur, cranberry juice, lime and sugar)
Caipiroska (vodka, lime, brown sugar)
Mojito (rum, brown sugar, mint leaves, lime, sparkling water)

SHOTS

Kamikaze (vodka, Triple sec liqueur, lime juice)
B52 (mix of Kahlua, Bailey's and Triple sec liqueurs)
Melon Ball (vodka, Triple sec liqueur, pineapple juice, melon puree)
Rocky Mountain (Jack Daniel's, Amaretto Disaronno, lime juice)

BEER

Bottle- Carlsberg, Tuborg, Holsten Weissbier, Tuborg NA
Draught- Carlsberg

NON ALCOHOLIC

Sunshine Splash (pineapple, lemon & orange juice, superfine sugar, Grenadine)
Green Apple (apple juice, lime, brown sugar)
Melon Lemonade (pineapple juice, melon puree, lime, brown sugar)
Mango Madness (mango and fruit passion puree, lemon juice)

SOFT DRINKS

Still/sparkling water Bucovina, Pepsi (Light), 7Up, Mirinda, Evervess
Prigat (Kiwi, Pear, Orange, Strawberry Banana, Peach)
Ice tea Lipton (Lemon, Peach, Green Tea)
Lemonade (classic, mint, ginger strawberry)

COFFEE & TEA

Espresso/Macchiato, Cappuccino (Classic or Vinese), Caffe Latte, Moccacino
Spirit Coffee, Café Frappe (Chocolate, Vanilla, Noisette)
Hot Tea (Mint, Green, English Breakfast, Jasmin, Wild berries)



MENIU EVENIMENTE

Open Bar Non Alcoholic 7 ore

13 eur/pers + 5% tva

VIRGIN COCKTAILS

Sunshine Splash (pineapple, lemon & orange juice, superfine sugar, Grenadine)

Green Apple (apple juice, Lime, Brown sugar)

Melon Lemonade (pineapple juice, melon puree, lime, brown sugar)

Mango Madness (mango and fruit passion puree, lemon juice)

SOFT DRINKS

Still/sparkling water Bucovina

Pepsi (Light, Max), 7Up, Mirinda, Evervess

Prigat (Kiwi, Pear, Orange, Strawberry Banana, Peach)

Icetea Lipton (Lemon, Peach, Green Tea)

Lemonade (Classic, Mint, Ginger Strawberry)

COFFEE & TEA

Espresso/Macchiato, Cappuccino (Classic or Vienese)

Caffe Latte, Moccacino

Café Frappe (Chocolate, Vanilla, Noisette)

Hot Tea (Mint, Green, English Breakfast, Jasmin, Wild berries)



BARRIO
enjoy social life

MENIU EVENIMENTE

First Option Open Bar (7 ore)

20 euro/pers + tva (10 euro +5%, 10 euro+19%)

WINES

ALB - Caii de la Letea - Sarica Niculitel 13%

Aligote

ROSE - Caii de la Letea - Sarica Niculitel 12,5%

Rosé - Merlot, Syrah, Pinot Noir

RED- Caii de la Letea - Sarica Niculitel 13%

Feteasca Neagra

BEER

Bottle- Carlsberg, Tuborg, Holsten Weissbier ,Tuborg NA

Draught- Carlsberg

NON ALCOHOLIC

Green Apple (apple juice, lime, brown sugar)

Melon Lemonade (pineapple juice, melon puree, lime, brown sugar)

SOFT DRINKS

Still/sparkling water Bucovina, Pepsi (Light), 7Up, Mirinda, Evervess

Prigat (Kiwi, Pear, Orange, Strawberry Banana, Peach)

Ice tea Lipton (Lemon, Peach, Green Tea)

Lemonade (classic, mint, ginger strawberry)

COFFEE & TEA

Espresso/Macchiato, Cappuccino (Classic or Vienese), Caffè Latte,

Café Frappe (Chocolate, Vanilla, Noisette, Mint)

Hot Tea (Mint, Green, English Breakfast, Jasmin, Wild berries)

Valabilitate din 10.08.2020



BARRIO
enjoy social life

MENIU EVENIMENTE

Custom Option Open Bar (7 ore)

23 euro/pers + tva (10 euro + 5%, 13 euro + 19%)

SPIRITS

Johnnie Walker Red Label, Smirnoff Red

WINES

ALB - Caii de la Letea - Sarica Niculitel 13%

Aligote

ROSE - Caii de la Letea - Sarica Niculitel 12,5%

Rosé - Merlot, Syrah, Pinot Noir

RED- Caii de la Letea - Sarica Niculitel 13%

Feteasca Neagra

BEER

Bottle- Carlsberg, Tuborg, Holsten Weissbier, Tuborg NA

Draught- Carlsberg

ALCOHOLICS

Gin Tonic, Campari Orange, Aperol Spritz

NON ALCOHOLIC

Green Apple (apple juice, lime, brown sugar)

Melon Lemonade (pineapple juice, melon puree, lime, brown sugar)

SOFT DRINKS

Still/sparkling water Bucovina, Pepsi (Light), 7Up, Mirinda, Evervess

Prigat (Kiwi, Pear, Orange, Strawberry Banana, Peach)

Ice tea Lipton (Lemon, Peach, Green Tea)

Lemonade (classic, mint, ginger strawberry)

COFFEE & TEA

Espresso/Macchiato, Cappuccino (Classic or Vienese), Caffe Latte,

Café Frappe (Chocolate, Vanilla, Noisette, Mint)

Hot Tea (Mint, Green, English Breakfast, Jasmin, Wild berries)

Valabilitate din 10.08.2020



MENIU EVENIMENTE

Soft Drinks & Coffe

8 euro/pers +5% tva

COFFEE & TEA

Espresso/Macchiato, Cappuccino (Clasic or Vienese), Caffe Latte, Moccacino,

Hot Tea (Mint, Green, English Breakfast, Jasmin, Wild berries)

SOFT

Still/sparkling water Bucovina

Pepsi Cola (Light, Max), 7Up, Mirinda, Evervess

Prigat (Kiwi, Pear, Orange, Strawberry Banana, Peach)

Icetea Lipton (Lemon, Peach, Green Tea)

Lemonade

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