RESTAURANT

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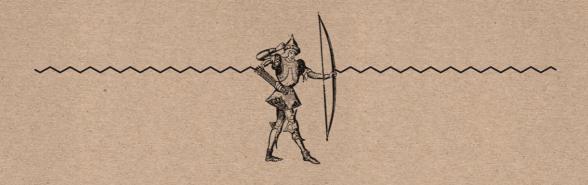
DOR DE

ORIGINI ROMÂNEȘTI

**\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*** 

Nostalgia in food

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Once upon a time, like in fairy tales, for if it weren't so, it wouldn't be told...

On the Feleacu hill, in the land of Rod, we answered the call of Romanian origins with dishes worthy of great celebrations.

We bring nostalgia to the table with a range of traditional dishes dressed in new clothes.



Homemade granola with yogurt and passion fruit.

250G / 40 RON

LACTOSE, GLUTEN, NUTS

Eggs with tomato sauce and cheese.

350G / 43 RON

EGGS, LACTOSE, GLUTEN

Fried Eggs with Mangalitsa 'Nduja and avocado cream.

350G / 48 RON

EGGS, GLUTEN

**Poached organic eggs with pork ham**, local salad mix, hollandaise sauce and artisan bread.

350G / 46 RON

EGGS, LACTOSE, GLUTEN

Omelet with organic eggs, fluffy cream cheese and local salad mix.

300G / 48 RON

EGGS, LACTOSE, GLUTEN

Poached eggs with avocado and toast.

350G / 45 RON

EGGS, GLUTEN, SEEDS

The origins - Appetizers

Mushroom truffle, edible soil, vine leaves, focaccia.

130 / 80G / 38 LEI

MUSHROOMS AND DERIVATIVES, GLUTEN, EGG, LACTOSE

Duck croquette with orange gel.

120 G / 44 LEI

GLUTEN, LACTOSE, EGG

**Summer burrata with garden tomato**, basil pesto, poached cherry tomatoes, cucumber, telemea snow, fried onion, focaccia.

250 / 80G / 45 LEI

GLUTEN, LACTOSE, SEEDS AND DERIVATIVES

Crunchy with smoked trout pâté, cipollina, green oil, lemon gel.

120 G / 48 LEI

GLUTEN, LACTOSE, EGG, FISH AND DERIVATIVES

**Pear with Gorgonzola**, walnuts, pistachios and arugula / **Pear with Gorgonzola**, Prosciutto, walnuts, pistachios and arugula.

110G / 140G / 32 LEI • 110G / 140G / 38 LEI

LACTOSE, NUTS

**Eggplant trio** – Romanian, Saxon, and Levantine eggplant salad with toasted bread. 1506 / 806 / 35 LEI

LACTOSE, GLUTEN, SEEDS AND DERIVATIVES

Beef carpaccio with basil sorbet, tomatoes, parmesan.

100 G / 70 LEI

LACTOSE

Matured beef tenderloin tartare with confit egg yolk, aromatic butter, toasted bread.

EGGS AND DERIVED PRODUCTS, SULFITES, SOY SAUCE, GLUTEN

Fish roe salad with trout caviar, toasted bread.

110G / 80G / 52 RON

GLUTEN, FISH



**Romanian matured cheeses**, with honey, dried fruits, focaccia and/ or **Charcuterie**, olives, pickles, pickled onion, focaccia.

240G / 110G / 240G / 110G / 600G • 98 RON / 98 RON / 175 RON

GLUTEN, LACTOSE, NUTS

For calm days - Salads

#### Caesar salad

Chicken textures, sun-dried tomatoes, salad mix and Caesar dressing in a Parmesan basket.

#### 280 G / 54 LEI

GLUTEN, EGG, LACTOSE, FISH AND DERIVATIVES, MUSTARD

#### Tomato salad with telemea in three textures

Mountain telemea, telemea snow, telemea foam, Romanian beef heart tomato, basil pesto, focaccia.

#### 250 G / 45 LEI

LACTOSE, SEEDS AND DERIVATIVES, GLUTEN

**Beef tenderloin steak salad** with mixed greens, parmesan, sun-dried tomatoes. 180G / 73 RON

LACTOSE, SULFITES

To warm the soul - Soupes

Chicken soup with noodles.

330G / 38 LEI

GLUTEN, EGG, CELERY

Cold tomato soup with basil sorbet, egg, bacon.

340G / 37 LEI

GLUTEN, EGG

#### Fish soup with garlic baguettes

Stroceag - a traditional Romanian, mildly soury soup.

340G / 48 RON

EGGS, LACTOSE, SULPHITE, FISH, CELERY

Taste and tradition - Pasta and rice

**Fresh pasta dumplings** with goat ricotta cheese, leurde foam and pine buds. 280G / 60 LEI

EGGS, LACTOSE, GLUTEN, SEEDS AND DERIVATIVES

Tagliolini with lemon, parmesan, and pepperoncino (slightly spicy).

250G / 45 LF

EGGS, LACTOSE, GLUTEN

#### Tagliatelle with prawns

330G / 69 LEI

EGG, GLUTEN, CRUSTACEANS AND MOLLUSCS, LACTOSE, CELERY AND DERIVATIVES, FISH AND DERIVATIVES

Tagliatelle with beef tenderloin and black truffles.

280G / 65 RON

LACTOSE, GLUTEN, MUSHROOMS

Risotto with Zucchini, tomatoes, gorgonzola and crunchy vegetables.

250G / 48 RON

LACTOSE, GLUTEN, SULPHITE

Risotto with porcini mushrooms (vegan).

300G / 50 RON

MUSHROOMS AND MUSHROOM DERIVATIVES



## Hearty Dishes -Main Courses

**Pork tenderloin** with broccoli, truffle mashed potatoes, and foie gras sauce. 170G / 180 G / 81 LEI

LACTOSE, MUSHROOMS AND DERIVATIVES

Duck breast with bulgur, broccoli, and orange sauce.

190G / 160 G / 97 LEI

GLUTEN, LACTOSE

**Chicken breast** with King Oyster mushrooms and truffle mashed potatoes. 2006 / 1606 / 70 LEI

LACTOSE, MUSHROOMS AND DERIVATIVES

**Fish filet (catch of the day)** with asparagus, creamy rice croquette, lemon sauce, and wild garlic foam.

180G / 160G / 110 LEI

FISH AND DERIVATIVES, LACTOSE, GLUTEN, EGG, MUSHROOMS AND DERIVATIVES

**Octopus with broccoli**, celery and parsnip puree, with romesco sauce. 2006 / 1606 / 160 LEI

MOLLUSKS, SEEDS AND DERIVATIVES, LACTOSE

**Beef tenderloin** with asparagus, potato terrine, celery and parsnip puree, and demi-glace truffle sauce.

200G / 150G / 195 LEI

MUSHROOMS AND DERIVATIVES, LACTOSE

**Lamb chop** with okra and mint pesto (Seasonal Specialty) 2006 / 1506 / 97 LEI

LACTOSE, EGG AND DERIVATIVES, SEEDS AND DERIVATIVES, CELERY

Mangalica pork neck with potato terrine and truffle demi-glace sauce. 210G / 140G / 125 LEI

LACTOSE, MUSHROOMS AND DERIVATIVES

**Glazed pork ribs** with BBQ sauce or spicy pepper jam, coleslaw, and aromatic baked potatoes.

270G / 130G / 84 RON

ACTOSE, EGGS AND EGG PRODUCTS, SOY SAUCE, SULFITES

**Beef meatball** in homemade bread with BBQ sauce, tartar sauce, pickles, and cheddar cheese, served with fries.

300G / 100G / 75 RON

GLUTEN, LACTOSE, SULFITES

**Steak sandwich** in focaccia with arugula and cherry tomatoes, served with fries. 3206 / 1006 / 69 LEI

EGG, MUSTARD, GLUTEN

**Beef ribeye** with leeks and zucchini on Josper, roasted pepper salad, and chimichurri.

400G / 200G / 250 RON

SULFITES



## Finery and side dishes

Fries 150G / 24 RON

Potatoes baked on coals 2006 / 25 RON LACTOSE

Assorted salad with cherry tomatoes and classic vinaigrette 1006 / 27 RON SULPHITES

Colesiaw 1006 / 15 RON LACTOSE, EGGS AND EGG PRODUCTS

Roasted peppers with classic vinaigrette 1006 / 27 RON SULPHITES

Truffle puree 150G / 25 RON LACTOSE, MUSHROOMS AND DERIVATIVES

Josper vegetables - zucchini, mushrooms, bell peppers, leeks.

200 G / 29 LEI

**Grilled asparagus** 

150 G / 48 LEI

Jewels and Pearls - Dessert

#### Lemon and chamomile

Lemon textures, chamomile-poached pear, honey biscuit, burnt sugar ice cream, chamomile caramel.

180 G / 36 LEI

LACTOSE, GLUTEN, EGGS

#### Chocolate and passion fruit

White chocolate mousse, brownie, passion fruit ice cream, passion fruit curd, chocolate crumble.

180 G / 42 LEI

LACTOSE, GLUTEN, EGGS, NUTS

#### Strawberries and elderflower

Strawberry textures, fine mascarpone cream, elderflower foam, granola.

170 G / 40 LEI

LACTOSE, GLUTEN, EGGS, NUTS

#### Ice cream platter (recommended for two people)

Passion fruit ice cream, strawberry and elderflower sorbet, burnt sugar ice cream, tiramisu ice cream, chocolate with brownie ice cream

250 G / 43 LEI

LACTOSE, GLUTEN, EGGS

#### **Amandina**

Fluffy cocoa sponge, chocolate caramel, fine chocolate cream, homemade chocolate, warm rum syrup.

130G / 42 RON

LACTOSE, GLUTEN, EGGS

#### Caramel 100%

Caramel curd, caramel mousse, caramel-soaked sponge, salted caramel, crunchy caramel, mascarpone ice cream.

150G / 45 RON

LACTOSE, GLUTEN, EGGS

All desserts and ice cream are artisanal products, prepared in our bakery.





Focaccia with garlic and olive oil.

220G / 19 RON

GLUTEN

Focaccia with parmesan, thyme, and olive oil.

220G / 22 RON

**GLUTEN** 

#### Pizza Margherita

Tomato sauce, buffalo mozzarella, basil pesto.

370G / 42 RON

LACTOSE, GLUTEN, NUTS, AND DERIVED PRODUCTS

#### Pizza Caprese

Tomato sauce, buffalo mozzarella, fresh tomatoes, fresh basil.

350G / 52 LEI

LACTOSE, GLUTEN

#### Pizza with Spianata salami and porcini mushrooms

Tomato sauce, buffalo mozzarella, spicy Spianata salami, porcini mushrooms.

400G / 58 LEI

LACTOSE, MUSHROOMS AND DERIVED PRODUCTS, GLUTEN

#### Pizza with truffles

White sauce with cream and truffle paste, truffle oil, mozzarella, porcini mushrooms.

400G / 55 LEI

LACTOSE, MUSHROOMS AND DERIVED PRODUCTS, GLUTEN

#### Pizza Crudo e Rucola

Tomato sauce, mozzarella, prosciutto, arugula, parmesan.

420G / 52 RON

LACTOSE, GLUTEN

#### Pizza with cream cheese

Tomato sauce, mozzarella, Ventricina salami, cream cheese, tomato sauce, Mangalica pork belly, green onion.

450G / 54 LEI

LACTOSE, GLUTEN

#### Pizza Quatro Formaggi

Tomato sauce, mozzarella, gorgonzola, brie cheese, parmesan.

400G / 50 RON

LACTOSE, GLUTEN

#### Pizza Quattro Stagioni

Tomato sauce, mozzarella, ham, salami, mushrooms, kapia peppers.

420G / 50 RON

LACTOSE, GLUTEN

#### Pizza Prosciutto e Funghi

Tomato sauce, mozzarella, ham, mushrooms.

420G / 50 RON

LACTOSE, GLUTEN



#### Pizza Diavola

Tomato sauce, mozzarella, spicy salami, hot peppers.

#### 400G / 50 RON

LACTOSE, GLUTEN

#### Vegetarian Pizza

Tomato sauce, mozzarella, mushrooms, zucchini, corn, arugula, olives, tomato chutney.

#### 420G / 50 RON

LACTOSE, GLUTEN

#### Pizza Rod

Tomato sauce, mozzarella, Mangalica pork belly, sheep's cheese, green onion, Mangalica sausages.

#### 430G / 58 RON

LACTOSE, GLUTEN

#### **Special Pizza**

Tomato sauce, mozzarella, spicy salami, mushrooms, cherry tomatoes, artichokes, brie cheese, parmesan.

#### 420G / 58 RON

LACTOSE, GLUTEN

#### Forester's Pizza

Tomato sauce, mozzarella, Mangalica sausages, corn, peppers, hot peppers, onion, sheep's cheese.

#### 420G / 58 RON

LACTOSE, GLUTEN



Alioli - Eggs, garlic, sunflower oil

50G / 4 LEI

EGGS AND DERIVED PRODUCTS

**BBQ Sauce** - Onion, paprika, tomato sauce, lemon juice, smoked paprika, brown sugar, garlic, honey.

50G / 4 LEI

SOY

**Spicy Oil** 

50G / 4 LEI

**Tomato Sauce** 

50G / 4 LEI

# To quench your thirst...

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Coffee

Espresso – Freshly ground coffee 11g 25ML / 13 RON

**Double Espresso** – Freshly ground coffee 18g

50ML / 18 RON

Cappuccino – Espresso, milk foam.

LACTOSE

180ML / 18 RON

Espresso macchiato – Espresso,

milk foam. LACTOSE

80ML / 15 RON

Flat white – Double espresso, milk foam. LACTOSE

180ML / 20 RON

Latte macchiato - Espresso,

milk foam. LACTOSE

220ML / 20 RON

Espresso americano - Espresso,

water

90ML / 13 RON

Ice coffee - Espresso, milk foam.

LACTOSE

220ML / 19 RON

Matcha latte - Matcha 1.5 g, milk

foam. LACTOSE

250ML / 17 LEI

Vegan Matcha Latte - Matcha 1.5 g,

oat milk foam.

250ML / 18 LEI

GLUTEN

Jea

Herbal & Mint Infusion

350ML / 18 RON

Fruit Infusion with Orange & Apple

350ML / 19 RON

Green Tea – Lychee & Jasmine

350ML / 19 RON

Black Tea - Apple & Cinnamon

350ML / 19 RON

Red Tea - Mint & Chocolate

350ML / 19 RON

Red Tea - Coffee & Amaretto

350ML / 19 RON

**Herbal & Ginger Infusion** 

350ML / 19 RON

**Herbal & Chamomile Infusion** 

350ML / 19 RON

Hot drinks

**Grog Apple** 

Captain Morgan, lemon juice, orange juice, apple juice.

150ML / 30 RON

**Ginger Gipsy (Non-alcoholic)** 

Ginger syrup, sugar syrup, lemon juice, apple juice.

150ML / 30 RON



Refreshments

Mineral Water Dorna / sparkling 330ML / 11 RON • 750ML / 18 RON

Mineral Water Izvorul Alb / still 330ML / 11 RON • 750ML / 18 RON

Mineral Water Nazuro / still 700ML / 15 RON

Cola / Cola zero / Sprite / Fanta 250ML / 16 RON

Schweppes tonic 250ML / 16 RON

Red bull 250ML / 19 RON

Sanpellegrino – Ginger beer 200ML / 19 RON

Sanpellegrino – Acqua tonica 330ML / 19 RON

**Double dutch** – Tonic water grapefruit. 200ML / 25 LEI

Lemonade and Fresh Juices

Classic Lemonade – Lemon juice, sugar syrup, ice, mineral water.

450ML / 23 RON

Elderflower / Raspberry / Ginger / Mint / Cucumber Lemonade

Lemon juice, sugar syrup, ice, mineral water / Elderflower syrup / Raspberry syrup / Ginger / Mint / Cucumber.

450ML / 25 RON

**Natural Raspberry / Elderflower** 

**soda** - from Steluța Farm **250ML / 19 LEI** 

Shot of Lomo

Shot of Lemon Juice 6 RON

o itoit

Shot of Ginger Juice

7 RON

Fresh Orange Juice 220ML / 19 RON

Fresh Grapefruit Juice 220ML / 19 RON

Fresh Grapefruit and Orange Juice 220ML / 20 RON

Beer

#### **ARTISAN**

Astrobaut 500ML / 32 LEI

New England IPA 330ML / 29 LEI

Nemțeana – Unfiltered Blonde 500ML / 28 RON

Nenea lancu – Blonde 500ML / 28 RON

Nenea lancu – Unfiltered 500ML / 28 RON

**BOTTLE** (4-7% alc.)

Peroni 330ML / 17 RON

Peroni (non-alcoholic) 330ML / 17 RON

Paulaner Weißbier 500ML / 24 LEI

Ursus cooler (non-alcoholic) 330ML / 17 RON

Corona 355 ML / 30 LEI

**DRAUGHT** (4-7% alc.)

Pilsner urquel 300ML / 15 RON • 500ML / 24 RON

**Ursus** unfiltered wheat beer 300ML / 15 LEI

**Ursus** unfiltered wheat beer 500ML / 24 LEI



## Cocktails ...

### House cocktails (5-25% alc.)

#### Irish Land

Jameson, amaretto, lime juice, sugar syrup, rosemary, red pepper.

120ML / 38 RON

#### **Very Special**

Hennessy VS, pineapple juice, cinnamon syrup, lemon juice.

180ML / 46 RON

#### **Tiki Time**

Captain Morgan, spicy mango syrup, lime juice, pineapple juice, San Pellegrino ginger beer,

200ML / 48 RON

#### **Pornstar Martini**

Absolut Vanilla, passion fruit puree, lemon juice, prosecco.

120ML / 30 LEI

Aperilif cocktails (5-25% alc.

#### **Aperol spritz**

Aperol, prosecco, mineral water, ice, orange.

200ML / 36 RON

#### **Campari Tonic**

Campari, tonic, lime.

200ML / 36 RON

#### Hugo

Mint, elderflower syrup, lemon juice, prosecco, mineral water.

200ML / 36 RON



## Classic Cocktails (5-25% alc.)

#### Old fashioned

Bulleit Bourbon, sugar syrup, Angostura bitter, orange.

120ML / 40 RON

#### Disaronno strawberry

Disaronno, lemon juice, strawberry puree, ginger beer, lime, mint.

300ML / 40 RON

#### **Whisky Sour**

Bulleit Bourbon, sugar syrup, lemon juice, fee foam.

120ML / 37 RON

#### Negroni

Campari, Tanqueray, Cinzano Rosso.

120ML / 42 RON

#### Moscow mule

Ketel One vodka, sugar syrup, lemon juice, ginger beer.

300ML / 42 RON

#### **Gin Pink Tonic**

Gordon's Pink Gin, tonic water, berries.

200ML / 34 RON

#### Mimosa

Prosecco, fresh orange juice.

140ML / 30 LEI

#### **Coconut Campari Sour**

Tanqueray Gin, Campari, lemon juice, sugar syrup, coconut syrup.

120ML / 35 LEI



#### The taste of childhood

Lemon juice, amaretto syrup, peach puree, topped with mineral water.

180ML / 30 LEI

#### **Salty Apple**

Salted caramel syrup, lemon juice, apple juice, ginger syrup, mint.

180ML / 28 RON

Tanqueray Alcohol-Free – Tanqueray, Schweppes

200ML / 30 LEI

#### **Rod Green**

Cucumber, elderflower syrup, lemon juice, mint, topped with mineral water.

200ML / 25 LEI





VODKA (40 ml)

**Ketel One** – Netherlands **29 RON** 

**Belvedere** – Poland **38 R0N** 

**Beluga Noble** – Russia **35 LEI** 

#### **RUM** (40 ml)

**52 RON** 

**Captain Morgan spiced gold** Puerto Rico **29 RON** 

Zacapa 23 yo – Guatemala

**Bumbu XO** – Caribbean **30 RON** 

#### SCOTCH WHISKY BLENDED (40 ml)

Johnnie Walker – black label 38 RON

Chivas regal 12 yo 38 RON

#### IRISH WHISKEY (40 ml)

Bushmills original 28 RON

Jameson

20 DON

**28 RON** 

#### **AMERICAN WHISKEY** (40 ml)

Bulleit bourbon 30 RON

Gentleman Jack 35 RON ISLAY SINGLE MALT WHISKY SMOKY, DRY (40 ml)

Lagavulin 16 yo 105 RON

Togouchi Premium – Japonia 42 RON

SPEYSIDE WHISKY RICH, FRUITY AROMAS (40 ml)

Cardhu 12yo 42 RON

Macallan 12yo 64 RON

HIGHLANDS WHISKY ROBUST CHARACTER, VERY AROMATIC (40 ml)

Glenmorangie The Original 10yo 42 RON



#### **BRANDY & COGNAC** (40 ml)

**Hennessy VS** 

**43 RON** 

**Courvoisier VSOP** 

60 RON

**Hennessy XO** 

**140 RON** 

**Miorita XO** 

**38 RON** 

Zetea plum brandy

**40 RON** 

Zetea pear brandy

**40 RON** 

#### TEQUILA (40 ml)

Volcan Blanco

**46 RON** 

Volcan Cristalino

**64 RON** 

#### DIGESTIVE (40 ml)

**Jagermaister** 

**23 RON** 

Dilei

**24 RON** 

**Baileys** 

**23 RON** 

Disaronno

**27 RON** 

Limoncello Dicapri

**22 RON** 

**Grappa Sassicaia** 

60 RON

### PREMIUM GIN TONIC SELECTION (40% – 50% alc.)

#### **Tanqueray**

Tanqueray London Dry, Schweppes, grapefruit.

200ML / 35 RON

#### **Tanqueray gref**

Tanqueray London Dry, tonic water. grapefruit.

200ML / 38 LEI

#### **Opera Gin**

Opera Gin, tonic water, lemon, juniper.

200ML / 40 LEI

#### Hendrick's tonic (herbal)

Hendrick's, tonic water, cucumber, pepper.

200ML / 49 RON

#### Gin mare tonic (herbal)

Gin Mare, tonic water, basil, rosemary.

200ML / 55 RON

#### Wolfpack gin

Wolfpack Gin, tonic water, thyme.

200ML / 50 LEI

#### Roku gin tonic (fruity)

Roku Gin, tonic water, berries.

200ML / 52 RON

#### Monkey 47 tonic (exotic)

Monkey 47, tonic water, apple, cinnamon stick.

200ML / 57 RON



#### GUVERNUL ROMÂNIEI MINISTERUL FINANȚELOR PUBLICE

Dacă nu primiți bonul fiscal, aveti 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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