



RESTAURANT  
**R**  **D**  
— DOR DE —  
ORIGINI ROMĂNEȘTI

*Nostalgia  
in food*







*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.*



**Restaurant hours:  
daily between 10:00-24:00**





# Breakfast - Our Sunup Menu

Served daily between 10:00-12:00

**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.

**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

**Chicken pâté** on homemade biscuit.

**140G / 35 RON**

GLUTEN, LACTOSE, SEEDS, DERIVATES

**Mashed beans** with Mangalitsa sausage

**150G / 32 RON**

GLUTEN, LACTOSE, SEEDS

**Burrata** with prosciutto and basil pesto.

**160G / 45 RON**

GLUTEN, LACTOSE, SEEDS, EGG

**Eggplant spread** with feta cheese and pumpkin seeds.

**150G / 38 RON**

GLUTEN, LACTOSE, SEEDS, EGG

**Romanian beef tenderloin** with tuna and anchovie sauce, capers, flat bread.

**130G / 80 RON**

LACTOSE, NUTS, EGG

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

**110G / 80G / 86 RON**

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.

**280G / 54 RON**

GLUTEN, EGG, LACTOSE, FISH AND DERIVATIVES, MUSTARD

**Breaded Camembert salad**, fennel, carrot and orange dressing.

**200G / 42 RON**

LACTOSE, EGG, GLUTEN

**Beef tenderloin steak salad** with mixed greens, parmesan, sun-dried tomatoes.

**180G / 73 RON**

LACTOSE, SULFITES

## *To warm the soul - Soups*

### **Chicken soup with noodles**

**330G / 38 RON**

GLUTEN, EGG, CELERY

### **Sweet potato cream soup**

**350G / 37 RON**

GLUTEN, LACTOSE, CELERY

### **Fish soup with garlic baguettes**

**340G / 48 RON**

EGGS, LACTOSE, SULPHITE, FISH, CELERY

## *Taste and tradition - Pasta and rice*

**Fresh pasta dumplings** with edible boletus and parmesan.

**280G / 60 RON**

EGG, LACTOSE, GLUTEN, MUSHROOMS

**N'duja Tagliolini (spicy)**, tomato sauce, mascarpone.

**280G / 58 RON**

EGG, GLUTEN, LACTOSE

### **Tagliatelle with shrimps**

**330G / 69 RON**

EGG, GLUTEN, SHELLFISH, LACTOSE, CELERY AND DERIVATIVES, FISH AND DERIVATIVES

### **Beef and black truffle tagliatelle**

**280G / 65 RON**

LACTOSE, GLUTEN, MUSHROOMS

**Pumpkin risotto**, tomato and gorgonzola, crunchy vegetables.

**250G / 48 RON**

LACTOSE, GLUTEN, SULPHITE

### **Risotto with edible boletus**

**300G / 50 RON**

MUSHROOMS AND MUSHROOM DERIVATIVES



# Hearty Dishes - Main Courses

**Pork tenderloin** with purple potatoes and and pureed topinambur..

**170G / 180 G / 81 RON**

LACTOSE, GLUTEN, SEEDS

**Duck breast** with mashed pumpkin, red cabbage and berry demi-glace.

**190G / 160 G / 87 RON**

GLUTEN, LACTOSE

**Chicken breast** with okra, pureed parsnip, vanilla.

**200G / 160G / 68 RON**

LACTOSE, GLUTEN, MUSHROOMS AND DERIVATES

**Fish filet (catch of the day)** with polenta and shellfish sauce.

**180G / 160G / 87 RON**

FISH AND DERIVATES, LACTOSE, GLUTEN, SHELLFISH

**Josper grilled octopus** with pureed topinambur and purple potatoes, romesco sauce.

**200G / 160G / 140 RON**

SEAFOOD, SEEDS AND DERIVATES, LACTOSE, GLUTEN

**Deer tenderloin (venison)** with pureed parsnip, vanilla and berry demi-glace.

**200G / 150G / 170 RON**

GLUTEN, LACTOSE

**Lamb chop** with stewed vegetables and smoked cream (season special).

**250G / 95 RON**

LACTOSE, SEEDS AND DERIVATES

**Pork chop** with polenta and sauerkraut, horseradish sauce.

**200G / 150G / 68 RON**

LACTOSE, GLUTEN

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

**270G / 130G / 84 RON**

EGG, LACTOSE, SULFITES, SOY

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

**300G / 100G / 75 RON**

LACTOSE, GLUTEN, SULFITES, NUTS

**Steak sandwich** in focaccia with arugula and cherry tomatoes, served with fries.

**320G / 100G / 69 RON**

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 200G / 25 RON** LACTOSE

**Assorted salad with cherry tomatoes and classic vinaigrette 100G / 27 RON** SULPHITES

**Coleslaw 100G / 15 RON** LACTOSE, EGGS AND EGG PRODUCTS

**Roasted peppers with classic vinaigrette 100G / 27 RON** SULPHITES

**Parsnip puree 150G / 25 RON** LACTOSE

**Topinambur puree 150G / 25 RON** LACTOSE

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

**200G / 29 RON**



## *Jewels and Pearls - Dessert*

### **Apple Pie**

Caramel Mousse, hazelnut pralines, hazelnut crumble.

**180G / 36 RON**

LACTOSE, GLUTEN, EGGS, NUTS

### **Pistacchio Financier**

Pistacchio Namelaka, pistacchio butter, raspberry gel, raspberry mousse.

**170G / 42 RON**

LACTOSE, GLUTEN, EGGS, NUTS, SEEDS AND DERIVATES

### **Brownie**

Chocolate crunch, chocolate ganache, chocolate mousse, chocolate sauce.

**170G / 45 RON**

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, NUTS AND DERIVATES

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



# Pizza Rod

**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 Burrata with mortadella and pistachios**

White sauce with cream, mortadella, pistachios, arugula.

**400G / 58 RON**

LACTOSE, GLUTEN, NUTS

**Pizza with Spianata salami and porcini mushrooms**

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

**400G / 58 RON**

LACTOSE, MUSHROOMS AND DERIVED PRODUCTS, GLUTEN

**Pizza with cream cheese and bresaola**

Tomato sauce, bresaola, cream cheese, arugula.

**420G / 58 RON**

LACTOSE, 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 RON**

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

## *Sauces*

**Alioli** - Eggs, garlic, sunflower oil

**50G / 4 RON**

EGGS AND DERIVED PRODUCTS

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

**50G / 4 RON**

SOY

**Spicy Oil**

**50G / 4 RON**

**Tomato Sauce**

**50G / 4 RON**





# To quench your thirst...

## 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 RON

**Vegan Matcha Latte** – Matcha 1.5 g, oat milk foam. GLUTEN  
250ML / 18 RON

## Tea

**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

**Rooibos Tea** – cream caramel  
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

**Hot Pumpkin (no alcohol)**  
Pumpkin syrup, sugar syrup, lemon juice, apple juice.  
150ML / 30 RON

**Dark hot chocolate**  
Chocolate powder, milk, marshmallows.  
180ML / 28 RON

**Hot wine**  
cloves, nutmeg, cinnamon, star anise  
200ML / 27 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 RON

## 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 RON

**Shot of Lemon Juice**  
6 RON

**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

**Blackout IPA**  
440ML / 28 RON

**Blackout Pilsdeț** – Dry Hop Pilsner  
330ML / 21 RON

**Opium West**  
330ML / 35 RON

**Nemțeană** – Unfiltered Blonde  
500ML / 28 RON

**Nenea Iancu** – Blonde  
500ML / 28 RON

**Nenea Iancu** – Unfiltered  
500ML / 28 RON



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

**Peroni**  
330ML / 17 RON

**Peroni** (non-alcoholic)  
330ML / 17 RON

**Paulaner Weißbier**  
500ML / 24 RON

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

**Corona**  
355 ML / 30 RON



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

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

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

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

## Craft Mead

**Fool Moon Luna de Ger** (11% alc.)  
Petiant artisanal honey wine, dry

150ML / 28 RON      BOTTLE 750ML / 110 RON

**Fool Moon Luna de Sange** (12,5% alc.)  
Artisanal honey wine with berries,  
semi-sweet.

125ML / 28 RON      BOTTLE 500ML / 110 RON



# 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 RON**



## *Aperitif 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 RON

### **Coconut Campari Sour**

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

120ML / 35 RON



## Non-alcoholic Cocktails

### **Taste of childhood**

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

180ML / 30 RON

### **Salty Pumpkin**

Salted caramel syrup, pumpkin syrup, lemon juice, apple juice.

180ML / 28 RON

### **Tanqueray Alcohol-Free** – Tanqueray, Schweppes

200ML / 30 RON

### **Rod Green**

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

200ML / 25 RON





# Premium Gin Tonic selection

(40% – 50% alcohol)

## **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 RON**

### **Opera Gin**

Opera Gin, tonic water, lemon, juniper.

**200ML / 40 RON**

### **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 RON**

### **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**



# Spirits (40% alc.)

## **VODKA** (40 ml)

**Ketel One** – Netherlands

**29 RON**

**Belvedere** – Poland

**38 RON**

**Beluga Noble** – Russia

**35 RON**

## **RUM** (40 ml)

**Captain Morgan spiced gold** Puerto Rico

Rico

**29 RON**

**Zacapa 23 yo** – Guatemala

**52 RON**

**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  
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

Zetea plum brandy  
40 RON

Zetea pear brandy  
40 RON



**TEQUILA (40 ml)**

Don Julio Blanco  
46 RON

Don Julio Reposado  
64 RON



**DIGESTIVE (40 ml)**

Jagermeister  
23 RON

Dilei  
24 RON

Baileys  
23 RON

Disaronno  
27 RON

Limoncello Dicapri  
22 RON

Grappa Sassicaia  
60 RON







**GUVERNUL ROMÂNIEI  
MINISTERUL FINANTELOR PUBLICE**

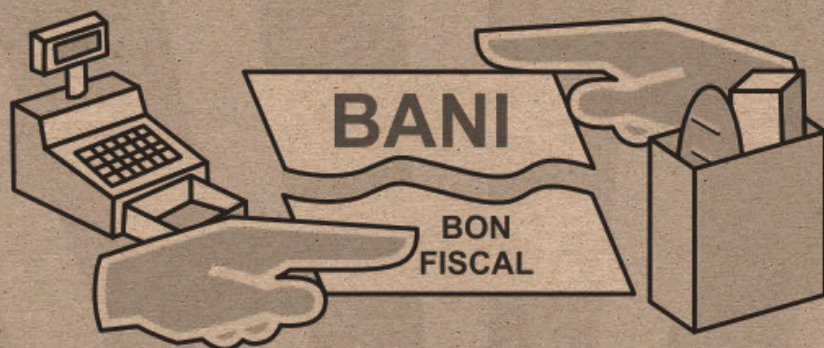
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**În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia**

**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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[www.restaurantrod.ro](http://www.restaurantrod.ro)

