

...all handmade



MENU

SPRING-SUMMER

**GRILLED
EGGPLANT
SALAD**

**ROASTED
KAPIA PEPPERS
IN JOSPER**

**HUMMUS
WITH
TOMATOES**

**HUMMUS
WITH BEEF
STEAK**

**BAKED
FETA IN
JOSPER**

APPETIZERS.

1

Recommended for sharing with loved ones

ROASTED EGGPLANT SALAD (300g)

eggplant, homemade mayonnaise, green onion, cherry tomatoes, pomegranate, focaccia — 36

HUMMUS WITH TOMATOES (300g) ☆ TOP SELLER 🌿

classic hummus, tahini, parsley and mint pesto, grated tomato, sumac, roasted pistachio, focaccia — 38

HUMMUS WITH BEEF STEAK (350g)

classic hummus, tahini, Argentine beef flank steak, roasted chickpeas, olive oil, sweet paprika, sumac, chimichurri salsa, focaccia — 54

GUACAMOLE BEEF NACHOS (300g) 🌶️🌶️🌶️

warm tortilla chips with cheddar cheese sauce, slow-cooked Black Angus beef, pickled jalapeño, served with guacamole dip — 42

BAKED FETA IN JOSPER WITH TOMATOES AND GARLIC (300g) ✨ NEW

feta cheese, cherry tomatoes, garlic, olive oil, mixed seeds, chives – baked in the Josper oven
Served with focaccia — 35

ROASTED KAPIA PEPPERS IN JOSPER WITH FETA CREAM (300g) ✨ NEW

roasted kapia peppers, feta from Albota, Greek yogurt, lemon juice, mixed seeds, pomegranate molasses, parsley. Served with focaccia — 42

MELTED BRIE IN JOSPER WITH HOT PEPPER JAM (300g) ✨ NEW

brie cheese, homemade hot pepper jam, walnuts, seeds, honey, pickled onion, chives
Served with focaccia — 36





**CELERIAC
CREAM SOUP**

**HOMEMADE
FALAFEL WITH
TAHINI SAUCE**



**CHIMICHURRI
STEAK**

**GRILLED SALMON
WITH LEMON
HERB AIOLI**



SOUPS.

2

Recommended for sharing with your loved ones

ROASTED PEPPER CREAM SOUP WITH LOCAL CHEESE (300g) 
kapia peppers roasted in Josper, sweet potato, potato, onion, garlic, sweet paprika, plant cream, local cheese, basil — **25**


CELERIAC CREAM SOUP WITH GREEN APPLE (300g)  **NEW** 
celeriac root, onion, potatoes, Granny Smith apple, lemon juice, celery, parsley oil — **25**


PROTEINS.

3

*Includes mixed salad with lemon dressing

HOMEMADE FALAFEL WITH TAHINI SAUCE (200g) 
prepared after the Iranian recipe of our colleague Mohammad – chickpeas, green onion, garlic, parsley, cumin and pepper served with tahini sauce with mustard and mango and yogurt with mint — **39**

GRILLED SALMON WITH LEMON HERB AIOLI (250g)  **NEW RECIPE**
Josper-roasted salmon fillet, served with Dijon mustard aioli, lemon juice and zest, capers, garlic, parsley, dill, and basil, finished in the Josper oven — **51**

PIRI PIRI CHICKEN (200g) 
deboned chicken leg with skin marinated in piri-iri spices, pineapple salsa, kapia peppers, tomatoes and parsley
Roasted in the Josper oven — **42**

MEDITERRANEAN CHICKEN (200g)  **TOP SELLER**
chicken breast marinated with Mediterranean herbs and Mediterranean sauce
Roasted in the Josper oven — **44**

CHIMICHURRI STEAK (250g)
Argentine beef flank steak cooked in the Josper oven, served with chimichurri salsa — **59**

HALLOUMI WITH SWEET PEPPER JAM (200g) 
halloumi cheese marinated with dried herbs, pan-seared and served with homemade hot pepper jam — **48**



**RIBEYE
STEAK**

BEEF.

4

Aged, cooked in the Jospier oven, served with a small salad and lemon dressing

RIBEYE (500-700g)

Angus bone-in ribeye aged at least 21 days, known for its rich beef flavor, juicy texture and generous marbling, served with Maldon sea salt flakes — **180**

T-BONE (500-700g)

aged at least 21 days, a famous steak combining the flavor of striploin with the tenderness of tenderloin, served with Maldon sea salt flakes — **215**



COOKED OVER CHARCOAL, NO COMPROMISES.

At Turtha, many of our dishes are finished in the Jospier – a legendary charcoal oven used in fine dining restaurants around the world. It perfectly combines the intensity of a charcoal grill with the precision of a professional oven, locking in the juices while creating that caramelized crust you love.

No gas. No electricity. Just fire, smoke, and patience. Authentic flavor comes from the flame, the time invested, and respect for the ingredient. Jospier isn't just an oven. It's the soul of our kitchen.

QUESADILLA.

5

Alege garnitura sau dipul care completează cel mai bine quesadilla ta

CHICKEN QUESADILLA (350g) ☆ TOP SELLER

tortilla, cheddar cheese, Jospier roasted chicken, pickled red onion, roasted pepper, cream cheese, homemade hot pepper jam, parsley — **43**

ANGUS BEEF QUESADILLA (350g)

tortilla, cheddar cheese, slow cooked Angus beef, homemade hot pepper jam, roasted pepper, cream cheese, pickled red onion, parsley — **46**

VEGETABLE QUESADILLA (300g)

tortilla, cheddar cheese, roasted sweet potatoes, red pepper, red onion, cream cheese, red beans, parsley — **41**

PULLED PORK QUESADILLA (350g) 🔥 NEW

tortilla, cheddar cheese, pulled pork, pickled jalapeño, red onion, pickled cucumber, red beans, cream cheese, BBQ sauce — **43**

SHRIMP QUESADILLA (300g) 🔥 NEW

tortilla, cheddar cheese, Jospier grilled shrimp, avocado, mango salsa, cucumbers, pickled onion, cream cheese — **45**

ADD A DIP TO YOUR QUESADILLA

GUACAMOLE (60g) — **7**

CHEDDAR CHEESE (50g) — **6**

AIOLI SAUCE (50g) — **6**



**GOAT CHEESE
HARMONY**



**SANTORINI
MIX**



**SUMMER
STONE FRUITS**

BOTANICAL BOWLS.

6

SANTORINI MIX (350g) ✨ NEW

bulgur with herbs, diced cucumber, roasted kapia pepper, Kalamata olives, cherry tomatoes, pickled red onion, crispy chickpeas, mixed greens, pomegranate, roasted almond flakes with yogurt herb dressing — **47**

SUMMER STONE FRUITS (350g) ✨ NEW

couscous with orange zest and mint, roasted nectarine, grapes, avocado, pickled fennel, mixed greens, pickled onion, roasted pistachios with tahini-orange-lime dressing — **48**

GOAT CHEESE HARMONY (350g)

goat cheese crumble with honey, roasted sweet potato, caramelized pear, roasted red onion petals, green beans, caramelized walnuts, mixed greens, raw pollen, beet powder, cranberries
With honey and ginger dressing — **49**

DIJON POTATO FUSION (350g)

baby potatoes in skin, sweet potatoes, purple potatoes, peas, roasted chickpeas, red onion, parsley, dill, capers, almonds, Jospet roasted peppers with Dijon dressing — **50**

MEDITERRANEAN (350g)

cauliflower rice with parsley, avocado, roasted mushrooms, parsley pesto, sweet potatoes with sweet chili, cucumber with sesame relish, ginger, sweet potato puree with vanilla, avocado puree with spirulina, hemp seeds — **47**

TURTHA'S TOUCH (350g) ☆ TOP SELLER

avocado, cherry tomatoes, beetroot, cucumber, poppy seeds, sprouts, sautéed mushrooms, pesto, roasted sweet potato and carrot, sun-dried tomatoes, grapes, mixed greens with balsamic dressing — **51**

AVOCADO CITRUS CRUNCH (350g)

avocado, oranges, red onion, parsley, mint, caramelized walnuts, pomegranate, cucumber, chickpeas, sumac, lime juice, olive oil, telemea cheese, tortilla, pink pepper — **50**

EXTRA PROTEINS FOR BOTANICAL BOWLS

FALAFEL WITH TAHINI SAUCE (150g) — **29**

GRILLED SALMON WITH LEMON HERB AIOLI (120g) — **35**

PIRI PIRI CHICKEN (200g) — **29**

MEDITERRANEAN CHICKEN (200g) — **31**

CHIMICHURRI STEAK (120g) — **42**

HALLOUMI WITH HOT PEPPER JAM (150g) — **32**



**SHRIMP MANGO
BURGER**



**ROYAL
BURGER**



**BRIE
BURGER**



**DOUBLE DECKER
BURGER**



**EXTRA CHEDDAR
JALAPEÑO BURGER**



CRISPY CHICKEN BURGER

BURGERS.

7

Choose the side or sauce that suits you best and turn your burger into a personal experience.

BEEF BURGER (320g)

Angus beef mix, BBQ sauce, iceberg lettuce, tomato, red onion rings, caramelized onion, bacon, homemade bun — **42**

CHEESEBURGER (350g) ☆ TOP SELLER

Angus beef mix, BBQ sauce, iceberg lettuce, tomato, red onion rings, caramelized onion, bacon, cheddar cheese, homemade bun — **44**

SHRIMP MANGO BURGER (300g) 🌟 NEW

shrimp, mango salsa, pickled red onion, crispy onion, cucumber, chili mayonnaise, homemade bun — **48**

ROYAL BURGER (320g)

Angus beef mix, royal sauce, iceberg lettuce, crispy onion, bacon, pickles, cheddar cheese, homemade bun — **45**

DOUBLE DECKER BURGER (470g)

Angus beef mix, BBQ sauce, iceberg lettuce, tomato, crispy onion, pickles, extra cheddar cheese, homemade bun — **55**

BRIE BURGER (350g) 🌟 NEW

Angus beef mix, truffle mayonnaise, arugula, caramelized pear, brie cheese, crispy bacon, caramelized onion, homemade bun — **48**

PULLED PORK BURGER (350g) 🌟 NEW

pulled pork BBQ, bean mousse, pickled cucumbers, crispy onion, cheddar, homemade bun — **44**

EXTRA CHEDDAR JALAPEÑO BURGER (370g)

Angus beef, royal sauce, iceberg lettuce, tomato, pickled onion, extra cheddar cheese, jalapeño, homemade bun — **48**

CRISPY CHICKEN BURGER (350g)

panko crispy chicken, aioli sauce, iceberg lettuce, tomato, pickles, pickled onion, homemade bun — **42**

HALLOUMI BURGER (350g)

halloumi, yogurt mint sauce, mixed green salad, tomato, red onion rings, hot pepper jam, homemade bun — **48**

VEGGIE BURGER (350g)

chickpea mix, green onion, garlic, parsley, cumin and pepper, sweet potato, lettuce, tomato, caramelized onion, avocado, vegan mayonnaise, homemade bun — **45**



**LOADED
SHRIMP FRIES**



**LOADED
ANGUS MELT**



**LOADED
PULLED PORK**



**LOADED
CHICKEN MELT**

LOADED FRIES.

8

LOADED ANGUS MELT (350g)

Angus beef, cheddar cheese sauce, crispy onion, aioli sauce, fried egg, chives, french fries — 42

LOADED CHICKEN MELT (350g)

crispy chicken, cheddar cheese sauce, pickled red onion, fried egg, pickled cucumbers, aioli sauce, chives, french fries — 40

LOADED PULLED PORK (350g)

pulled pork, cheddar cheese sauce, crispy onion, pickled cucumbers, BBQ sauce, chives, french fries — 42

LOADED SHRIMP FRIES (350g)

shrimp, chili mayonnaise, mango salsa, pickled red onion, chives, french fries — 44

SIDES.

9

FRENCH FRIES (150g)

homemade french fries, seasoned with salt — 15

SWEET POTATO FRIES (150g)

sweet potato fries, seasoned with salt — 17

Add a topping to your fries

+ TRUFFLE, PARSLEY AND PARMESAN — 4

+ GARLIC, PARSLEY AND PARMESAN — 3

+ LOCAL CHEESE AND CHIVE — 2

JOSPER GRILLED VEGETABLES (200g)

charred peppers and eggplants, mushrooms and zucchini with parsley pesto — 21

SMASHED POTATOES IN THE OVEN (200g)

smashed potatoes in skin, roasted in Josper, with chimichurri salsa and aioli sauce — 18

EXTRA

FOCACCIA (100g) — 3

SEED BREAD (100g) — 3

SAUCES. (50g)

10

Our homemade sauces

TRUFFLE MAYONNAISE — 8

CHEDDAR CHEESE SAUCE — 8

CHIMICHURRI SALSA — 6

HOT PEPPER JAM — 6

BBQ — 6

ROYAL — 6

AIOLI — 6

TAHINI — 6



**BAR &
H₂O BAR.**

H₂O BAR.

🔄 Unlimited water refills

STILL WATER – 6,9

SPARKLING WATER – 6,9

COFFEE & SPECIALTIES.

ESPRESSO 20ml – 11

ESPRESSO DECAF 20ml – 13

ESPRESSO DOUBLE 40ml – 17

ESPRESSO AMERICANO 80ml – 11

ITALIAN CAPPUCCINO 150ml – 15
Espresso, milk, milk foam

VIENNESE CAPPUCCINO 150ml – 15
Espresso, milk, whipped cream

FLAT WHITE 200ml – 19
Double espresso, milk, milk foam

VEGAN CAPPUCCINO 150ml – 18
Espresso, plant milk, milk foam

CAFÉ FRAPPÉ 150ml – 22
Espresso, milk, chocolate/vanilla, honey syrup, whipped cream, ice

LATTE MACCHIATO 200ml – 17
Espresso, milk, milk foam

IRISH COFFEE 200ml – 22
Espresso, Irish whiskey, honey, whipped cream

CRÈME BRÛLÉE 400ml – 24 NEW
Oat milk, whipped cream, salt, sugar, vanilla, stroh, ice

PISTACHIO LATTE 280ml – 24
Espresso, pistachio paste, milk, pistachio, cocoa

CAPPUCCINO MATCHA 200ml – 21
Matcha, milk foam

SWEET MATCHA 280ml – 24
Matcha, fruit syrup, milk, whipped cream, ice

MATCHA SUNRISE 400ml – 22 NEW
Matcha, fresh mint syrup (homemade), fresh orange juice, ice

BABYCCINO 100ml – 8
Milk foam with chocolate / cinnamon / meringue

HOT TEA INFUSIONS.

IMMUNITY BOOSTER 250ml – 16
Grated ginger, lemon juice, rosemary, turmeric

WILD FOREST FRUITS 250ml – 16
Apple pieces, hibiscus, rosehip, grapes, cinnamon, natural bourbon vanilla extract

BERRY SOUR 250ml – 16 NEW
Apple pieces, hibiscus flowers, rosehip peel, strawberry pieces, kiwi pieces

ROOIBOS CARAMEL 250ml – 16
Rooibos, carob pieces, blackberry petals, puffed rice, sunflower petals, tonka bean extract, vanilla pieces

BLACK TEA 250ml – 16
Blend of black teas including Ceylon black tea

GREEN TEA 250ml – 16

FRESH MINT TEA 250ml – 16 NEW

MINT 250ml – 16 NEW

ICED TEA. NEW

*Low sugar content

BLACK CEYLON 400ml – 16
Black tea, coconut milk, homemade vanilla syrup, ice

COOLING RED 400ml – 16
Fruit infusion, honey, fresh lemon juice, ice

ICY MINT 400ml – 16
Mint infusion, lime, honey, ice



CRAFT BEER.

URSUS PREMIUM 5.3% 400ml – 15

AZUGA UNFILTERED WEISSBIER 5% 400ml – 20

SPRITZ INFUSIONS.

PETRONI SPRITZ 200ml – 36
Petroni Aperitivo, prosecco, sparkling water, ice

PINK HUGO 200ml – 36 NEW
Prosecco, pink elderflower syrup, mint, sparkling water, lime, ice

GIN TONIC 200ml – 36
Gin, homemade tonic water, lime, ice, sparkling water
Our tonic water is **made by us** – artisanal and with no added sugar. If you're expecting the classic commercial gin & tonic... it might taste a little too authentic.

CUBA LIBRE 400ml – 36 NEW
Homemade cola syrup, rum, lime, sparkling water, ice

LIMONCELLO SPRITZ 200ml – 36
Homemade limoncello, prosecco, sparkling water, ice

COLA SPRITZ 200ml – 36
Homemade cola syrup, red vermouth, prosecco, lime, sparkling water, ice

ORANGE SPRITZ 200ml – 36 NEW
Homemade orange soda syrup, white vermouth, lime, prosecco, sparkling water, ice



BOTANICAL COCKTAILS.

VELVETTE 120ml – 33
Pink gin, lime juice, apple/pear juice, vanilla infusion, honey syrup

NEGRONI 90ml – 33
Gin, campari, red vermouth, ice

CANDY TEA 260ml – 33 NEW
Vodka, lemon juice, oat milk, fruit tea, honey, sour cherries, egg white, ice

SWEET DELIGHT 190ml – 33 NEW
Pink gin, lemon juice, orange juice, raspberry syrup, bitter, ice

ALMOND ISLAND 140ml – 33 NEW
Rum, almond liqueur, pineapple syrup, lemon juice, ice

COCO JUMBO 140ml – 33 NEW
Pink gin, coconut milk, lemon juice, pineapple, vanilla, bitter, ice

ELDERFLOWER BLISS 160ml – 33 NEW
Gin, aperol, lemon juice, elderflower syrup, egg white, ice

WHISKEY CHERRY SOUR 230ml – 33 NEW
Whiskey, sour cherry syrup, fresh lemon juice, egg white, bitter, honey, ice

COFFEE COCKTAILS. NEW

CREAMY HAZEL 150ml – 28
Vodka, coffee liqueur, espresso, imperial hazelnut ice cream

VANILLA BOOZT 150ml – 28
Espresso, coffee liqueur, salted caramel syrup, vanilla ice cream

CHOCO MINTY 150ml – 28
Coffee liqueur, mint liqueur, whipped cream, chocolate ice cream

GLASS WINE.

IMPLICIT ROSE 140ml – 19

IMPLICIT CUVÉE ROUGE 140ml – 19

IMPLICIT SAUV. BLANC 140ml – 19

SOLE ROZE 140ml – 28

SOLE CHARDONNAY 140ml – 28

SELENE MERLOT 140ml – 28

LEMONADES.

LEMON ELIXIR 400ml — 19

Fresh lemon juice, honey syrup, still/sparkling water, ice

BERRY BLOOM 400ml — 19 NEW

Fresh lemon juice, fruit syrup, still/sparkling water, ice

ORANGELLA 400ml — 19

Fresh lemon juice, homemade orange soda syrup, still/sparkling water, ice

MINTY FRESH 400ml — 19 NEW

Fresh lemon juice, homemade mint syrup, still/sparkling water, ice

SPICY BASIL 400ml — 19 NEW

Fresh lemon juice, homemade basil and ginger syrup, still/sparkling water, ice

PINK ELDERFLOWER 400ml — 19 NEW

Fresh lemon juice, pink elderflower syrup, mint, still/sparkling water, ice

CHERRY BLAST 400ml — 19 NEW

Fresh lemon juice, homemade sour cherry syrup, still/sparkling water, ice

HOT/COLD SUMMER GARDEN 400ml — 19 NEW

Lemon, celery, parsley, ginger, honey, water, ice

SODA HOMEMADE.

COLA HOMEMADE 400ml — 15

Orange, lime, cinnamon, nutmeg, cloves, vanilla extract, brown sugar, sparkling water, ice

ORANGE SODA HOMEMADE 400ml — 15 NEW

Fresh orange, elderflower syrup, orange peel, sparkling water, ice

PINK TONIC HOMEMADE 400ml — 15

Grapefruit, quinine, sugar, honey, raspberry pulp, sparkling water, ice



COLD PRESSED JUICES.

*While stocks last
This product is bottled and produced fresh daily.

LUCKY LEMON 250ml — 21

Lemon, spinach, apple, celery

ORANGE ORBIT 250ml — 21

Orange, lemon, ginger, turmeric

BABY BOOST 250ml — 21

Carrot, orange

RED GLOW 250ml — 21

Beetroot, orange, carrot, pear

GARDEN PEAR 250ml — 21

Pear, lemon, dill

FRESH.

ORANGE 250ml — 18

GRAPEFRUIT 250ml — 18

MIXT 250ml — 18

orange, grapefruit

GINGER GREEN SHOT 35ml — 7

Cold-pressed ginger, fresh lemon juice, parsley, celery, pepper

A wooden table with various pastries, a coffee cup, and a drink. In the foreground, a croissant with blueberries and yellow filling sits on a dark plate. To its right is a cup of coffee with latte art. In the background, a slice of cake and a drink with blueberries are visible.

CONFECTIONERY & PASTRY SHOP

FOR DESSERT, PLEASE CHOOSE
FROM THE DISPLAYED PRODUCTS
OR ASK ONE OF OUR COLLEAGUES.



GOVERNMENT OF ROMANIA MINISTRY OF PUBLIC FINANCE

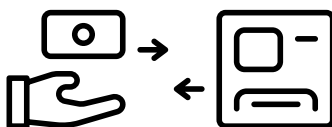
If you do not receive a fiscal receipt, you are required to request one.

If the request is refused, you have the right to receive the purchased goods or the provided service without paying their value.

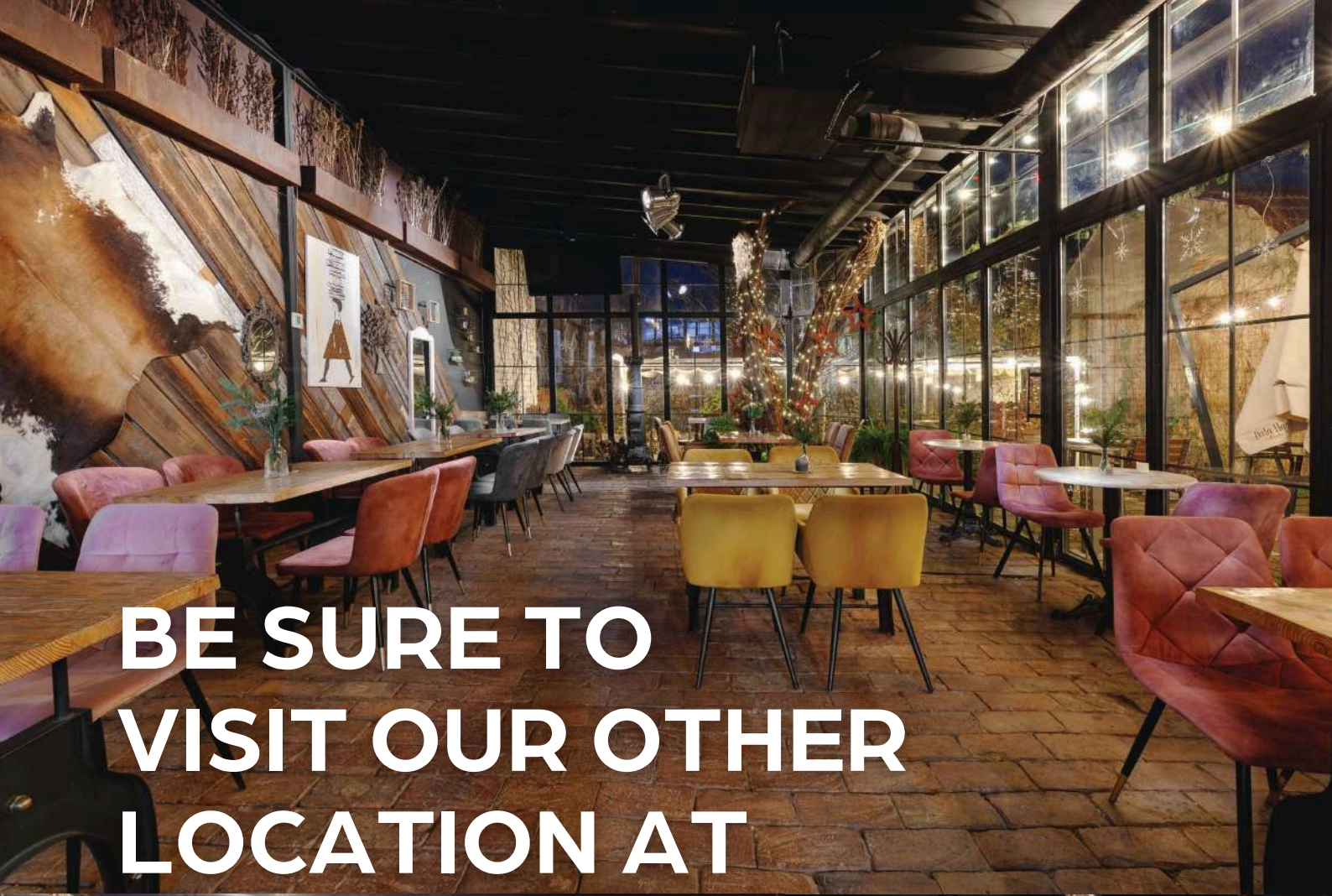
Request and keep your fiscal receipts in order to participate in the monthly and occasional drawings of the Fiscal Receipt Lottery.

It is prohibited to hand over to the customer any document confirming payment for goods or services other than the fiscal receipt.

To report the failure of economic operators to comply with their legal obligations, you may call the Ministry of Public Finance TelVerde service, available free of charge, 24/7: 0800 800 085.



These rights and obligations are established by the provisions of Government Emergency Ordinance No. 28/1999 regarding the obligation of economic operators to use electronic fiscal cash registers.



**BE SURE TO
VISIT OUR OTHER
LOCATION AT
SOMEȘULUI 22.**



**NUTRITIONAL
VALUES.**



**ALLERGEN
LIST.**



TURTHA