



MENU

TURTHA



**NACHOS
WITH BEEF
AND GUACAMOLE**



**ROASTED
EGGPLANT
SALAD**



**ASSORTED
CHEESE
PLATTER**



**HUMMUS WITH
JOSPER-GRILLED
BEEF**



**CELERY
CREAM SOUP**

APPETIZERS

1

Recommended for sharing with your loved ones.

ROASTED EGGPLANT SALAD WITH CHERRY TOMATOES (300g)

charcoal-roasted eggplant in the Josper, cherry tomatoes, sesame seeds, pomegranate seeds, toasted homemade bread, green onion, homemade mayonnaise — 36

JOSPER-BAKED FETA WITH TOMATOES AND GARLIC (300g)

feta cheese, cherry tomatoes, garlic, olive oil, mixed seeds, chives, all roasted in the Josper. Served with focaccia — 35

JOSPER-ROASTED PEPPERS WITH FETA CREAM (300g)

roasted kapia peppers, feta cheese from Albota, Greek yogurt, lemon juice, mixed seeds, pomegranate molasses, parsley — 42

JOSPER-MELTED BRIE WITH HOT PEPPER JAM (300g)

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

ASSORTED BRUSCHETTA (250g)

3 bruschetta with cream cheese, tomatoes with avocado and basil, parmesan, prosciutto crudo and smoked trout from Albota — 38

HUMMUS WITH TOMATOES (300g)

classic hummus, tahini, parsley pesto, sun-dried tomatoes, sumac, roasted pistachios, aromatic olive oil, focaccia — 38

HUMMUS WITH JOSPER-GRILLED BEEF (350g)

classic hummus, tahini, Argentinian beef striploin, roasted chickpeas, sweet paprika, sumac, olive oil, chimichurri, toasted homemade bread — 54

NACHOS WITH BEEF AND GUACAMOLE (300g) (for 2 people)

tortilla chips, slow-cooked Angus beef, homemade guacamole, jalapeño, cheddar cheese sauce — 42

CHEESE PLATTER (350g)

aged cheese from Albota with pistachio, chili and truffles, camembert, gorgonzola, walnuts, dried and fresh fruits — 55

HOMEMADE FALAFEL WITH TAHINI SAUCE (350g)

prepared using the Iranian recipe of our colleague Mohammad – chickpea mix with green onion, garlic, parsley, cumin and pepper, served with mustard-mango tahini sauce, leaf salad with dressing and yogurt-mint sauce — 39



SOUPS

2

Served with toasted croutons with parmesan and dried herbs.

ROASTED PEPPER CREAM SOUP WITH LOCAL CHEESE (300g)

Josper-roasted kapia peppers, sweet potato, potato, onion, garlic, sweet paprika, plant-based cream, local cheese, basil — 25

CELERY ROOT CREAM SOUP WITH GREEN APPLE (300g)

celery root, onion, potatoes, Granny Smith green apple, lemon juice, celery stalk, parsley oil — 25



**CARAMELIZED
PORK RIBS**



**ANGUS BEEF
SAUSAGES**



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.

BEEF

3

Aged, Jospier-grilled, served with a fresh salad and lemon dressing

ANGUS PRIME RIB STEAK (500-700g)

21-day dry-aged Angus bone-in ribeye, a steak renowned for its rich beef flavor, juicy texture, intense tenderness and generous marbling — **215**

ANGUS PRIME RIB STEAK (500-700g)

a famous 21-day dry-aged steak, intensely marbled and juicy, perfectly combining the flavor of sirloin with the tenderness of the tenderloin — **180**

CHIMICHURRI ARGENTINA SIRLOIN STEAK (250g)

Argentinian beef sirloin served with chimichurri sauce, known for its tenderness, juiciness and deep, rich flavor — **69**

WIENER SCHNITZEL (250g)

Viennese schnitzel made from Argentinian beef sirloin — **65**

ANGUS BEEF SHANK (400g)

bone-in Angus beef shank, a lean cut with intense flavor enhanced by the bone marrow, slow-cooked for 12 hours at 90°C and served with homemade pesto sauce. — **67**

ANGUS BEEF SAUSAGES (350g) 🌟 NEW RECIPE

Jospier-grilled Angus beef sausages, dark beer sauce with honey and Dijon mustard, homemade pickled onion, Jospier-roasted kapia pepper, mustard aioli and focaccia — **63**

PORK

4

JOSPIER-GRILLED PORK NECK (250g) 🌟 NEW RECIPE

house-marinated pork neck, grilled in the Jospier — **45**

CARAMELIZED PORK RIBS (400g)

pork ribs caramelized with barbecue sauce, slow-cooked for 12 hours at 90°C — **65**



**GRILLED
SALMON WITH
LEMON HERB AIOLI**

FISH

5

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

PAN-SEARED TROUT FILLET (200g)

Albota trout fillet seared on the griddle, finished with roasted lemon and herb butter — 60

FISH & CHIPS (350g)

Nile perch strips in panko crust, homemade fries and garlic foam — 64

CHICKEN

6

PIRI PIRI CHICKEN (200g)

boneless chicken thigh with skin, marinated in a piri piri blend, served with pineapple salsa, kapia pepper, tomatoes and parsley. Finished in the Josper oven. — 42

MEDITERRANEAN CHICKEN (200g)

chicken breast marinated with a blend of Mediterranean herbs and Mediterranean sauce, roasted in the Josper oven — 44

CRISPY CHICKEN (250g)

chicken breast strips coated in panko, served with hot pepper jam or garlic mayonnaise sauce — 39

QUESADILLA

7

Choose the side dish or dip that best complements your quesadilla.

CHICKEN QUESADILLA (350g) TOP SELLER

tortilla, cheddar cheese, Josper-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, Josper-grilled shrimp, avocado, mango salsa, cucumber, pickled onion, cream cheese — 45

ADD A DIP TO YOUR QUESADILLA

GUACAMOLE (60g) — 7 CHEDDAR CHEESE (50g) — 6 AIOLI (50g) — 6



**SHRIMP MANGO
BURGER**



**ROYAL
BURGER**



**BRIE
BURGER**



**DOUBLE DECKER
BURGER**



**EXTRA CHEDDAR
JALAPEÑO BURGER**



CRISPY CHICKEN BURGER

BURGER

8

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

BEEF BURGER (320g)

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

CHEESEBURGER (350g) ☆ TOP SELLER

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

DOUBLE DECKER BURGER (470g)

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

BRIE BURGER (350g) 🌟 NEW

Angus beef blend, truffle mayonnaise, arugula, fresh pear, Brie cheese, crispy bacon, caramelized onion, homemade bun — **48**

PULLED PORK BURGER (350g) 🌟 NEW

BBQ pulled pork, bean foam, pickles, crispy onion, cheddar cheese, homemade bun — **44**

EXTRA CHEDDAR JALAPEÑO BURGER (370g)

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

CRISPY CHICKEN BURGER (350g)

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

HALLOUMI BURGER (350g)

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

VEGGIE BURGER (350g)

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

A black plate filled with golden-brown fries, topped with large shrimp, melted yellow cheese, and sliced red onions. A small pool of white sauce is visible at the bottom right.

**LOADED
SHRIMP FRIES**

A black plate featuring a large portion of ground beef, melted yellow cheese, and a sunny-side-up egg. The beef is topped with a drizzle of yellow cheese sauce and garnished with green onions.

**LOADED
ANGUS MELT**

A black plate with pulled pork, fries, melted yellow cheese, and sliced pickles. The pork is topped with a drizzle of yellow cheese sauce and garnished with green onions.

**LOADED
PULLED PORK**

A black plate with fried chicken, fries, melted yellow cheese, and sliced red onions. The chicken is topped with a drizzle of yellow cheese sauce and garnished with green onions.

**LOADED
CHICKEN MELT**

MAIN SALADS

9

JULIENNE BEEF SIRLOIN SALAD (300g)

tender Argentinian beef sirloin cut julienne, served on a bed of mixed greens, sun-dried tomatoes, crispy onion, parmesan, horseradish sauce — **61**

SHRIMP AND GRAPEFRUIT SALAD (300g) ✨ **NEW**

mixed green leaves, Jospers-roasted shrimp, cherry tomatoes, red onion, fresh cucumber, pink grapefruit pulp, almond flakes, citrus dressing — **58**

TURTHA GRILL SALAD (300g)

mixed green leaves, Jospers-grilled chicken breast, cherry tomatoes, avocado, egg, homemade vinaigrette — **56**

HALLOUMI SALAD (300g)

mixed green leaves, Jospers-grilled halloumi, Jospers-grilled zucchini, sun-dried tomatoes, pumpkin seeds, quinoa, yogurt and mint dressing — **58**

LOADED FRIES.

10

LOADED ANGUS MELT (350g)

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

LOADED CHICKEN MELT (350g) ✨ **NEW**

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

LOADED PULLED PORK (350g) ✨ **NEW**

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

LOADED SHRIMP FRIES (350g) ✨ **NEW**

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



**FRIED SWEET
POTATOES WITH
PARMESAN AND
TRUFFLES**



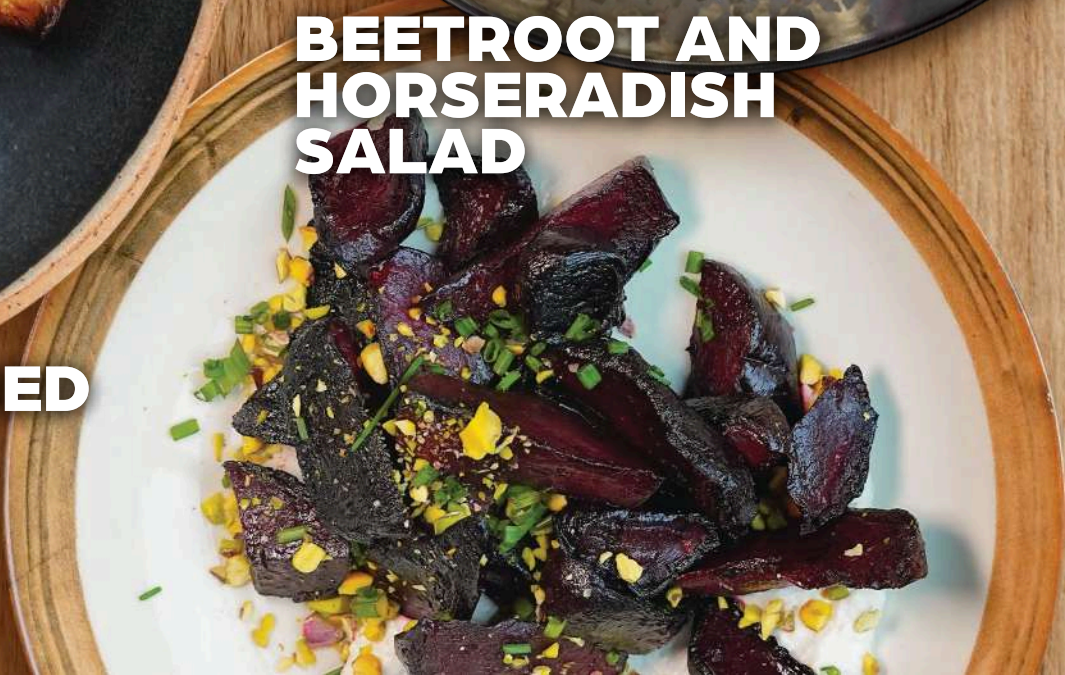
**JOSPER-GRILLED
VEGETABLES**



**OVEN-CRUSHED
POTATOES**



**SHRIMP AND
GRAPEFRUIT
SALAD**



**BEETROOT AND
HORSERADISH
SALAD**

SIDES

11

FRENCH FRIES (150g)
homemade fries, seasoned with salt — 15

SWEET POTATO FRIES (150g)
fried sweet potatoes, seasoned with salt — 17


Add a topping of your choice to your fries

+ TRUFFLE, PARSLEY AND PARMESAN — 4

+ GARLIC, PARSLEY AND PARMESAN — 3

+ LOCAL CHEESE AND CHIVES — 2

JOSPER-GRILLED VEGETABLES (200g)
charcoal-roasted peppers and eggplant, mushrooms and zucchini with parsley pesto — 21

OVEN-CRUSHED POTATOES (200g) 
skin-on crushed potatoes, roasted in the Josper, served with chimichurri salsa and aioli sauce — 18

SEASONAL SALAD WITH LOCAL CHEESE (200g)
tomatoes, cucumbers, red onion, kapia pepper, local cheese — 16

MIXED LEAF SALAD (100g)
mixed green leaves with olive oil, basil and lemon dressing — 14

PICKLED VEGETABLE SALAD (200g)
assorted pickles — 18

ROASTED PEPPER SALAD (150g)
roasted pepper salad — 18

BEETROOT SALAD WITH HORSERADISH (150g)
roasted beetroot, horseradish cream with rich sour cream, pistachios and chives — 17

SAUCES

(50g)

12

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



DRINKS

BEER LAGER

URSUS PREMIUM 5% 330ml	— 13
PERONI NASTRO AZZURO 5.1% 330ml	— 15
KOZEL DARK 3.8% 330ml	— 14
KOZEL LAGER PREMIUM 4.4% 330ml	— 14
CZECH PILSNER 4.6% 330ml	— 17
PERONI STILE CAPRI 4.2% 330ml	— 17
URSUS DRAUGHT 5% 400ml	— 15

SPECIALTIES

URSUS BLACK GRIZZLY 6% 330ml	— 15
URSUS RETRO CARPATIN UNPASTEURIZED 5.3% 330ml	— 15
AZUGA UNFILTERED WEISSBER 5.3% 500ml	— 21
AZUGA CRAFT UNPASTEURIZED 5.5% 500ml	— 21

NON- ALCOHOLIC

URSUS PREMIUM 0% 330ml	— 12
PERONI NASTRO AZZURRO 0% 330ml	— 14
URSUS COOLER (LEMON, CHERRY, GREPFRUIT) 0% 330ml	— 12

RUM

BUMBU XO RUM 40% 40ml	— 44
BUMBU RUM 40% 40ml	— 35
HAVANA CLUB ESPECIAL 40% 40ml	— 21
HAVANA CLUB ESPECIAL 40% 40ml	— 21

GIN

MALFY GIN ORIGINALE 41% 40ml	— 27
BEEFEATER LONDON DRY GIN 40% 40ml	— 21
BEEFEATER PINK GIN 37.5% 40ml	— 21
BEEFEATER 0% NON ALCOHOL 0% N.A. 40ml	— 22

COGNAC

MARTELL COGNAC VSOP 41% 40ml	— 36
MARTELL COGNAC VS 41% 40ml	— 26
VINARS JIDVEI 42% 40ml	— 20

TEQUILA

OLMECA BLANCO 38% 40ml	— 25
OLMECA GOLD 38% 40ml	— 25

APERITIF/ DIGESTIF

CAMPARI 25% 40ml	– 21
PETRONI 11% 40ml	– 21
DISARONNO AMARETTO 28% 40ml	– 25
BRAN PLUM PĂLINCĂ 40% 40ml	– 25
BRAN APRICOT PĂLINCĂ 40% 40ml	– 30
BRAN STRAWBERRY LIQUEUR 30% 40ml	– 20
RAMAZZOTTI AMARO 30% 40ml	– 30
CAROLANS 17% 40ml	– 25

LONG DRINKS & SPRITZ

PETRONI SPRITZ 400ml – 36
Home-made cola syrup, red vermouth, prosecco, lime, sparkling water, ice

PINK HUGO 400ml – 36 ✨ NEW
Home-made orange soda syrup, white vermouth, lime, prosecco, sparkling water, ice

GIN TONIC 400ml – 36
Gin, home-made tonic water, lime, ice, sparkling water
The tonic water is made by us – artisanal, with no added sugar. If you're expecting the classic commercial gin & tonic... it might taste a bit too authentic

CUBA LIBRE 400ml – 36 ✨ NEW
Home-made cola syrup, rum, lime, sparkling water, ice

LIMONCELLO SPRITZ 400ml – 36
Home-made limoncello, prosecco, sparkling water, ice

COLA SPRITZ 400ml – 36
Home-made cola syrup, red vermouth, prosecco, lime, sparkling water, ice

ORANGE SPRITZ 400ml – 36 ✨ NEW
Home-made orange soda syrup, white vermouth, lime, prosecco, sparkling water, ice

WHISKY

CHIVAS 12Y 40% 40ml	– 29
THE GLENLIVET FOUNDERS RESERVE 40% 40ml	– 38
JAMESON 40% 40ml	– 23
FOUR ROSES 40% 40ml	– 23

VODKA

ABSOLUT VODKA 40% 40ml	– 23
OSTOYA VODKA 40% 40ml	– 33



COCKTAILS

NEGRONI 90ml — 33

Gin, Campari, red vermouth, ice

CANDY TEA 260ml — 33 NEW

Vodka, fresh lemon juice, oat milk, fruit tea, honey, sour cherries, egg white, ice

SWEET DELIGHT 190ml — 33 NEW

Pink gin, fresh lemon juice, fresh orange juice, raspberry syrup, bitters, ice

ALMOND ISLAND 140ml — 33 NEW

Rum, almond liqueur, pineapple syrup, fresh lemon juice, ice

COCO JUMBO 140ml — 33 NEW

Pink gin, coconut milk, fresh lemon juice, pineapple, vanilla, bitters, ice

ELDERFLOWER BLISS 160ml — 33 NEW

Gin, Aperol, fresh lemon juice, elderflower syrup, egg white, ice

WHISKEY CHERRY SOUR 190ml — 33 NEW

Whiskey, sour cherry syrup, fresh lemon juice, egg white, bitters, ice

SODA HOMEMADE

COLA HOMEMADE 400ml — 15

Fresh orange juice, elderflower syrup, orange zest, sparkling water, ice

ORANGE SODA HOMEMADE 400ml — 15 NEW

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

PINK TONIC HOMEMADE 400ml — 15

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

STILL / SPARKLING WATER 330ml — 9

STILL / SPARKLING WATER 750ml — 15



COFFEE COCKTAILS

NEW

CREAMY HAZEL 150ml — 28

Vodka, coffee liqueur, espresso, imperial hazelnut ice cream

VANILLA BOOZT 150ml — 28

Rum, almond liqueur, salted caramel syrup, fresh lemon juice

CHOCO MINTY 150ml — 28

Coffee liqueur, mint liqueur, whipped cream, chocolate ice cream

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

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

CIGARETTES

DUNHILL KENT Vogue glo vuse

Directiva Consiliului CE 89/622/CEE:
Tutunul dăunează grav sănătății

SCAN FOR THE
FULL LIST



ALLERGENS

Milk*: All cheeses used are made from pasteurized milk

Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Celery	Seeds	Soy	Sulfites	Garlic	Honey

Item	Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Celery	Seeds	Soy	Sulfites	Garlic	Honey
1. APPETIZERS															
ROASTED EGGPLANT SALAD WITH CHERRY TOMATOES			•								•				
JOSPER-BAKED FETA WITH TOMATOES AND GARLIC	•					•					•			•	
JOSPER-ROASTED PEPPERS WITH FETA CREAM	•					•					•				
JOSPER-MELTED BRIE WITH HOT PEPPER JAM	•					•			•		•				•
ASSORTED BRUSCHETTA	•			•	•										
HUMMUS WITH SUN-DRIED TOMATOES	•										•				
HUMMUS WITH JOSPER-GRILLED BEEF	•										•				
NACHOS WITH BEEF AND GUACAMOLE						•									
CHEESE PLATTER						•			•				•		
HOMEMADE FALAFEL WITH TAHINI SAUCE						•		•			•			•	
2. SOUPS															
KAPIA PEPPER CREAM SOUP	•					•								•	
CELERY CREAM SOUP	•									•					
3. BEEF															
ANGUS PRIME RIB STEAK															
ANGUS T-BONE STEAK															
CHIMICHURRI ARGENTINIAN SIRLOIN STEAK														•	
WIENER SCHNITZEL	•		•												
ANGUS BEEF SHANK									•						
ANGUS BEEF SAUSAGES	•		•					•						•	
4. PORK															
JOSPER-GRILLED PORK NECK								•						•	
CARAMELIZED PORK RIBS								•						•	
5. FISH															
GRILLED GLAZED SALMON WITH LEMON HERB AIOLI				•							•				•
PAN-SEARED TROUT FILLET				•		•									
FISH & CHIPS	•		•	•											
6. CHICKEN															
PIRI PIRI CHICKEN														•	
MEDITERRANEAN CHICKEN														•	
CRISPY CHICKEN	•		•												
7. QUESADILLA															
ANGUS BEEF QUESADILLA	•					•								•	
CHICKEN QUESADILLA	•					•								•	
VEGETABLE QUESADILLA	•					•									
PULLED PORK QUESADILLA	•					•		•						•	
SHRIMP QUESADILLA	•	•				•								•	
8. BURGERS															
BEEF BURGER	•							•							
CHEESEBURGER	•					•		•							
ROYAL BURGER	•		•			•		•						•	
DOUBLE DECKER BURGER	•					•		•						•	
BRIE BURGER	•		•			•		•						•	
PULLED PORK BURGER	•					•		•						•	
EXTRA CHEDDAR JALAPEÑO BURGER	•		•			•		•						•	
CRISPY CHICKEN BURGER	•		•			•		•						•	•
HALLOUMI BURGER	•					•									
VEGGIE BURGER	•													•	
SHRIMP MANGO BURGER	•	•	•											•	
9. MAIN SALADS															
JULIENNE BEEF SIRLOIN SALAD						•									
SHRIMP AND GRAPEFRUIT SALAD		•						•	•						
TURTHA GRILL SALAD			•												
HALLOUMI SALAD						•									
10. LOADED FRIES															
LOADED ANGUS MELT			•			•									
LOADED CHICKEN MELT			•			•									
LOADED PULLED PORK						•									
LOADED SHRIMP FRIES		•	•												
11. SIDES															
FRENCH FRIES															
SWEET POTATO FRIES															
JOSPER-GRILLED VEGETABLES									•					•	
OVEN-CRUSHED POTATOES				•										•	
SEASONAL SALAD WITH LOCAL CHEESE						•									
MIXED LEAF SALAD															
PICKLED VEGETABLE SALAD														•	
ROASTED PEPPER SALAD															
BEETROOT SALAD WITH HORSERADISH						•		•							
12. SAUCES															
CHEDDAR CHEESE SAUCE			•												
CHIMICHURRI						•									
SALSA														•	
HOT PEPPER JAM															
BBQ SAUCE								•							
ROYAL SAUCE			•					•							
AIOLI			•											•	
TAHINI SAUCE											•			•	



GOVERNMENT OF ROMANIA MINISTRY OF PUBLIC FINANCE

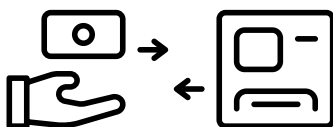
If you do not receive a fiscal receipt, you are required to request one.

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.