



MENU

TURTHA



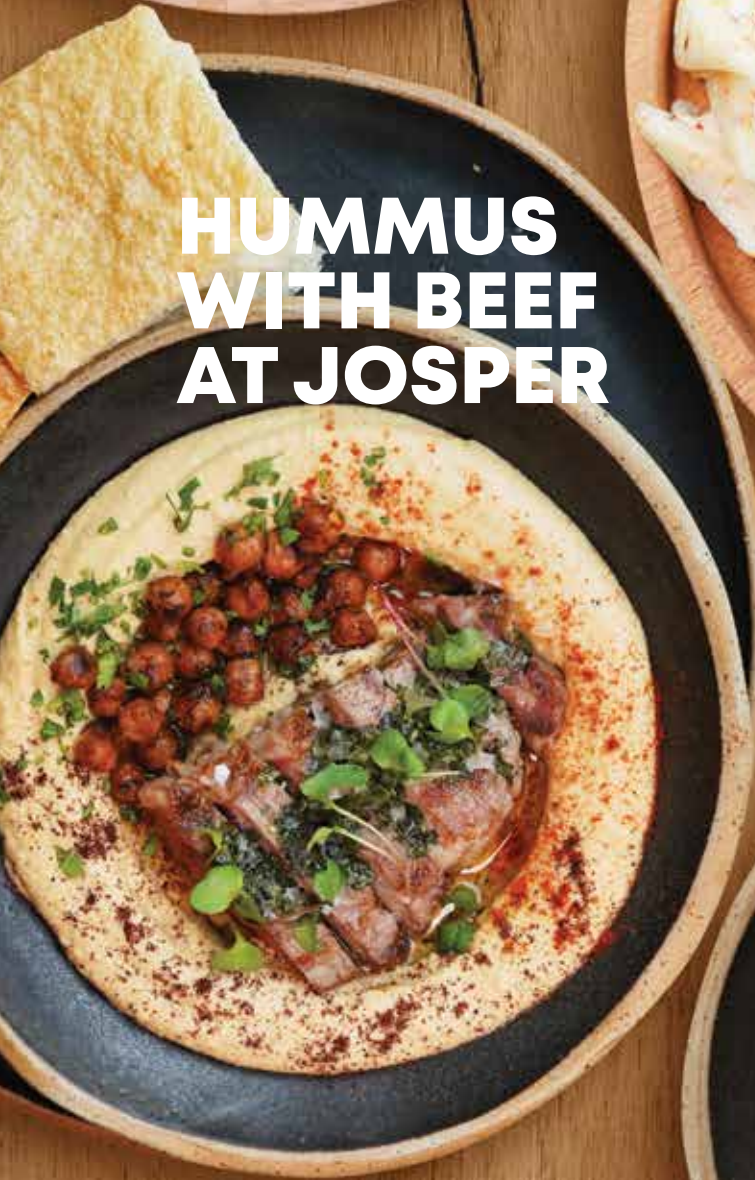
NACHOS WITH BEEF AND GUACAMOLE



BAKED EGGPLANT SALAD WITH CHERRY TOMATOES



ASSORTED CHEESE PLATE



HUMMUS WITH BEEF AT JOSPER



PUMPKIN CREAM SOUP

STARTERS.

1

Recommended for sharing with loved ones

BAKED EGGPLANT SALAD WITH CHERRY TOMATOES (250g)

Josper charcoal-roasted eggplant salad, cherry tomatoes, sesame seeds, pomegranate seeds, toasted homemade bread and green onions, homemade mayonnaise — **36**

BAKED CAMEMBERT CHEESE (250g)

Josper baked camembert cheese with pesto, walnuts, honey, dried fruit, browned homemade bread — **39**

ASSORTED BRUSCHETTA (250g) NEW RECIPE

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

TARTINES WITH MANGALIȚA LARD AND APPLES (250g) NEW

browned homemade bread, mangalitsa lard, apples, green onions, caraway seeds — **29**

BAKED EGGPLANT WITH CREAM CHEESE (250g)

baked eggplant, cream cheese, baked pepper, walnuts, pomegranate seeds — **37**

HUMMUS WITH TOMATOES (300g) NEW RECIPE

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

HUMMUS WITH BEEF AT JOSPER (350g) classic hummus, tahini, Argentine beef sparrow, browned chickpeas, sweet paprika, sumac, olive oil, chimichurri, browned homemade bread — **54**

BEEF NACHOS AND GUACAMOLE (300g) (pt. 2 people) NEW RECIPE

tortilla chips, slow cooked Angus beef, homemade guacamole, jalapeno, cheddar cheese sauce — **42**

CHEESE PLATTER (350g) matured cheese from Albota with pistachios, chilli and truffles, camembert cheese, gorgonzola, nuts, dried and fresh fruits — **55**

HOMEMADE FALAFEL WITH TAHINI SAUCE

(350g) Prepared according to the Iranian recipe of our colleague Mohammad - a mix of chickpeas, green onions, garlic, parsley, cumin and pepper served with a tahini sauce with mustard and mango, leaf salad with dressing and a yogurt sauce with mint — **39**

Baked Eggplant with Cream Cheese



SOUP.

2

Served with oven-roasted croutons with parmesan and dried herbs

KAPIA PEPPER CREAM SOUP (350g) Josper roasted kapia peppers, sweet potato, potato, onion, garlic, paprika, double cream, local cheese, basil — **25**

PUMPKIN CREAM SOUP (350g) NEW baked pumpkin, onion, carrot, celery, nutmeg, vegetable cream, olive oil, sage, pumpkin seeds — **25**



**MEAT CONFIT
IN MANGALIȚA
LARD**

**ANGUS
BEEF
SAUSAGES**



COOKED ON CHARCOAL, WITHOUT COMPROMISE.

At Turtha, many of our dishes are roasted in the Jospes – a legendary charcoal oven, used in fine dining restaurants around the world. It perfectly combines the charred grill with the precision of a professional oven, keeping the juices inside and providing that caramelized crust you love.

No gas. No electricity. Just fire, smoke and patience. Authentic taste comes from the flame, the time invested and the respect for the ingredient. Jospes is not just an oven. It is the soul of our kitchen.

BEEF.

3

ANGUS T-BONE STEAK (500-700g)

T-bone is a famous steak, matured for 21 days, intensely marbled and juicy, which perfectly combines the taste of sparrow and the tenderness of the muscle — **185**

ANGUS PRIME RIB STEAK (500g-700g)

Angus beef ribeye with bone, matured for 21 days, a steak recognized for its special beef flavor, juicy, with intense tenderness and a generous degree of marbling — **175**

CHIMICHURRI ARGENTINA SIRLOIN STEAK (250g)

Argentine beef sparrow with Chimichurri sauce, is characterized as a tender, juicy steak with a particularly deep flavor — **69**

WIENER SCHNITZEL (250g)

Wiener schnitzel (made from Argentine beef) — **65**

BRAISED ANGUS BEEF (400g)

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

ANGUS BEEF SAUSAGES (350g) 🌟 NEW

Jospes browned Angus beef sausages, caramelized onions, grain mustard, pickles, served with homemade toasted bread — **63**

PORK.

4

PORK CHUCK AT JOSPER (250g)

pork chuck marinated in house and baked in Jospes — **45**

CARAMELISED PORK RIBS (400g)

Caramelized pork ribs with barbecue sauce, slow cooked for 12 hours at a temperature of 90° — **65**

MEAT CONFIT IN MANGALIȚA LARD (400g) 🌟 NEW

lean and smoked meat, smoked ribs, homemade smoked sausages, mangaliȚa lard, assorted pickles, homemade toast — **58**



**TROUT FILLET
ON THE HOB**

FISH.

5

JOSPER GLAZED SALMON (250g)

charcoal grilled salmon with honey, pomegranate and dill glaze, sesame seeds and Chivas onion — **69**

TROUT FILLET ON THE HOB (200g)

☆ NEW RECIPE

Albota trout fillet roasted on the stovetop, sprinkled with browned 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 leg with skin, marinated in piri piri mixture, with pineapple salsa, kapia peppers, tomatoes and parsley - Browned in the Josper oven — **42**

MEDITERANEAN CHICKEN (200g)

chicken breast marinated with a mix of Mediterranean herbs and Mediterranean sauce. Browned in the Josper oven — **44**

CRISPY CHICKEN (250g)

chicken breast strips, coated in panko, with chili jam, or garlic mayonnaise sauce — **39**

QUESADILLA.

7

Choose the side dish or dip that best complements your quesadilla

CHICKEN QUESADILLA (450g)

☆ TOP SELLER

☆ NEW RECIPE

pita, cheddar cheese, Josper browned chicken, pickled red onion, baked pepper, cream cheese, homemade chili jam, parsley — **42**

ANGUS BEEF QUESADILLA (450g)

☆ NEW RECIPE

pita, cheddar cheese, slow-cooked Angus beef, homemade chili jam, roasted peppers, cream cheese, pickled red onions, parsley — **45**

VEGETABLES QUESADILLA (450g)

☆ NEW RECIPE

pita, cheddar cheese, baked sweet potatoes, red pepper, red onion, cream cheese, red beans, parsley — **40**

ADD EXTRA DIP TO QUESADILLA

☆ NEW

GUACAMOLE (60g) — **7**

SPICY CHEVICHE SAUCE (50g) — **6**

AIOLI SAUCE (50g) — **6**



**ROYAL
BURGER**

**TRUFFLE
CHIMICHURRI
BURGER**

**BLUE
BURGER**

**BEEF
BURGER**

**LOADED
ANGUS
MELT**

**DOUBLE
DECKER
BURGER**

**CRISPY
CHICKEN
BURGER**

**EXTRA
CHEDDAR
JALAPEÑO
BURGER**

BURGER.

8

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

TRUFFLE CHIMICHURRI BURGER (350g)

Argentine beef sirloin steak, mixed salad, chimichurri salsa, truffle aioli sauce, pickled red onion, cheddar cheese, homemade bun — **55**

BEEF BURGER (320g)

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

CHEESEBURGER (350g)

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

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**

LOADED ANGUS MELT (350g)

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

BLUE BURGER (350g)

Angus beef, royal sauce, iceberg lettuce, baked pepper, gorgonzola, roasted and salted walnuts, caramelized onions, homemade bun — **48**

EXTRA CHEDDAR JALAPEÑO BURGER (370g)

Angus beef, spicy cheviche sauce, iceberg lettuce, tomato, pickled onion, extra cheddar cheese, jalapeno, homemade bun — **48**

CRISPY CHICKEN BURGER (350g)

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

HALLOUMI BURGER (350g)

halloumi, yogurt and mint sauce, mixed green salad, tomato, red onion slices, chili pepper jam, homemade bun — **48**

VEGAN BURGER (350g)

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



**SWEET
POTATOES
FRIED WITH
PARMESAN
AND TRUFFLES**



**JOSPER
VEGETABLES**



**BAKED
MASHED
POTATOES
IN THE OVEN**



**BAKED
BEETROOT
AND FETA
CHEESE
SALAD**



**SALAD
WITH BEETS
AND
HORSERADISH**

SIDES.

9

FRENCH FRIES (150g)

homemade french fries, seasoned with salt — **15**

SWEET FRIED POTATOES (150g)

fried sweet potatoes, seasoned with salt — **17**

Add a topping of your choice to your fries

+ TRUFFLES, PARSLEY AND PARMESAN — **4**

+ GARLIC, PARSLEY AND PARMESAN — **3**

+ LOCAL CHEESE AND CHIVES — **2**

JOSPER VEGETABLES (200g)

Grilled peppers and eggplant, mushrooms and zucchini with parsley pesto — **21**

BAKED MASHED POTATOES IN THE OVEN (200g)

mashed potatoes in their skins, browned in a Josper, with chimichurri salsa and aioli sauce — **18**

KIDS.

10

GNOCCHI MAC'N'CHEESE (250g)

gnocchi baked in Josper, butter, milk, cheddar and parmesan, panko — **35**

CHICKEN BITES (250g)

crispy chicken pieces, mint yogurt sauce and fresh cucumber sticks, peppers and carrots — **38**

MAIN SALADS.

11

JULIENNE BEEF STEAK (300g)

tender Argentine beef tenderloin, julienne cut, on a bed of green leaves, sun-dried tomatoes, crispy onion, parmesan, horseradish sauce — **61**

ROASTED BEET SALAD AND FETA CHEESE (300g)

Albota feta cheese, baked beets, apples, salad mix, red onion, olive oil, walnuts, balsamic vinegar cream, parsley — **52**

TURTHA'S GRILLED SALAD (300g)

mixed green leaf salad, Josper chicken breast, cherry tomatoes, avocado, egg, homemade vinaigrette sauce — **56**

HALLOUMI SALAD (300g)

mixed green leaf salad, Josper halloumi, Josper zucchini, sun-dried tomatoes, pumpkin seeds, quinoa, mint yogurt dressing — **58**

SALAD.

12

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

MIXED LEAF SALAD (100g)
mixed leaf salad with olive oil, basil and lemon dressing — **14**

PICKLE SALAD (200g)
mixed pickle salad — **18**

ROASTED PEPPERS SALAD (150g)
Baked pepper salad — **18**

BET SALAD WITH HORSERADISH (150g) 
Baked beets, horseradish cream with heavy cream,
pistachios and Chivas onion — **17**

SAUCE.

13

Our homemade sauces

TRUFFLE MAYONNAISE — 8 

CHEDDAR CHEESE SAUCE — 8 

SPICY CHEVICE — 6

CHIMICHURRI SALSA — 6

SWEET CHILLI PEPPER — 6

TZATZIKI — 6

BBQ — 6

ROYAL — 6

AIOLI — 6

TAHINI — 6



DRINKS

LAGER BEER

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

SPECIALTIES

URSUS BLACK GRIZZLY 6% 330ml	— 15
URSUS RETRO CARPATIN NOT PASTEURIZED 5.3% 330ml	— 15
AZUGA UNFILTERED WEISBER 5.3% 500ml	— 21
AZUGA CRAFT NOT PASTEURIZED 5.5% 500ml	— 21

NO ALCOHOL

URSUS PREMIUM 0% 330ml	— 12
PERONI NOSTRO 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 ANEJO 3Y 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 40% 40ml	— 36
MARTELL COGNAC VS 40% 40ml	— 26
VINARS JIDVEI 42% 40ml	— 20

TEQUILA

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

APERITIF/ DIGESTIVE

CAMPARI 25% 40ml	— 21
PETRONI 11% 40ml	— 21
DISARONNO AMARETTO 28% 40ml	— 25
BRAN PLUMS BRANDY 40% 40ml	— 25
BRAN APRICOTS BRANDY 40% 40ml	— 30
BRAN STRAWBERRY LIQUEUR 30% 40ml	— 20
RAMAZZOTTI AMARO 30% 40ml	— 30
CAROLANS 17% 40ml	— 25

LONG DRINKS & SPRITZ

PETRONI SPRITZ 250ml Petroni, prosecco, mineral water, orange, ice	— 36
HUGO 200ml prosecco, elderberry syrup, mint, mineral water, lime, ice	— 36
LIMONCELLO SPRITZ 200ml Limoncello, prosecco, mineral water	— 36
GIN TONIC 200ml NEW RECIPE Gin, homemade tonic water, lime, ice, mineral water *The tonic water is made by us – artisanal, no added sugar. If you're expecting the classic gin and tonic from the store... it might seem too authentic	— 36
CUBA LIBRE HOMEMADE 200ml NEW RECIPE Havana Especial, Cola homemade, lime, ice	— 36

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

COSMOPOLITAN 120ml — 33
Absolut vodka, triple sec, cranberry juice, fresh lime, ice


NEGRONI 90ml — 33
Gin, Campari, Red Vermouth, ice


MOSCOW MULE 120ml  — 33
vodka, ginger syrup, lime, mineral water, mint

MAI TAI 100ml  — 35
White and black rum, amaretto, lime, sugar syrup, angostura bitters

LEMON MARGARITA 100ml  — 33
Tequila, triple sec (cointreau), sugar syrup, salt with lemon peel, lemon slice


GODFATHER 75ml — 30
Whiskey, amaretto, lemon peel


AMARETTO SOUR 100ml  — 33
Amaretto, lemon juice, sugar syrup, egg white, angostura bitters, orange peel

PINK LADY 120ml  — 31
Gin, fresh lemon, raspberry syrup, sugar syrup, egg white


SODA HOMEMADE


Mai puțin zahăr, mai mult gust.

COLA HOMEMADE 400ml  — 15
orange, lime, cinnamon, nutmeg, cloves, vanilla extract, brown sugar, mineral water, ice

PINK TONIC HOMEMADE 400ml  — 15
grapefruit, quinine, brown sugar, honey, raspberry pulp, mineral water, ice

COCKTAILS N.A.

DREAM GIN 200ml  — 26
Alcohol-free gin, homemade tonic water, fresh orange, elderberry syrup, ginger, ice, mineral water

HUGO RUBY 200ml  — 26
Raspberry and mint infused syrup, mint, mineral water, lime, ice

STILL/MINERAL WATER 330ml — 9

STILL/MINERAL WATER 750ml — 15


LIMONADĂ.

LEMON ELIXIR 400 ml — 18
Fresh lemon, honey syrup, still/mineral water, ice

TROPICAL BASIL 400 ml — 19
Fresh lemon, pineapple infused syrup, basil and homemade pink pepper, still / mineral water, ice

RASPBERRY CHILL
400 ml — 19
Fresh lemon, homemade raspberry and mint infused syrup, still/mineral water, ice

ORANGELLA 400 ml — 19
Fresh lemon, fresh orange, elderberry syrup, still/mineral water, ice

HOT/COLD GRINCH  — 19
Lemon, celery, parsley, ginger, honey, water, ice

HOT CHOCOLATE.

*Belgian hot chocolate designed and made by Turtha confectioners

BLACK CLASSIC 200 ml — 18

WHITE CLASSIC 200 ml — 18

EXTRA TOPPINGS:
CHOCOLATE, MARSHMALLOWS, VANILLA — 3

COFFEE & SPECIALTIES.

ESPRESSO 20 ml — 11

DECAF ESPRESSO 20 ml — 13

DOUBLE ESPRESSO 40 ml — 17

ESPRESSO AMERICANO 80 ml — 11

ITALIAN CAPPUCCINO 150 ml — 15

Espresso, milk, milk cream

VIENNESE CAPPUCCINO 150 ml — 15

Espresso, milk, cream

FLAT WHITE 200 ml — 19

Double espresso, milk, milk cream

VEGAN CAPPUCCINO 150 ml — 18

Espresso, vegan milk, vegan cream milk

CAPPUCCINO MATCHA 200 ml — 21

Matcha, milk cream

CAFÉ FRAPPÉ 400 ml — 22

Espresso, milk, chocolate/vanilla, honey syrup, cream, ice


LATTE MACCHIATO 200 ml — 17

Espresso, milk, milk cream

IRISH COFFEE 200 ml — 22

Espresso, irish whiskey, brown sugar, cream

IMPERIAL MORNING 120 ml — 21

Espresso, water, stroh, cream, cocoa 

PISTACHIO LATTE 280 ml — 24 

Espresso, pistachio paste, milk, pistachio, cocoa

SWEET MATCHA 280 ml — 24 

Matcha, raspberry syrup, milk, whipped cream, ice

BABYCCINO 100 ml — 8

Milk cream, chocolate/cinnamon/meringue

EXTRA MILK 50 ml — 3

CIGARETTES

DUNHILL

KENT Vogue glo vuse

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

INFUSED HOT TEA.

ANTI-AGING 250 ml — 16

Yerba mate, licorice root, Ceylon cinnamon pieces, fennel, verbena, nettle, mint leaves, ginseng

IMMUNITY BOOSTER 250 ml — 16

Grated ginger, lemon juice, rosemary, turmeric

SLIM AND HAPPY 250 ml — 16

Coriander, spearmint, nettle leaves, orange peel, lemon-grass, apple pieces, cinnamon, ginger pieces, cloves, cardamom

DETOX 250 ml — 16

Rose hips, moringa melissa leaves, china sencha green tea, raspberry leaves, sage leaves, nettle leaves, cardamom, orange peel, lemon peel, acerola pieces

CALM AND RELAX 250 ml — 16

Mistletoe, hawthorn berries, nettle leaves, lemon-grass, St. John's wort, birch leaves, bean husks

WILD FOREST FRUITS 250 ml — 16

Apple cores, hibiscus flower, orange peel, rosehip peels, vanilla pieces 

ROOIBOS CARAMEL 250 ml — 15

Rooibos tea and homemade caramel

BLACK TEA 250 ml — 16

GREEN TEA 250 ml — 16

Scan for full list:



ALLERGENS.

														
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MC: Might contain

Milk*: All cheeses used are produced from pasteurized milk

	Gluten	Shellfish	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Celery	Seeds	Soy	Sulphites	Garlic	Honey
1. STARTERS															
BAKED EGGPLANT SALAD WITH CHERRY TOMATOES			•					•							
BAKED CEMBERT CHEESE	•					•			•				•		•
ASSORTED BRUSCHETTAS	•		•	•		•							•		
TARTINE WITH MANGALIȚA LARD AND APPLE	•										•				
BAKED EGGPLANT WITH CREAM CHEESE						•			•						
HUMMUS									•		•				
BEEF HUMMUS AT JOSPER	•										•			•	
GUACAMOLE BEEF NACHOS	•					•									
CHEESE PLATTER						•			•						
HOMEMADE FALAFEL WITH TAHINI SAUCE									•		•			•	
2. SOUP															
KAPIA PEPPER CREAM SOUP	•					•			•	•					
PUMPKIN CREAM SOUP												•			
3. BEEF															
ANGUS T-BONE STEAK															
ANGUS PRIME RIB STEAK															
CHIMICHURRI ARGENTINA SIRLOIN STEAK															
WIENER SCHNITZEL	•		•			•									
BRAISED ANGUS BEEF															
ANGUS BEEF SAUSAGES	•							•							
4. PORK															
PORK CHUCK AT JOSPER				•											
CARAMELISED PORK RIBS				•										•	
MEAT CONFIT IN MANGALIȚA LARD	•												•		
5. FISH															
JOSPER GLAZED SALMON				•											
TROUT FILLET ON THE HOB				•		•									
FISH & CHIPS				•											
6. CHICKEN															
PIRI PIRI CHICKEN								•							
MEDITERANEAN CHICKEN														•	
CRISPY CHICKEN	•		•			•						•		•	
7. QUESADILLA															
CHICKEN QUESADILLA	•					•							•		•
ANGUS BEEF QUESADILLA	•					•							•		•
VEGETABLES QUESADILLA	•					•							•		•
8. BURGER															
TRUFFLE CHIMICHURRI BURGER	•					•		•					•		
BEEF BURGER	•					•		•					•		
CHEESEBURGER	•					•		•					•		
ROYAL BURGER	•		•			•		•					•		
DOUBLE DECKER BURGER	•					•		•					•		
LOADED ANGUS MELT	•					•		•					•		
BLUE BURGER	•					•		•	•				•		
EXTRA CHEDDAR JALAPEÑO BURGER	•					•		•					•		
CRISPY CHICKEN BURGER	•		•			•		•					•		
HALLOUMI BURGER	•					•									•
VEGAN BURGER	•							•				•	•	•	•
9. SIDES															
FRENCH FRIES															
FRIED SWEET POTATOES															
JOSPER VEGETABLES														•	
BAKED MASHED POTATOES			•			•		•						•	
10. KIDS															
GNOCCHI MAC'N'CHEESE	•		•			•									
CHICKEN BITES	•		•			•									
11. MAIN SALADS															
JULIENNE BEEF SPARROW	•														•
ROASTED BEETROOT AND FETA SALAD									•						•
TURTHA'S GRILL SALAD			•												•
HALLOUMI SALAD	•					•			•						•
12. SALADS															
SEASONAL SALAD WITH LOCAL CHEESE						•									•
MIXED LEAF SALAD															•
PICKLE SALAD								•							
ROASTED PEPPER SALAD								•							
BEETROOT SALAD WITH HORSERADISH						•			•				•		
13. SAUCE															
TRUFFLE MAYONNAISE								•							
CHEDDAR CHEESE SAUCE						•									
SPICY CHEVICHE															
CHIMICHURRI SALSA															
SWEET CHILI PEPPER DRESSING															•
TZATZIKI						•									
BBQ												•			
ROYAL															
AIOLI			•					•						•	
TAHINI								•			•			•	



THE GOVERNMENT OF ROMANIA MINISTRY OF PUBLIC FINANCE

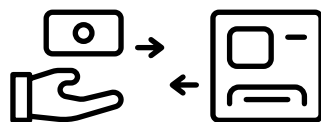
If you do not receive the tax receipt, you are required to request it

In the event of a refusal, you have the right to benefit from the purchased good or the service provided without paying its consideration.

Request and keep your tax receipts in order to participate in the monthly and occasional tax receipt lottery drawings.

It is forbidden to hand over to the client another document, which certifies the payment of the value of the goods and services rendered, than the tax receipt.

To report non-compliance with the legal obligations of economic operators, you can call the TelVerde service of the Ministry of Public Finance
0800 800 085 free of charge, non-stop



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



**NUTRITIONAL
VALUES.**

TURTHA

