

...all handmade



MENU

AUTUMN-WINTER



**HALLOUMI
WITH
BEETROOT
AND ORANGE**



**GRILLED
EGGPLANT
SALAD**



**HUMMUS
WITH BEEF
STEAK**



**HUMMUS
WITH
TOMATOES**



**GUACAMOLE
BEEF NACHOS**

APPETIZERS.

1

Recommended for sharing with loved ones

GRILLED EGGPLANT SALAD (300g)

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

HALLOUMI WITH BEETROOTS AND ORANGE (300g)

✦ NEW

Josper browned halloumi, baked beetroot, candied orange, balsamic vinegar cream, walnuts, mint, thyme — **38**

SMOKED TROUT TARTINE (250g)

✦ NEW



smoked trout from Albota trout farm, horseradish cream, apple salad with dill and celery apio, homemade bread with seeds — **35**

PORK CRACKLINGS CON PIMENTÓN (300g)

✦ NEW



super crispy pork belly, mangalitsa lard, smoked paprika, maldon salt, lime, guacamole — **39**

HUMMUS WITH TOMATOES (300g)

★ TOP SELLER



classic hummus, tahini, parsley pesto with mint, grated tomato, sumac, roasted pistachios, focaccia — **38**

HUMMUS WITH BEEF STEAK (350g)

classic hummus, tahini, Argentine beef sparrow, browned chickpeas, olive oil, sweet paprika, sumac, chimichurri salsa, focaccia — **54**

HARISSA CAULIFLOWER STEAK (300g)

cauliflower, Harissa, gremolada and dates, hummus, herb oil, browned chickpeas — **35**

GUACAMOLE BEEF NACHOS (300g)

✦ NEW RECIPE



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

Smoked Trout Tartine

Pork Cracklings con Pimentón





**PUMPKIN
CREAM SOUP**

**HOMEMADE
FALAFEL WITH
TAHINI SAUCE**



**DIJON POTATO
FUSION
WITH
CHIMICHURRI
STEAK**

**TURTHA'S
TOUCH WITH
PIRI PIRI CHICKEN**



SOUP.

2

Served with croutons browned with parmesan and dried

PEPPER CREAM SOUP WITH LOCAL CHEESE (350g)

Josper roasted kapia peppers, sweet potato, potato, onion, garlic, sweet paprika, vegetable cream, local cheese, basil — **25**

PUMPKIN CREAM SOUP (350g) NEW

baked pumpkin, onion, carrot, celery, nutmeg, vegetable sour cream, olive oil, sage, pumpkin seeds — **25**

PROTEINS.

3

*Includes mixed salad with lemon dressing

HOMEMADE FALAFEL WITH TAHINI SAUCE (200g)

prepared according to our colleague Mohammad's Iranian recipe - mix of chickpeas, green onions, garlic, parsley, cumin and pepper served with tahini sauce with mustard and mango and mint yogurt — **39**

GRILLED GLAZED SALMON (250g)

Josper oven-roasted salmon fillet with honey, pomegranate and dill glaze, sesame seeds and chivas onion — **51**

PIRI PIRI CHICKEN (200g)

boneless chicken leg with skin, marinated in piri piri mixture, with pineapple salsa, kapia peppers, tomatoes and parsley. Roasted in the Josper oven — **42**

MEDITERANEAN CHICKEN (200g) TOP SELLER

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

CHIMICHURRI STEAK (250g)

Argentine beef sparrow cooked in the Josper oven, served with chimichurri salsa — **59**

HALLOUMI WITH SWEET PEPPER (200g)

Halloumi cheese marinated with dried herbs, browned on the stove with chili jam homemade — **45**



**ENTRECÔTE
BEEF**

BEEF.

4

Matured, baked in Josper served with salad with lemon dressing

ENTRECÔTE (500-700g)

Angus ribeye steak, aged for at least 21 days, a steak recognized for its distinctive beef flavor, juicy, tender and with a generous degree of marbling, served with Maldon salt flakes — **175**

T-BONE (500-700g)

matured for at least 21 days, a renowned, marbled and juicy steak, which perfectly combines the taste of sparrow and the tenderness of the muscle, served with Maldon salt flakes — **185**



COOKED ON CHARCOAL, WITHOUT COMPROMISE.

At Turtha, many of our dishes are roasted in the Josper – 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. Josper is not just an oven. It is the soul of our kitchen.

QUESADILLA.

5

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**

VEGETABLE QUESADILLA (450g)

✦ NEW RECIPE

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

ADD DIP TO YOUR QUESADILLA

✦ NEW

GUACAMOLE (60g) — **7**

SPICY CHEVICHE SAUCE (50g) — **6**

AIOLI SAUCE (50g) — **6**



**FROST
& FIRE**



**WINTER
STONE
FRUITS**



**GOAT
CHEESE
HARMONY**



MEDITERANA



**WINTER
STONE
FRUITS
WITH SALMON**

BOTANIC BOWLS.

6

FROST & FIRE (350g) **NEW RECIPE**

grilled pumpkin and onion, beetroot hummus, Beluga black lentils, lemon, sage, parsley, mint, tarragon, garlic, Albota feta cheese, walnuts, olive oil — **49**

WINTER STONE FRUITS (350g)

candied orange, avocado, sun-dried tomatoes, salad mix, red beans, cherries, red onion, feta cheese from Albota, pistachios.
With tahini dressing — **49**

GOAT CHEESE HARMONY (350g)

honey goat cheese crumble, baked sweet potato, caramelized pear, baked red onion petals, green beans, caramelized walnuts, mixed green salad, raw pollen, beetroot powder, cranberries.
With honey and ginger dressing — **49**

DIJON POTATO FUSION (350g)

Baby potatoes in their skins, sweet potatoes, purple potatoes, peas, browned chickpeas, red onion, parsley, dill, capers, almonds, Jospier roasted peppers.
With Dijon dressing — **50**

MEDITERANA (350g)

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

TURTHA'S TOUCH (350g) **TOP SELLER**

avocado, cherry tomatoes, beetroot, cucumbers, poppy seeds, sprouts, sautéed mushrooms, pesto, baked sweet potato and carrot, sun-dried tomatoes, grapes, mixed leaves. With balsamic dressing — **51**

AVOCADO CITRUS CRUNCH (350g)

avocado, orange, red onion, parsley, mint, caramelized nuts, pomegranate, cucumbers, chickpeas, sumac, lime juice, olive oil, telemea cheese, tortilla, red pepper — **50**

EXTRA PROTEIN ADDED TO BOTANICAL BOWLS

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

GRILLED GLAZED SALMON (120g) — **35**

PIRI PIRI CHICKEN (200g) — **29**

MEDITERANEAN CHICKEN (200g) — **31**

CHIMICHURRI STEAK (120g) — **42**

GRILLED HALLOUMI WITH SWEET CHILLI (150g) — **32**



**ROYAL
BURGER**

**TRUFFLE
CHIMICHURRI
BURGER**

**BLUE
BURGER**

**BEEF
BURGER**

**LOADED
ANGUS
MELT**

**DOUBLE
DECKER
BURGER**

**CRISPY
CHICKEN
BURGER**

**EXTRA
CHEDDAR
JALAPEÑO
BURGER**

BURGER.

7

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-crusted 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**

SIDES.

8

FRENCH FRIES (150g)

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

FRIED SWEET POTATOES (150g)

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

Adaugă un topping la alegere pentru cartofii tăi

+ TRUFFLES, PARSLEY AND PARMESAN — 4

+ GARLIC, PARSLEY AND PARMESAN — 3

+ LOCAL CHEESE AND ONION — 2

JOSPER VEGETABLES (200g)

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

OVEN-BAKED MASHED POTATOES (200g)

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

EXTRA FOCACCIA (100g) — 3 BREAD WITH SEED MIX (100g) — 3



SAUCE. (50g)

Our homemade sauces

9

TRUFFLE MAYONNAISE — 8

 NEW

CHEDDAR CHEESE SAUCE — 8

 NEW

SPICY CHEVIE — 6

SALSA CHIMICHURRI — 6

CHILI PEPPER SWEET — 6

TZATZIKI — 6

BBQ — 6

ROYAL — 6

AIOLI — 6

TAHINI — 6



BAR & H₂O BAR



H₂O BAR.

↻ Unlimited water refills

STILL WATER — 6,9

MINERAL WATER — 6,9

COFFEE & SPECIALTIES.

ESPRESSO 20 ml — 11

DECAF ESPRESSO 20 ml — 13

ESPRESSO DUBLU 40 ml — 17

ESPRESSO AMERICANO 80 ml — 11

CAPPUCCINO ITALIAN 150 ml — 15

Espresso, milk, milk cream

CAPPUCCINO VIENEZ 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 NEW

PISTACHIO LATTE 280 ml — 24

Espresso, pistachio paste, milk, pistachio, cocoa NEW

SWEET MATCHA 280 ml — 24 NEW

Matcha, raspberry syrup, milk, whipped cream, ice

BABYCCINO 100 ml — 8

Milk cream, chocolate/cinnamon/meringue

EXTRA MILK 50 ml — 3

HOT CHOCOLATE.

*Belgian hot chocolate designed and made by Turtha confectioners

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 NEW

ROOIBOS CARAMEL 250 ml — 15

Rooibos tea and homemade caramel

BLACK TEA 250 ml — 16

GREEN TEA 250 ml — 16



CLASSIC BLACK 200 ml — 18

CLASSIC WHITE 200 ml — 18

EXTRA TOPPINGS:

CHOCOLATE, MARSHMALLOWS, VANILLA — 3

CRAFT BEER.

NEMBEER BOEMA 5,7% 400ml — **20**

NEMBEER AMARILLA 5.1% 400ml — **20**

SPRITZ INFUSIONS.

PETRONI SPRITZ 200ml — **36**
Petroni Aperitivo, prosecco, mineral water, rosemary infusion

HUGO 200ml — **36**
Prosecco, elderberry syrup, mint, mineral water, lime, ice

GIN TONIC 200ml — **37**
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

LIMONCELLO SPRITZ  **NEW**
200ml — **36**
Limoncello, prosecco, mineral water

COLA SPRITZ
200ml — **36**
Cola syrup, red vermouth, prosecco, lime, mineral water



BOTANICAL COCKTAILS.

VELVETTE 120ml — **33**
Pink gin, fresh lime, fresh apple/pear, vanilla infusion, honey syrup

NEGRONI 90ml — **33**
Gin, campari, red vermouth, ice

WINTER WONDER MULLE
130ml — **33**
Vodka, fresh apple, elderberry syrup, lime, rosemary


WHISKEY DREAM 130ml — **33**
Whiskey, honey, vanilla, whipped cream, cinnamon


ORANGE CREAM 130ml — **33**
Rum, Gran Marnier, fresh orange, pineapple syrup, lime, egg white, angostura bitters

VODKA WHISPER 100ml — **33**
Vodka, ginger syrup, lime, mint, angostura bitters

MOCKTAILS.

cocktails without alcohol

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

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

WINE GLASS.

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**

LEMONADE.

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

400 ml — 19

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

SODA HOMEMADE.

COLA HOMEMADE

400ml — 10

orange, lime, cinnamon, nutmeg, cloves, vanilla extract, brown sugar, mineral water, ice

PINK TONIC HOMEMADE

400ml — 10

grapefruit, quinine, brown sugar, honey, raspberry pulp, mineral water, ice



COLD PRESSED JUICE.

*While stocks last

This product is bottled and produced daily

LUCKY LEMON 250 ml — 21

Lemon, spinach, apples, Apio

ORANGE ORBIT 250 ml — 21

Oranges, lemon, ginger, turmeric

BABY BOOST 250 ml — 21

Carrot, orange

RED GLOW 250 ml — 21

Beetroot, orange, carrot, pear

GARDEN PEAR 250 ml — 21

Pear, lemon, dill

FRESH.

ORANGE 250 ml — 18

GRAPEFRUIT 250 ml — 18

MIXED 250 ml — 18

Orange, grapefruit

GINGER GREEN SHOT 35ml — 7

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

A wooden table with various pastries, a drink, and coffee. In the top left, a slice of cake with white cream and green garnish sits on a dark plate. In the top right, a tall glass of pink drink with ice and blueberries has a black straw. In the center, a dark ceramic cup holds a latte with a white swirl. In the bottom left, a croissant with blueberries and yellow filling sits on a dark plate. In the bottom right, a round cake with a chocolate swirl is partially visible. The text "CONFECTIONERY & PASTRY SHOP" is overlaid in the center, and a smaller line of text is below it.

CONFECTIONERY & PASTRY SHOP

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

ALERGENS.

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

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THE GOVERNMENT OF ROMANIA MINISTRY OF PUBLIC FINANCE

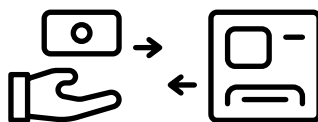
If you do not receive the tax receipt, you are required to request it

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.



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



**NUTRITIONAL
VALUES.**

TURTHA

