

MENU

FALL–WINTER

TURTHA


ROASTED EGGPLANT SALAD WITH CHERRY TOMATOES
NACHOS CHILLI CON CARNE
ASSORTED CHEESE PLATE
HUMMUS WITH JOSPER-GRILLED BEEF
LEEK AND ROASTED GARLIC CREAM SOUP

APPETIZERS.

1

Recommended for sharing with loved ones

ROASTED EGGPLANT SALAD WITH CHERRY TOMATOES (300g)
Josper charcoal-roasted eggplant salad, cherry tomatoes, sesame seeds, pomegranate seeds, toasted homemade bread and green onions, homemade mayonnaise — **41**

JOSPER-BAKED FETA WITH TOMATOES AND GARLIC (300g)
feta cheese, cherry tomatoes, garlic, olive oil, seed mix, chives, all browned in Josper. Served with focaccia. — **42**

TOAST WITH BRIE AND PUMPKIN (300g) NEW
cream cheese, baked pumpkin, Brie cheese, salted nuts, fresh mint leaves, honey. Served with toasted seed bread. — **43**

ASSORTED BRUSCHETTE (250g)
three pieces of bruschetta with cream cheese, tomatoes with avocado and basil, parmesan, prosciutto crudo and smoked trout from Albota — **35**

NACHOS CHILLI CON CARNE (300g) NEW
warm tortilla chips with cheddar cheese cream, slow-cooked chilli con carne with brown beans, corn, red pepper, chili pepper and smoked paprika, sour cream, grated parmesan, chives — **44**

HUMMUS WITH DRIED TOMATOES (300g) NEW RECIPE
classic hummus, tahini, caramelized onions, sun-dried tomatoes, crispy chickpeas, smoked paprika, sumac, olive oil, roasted seed mix, focaccia — **41**

HUMMUS WITH JOSPER-GRILLED BEEF (350g) classic hummus, tahini, Brazilian beef entrecote, browned chickpeas, sweet paprika, sumac, olive oil, chimichurri, toasted homemade bread — **59**

CHEESE PLATE (for 2 people) (350g)
aged cheese from Albota with pistachios, chilli and truffles, brie cheese, gorgonzola, nuts, dried and fresh fruits — **59**

HOMEMADE FALAFEL WITH TAHINI SAUCE (250g)
Prepared using our colleague Mohammad's Iranian recipe - mix of chickpeas, green onions, garlic, parsley, cumin and pepper, served with tahini sauce with mustard and mango, leaf salad with dressing and mint yogurt sauce — **39**



SOUPS.

2

Served with Parmesan and herb croutons

PEPPERS WITH LOCAL CHEESE CREAM SOUP (300g) NEW RECIPE
Josper roasted kapia peppers, sweet potato, potato, onion, garlic, sweet paprika, vegetable cream, local cheese, basil and a warm infusion of ginger, lemon, rosemary and turmeric, for cold days — **28**

LEEK AND ROASTED GARLIC CREAM SOUP (300g) NEW
slow-cooked leeks, baked garlic, white potatoes, white onion, vegetable cream, white pepper, with crispy leeks and fresh microgreens — **25**

Slightly spicy Spicy Vegan


PORK PRESERVED IN LARD WITH ASSORTED PICKLES
CARAMELISED PORK RIBS

CHARCOAL COOKING.
NO COMPROMISES.

At Turtha, many of our dishes are cooked in the Josper, a legendary charcoal oven used in fine dining restaurants around the world.

It combines charcoal grilling with the precision of a professional oven, locking in the juices and providing that caramelized crust you love.
No gas. No electricity. Just fire, smoke, and patience.

BEEF.

3

Aged and cooked in the Josper oven served with salad with lemon dressing

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ANGUS BEEF T–BONE (500-700g)
T-bone is a famous steak, matured for 21 days, beautifully marbled and juicy, which perfectly combines the flavour of the sirloin and the tenderness of the fillet. — **240**

BLACK ANGUS BEEF ENTRECÔTE ON THE BONE (500-700g)
Black Angus bone-in ribeye, aged for at least 21 days, a steak recognized for its distinctive beef flavor, juicy, intensely tender and generously marbled — **210**

STEAK CHIMICHURRI (250g)
Brazilian beef entrecote cooked in the Josper oven, a tender, juicy steak with a particularly deep flavor. Served with chimichurri and Maldon salt — **75**

CHILLI CON CARNE WITH FOCACCIA (350g) NEW
Chilli con carne slow-cooked with brown beans, corn, red pepper, chili pepper and smoked paprika, with sour cream and chives, served with focaccia — **42**

WIENER SCHNITZEL (300g)
Viennese schnitzel made from veal sirloin — **69**

PORK.

4

JOSPER–GRILLED PORK TOMAHAWK WITH ROASTED PEPPER SAUCE (300g) NEW
bone-in pork chop, browned in the Josper oven, served with baked pepper sauce — **55**

CARAMELISED PORK RIBS (400g)
Caramelized pork ribs with barbecue sauce, slow-cooked for 12 hours at a temperature of 90° — **67**

PORK PRESERVED IN LARD WITH ASSORTED PICKLES (350g) NEW
smoked ribs, smoked pork chops and homemade smoked sausages, served with assorted pickles — **62**


QUESADILLA
PULLED PORK
QUESADILLA
CHICKEN
QUESADILLA
ANGUS BEEF
SHRIMP
QUESADILLA

FISH.

5

GRILLED SALMON WITH MUSTARD, HONEY AND DILL SAUCE (250g) NEW RECIPE
salmon fillet browned in the Josper oven, served with Dijon mustard sauce and grain mustard, honey, fresh dill and lemon — **71**

GRIDDLE–COOKED SALMON TROUT FILLET (200g)
Albota trout fillet with pink-orange flesh, naturally coloured by a carotenoid-rich diet, with a firm texture and delicate taste. Cooked on the griddle, served with baked lemon and herb butter.
*Although filleted, the product may contain bones — **63**

CHICKEN.

6

PIRI PIRI CHICKEN (200g)
boneless, skin-on chicken thigh, marinated in piri piri mixture, with pineapple salsa, kapia peppers, tomatoes and parsley. Browned in the Josper oven. — **44**

MEDITERRANEAN CHICKEN (200g)
chicken breast marinated with a mix of Mediterranean herbs and Mediterranean sauce.
Browned in the Josper oven. — **46**

CRISPY CHICKEN (250g)
chicken breast strips, coated in panko, with chili jam or aioli sauce — **43**

CRISPY CHICKEN WITH FRIES (250g) KIDS NEW
crispy panko-coated chicken breast strips, french fries and aioli sauce — **32**

SPICY CHICKEN WINGS WITH LIME (250g) NEW
crispy chicken wings, glazed in lime sauce with sriracha and peppercorns, with sesame and green onions — **46**

QUESADILLA.

7

Choose the side dish or dip that best complements your quesadilla

CHICKEN QUESADILLA (350g) TOP SELLER
pita, cheddar cheese, Josper-grilled chicken, pickled red onion, baked pepper, cream cheese, homemade chili pepper jam, parsley — **47**

ANGUS BEEF QUESADILLA (350g)
pita, cheddar cheese, slow-cooked Angus beef, homemade chili jam, baked peppers, cream cheese, pickled red onions, parsley — **51**

PULLED PORK QUESADILLA (350g)
pita, cheddar cheese, pulled pork, pickled jalapeños, red onion, pickled cucumber, red beans, cream cheese, BBQ sauce — **45**

SHRIMP QUESADILLA (300g)
pita, cheddar cheese, Josper-grilled shrimp, avocado, mango salsa, cucumbers, pickled onions, cream cheese — **49**

ADD DIP TO YOUR QUESADILLA

GUACAMOLE (60g) — **7** **CHEDDAR SAUCE** (50g) — **8** **AIOLI** (50g) — **7**


BEEF BURGER
ROYAL BURGER
BRIE BURGER
DOUBLE DECKER BURGER
EXTRA CHEDDAR JALAPEÑO BURGER
CHICKEN COLESLAW BURGER

BURGER.

8

Choose the side dish 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 — **46**

CHEESEBURGER (350g) TOP SELLER
Angus beef mix, BBQ sauce, iceberg lettuce, tomato, red onion rings, caramelized onion, bacon, cheddar cheese, homemade bun — **50**

ROYAL BURGER (320g)
Angus beef mix, royal sauce, iceberg lettuce, crispy onion, bacon, pickles, cheddar cheese, homemade bun — **49**

DOUBLE DECKER BURGER (470g)
Angus beef mix, BBQ sauce, iceberg lettuce, tomato, crispy onion, pickles, extra cheddar cheese, homemade bun — **59**

BRIE BURGER (350g)
Angus beef mix, truffle mayonnaise sauce, arugula, fresh pear, Brie cheese, crispy bacon, caramelized onions, homemade bun — **52**

EXTRA CHEDDAR JALAPEÑO BURGER (370g)
Angus beef mix, royal sauce, iceberg lettuce, tomato, pickled onion, extra cheddar cheese, jalapeño, homemade bun — **52**

CHICKEN COLESLAW BURGER (350g) NEW
crispy chicken in panko, special sauce with pepper and lime, pickled cucumbers, coleslaw salad with white and red cabbage, 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 — **49**


LOADED
SHRIMP FRIES
LOADED
ANGUS MELT
LOADED
PULLED PORK
LOADED
CHICKEN MELT

MAIN SALADS. 9

TURTHA GRILL SALAD (300g) TOP SELLER
mixed green leaves, Josper-grilled chicken breast, cherry tomatoes, avocado, egg, crispy tortilla chips, homemade vinaigrette sauce — **59**

VEAL SIRLOIN SALAD (300g) NEW RECIPE
Josper-grilled veal sirloin, julienned, green leaves, sun-dried tomatoes, crispy onion, Grana Padano, horseradish dressing — **64**

PUMPKIN & BEET HARVEST SALAD (350g) NEW **/ + CHICKEN** (100g) — **12**
quinoa, Josper-roasted pumpkin, roasted beets, arugula, apple, feta cheese, pickled red onion, pomegranate, roasted pumpkin seeds. With lemon and ginger dressing. — **53**

SHRIMP AND GRAPEFRUIT SALAD (300g) NEW RECIPE
mixed green leaves, Josper-baked shrimp, cherry tomatoes, red onion, avocado, pink grapefruit, pomegranate, almond flakes, citrus dressing — **62**

LOADED FRIES. 10

LOADED ANGUS MELT (350g)
Angus beef, cheddar cheese sauce, aioli sauce, crispy onion, pickles, fried egg, chives, french fries — **48**

LOADED CHICKEN MELT (350g) TOP SELLER
crispy chicken, cheddar cheese sauce, aioli sauce, pickled red onion, fried egg, chives, french fries — **46**

LOADED PULLED PORK (350g)
pulled pork, cheddar cheese sauce, crispy onions, pickles, BBQ sauce, chives, french fries — **48**

LOADED SHRIMP FRIES (350g)
shrimp, chili mayonnaise sauce, mango salsa, pickled red onion, chives, french fries — **50**


PUMPKIN & BEET HARVEST SALAD
SWEET POTATOES WITH PARMESAN AND TRUFFLES
SHRIMP AND GRAPEFRUIT SALAD
BEET SALAD WITH HORSERADISH
JOSPER–GRILLED CRISPY SMASHED POTATOES

SIDES AND SALADS.

11

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

SWEET POTATO FRIES (150g)
fried sweet potatoes, seasoned with salt — **19**

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-GRILLED AUTUMN VEGETABLES (200g) NEW
roasted kapia peppers, beetroot, baby carrots and pumpkin, browned in Josper, drizzled with chimichurri salsa — **25**

JOSPER-GRILLED BROCCOLI (200g) NEW
broccoli roasted in the Josper oven, with salt, lemon juice, a little garlic and grated parmesan — **22**

JOSPER-GRILLED CRISPY SMASHED POTATOES (200g)
skin-on smashed potatoes, browned in a Josper, with chimichurri salsa and aioli sauce — **19**

COLESLAW SALAD (120g) NEW
finely chopped white and red cabbage, apple, carrot, homemade mayonnaise, honey, lemon juice — **12**

SALAD WITH ARUGULA , CHERRY TOMATOES AND PARMESAN (150g) NEW
fresh arugula, cherry tomatoes, grated parmesan, balsamic vinegar cream — **17**

SEASONAL SALAD WITH LOCAL CHEESE (200g)
tomatoes, cucumbers, red onion, kapia peppers, local cheese — **18**

MIXED LEAF SALAD (100g)
mixed leaf salad with olive oil, basil and lemon dressing — **17**

MIXED PICKLE SALAD (200g)
assorted pickles — **14**

ROASTED PEPPERS SALAD (150g)
baked pepper salad — **20**

BEET SALAD WITH HORSERADISH (150g)
baked beets, horseradish cream with heavy cream, pistachios and chives — **17**

SAUCES. (50g)

12

Our homemade sauces

TRUFFLE MAYONNAISE — 8
creamy mayonnaise with a subtle truffle flavor

CHEDDAR CHEESE SAUCE — 8
creamy cheddar cheese sauce

CHIMICHURRI SALSA — 6
fresh sauce with parsley, garlic, red onion, herbs and olive oil

SWEET CHILLI SAUCE — 6
sweet, slightly spicy, perfect with cheeses and meats

AIOLI — 7
garlic mayonnaise, simple and intense

SPECIAL SAUCE WITH PEPPER AND LIME NEW — 6
creamy sauce with black pepper and lime, slightly spicy

ROYAL — 6
house sauce: creamy, sweet and sour, with aioli, mustard, pickles, red onion and fresh herbs

BBQ — 6
sweet-smoky barbecue sauce



DRINKS

LAGER BEER.

URSUS PREMIUM 5% 330ml — 13

PERONI NASTRO AZZURRO — 15
5.1% 330ml

KOZEL LAGER PREMIUM — 14
4.6% 330ml

URSUS DRAUGHT 5% 400ml — 15

SPECIALTIES.

URSUS BLACK GRIZZLY — 15
6% 330ml

AZUGA UNFILTERED WEISSBIER 5.3% 500ml — 21

NON ALCOHOLIC.

URSUS PREMIUM 0% 330ml — 12

PERONI NASTRO AZZURRO — 15
0% 330ml

URSUS COOLER (LEMON) — 12
0% 330ml

RUM.

BUMBU XO RUM 40% 40ml — 44

BUMBU RUM 40% 40ml — 35

HAVANA CLUB ESPECIAL — 21
40% 40ml

GIN.

MALFY GIN ORIGINALE — 27
41% 40ml

BEEFEATER LONDON DRY GIN — 21
40% 40ml

BEEFEATER PINK GIN — 21
37.5% 40ml

BEEFEATER 0% NON ALCOHOL — 22
0% N.A. 40ml

COGNAC.

MARTELL COGNAC VSOP — 36
40% 40ml

MARTELL COGNAC VS — 26
40% 40ml

VINARS JIDVEI 42% 40ml — 20

TEQUILA.

OLMECA BLANCO 38% 40ml — 25

OLMECA GOLD 38% 40ml — 25

WHISKEY.

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

APERITIFS/ DIGESTIFS.

CAMPARI 25% 40ml — **21**

PETRONI 11% 40ml — **21**

DISARONNO AMARETTO 28% 40ml — **25**

BRAN PLUM BRANDY 40% 40ml — **25**

BRAN APRICOT BRANDY 40% 40ml — **30**

BRAN CĂPȘUNATĂ 30% 40ml — **20**

RAMAZZOTTI AMARO 30% 40ml — **30**

CAROLANS 17% 40ml — **25**

LONG DRINKS & SPRITZ.

PETRONI SPRITZ 400ml — **36**
Petroni Aperitivo, prosecco, mineral water, ice

PINK HUGO 400ml — **36**
Prosecco, pink elderflower syrup, mint, mineral water, lime, ice

GIN TONIC 400ml — **36**
Gin, homemade tonic water, lime, ice, mineral water
***The tonic water is made by us – artisanal, with no added sugar. If you're waiting for the classic gin and tonic from the store...** it might seem too authentic to you

CUBA LIBRE 400ml — **36**
Homemade cola syrup, rum, lime, mineral water, ice

LIMONCELLO SPRITZ 400ml — **36**
Homemade limoncello, prosecco, mineral water, ice

MULLED WINE. NEW

SPICED MULLED WINE 200ml — **20**

COCKTAILS.

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

CHOCO ROYALE 140ml — **33** NEW
Disaronno almond liqueur, vodka, homemade chocolate syrup, coconut milk, chocolate whipped cream, ice

GOLDEN HOUR 160ml — **33** NEW
Whiskey, pineapple syrup, mango syrup, egg white

CHERRY NOIR 140ml — **33** NEW
Pink gin, pineapple syrup, cherry syrup, coconut milk, fresh lemon, ice

MANGO PARADISE 140ml — **33** NEW
Mango syrup, coconut milk, rum, ice

BITTER BLOOM 140ml — **33** NEW
Vodka, forest fruit syrup, tonic syrup, fresh lemon, egg white



HOMEMADE SODA.

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

HOMEMADE ORANGE SODA 400ml — **15**
fresh orange, elderberry syrup, orange peel, mineral water, ice

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

HOT CHOCOLATE. NEW

Belgian hot chocolate designed and made by Turtha confectioners.

CLASSIC WHITE/DARK 200ml — **20**
dark/white hot chocolate, milk, whipped cream

WHITE/DARK HOT CHOCOLATE WITH SWEET COOKIE 200ml — **23**
dark/white hot chocolate, milk, gingerbread, whipped cream

WHITE/DARK HOT CHOCOLATE WITH GRANOLA 200ml — **23**
dark/white hot chocolate, milk, granola, whipped cream

WHITE/DARK HOT CHOCOLATE WITH SALTED CARAMEL 200ml — **23**
dark/white hot chocolate, milk, homemade salted caramel syrup, whipped cream

WHITE/DARK HOT CHOCOLATE WITH COOKIES 200ml — **23**
dark/white hot chocolate, milk, cookies, whipped cream





COCKTAILS N.A.

CARAMEL MOJITO 400ml — **26** NEW
lime, mint, salted caramel syrup, mineral water, ice

MANGO VELVET 180ml — **26** NEW
lime, fresh orange, mango syrup, vanilla whipped cream, ice

LEMONADE.

LEMON ELIXIR 400ml — **19**
fresh lemon, honey syrup, still/mineral water, ice

LEMON GINGER 400ml — **20** NEW
fresh lemon, ginger syrup, still/mineral water, ice

MANGO BREEZE 400ml — **20** NEW
fresh lemon, mango syrup, still/mineral water, ice

BERRY BLOOM 400ml — **20**
fresh lemon, fruit syrup, still/mineral water, ice

PINK ELDERFLOWER 400ml — **20**
fresh lemon, pink elderflower syrup, mint, still/mineral water, ice

CHERRY BLAST 400ml — **20**
fresh lemon, home-made cherry syrup, still/mineral water, ice

FRESH.

ORANGES 250ml — **19**

GRAPEFRUIT 250ml — **19**

MIXED 250ml — **19**
Oranges, grapefruit

GINGER GREEN SHOT 35ml — **13**
Cold-pressed ginger, fresh lemon, parsley, celery, pepper

COFFEE & SPECIALTIES.

ESPRESSO 20ml — **11**

ESPRESSO DECAF 20ml — **13**

DOUBLE ESPRESSO 40ml — **17**

ESPRESSO AMERICANO 80ml — **11**

ESPRESSO MACCHIATO 60ml — **12**
espresso, milk cream

ITALIAN CAPPUCCINO 150ml — **16**
espresso, milk, milk cream

VIENNESE CAPPUCCINO 150ml — **16**
espresso, milk, whipped cream

DECAF CAPPUCCINO 150ml — **17**
decaffeinated espresso, milk, milk cream

VEGAN CAPPUCCINO 150ml — **19**
espresso, vegan milk cream

FLAT WHITE 200ml — **20**
double espresso, milk, milk cream

CAFÉ FRAPPÉ 400ml — **22**
espresso, milk, chocolate/vanilla syrup, topping, whipped cream, ice

LATTE MACCHIATO 200ml — **18**
espresso, milk, milk cream

MATCHA CAPPUCCINO 150ml — **22**
matcha, milk cream

SWEET MATCHA 280ml — **24**
matcha, apple and cinnamon syrup, milk, whipped cream

BABYCCINO 200ml — **9** KIDS
milk cream, chocolate/cinnamon/meringue

COFFEE EXTRAS

Vanilla Syrup/ Salted Caramel/ Chocolate/ Almonds/ Apple Pie HOMEMADE 10ml — **3**

Extra milk 50ml — **3**

Extra cream 50g — **4**

CIGARETTES

DUNHILL KENT Vogue glo vuse

Tutunul dăunează grav sănătății

scanează pentru lista completă

HOT TEA INFUSION.

IMMUNITY BOOSTER 250ml **17**
grated ginger, lemon juice, rosemary, turmeric

WILD FOREST FRUITS 250ml — **17**
apples, hibiscus, rose hips, grapes, cinnamon, natural bourbon vanilla extract

ROOIBOS CARAMEL 250ml — **17**
rooibos tea, carob pieces, sweet blackberry petals, puffed rice, sunflower petals, tonka bean extract, authentic gourmet vanilla pieces, amaranth

ROOIBOS BLOOD ORANGE 250ml — **17**
rooibos tea, citrus peels, hibiscus, citrus oil

ROOIBOS COCONUT & CHOCOLATE 250ml — **17**
rooibos tea, cocoa nibs, coconut flakes, flavor, carob pieces

BLACK TEA 250ml — **17**
blend of several varieties of black tea, including Ceylon black tea

ALMOND DREAM BLACK TEA 250ml — **17**
black tea, sliced almonds, cinnamon, safflower petals

GREEN TEA 250ml — **17**

CHAMOMILE TEA 250ml — **17**

MINT TEA 250ml — **17**

HOT DRINKS. NEW

HOT GINGER 200ml — **17**
fresh lemon, ginger syrup, hot water

HOT APPLE 200ml — **17**
apple juice, cloves

HOT GRINCH 200ml — **17**
fresh lemon, ginger, parsley, honey, hot water

HOT SPICY MANGO 200ml — **17**
fresh lemon, mango syrup, ginger syrup, hot water

STILL/SPARKLING WATER 700ml — **9,9**
Filtered water, served exactly how you like it:
at room temperature, cold or carbonated, with lemon.

ALLERGENS.

DISH	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULPHITES	LUPIN	MOLLUSCS
APPETIZERS														
Roasted Eggplant Salad with Cherry Tomatoes	●		●								●			
Josper-Baked Feta with Tomatoes and Garlic	●						●							
Toast with Brie and Pumpkin	●						●	●						
Assorted Bruschette	●			●			●							
Nachos Chilli con Carne							●							
Hummus with Dried Tomatoes	●										●			
Hummus with Josper-Grilled Beef	●										●			
Cheese Plate							●	●						
Homemade Falafel with Tahini Sauce			●				●			●	●			
SOUPS														
Peppers with Local Cheese Cream Soup							●							
Leek and Roasted Garlic Cream Soup														
BEEF & PORK														
Angus Beef T-Bone														
Black Angus Beef Entrecôte on the Bone														
Steak Chimichurri														
Chilli con Carne with Focaccia	●						●							
Wiener Schnitzel	●		●											
Josper-Grilled Pork Tomahawk														
Caramelised Pork Ribs														
Pork Preserved in Lard with Pickles														
FISH & CHICKEN														
Grilled Salmon with Mustard, Honey and Dill Sauce				●						●				
Griddle-Cooked Salmon Trout Fillet				●			●							
Piri Piri Chicken														
Mediterranean Chicken														
Crispy Chicken	●		●											
Crispy Chicken with Fries	●		●											
Spicy Chicken Wings with Lime											●			
QUESADILLAS														
Chicken Quesadilla	●						●							
Angus Beef Quesadilla	●						●							
Pulled Pork Quesadilla	●						●							
Shrimp Quesadilla	●	●					●							
Guacamole Dip														
Cheddar Sauce Dip							●							
Aioli Dip			●											
Beef Burger	●													
Cheeseburger	●						●							
Royal Burger	●						●							
Double Decker Burger	●						●							
Brie Burger	●						●							
Extra Cheddar Jalapeño Burger	●						●							
Chicken Coleslaw Burger	●		●											
Veggie Burger	●													
MAIN SALADS														
Turtha Grill Salad	●		●											
Veal Sirloin Salad							●							
Pumpkin & Beet Harvest Salad							●							
Shrimp and Grapefruit Salad		●						●						
LOADED FRIES														
Loaded Angus Melt			●				●							
Loaded Chicken Melt	●		●				●							
Loaded Pulled Pork							●							
Loaded Shrimp Fries		●	●											
SIDES & SALADS														
French Fries														
Sweet Potato Fries														
Truffles, Parsley & Parmesan Topping							●							
Garlic, Parsley & Parmesan Topping							●							
Local Cheese & Chives Topping							●							
Josper-Grilled Autumn Vegetables														
Josper-Grilled Broccoli							●							
Josper-Grilled Crispy Smashed Potatoes			●											
Coleslaw Salad			●											
Arugula, Cherry Tomato & Parmesan Salad							●							
Seasonal Salad with Local Cheese							●							
Mixed Leaf Salad														
Mixed Pickle Salad														
Roasted Peppers Salad														
Beet Salad with Horseradish							●	●						
SAUCES														
Truffle Mayonnaise			●											
Cheddar Cheese Sauce							●							
Chimichurri Salsa														
Sweet Chilli Sauce														
Aioli			●											
Special Pepper & Lime Sauce														
Royal Sauce			●							●				
BBQ Sauce														

GOVERNMENT OF ROMANIA
MINISTRY OF PUBLIC FINANCE

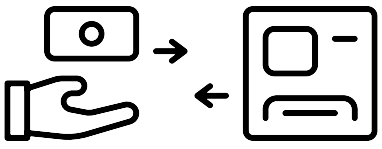
If you do not receive the tax receipt, you are required to request it!

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

Request and keep your tax receipts to be able to participate in the monthly and occasional draws of the Tax Receipt Lottery.

It is prohibited to hand over to the customer any document certifying payment of the value of the goods or services provided, other than the tax receipt.

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