

MENU

FALL-WINTER


ROASTED EGGPLANT SALAD WITH CHERRY TOMATOES
NACHOS CHILLI CON CARNE
HUMMUS WITH DRIED TOMATOES
HUMMUS WITH JOSPER-GRILLED BEEF
JOSPER-BAKED FETA

APPETIZERS.

Recommended for sharing with loved ones

ROASTED EGGPLANT SALAD WITH CHERRY TOMATOES (300g)
eggplant, homemade mayonnaise, green onions, cherry tomatoes, pomegranate, focaccia — **41**

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, and focaccia — **41**

HUMMUS WITH BEEF STEAK (350g)
classic hummus, tahini, Brazilian beef entrecôte, roasted chickpeas, olive oil, sweet paprika, sumac, chimichurri salsa, focaccia — **59**

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

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

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



Slightly spicy Spicy Vegan


HOMEMADE FALAFEL WITH TAHINI SAUCE
LEEK AND ROASTED GARLIC CREAM SOUP
STEAK CHIMICHURRI
SPICY CHICKEN WINGS WITH LIME

SOUPS.

2

Served with croutons browned in Parmesan and dried herbs.

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. Perfect for cold days. — **28**

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

PROTEIN.

3

Includes mixed salad with lemon dressing.

HOMEMADE FALAFEL WITH TAHINI SAUCE (200g)
prepared according to our colleague Mohammad's Iranian recipe: a mixture of chickpeas, green onions, garlic, parsley, cumin, and pepper, served with tahini sauce, mustard, mango, and mint yogurt. — **39**

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

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

MEDITERRANEAN CHICKEN (200g) BEST SELLER
chicken breast marinated in a blend of Mediterranean herbs and sauce, then grilled in the Josper oven. — **46**

CHIMICHURRI STEAK (250g)
Brazilian beef entrecôte cooked in the Josper oven, served with chimichurri sauce and Maldon salt — **75**

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


PULLED PORK
QUESADILLA
CHICKEN
QUESADILLA
ANGUS BEEF
QUESADILLA
SHRIMP
QUESADILLA

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. 4

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

BONE–IN MATURED BLACK ANGUS BEEF STEAK (500-700g) HOUSE SPECIALTY
Black Angus ribeye steak, matured for at least 21 days, renowned for its distinctive beef flavor, juiciness, tenderness, and generous marbling, served with Maldon salt flakes and lettuce with lemon dressing. — **210**

QUESADILLA. 5

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

CHICKEN QUESADILLA (350g) TOP SELLER
pita, cheddar cheese, Josper-browned chicken, pickled red onion, roasted 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, and cream cheese — **49**

ADD DIP TO YOUR QUESADILLA

GUACAMOLE (60g) — **7**

CHEDDAR SAUCE (50g) — **8**

AIOLI SAUCE (50g) — **7**


GOAT CHEESE
HARMONY
SANTORINI
MIX
PUMPKIN
& BEET HARVEST

BOTANICAL BOWLS.

PUMPKIN & BEET HARVEST (350g) NEW
quinoa, Josper-roasted pumpkin, roasted beets, arugula, apple, feta cheese, pickled red onion, pomegranate, and roasted pumpkin seeds, served with lemon and ginger dressing — **53**

SANTORINI MIX (350g)
bulgur with greens, diced cucumbers, ripe kapia peppers, Kalamata olives, cherry tomatoes, pickled red onions, crispy chickpeas, mixed salad greens, pomegranate, and toasted almond flakes, served with a yogurt and greens dressing — **51**

GOAT CHEESE HARMONY (350g)
honey goat cheese crumble, baked sweet potato, caramelized pear, baked red onion petals, green beans, caramelized walnuts, lettuce mix, raw pollen, beetroot powder, and cranberries.
With a honey and ginger dressing — **54**

MEDITERRANEAN (350g)
cauliflower rice with parsley, avocado, baked mushrooms, parsley pesto, sweet potatoes with sweet chili, cucumbers with sesame relish, ginger, sweet potato purée with vanilla, avocado purée with spirulina, hulled hemp seeds — **52**

TURTHA'S TOUCH (350g) BESTSELLER
avocado, cherry tomatoes, beetroot, cucumber, poppy seeds, sautéed mushrooms, pesto, sweet potato and peas, sun-dried tomatoes, grapes, and mixed leaves, served with balsamic dressing. — **55**

ADD EXTRA PROTEIN TO YOUR BOWL

HOMEMADE FALAFEL WITH TAHINI SAUCE (150g) — **31**

GRILLED SALMON WITH MUSTARD, HONEY, AND DILL SAUCE (120g) — **41**

PIRI PIRI CHICKEN (200g) — **34**

MEDITERRANEAN CHICKEN (200g) — **36**

CHIMICHURRI STEAK (120g) — **44**

JOSPER-GRILLED SHRIMP (120g) — **39** NEW


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

BURGERS.

7

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 FRIES.

8

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**


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

SIDES.

9

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**

EXTRAS

FOCACCIA (100g) — 3

SEEDED BREAD (100g) — 3

SAUCES. (50g)

10

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



BAR & H_2O BAR.

H_2O BAR.

Filtered water, served precisely to your preference: At room temperature, chilled, or carbonated, with lemon.

Unlimited water refills

STILL WATER – 6,9

SPARKLING WATER – 6,9

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**

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 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

CRAFT BEER.

URSUS PREMIUM 5% 400ml — **15**

AZUGA UNFILTERED WEISSBIER 5.3% 400ml — **20**

SPRITZ INFUSIONS.

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



BOTANICAL 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

NON-ALCOHOLIC COCKTAILS.

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

MULLED WINE. NEW

SPICED MULLED WINE 200ml — **20**

WINE BY THE GLASS.

IMPLICIT ROSE 140ml — **19**
IMPLICIT CUVEE ROUGE 140ml — **19**
IMPLICIT SAUV. BLANC 140ml — **19**

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

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

SODA HOMEMADE.

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



COLD-PRESSED JUICES.

*While stocks last
Produced and bottled daily.

ORANGE ORBIT 250ml — **23**
Oranges, lemon, ginger, turmeric

RED GLOW 250ml — **23**
Beetroot, orange, carrot, pear

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




PASTRY &
CONFECTIONERY
FOR DESSERT, PLEASE CHOOSE FROM THE
PRODUCTS DISPLAYED IN THE WINDOW.

GOVERNMENT OF ROMANIA
MINISTRY OF PUBLIC FINANCE

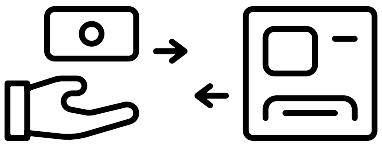
If you do not receive the tax receipt, you are required to request it!

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.



VISIT US AT OUR LOCATION ON SOMEŞULUI 22.





ALLERGEN LIST.

NUTRITIONAL INFORMATION.

TURTHA