

...all handmade



# MENU

SPRING-SUMMER

A dark ceramic bowl containing a creamy white dressing topped with sliced eggplant, cherry tomatoes, and fresh herbs. A few pieces of golden-brown bread are placed around the bowl.

**GRILLED  
EGGPLANT  
SALAD**

A dark ceramic bowl with a white base, featuring roasted red peppers, green onions, and a drizzle of sauce. Bread pieces are scattered around the bowl.

**ROASTED  
KAPIA PEPPERS  
IN JOSPER**

A dark ceramic bowl filled with hummus, topped with roasted tomatoes, fresh herbs, and a dusting of spices. Bread pieces are placed around the bowl.

**HUMMUS  
WITH  
TOMATOES**

A dark ceramic bowl containing hummus topped with a piece of beef steak, chickpeas, and fresh herbs. Bread pieces are scattered around the bowl.

**HUMMUS  
WITH BEEF  
STEAK**

A dark ceramic bowl with a baked block of feta cheese, topped with fresh herbs and vegetables. Bread pieces are placed around the bowl.

**BAKED  
FETA IN  
JOSPER**

# APPETIZERS.

1

Recommended for sharing with loved ones

## ROASTED EGGPLANT SALAD (300g)

eggplant, homemade mayonnaise, green onion, cherry tomatoes, pomegranate, focaccia — 39

## HUMMUS WITH TOMATOES (300g) ☆ TOP SELLER 🌿

classic hummus, tahini, green parsley sauce, sun-dried tomatoes, sumac, olive oil, roasted pistachios, focaccia — 41

## HUMMUS WITH BEEF STEAK (350g)

classic hummus, tahini, Argentine beef flank steak, roasted chickpeas, olive oil, sweet paprika, sumac, chimichurri salsa, focaccia — 59

## GUACAMOLE BEEF NACHOS (300g) 🌶️🌶️🌶️

warm tortilla chips with cheddar cheese sauce, slow-cooked Black Angus beef, pickled jalapeño, served with guacamole dip — 44

## BAKED FETA IN JOSPER WITH TOMATOES AND GARLIC (300g) ✨ NEW

feta cheese, cherry tomatoes, garlic, olive oil, mixed seeds, chives – baked in the Josper oven  
Served with focaccia — 42

## ROASTED KAPIA PEPPERS IN JOSPER WITH FETA CREAM (300g) ✨ NEW

roasted kapia peppers, feta from Albota, Greek yogurt, lemon juice, mixed seeds, pomegranate molasses, parsley. Served with focaccia — 45

## MELTED BRIE IN JOSPER WITH HOT PEPPER JAM (300g) ✨ NEW

brie cheese, homemade hot pepper jam, walnuts, seeds, honey, pickled onion, chives  
Served with focaccia — 48





**CELERIC  
CREAM SOUP**



**HOMEMADE  
FALAFEL WITH  
TAHINI SAUCE**



**CHIMICHURRI  
STEAK**



**GRILLED SALMON  
WITH LEMON  
HERB AIOLI**

# SOUPS.

2

Recommended for sharing with your loved ones

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**ROASTED PEPPER CREAM SOUP WITH LOCAL CHEESE** (300g)   
kapia peppers roasted in Josper, sweet potato, potato, onion, garlic, sweet paprika, plant cream, local cheese, basil — **28**

**CELERIAC CREAM SOUP WITH GREEN APPLE** (300g)  **NEW**   
celeriac root, onion, potatoes, Granny Smith apple, lemon juice, celery, parsley oil — **25**


# PROTEINS.


3

\*Includes mixed salad with lemon dressing

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**HOMEMADE FALAFEL WITH TAHINI SAUCE** (200g)   
prepared after the Iranian recipe of our colleague Mohammad – chickpeas, green onion, garlic, parsley, cumin and pepper served with tahini sauce with mustard and mango and yogurt with mint — **39**

**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 — **71**

**PIRI PIRI CHICKEN** (200g)   
deboned chicken leg with skin marinated in piri-iri spices, pineapple salsa, kapia peppers, tomatoes and parsley  
Roasted in the Josper oven — **44**

**MEDITERRANEAN CHICKEN** (200g)  **TOP SELLER**  
chicken breast marinated with Mediterranean herbs and Mediterranean sauce  
Roasted in the Josper oven — **46**

**CHIMICHURRI STEAK** (250g)  
Argentinian sirloin steak cooked in the josper oven, served with chimichurri salsa and maldon salt — **75**

**ALBOTA TROUT FILLET COOKED ON THE GRIDDLE** (200g)  **NEW**  
Albota trout fillet with naturally pink-orange flesh, pigmented through a carotenoid-rich diet, with a firm texture and delicate flavor. seared on the griddle, served with roasted lemon and herb butter.  
Although filleted, the product may contain bones. — **63**



**RIBEYE  
STEAK**

# BEEF.

4

Aged, cooked in the Jospier oven, served with a small salad and lemon dressing

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## **RIBEYE** (500-700g)

Angus bone-in ribeye aged at least 21 days, known for its rich beef flavor, juicy texture and generous marbling, served with Maldon sea salt flakes — **195**

## **T-BONE** (500-700g)

aged at least 21 days, a famous steak combining the flavor of striploin with the tenderness of tenderloin, served with Maldon sea salt flakes — **230**



## **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.

# QUESADILLA.

5

Alege garnitura sau dipul care completează cel mai bine quesadilla ta

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## **CHICKEN QUESADILLA** (350g) ☆ TOP SELLER

tortilla, cheddar cheese, Jospier roasted chicken, pickled red onion, roasted pepper, cream cheese, homemade hot pepper jam, parsley — **45**

## **ANGUS BEEF QUESADILLA** (350g)

tortilla, cheddar cheese, slow cooked Angus beef, homemade hot pepper jam, roasted pepper, cream cheese, pickled red onion, parsley — **49**

## **VEGETABLE QUESADILLA** (300g)

tortilla, cheddar cheese, roasted sweet potatoes, red pepper, red onion, cream cheese, red beans, parsley — **43**

## **PULLED PORK QUESADILLA** (350g) 🔥 NEW

tortilla, cheddar cheese, pulled pork, pickled jalapeño, red onion, pickled cucumber, red beans, cream cheese, BBQ sauce — **45**

## **SHRIMP QUESADILLA** (300g) 🔥 NEW

tortilla, cheddar cheese, Jospier grilled shrimp, avocado, mango salsa, cucumbers, pickled onion, cream cheese — **49**

## **ADD A DIP TO YOUR QUESADILLA**

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**GUACAMOLE** (60g) — **7**

**CHEDDAR CHEESE** (50g) — **8**

**AIOLI SAUCE** (50g) — **6**



**GOAT CHEESE  
HARMONY**



**SANTORINI  
MIX**



**SUMMER  
STONE FRUITS**

# BOTANICAL BOWLS.

6

## **SANTORINI MIX** (350g) ✨ NEW

bulgur with herbs, diced cucumber, roasted kapia pepper, Kalamata olives, cherry tomatoes, pickled red onion, crispy chickpeas, mixed greens, pomegranate, roasted almond flakes with yogurt herb dressing — **51**

## **SUMMER STONE FRUITS** (350g) ✨ NEW

couscous with orange zest and mint, nectarine/peach roasted in the jospier oven, grapes, avocado, quick-pickled fennel, mixed salad greens, pickled onion, roasted pistachios, with orange-lime tahini dressing — **52**

## **GOAT CHEESE HARMONY** (350g)

goat cheese crumble with honey, roasted sweet potato, caramelized pear, roasted red onion petals, green beans, caramelized walnuts, mixed greens, raw pollen, beet powder, cranberries  
With honey and ginger dressing — **54**

## **DIJON POTATO FUSION** (350g)

baby potatoes in skin, sweet potatoes, purple potatoes, peas, roasted chickpeas, red onion, parsley, dill, capers, almonds, Jospier roasted peppers with Dijon dressing — **50**

## **MEDITERRANEAN** (350g)

cauliflower rice with parsley, avocado, roasted mushrooms, parsley pesto, sweet potatoes with sweet chili, cucumber with sesame relish, ginger, sweet potato puree with vanilla, avocado puree with spirulina, hemp seeds — **52**

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

avocado, cherry tomatoes, beetroot, cucumbers, poppy seeds, sautéed mushrooms, pesto, sweet potato and peas, sun-dried tomatoes, grapes, mixed greens, with balsamic dressing — **55**

# EXTRA PROTEINS FOR BOTANICAL BOWLS

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

**GRILLED SALMON WITH LEMON HERB AIOLI** (120g) — **41**

**PIRI PIRI CHICKEN** (200g) — **34**

**MEDITERRANEAN CHICKEN** (200g) — **36**

**CHIMICHURRI STEAK** (120g) — **44**

**TROUT** (100g) — **38**



**BEEF  
BURGER**



**ROYAL  
BURGER**



**BRIE  
BURGER**



**DOUBLE DECKER  
BURGER**

**EXTRA CHEDDAR  
JALAPENO BURGER**



**CRISPY CHICKEN BURGER**



# BURGERS.

7

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

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## **BEEF BURGER** (320g)

Angus beef blend, BBQ sauce, iceberg lettuce, tomato, red onion rings, caramelized onion, bacon, homemade bun — **46**

## **CHEESEBURGER** (350g) ☆ TOP SELLER

Angus beef blend, BBQ sauce, iceberg lettuce, tomato, red onion rings, caramelized onion, bacon, cheddar cheese, homemade bun — **48**

## **ROYAL BURGER** (320g)

Angus beef blend, royal sauce, iceberg lettuce, crispy onion, bacon, pickles, cheddar cheese, homemade bun — **49**

## **DOUBLE DECKER BURGER** (470g)

Angus beef blend, BBQ sauce, iceberg lettuce, tomato, crispy onion, pickles, extra cheddar cheese, homemade bun — **59**

## **BRIE BURGER** (350g) 🌟 NEW

Angus beef blend, truffle mayonnaise, arugula, fresh pear, Brie cheese, crispy bacon, caramelized onion, homemade bun — **52**

## **EXTRA CHEDDAR JALAPEÑO BURGER** (370g) 🌶️🌶️🌶️

Angus beef blend, royal sauce, iceberg lettuce, tomato, pickled onion, extra cheddar cheese, jalapeño, homemade bun — **52**

## **CRISPY CHICKEN BURGER** (350g)

panko-crusted crispy chicken, aioli sauce, iceberg lettuce, tomato, pickles, pickled onion, homemade bun — **46**

## **HALLOUMI BURGER** (350g) 🌿

halloumi, yogurt and mint sauce, mixed greens, tomato, red onion rings, hot pepper jam, homemade bun — **52**

## **VEGGIE BURGER** (350g) 🌿

chickpea mix with 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**

# LOADED FRIES.

8

## LOADED ANGUS MELT (350g)

Angus beef, cheddar cheese sauce, crispy onion, aioli sauce, fried egg, chives, french fries — 46

## LOADED CHICKEN MELT (350g)

crispy chicken, cheddar cheese sauce, pickled red onion, fried egg, aioli sauce, chives, french fries — 44

## LOADED PULLED PORK (350g)

pulled pork, cheddar cheese sauce, crispy onion, pickled cucumbers, BBQ sauce, chives, french fries — 46

## LOADED SHRIMP FRIES (350g)

shrimp, chili mayonnaise, mango salsa, pickled red onion, chives, french fries — 48

# SIDES.

9

## FRENCH FRIES (150g)

homemade french fries, seasoned with salt — 15

## SWEET POTATO FRIES (150g)

sweet potato fries, seasoned with salt — 19

Add a topping to your fries

+ TRUFFLE, PARSLEY AND PARMESAN — 4

+ GARLIC, PARSLEY AND PARMESAN — 3

+ LOCAL CHEESE AND CHIVE — 2

## JOSPER GRILLED VEGETABLES (200g)

Roasted kapia pepper, zucchini, mushrooms, and red onion cooked in the Josper oven, served with green parsley sauce — 25

## SMASHED POTATOES IN THE OVEN (200g)

smashed potatoes in skin, roasted in Josper, with chimichurri salsa and aioli sauce — 18

# EXTRA

FOCACCIA (100g) — 3

SEED BREAD (100g) — 3

# SAUCES. (50g)

10

Our homemade sauces

## TRUFFLE MAYONNAISE — 8

creamy mayonnaise with a delicate truffle aroma

## CHEDDAR CHEESE SAUCE — 8

creamy cheddar sauce

## SALSA CHIMICHURRI — 6

fresh sauce with parsley, garlic, red onion, herbs, and olive oil

## SWEET CHILI JAM — 6

sweet, slightly spicy, perfect with cheeses and meat

## AIOLI — 6

garlic mayonnaise, simple and intense

## TAHINI — 6

creamy sesame sauce with hints of mustard and mango

## 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<sub>2</sub>O BAR.

Filtered water, served freely and just the way you like it: at room temperature, chilled, or sparkling.

 Unlimited water refills

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**STILL WATER — 6,9**

**SPARKLING WATER — 6,9**

# COFFEE & SPECIALTIES.

**ESPRESSO** 20ml – 11

**ESPRESSO DECAF** 20ml – 13

**ESPRESSO DOUBLE** 40ml – 17

**ESPRESSO AMERICANO** 80ml – 11

**ITALIAN CAPPUCCINO** 150ml – 16  
Espresso, milk, milk foam

**VIENNESE CAPPUCCINO** 150ml – 16  
Espresso, milk, whipped cream

**FLAT WHITE** 200ml – 20  
Double espresso, milk, milk foam

**VEGAN CAPPUCCINO** 150ml – 19  
Espresso, plant milk, milk foam

**CAFÉ FRAPPÉ** 150ml – 22  
Espresso, milk, chocolate/vanilla, honey syrup, whipped cream, ice

**LATTE MACCHIATO** 200ml – 18  
Espresso, milk, milk foam

**IRISH COFFEE** 200ml – 22  
Espresso, Irish whiskey, honey, whipped cream

**PISTACHIO LATTE** 280ml – 24  
Espresso, pistachio paste, milk, pistachio, cocoa

**ICED LATTE** 200ml – 19  
Espresso, milk, ice

**CAPPUCCINO MATCHA** 200ml – 22  
Matcha, milk foam

**SWEET MATCHA** 280ml – 24  
Matcha, fruit syrup, milk, whipped cream, ice

**BABYCCINO** 100ml – 9 ✦ KIDS  
Milk foam with chocolate / cinnamon / meringue

**HOT CHOCOLATE** 280ml – 20  
Belgian hot chocolate crafted by Turtha Pastries

# HOT TEA INFUSIONS.

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

**WILD FOREST FRUITS** 250ml – 17  
Apple pieces, hibiscus, rosehip, grapes, cinnamon, natural bourbon vanilla extract

**BERRY SOUR** 250ml – 17 ✦ NEW  
Apple pieces, hibiscus flowers, rosehip peel, strawberry pieces, kiwi pieces

**ROOIBOS CARAMEL** 250ml – 17  
Rooibos, carob pieces, blackberry petals, puffed rice, sunflower petals, tonka bean extract, vanilla pieces

**BLACK TEA** 250ml – 17  
Blend of black teas including Ceylon black tea

**GREEN TEA** 250ml – 17

**FRESH MINT TEA** 250ml – 17 ✦ NEW

**MINT** 250ml – 17 ✦ NEW

# ICED TEA. ✦ NEW

\*Low sugar content

**BLACK CEYLON** 400ml – 18  
Black tea, coconut milk, homemade vanilla syrup, ice

**COOLING RED** 400ml – 28  
Fruit infusion, honey, fresh lemon juice, ice

**ICY MINT** 400ml – 18  
Mint infusion, lime, honey, ice



# CRAFT BEER.

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**URSUS PREMIUM** 5.3% 400ml – 15

**AZUGA UNFILTERED WEISSBIER** 5% 400ml – 20

# SPRITZ INFUSIONS.

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**PETRONI SPRITZ** 200ml – 36  
Petroni Aperitivo, prosecco, sparkling water, ice

**PINK HUGO** 200ml – 36 **NEW**  
Prosecco, pink elderflower syrup, mint, sparkling water, lime, ice

**GIN TONIC** 200ml – 36  
Gin, homemade tonic water, lime, ice, sparkling water  
Our tonic water is **made by us** – artisanal and with no added sugar. If you're expecting the classic commercial gin & tonic... it might taste a little too authentic.

**CUBA LIBRE** 400ml – 36 **NEW**  
Homemade cola syrup, rum, lime, sparkling water, ice

**LIMONCELLO SPRITZ** 200ml – 36  
Homemade limoncello, prosecco, sparkling water, ice

**COLA SPRITZ** 200ml – 36  
Homemade cola syrup, red vermouth, prosecco, lime, sparkling water, ice

**ORANGE SPRITZ** 200ml – 36 **NEW**  
Homemade orange soda syrup, white vermouth, lime, prosecco, sparkling water, ice



# BOTANICAL COCKTAILS.

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

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

**CANDY TEA** 260ml – 33 **NEW**  
Vodka, lemon juice, oat milk, fruit tea, honey, sour cherries, egg white, ice

**SWEET DELIGHT** 190ml – 33 **NEW**  
Pink gin, lemon juice, orange juice, raspberry syrup, bitter, ice

**ALMOND ISLAND** 140ml – 33 **NEW**  
Rum, almond liqueur, pineapple syrup, lemon juice, ice

**COCO JUMBO** 140ml – 33 **NEW**  
Pink gin, coconut milk, lemon juice, pineapple, vanilla, bitter, ice

**ELDERFLOWER BLISS** 160ml – 33 **NEW**  
Gin, aperol, lemon juice, elderflower syrup, egg white, ice

**WHISKEY CHERRY SOUR** 230ml – 33 **NEW**  
Whiskey, sour cherry syrup, fresh lemon juice, egg white, bitter, honey, ice

# GLASS WINE.

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**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

# LEMONADES.

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## LEMON ELIXIR 400ml — 19

Fresh lemon juice, honey syrup, still/sparkling water, ice

## BERRY BLOOM 400ml — 20 NEW

Fresh lemon juice, fruit syrup, still/sparkling water, ice

## ORANGELLA 400ml — 20

Fresh lemon juice, homemade orange soda syrup, still/sparkling water, ice

## MINTY FRESH 400ml — 20 NEW

Fresh lemon juice, homemade mint syrup, still/sparkling water, ice

## SPICY BASIL 400ml — 20 NEW

Fresh lemon juice, homemade basil and ginger syrup, still/sparkling water, ice

## PINK ELDERFLOWER 400ml — 20 NEW

Fresh lemon juice, pink elderflower syrup, mint, still/sparkling water, ice

## CHERRY BLAST 400ml — 20 NEW

Fresh lemon juice, homemade sour cherry syrup, still/sparkling water, ice

## HOT/COLD SUMMER IMMUNITY 400ml — 20 NEW

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

# SODA HOMEMADE.

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## COLA HOMEMADE 400ml — 15

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

## ORANGE SODA HOMEMADE 400ml — 15 NEW

Fresh orange, elderflower syrup, orange peel, sparkling water, ice

## PINK TONIC HOMEMADE 400ml — 15

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



# COLD PRESSED JUICES.

\*While stocks last  
This product is bottled and produced fresh daily.

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## LUCKY LEMON 250ml — 23

Lemon, spinach, apple, celery

## ORANGE ORBIT 250ml — 23

Orange, lemon, ginger, turmeric

## BABY BOOST 250ml — 23

Carrot, orange

## RED GLOW 250ml — 23

Beetroot, orange, carrot, pear

## GARDEN PEAR 250ml — 23

Pear, lemon, dill

# FRESH.

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## ORANGE 250ml — 19

## GRAPEFRUIT 250ml — 19

## MIXT 250ml — 19

orange, grapefruit

## GINGER GREEN SHOT 35ml — 13

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

A wooden table with various pastries, a coffee cup, and a pink drink. The table is made of light-colored wood with a natural grain. In the foreground, there is a dark grey plate with a croissant topped with yellow cream and blueberries. To the right, there is a dark grey cup filled with coffee and latte art. In the background, there is a tall glass with a pink drink, ice, and blueberries. Another dark grey plate with a slice of cake is visible on the left. The overall scene is a display of bakery items.

# CONFECTIONERY & PASTRY SHOP

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



## GOVERNMENT OF ROMANIA MINISTRY OF PUBLIC FINANCE

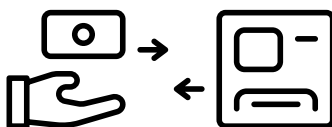
If you do not receive a fiscal receipt, you are required to request one.

If the request is refused, you have the right to receive the purchased goods or the provided service without paying their value.

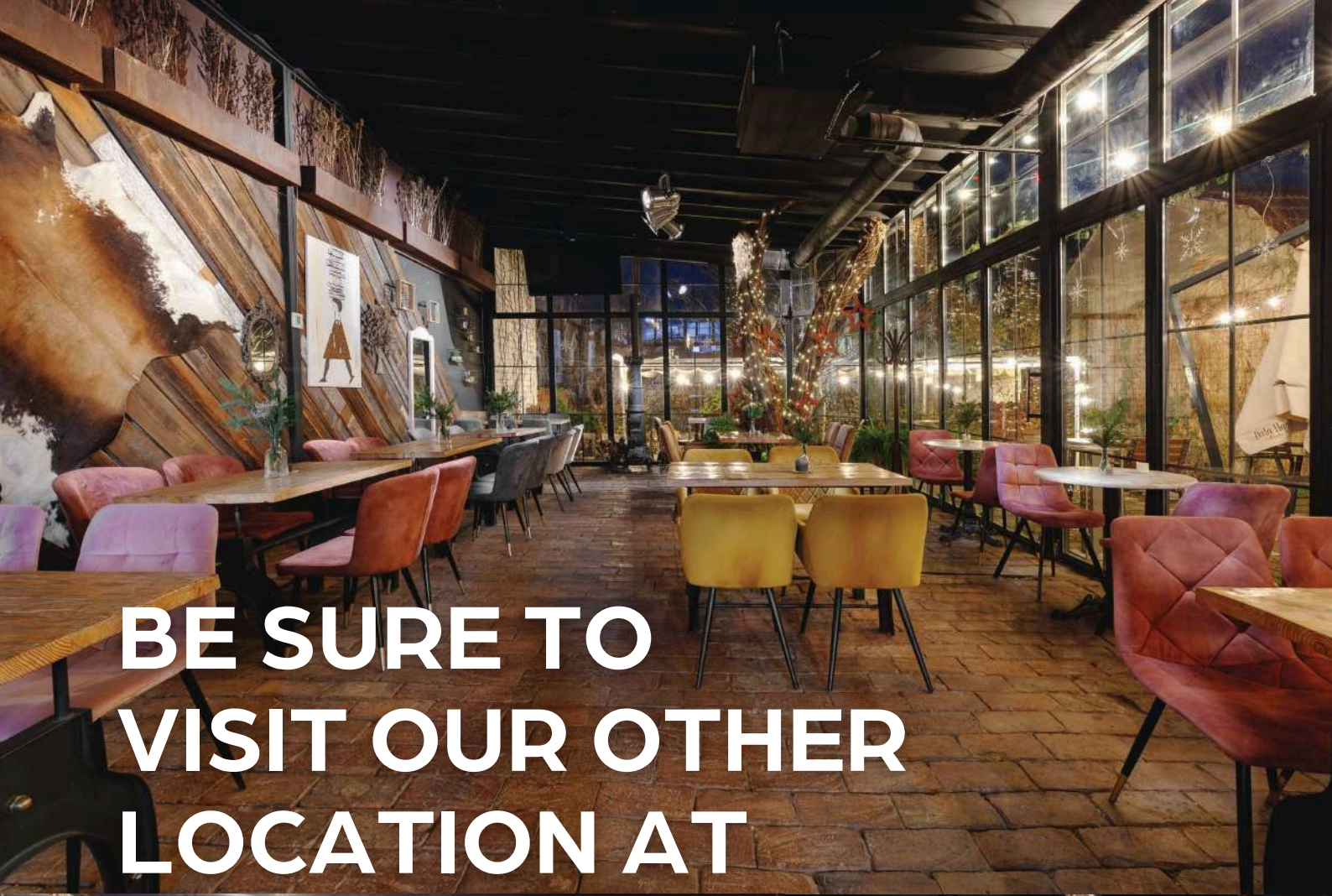
Request and keep your fiscal receipts in order to participate in the monthly and occasional drawings of the Fiscal Receipt Lottery.

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.



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



**NUTRITIONAL  
VALUES.**



**ALLERGEN  
LIST.**



**TURTHA**