



# MENU

TURTHA



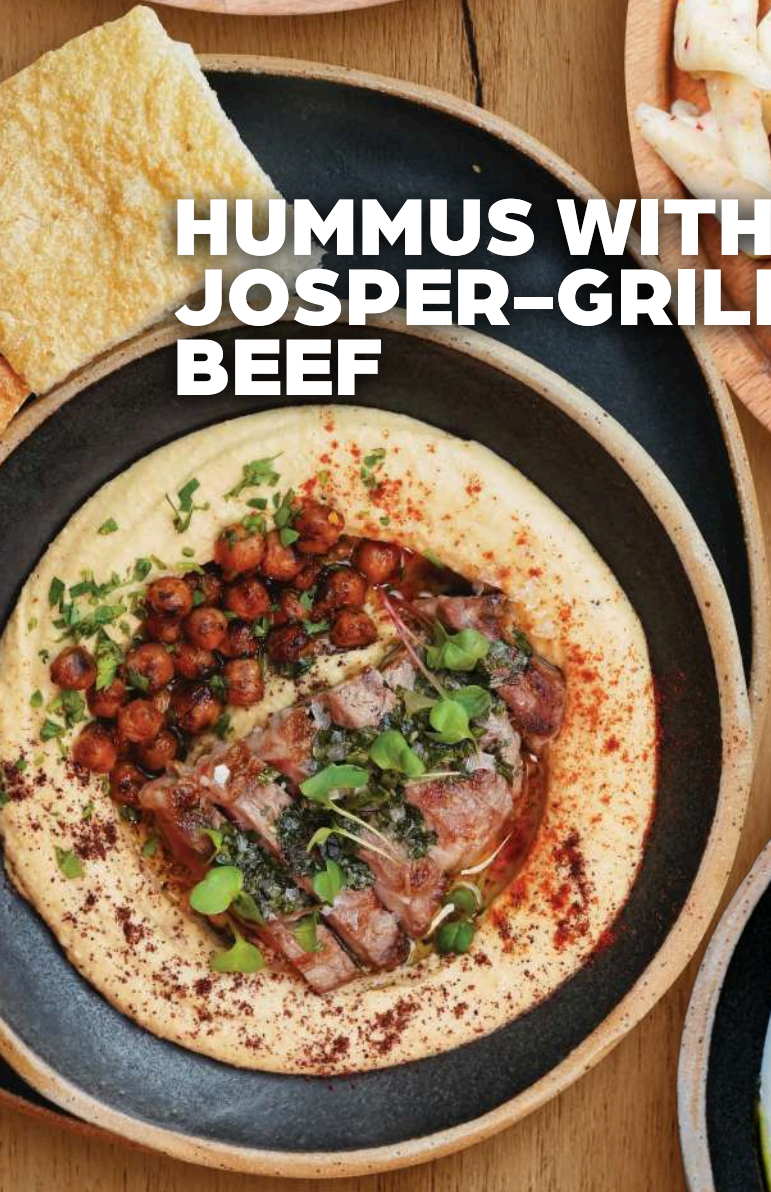
**NACHOS  
WITH BEEF  
AND GUACAMOLE**



**ROASTED  
EGGPLANT  
SALAD**



**ASSORTED  
CHEESE  
PLATTER**



**HUMMUS WITH  
JOSPER-GRILLED  
BEEF**



**CELERY  
CREAM SOUP**

# APPETIZERS.

1

Recommended for sharing with your loved ones.

## ROASTED EGGPLANT SALAD WITH CHERRY TOMATOES (300g)

charcoal-roasted eggplant in the Josper, cherry tomatoes, sesame seeds, pomegranate seeds, toasted homemade bread, green onion, homemade mayonnaise — 39

## JOSPER-BAKED FETA WITH TOMATOES AND GARLIC (300g)

feta cheese, cherry tomatoes, garlic, olive oil, mixed seeds, chives, all roasted in the Josper. Served with focaccia — 42

## JOSPER-ROASTED PEPPERS WITH FETA CREAM (300g)

roasted kapia peppers, feta cheese from Albota, Greek yogurt, lemon juice, mixed seeds, pomegranate molasses, parsley — 45

## JOSPER-MELTED BRIE WITH HOT PEPPER JAM (300g)

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

## ASSORTED BRUSCHETTA (250g)

3 bruschetta with cream cheese, tomatoes with avocado and basil, parmesan, prosciutto crudo and smoked trout from Albota — 35

## HUMMUS WITH TOMATOES (300g)

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

## HUMMUS WITH JOSPER-GRILLED BEEF (350g)

classic hummus, tahini, Argentinian beef striploin, roasted chickpeas, sweet paprika, sumac, olive oil, chimichurri, toasted homemade bread — 59

## NACHOS WITH BEEF AND GUACAMOLE (300g)

tortilla chips, slow-cooked Angus beef, homemade guacamole, jalapeño, cheddar cheese sauce — 44

## CHEESE PLATTER (for 2 people) (350g)

aged cheese from Albota with pistachio, chili and truffles, brie cheese, gorgonzola, walnuts, dried and fresh fruits — 59

## HOMEMADE FALAFEL WITH TAHINI SAUCE (250g)

prepared using the Iranian recipe of our colleague Mohammad – chickpea mix with green onion, garlic, parsley, cumin and pepper, served with mustard-mango tahini sauce, leaf salad with dressing and yogurt-mint sauce — 39



# SOUPS.

2

Served with toasted croutons with parmesan and dried herbs.

## ROASTED PEPPER CREAM SOUP WITH LOCAL CHEESE (300g)

Josper-roasted kapia peppers, sweet potato, potato, onion, garlic, sweet paprika, plant-based cream, local cheese, basil — 28

## CELERY ROOT CREAM SOUP WITH GREEN APPLE (300g)

celery root, onion, potatoes, Granny Smith green apple, lemon juice, celery stalk, parsley oil — 25



**CARAMELIZED  
PORK RIBS**



**ANGUS BEEF  
SAUSAGES**



## COOKED OVER CHARCOAL, NO COMPROMISES.

At Turtha, many of our dishes are finished in the Jospers – 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. Jospers isn't just an oven. It's the soul of our kitchen.

## BEEF.

3

Aged, Jospers-grilled, served with a fresh salad and lemon dressing

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

The T-bone is a renowned steak, dry-aged for 21 days, intensely marbled and juicy, perfectly combining the flavor of sirloin with the tenderness of fillet — **230**

### **ANGUS BONE-IN RIBEYE STEAK** (500-700g)

Angus bone-in ribeye steak, dry-aged for 21 days, known for its rich beef flavor, juiciness, tender texture, and generous marbling — **195**

### **ARGENTINIAN SIRLOIN STEAK WITH CHIMICHURRI SAUCE** (250g)

Argentinian sirloin steak cooked in the Jospers oven, known for its tender texture, juiciness, and deep, rich flavor. Served with chimichurri and Maldon salt — **75**

### **WIENER SCHNITZEL** (250g)

Viennese schnitzel made from Argentinian beef sirloin — **69**

### **ANGUS BEEF SAUSAGES** (350g) ✨ NEW RECIPE

Jospers-grilled Angus beef sausages, dark beer sauce with honey and Dijon mustard, homemade pickled onion, Jospers-roasted kapia pepper, mustard aioli and focaccia — **66**

## PORK.

4

### **JOSPER-GRILLED PORK NECK** (250g) ✨ NEW RECIPE

house-marinated pork neck, grilled in the Jospers — **49**

### **CARAMELIZED PORK RIBS** (400g)

pork ribs caramelized with barbecue sauce, slow-cooked for 12 hours at 90°C — **67**



**GRILLED  
SALMON WITH  
LEMON HERB AIOLI**

# FISH.

5

## 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

## ALBOTA TROUT FILLET, SEARED ON THE GRIDDLE (200g)

Albota trout fillet with naturally pink-orange flesh, colored through a carotenoid-rich diet, featuring a firm texture and delicate flavor. Pan-seared on the griddle, served with roasted lemon and herb butter.

Although filleted, the product may contain bones — 63

## FISH & CHIPS (350g) KIDS

Nile perch strips in a panko crust, homemade French fries, and house-made tartar sauce — 67

# CHICKEN.

6

## PIRI PIRI CHICKEN (200g)

boneless chicken thigh with skin, marinated in a piri piri blend, served with pineapple salsa, kapia pepper, tomatoes and parsley. Finished in the Josper oven — 44

## MEDITERRANEAN CHICKEN (200g)

chicken breast marinated with a blend of Mediterranean herbs and Mediterranean sauce, roasted in the Josper oven — 46

## CRISPY CHICKEN (250g)

chicken breast strips in a panko crust, served with sweet chili jam or aioli sauce — 41

# QUESADILLA.

7

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

## CHICKEN QUESADILLA (350g) TOP SELLER

tortilla, cheddar cheese, Josper-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, Josper-grilled shrimp, avocado, mango salsa, cucumber, pickled onion, cream cheese — 49

## ADD A DIP TO YOUR QUESADILLA

GUACAMOLE (60g) — 7    CHEDDAR CHEESE (50g) — 8    AIOLI (50g) — 6



**BEEF  
BURGER**



**ROYAL  
BURGER**



**BRIE  
BURGER**



**DOUBLE DECKER  
BURGER**

**EXTRA CHEDDAR  
JALAPENO BURGER**



**CRISPY CHICKEN BURGER**

# BURGERS.

8

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**

A black plate filled with golden-brown fries, topped with large shrimp, melted yellow cheese, and sliced red onions. A small pool of white sauce is visible at the bottom right.

**LOADED  
SHRIMP FRIES**

A black plate featuring a large portion of ground beef, melted yellow cheese, and a sunny-side-up egg. The egg is garnished with green herbs. A small portion of white sauce is visible at the top right.

**LOADED  
ANGUS MELT**

A black plate with pulled pork, melted yellow cheese, and sliced pickles. The pork is garnished with green herbs.

**LOADED  
PULLED PORK**

A black plate with fried chicken pieces, fries, melted yellow cheese, and sliced red onions. The chicken is garnished with green herbs.

**LOADED  
CHICKEN MELT**

# MAIN SALADS.

9

## **TURTHA GRILL SALAD** (300g) ☆ TOP SELLER

mixed greens, Jospers-grilled chicken breast, cherry tomatoes, avocado, egg, crispy tortilla chips, and homemade vinaigrette — **59**

## **BEEF SIRLOIN JULIENNE** (300g)

tender Argentinian sirloin steak cooked in the Jospers oven, cut into julienne strips, served with mixed greens, sun-dried tomatoes, crispy onions, Grana Padano, and horseradish dressing — **64**

## **HALLOUMI SALAD** (300g)

mixed greens, Jospers-grilled halloumi, Jospers-grilled zucchini, sun-dried tomatoes, pumpkin seeds, quinoa, and mint yogurt dressing — **62**

## **SHRIMP AND GRAPEFRUIT SALAD** (300g) ✨ NOU

mixed greens, Jospers-grilled shrimp, cherry tomatoes, red onion, fresh cucumber, pink grapefruit, almond flakes, citrus dressing — **62**

# LOADED FRIES.

10

## **LOADED ANGUS MELT** (350g)

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

## **LOADED CHICKEN MELT** (350g) ✨ NEW

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

## **LOADED PULLED PORK** (350g) ✨ NEW

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

## **LOADED SHRIMP FRIES** (350g) ✨ NEW

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



**FRIED SWEET  
POTATOES WITH  
PARMESAN AND  
TRUFFLES**



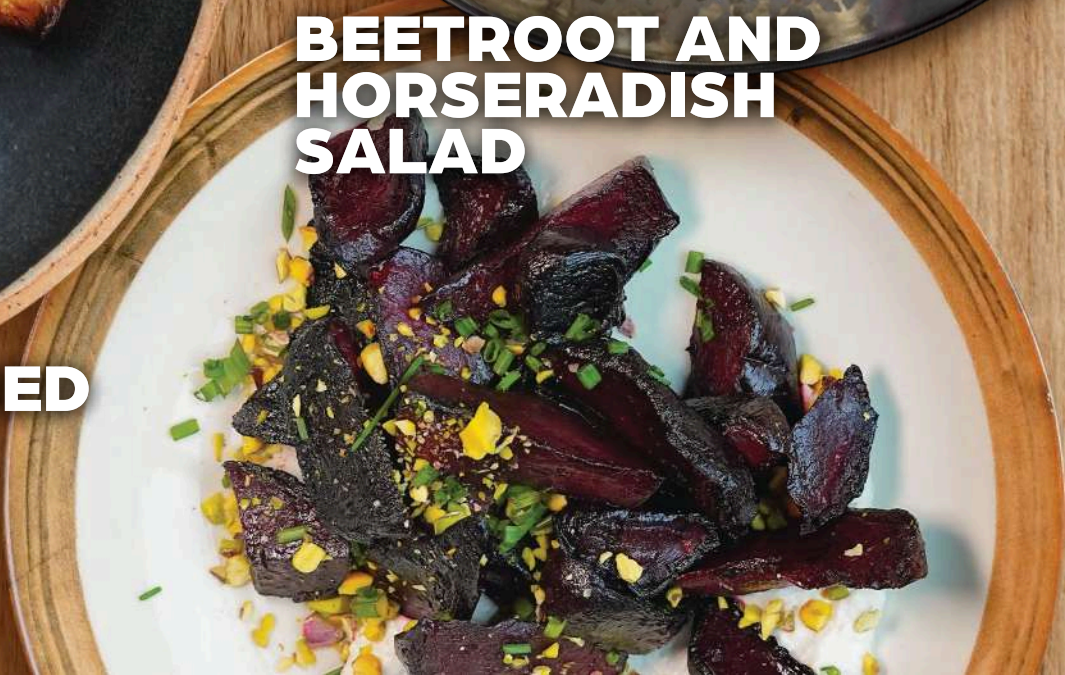
**JOSPER-GRILLED  
VEGETABLES**



**OVEN-CRUSHED  
POTATOES**



**SHRIMP AND  
GRAPEFRUIT  
SALAD**



**BEETROOT AND  
HORSERADISH  
SALAD**

# SIDES.

11

## **FRENCH FRIES** (150g)

homemade 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

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

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

**+ LOCAL CHEESE AND CHIVES** — 2

## **JOSPER-GRILLED VEGETABLES** (200g)

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

## **OVEN-CRUSHED POTATOES** (200g)

skin-on crushed potatoes, roasted in the Josper, served with chimichurri salsa and aioli sauce — 18

## **SEASONAL SALAD WITH LOCAL CHEESE** (200g)

tomatoes, cucumbers, red onion, kapia pepper, local cheese — 18

## **MIXED LEAF SALAD** (100g)

mixed green leaves with olive oil, basil and lemon dressing — 17

## **PICKLED VEGETABLE SALAD** (200g)

assorted pickles — 16

## **ROASTED PEPPER SALAD** (150g)

roasted pepper salad — 20

## **BEETROOT SALAD WITH HORSERADISH** (150g)

roasted beetroot, horseradish cream with rich sour cream, pistachios and chives — 17

# SAUCES. (50g)

12

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



**DRINKS**

# BEER LAGER.

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<b>URSUS PREMIUM</b> 5% 330ml	— 13
<b>PERONI NASTRO AZZURO</b> 5.1% 330ml	— 15
<b>KOZEL LAGER PREMIUM</b> 4.4% 330ml	— 14
<b>URSUS DRAUGHT</b> 5% 400ml	— 15

# SPECIALTIES.

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<b>URSUS BLACK GRIZZLY</b> 6% 330ml	— 15
<b>AZUGA UNFILTERED WEISSBER</b> 5.3% 500ml	— 21

# NON- ALCOHOLIC.

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<b>URSUS PREMIUM</b> 0% 330ml	— 12
<b>PERONI NASTRO AZZURRO</b> 0% 330ml	— 14
<b>URSUS COOLER (LEMON)</b> 0% 330ml	— 12

# RUM.

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<b>BUMBU XO RUM</b> 40% 40ml	— 44
<b>BUMBU RUM</b> 40% 40ml	— 35
<b>HAVANA CLUB ESPECIAL</b> 40% 40ml	— 21
<b>HAVANA CLUB ESPECIAL</b> 40% 40ml	— 21

# GIN.

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<b>MALFY GIN ORIGINALE</b> 41% 40ml	— 27
<b>BEEFEATER LONDON DRY GIN</b> 40% 40ml	— 21
<b>BEEFEATER PINK GIN</b> 37.5% 40ml	— 21
<b>BEEFEATER 0% NON ALCOHOL</b> 0% N.A. 40ml	— 22

# COGNAC.

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<b>MARTELL COGNAC VSOP</b> 41% 40ml	— 36
<b>MARTELL COGNAC VS</b> 41% 40ml	— 26
<b>VINARS JIDVEI</b> 42% 40ml	— 20

# TEQUILA.

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<b>OLMECA BLANCO</b> 38% 40ml	— 25
<b>OLMECA GOLD</b> 38% 40ml	— 25

# APERITIF/ DIGESTIF.

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<b>CAMPARI</b> 25% 40ml	– 21
<b>PETRONI</b> 11% 40ml	– 21
<b>DISARONNO AMARETTO</b> 28% 40ml	– 25
<b>BRAN PLUM PĂLINCĂ</b> 40% 40ml	– 25
<b>BRAN APRICOT PĂLINCĂ</b> 40% 40ml	– 30
<b>BRAN STRAWBERRY LIQUEUR</b> 30% 40ml	– 20
<b>RAMAZZOTTI AMARO</b> 30% 40ml	– 30
<b>CAROLANS</b> 17% 40ml	– 25

# LONG DRINKS & SPRITZ.

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**PETRONI SPRITZ** 400ml – 36  
Home-made cola syrup, red vermouth, prosecco, lime, sparkling water, ice

**PINK HUGO** 400ml – 36 ✨ NEW  
Home-made orange soda syrup, white vermouth, lime, prosecco, sparkling water, ice

**GIN TONIC** 400ml – 36  
Gin, home-made tonic water, lime, ice, sparkling water  
The tonic water is made by us – artisanal, with no added sugar. If you're expecting the classic commercial gin & tonic... it might taste a bit too authentic

**CUBA LIBRE** 400ml – 36 ✨ NEW  
Home-made cola syrup, rum, lime, sparkling water, ice

**LIMONCELLO SPRITZ** 400ml – 36  
Home-made limoncello, prosecco, sparkling water, ice

**COLA SPRITZ** 400ml – 36  
Home-made cola syrup, red vermouth, prosecco, lime, sparkling water, ice

**ORANGE SPRITZ** 400ml – 36 ✨ NEW  
Home-made orange soda syrup, white vermouth, lime, prosecco, sparkling water, ice

# WHISKY.

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<b>CHIVAS 12Y</b> 40% 40ml	– 29
<b>THE GLENLIVET FOUNDERS RESERVE</b> 40% 40ml	– 38
<b>JAMESON</b> 40% 40ml	– 23
<b>FOUR ROSES</b> 40% 40ml	– 23

# VODKA.

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<b>ABSOLUT VODKA</b> 40% 40ml	– 23
<b>OSTOYA VODKA</b> 40% 40ml	– 33



# COCKTAILS.

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## NEGRONI 90ml — 33

Gin, Campari, red vermouth, ice

## CANDY TEA 260ml — 33 NEW

Vodka, fresh lemon juice, oat milk, fruit tea, honey, sour cherries, egg white, ice

## SWEET DELIGHT 190ml — 33 NEW

Pink gin, fresh lemon juice, fresh orange juice, raspberry syrup, bitters, ice

## ALMOND ISLAND 140ml — 33 NEW

Rum, almond liqueur, pineapple syrup, fresh lemon juice, ice

## COCO JUMBO 140ml — 33 NEW

Pink gin, coconut milk, fresh lemon juice, pineapple, vanilla, bitters, ice

## ELDERFLOWER BLISS 160ml — 33 NEW

Gin, Aperol, fresh lemon juice, elderflower syrup, egg white, ice

## WHISKEY CHERRY SOUR 190ml — 33 NEW

Whiskey, sour cherry syrup, fresh lemon juice, egg white, bitters, ice

# SODA HOMEMADE.

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## COLA HOMEMADE 400ml — 15

Fresh orange juice, elderflower syrup, orange zest, sparkling water, ice

## ORANGE SODA HOMEMADE 400ml — 15 NEW

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

## PINK TONIC HOMEMADE 400ml — 15

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

# 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, parsley, celery, pepper



# COCKTAILS N.A NOU

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## DREAM GIN 200ml — 29

Non-alcoholic gin, homemade tonic water, fresh orange, elderflower syrup, ginger, ice, sparkling water

## HUGO RUBY 200ml — 29

Raspberry and mint infused syrup, mint, sparkling water, lime, ice.

# 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

# 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 – 18  
Fruit infusion, honey, fresh lemon juice, ice
- ICY MINT** 400ml – 18  
Mint infusion, lime, honey, ice
- STILL / SPARKLING WATER** – 9,9  
700ml

# CIGARETTES

DUNHILL KENT Vogue glo vuse

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

SCAN FOR THE  
FULL LIST



# ALLERGENS

Milk\*: All cheeses used are made from pasteurized milk

Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Celery	Seeds	Soy	Sulfites	Garlic	Honey

1. APPETIZERS														
ROASTED EGGPLANT SALAD WITH CHERRY TOMATOES	•		•								•			
JOSPER-BAKED FETA WITH TOMATOES AND GARLIC	•				•					•			•	
JOSPER-ROASTED PEPPERS WITH FETA CREAM	•				•					•				
JOSPER-MELTED BRIE WITH HOT PEPPER JAM	•				•			•		•				•
ASSORTED BRUSCHETTA	•		•	•										
HUMMUS WITH SUN-DRIED TOMATOES	•									•				
HUMMUS WITH JOSPER-GRILLED BEEF	•							•		•				
NACHOS WITH BEEF AND GUACAMOLE					•									
CHEESE PLATTER					•			•				•		
HOMEMADE FALAFEL WITH TAHINI SAUCE					•		•			•			•	
2. SOUPS														
KAPIA PEPPER CREAM SOUP	•				•								•	
CELERY CREAM SOUP	•								•					
3. BEEF														
ANGUS BONE-IN RIBEYE STEAK														
ANGUS T-BONE STEAK														
ARGENTINIAN SIRLOIN STEAK WITH CHIMICHURRI SAUCE													•	
WIENER SCHNITZEL	•		•											
ANGUS BEEF SAUSAGES	•		•					•					•	
4. PORK														
JOSPER-GRILLED PORK NECK														
CARAMELIZED PORK RIBS								•					•	
5. FISH														
GRILLED GLAZED SALMON WITH LEMON HERB AIOLI				•						•				•
ALBOTA TROUT FILLET, SEARED ON THE GRIDDLE				•	•									
FISH & CHIPS	•		•	•										
6. CHICKEN														
PIRI PIRI CHICKEN														•
MEDITERRANEAN CHICKEN														•
CRISPY CHICKEN	•		•											
7. QUESADILLA														
ANGUS BEEF QUESADILLA	•				•								•	
CHICKEN QUESADILLA	•				•								•	
VEGETABLE QUESADILLA	•				•									
PULLED PORK QUESADILLA	•				•		•						•	
SHRIMP QUESADILLA	•	•			•								•	
8. BURGERS														
BEEF BURGER	•							•						
CHEESEBURGER	•				•			•						
ROYAL BURGER	•		•		•			•					•	
DOUBLE DECKER BURGER	•				•			•					•	
BRIE BURGER	•		•		•								•	
EXTRA CHEDDAR JALAPEÑO BURGER	•		•					•					•	
CRISPY CHICKEN BURGER	•		•					•					•	•
HALLOUMI BURGER	•				•									
VEGGIE BURGER	•													•
9. MAIN SALADS														
JULIENNE BEEF SIRLOIN SALAD					•									
SHRIMP AND GRAPEFRUIT SALAD		•						•	•					
TURTHA GRILL SALAD			•											
HALLOUMI SALAD					•									
10. LOADED FRIES														
LOADED ANGUS MELT			•		•									
LOADED CHICKEN MELT			•		•									
LOADED PULLED PORK					•									
LOADED SHRIMP FRIES		•	•											
11. SIDES														
FRENCH FRIES														
SWEET POTATO FRIES														
JOSPER-GRILLED VEGETABLES								•					•	
OVEN-CRUSHED POTATOES			•										•	
SEASONAL SALAD WITH LOCAL CHEESE					•									
MIXED LEAF SALAD														
PICKLED VEGETABLE SALAD													•	
ROASTED PEPPER SALAD														
BETROOT SALAD WITH HORSERADISH					•			•						
12. SAUCES														
CHEDDAR CHEESE SAUCE			•											
CHIMICHURRI					•									
SALSA														•
HOT PEPPER JAM														
BBQ SAUCE								•						
ROYAL SAUCE			•					•						
AIOLI			•											•
TAHINI SAUCE										•				



## GOVERNMENT OF ROMANIA MINISTRY OF PUBLIC FINANCE

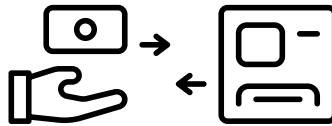
If you do not receive a fiscal receipt, you are required to request one.

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.