

STEJARII DELIVERY – ORDER @0757.071.294 – DAILY, 11 AM – 9 PM

APERITIVE / STARTERS

|                                                                                          |         |
|------------------------------------------------------------------------------------------|---------|
| <b>Burrata cu rosii cherry, pesto Genovese si ulei de patrunjel (350 g)</b> . . . . .    | 105 lei |
| Burrata with cherry tomatoes, Genovese pesto and parsley oil                             |         |
| <b>Tataki de ton cu alge wakame si perle de soia (200 g)</b> . . . . .                   | 78 lei  |
| Tuna tataki with wakame seaweed and soy pearls                                           |         |
| <b>Terina de foie gras cu selectie de dulceturi si pain brioche (75/100 g)</b> . . . . . | 115 lei |
| Foie gras terrine with jam selection and pain brioche                                    |         |
| <b>Vitello Tonnato din cotlet de vitel cu focaccia de casa (200/100 g)</b> . . . . .     | 98 lei  |
| Veal cutlet Vitello Tonnato with homemade focaccia                                       |         |
| <b>Tartar de ton cu avocado si ghimbir (220 g)</b> . . . . .                             | 95 lei  |
| Tuna tartare with avocado and ginger                                                     |         |
| <b>Carpaccio din muschi de vita Uruguay, rucola si spuma de parmezan (150 g)</b> . .     | 102 lei |
| Uruguay beef carpaccio with arugula and parmesan foam                                    |         |
| <b>Guacamole fresh (300 g)</b> . . . . .                                                 | 75 lei  |
| Fresh guacamole                                                                          |         |
| <b>Tartar din muschi de vita Uruguay cu cartofi Pont Neuf (200g)</b> . . . . .           | 118 lei |
| Uruguay beef tenderloin tartare with Pont Neuf potatoes                                  |         |
| <b>Humus cu muguri de pin si rodie (200 g)</b> . . . . .                                 | 65 lei  |
| Hummus with pine nuts and pomegranate                                                    |         |

SALATE / SALADS

|                                                                                             |         |
|---------------------------------------------------------------------------------------------|---------|
| <b>Salata cu ton rosu in crusta de susan,ridiche alba,castraveti,baby gem (350 g)</b> . . . | 78 lei  |
| Sesame crusted red tuna salad with white radish, cucumbers and baby gem                     |         |
| <b>Salata cu branza de capra si texturi de sfecla (250 g)</b> . . . . .                     | 68 lei  |
| Goat cheese salad with beetroot textures                                                    |         |
| <b>Salata King Crab (200 g) (Signature Dish)</b> . . . . .                                  | 195 lei |
| King crab salad                                                                             |         |
| <b>Salata cu pulpa de rata si branza Tete de Moine (250 g)</b> . . . . .                    | 98 lei  |
| Duck leg salad with Tete de Moine cheese                                                    |         |
| <b>Salata Caesar cu piept de pui (400 g)</b> . . . . .                                      | 65 lei  |
| Caesar salad with chicken breast                                                            |         |
| <b>Salata Ceasar cu creveti Black Tiger (400 g)</b> . . . . .                               | 92 lei  |
| Caesar salad with Black Tiger prawns                                                        |         |
| <b>Salata Caesar cu muschi de vita Uruguay (400 g)</b> . . . . .                            | 98 lei  |
| Caesar salad with Uruguay beef tenderloin                                                   |         |

SUPE / SOUPS

|                                                                                                                                |        |
|--------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Supa crema a zilei - intrebati ospatarul (400 g) Disponibila pana la ora 17</b> . . . . .                                   | 35 lei |
| Cream soup of the day - ask the waiter (available until 5 PM)                                                                  |        |
| <b>Ciorba de pui a la grec /Supa de pui cu taietei /ciorba de perisoare /ciorba de vacuta /ciorba de legume (300 ml)</b> . . . | 32 lei |
| Chicken soup a la grec / Chicken soup / Meatballs soup / Beef sour soup / Vegetables soup                                      |        |
| <b>Supa de fructe de mare cu creveti, caracatita si vongole (400 g)</b> . . . . .                                              | 92 lei |
| Seafood soup with prawns, octopus and clams                                                                                    |        |
| <b>Supa crema de dovleac picanta cu crema de branza (300 g)</b> . . . . .                                                      | 42 lei |
| Spicy pumpkin cream soup with cream cheese                                                                                     |        |

PASTA / RISOTTO

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| <b>Risotto cu sofran si creveti (300 g) (Signature dish)</b> . . . . .               | 114 lei |
| Saffron and prawns risotto                                                           |         |
| <b>Risotto Cacio e Pepe cu trufe negre proaspete (300 g)</b> . . . . .               | 98 lei  |
| Cacio e Pepe risotto with fresh black truffles                                       |         |
| <b>Risotto cu fructe de mare (300 g)</b> . . . . .                                   | 98 lei  |
| Seafood risotto                                                                      |         |
| <b>Rigatoni cu muschi de vita Uruguay si trufe negre proaspete (300 g)</b> . . . . . | 98 lei  |
| Rigatoni with Uruguay beef tenderloin and fresh black truffles                       |         |
| <b>Spaghetti cu fructe de mare (300 g)</b> . . . . .                                 | 98 lei  |
| Seafood spaghetti                                                                    |         |
| <b>Tagliolini cu trufe negre proaspete (300 g)</b> . . . . .                         | 102 lei |
| Tagliolini with fresh black truffles                                                 |         |
| <b>Bucatini Cacio e Pepe cu trufe negre proaspete (300 g)</b> . . . . .              | 79 lei  |
| Cacio e Pepe bucatini with fresh black truffles                                      |         |
| <b>Gnocchi cu muschi de vita Uruguay (350 g)</b> . . . . .                           | 82 lei  |
| Gnocchi with Uruguay beef tenderloin                                                 |         |
| <b>Spaghetti Aglio, Olio e Peperoncino (300 g)</b> . . . . .                         | 44 lei  |
| Aglio, Olio e Peperoncino Spaghetti (AOP)                                            |         |
| <b>Paste Carbonara (300 g)</b> . . . . .                                             | 62 lei  |
| Carbonara pasta                                                                      |         |
| <b>Spaghetti Bolognese (300 g)</b> . . . . .                                         | 48 lei  |
| Bolognese spaghetti                                                                  |         |

PESTE / FISH

|                                                                                           |         |
|-------------------------------------------------------------------------------------------|---------|
| <b>Peste la sare (400 g) (Signature dish)</b> . . . . .                                   | 365 lei |
| Salt crusted fish                                                                         |         |
| <b>Dover Sole (350 g) (Signature dish)</b> . . . . .                                      | 380 lei |
| Dover Sole                                                                                |         |
| <b>Lup de mare in crusta de cartofi, sparanghel si sos beurre blanc (300 g)</b> . . . . . | 122 lei |
| Seabass in potatoes crust, asparagus and beurre blanc sauce                               |         |
| <b>Calcan in saramura si polenta la gratar (200 / 200 / 200 g)</b> . . . . .              | 135 lei |
| Brine turbot and grilled polenta                                                          |         |
| <b>Cod negru cu risotto cu lime si sos de sofran (200 / 200 g)</b> . . . . .              | 165 lei |
| Black Cod with lime risotto and saffron sauce                                             |         |
| <b>Creveti Pil Pil cu usturoi si focaccia de casa (300 / 100 g)</b> . . . . .             | 135 lei |
| Pil Pil prawns with garlic and homemade focaccia                                          |         |
| <b>Ton rosu in glazura de miso si bok choy (280 g)</b> . . . . .                          | 124 lei |
| Miso glazed red tuna and bok choy                                                         |         |
| <b>Caracatita la gratar (300 g)</b> . . . . .                                             | 165 lei |
| Grilled octopus                                                                           |         |
| <b>Somon Teriyaki (250 g)</b> . . . . .                                                   | 84 lei  |
| Teriyaki salmon                                                                           |         |
| <b>Creveti Black Tiger la plita cu lamaie si spicy mayo (250 g)</b> . . . . .             | 152 lei |
| Black Tiger Prawns a la plancha with lemon and spicy mayo                                 |         |

MAIN COURSE – CARNE / MEAT

|                                                                                               |         |
|-----------------------------------------------------------------------------------------------|---------|
| <b>Snitel vienez de vitel (450 g)</b> . . . . .                                               | 165 lei |
| Wiener style schnitzel                                                                        |         |
| <b>Pulpa de rata confiata cu piure de cartofi cu trufe si sos demiglace (300 g)</b> . . . . . | 110 lei |
| Candied duck leg with truffles mashed potatoes and demiglace sauce                            |         |
| <b>Escalop din cotlet de vitel cu sos de citrice (300 g)</b> . . . . .                        | 138 lei |
| Veal cutlet escalope with citrus sauce                                                        |         |
| <b>Burger Gourmet cu ceapa caramelizata si cartofi prajiti (350/200 g)</b> . . . . .          | 98 lei  |
| Gourmet Burger with caramelized onion and French fries                                        |         |
| <b>Piept de pui Yakitori cu orez simplu (250/200 g)</b> . . . . .                             | 78 lei  |
| Yakitori chicken breast with white rice                                                       |         |
| <b>Fricassée din piept de pui cu ciuperci Morel (450 g)</b> . . . . .                         | 95 lei  |
| Chicken breast fricassée with Morel mushrooms                                                 |         |
| <b>Piept de curcan sous-vide cu edamame, sparanghel si sos de sofran (350 g)</b> . . . .      | 89 lei  |
| Sous vide turkey breast with edamame, asparagus and saffron sauce                             |         |

GATITE LENT / SLOW COOKED

|                                                                     |         |
|---------------------------------------------------------------------|---------|
| <b>Osso Buco cu risotto cu sofran (300/200 g)</b> . . . . .         | 145 lei |
| Osso Buco with saffron risotto                                      |         |
| <b>Obrajori de vita cu piure de cartofi (350 / 150 g)</b> . . . . . | 128 lei |
| Beef cheeks with mashed potatoes                                    |         |
| <b>Coasta de vita cu piure de cartofi (350 / 150 g)</b> . . . . .   | 192 lei |
| Beef rib with mashed potatoes                                       |         |

MAIN COURSE VEGETARIAN

|                                                                |        |
|----------------------------------------------------------------|--------|
| <b>Conopida la gratar cu sos chimichurri (200 g)</b> . . . . . | 55 lei |
| Grilled cauliflower with chimichurri sauce                     |        |
| <b>Vanata cu parmezan (300 g)</b> . . . . .                    | 59 lei |
| Eggplant parmigiana                                            |        |
| <b>Risotto Primavera (300 g)</b> . . . . .                     | 65 lei |
| Risotto Primavera                                              |        |

COPII / KIDS

|                                                                   |        |
|-------------------------------------------------------------------|--------|
| <b>Paste cu unt / sos rosu si parmezan (200 g)</b> . . . . .      | 32 lei |
| Butter / red sauce and Parmiggiano pasta                          |        |
| <b>Fish and chips cu piure de mazare (200 / 150 g)</b> . . . . .  | 48 lei |
| Fish and chips with mashed peas                                   |        |
| <b>Degetele de pui cu cartofi prajiti (200 / 150 g)</b> . . . . . | 39 lei |
| Chicken fingers with French fries                                 |        |
| <b>Mini burger cu cartofi prajiti (250 / 150 g)</b> . . . . .     | 39 lei |
| Mini burger with French fries                                     |        |

FINE CUTS

|                                                                                                                             |         |
|-----------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Tomahawk de vita Creekstone Prime SUA cu cartofi noi si sparanghel - pentru doua persoane (1200/200/150 g)</b> . . . . . | 840 lei |
| Grilled Prime Creekstone USA Tomahawk with new potatoes and asparagus (for two)                                             |         |
| <b>Cotlet de porc cu os (350 g)</b> . . . . .                                                                               | 115 lei |
| Grilled pork chop                                                                                                           |         |
| <b>Muschi de vita Creekstone Prime USA (250 g)</b> . . . . .                                                                | 375 lei |
| Creekstone Prime USA beef tenderloin                                                                                        |         |

|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| <b>Muschi de vita Uruguay (250 g)</b> . . . . .                            | 185 lei |
| Uruguay beef tenderloin                                                    |         |
| <b>Muschi de vita Wagyu - Japonia (200 g)</b> . . . . .                    | 625 lei |
| Wagyu beef tenderloin - Japan                                              |         |
| <b>Muschi de vita Wagyu - Japonia (100 g)</b> . . . . .                    | 325 lei |
| Wagyu beef tenderloin - Japan                                              |         |
| <b>Cotlet de vitel (350 g)</b> . . . . .                                   | 155 lei |
| Grilled veal cutlet                                                        |         |
| <b>Antricot de vita la gratar Creekstone Prime - SUA (350 g)</b> . . . . . | 265 lei |
| Creekstone Prime Rib-eye -USA                                              |         |
| <b>Antricot de vita Uruguay (350 g)</b> . . . . .                          | 185 lei |
| Rib-eye Uruguay                                                            |         |
| <b>Antricot de vita Wagyu - Japonia (300 g)</b> . . . . .                  | 490 lei |
| Wagyu Rib eye - Japan                                                      |         |

PIZZA

|                                                                   |         |
|-------------------------------------------------------------------|---------|
| <b>Pizza Margherita (350 g)</b> . . . . .                         | 59 lei  |
| Mozzarella, tomato sauce and basil                                |         |
| <b>Pizza Quattro Formaggi (400 g)</b> . . . . .                   | 68 lei  |
| Gorgonzola, parmesan, brie, mozzarella                            |         |
| <b>Pizza Fresca (450 g)</b> . . . . .                             | 84 lei  |
| Mozzarella di Buffala, prosciutto crudo, arugula, cherry tomatoes |         |
| <b>Pizza Wimbledon (400 g)</b> . . . . .                          | 104 lei |
| Brie, Stracchino, Cantal, black truffles, liquid cream            |         |
| <b>Pizza New York (400 g)</b> . . . . .                           | 98 lei  |
| Black truffles, Cantal, liquid cream                              |         |
| <b>Pizza Prosciutto e Funghi (450 g)</b> . . . . .                | 68 lei  |
| Tomato sauce, mozzarella, prosciutto cotto, mushrooms             |         |
| <b>Pizza Pepperoni (400 g)</b> . . . . .                          | 65 lei  |
| Spicy salami, mozzarella, tomato sauce                            |         |

GARNITURI / SIDE DISHES

|                                                                              |        |
|------------------------------------------------------------------------------|--------|
| <b>Piure de cartofi (200 g)</b> . . . . .                                    | 28 lei |
| Mashed potatoes                                                              |        |
| <b>Piure de cartofi cu trufe (200 g) / Sparanghel (150 g)</b> . . . . .      | 45 lei |
| Truffles mashed potatoes / Asparagus                                         |        |
| <b>Sote de legume verzi /Spanac /Broccoli sote (200/150/200 g)</b> . . . . . | 41 lei |
| Sautéed green vegetables / Sautéed spinach / Sautéed broccoli                |        |
| <b>Cartofi noi la cuptor / Cartofi prajiti (200 g)</b> . . . . .             | 28 lei |
| Baked new potatoes / French fries                                            |        |
| <b>Orez simplu (200 g)</b> . . . . .                                         | 24 lei |
| White rice                                                                   |        |

SALATE DE INSOTIRE / SIDE SALADS

|                                                                               |        |
|-------------------------------------------------------------------------------|--------|
| <b>Salata Baby Gem / Rucola cu rosii cherry si parmezan (150 g)</b> . . . . . | 36 lei |
| Baby gem salad / Arugula, cheery tomatoes and parmesan                        |        |
| <b>Mix de salate verzi (100 g)</b> . . . . .                                  | 30 lei |
| Green salad mix                                                               |        |

DESERT / DESSERT

|                                                                                                |        |
|------------------------------------------------------------------------------------------------|--------|
| <b>Tiramisu cu pralina de ciocolata si caramel (150 g)</b> . . . . .                           | 44 lei |
| Tiramisu with chocolate praline and caramel                                                    |        |
| <b>Tarta de mere cu inghetata artizanala de vanilie si sos de caramel (150 g)</b> . . . . .    | 55 lei |
| Homemade apple tart with caramel and artisanal vanilla ice cream                               |        |
| <b>Tarta Stejarii cu mere, dulce de leche si inghetata artizanala de vanilie (150 g)</b> . . . | 55 lei |
| Stejarii apple tart with dulce de leche and artisanal vanilla ice cream                        |        |
| <b>Tarta Tatin cu mere, crème Anglaise si inghetata artizanala de vanilie (150 g)</b> . . . .  | 45 lei |
| Tatin apple tart with crème Anglaise and artisanal vanilla ice cream                           |        |
| <b>Millefeuille cu foietaj moale, vanilie si capsuni (350 g)</b> . . . . .                     | 49 lei |
| Soft pastry millefeuille with vanilla and strawberries                                         |        |
| <b>Baba au rhum (175 g) (Signature dish)</b> . . . . .                                         | 42 lei |
| Baba au Rhum                                                                                   |        |

• Preparatele noastre pot conține urme de alergeni: grâu, crustacee, gluten ouă, pește, arahide, soia, derivate din lapte, nuci, fistic, țelină, muștar și susan. În caz de alergii severe, vă rugăm să ne informați în momentul comenzii.

