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Reservations:

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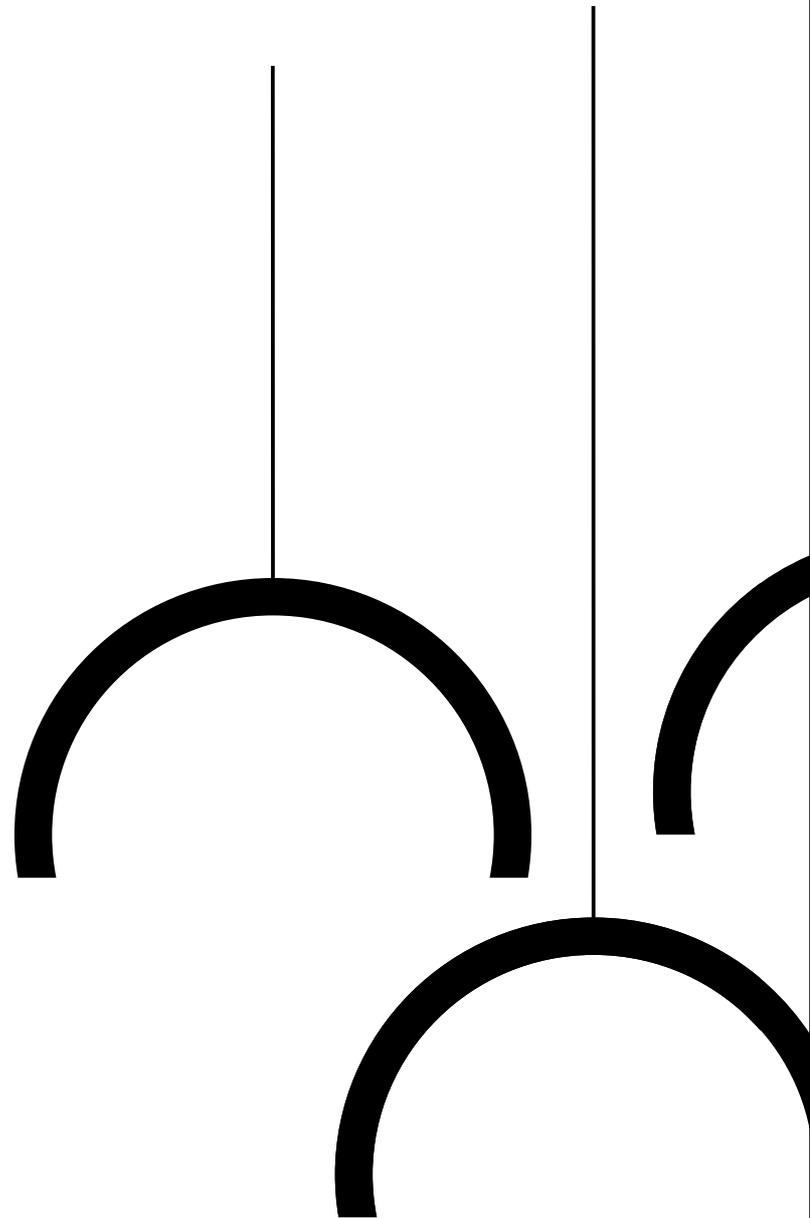
All weights as shown in this menu are the final weights of the combined and finished produce.

Please inform your waiter | waitress of any allergies or dietary requirements.

Out of respect for our clients and staff, parents are asked to supervise their children at all times while in the restaurant. Children at Baracca do not run or wander around the restaurant. They stay seated and ask their parents to take them to the restrooms. They do not scream, throw tantrums or touch the wine rack or glass display cases. Baracca cannot be held responsible for any accident caused by failure to comply with these guidelines. Thank you and we hope you have a pleasant experience at Baracca!

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SC Baracca Food Design SRL J12|1152|2011 RO28407072  
Str. Ion Ratiu 10-12, Cluj-Napoca, Cluj  
RO94BTRL01301202T03544XX, Banca Transilvania



Restaurant  
English

# Appetizer | Salads

## Tapas

parmesan creme brulee | pate | flavored butter  
180 gr | 29 lei

## Goat cheese mousse

lemon gel | butter powder | gruyere cheese cracker  
150 gr | 33 lei

## Beef tartar

south american beef tenderloin | balsamic garlic | herbs butter  
180 gr | 69 lei

## Foie gras | pear puree

duck liver | pain d'epices | wild rice  
180 gr | 64 lei

## Tuna tartar

cucumber | mashed peas | wasabi  
180 gr | 46 lei

## Cured salmon

cream cheese | dill | red beetroot | apple  
180 gr | 42 lei

## Chicken breast salad

salad mix | farm chicken breast | fresh vegetables | cheese dressing  
200 gr | 32 lei

## Fresh vegetables salad

salad mix | tarragon dressing | raw vegetables  
180 gr | 21 lei

# Soups

## Potato cream soup

leek | tarragon  
200 gr | 23 lei

## Mushroom bullion

shiitake | mushroom stock | parsley  
200 gr | 24 lei

# Rice

## Basmati rice | Tiger Prawn

saffron sauce | squid  
300 gr | 44 lei

## Rice | mushrooms

parmesan | mushroom mix | beef jus  
300 gr | 38 lei

# Pasta

handmade pasta from durum wheat and eggs (33.2%)

## Tagliatelle | mushroom mix

truffle puree | mushroom mix | beef jus  
300 gr | 38 lei

## Fettuccine | cream cheese

fresh cream | parmesan | bacon  
300 gr | 29 lei

## Black pasta | Tiger Prawn

calamari | fish sauce | saffron sauce  
300 gr | 44 lei

## Tagliatelle | tomato sauce

chicken stock | basil | garlic  
300 gr | 29 lei

## Parmesan

grana padano  
50 gr | 6 lei

# Main course

## Coq au vin

farm chicken breast | carrots puree | homemade pickled onions  
300 gr | 42 lei

## Chicken breast in porcini crust

farm chicken breast | creamy polenta | mushroom mix  
300 gr | 42 lei

## Duck breast | red beetroot puree

black cherry gel | thyme  
300 gr | 64 lei

## Salmon fillet | vegetables

mashed peas | homemade pickled onions  
300 gr | 49 lei

## Tuna fillet | echalotte cream

black lentils | wasabi | poached egg yolk  
250 gr | 98 lei

## Lamb chops - Maori Lakes

jerusalem artichoke textures | coffee | beef jus  
350 gr | 129 lei

## South American beef tenderloin

baked celery puree | mushrooms | beef jus  
300 gr | 98 lei

## Angus beef cheek

parsnip puree | homemade pickled onions | shiitake  
300 gr | 69 lei

## Mangalica pork tenderloin

cabbage textures | plums  
300 gr | 69 lei