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Reservations:

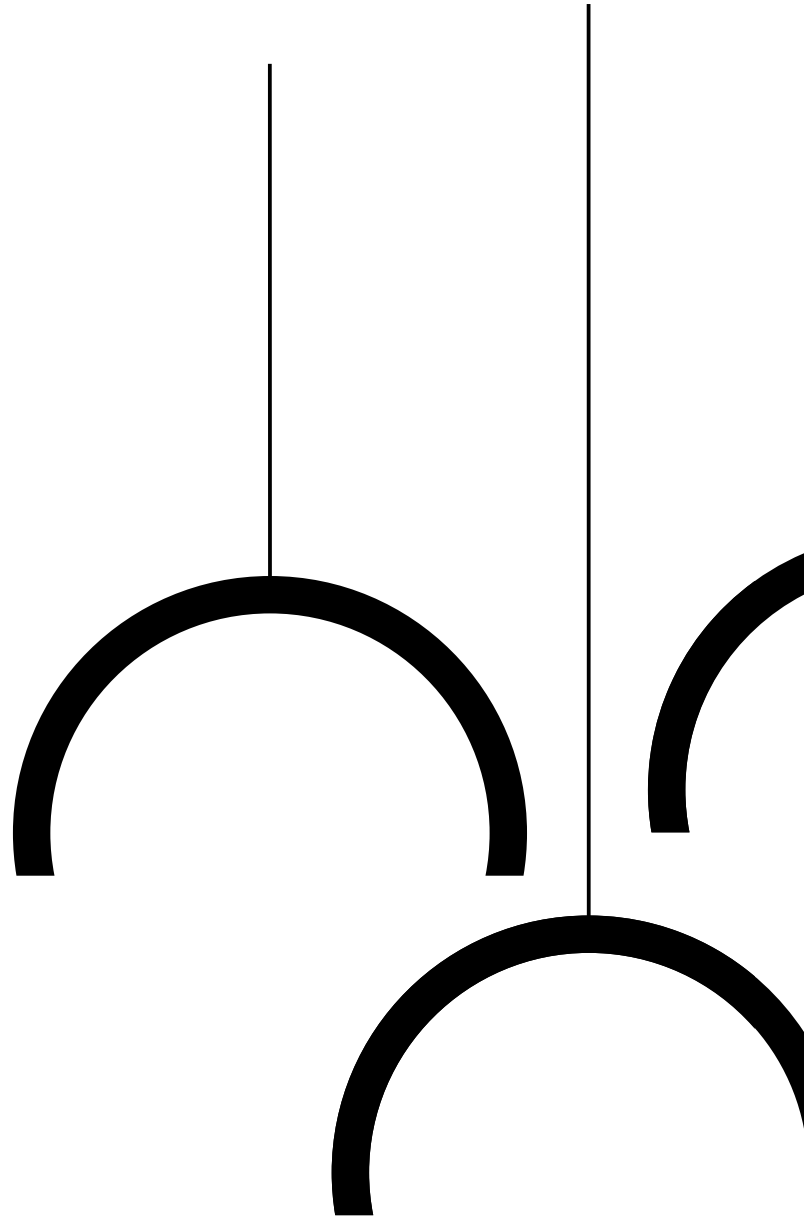
+4 0732 155 177
rezervari@baracca.ro

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!

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
150 gr | 33 lei

Beef tartar

south american beef tenderloin | black 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 | 44 lei

Cured salmon

cream cheese | dill | red beetroot | apple
180 gr | 44 lei

Chicken salad

salad mix | farm chicken | fresh vegetables | cheese dressing
200 gr | 34 lei

Fresh vegetables salad

salad mix | pomegranate dressing | raw vegetables
180 gr | 26 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 | 46 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 | saffron sauce
300 gr | 46 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 | 44 lei

Chicken breast in porcini crust

farm chicken breast | creamy polenta | mushroom mix
300 gr | 44 lei

Duck breast | red beetroot puree

black cherry gel | thyme
300 gr | 64 lei

Salmon fillet | vegetables

mashed peas | homemade pickled onions
300 gr | 59 lei

Tuna fillet | shallots puree

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