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# APPETIZERS

Our bread and butter 1-7	<b>—29</b>
<b>Seasonal vegetables</b> 3-7-9 egg yolk, tomato glaze, cheese	— <b>56</b>
<b>Filled doughnuts</b> 1-3-7-9 meat or cheese, greenery sauce	— <b>59</b>
Beef tartar 3-10 21 days aged beef, homemade black garlic, tomatoes, egg yolk	— <b>I24</b>
<b>Foie gras   pears</b> 1-7 ● duck liver, <i>pain d'epices</i> , wild rice	—II9 180g
<b>Fish tartar</b> 1–4–6–7–11 white fish, cucumber, <i>ponzu</i> , rice chips	<b>74</b>
Potato textures 3-7-9 potato (Râșca), organic egg yolk, Romanian truffles	—78 200g
<b>Tapas</b> 1-3-4-7 chicken liver pâté, smoked trout paste	— <b>54</b>
<b>Greens salad</b> 3-7-8 green onion oil, cheese cream, sunflower seeds	—38

# MAIN COURSES

Chicken breast in porcini crust 1-7 Romanian farm chicken, creamy polenta, mushrooms	— <b>82</b> 300g
Romanian lamb tenderloin •  Jerusalem artichoke asparagus, coffee	— <b>I29</b>
<b>White fish fillet</b> 1-4-6-7 cauliflower, seasonal green, dill	— <b>I48</b>
21 days aged beef 7-9 celery root, mushrooms, beef jus	— <b>169</b>
<b>Chicken leg</b> 7–9 Romanian farm chicken, potatoes, <i>king oyster</i> muishrooms, cabbage sauce	—76 250g
Lion's mane steak (vegan) 5-9 peanuts, truffles	<b>—54</b> 180g
SOUPS	

Onion soup 3-6	<del></del> 47
leek, yolk, cheese	250g
Mushroom consommé 6	—49
shiitake, green onion	2008

## HOMEMADE PASTA AND RICE

Black pasta 1-2-4-7-12 ● durum wheat black pasta, octopus, fish jus, saffron	—99 300g
Parmesan 7 Grana Padano	— <b>IO</b>
<b>Vegetables risotto</b> 1-7 beef jus, parmesan, coffee, goat cheese	— <b>59</b>
Ravioli 1-3-5 meat, yolk, brown butter	—64 200g

DESSERTS

All desserts are homemade.

Cheescake basc   for two 1-3-5-7 chocolate, fruits	—64 2408
Our Tiramisu 1-3-7 irish cream, mascarpone	—46 250g
<b>Seasonal desert</b> 1-3-5-7 chocolate, ice cream, fruits	—42 150g
<b>Passion fruit sorbet</b> 3-7 white chocolate crust, saffron, mint cream	—46

- 1	Cereais	0	Muts
	containing gluten	9	Celery
2	Crustaceans	10	Mustard
3	Eggs	11	Sesame seed
4	Fish	12	Molluscs
5	Peanuts	13	Lupin
6	Soybeans	•	Products
7	Milk		made from thawed meat

O Ninta

BARACCA

Please inform us of any allergies or dietary requirements you may have.

At our restaurant we hope to offer excellent dishes and a relaxed and pleasant mood. For this we would need your collaboration in overseeing the guest children.

We would be grateful if you are willing to encourage them on behaviours that are less impactful to other guests, and respectful to our fragile cabinets and wine racks. We will make sure we do everything we can to warmly welcome our little guests and we could also make use of your assistance.

Baracca cannot be held responsible for any incident or accident caused by failure to comply with these guidelines.

Thank you and we hope you have a pleasant experience at Baracca.

# **Bookings:**

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RESTAURANT

SC Baracca Food Design SRL

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