

MENU

CALIFORNIA KITCHEN on ARISTOCOOL TERRACE

breakfast all day

last order, 5 PM

- Avo Toast (Plant Based)** 38
Toasted sourdough, crushed avocado, chili, roasted seeds, preserved tomatoes, cilantro, fried egg
- Breakfast Bowl (plant based)** 46
organic wholemeal oats and rye, sweet potato, avocado, radish, spinach, curry chickpea dressing, vegan parmesan, pico di gallo, poached egg
- Waffle Shuffle*** 32
Peach whipped cream, mango, mixed berries, white chocolate, cookie crumble
- Super Seed Granola** 36
Tahini greek yoghurt, strawberries, toasted coconut, maple syrup, mint

fresh smoothies

- Bye Bye Doc*** 28
Pineapple, mango, papaya, ginger, pineapple juice
- Purple Sundown*** 28
Blueberry, blackberry, banana, coconut, soya milk
- Pick Me Up*** 28
Strawberry, banana, blackberry, chia, apple juice

to start with

- Padron Peppers** 33
Tomato-chili aioli, toasted almonds, chili flakes
- Avo Hummus (Plant Based)** 38
Farm veggies, grilled lemon, crispy chickpeas, pomegranate, pita
- Teriyaki Glazed Pork Ribs** 50
sesame, maple syrup, chives, chili, red onion, coriander
- Skin on Wedges** 30
Tzatziki, peppernaise, parsley, parmesan

salads, soup and cured

Burrata Salad (veggie)	75
Pumpkin, figs, rocket, sundried tomatoes, focaccia chips, orange flavoured aceto	
Caesar Salad (veggie)	52
Romaine, sourdough crumbs, super seeds, chickpea dressing, cashew parmesan	
ADD <i>crispy chicken*</i> for 10 Lei	
Cauliflower Bowl (veggie)	55
bulgur mix, mint-yoghurt dressing, roasted cauliflower, curry, pomegranate, figs, young spinach, hummus, falafel, pita, seeds	
Chilled Melon Gazpacho (plant based)	25
cucumber, chili, grilled watermelon, basil, avocado, herb oil	
Tuna Carpaccio*	66
Aceto-soy glaze, radish, fresh cucumber, chili, nori chips, misonnaisse, wakame	
Salmon Ceviche*	74
Maple leche de tigre, avocado, mango, red onion, cilantro, spring onion	

fish & meat

Rib Eye steak 400g (Uruguay)	195
Beef tenderloin 300g (Uruguay)	195
Sous-vide Duck Breast 190g	95
<i>All meat dishes are served with: Truffled demi-glace, green asparagus, oven-roasted sweet potato, goji tomato pesto, feta cheese</i>	
Black Tiger Shrimps	130
pico di gallo, guacamole, lime, chili, focaccia chips	
Seared Sea Bream	90
lemon-garlic greek yoghurt, pepper confit, bulgur, pomegranate, herb oil, seeds	
Creamy Salmon Ravioli	56
Tomato sauce, cream, dried cherry tomato, rucola, parmesan	
Anchovy Tempura*	45
Taco, guacamole, tomato-chili aioli, red cabbage, pico di gallo, lime, coriander	

burgers

Cali Burger* 65

Black bun, Beyond Meat patty, srirachannaise, avocado, spinach, tomato, radish, red onion, sweet potato fries, chickpea dip

ADD *fried egg for 5 Lei*

Cheeseburger* 65

Beef patty, brioche bun, peppernaise, cheddar, tomato, fried & crispy onions

please choose an included side dish from the below:

Skin-on fries & trufflenaise

Small Salad with mint-yoghurt dressing

sweets

Malibu Cheesecake* 36

Roasted peach, mango coulis, white choc, coconut, fior di latte ice cream

Loaded Banana Bread 34

Banana brûlée, caramel sauce, whipped cream, almonds, chocolate ice cream

Fudge Sundae Dream* 45

Rich choc sauce, raspberry, whipped cream, cookie crumble, vanilla ice cream

Ice Creams & Sorbet 10/50ml

Chocolate Majari

Fior di latte

Pistachio

Vanilla Bio Organic

Strawberry Bio Organic

Sorbetto lemon & ginger

Sorbetto black chocolate

*Produced /made of frozen products.
Prices are in lei and include VAT.

If you are on a special diet or suffering from any food allergy,
please ask your waiter for information regarding the used ingredients before ordering.

Wines by the bottle

Rose Wines

C'est Soir, Crama Hermeziu, busuioacă de Bohotin	150
Muse Day, Cramele Recaș	200
Hope, Minima Moralia, Domeniul Coroanei Segarcea	300

White Wines

Rusalca Albă, Crama Oprișor	230
Cuvee X, Lacerta	220
Lugana Cà dei Frati	250
Private Selection, Liliac, sauvignon blanc	270
Tortuga alb, Rasova	270
Pouilly Fume, Argile à S	260
Principesa Margareta, Domeniul Coroanei Segarcea	300
Revelatio, Davino	300
Chablis Premier Cru, Vaulorent	350
The Federalist, Terlato Wines, chardonnay	360

Red Wines

Can Blau, syrah & garnacha	180
Prince Mircea, merlot	190
Eleganza, Alira (sweet)	200
Saperavi, Crama Gitana	210
Iacob, Davino	200
Aurore, Fautor, rara neagră	210
413, Marcea, feteasca neagră	220
Alira Grand Vin cabernet sauvignon	220
Pinot Noir Lacerta	230
Amaranta, montepulciano d'Abruzzo	230
Lupi, Crama Gitana	240
Cuvee IX Lacerta	300

Imperfect, Crama Rasova, fetească neagră	310
Truda Fanny, Marcea, fetească neagră	290
Principesa Margareta, Domeniul Coroanei Segarcea	300
Honest Red Blend, The Federalist	300
Restect, Minima Moralia, Domeniul Coroanei Segarcea	300
Alaya Tierra	330
Le Volte dell'Ornellaia	330
Epiphanie, Sarica Niculitel, fetească neagră	350
Smerenie, Crama Opreșor	360
Primitivo di Manduria, San Marzano	390
Domaine Ceptura Rouge, Davino	360
Amarone della Valpolicella, Brunelli	440
Tignanelo, Antinori	890

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