



CREATIVE CUISINE

Chapter 1

**CHEF ALEX TRACIUN'S
MEDITERRANEAN - JAPANESE
MENU**

14 -24 JUNE 2024



Sashimi Bream Salad with Crisp Potatoes
jalapeño and apple oroshi
260g | 60 lei

Kyoto style Chirashi sushi rice tuna, salmon, egg
threads, sesame, pickle daikon
390g | 100 lei

Tuna Tartare or Sashimi Roll with Toasted Brioche
(Add Caviar for an extra touch)
250g | 160 lei

Green Asparagus Tempura with Kimchi Powder
and Parmesan
320g | 80 lei

Chicken karaage with Lovage Mayo Tartare
420g | 85 lei

Salmon Tataki with orange ponzu butter
lettuce fruitcake and green goddess sauce
500g | 100 lei

Cooked in soy sauce Pork Belly with Black Rice,
Salted Lemon and tomato
400g | 90 lei

Whole Grilled Sea Bream slow roast tomato,
smoked pipil dressing
950g | 200 lei

Scallop Sashimi with Green Apple and Jalapeño Granita
220g | 85 lei

Roasted Beef with Roasted Potatoes
Hokkaido Butter Sauce, Japanese Mustard Pickle,
and Unagi Wasabi Sauce
420g | 200 lei

40 Pan roasted Stone Bass with
Shellfish Fondue, Seaweed Butter,
330g | 110 lei

Gyudon(translate to beef bowl) garlic crisps,
spring onion, shiteke, cured egg yolk
420g | 100 lei

Sea bream Shawarma cremola marinated,
Goma chickpea, sumac onion, mojo Verde
320g | 85 lei

Pistachio Chocolate Vanilla Ice Cream
35 lei

Vanilla Crème Caramel with sangria granita
35 lei

