GOURMET TAPAS

KUPAJ

FINE WINES

The perfect pairing of wine and food is an aesthetic delight for the senses.

Tasting Menu

Amuse-bouche

Roots or leaves?
Velvety parsnip cream, pumpkin, beetroot,
sweet potato and leek chips, thyme gel, vegetable "ash".
Atmosphere: The rusty leaves of late autumn.
Cotnari Millesime Frâncușă
Charles Heidsieck Blanc de Blancs

As clear as a mountain river
Mushroom consommé, trout gravlax, ponzu sauce,
apple and ginger gel, pickled fennel.
Atmosphere: Against the current.
Artisan Mustoasă de Măderat
Von Winning Ungeheuer GG

The silence of the forest
Ravioli, mushroom ragu, shimeji,
mushroom sauce with soy and miso.
Atmosphere: A resting place in the heart of the forest.
Nachbil Burgund Mare
Greywacke Pinot Noir

Where there is smoke, there is also warmth
Beets and beef brisket, beet tartare,
silvoiță (plum butter), sauerkraut.
Atmosphere: The crackle of freshly lit firewood.
Avincis Alutus
Biserno Insoglio del Cinghiale

The feast
Lamb, sweet potato, eggplant *zacusca*
with roasted peppers, rosehip gel, lamb jus.
Atmosphere: Around the hearth, time seems to slow down.
Dagon Clan Sandridge
Aalto PS

Predessert
First snowflakes
Pear and parsnip mousse, apple and celery granita,
yogurt "snow", hazelnuts.
Atmosphere: A landscape covered by a blanket of white.

Immaculate white
White chocolate mousse, cardamom macaron,
orange extract, flexi ganache with black pepper.
Atmosphere: The white night in the middle of winter.
Tămâioasă Românească Reserva
Royal Tokaji 5 Puttonyos

Tasting menu (food only) 430 lei
Romanian wine pairing 270 lei
International wine pairing 310 lei

Allergies? Please check under each item or ask our staff.

Vegetarian Tasting Menu

Amuse-bouche

Roots or leaves?
Velvety parsnip cream, pumpkin, beetroot,
sweet potato and leek chips, thyme gel, vegetable "ash".
Atmosphere: The rusty leaves of late autumn.
Cotnari Millesime Frâncușă
Charles Heidsieck Blanc de Blancs

As clear as a mountain river
Mushroom consommé, roasted celery, ponzu sauce,
apple and ginger gel, pickled fennel.
Atmosphere: Against the current.
Artisan Mustoasă de Măderat
Von Winning Ungeheuer GG

The silence of the forest
Ravioli, mushroom ragu, shimeji,
mushroom sauce with soy and miso.
Atmosphere: A resting place in the heart of the forest.
Nachbil Burgund Mare
Greywacke Pinot Noir

Where there is smoke, there is also warmth
Beets, beet tartare, *silvoiță* (plum butter), sauerkraut.
Atmosphere: The crackle of freshly lit firewood.
Avincis Alutus
Biserno Insoglio del Cinghiale

The feast
Pithivier, celery fondant, mushroom duxelles, truffle,
puff pastry, caramelized onion, blackcurrant sauce.
Atmosphere: Around the hearth, time seems to slow down.
Dagon Clan Sandridge
Aalto PS

Predessert
First snowflakes
Pear and parsnip mousse, apple and celery granita,
yogurt "snow", hazelnuts.
Atmosphere: A landscape covered by a blanket of white.

Immaculate white
White chocolate mousse, cardamom macaron,
orange extract, flexi ganache with black pepper.
Atmosphere: The white night in the middle of winter.
Tămâioasă Românească Reserva
Royal Tokaji 5 Puttonyos

Tasting menu (food only) 290 lei
Romanian wine pairing 270 lei
International wine pairing 310 lei

Allergies? Please check under each item or ask our staff.

Tapas Gourmet

Oyster
25 lei / piece
ALLERGENS: MOLLUSCS

Tuna tartare
Marinated in soy sauce and toasted sesame seed oil, wasabi mayonnaise, salmon roe.
150 g / 83 lei
ALLERGENS: EGGS, FISH, SOY, GLUTEN, SESAME

Tuna tataki
Nori seaweed, wakame seaweed, baby spinach, ponzu sauce.
180 g / 72 lei
ALLERGENS: FISH, SOY, GLUTEN

Flambéed shrimps
Chilli flakes, garlic, cognac.
200 g / 62 lei
ALLERGENS: SHELLFISH, SULPHITES

Scallops Saint Jacques
Artichokes, coconut foam.
220 g / 89 lei
ALLERGENS: MOLLUSCS, LACTOSE

Lobster ravioli
Lobster, beurre blanc with tarragon, bisque sauce.
110 g / 79 lei
ALLERGENS: EGG, LACTOSE, GLUTEN, CELERY, SHELLFISH, SULPHITES

Parfait
Poultry liver, raspberry gel, apple ginger gel, pickled fennel gel, onion reduction tuiles, pain brioche.
120 g / 59 lei
ALLERGENS: LACTOSE, GLUTEN, EGGS, SULPHITES

Beef tongue
Caramelized shallot, tarragon mayonnaise, crispy onion, blackcurrant sauce.
130 g / 64 lei
ALLERGENS: LACTOSE, EGGS, GLUTEN, SULPHITES

Mosaic
Beef tenderloin marinated in soy sauce,
rolled in nori seaweed, asparagus, horseradish foam.
140 g / 92 lei
ALLERGENS: SOY, LACTOSE, SEAWEED, SESAME, GLUTEN

Jamon platter
Ciabatta with tomatoes.
100 g / 95 lei
ALLERGENS: GLUTEN

Beets and beef brisket
Beet tartare, *silvoiță* (plum butter), sauerkraut.
130 g / 68 lei
ALLERGENS: MUSTARD, SOY, GLUTEN

Mushroom consommé
Trout gravlax, ponzu sauce,
apple and ginger gel, pickled fennel.
110 g / 49 lei
ALLERGENS: FISH, SOY, GLUTEN, MUSHROOMS

Ciabatta
with crushed tomatoes.
100 g / 15 lei
ALLERGENS: GLUTEN

Patatas Bravas
Alioli and bravas sauce.
170 g / 36 lei
ALLERGENS: EGGS, ALMONDS, HAZELNUTS, LACTOSE

Eggplant mousse
Confit tomatoes, baked peppers,
dehydrated eggplants.
130 g / 45 lei
ALLERGEN-FREE

Mushroom ravioli
Mushroom ragu, shimeji,
mushroom sauce with soy and miso.
120 g / 65 lei
ALLERGENS: EGGS, GLUTEN, SOY, MUSHROOMS, LACTOSE

Eggplant millefeuille
Tomato sauce, burrata foam,
sundried tomatoes, basil.
120 g / 45 lei
ALLERGENS: LACTOSE

Main course

Octopus
Fondant potatoes, confit tomatoes,
parsley and garlic pesto, coconut foam.
220 g / 129 lei
ALLERGENS: MOLLUSCS, LACTOSE

Turbot fillet
Spinach and broccoli puree,
celery croquette, curry sauce.
240 g / 149 lei
ALLERGENS: FISH, LACTOSE, CELERY, GLUTEN, EGGS, PEANUTS

Beef tenderloin
Red cabbage puree, beets, beef brisket, beet tartare,
demi-glace sauce with cumin.
330 g / 195 lei
ALLERGENS: SOY, GLUTEN, SULPHITES, LACTOSE, MUSTARD, CELERY

Lamb
Sweet potato, eggplant *zacusca* with baked peppers,
olive crumble, rosehip gel, lamb jus.
330 g / 189 lei
ALLERGENS: LACTOSE, SULPHITES, MUSHROOMS

Iberian pork tenderloin
Celery terrine with apple, morel mushrooms,
fig sauce with miso.
300g / 125 lei
ALLERGENS: CELERY, LACTOSE, SULPHITES, MUSHROOMS

Duck mushroom
Mushroom puree, mushroom ragu,
chestnut crumble, demi-glace sauce.
330 g / 129 lei
ALLERGENS: MUSHROOMS, LACTOSE, SOY, GLUTEN, EGGS, SULPHITES, CELERY

Pithivier
Celery fondant, mushroom duxelles, truffle, puff pastry,
caramelized onion, blackcurrant sauce.
330 g / 98 lei
ALLERGENS: CELERY, EGGS, GLUTEN, LACTOSE, MUSHROOMS

Sweets

Pear and parsnip mousse (Predessert)
Apple and celery granita,
yogurt "snow", hazelnuts.
80 g / 29 lei
ALLERGENS: LACTOSE, CELERY, HAZELNUTS

White chocolate mousse
Macaron with cardamom, orange extract,
flexi ganache with black pepper.
130 g / 45 lei
ALLERGENS: EGGS, LACTOSE, ALMONDS

Dark chocolate
Chocolate mousse with tonka, flan,
confit mushrooms, crispy tuile, macadamia nuts.
130 g / 45 lei
ALLERGENS: LACTOSE, MUSHROOMS, GLUTEN, EGGS, PEANUTS

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vegetarian

vegan

Drinks

Still mineral water

Nazzuro still (Filtered)	700 ml / 15 lei
Bucovina (Romania)	750 ml / 18 lei
Aqua Panna (Italy)	750 ml / 22 lei

Sparkling mineral water

Nazzuro Frizzante (Filtered)	700 ml / 17 lei
Bucovina (Romania)	750 ml / 18 lei
San Pellegrino (Italy)	750 ml / 22 lei

Tonic water

Match (Indian, Mediterranean, Floral, Spicy)	200 ml / 22 lei

Soft Drinks Ferma Steluța

Cold pressed juice	300 ml / 22 lei
Socată - Elderflower (no added sugar)	275 ml / 23 lei
Zmeurică - Raspberry (no added sugar)	275 ml / 23 lei
Vișinică - Sour Cherry (no added sugar)	275 ml / 23 lei

Kombucha

Yerba mate / Green tea and jasmine	275 ml / 22 lei

Locally roasted specialty coffee

Espresso	25 ml / 14 lei
Double	25 ml / 18 lei
Cappuccino	150 ml / 22 lei
Flat white	150 ml / 24 lei

Hot drinks

Chai latte	200 ml / 24 lei
Matcha Latte	200 ml / 25 lei

Jenier Infusions 200 ml / 20 lei

Chamomile / Mint / Ginger and Lemon /
Pai Mu Tan (white) / Genmaicha (green) /
Ti Kuan Yin (oolong) / Keemun Gold (Black) /
Delicious Berry (fruit)

Beer

Inobrew Just Pils	500 ml / 23 lei
Clusa Vienna Lager	330 ml / 21 lei
Clusa India Pale Ale	330 ml / 21 lei

Cognac

	40 ml
Tesseron Passion Carafe XO 40% abv	190 lei
Frapin Chateau Fontpinot XO 41% abv	110 lei
Lheraud Cuvee 20 Renaissance 43% abv	79 lei

Armagnac

	40 ml
Baron V. Fournier 1983 40% abv	75 lei

Calvados

	40 ml
Chateau Du Breuil XO Réserve Des Seigneurs 20 Ans D'age 41% abv	79 lei

Brandy

	40 ml
Miorița XO 30YO/ Romania 40% abv	79 lei

Rum

	40 ml
Diplomatico Single Vintage 2008 / Venezuela 43% abv	79 lei
Plantation XO 20th Anniversary / Barbados 40% abv	55 lei
El Dorado 15YO Special Reserve / Guyana 43% abv	55 lei
Zacapa Centenario XO / Guatemala 40% abv	90 lei
Appleton Estate 12YO Rare Casks / Jamaica 43% abv	55 lei

Whisk(e)y

	40 ml
Carpathian Single Malt Fetească Neagră Cask Finish / România 46% abv	55 lei
Macallan 12YO Double Cask / Scotland-Speyside 40% abv	75 lei
Glenmorangie 18YO Extremely Rare / Scotland-Highland 43% abv	99 lei
Ardbeg 10YO / Scotland-Islay 46% abv	65 lei
Hibiki Suntory / Japan 43% abv	79 lei
Woodford Reserve Double Oaked / USA 43% abv	65 lei

Vodka

	40 ml
Belvedere / Poland 40% abv	35 lei
Ukiyo / Japan 40% abv	35 lei
Muma / Romania 40% abv	35 lei

Gin & Tonic – Perfect Serve with Match tonic water

240 ml / 59 lei

Nordes / Spain 40% abv
The Botanist / Scotland 46% abv
Wolfpack Moonlight / Romania 40% abv
Monkey 47 / Germany 47% abv
L'Acrobate / France 44% abv
Adamus / Portugal 44% abv
Tanqueray No. 10 / England 47% abv
Tanqueray 0% / England abv

Super premium G&T experience

240 ml / 59 lei

We've discovered the perfect balance between a gin specially created for mixology ~ MG Paradiso Edition ~ and Match artisanal tonic water. Together, they create an experience in four distinctive forms, each with its own aromatic narrative.

Biarritz Basque
Gin, Indian Tonic Water, tarragon.

Sevilla Arte
Gin, Spicy Tonic Water, Sichuan pepper.

Marbella Sol
Gin, Floral Tonic Water, orange blossoms.

Mykonos Muse
Gin, Mediterranean Tonic Water, cucumber.

Kupaj *signature* cocktails 45 lei

Hidden Treasures of the Cold Season

Apple pie, cognac, pumpkin.

Mushrooms, vodka, sea buckthorn.

Honeycomb, rye whiskey, blackcurrant.

Red beet, gin, white vermouth.

Quince, *horincă* (traditional fruit brandy), pear.

White chocolate, rum, cardamom.

Digestive

	20 ml
Liliac Spirit of Transilvania Tescovină 42% abv	30 lei
Țuică (plum brandy) Contiu 48% abv	38 lei
Pater (pear brandy) 37% / 40% abv	29 lei
La Horincie (quince brandy) 3YO 40% abv	43 lei
Vecchio Amaro del Capo 35% abv	30 lei
Poli Grappa Di Sassicaia 40% abv	65 lei
Fernet Branca 39% abv	29 lei

Cigars

Camacho Connecticut Robusto	75 lei
Camacho Ecuador Robusto	75 lei
Davidoff Nicaragua Robusto	130 lei
Davidoff Primeros Nicaragua Maduro	45 lei
Davidoff Signature 2000	110 lei
Winston Churchill Robusto Cello	130 lei
Zino Fresh Nicaragua Toro	210 lei
JDN Flor de Nicaragua Colorado Robusto Bundle	25 lei

Cigarettes
(maximum price allowed)

DUNHILL KENT Vogue

glo

vuse

Click anywhere within the border
for the full menu!

Directiva Consiliului CE 89/622/CEE:
Tutunul dăunează grav sănătății

GUVERNUL ROMÂNIEI
MINISTERUL FINANȚELOR PUBLICE

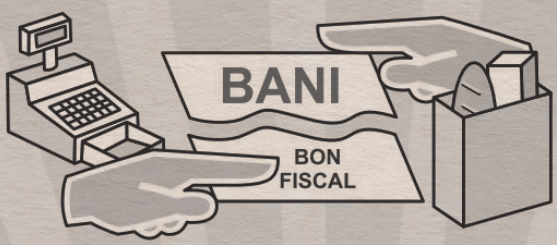
Dacă nu primiți bonul fiscal, aveti obligația să-l solicitați

În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia

Solicitați şi păstrați bonurile fiscale pentru a putea participa la extragerile lunare şi ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal

Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085



Aceste drepturi şi obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.

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