GOURMET TAPAS

KUPAJ

FINE WINES

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

Tasting Menu

Amuse-bouche

Tomato, Strawberry and Burduf Cheese
Romanian Burduf cheese ice cream,
fermented strawberry jelly, basil oil.
Liliac Sparkling Brut
Charles Heidsieck Blanc de Blancs

Mushroom Consommé
Trout gravlax, ponzu sauce, apple and ginger gel,
pickled fennel.
Zaig Fetească Albă 100 Ani
Von Winning Ungeheuer GG

Charcoal-Roasted Eggplant Mousse
Confit tomatoes, roasted red pepper,
dehydrated eggplant.
Prince Știrbey Fetească Regală Genius Loci
Stellenrust Chenin Blanc Barrel Fermented

Tub Gurnard
Salicornia, cucumber, dill oil, fermented strawberries,
cuttlefish ink soubise sauce.
La Sapata Fetească Regală
Louis Michel Chablis Grand Cru Vaudésir

Mangalitsa Pork Neck
Cauliflower purée, fondant carrots, breaded pig's ears,
tarragon emulsion, cherry sauce.
Avincis Negru de Drăgășani
G.D. Vajra Barbera d'Alba

Predessert
Strawberry sorbet with young fir shoots

Bavarois with raspberry and rose
Black garlic gel, vanilla and poppy seed ice cream.
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

Tomato, Strawberry and Burduf Cheese
Romanian Burduf cheese ice cream,
fermented strawberry jelly, basil oil.
Liliac Sparkling Brut
Charles Heidsieck Blanc de Blancs

Mushroom Consommé
Roasted celeriac, ponzu sauce, apple and ginger gel,
pickled fennel.
Zaig Fetească Albă 100 Ani
Von Winning Ungeheuer GG

Charcoal-Roasted Eggplant Mousse
Confit tomatoes, roasted red pepper,
dehydrated eggplant.
Prince Știrbey Fetească Regală Genius Loci
Stellenrust Chenin Blanc Barrel Fermented

Celeriac Steak
Roasted celeriac purée, mushroom duxelles,
Swiss chard and vegan demi-glace.
La Sapata Fetească Regală
Louis Michel Chablis Grand Cru Vaudésir

Eggplant Millefeuille
Tomato sauce, burrata foam,
dehydrated tomato paper, basil.
Avincis Negru de Drăgășani
G.D. Vajra Barbera d'Alba

Predessert
Strawberry sorbet with young fir shoots

Bavarois with raspberry and rose
Black garlic gel, vanilla and poppy seed ice cream.
Tămâioasă Românească Reserva
Royal Tokaji 5 Puttonyos

Tasting menu (food only) 330 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 oil, wasabi mayonnaise, salmon roe.
150 g / 83 lei
ALLERGENS: FISH, EGGS, SOY, GLUTEN, SESAME

Tuna Crudo with Citrus
Ponzu sauce, orange, grapefruit, salmon roe.
130 g / 79 lei
ALLERGENS: SOY, FISH

Zucchini Roll with Smoked Trout
Green apple, celery and zucchini brunoise, mint emulsion.
150 g / 59 lei
ALLERGENS: FISH, MILK

Langoustine with Watermelon and cured pork fat
Clarified watermelon juice, lemon balm ice cream, salmon.
130 g / 59 lei
ALLERGENS: CRUSTACEANS, MILK, FISH

Flambéed Prawns
Chilli flakes, garlic, cognac.
200 g / 62 lei
ALLERGENS: CRUSTACEANS, SULPHITES

Langoustine Ravioli
Langoustine, tarragon beurre blanc, bisque sauce.
110 g / 79 lei
ALLERGENS: CRUSTACEANS, EGGS, MILK, GLUTEN, CELERY, SULPHITES

Foie Gras Terrine
Fruit chutney, brioche.
130 g / 73 lei
ALLERGENS: MILK, GLUTEN, EGGS

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

Jamón Platter
Ciabatta with tomatoes.
100 g / 95 lei
ALLERGENS: GLUTEN

Tomato, Strawberry and Burduf Cheese
Romanian Burduf cheese ice cream, fermented strawberry jelly, basil oil.
130 g / 45 lei
ALLERGENS: EGGS, MILK

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

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

Charcoal-Roasted Eggplant Mousse
Confit tomatoes, roasted red pepper, dehydrated eggplant.
130 g / 45 lei
ALLERGENS: NONE DECLARED

Main course

Octopus
Confit cherry tomatoes, confit bell peppers, creamy potato polenta, dehydrated raspberry and pepper crisp, mousseline sauce with verjus and miso, basil oil.
250 g / 139 lei
ALLERGENS: MOLLUSCS, MILK, EGGS

Tub Gurnard
Salicornia, cucumber, dill oil, fermented strawberries, cuttlefish ink soubise sauce.
250 g / 149 lei
ALLERGENS: FISH, MILK, MOLLUSCS

Beef tenderloin
Swiss chard, asparagus purée, asparagus, lovage oil, blueberry liqueur reduction.
330 g / 195 lei
ALLERGENS: SULPHITES, MILK

Mangalitsa Pork Neck
Cauliflower purée, fondant carrots, breaded pig's ears, tarragon emulsion, cherry sauce.
350 g / 149 lei
ALLERGENS: MILK, SULPHITES, GLUTEN, EGGS

Eggplant Millefeuille
Tomato sauce, burrata foam, dehydrated tomato paper, basil.
300 g / 89 lei
ALLERGENS: MILK

Celeriac Steak
Roasted celeriac purée, mushroom duxelles, Swiss chard and vegan demi-glace.
300 g / 89 lei
ALLERGENS: CELERY, SULPHITES

Sweets

Predessert
Strawberry sorbet with young fir shoots
55 g / 29 lei
ALLERGENS: NONE DECLARED

Bavarois with raspberry and rose
Black garlic gel, vanilla and poppy seed ice cream.
130 g / 45 lei
ALLERGENS: EGGS, MILK, ALMONDS

Chocolate and Olive Oil Mousse
Creamy dark chocolate mousse, chocolate caramel,
Maldon salt, extra virgin olive oil.
130 g / 45 lei
ALLERGENS: MILK, GLUTEN, EGGS

---

vegetarian
vegan

Drinks

Still mineral water

Nazzuro filtered water	700 ml / 15 lei
Bucovina (Romania)	750 ml / 19 lei
Aqua Panna (Italy)	750 ml / 22 lei

Sparkling mineral water

Nazzuro filtered water	700 ml / 17 lei
Bucovina (Romania)	750 ml / 19 lei
San Pellegrino (Italy)	750 ml / 22 lei

Match Artisanal Tonic Water

Indian, Mediterranean, Floral, Spicy	200 ml / 22 lei

Ferma Steluța Soft Drinks

Cold-pressed juice	300 ml / 22 lei
Elderflower (no added sugar)	275 ml / 23 lei
Raspberry (no added sugar)	275 ml / 23 lei
Sour cherry (no added sugar)	275 ml / 23 lei

Kombucha

Yerba Mate / Green tea and Jasmine	275 ml / 22 lei

Acala Sparkling Tea 0.0%

White Wine / Mimosa	330 ml / 45 lei

Locally roasted specialty coffee

Espresso	25 ml / 14 lei
Double	50 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

Clusa Lager	330 ml / 21 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'Âge 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
Plantaray 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 / Romania 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 Artisanal Tonic Water) 240 ml / 59 lei

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

Super premium G&T experience

240 ml / 59 lei

We've found the perfect balance between MG Paradiso Edition Gin, created specifically for mixology, and Match Artisanal Tonic Water. Together, they create four distinctive serves, each with its own aromatic profile.

Biarritz Basque
Gin, Indian Tonic Water, tarragon.

Sevilla Arte
Gin, Spicy Tonic Water, Sichuan pepper.

Marbella Sol
Gin, Floral Tonic Water, flowers.

Mykonos Muse
Gin, Mediterranean Tonic Water, basil.

Kupaj *signature* cocktails 45 lei

Levisticum
Tequila, Cointreau, lovage, fermented wheat bran broth ("borș")

Tarragon Paloma
Tequila, tarragon, grapefruit

Royal Maiden
Cucumber, basil, verjus, sparkling wine

Bat Bite
Fruit brandy, sorrel, apple soda

A lu' Mamaia
Romanian brandy (vinars), Romanian vermouth, bitter aperitif

pe CAI că SE filmează
Haiduc rum, milky oolong tea, apricots

Digestifs

	20 ml
Liliac Spirit of Transilvania Tescovină 42% ABV	30 lei
Țuică Contiu 48% ABV	38 lei
Pater pear brandy 37% / 40% ABV	29 lei
La Horincie 3YO quince brandy 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
D.O.M. Benedictine 40% ABV	40 lei
St. Petroni Hibisco & Asente 15% ABV	35 lei
St. Petroni Branco 15% ABV	35 lei
Silvio Carta Limonello 28% ABV	25 lei
Silvio Carta Sard Orange 28% ABV	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

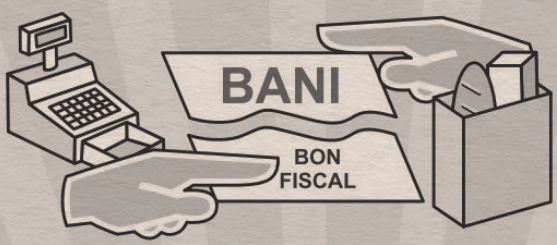
Dacă nu primiți bonul fiscal, aveti obligația să-l solicitați

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.

Reservations:
+40 731 653 653
reservations@kupaj.ro

Sindicatelor 4
Cluj-Napoca
400029 RO

/kupaj.ro
www.kupaj.ro