

## AMUSE BOUCHE

Enjoy a complimentary bite from the Chef!



## APPETIZERS & SALADS

**Burrata Genovese 250 g 55 RON**  
creamy burrata served with basil pesto, confit cherry tomato sauce and a mixed salad

**Pike roe and spring onion salad 100g 57 RON**  
a delicate combination of fine pike roe, enhanced with the fresh aroma of spring onion and a splash of lemon

**Foie gras terrine 100 g 90 RON**  
a refined and delicate blend of creamy foie gras, served with a subtle note of fig caviar and crisp bread

**USDA Prime Beef Tartare 300 g 60 RON**  
a sophisticated preparation of premium hand - chopped beef, accompanied by a subtle Japanese style dressing, crispy red onions, and capers

**Chiapas Guacamole 200 g 47 RON**  
a vibrant version with creamy avocado, tomatoes, fresh lime, chili pepper, and a fine touch of coriander, completed with red onion

**Tirokafteri 150 g 45 RON**  
a creamy Greek feta - based dip, with an intense taste of hot peppers, olive oil, and spices, perfectly balanced with a subtle hint of lemon and aromatic herbs, served with toasted bread

**Caesar salad with shrimp 250 g 55 RON**  
a perfect combination of Black Tiger shrimp and crisp salad leaves, coated with a creamy Caesar dressing, sprinkled with aged parmesan and crunchy croutons

**Kalamata salad 250 g 55 RON**  
a burst of Mediterranean flavors with Kalamata olives, tomatoes, cucumbers and red onions, all brought together in a fresh and refreshing mix, drizzled with extra-virgin olive oil and sprinkled with oregano

**Çoban salad 250 g 55 RON**  
ripe tomatoes, crunchy cucumbers, peppers and red onion, all combined with extra - virgin olive oil and a dash of pomegranate dressing

**Crispy Peking duck salad 250 g 65 RON**  
tender and crispy Peking duck, combined with sautéed vegetables and a fine dressing

## SOUPS

**Turbot consommé with cream - filled profiterole 400 g 70 RON**  
a refined, clear and delicate turbot soup, served with a profiterole filled with a fine cream

**Soup of the day 45 RON - Chef's Recommendation**

# SUMMER MENU

by Chef Laurențiu Drăgănoiu

## JOSPER SIGNATURE

### BURGER & MEAT - OMAKASE Style

**Wagyu Burger 500 g 99 RON**  
a premium burger with tender and juicy Wagyu beef, served on a soft bun and complemented with melted cheese, fresh salad, French fries and two fine sauces

**Côte de Veau 400 g 112 RON**  
veal chop topped with a generous layer of grated parmesan, served with a roasted tomato and cheddar sauce

**Galleto all Fiamma 500 g 75 RON**  
Slow-cooked sous vide chicken, grilled over open flame on the Josper, delivering a crisp, aromatic crust, served with crispy garlic - parmesan fries and a sprinkle of fresh herbs.

#### PRICE PER 100 g

Tomahawk steak Blue Dolphin Selection 50 RON  
Filet mignon - Argentina 58 RON  
Beef ribeye - Argentina 64 RON  
Peking Duck 41 RON  
Iberian pork chop 50 RON  
Mutton Cage lamb chop 41 RON



### FISH & SEAFOOD

Selection of fresh fish, cooked to your preference:

• Fillet • Grilled • Salt-crusted

#### PRICE PER 100 g

Squid - Greece 20 RON  
Sea bass - Greece 25 RON  
Sea bream - Greece 25 RON  
Turbot - Romania 40 RON  
Octopus - Senegal 65 RON  
Black Tiger shrimp – Oceania 33 RON  
Mussels – Romania 20 RON  
Red lobster - Oceania 55 RON



Chef's Specialty of the Day

## PASTA

**Black Sea Linguine 250 g 69 RON**  
delicate pasta combined with seafood, fresh mussels and shrimp, accompanied by a subtle sauce of olive oil, garlic and a hint of lemon

**Pasta alla' Amatriciana 250 g 66 RON**  
an Italian classic, with rich tomato sauce, crispy guanciale and grated pecorino



**Tagliatelle al pesto with burrata 250 g 60 RON**  
fine pasta topped with an aromatic basil pesto and complemented by a generous portion of creamy burrata

**Penne al pomodoro fresco e basilico 250 g 45 RON**  
al dente penne cooked in a simple yet flavorful sauce of roasted tomatoes, enriched with fresh basil leaves and a splash of extra-virgin olive oil

## SIDES

**Garlic & Parmesan fries 200 g 29 RON**  
crispy fries, flavored with garlic and grated parmesan

**Crispy sweet potatoes 200 g 30 RON**  
sweet potatoes with a crunchy skin, soft and sweet inside, delicately seasoned

**Truffle mashed potatoes 200 g 35 RON**  
a creamy, velvety mash enriched with fine truffle oil

**Baby vegetables with sesame oil and seeds 200 g 48 RON**  
tender vegetables, lightly cooked to preserve their freshness, drizzled with aromatic sesame oil and sprinkled with crunchy seeds

**Truffle polenta 150 g 26 RON**  
fine polenta, enriched with truffle oil

**Roasted peppers with vinaigrette 150 g 35 RON**  
roasted peppers, marinated in a blend of olive oil, vinegar and aromatic herbs

**Grilled sweet corn with truffle 150 g 29 RON**  
tender grilled sweet corn, enhanced with the delicate aroma of truffle, fresh spring onions and drizzled with olive oil

**Mixed green salad with lime 100 g 35 RON**  
a selection of fresh salad leaves, enriched with a refreshing lime and mustard dressing

**Rocket salad 100 g 35 RON**  
fresh rocket, complemented with thin parmesan shavings and cherry tomatoes, drizzled with a dressing of extra-virgin olive oil, Dijon mustard and lime

**Goma wakame seaweed salad 100 g 35 RON**  
marinated wakame seaweed, combined with toasted sesame seeds and a light soy and rice vinegar dressing

## TOPPINGS



**Spanish Sauce 50 g 15 RON**  
a rich and flavorful sauce made from concentrated meat and bone stock, vegetables, and herbs, enriched with a splash of red wine and spices

**Green Pepper Sauce 50 g 15 RON**  
a creamy sauce with a perfect balance of fresh green pepper and fine cream, slightly spicy and aromatic, ideal for accompanying beef steaks

**Salsa Verde 50 g 15 RON**  
a vibrant herb-based sauce with parsley, garlic and olive oil, finished with a slightly tangy note of lemon and vinegar

**Caper Sauce 50 g 15 RON**  
a delicate and aromatic sauce based on salty capers, lemon and olive oil, with a subtle hint of mustard and herbs, ideal for complementing fish dishes

**Kimchee Togarashi Mayo with Lime 50 g 15 RON**  
a creamy and spicy sauce combining fermented kimchee with fine mayonnaise, sprinkled with togarashi powder and a splash of lime

**Wasabi Mayo 50 g 15 RON**  
a creamy sauce with a spicy touch of wasabi, perfectly balanced with fine mayonnaise

## DESSERTS



**Blue Dolphin Profiterole 220 g 46 RON**  
choux pastry filled with smooth vanilla cream, glazed with melted chocolate, offering a perfect contrast between the crisp texture and the velvety filling

**Truffle Ice Cream 120 g 50 RON**  
a refined delicacy with a deep and elegant flavor

**Moelleux au chocolat 180 g 49 RON**  
a molten-centered dessert where chocolate melts with every bite, served warm to reveal a creamy and intense interior, perfectly paired with truffle ice cream

**Passion fruit panna cotta 180 g 44 RON**  
a delicate dessert with a subtle vanilla flavor, served with a passion fruit coulis

**Seasonal fruits 500 g 65 RON**  
a colorful and fresh mix of carefully selected fruits



## GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

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**În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia.  
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Menu  
Ro | Eng | Fr



Scan here

Nutrition  
details



Scan here

Review



Scan here

### Alergeni

1. Cereale/Gluten 2. Crustacee 3. Ouă 4. Pește 5. Alune 6. Soia 7. Lapte 8. Nuci 9. Țelină 10. Muștar  
11. Susan 12. Dioxid de sulf 13. Lupin 14. Moluște 15. Preparat din produse congelate, când produsele proaspete nu sunt disponibile.

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Tree nuts 9. Celery  
10. Mustard 11. Sesame 12. Sulphur dioxide 13. Lupin 14. Mollusks 15. From frozen products,  
when fresh is not available

*Blue Dolphin*

**HOTEL EUROPA**  
în EFORIE NORD