

M E N U B L U E D O L P H I N

by Chef Laurențiu Drăgănoiu

APPETIZERS & SALADS

Burrata alla Genovese 250 g 52 RON

creamy burrata served with basil pesto, confit cherry tomato sauce and a fresh salad mix

Pike roe and spring onion salad 100 g 60 RON

a delicate combination of fine pike roe, enhanced with the fresh aroma of spring onion and a touch of lemon

USDA Prime Beef Tartare 200 g 55 RON

a refined dish made from premium hand-chopped beef, accompanied by a subtle Japanese-style dressing, crispy red onion, and capers

Gravlax Carpaccio 200 g 55 RON

Salmon marinated with dill and citrus, served with sweet mustard dressing and fresh green salad

Caesar salad with tempura shrimp 250 g 52 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 50 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

Crispy Peking duck salad 250 g 61 RON

tender and crispy Peking duck, combined with sautéed vegetables and a fine dressing

SOUPS

Blue Dolphin Turbot Soup 400 g 65 RON

Traditional soup served with fresh turbot fillet, vegetables, and lovage

Oxtail Soup 400 g 50 RON

A hearty oxtail soup with fresh vegetables and deep, rich flavors

Greek Chicken Soup 400 g 45 RON

A creamy, traditional Greek soup with chicken, egg, lemon, and rice

Cream of Vegetable Soup 400 g – 40 RON

A smooth, velvety soup with potatoes, leek, and crispy bacon

JOSPER SIGNATURE

BURGER & MEAT - OMAKASE Style

Wagyu Burger 500 g 100 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 110 RON

veal chop topped with a generous layer of grated parmesan, served with a roasted tomato and cheddar sauce

Galletto all Fiamma 500 g 80 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

Filet mignon - Premium 58 RON

Ribeye - Premium 62 RON

Peking Duck 39 RON

Iberico pork chop 45 RON

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

Turbot - Romania 38 RON

Octopus - Senegal 65 RON

Salmon - Norway 35 RON

Black Tiger shrimp – Oceania 33 RON



Chef's Specialty of the Day

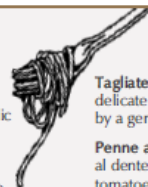
PASTA

Black Sea Linguine 250 g 62 RON

fresh pasta combined with seafood, fresh mussels and shrimp, accompanied by a subtle sauce of olive oil, garlic and a hint of lemon

Penne alla Carbonara 250 g 59 RON

classic recipe with guanciale, egg and Pecorino Romano



Tagliatelle al pesto with burrata 250 g 59 RON

delicate 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 28 RON

crispy fries, flavored with garlic and grated parmesan

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 44 RON

tender vegetables, lightly cooked to preserve their freshness, drizzled with aromatic sesame oil and sprinkled with crunchy seeds

Roasted peppers with vinaigrette 150 g 33 RON

Josper roasted peppers, marinated in a blend of olive oil, vinegar and aromatic herbs

Green salad 100 g 35 RON

mixed salad, drizzled with French style vinaigrette

Arugula salad 150 g 35 RON

arugula with Parmesan shavings and cherry tomatoes, dressed with a light lemon vinaigrette

Goma wakame seaweed salad 100 g 32 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 42 RON

choux pastry filled with smooth vanilla cream, glazed with melted chocolate, offering a perfect contrast between the crisp texture and the velvety filling

Moelleux au chocolat 180 g 46 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 40 RON

a delicate dessert with a subtle vanilla flavor, served with a passion fruit coulis



GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

Dacă nu primiți bonul fiscal, aveți 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 și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale.

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

Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop

serviciul TeVerde al Ministerului Finantelor Publice

0800 800 085



Aceste drepturi și 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.

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