



MOSAIK
RESTAURANT

ENGLISH

STARTERS

Beef Carpaccio beef tenderloin (RO), parmesan, rocket salad, mushrooms	(250g)	62 lei
Italy starter prosciutto di Parma, bresaola, mozzarella di bufala, salssicia toscana, Rusticale salami, parmesan, minipeppers stuffed with cheese, pepperoni Lombardi, bruschette with tomatoes, olives, pomodori secchi	(300g)	64 lei
Tapas starter pork cheek croquette with aioli sauce, blini with smoked salmon, avocado cream and wasabi, chicken with pistachios, pear cooked in wine and gorgonzola, mini tart with caramelized onions, forest mushrooms, spinach and parmesan, bricks with spinach, feta and yogurt sauce, chorizo amouse	(250g)	67 lei
Mixed bruschetta bruschetta with tomatoes and basil, bruschetta with buffalo cheese, mortadella, pistachio and truffle oil, bruschetta with brie, berries and fruit mustard, bruschetta with smoked salmon, cream cheese and salmon roe, bruschetta with roast beef and tuna cream, bruschetta with zucchini, feta and mint	(200g)	39 lei
Crispy buffalo mozzarella buffalo mozzarella, confit tomatoes, pesto, tomato sauce, arugula with balsamic vinegar and honey	(250g)	53 lei
Cheese assortment assortment of fine cheeses served with fruit mustard	(250g)	79 lei

SALADS

Salad with crispy mussels, marinated squid, green vegetables and citrus vinaigrette	(300g)	59 lei
Salad with crispy duck, pomegranate, white radish, carrot, coriander and pomegranate vinaigrette	(300g)	67 lei
Viennese Salad fresh lettuce assortment, breaded chicken breast flavored with truffle oil, green asparagus, cherry tomatoes, radish, pumpkin seeds, yogurt dressing with fresh herbs	(350g)	53 lei
Tex-Mex Salad fresh lettuce assortment, spicy beef tenderloin, rocket salad, celery, carrots, pepperoni Lombardi, red beans, Thousand Island dressing	(350g)	56 lei
Fitness Salad fresh lettuce assortment, carrot, fennel, beetroot, white radish, grapes, seeds, avocado cream, yogurt dressing	(350g)	44 lei



SOUPS

Meatball soup	(350g)	29 lei
Rădăuțeană soup traditional sour chicken soup from Bucovina, with garlic and cream	(400g)	29 lei
Goulash soup	(400g)	29 lei
Mint and peas cream soup, shrimp quenelle with cream cheese	(350g)	35 lei
Seafood soup with coconut milk	(350g)	66 lei

*The homemade bread, cream and hot peppers are included in the price.

HOME-MADE PASTA

Strozzapreti with seafood, tomato sauce with roasted peppers and fennel	(400g)	96 lei
Mosaik tortellini home-made pasta stuffed with beef and porcini mushrooms, tomato sauce with onion, garlic and mozzarella, au gratin	(400g)	59 lei

PASTA

Maccheroni with tomato sauce, eggplant, anchovy and feta	(400g)	54 lei
Tagliatelle with ricotta cream and salmon lemon, sour cream and baby spinach	(400g)	58 lei
Spaghetti with shrimp, zucchini, seaweed, lemon butter sauce and black roe	(400g)	86 lei

RISOTTO

Risotto with porcini mushrooms, speck and pistachios buffalo cheese and truffle cream	(400g)	56 lei
Risotto with pumpkin, gorgonzola and pine nuts	(400g)	54 lei

SPECIAL STEAKS

Argentine Tenderloin Steak grilled Argentine beef tenderloin steak, juicy, with a fine, compact texture	(250g)	163 lei
Argentine Rib-Eye Steak grilled Argentine beef rib-eye, with a more intense marbling that gives it tenderness, juiciness and flavor	(300g)	163 lei
USA Black Angus Porterhouse Steak the Angus tenderloin, sirloin and T-Bone, a grilled steak with a memorable taste	(600g)	242 lei
USA Black Angus Wing T-Bone Steak the Angus sirloin and Wing T-bone, a steak with a tasty, complete flavor	(600g)	242 lei

Recommended side dishes

Fries/Wedges	(150g)	16 lei
Mashed potatoes with truffles	(150g)	20 lei
Pan-fried asparagus	(150g)	34 lei
Sautéed spinach	(150g)	19 lei

NEW ZEELAND LAMB

Grilled lamb chops, artichoke puree, brown rice with tomato jam, romesco sauce and hazelnuts	(250g*150g)	113 lei
Panko lamb chops lamb chops in panko crust, pancetta, goat cheese, served with oven-baked potatoes and baby spinach salad, with red onion, feta and aioli dressing	(200g*150g)	113 lei
Lamb pastrami home-made marinated and grilled lamb leg, served with polenta, Romanian sheep cheese and pickles	(200g*150g)	88 lei
Lamb shank stew braised lamb shank slow-cooked for 6 hours, served with polenta and porcini mushrooms sauce aside, flavored with thyme	(300g*150g)	94 lei

BEEF

Beef tenderloin with shrimps	(250g*150g)	113 lei
beef tenderloin, shrimps, asparagus, potato gratin and bordelaise sauce		
Beef tenderloin with Sainte-Maure goat cheese	(230g*150g)	103 lei
served with mashed potatoes flavored with truffles, beetroot and fine cheese sauce		
Pepper steak	(230g*150g)	95 lei
grilled beef tenderloin with green pepper sauce, served with oven-baked potatoes		
Beef Teriyaki	(200g*150g)	96 lei
pan-fried beef tenderloin strips with green onion, broccoli, teriyaki sauce, sesame seeds and basmati rice		
Wiener Schnitzel	(180g*150g)	84 lei
veal schnitzel served with natural potatoes, currant jam and red cabbage with cumin		
El Hefe burger	(230g*150g)	73 lei
Angus beef, cheddar cheese, iceberg lettuce, caramelized onions, roasted bell peppers, jalapeno peppers, avocado, chili mayo sauce, potato chips		

PORK

Pork tenderloin	(250g*150g)	75 lei
with pancetta, celery puree, sauteed spinach, peaches, bacon foam with coffee		
Jagerschnitzel with forest mushrooms,	(250g*150g)	79 lei
truffle puree and creamy parmesan sauce		
Caramelized pork ribs	(350g*150g)	76 lei
Asian flavors, barbeque sauce, mashed potatoes with green onions, coleslaw		
Slow-cooked pork neck	(230g*150g)	73 lei
baked and smoked eggplant, cumin caramelized carrot, Parmesan fries		
Slow-cooked pork cheeks	(250g*150g)	83 lei
crumble with smoked almonds, mashed potatoes, beurre blanc sauce with cheese		
Pork tomahawk	(250g*150g)	89 lei
bone-in pork chop, crushed peas, garlic potatoes, asparagus and mustard vinaigrette		

POULTRY

Chicken breast with orange sauce	(250g*150g)	69 lei
brown rice, broccoli and parmesan		
Chicken suprême with Marsala sauce	(230g*150g)	69 lei
chicken breast cooked on hot plate served with Marsala sauce, bacon foam and mashed potatoes with garlic		
Tacchino gorgonzola	(220g*150g)	72 lei
pan-fried turkey breast, with gorgonzola sauce, served with oven baked potatoes		
Magret de canard avec foie gras	(220g*150g)	103 lei
pan-fried duck breast with goose foie gras, served with porto sauce and mashed potatoes		
Caramelized duck leg and duck viennese	(270g*200g)	89 lei
carrot puree, carrot gratin, orange sauce, sea buckthorn and tarragon		

FISH AND SEAFOOD

Seafood plateau	for 1 person (400g*200g)	260 lei
green shell clams, Black Tiger prawns, breaded mussels, grilled octopus, breaded baby octopus, breaded cuttlefish, breaded calamari, king crab, rice, grilled vegetables and pan fried potatoes	for 2 persons (800g*400g)	499 lei
Grilled octopus	(200g*150g)	134 lei
flavored with oil, garlic and oregano, served with grilled vegetables and pan-fried potatoes		
Grilled Black Tiger Prawns	(300g*150g)	119 lei
with sautéed spinach, white wine sauce, tomatoes and basil		
Mussels in wine sauce	(600g)	72 lei
Calamari Dorati	(250g)	69 lei
breaded fried calamari rings served with onion and herbs vinaigrette		
Grilled salmon with champagne sauce and red pepper	(200g*150g)	89 lei
asparagus and celery puree		
Tuna in pepper crust	(200g*150g)	89 lei
with celery puree, beetroot and ponzu sauce		
Sea bream fillet	(250g*150g)	93 lei
cauliflower, broccoli, beurre blanc sauce with shrimps and elderberry		
Sole fish	(300g*150g)	136 lei
with chimichurri sauce and boiled potatoes		
Trout fillet on hot plate	(200g*150g)	64 lei
served with porcini mushrooms, grilled polenta and garlic cream sauce		
Fish and chips	(200g*150g)	73 lei
zander fillets tempura, pea puree, potato chips, tartar sauce		

SIDE SALADS

Mixed salad	(150g)	17 lei
Roasted peppers salad	(150g)	18 lei
Beetroot and horseradish salad	(150g)	18 lei
Green salad	(150g)	14 lei
Cabbage salad	(150g)	12 lei
Mixed pickles salad	(150g)	16 lei
Rocket salad with cherry tomatoes and parmesan	(250g)	25 lei

OTHERS

Home bread	(150g)	7 lei
Cream	(50g)	6 lei

DESSERT

Cake - special house recipe chocolate cake with cocoa base	(150g)	33 lei
Tiramisu with pistachio cream	(150g)	30 lei
Mango and lemon curd cake	(150g)	31 lei
Apple cake	(170g)	33 lei
Baked Alaska soft base, flavored with Cointreau and oranges, vanilla ice cream and au gratin meringue	(150g)	34 lei
Berries cheesecake	(150g)	31 lei
Gâteau au chocolat noir raspberry coulis and strawberry sorbet	(150g)	34 lei
Chai and spices black tea cream cake, spicy biscuit and orange Chantilly cream	(150g)	34 lei
Cheese assortment assortment of fine cheeses served with fruit mustard	(250g)	79 lei