

## DESSERTS

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All desserts are homemade.

**Bavaroise** <sup>1-3-7-5</sup> —29  
apple caramel, belgian dark chocolate, crantz 150g

**Caramelized apple tart** <sup>1-3-7</sup> —28  
apples of Transylvania, English cream 150g

**Sticky toffee pudding** <sup>1-3-5-7</sup> —32  
*Valrhona* chocolate, vanilla icecream, caramel 150g

**Our Tiramisu** <sup>1-3-7</sup> —28  
*Bailey's* whiskey, mascarpone 200g

**Carrot cake** <sup>1-3-5-7</sup> —27  
white Belgian chocolate cream, almond powder, cinnamon 150g

**Cream cheese** <sup>1-3-5-7</sup> —28  
white Belgian chocolate, fresh fruits, raspberry gel 150g

**Red beetroot and raspberry cake** <sup>5-7</sup> —32  
dark and white chocolate, lime, peanuts 150g

**Passion fruit sorbet** <sup>7-3</sup> —29  
white Belgian chocolate crust, saffron, mint cream 150g

**Homemade ice cream** <sup>1-3-5-7</sup> —24  
150g

**Camembert | pickled pears** <sup>7</sup> —32  
buffalo *camembert*, tomato gel, dried yoghurt 150g

- 1 Cereals containing gluten
- 2 Crustaceans
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Soybeans
- 7 Milk
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Molluscs
- 13 Lupin
- Products made from thawed meat

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Please inform us of any allergies or dietary requirements you may have.

At our restaurant we hope to offer excellent dishes and a relaxed and pleasant mood. For this we would need your collaboration in overseeing the guest children.

We would be grateful if you are willing to encourage them on behaviours that are less impactful to other guests, and respectful to our fragile cabinets and wine racks. We will make sure we do everything we can to warmly welcome our little guests and we could also make use of your assistance.

Baracca cannot be held responsible for any incident or accident caused by failure to comply with these guidelines.

Thank you and we hope you have a pleasant experience at Baracca.

### Bookings:

+40-732-155-177  
rezervari@baracca.ro

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J12/1152/2011 RO28407072  
Str. Ion Rațiu 10-12, Cluj-Napoca, Cluj  
RO94BTRL01301202T03544XX, Banca Transilvania

BARACCA

RESTAURANT

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TASTING MENU \*

\*available only for the entire table.

Allergens: 1-3-4-5-7-9

**Local Amuse–Bouche: Mangalica toast**

Issa Charm  
Chardonnay, dry, Transylvania

**Our 4 years old sourdough bread**

**Fowl consommé**

leek, thyme  
Crama Oprișor „Rusalcă Albă”  
coupage, dry, Drăgășani

● **Potato**

organic egg yolk, truffles  
Casa Santa Eulália „Plainas”  
coupage, dry, Portugal

**Mangalica**

cabbage, plums, homemade black garlic  
Crama Oprișor „Smerenie”  
coupage, dry, Drăgășani

● **Goat cheese**

green apple, tarragon

**Chocolate**

caramel, hazelnuts  
Issa Ice Wine  
Transylvania

COMPLETE MENU

5 items

—210

SHORT MENU

3 items, excludes ●

—130

WINE PAIRING

—110

APPETIZERS

**Tapas** 3-7

Romanian matured cheese *crème brûlée*, *pâté*,  
flavored butter

—38

180g

**Goat cheese mousse** 1-7-9-13

goat cheese (Feleac–Cluj), lemon, *gruyere*

—41

180g

**Beef tartar** 3-7-10

beef tenderloin (Argentina), homemade black  
garlic, tomatoes

—78

180g

**Foie gras | pears** 1-3-7 ●

duck liver, *pain d'epices*, wild rice

—73

180g

**Fish tartar** 1-4-6-7-11 ●

tuna, cucumber, wasabi

—46

180g

**Potato textures** 7-9

potato (Râșca), organic egg yolk,  
Romanian truffles

—39

200g

**Shiitake mushrooms** 3

Transylvanian shiitake and cheese,  
organic egg yolk

—41

180g

SOUPS

**Mushrooms soup** 7-9

shiitake, green onion

—28

200g

**Fowl consommé** 7-9

Romanian fowl, leak, thyme

—28

200g

RICE

**Rice | Jerusalem artichoke** 7

parmesan, coffee, beef jus

—39

300g

HOMEMADE PASTA

**Papardelle | smoked cream cheese** 1-3-7 —37

artisanal egg pasta, parmesan, bacon

300g

**Black pasta** 1-2-7-12 ●

durum wheat black pasta, octopus,  
fish jus, saffron

—61

300g

**Parmesan**

Grana Padano

—6

50g

MAIN COURSES

**Chicken breast in porcini crust** 1-7 ● —48

Romanian farm chicken, creamy polenta,  
mushrooms

300g

**Duck breast | red beetroot purée** ●

black cherry gel, thyme

—73

300g

**Tuna fillet | shallots purée** 3-4-6-7 ●

black organic lentils, *wasabi*, organic egg yolk

—98

300g

**Beef tenderloin (Argentina)** 1-7-9

baked celery purée, mushrooms, beef jus

—132

300g

**Angus beef cheek** 7-9 ●

parsnip purée, homemade pickled  
onions, mushrooms

—78

300g

**Mangalica pork tenderloin** 7

cabbage textures, plums

—79

300g

**Carrot textures (vegan)** 1-5-6

oat, tarragon

—39

250g