

D E S S E R T S

All desserts are homemade.

Honeycomb and chocolate 1-3-5-7 —38
Valrhona chocolate, praline icecream, plums 150g

Caramelized apple tart 1-3-7 —33
apples of Transylvania, English cream 150g

Sticky toffee pudding 1-3-5-7 —36
Valrhona chocolate, vanilla icecream, caramel 150g

Our Tiramisu 1-3-7 —33
irish cream, mascarpone 250g

Carrot cake 1-3-5-7 —32
white chocolate cream, almond powder, cinnamon 150g

Cream cheese 1-7 —34
white chocolate, fruits, raspberry gel 150g

Red beetroot and raspberry 5-7 —33
dark and white chocolate, lime, peanuts 150g

Passion fruit sorbet 3-7 —34
white chocolate crust, saffron, mint cream 150g

Icecream 3-7 —26
vanilla, praline, fruits (one choice) 150g

White mold cheese | pickled pears 7 —34
aged „Floare de Colț” cheese, tomato gel, dried yoghurt 150g

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

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

SC Baracca Food Design SRL

J12/1152/2011 RO28407072

Str. Ion Rațiu 10-12, Cluj-Napoca, Cluj

RO94BTRL01301202To3544XX, Banca Transilvania

BARACCA

R E S T A U R A N T

•••••

T A S T I N G M E N U

Full experience between 2–3 hours.

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

Seasonal Amuse–Bouche

Rhein Imperial, 100ml
România, Dealu Mare

Cabbage and Mangalica

Hyperion Chardonnay, 100ml
România, Dealu Mare

• **Catch of the day**

Onion consommé

Our 5 years old sourdough bread

White fish

Weingut Edgar Brutler, 100ml
România, Satu Mare

• **Pigeon from Gorby farm**

Crama Oprișor, Cabernet Sauvignon, 100ml
România, Drăgășani

• **Green apple and yoghurt**

Chocolate, hazelnuts

Oremus Édes Szamorodni, 50ml
Ungaria, Tokaj

C O M P L E T E M E N U

—230

W I N E P A I R I N G

—129

S H O R T M E N U

excludes •

W I N E P A I R I N G

—160

—109

A P P E T I Z E R S

Seasonal vegetables 3-7-9

egg yolk, tomato glaze, cheese

—41

180g

Goat cheese mousse 1-3-7-9

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

—49

150g

Beef tartar 3-10

21 days aged beef, homemade black garlic, tomatoes, egg yolk

—83

150g

Foie gras | pears 1-3-7 •

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

—79

180g

Fish tartar 1-4-6-7-11

white fish, cucumber, horseradish

—49

180g

Potato textures 3-7-9

potato (Râșca), organic egg yolk, Romanian truffles

—49

200g

Shiitake mushrooms 3-7

Transylvanian shiitake and cheese, organic egg yolk

—48

150g

S O U P S

Asian fish soup (spicy) 2-4-12 •

white fish, lemongrass, coconut milk, coriander

—45

250g

Mushroom soup 7

shiitake, spring onion

—43

200g

H O M E M A D E P A S T A

Pastificio dei Campi artizanal pasta (durum wheat) 1-7

cream cheese, parmesan, bacon

—46

300g

Black pasta 1-2-4-7-12 •

durum wheat black pasta, octopus, fish jus, saffron

—69

300g

Parmesan

Grana Padano

—9

50g

B A R A C C A

M A I N C O U R S E S

Chicken breast in porcini crust 1-7

Romanian farm chicken, creamy polenta, mushrooms

—56

300g

Duck breast •

red beetroot, black cherry, thyme

—79

300g

White fish fillet 1-4-6-7

cauliflower, seasonal green, dill

—88

250g

21 days aged beef tenderloin 7-9

celery root, mushrooms, beef jus

—139

300g

Beef cheek 7-9

Jerusalem artichoke, homemade pickled onions, mushrooms

—84

300g

Mangalica pork chop 3-7-9

cabbage textures, plums, cabbage sauce

—93

300g

Celery root baked on charcoal (vegan) 5-9

hazelnut, truffles

—46

200g