

DESSERTS

All desserts are homemade.

Honeycomb and chocolate 1-3-5-7 —44

Valrhona chocolate, praline icecream, plums 150g

Caramelized apple tart 1-3-7 —39

apples of Transylvania, English cream 150g

Sticky toffee pudding 1-3-5-7 —44

Valrhona chocolate, vanilla icecream, caramel 150g

Our Tiramisu 1-3-7 —41

irish cream, mascarpone 250g

Carrot cake 1-3-5-7 —42

white chocolate cream, almond powder, cinnamon 150g

Red beetroot and raspberry 5-7 —42

dark and white chocolate, lime, peanuts 150g

Passion fruit sorbet 3-7 —41

white chocolate crust, saffron, mint cream 150g

Icecream 3-7 —28

vanilla, praline, fruits (one choice) 150g

White mold cheese | pickled pears 7 —44

aged „Floare de Colț” cheese, 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

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:

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SC Baracca Food Design SRL

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RO94BTRL01301202To3544XX, Banca Transilvania

BARACCA

RESTAURANT



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

Carassia Blanc de Blancs, 100ml
România, Dealurile Crișanei

Cabbage and Mangalica

Hyperion Chardonnay, 100ml
România, Dealu Mare

• **Catch of the day**

Onion consommé

Our 5 years old sourdough bread

White fish

Crama Mircești, 100ml
fetească regală, Moldova

• **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

—330

W I N E P A I R I N G

—169

S H O R T M E N U

—260

excludes •

W I N E P A I R I N G

—149

A P P E T I Z E R S

Our bread and butter 1-7 —21
130g

Seasonal vegetables 3-7-9 —52
egg yolk, tomato glaze, cheese
150g

Goat cheese mousse 1-3-7-9 —58
goat cheese (Feleac–Cluj), lemon, *Comté*
150g

Beef tartar 3-10 —98
21 days aged beef, homemade black garlic,
tomatoes, egg yolk
150g

Foie gras | pears 1-3-7 • —109
duck liver, *pain d'epices*, wild rice
180g

Fish tartar 1-4-6-7-11 —56
white fish, cucumber, horseradish
180g

Potato textures 3-7-9 —59
potato (Râșca), organic egg yolk,
Romanian truffles
200g

Shiitake mushrooms 3-7 —54
Transylvanian shiitake and cheese,
organic egg yolk
150g

S O U P S

Asian fish soup (spicy) 2-4-12 • —54
white fish, lemongrass, coconut milk, coriander
250g

Mushroom soup 7 —49
shiitake, spring onion
200g

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

**Pastificio dei Campi artizanal pasta
(durum wheat)** 1-7 —54
300g
cream cheese, parmesan, bacon

Black pasta 1-2-4-7-12 • —99
300g
durum wheat black pasta, octopus,
fish jus, saffron

Parmesan —9
50g
Grana Padano

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 —74
Romanian farm chicken, creamy polenta,
mushrooms
300g

Duck breast • —96
red beetroot, black cherry, thyme
300g

White fish fillet 1-4-6-7 —108
cauliflower, seasonal green, dill
250g

21 days aged beef 7-9 —156
celery root, mushrooms, beef jus
300g

Beef cheek 7-9 —98
Jerusalem artichoke,
homemade pickled onions, mushrooms
300g

Mangalica pork chop 3-7-9 —113
cabbage textures, plums, cabbage sauce
300g

**Celery root baked
on charcoal (vegan)** 5-9 —54
200g
hazelnut, truffles