

## D E S S E R T S

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All desserts are homemade.

### **Honeycomb and chocolate** 1-3-5-7 —46

*Valrhona* chocolate, icecream, plums, hazelnuts 150g

### **Caramelized apple tart** 1-3-7 —41

apples of Transylvania, English cream 150g

### **Sticky toffee pudding** 1-3-5-7 —44

*Valrhona* chocolate, icecream, caramel 150g

### **Our Tiramisu** 1-3-7 —42

irish cream, mascarpone 250g

### **Carrot cake** 1-3-5-7 —42

white chocolate cream, almond powder, cinnamon 150g

### **Red beetroot and raspberry** 1-3-5-7 —46

dark chocolate, lime, hazelnuts, cherries, icecream 150g

### **Passion fruit sorbet** 3-7 —42

white chocolate crust, saffron, mint cream 150g

### **Icecream** 3-5-7 —30

vanilla, praline, fruits (one choice) 150g

### **White mold cheese | pickled pears** 7 —44

aged „Floare de Colț” cheese, tomato gel, dried yoghurt 150g

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|---|---------------------------|----|--------------------------------|
| 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 |

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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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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



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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 Crișane*

**Our 6 years old sourdough bread**

**Seasonal vegetables**

Hyperion Chardonnay, 100ml

*România, Dealu Mare*

• **Potato textures**

**Mushroom consommé**

**White fish**

Crama Mircești, 100ml

*fetească regală, Moldova*

• **Pigeon from Gorby farm**

Crama Oprișor, Cabernet Sauvignon, 100ml

*România, Dealurile Olteniei*

• **Green apple and yoghurt**

**Red beetroot, chocolate, hazelnuts**

Oremus Édes Szamorodni, 50ml

*Ungaria, Tokaj*

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COM P L E T E M E N U —360

W I N E P A I R I N G —169

S H O R T M E N U —290

*excludes* •

W I N E P A I R I N G —149

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A P P E T I Z E R S

**Our bread and butter** 1-7 —23  
130g

**Seasonal vegetables** 3-7-9 —54  
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 —106  
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 —68  
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

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

**Parmesan** —9  
*Grana Padano* 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 —79  
Romanian farm chicken, creamy polenta, mushrooms 300g

**Duck breast** • —109  
red beetroot, black cherry, thyme 300g

**White fish fillet** 1-4-6-7 —124  
cauliflower, seasonal green, dill 250g

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

**Beef cheek** 7-9 —108  
Jerusalem artichoke, homemade pickled onions, mushrooms 300g

**Pork chop** 3-7-9 —103  
cabbage textures, plums, cabbage sauce 300g

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