DESSERTS

All desserts are homemade.

Honeycomb and chocolate 1-3-5-7 <i>Valrhona</i> chocolate, icecream, plums, hazelnuts	—49
varnona chocolate, recream, plants, nazemats	150g
Caramelized apple tart 1-3-7	 44
apples of Transylvania, English cream	150g
Sticky toffee pudding 1-3-5-7	48
Valrhona chocolate, icecream, caramel	150g
Our Tiramisu 1-3-7	 44
irish cream, mascarpone	250g
Carrot cake 1-3-5-7	44
white chocolate cream, almond powder, cinnamon	150g
Red beetroot and raspberry 1-3-5-7	49
dark chocolate, lime, hazelnuts, cherries, icecream	49 150g
Passion fruit sorbet 3-7	44
white chocolate crust, saffron, mint cream	150g
	—32
Icecream 3-5-7	150g
vanilla, praline, fruits (one choice)	
White mold cheese pickled pears 7	 44
aged "Floare de Colț" cheese, tomato gel, dried yoghurt	150g

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

RESTAURANT

BARACCA

SC Baracca Food Design SRL

J12/1152/2011 RO28407072

Str. Ion Raţiu 10–12, Cluj-Napoca, Cluj

RO94BTRL01301202T03544XX, Banca Transilvania

TASTING MENU	APPETIZERS			
Full experience between 2–3 hours.	Our bread and butter 1-7	—28		
Allergens: 1-3-4-5-7-9		130g	BARACCA	
	Seasonal vegetables 3-7-9	 54		
Seasonal Amuse-Bouche	egg yolk, tomato glaze, cheese	150g		
Carassia Blanc de Blancs, 100ml	Goat cheese mousse 1-3-7-9	62		
România, Dealurile Crișanei	goat cheese (Feleac–Cluj), lemon, <i>Comté</i>	150g		
Our 6 years old sourdough bread	Beef tartar 3-10	—116		
	21 days aged beef, homemade black garlic,	150g		
Seasonal vegetables	tomatoes, egg yolk			
Hyperion Chardonnay, 100ml România, Dealu Mare	Foie gras pears 1-3-7 •	—II9		
Tomana, Deala Marc	duck liver, <i>pain d'epices</i> , wild rice	119 180g		
Potato textures		1998		
	Fish tartar 1-4-6-7-11	58		
Mushroom consommé	white fish, cucumber, horseradish	180g		
White fish	Potato textures 3-7-9	 78		
Crama Mircești, 100ml fetească regală, Moldova	potato (Râșca), organic egg yolk, Romanian truffles	200g		
Pigeon from Gorby farm	Shiitake mushrooms 3-7	62	MAIN COURSES	
Crama Oprișor, Cabernet Sauvignon, 100ml	Transylvanian shiitake and cheese,	150g		
România, Dealurile Olteniei Green apple and yoghurt	organic egg yolk		Chicken breast in porcini crust 1-7 Romanian farm chicken, creamy polenta, 30 mushrooms	
Red beetroot, chocolate, hazelnuts	SOUPS		Duck breast •	—114
Oremus Édes Szamorodni, 50ml			red beetroot, black cherry, thyme	300g
Ungaria, Tokaj	Asian fish soup (spicy) 2-4-12 •	 54		
	white fish, lemongrass, coconut milk, coriander	250g	White fish fillet 1-4-6-7 cauliflower, seasonal green, dill	— I34
	Mushroom soup 7	49	, and the second second	
	shiitake, spring onion	200g	21 days aged beef 7-9	—I59
			celery root, mushrooms, beef jus	300g
COMPLETE MENU —360			Beef cheek 7-9	—II6
W.I.N.5. D.A.I.D.I.N.6			Jerusalem artichoke,	300g
WINE PAIRING —169	HOMEMADE PASTA Black pasta 1-2-4-7-12 ●	—99	homemade pickled onions, mushrooms	
	durum wheat black pasta, octopus,	300g	Pork chop 3-7-9	—113
	fish jus, saffron		cabbage textures, plums, cabbage sauce	300g
SHORT MENU —290				
excludes •	Parmesan	<u>-9</u>	Celery root baked	59
WINE PAIRING —I49	Grana Padano	50g	on charcoal (vegan) 5-9 hazelnut, truffles	200g