

D E S S E R T S

All desserts are homemade.

Honeycomb and chocolate 1-3-5-7 —49

Valrhona chocolate, icecream, plums, hazelnuts 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 —46

irish cream, mascarpone 250g

Carrot cake 1-3-5-7 —44

white chocolate cream, almond powder, cinnamon 150g

Passion fruit sorbet 3-7 —46

white chocolate crust, saffron, mint cream 150g

Icecream 3-5-7 —32

vanilla, praline, fruits (one choice) 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:

+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

Carassia Blanc de Blancs, 100ml
România, Dealurile Crișanei

Our 6 years old sourdough bread

Seasonal vegetables

Crama Jelna „Navicella”, 100ml
fetească albă, sauvignon blanc, riesling România, Lechința

• **Potato textures**

Mushroom consommé

White fish

Crama Nachbil, 100ml
riesling de rin, România, Beltiug

• **Pigeon from Gorby farm**

Crama Catleya „Epopée”, 100ml
merlot, cabernet franc, România, Mehedinți

• **Green apple and yoghurt**

Red beetroot, chocolate, hazelnuts

Oremus Édes Szamorodni, 50ml
Ungaria, Tokaj

C O M P L E T E M E N U —420

W I N E P A I R I N G —179

S H O R T M E N U —320

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 —28
130g

Seasonal vegetables 3-7-9 —56
egg yolk, tomato glaze, cheese 150g

Goat cheese mousse 1-3-7-9 —64
goat cheese (Feleac–Cluj), lemon, *Comté* 150g

Beef tartar 3-10 —124
21 days aged beef, homemade black garlic, tomatoes, egg yolk 150g

Foie gras | pears 1-3-7 • —119
duck liver, *pain d'epices*, wild rice 180g

Fish tartar 1-4-6-7-11 —58
white fish, cucumber, horseradish 180g

Potato textures 3-7-9 —78
potato (Râșca), organic egg yolk, Romanian truffles 200g

Shiitake mushrooms 3-7 —62
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 —82
Romanian farm chicken, creamy polenta, mushrooms 300g

Duck breast • —114
red beetroot, black cherry, thyme 300g

White fish fillet 1-4-6-7 —148
cauliflower, seasonal green, dill 250g

21 days aged beef 7-9 —169
celery root, mushrooms, beef jus 300g

Beef cheek 7-9 —126
Jerusalem artichoke, homemade pickled onions, mushrooms 300g

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

Celery root baked on charcoal (vegan) 5-9 —59
hazelnut, truffles 200g