

BRUNCH IN THE SKY

By 18 Lounge



*Enjoy a Specialty Menu
for Adults and Children.*

100 lei / Unlimited Food

120 lei / Unlimited Food & Wine

140 lei / Unlimited Food, Wine & Sparkling

Sunday, November, 19th

18Lounge 12 – 5 p.m.

rsvp@18Lounge.ro

0733 501 401

*up to 6 years old children – free of charge

*older than 6 years old – 50% of the menu

*all prices are per person

ANTREURI

Appetizers

Frigarui cu rosii cherry si mozzarella
Cherry tomatoes and mozzarella skewers

Rulouri de vinete, ierburi aromate si anchoise
Eggplants, aromatic herbs and anchovy rolls

Fritto Misto
Fritto Misto

Supa de mazare cu bucati de pancetta crocante
Pea soup with crispy pancetta

Frigarui de pui cu prosciutto si salvie
Chicken skewers with sage and prosciutto

Burata cu busuioc si sos pesto
Buratta with basil and pesto

Camembert cu fructe de padure
Camembert with forest fruits

Sandwiches de porc cu ierburi asiatice si Sambal
Pork Sandwiches with Asiatic herbs and Sambal

Bloody Mary cu cartofi aromatizati
Bloody Mary with flavored potatoes

Antipasto Italian
Italian antipasto

Crochete spaniole
Spanish Croquettes

Tartar de somon cu dressing de Yuzu
Salmon tartar with Yuzu dressing**

Tacos Mexican cu peste si guacamole
Mexican tacos with fish and guacamole **

Mix de branzeturi
Cheese platter

Flori de dovlecel cu Buffalo, anchoise si menta crocanta
Zucchini flowers with Buffalo, anchovy and crispy mint

SALATE

Salads

Salata de caracita marinata cu cartofi si busuioc
Marinated octopus salad with potatoes and basil **

Salata greceasca
Greek salad

Salata tabouleh cu rodie, ceapa rosie si bulgur
Tabouleh salad with red onions, bulgur and pomegranate

FEL PRINCIPAL

Main Courses

Vrabioara la gratar **Coaste de porc marinate**
Grilled Sirloin steak Marinated porc ribs

Tentacule de calamar la tigaie cu rosii uscate si pancetta
Pan fried Calamari with dry tomatoes and pancetta **

Pulpe de rata confiate
Confit duck legs

Midii in sos de vin
Mussels with wine sauce

Muschiulet de porc invelit in bacon cu sos brun si ceapa caramelizata
Pork tenderloin wrapped in bacon, served with caramelized onion and brown sauce

Butterfish cu sos de alune si fenel caramelizat
Butterfish with caramelized fennel and peanuts sauce **

Burger cu unt de blue cheese
Burger with blue cheese butter

PASTE

Pasta

Rigatoni cu creveti, spanac si pesto
Rigatoni with shrimps, spinach and pesto

Penne Carbonara

Garnishes **GARNITURI**

Porumb copt cu unt sarat
Baked corn with salted butter

Zucchini marinati
Marinated zucchini

Inele de ceapa pane
Fried onion rings

Ardei copti intregi si marinati
Roasted and marinated peppers

Ananas la gratar glazurat cu rom
Grilled pineapple with rum glaze

Cartofi Wedges aromatizati
Aromatic Wedges

SOSURI Sauces

Sos de arahide picant
Spicy peanuts sauce

Sos de avocado cu mango
Avocado and mango sauce

Sos de papaya proaspat si sambal
Fresh Papaya and Sambal sauce

Sos de chimichurri
Chimichurri sauce

Sos de mustar Dijon cu patrunjel cret si miere
Dijon Mustard sauce with parsley and honey

DESERT

Dessert

Cremsnit
Cremsnit

Tarta de vanilie cu zmeura proaspata
Vanilla tarte with fresh raspberry

Tiramisu Italian
Italian Tiramisu

Panna cotta cu jeleu de piersici si vanilie
Panna cotta with peaches and vanilla jelly

Crème Brule
Crème Brule

Crepe Suzette
Crepe Suzette

Cheesecake cu afine
Bleuberries Cheesecake

∞ Unlimited Food Menu / 100 lei ∞

VINURI

Wines

White

ALB**ROSE**

Rose

Liliac
Lechinta, Young Liliac Fruity Sauvignon Blanc, Traminer

Liliac
Lechinta, Young Liliac Light Rose, Feteasca Neagra

Halewood
Dealu Mare, The Embassy Pinot Grigio

Halewood
Dealu Mare, The Embassy Merlot

ROSU

Red

Vitis Metamorfosis
Dealu Mare - Viile Vitis Merlot

Halewood
Dealu Mare, The Embassy Merlot

∞ Unlimited Food & Wine Menu / 120 lei ∞

SPUMANTE

Sparkling

Prosecco Grande Vento

∞ Unlimited Food, Wine & Sparkling Menu / 140 lei ∞

*All drinks will be served by the glass.

** This dish contains frozen products.