



18 lounge

FOOD MENU

STARTERS

ROMANIAN HOMEMADE EGGPLANT SALAD 315 g / 59 lei

the world best eggplant salad, with tomatoes chutney, chives mayo and toasted bread

ovo-lacto-vegetarian

PRECIOUS SALMON TARTAR 200 g / 88 lei

of fresh fish, but also with avocado, mango, olive oil and lime

BLACK ANGUS BEEF TARTAR 150 g / 108 lei

the delicious classic recipe with egg and Worcester sauce but also with a little fennel and Wasabi mayonnaise

HUMMUS 250 g / 63 lei

homemade chickpeas and tahini hummus with avocado mayo, crunchy onion, beetroot and pumpkin

lacto-vegetarian

BURRATA FRESCA 270 g / 73 lei

fresh and creamy Italian cheese, with lots of colorful tomatoes, lettuce and tasty olive oil

lacto-vegetarian

ARANCINI D'ITALIA 220 g / 63 lei

Sicily fried risotto balls with parmigiano, truffle and cheese, on a soft celery puree

ovo-lacto-vegetarian

TEMPURA SHRIMPS 170 g / 58 lei

prepared in the Japanese style on bamboo spikes, served next to a Teriyaki sauce

BAKED CAMEMBERT 280 g / 73 lei

Normandaise delicacy with pistachio cream, figs and Amarena cherries

ovo-lacto-vegetarian

ANTIPASTO ABOVE THE CITY 450 g / 98 lei

a platter with delicious artisanal specialties from Romania, Italy, France and other famous destinations

SUPERENJOYABLE SOUP

MEDITERRANEAN WITH SEAFOOD 380 g / 69 lei

seaside feelings with mussels, shrimps and octopus, tomato sauce, Kalamata olives and a hint of garlic

SALADS

CAESAR 350 g / 65 lei

with chicken or salmon, Roman salad leaves, pancetta, croutons, cherry tomatoes and baked seeds

KALE AND AVOCADO HEALTH SALAD 350 g / 65 lei

Kale wonder cabbage and avocado salad, fresh spinach, mushrooms, pomegranate and more vegetarian goodies

vegan

SALAD WITH FIGS AND CHEESE 350 g / 69 lei

of beautiful leaves, blue cheese and crispy bacon figs, nuts, balsamic vinegar and Dijon mustard

SHRIMPS SALAD 350 g / 85 lei

with Kalamata olives, roman lettuce, asparagus, cherry tomatoes, pickled celery, beetroot and citrus dressing

PASTA HOME FATTO

SHRIMP LINGUINI 500 g / 89 lei

long and wide, Italianly prepared with tomatoes, white wine, green basil and garlic

SPAGHETTI NERO DI SEPPIA CON SALMONE 340 g / 85 lei

home made black spaghetti, using a Sicilian inspired recipe with fresh salmon, fennel, salmon caviar, white sauce and a pinch of garlic

TAGLIATELLE WITH BLACK ANGUS BEEF 400 g / 109 lei

the original pasta from Bologna with Black Angus beef, 3 kinds of mushrooms, truffles, garlic and thyme

CANNELLONI CON RICOTTA AND SPINACH 400 g / 84 lei

The authentic Italy in Ricotta and spinach cannelloni, with tomato sauce, mushrooms and parmesan

ovo-lacto-vegetarian

TAGLIATELLE WITH PRECIOUS CHEESE 350 g / 87 lei

homemade pasta with gorgonzola, camembert and parmesan, spinach and Pecans

ovo-lacto-vegetarian

MAIN DISHES

THE NOBLE DUCK WITH FOIE GRAS AND TRUFFLE SAUCE 350 g / 139 lei

a Parisian story with noble duck breast, sweet potatoes purée, foie gras and truffles sauce and rosehip jam

side dish included 

PORK TENDERLOIN & POLENTA 450 g / 99 lei

tenderly cooked in pancetta and Parmesan crust, creamy polenta and a bitter cherry sauce

side dish included 

FARM CHICKEN BREAST 350 g / 83 lei

in a pancetta crust, with colored veggies and creamy truffle mashed potatoes

side dish included 

LAMB CHOPPIES 340 g / 108 lei

tender and soft touched by a few aromatic herbs, with pea puree that goes perfectly

side dish included 

THE 18TH FLOOR SHOW 1500 g / 461 lei

Spectacular seafood platter, from octopus and Black Tiger shrimp, to squid and mussels in wine. That means WOW!

for two 

FRITTO MISTO DI MARE 420 g / 98 lei

simple and delicious Mediterranean Style, with tons of seafood and two super sauces, chimichuri and aioli

THE TASTY AND HEALTHY SALMON 400 g / 108 lei

perfection on a plate, well done with crispy crust, near avocado sauce, caramelized smashed potatoes, kale with a dash of garlic and currants with fennel salad

side dish included 

RED TUNA PISTACHIO DRESSED 320 g / 137 lei

medium cooked and spectacularly garnished with asparagus, next to an avocado and mango salad

side dish included 

BEEF FROM VACAMUUU

BLACK ANGUS RIB EYE 280 g / 187 lei

best Uruguayan quality

WAGYU BEEF BURGER 400 g / 126 lei

exactly from the famous Wagyu beef with Japanese origins, with cheddar on top, pancetta and truffle mayonnaise alongside french fries

side dish included 

VEAL SCHNITZEL 450 g / 162 lei

Elephant Ear, Italian veal, in a perfect golden crust

SURF & TURF 360 g / 164 lei

an irresistible combination of beef tenderloin and shrimp, next to a perfect fondant potato and a bit of chimichurri

side dish included 

TOMAHAWK BLACK ANGUS 100 g / 69 lei

just brought from Omaha, Nebraska, USA

* the average serving is 900-1200 grams

SIDE DISHES & SALADS

FRENCH FRIES 200 g / 29 lei

fries / with parmesan / with garlic and parsley

 lacto-vegetarian

FRENCH FRIES WITH TRUFFLES 200 g / 37 lei

the luxury french fries

 vegan

ASPARAGUS WITH PARMESAN 90 g / 40 lei

Italian style asparagus

 lacto-vegetarian

MASHED POTATOES WITH TRUFFLES 200 g / 37 lei

the God of mashed potatoes

 lacto-vegetarian

MARINATED GRILLED VEGETABLES 150 g / 34 lei

more than grilled vegetables

 vegan

BREAD SELECTION 7 lei / 14 lei

2 buns / 4 buns

GREEN SALAD WITH LEMON 110 g / 29 lei

the all time order

 vegan

PUMKIN SALAD WITH BEETROOT 150 g / 32 lei

with walnuts and honey dressing

 vegan

HOMEMADE PICKLES 150 g / 31 lei

grandma's recipe

 vegan

DESSERT

"PAPANASHI" FROM STADIO 280 g / 57 lei

Romanian delicacy after a classic recipe but with a reinterpreted design, with sweet cheese, and by choice with sour cream and blueberry jam, or with english cream and homemade chocolate sauce

 ovo-lacto-vegetarian

THE 18TH WONDER 200 g / 57 lei

miracle with chocolate wrapped in clouds, the dessert for likes!

 ovo-lacto-vegetarian

LAVA CAKE 180 g / 57 lei

the choice with a warm soul of dark chocolate, gracefully seated near vanilla ice cream

 ovo-lacto-vegetarian

DUBAI TUBES 180 g / 57 lei

dessert of the moment with pistachio cream wrapped in kataif, vanilla ice cream and chocolate with pistachios at the ends

 ovo-lacto-vegetarian

CRÈME BRÛLÉE 180 g / 57 lei

French classic, with a fine Paris taste

 ovo-lacto-vegetarian

GELATO 50 g / scoop / 18 lei

ice-cream with three flavors by choice:

belgian chocolate, vanilla cream, strawberry cream

 ovo-lacto-vegetarian