



18 lounge

FOOD MENU

STARTERS

ROMANIAN HOMEMADE EGGPLANT SALAD 350 g / 45.4 lei

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

ovo-lacto-vegetarian

TEMPURAH SHRIMPS 170 g / 52.6 lei

prepared in Japanese style on bamboo spikes, next to teriaki sauce

PRECIOUS SALMON TARTAR 200 g / 66.3 lei

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

HUMMUS 250 g / 52.4 lei

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

ovo-lacto-vegetarian

ARGENTINIAN BEEF TARTAR 150 g / 79.8 lei

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

THE FINE MEATS PLATTER 450 g / 117.5 lei

a huge platter with delicious artisanal specialties from Italy, Spain and other famous destinations



for two

BAKED CAMEMBERT 280 g / 66.2 lei

Normandaise delicacy with pistachio, figs and Amarena cherries

lacto-vegetarian

THE BEST CHEESE PLATTER 450 g / 117.8 lei

chosen from the top of cheeses, with fairy-tale flavors and textures and green walnut jam, hot pepper jam and olives

lacto-vegetarian for two

SUPERENJOYABLE SOUPS

MEDITERRANEAN WITH SEAFOOD 380 g / 59.6 lei

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

MUSHROOM FINE CREAM 350 g / 29.4 lei

fine delight of forest mushrooms, porcini mushrooms, goat cheese and a splash of white wine

ovo-lacto-vegetarian

SALADS

CAESAR 350 g / 47.9 lei / 52.6 lei

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

KALE AND AVOCADO HEALTH SALAD 350 g / 52.6 lei

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



vegan

SALAD WITH FIGS AND CHEESE 350 g / 57.1 lei

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

SHRIMPS SALAD 350 g / 59.8 lei

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

PASTA HOME FATTO

SHRIMPS LINGUINI 400 g / 65.4 lei

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

SPAGHETTI NERO DI SEPPIA CON SALMONE 340 g / 61.4 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 ARGENTINIAN BEEF 400 g / 84.9 lei

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

CANNELLONI CON RICOTTA AND SPINACH 400 g / 56.8 lei

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

ovo-lacto-vegetarian

TAGLIATELLE WITH PRECIOUS CHEESE 350 g / 59.6 lei

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

ovo-lacto-vegetarian

Reserve online a table on [Restograf.ro](https://restograf.ro)

MAIN DISHES

THE NOBLE DUCK WITH FOIE GRAS AND TRUFFLE SAUCE 350 g / 112.9 lei

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



PORK SIRLOIN & POLENTA 450 g / 87.2 lei

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



THE 18TH FLOOR SHOW 1500 g / 369 lei

Spectacular seafood platter prepared on ice, from octopus and Black Tiger shrimp, to squid and mussels in wine. That means Wow!



THE TASTY AND HEALTHY SALMON 400 g / 87.7 lei

perfection on a plate, well done with a crispy crust, seared with avocado sauce, new potatoes purée, kale with a dash of garlic and currants with fennel salad



DRUNKEN MUSSELS 450 g / 69.3 lei

mussels who sort of like white wine and who prepare with Provencal spices, garlic scent and toast

WAGYU BEEF BURGER 400 g / 94.4 lei

exactly from the famous Wagyu beef with Japanese origins, fed with cereals and 3 liters of beer a day, massaged and symphonic music.

Here in the form of a burger with cheddar on top, pancetta and mayonnaise with truffles alongside french fries



THE BLACK ANGUS BURGER 300 g / 69.5 lei

a piece of jewellery "borrowed" from NOR, with Black Angus beef, french fries, barbeque sauce and very tasteful!



BARBECUE ON THE VOLCANIC ROCK

ARGENTINE BEEF TENDERLOIN 200 g / 139 lei

of tender origins

CHICKEN BREAST 220 g / 52.7 lei

carefully grilled with a crispy skin

TOMAHAWK* 100 g / 46 lei

the steak of all steaks

** the average serving is 900-1200 grams*

URUGUAY BEEF ENTRECOTE 280 g / 139 lei

the supreme taste

OCTOPUS & SHRIMP MIX 350 g / 109 lei

properly marinated

SEA BASS 180 g / 68.3 lei

delicious fish fillet

MANGALITSA PORK NECK 250 g / 84.8 lei

authentic meat from the best mangalitzza in Romania

SIDE DISHES & SALADS

FRENCH FRIES 200 g / 23.4 lei

fries / with parmesan / with garlic and parsley



FRENCH FRIES WITH TRUFFLES 150 g / 31.2 lei

the luxury french fries



ASPARAGUS WITH PARMESAN 90 g / 32.4 lei

Italian style asparagus



MASHED POTATOES WITH TRUFFLES 200 g / 31.2 lei

the God of mashed potatoes



MARINATED GRILLED VEGETABLES 150 g / 27.7 lei

more than grilled vegetables



BREAD SELECTION 7 lei / 14 lei

2 buns / 4 buns

GREEN SALAD WITH LEMON 110 g / 18.9 lei

the all time order



PUMKIN SALAD WITH BEETROOT 150 g / 26.6 lei

with walnuts and honey dressing



HOMEMADE PICKLES 150 g / 24.8 lei

grandma's recipe



DESSERT

"PAPANASHI" FROM STADIO 280 g / 47.8 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



THE 18TH WONDER 200 g / 53 lei

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



LAVA CAKE 180 g / 49.4 lei

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



"FORGET ME NOT" CHEESECAKE 220 g / 45.4 lei

cheesecake in the style of cheesecake, without improvisations, ready to make you come back just for it



PANNA COTTA 180 g / 47.2 lei

La Dolce Vita



GELATO 50 g / cup / 16.9 lei

Häagen-Dazs ice-cream with three flavors by choice: belgian chocolate, vanilla cream, strawberry cream

