



Menu



Moment of reflection

*Dacă mai mulți dintre noi am iubi mâncarea, veselie și muzică
mai mult ca aurul, lumea ar fi un loc mai bun
If more of us loved food, merriment and music more than gold,
the world would be a better place
J.R.R. Tolkien*

*După o cină copioasă, putem ierta pe oricine
After a hearty dinner, we can forgive anyone
Oscar Wilde*

*Oamenii nu pot gândi bine, nu pot iubi bine, nu pot dormi bine,
dacă nu au mâncat bine înainte
People can't think well, they can't love well, they can't sleep well
if they haven't eaten well before
Virginia Woolf*

*Singurul moment în care trebuie să mănânci dietetic
este atunci când aștepti să se facă friptura
The only time you need to eat dietary
is when you're waiting for the steak to be done
Julia Child*

Gustari/Appetizers

Carpaccio de vita

felii din muschi de vita crud, rucola, parmesan
si ulei de masline *7

Beef Carpaccio

*slice of raw beef filet, rucola, parmesan and
olive oil*

120/40g - 49 Lei



Quesadilla cu piept de pui si legume

sos de rosii proaspete aromat cu busuioc*1,7

Quesadilla with chicken breast and vegetables

fresh tomato sauce flavoured with basil

360 g - 38 Lei



Antipasti

prosciutto crudo, salam crud uscat, parmezan,
anghinare, masline picante si rosii cherry*7

Antipasti

*prosciutto crudo, dry salami, parmesan
cheese, artichokes, spicy olives and cherry
tomatoes*

200 g - 37 Lei



Gustare taraneasca

rulada din piept de porc, slanina afumata,
carnati afumati, telemea, rosii si castraveti*7

Peasant style plate

*pork belly roulade, smoked lard, smoked
sausages, salty cheese, tomatoes and
cucumbers*

400 g - 32 Lei



Gustari/Appetizers

Platou de branzeturi traditionale

branza de burduf, telemea, cascaval afumat,
ceapa rosie *7

Traditional cheese platter

*assortment of traditional salted and smoked
cheses with red onion*

300 g - 32 Lei



Salata de ton

salata iceberg, rosii, castraveti, ardei gras,
ton si anghinare *4

Tuna fish salad

*iceberg salad, tomatoes, cucumbers, bell
peppers, tuna fish and artichokes*

300 g - 35 Lei



Salata Greceasca

roşii, castraveţi, ceapa, măslina
si brânză Feta *7

Greek salad

*tomatoes, cucumbers, onion, olives and Feta
cheese*

300 g - 26 Lei



Salata "CAESAR"

salata iceberg, piept de pui la grătar,
crutoane cu aroma de usturoi si dressing cu
anşoa *1,3,4

"CAESAR" salad

*iceberg salad, grilled chicken breast, garlic
flavored bread croutons and anchovy dressing*

300 g - 35 Lei



"PITA" greceasca

servita cu humus sau salata de vinete *1

Greek "PITA"

served with humus or eggplant salad

270 g - 17 Lei



***alergeni**

Gustari/Appetizers

Sandwich cu roastbeef

paine toast, sos remoulade, roastbeef,
ou fiert, castraveti murati, salata verde *1,3,7

Roastbeef sandwich

*toasted bread, remoulade sauce, roastbeef,
boiled egg, pickles , lettuce salad*

300 g - 22 Lei



Salata Casei

mix de salate verzi, branza la gratar, rosii
cherry, castravete, ceapa rosie, masline,
dressing de branza feta cu iaurt *7

House salad

*lettuce mix, grilled chesse, cherry tomatoes,
cucumber, red onion, olives and feta yoghurt
dressing*

300 g - 35 Lei



Salata Primavera

morcov, mar, telina, salata verde, Burrata,
stafide, merisoare, miez de nuca cu lamaie si
ulei de masline *7,9,8

Primavera Salad

*carrot, apple, celery, lettuce, Burrata, raisins,
cranberry, nuts with lemon and olive oil*

300 g - 26 Lei



Mamaliguta cu branza si smantana

Polenta with cheese and sour cream *7

200 g/250 g - 19 lei



***alergeni**

Supa, creme, ciorbe / Soups, Creams, Sour Soups

Supa crema de legume

servita cu crutoane picante *1,9

Vegetable cream soup

served with bread croutons

300 ml - 18 Lei



Bors de cocos cu taitei de casa

*1,9,3

Hen sour soup with home made noodles

400 ml - 20 Lei



Supa din fructe de mare

*2,14,9

Seafood soup

300 ml - 38 Lei



Ciorba "RADAUTEANA"

reteta bucovineana cu piept de pui,
smantana si usturoi *7,9,3

'RADAUTEANA' traditional soup

*traditional sour soup from Bucovina with
chicken breast, sour cream and garlic*

400 ml - 23 Lei



Ciorba de burta

*7,9,3

Tripe soup

400 ml - 23 Lei



***alergeni**

Paste/Pasta

Penne al arabiatta

cu sos de rosii, usturoi si busuioc *1,9,7

Penne al arabiatta

with fresh tomato sauce, garlic and basil

300 g - 24 Lei



Tagliatelle cu muschi de vita

cu sos picant de ardei copti *1,7

Beef tenderloin tagliatelle

with spicy baked bell pepper sauce

300 g - 55 Lei



Spaghete "CARBONARA"

sos de smântâna cu costita afumata *1,7,3

"CARBONARA" spaghetti

smoked bacon and sour cream sauce

300 g - 35 Lei



Spaghete cu fructe de mare *2,14,1

Seafood spaghetti

300 g - 45 Lei



Tagliatelle cu somon afumat *1,3,4

Smoked salmon tagliatelle

300 g - 45 Lei



Paste "Bolognese"

cu carne de vita si sos tomat *1,7

"Bolognese" Pasta

ground beef meat and tomato sauce

300 g - 39 Lei



***alergeni**

Peste si fructe de mare/ Fish and seafood

Tentacule de caracatita la gratar

cu sos de lamaia si usturoi *14

Grilled octopus tentacles

with garlic lime sauce

100 g - 66 Lei

**cantitate bruta, prefierete, inainte de gatire
raw product, preboiled, before being cooked*



Creveti la tigaie

cu sos de rosii cherry, vin alb si usturoi *2,1

Pan fried shrimps

with cherry tomato, white wine and garlic sauce

250 g - 65 Lei



File de somon la cuptor

cu sos de hrean si mustar Dijon *4,7,1,10

Baked salmon fillet

with horseradish and Dijon mustard sauce

150 g / 50 g - 65 Lei



File de dorada la tigaie

preparat cu unt, vin alb, capere si masline *4,7

Pan fried bream fillet

cooked with butter, white wine, capers and olives

150 g / 50 g - 75 Lei



Peste si fructe de mare/ Fish and seafood

Pastrav la gratar aromat cu cetina de brad

servit cu tarta de mamaliga la gratar *4

Grilled trout flavored with pine needles

served with grilled polenta tarte

220 g / 200 g - 47 Lei



SARAMURA de crap

file de crap cu mamaliga, legume coapte si sos condimentat *4

Carp " SARAMURA "

carp fillet with polenta and baked vegetables

served in a traditional spicy sauce

250g / 200 g - 55 Lei



File de crap prajit

cu mamaliguta si mujdei de usturoi*4

Pan fried carp fillet

served with polenta and garlic sauce "mujdei"

200/200/50 g - 52 lei



Colțul cu Burgeri / Burger Corner

CLASIC BURGER

chifla, carne de vita, castraveti murati, ketchup,
ceapa rosie, salata verde *1

*Bread bun, veal minced meat, pickles, ketchup,
red onion and lettuce*

300 g - 28 Lei



CHEESEBURGER

chifla, carne de vita, branza Cheddar, castraveti
murati, ketchup, ceapa rosie, salata verde*1,7

*bread bun, veal minced meat, Cheddar cheese,
pickles, ketchup, red onion, lettuce*

350 g - 32 Lei



HOUSE BURGER

chifla, carne de vita, bacon crocant, branza
Cheddar, ou, castraveti murati, ketchup,

ceapa rosie, salata verde,1,7

*bread bun, veal minced meat, crispy bacon,
Cheddar cheese, egg, pickles, ketchup, red onion,
lettuce*

400 g - 38 Lei



DOUBLE CHEESEBURGER

chifla, 2x carne de vita, 2x branza Cheddar,
castraveti murati, ketchup, ceapa rosie,
salata verde *1,7

*bread bun, 2x veal minced meat, 2x Cheddar
cheese, pickles, ketchup, red onion, lettuce*

475 g - 54 Lei



Salata Coleslaw/ Coleslaw salad *7

150 g - 8 Lei



Cartofi prajiti/ Fried potatoes

200 g - 11 Lei



***alergeni**

Nu uitați de clasicele gratare / Don't forget the classic grill

Piept de pui / Chicken breast
180 g - 35 Lei



Pulpe de pui / Chicken legs
180 g - 29 Lei



Ceafa de porc / Pork neck
180 g - 35 Lei



Cotlet de porc / Pork cutlet
180 g - 35 Lei



Mititei cu mustar *10
Traditional meat balls with mustard
50 g - 5 Lei/buc



***alergeni**

Preparate de Baza / Main Dishes

Snitel Vinez : porc / pui
in crusta de pesmet*1,3
Wiener schnitzel : pork / chicken
in bread crumbs
200 g - 27 Lei



Snitel "Forestier" : porc / pui
in crusta de fulgi de porumb *1,3
"Forestier" schnitzel : pork / chicken
in corn flakes crust
200 g - 27 Lei



Iahnie de fasole
cu carnaciori si costita afumata
servita cu muraturi asortate
White bean stew with smoked bacon sausages
served with pickled vegetables
350 g / 200 g - 30 Lei



Aripioare de pui la tigaie *1,11
marinate in bere neagra, cu sos sweet chilli si susan
Pan fried chicken wings
marinated in dark beer, with sweet chilli sauce and
sesam
250 g - 28 Lei



Preparate de Baza / Main Dishes

Piept de rata la tigaie

sotat in unt, cu sos din fructe de padure *7

Pan fred duck breast

butter sauteed with berry glaze

200/50 g - 62 Lei



Cotlete de berbecuț la gratar

aromatizate cu rozmarin

Grilled lamb chops

flavored with rosemary

180 g - 85 Lei



Medalioane din muschiulet de porc

sos de smantana si ardei copti * 7

Pork fillet medallions

sour cream and roasted peppers sauce

280 g - 35 Lei



Coasta de porc afumata, la cuptor

cu sos BBQ autentic *1

Smoked roasted pork ribs

with a real BBQ sauce

350 g - 45 Lei



Preparate de Baza / Main Dishes

Felii din muschi de vita la tigaie

sotate in unt cu vin rosu *7,12

Pan fried beef slices

butter sauteed with red wine sauce

150/50 g - 69 lei



Mix grill

carnati de porc, pastrama de berbecut afumata,
pulpa de pui condimentata

*pork sausage, smoked lamb pastrami and spicy
chicken leg*

100/100/100 g - 57 lei



Tocanita de purcel

cu mamaliguta

Pork stew with polenta

250/200 g - 30 Lei



Saltimbocca de curcan

piept de curcan la tigaie cu jambon maturat,
salvie si sos de unt cu vin alb *7,12

Turkey Saltimbocca

*pan fried turkey breast with cured ham, thyme
and butter wine sauce*

200/50 g - 49 lei



Preparate de Baza / Main Dishes

Tigaie picanta

piept de pui si muschiulet de porc, ceapa rosie, ardei gras, usturoi, chilli cu soia *1,6

Spicy frying pan

chicken breast and pork tenderloin, red onion, bell pepper, garlic, soya chilli

250 g - 35 Lei



Steak de vita clasic

servit pe un pat de salata asezonata cu dressing balsamic și roșii cherry *1,2

Classic beef steak

served on a bed of lettuce, seasoned with balsamic dressing and cherry tomatoes

150 g / 100 g - 85 Lei



Cotlet de porc mexican

fingers din file de porc, porumb, sos chilli, rosii cherry, ardei iute si verdeturi *1

Mexican pork CHOP

pork fillet fingers, corn, chilli sauce, cherry tomatoes, greens and hot pepper

300 g - 30 Lei



Tochitura Moldoveneasca

ceafa de porc și cârnăciori la tigaie cu mămliguță, ou ochi și brânză de burduf *7,3,12

Moldavian "TOKITOURA"

pan fried pork neck stripes and sausages with polenta, fried egg and bellow chesse

250/200/50 g - 47 Lei



Garnituri / Side Dishes

Cartofi "House special"

cartofi picanti in coaja, glazurati cu pasta de ardei iuti, miere, unt si Gorgonzolla *1

"House special" potatoes

spicy unpeeled potato, glazed in hot pepper paste, honey, butter and Gorgonzolla

200g - 14 Lei



Orez basmati

Basmati rice

200 g - 8 Lei



Pilaf din bulgur cu legume *1

Bulgur pilaf with vegetables

200 g - 11 Lei



Legume la tigaie

Pan fred vegetables

200 g - 11 Lei



Cartofi "Milanese" / "Milanese"

potatoes

*cu parmezan, usturoi si verdeata *7*
with parmezan cheese, garlic and greens

200 g - 18 Lei



Iahnie de fasole

Baked beans

200 g - 11 Lei



***alergeni**

Salate/Salads

Salata asortata
legume proaspete cu sos Vinaigrette *12
Assorted salad
fresh vegetables with Vinaigrette sauce
200 g - 10 Lei



Salata de varza bicolora *12
Red and white cabbage salad
200 g - 8 Lei



Salata verde cu sos de lămâie *12
Lettuce salad with lemon sauce
150 g - 10 Lei



Salata de sfecla rosie
Beetroot salad
200 g - 8 Lei



Salata de muraturi
Pickled vegetable salad
150 g - 10 Lei



Diverse / Others

Mămăligă / Polenta
200 g - 3 Lei



Chifla / Bread *1
50 g - 3 Lei



Mujdei / Garlic sauce
50 g - 3 Lei



Smantana / Sour cream -*7
50 g - 3 Lei



Ketchup *1,12
Ketchup
50 g - 3 Lei



Mustar, *1,12
Mustard
50 g - 3 Lei



Maioneza / Mayonnaise *3,1
50 g - 3 Lei



Ardei iute / Hot pepper
30 g - 2 Lei



*alergeni

Desert/Dessert

Papanasi

serviti cu smantana si dulceata de afine*1,7,3

Papanasi

traditional doughnuts served with fresh cream and bilberry jam

200/100 g - 22 Lei



Souffle de ciocolata

brownies umplute cu ciocolata topita servite cu inghetata de vanilie si dulceata *1,7,3

Chocolate Souffle

brownies stuffed with melted chocolate, served with vanilla ice cream and jam

150/100 g - 24 Lei



Tort cu mousse de ciocolata

si crema fina de lapte *1,7,3

Tort with chocolate mousse

and a fine milk cream

120 g - 17 Lei



Tort Passion

cu blat de nuci, crema de ciocolata belgiana cu lapte, mango și fructul pasiunii *1,7,3,8

Tort Passion

walnut crust, Belgian milk chocolate, mango and passion fruit

120 g - 17 Lei



Parfe "Noisette"

înghețată fina, frișcă proaspătă si nuci cu sos de fructe si langues de chat* 1,7,3

"Noisette"Parfait

fine ice cream, fresh cream and nuts, with fruit sauce and language de chat

150g - 22 lei



Desert/Dessert

Inghetata

waffles cu zahar, trei arome la alegere
si toppinguri diverse *1,7

Ice cream

sugar waffles. three flavours to your choice and
different toppings

150 g - 20 Lei



Clatite

servite dupa dorinta dumneavoastra cu
dulceata, ciocolata sau inghetata *1,7,3

Pancakes

served to your choice with jam, chocolate or ice
cream

150 g - 17 Lei



Salata de fructe cu inghetata

aromata cu coniac si menta *7,1,3

Fruit salad with ice cream

flavored with brandy and mint

180/50 g - 15 Lei



Branzeturi / Cheese

Platou de branzeturi fine

asezonate cu fructe proaspete si nuci *1,3,7,8

Fine cheese platter

served with fresh fruits and nuts

180 g /100 g - 49 Lei





Alergeni

- 1 - gluten
- 2 - crustacee
- 3 - oua
- 4 - peste
- 5 - arahide
- 6 - soia
- 7 - lactate
- 8 - fructe cu coaja: migdale nuci,
fistic
- 9 - telina
- 10 - mustar
- 11 - susan
- 12 - dioxid de sulf si sulfiti
- 13 - Lupin
- 14 - Moluste

PIZZA

RAMADA

BY WYNNDHAM

IASI CITY CENTRE

** puteti alege din propunerile noastre
** you can choose from our suggestions

JJ PIZZA

550 G / 42 LEI

sos de rosii, mozzarella, salam, piept de pui, prosciuto crudo, pomodorini, masline, busuioc *7,1

*tomato sauce, mozzarella, salami, chicken breast, prosciuto crudo, pomodorini, olives, basil

REGINA

400 G / 35 LEI

sos de rosii, mozzarella, salam, sunca, masline, busuioc, oregano *7,1

*tomato sauce, mozzarella, salami, ham, olives, basil, oregano

TONNO E CIPOLLA

350 G / 42 LEI

sos de rosii, mozzarella, ton, capere, ceapa *7,1,4

*tomato sauce, mozzarella, tunafish, capers, onion

QUATTRO STAGIONE

420 G / 34 LEI

sos de rosii, mozzarella, sunca, salam, ciuperci, ardei gras *7,1

*tomato sauce, mozzarella, ham, salami, mushrooms, bell pepper

SALMONE

350 G / 47 LEI

sos de rosii, mozzarella, somon fume, capere *7,1,4

*tomato sauce, mozzarella, smoked salmon, capers

QUATTRO FORMAGGI

400 G / 34 LEI

sos de rosii, mozzarella, cascaval, gorgonzola, parmezan *7,1

*tomato sauce, mozzarella, yellow cheese, gorgonzola, parmesan

VEGETARIANA

400 G / 31 LEI

sos de rosii, mozzarella, ardei gras, ciuperci, porumb, masline, ceapa, busuioc *7,1

*tomato sauce, mozzarella, bell pepper, mushrooms, corn, olives, onion, basil

POLLO

400 G / 36 LEI

sos de rosii, mozzarella, piept de pui, ciuperci, ardei gras, masline, porumb *7,1

*tomato sauce, mozzarella, chicken breast, mushrooms, bell pepper, olives, corn

CAPRICIOSA

450 G / 37 LEI

sos de rosii, mozzarella, sunca, ciuperci, ardei gras, masline *7,1

*tomato sauce, mozzarella, ham, mushrooms, bell pepper, olives

PROSCIUTO & FUNGI

350 G / 36 LEI

sos de rosii, mozzarella, prosciuto crudo, ciuperci *7,1

*tomato sauce, mozzarella, prosciuto crudo, mushrooms

DIABOLO

400 G / 37 LEI

sos de rosii, mozzarella, salam, bacon, ardei gras, ardei iute *7,1

*tomato sauce, mozzarella, salami, bacon, bell pepper, chilli pepper

MARGHERITA

320 G / 22 LEI

sos de rosii, mozzarella, oregano *7,1

*tomato sauce, mozzarella, oregano

FOCCACIA CU OREGANO *1

12 LEI

Sos de pizza dulce/picant 100 ml 4 lei

FOCCACIA CU PARMEZAN *1

17 LEI

*Pizza sweet/spicy sauce

FOCCACIA CU CASCAVAL *1,7

15 LEI

** sau puteti concepe propria reteta, adaugand la Pizza Margherita urmatoarele ingrediente

** or you can design your own recipe adding the following ingredients to Pizza Margherita

* sunca, cascaval, salam, bacon, parmezan, ciuperci, ardei gras, porumb, masline, rucola - 50 g 6 lei

* ham, cheese, salami, bacon, parmezan, mushrooms, bell peppers, corn, olives, rucola

* piept de pui/ chicken breast - 50 g 8 lei

* prosciutto - 30 g 10 lei

* gorgonzola - 50 g 14 lei

* somon fume - 50 g 19 lei

*alergeni