



FOOD

Bun Venit La "Caramello"

Meniul internațional al restaurantului nostru este creația unei echipe tinere, pasionată, condusă de Chef Andrei Berteanu. Cu experiență în bucătării de renume din țară, dar mai ales din străinătate, Chef Andrei vă va conduce într-o călătorie culinară prin întreaga lume. Experiența sa câpătată în mari restaurante din Franța, Elveția și România își pune amprenta calității superioare asupra preparatelor din meniul nostru. Iată numai câteva dintre ele: antricot de vită Wagyu, pulpa de rata cu sos de portocala, muschiulet de cerb, tartar de caprioara, burger de urs, toate cu texturi și arome rafinate. Chef Andrei apreciază cel mai mult bucătăria franceză: „Este o bucătărie extraordinară, pentru că este complexă, cu sosuri bine gândite și texturi bine definite. Nimic nu este la întâmplare în bucătăria franceză”.

Întrebați ospatații și descoperiți cele mai delicioase preparate gatite de Chef Andrei și echipa sa, special pentru dumneavoastră. Vă dorim o călătorie culinară extraordinară!

Welcome to "Caramello"

The international menu of our restaurant is the creation of a young, passionate team, led by Chef Andrei Berteanu. With experience in renowned cuisines in the country, but especially abroad, Chef Andrei will lead you on a culinary journey around the world. His experience gained in great restaurants in France, Switzerland and Romania leaves its mark of superior quality on the dishes on our menu. Here are just a few of them: Wagyu beef entrecote, duck leg with orange sauce, venison tenderloin, venison tartare, bear burger, all with refined textures and flavors. Chef Andrei appreciates French cuisine the most: "It is an extraordinary cuisine, because it is complex, with well-thought-out sauces and well-defined textures. Nothing is random in French cuisine". Ask the waiters and discover the most delicious dishes cooked by Chef Andrei and his team, especially for you.

We wish you an extraordinary culinary journey!



Mic-dejun

BENEDICT BREAKFAST

Oua Proaspete Cu Foita De Aur, Somon Afumat, Sos Olandez, Chipsuri De Bacon, Salata Mixta, Paine Artizanala, Unt, Rosii Cherry

Fresh Eggs With Gold Foil, Smoked Salmon, Hollandaise Sauce, Bacon Chips, Mixed Salad, Artisanal Bread, Butter, Cherry Tomatoes

ESSPRESO/CAPPUCCINO/FRESH ORANGE JUICE/GLASS OF PROSECCO

99 lei / 800 gr



Doua oua posate perfect, asezate delicat pe briose englezesti, îmbratisate de un sos olandez catifelat si finisate cu o nota opulenta de foita de aur comestibila. Un rasfat matinal de neuitat

Two perfectly poached eggs, delicately placed on English muffins, embraced by a velvety hollandaise sauce and finished with an opulent touch of edible gold leaf. An unforgettable morning treat



Mic-dejun

CARAMELLO BREAKFAST

Omleta Cu Parmesan Sau Omleta Cu Sunca Si Cascaval, Bacon, Rosii, Castraveti, Mix De Salata, Unt, Nutella, Dulceata Si Paine Artizanalala

Omlette With Parmesan Or Omlette With Ham And Cheese, Bacon, Tomatoes, Cucumbers, Mix Of Green Salads, Butter, Nutella, Jam, Artisanal Bread

ESPRESSO/CAPPUCCINO/FRESH ORANGE JUICE/GLASS OF PROSECCO

97 lei / 700 gr



Omleta cu parmezan sau omleta cu sunca si cascaval, bacon crocant, rosii si castraveti proaspeti si mix de salata revigorant. Alaturi, unt fin, Nutella cremoasa si dulceata delicioasa, toate acompaniate de paine artizanalala cu o crustă perfecta

Parmesan omelette or omlette with ham and cheese, crispy bacon, fresh tomatoes, and a refreshing salad mix. Alongside, fine butter, creamy Nutella, and delicious jam, all accompanied by artisanal bread with a perfect crust



Gustari Starters

TARTAR DIN MUSCHIULET DE CAPRIOARA

Servit in Coarne de Cerb

VENISON TARTARE

Muschi De Caprioara, Capere, Ceapa Shallot, Ansoa, Castraveti Murati,

Galbenus De Ou, Unt Si Paine Prajita

Venison Fille, Capers, Shallot Onion, Anchovie, Pickled Cucumber, Egg Yolk,

Butter And Toasted Bread

127 lei / 350 gr



Carne de caprioara proaspata, taiata fin la cutit si amestecata cu capere, ansoa, ceapa rosie, mustar Dijon, ou si condimente, un preparat elegant si plin de savoare

Fresh venison, finely knife-cut and mixed with capers, anchovies, red onion, Dijon mustard, egg yolk, and fresh spices. An elegant and flavorful dish



Gustari *Starters*

PLATOU ITALIAN CU FOCACCIA ARTIZANALA ITALIAN PLATTER WITH ARTISANAL FOCACCIA

Recomandat pentru 2 persoane

Branzeturi Italiene Maturate , Prosciutto Crudo, Bresaola, Salam Napoli,
Salam Milano, Salam Ventricina, Ardei Cu Branza, Masline
Aged Italian Cheeses, Prosciutto Crudo, Bresaola, Napoli Salami, Milano Salami,
Ventricina Salami, Cheese Stuffed Peppers, Olives

137 lei / 700 gr



O selectie de mezeluri fine italienesti, branzeturi maturate, masline aromate si rosii cherry dulci. O calatorie gustativa prin Italia, ideala pentru a fi impartita sau savurata încet

A selection of fine Italian cured meats, matured cheeses, aromatic olives, and sweet cherry tomatoes. A culinary journey through Italy, ideal for sharing or savoring slowly



Gustari *Starters*

MADUVA DE VITA CAMELIZATA LA CUPTOR OVEN-CAMELIZED BONE MARROW

Maduva De Vita, Sos Chimmi Churry, Paine Prajita
Beef Marrow In Bone, Chimmi Churry Sauce, Toasted Bread

87 lei / 600 gr



Din caldura Josper-ului, maduva bogata se topeste in savoare.
Chimichurri-ul proaspat o trezeste, iar painea prajita asteaptă sa
absoarba aceasta combinatie unica

From the heat of the Josper, the rich marrow melts into flavor. Fresh
chimichurri awakens it, and toasted bread waits to absorb this unique
combination



Gustari Starters

TARTAR DE TON ROSU CU AVOCADO SI ICRE NEGRE

Ton Rosu, Avocado, Ceapa, Ardei, Mango, Coriandru, Caviar

RED TUNA TARTAR WITH AVOCADO AND CAVIAR

Red Tuna, Avocado, Mango, Onion, Pepper, Coriander, Caviar

Recomandat pentru 2 persoane

450 lei/ 300 gr



Ton rosu, avocado catifelat si caviar pretios, reunite într-o compozitie delicata, unde proaspetimea si rafinamentul se întâlnesc într-un echilibru perfect

Bluefin tuna, velvety avocado and precious caviar, brought together in a delicate composition, where freshness and refinement meet in perfect balance..



Gustari Starters

ZACUSCA CU FOCCACIA ARTIZANALA

ZACUSCA WITH ARTISANAL FOCCACIA

49 lei/ 200 gr



Zacusca autentic romaneasca, preparata cu legume coapte pe jar, servita alaturi de foccacia artizanală, caldă și aromată.

Gustul bogat al toamnei pe o felie de foccacia

An authentic Romanian "zacusca" (vegetable spread), prepared with char-grilled vegetables, served alongside warm and fragrant artisanal focaccia.

The rich taste of autumn on a slice of focaccia



Gustari *Starters*



HUMMUS CU FOCCACIA ARTIZANALA HUMMUS WITH ARTISANAL FOCCACIA

Naut, tahini, foccacia
Chickpeas, tahini, foccacia

47 lei / 200 gr



O crema fina si catifelata de naut, preparata cu tahini, suc de lamaie proaspat si usturoi, stropita cu ulei de masline si servita alaturi de foccacia artizanala, coapta in cuptor pana devine aurie si pufoasa. O incursiune in aromele Orientului Mijlociu

A fine and velvety chickpea cream, prepared with tahini, fresh lemon juice, and garlic, drizzled with olive oil and served alongside artisanal focaccia, baked in the oven until golden and fluffy. An excursion into the flavors of the Middle East

Salate Salads

SALATA CU MUSCHI DE VITA ARGENTINA

Muschi De Vita Argentina, Mix De Salate, Fulgi Migdale, Nuci Pecan, Rosii Cherry, Ceapa Rosie, Dressing Fructe De Padure

BEEF SALAD

Argentinian Beef Tenderloin, Salad Mix, Almond Flakes, Pecan Nuts, Cherry Tomatoes, Red Onion, Berries Dressing

110 lei / 400 gr



Frunze proaspete, muschi de vita rumenit usor, cu texturi crocante de migdale si nuci pecan, rosii cherry si ceapa rosie, completate de un dressing fin de lamaie si fructe de padure

Fresh leaves, lightly browned beef tenderloin, with crunchy textures of almonds and pecans, cherry tomatoes and red onion, complemented by a fine lemon and berry dressing



Gustari Starters

BAO BUN SELECTION

Pulled Wagyu, Pulled Pork, Maioneza Cu Trufe, Maioneza Cu Mustar De Casa, Ceapa Murata, Chifle Bao

Pulled Wagyu, Pulled Pork, Truffle Mayonnaise, Homemade Mustard Mayonnaise, Pickled Onions, Bao Buns

77 lei / 300 gr



Selectie de bao buns aburite, pufoase si delicate: unul cu pulled pork fraged, completat de o maioneza fina cu mustar de casa, iar celalalt cu pulled beef succulent, maioneza aromata cu trufe si ceapa murata pentru un contrast placut de gusturi

Selection of steamed, fluffy and delicate bao buns: one with tender pulled pork, complemented by a fine mayonnaise with homemade mustard, and the other with juicy pulled beef, truffle-flavored mayonnaise and pickled onions for a pleasant contrast of tastes



Salate Salads

SALATA CAESAR CAESAR SALAD

Piept De Pui, Salata Iceberg, Rosii Cherry, Parmezan, Crutoane, Dressing
Chicken Breast, Iceberg Salad, Cherry Tomatoes, Parmesan, Croutons, Dressing

75 lei / 350 gr



Frunze crocante de salata iceberg amestecate cu un dressing Caesar cremos, preparat cu ansoa, usturoi si parmezan ras, piept de pui si crutoane aurii. O salata clasica, echilibrata si plina de savoare

Crispy iceberg lettuce leaves mixed with a creamy Caesar dressing, prepared with anchovies, garlic, and grated Parmesan, chicken breast, and golden croutons. A classic salad, balanced and full of flavor



Salate *Salads*

SALATA BURRATA

Burrata, Prosciutto Crudo, Nectarine La Josper, Rosii Cherry, Ulei De Masline

BURRATA SALAD

Burrata, Prosciutto Crudo, Josper Nectarines, Cherry Tomatoes, Olive Oil

87 lei / 350 gr



Burrata cremoasa, nectarine caramelizate, prosciutto fin si rosii cherry, finisate cu ulei de masline extravirgin. Echilibru perfect intre dulce, sarat si proaspat

Creamy burrata, caramelized nectarines, fine prosciutto and cherry tomatoes, finished with extra virgin olive oil. Perfect balance between sweet, salty and fresh

Salate Salads

SALATA GRECEASCA GREEK SALAD

Rosii, Castraveti, Ardei, Ceapa, Masline Kalamata, Branza Feta,
Dressing De Ulei Si Lamaie
Tomatoes, Cucumber, Bell Peppers, Onion, Kalamata Olives, Feta Cheese,
Oil And Lemon Dressing

58 lei / 350 gr



Rosii coapte in soare, castraveti crocanti, ceapa rosie dulce, masline Kalamata sarate si branza feta cremoasa, stropite cu ulei de masline extravirgin si oregano proaspat. O explozie de prospetime mediteraneana

Sun-ripened tomatoes, crispy cucumbers, sweet red onion, salty Kalamata olives, and creamy feta cheese, drizzled with extra virgin olive oil and fresh oregano. An explosion of Mediterranean freshness



Salate Salads

SALATA HALLOUMI HALLOUMI SALAD

Branza Haloumi, Mix De Salata, Caise, Rodie, Dressing
Hamoumi Cheese, Mixed Green Salad, Apricots, Pomegranate, Dressing

65 lei/ 350 gr



Felii de branza halloumi cipriota, prajite pana devin aurii si usor crocante, asezate pe un pat de verdeturi proaspete, cu rosii cherry dulci, caise si un dressing usor de lamaie cu miere. O salata satioasa cu o textura unica

Slices of Cypriot halloumi cheese, fried until golden and slightly crispy, placed on a bed of fresh greens, with sweet cherry tomatoes, apricots, and a light lemon-honey dressing. A satisfying salad with a unique texture



Feluri Principale

Main Courses

CONSOME DE PORUMBEL

Carne de porumbel, legume

PIGEON CONSOME

Pigeon , vegetables

80 lei / 300 gr



Gatit lent pentru a pastra succulenta si aroma carnii, servit cu piure catifelat de pastarnac, ceapa arpagic si ridiche murata, insotit de un sos Stroganoff fin, cu ciuperci shimeji si hribi

Slow cooked to preserve the juiciness and flavor of the meat, served with velvety puree of parsnips, chives and pickled radish, accompanied by a smooth Stroganoff sauce, with shimeji mushrooms and porcini mushrooms



Feluri Principale

Main Courses

MILLE FEUILLE DE PORUMBEL

Porumbel, Radacinoase, Juice de porumbel cu vin rosu si cirese amare

PIGEON MILLE FEUILLE

Pigeon, Pigeon and red wine juice, Bitter Cherry, Root vegetable

130 lei / 300 gr



Porumbel fraged, gatit delicat pentru a pastra suculenta si aroma intensa, acompaniat de un mille-feuille fin de radacinoase si un juice concentrat de porumbel, vin rosu si cirese amare. Un preparat elegant, cu note profunde, usor fructate si un echilibru între finetea carniei si intensitatea sosului.

Tender pigeon, delicately cooked to preserve its succulence and rich flavor, accompanied by a refined root vegetable mille-feuille and a concentrated pigeon jus with red wine and sour cherries. An elegant dish with deep, subtly fruity notes, balancing the delicacy of the meat with the intensity of the sauce.

Feluri Principale

Main Courses

BRISKET DE VITA STROGANOFF

Brisket De Vita, Piure Pastarnac Sos Stroganoff

BEEF BRISKET STROGANOFF

Beef Brisket, Parsnip Mash, Stroganoff Sauce

125 lei / 500 gr



Gatit lent pentru a pastra sucul si aroma carnii, servit cu piure catifelat de pastarnac, ceapa arpagic si ridiche murata, insotit de un sos Stroganoff fin, cu ciuperci shimeji si hribi

Slow cooked to preserve the juiciness and flavor of the meat, served with velvety puree of parsnips, chives and pickled radish, accompanied by a smooth Stroganoff sauce, with shimeji mushrooms and porcini mushrooms



Feluri Principale

Main Courses

TRUFE SI WAGYU

Ceafa Wagyu, Piure Cu Trufe, Sos Demi-Glace, Sparanghel

TRUFFLES AND WAGYU

Wagyu Neck, Truffles Mashed Potatoes, Demi-Glace Sauce,
Asparagus

150 lei / 400 gr



Steak din ceafa de Wagyu gatit sous-vide, servit cu piure fin de cartofi trufat, sos demi-glace bogat, arpagic murat si felii subtiri de trufe proaspete, pentru o armonie desavarsita intre texturi si arome

Wagyu neck steak cooked sous-vide, served with fine truffled mashed potatoes, rich demi-glace sauce, pickled chives and thin slices of fresh truffles, for a perfect harmony between textures and flavors

Feluri Principale

Main Courses

OBRAJORI CROCANTI DE PORC

Obraiori De Porc, Piure De Telina, Spuma De Trufe

CRISPY PORK CHEEKS

Pork Cheeks, Celery Puree, Truffle Foam

110 LEI / 250 gr



Obraiori de porc fragezi, gatiti lent si transformati intr-o bila crocanta, serviti cu piure catifelat de telina si spuma aromata de trufe
Tender pork cheeks, slow cooked and transformed into a crispy ball, served with velvety celery puree and aromatic truffle foam

Feluri Principale

Main Courses

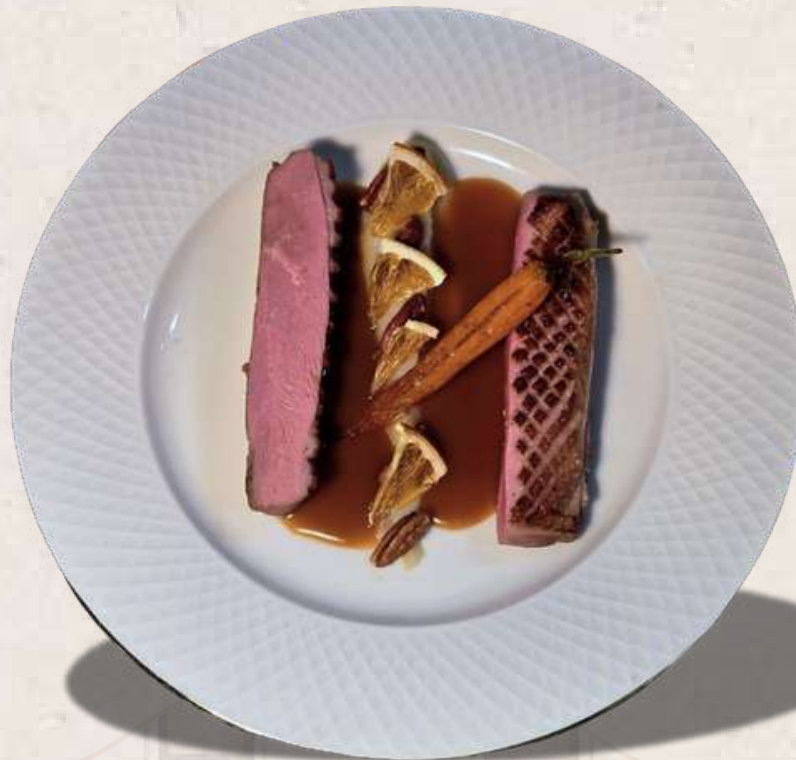
PIEPT DE RATA CU PIURE DE PASTARNAC SI MAR COPT

Piept de rata, piure de pastarnac cu mar copt si scortisoara, sos de portocale, baby morcov, nuci pecan

DUCK BREAST WITH PARSNIP PUREE AND BAKED APPLE

Duck breast, parsnip puree with baked apple and cinnamon, oranges sauce, baby carrot, pecan nuts

97 LEI / 400 gr



Pièce de résistance du Chef Andrei Berteanu

Piept de rata fraged, servit cu piure de pastarnac, mar copt si scortisoara, sos de portocale, baby morcovi si nuci pecan – un preparat aromat, cu echilibru intre dulce, acrisor si crocant

Chef Andrei Berteanu's pièce de résistance

Tender duck breast, served with parsnip puree, baked apple and cinnamon, orange sauce, baby carrots and pecans – a flavorful dish, with a balance between sweet, sour and crunchy

Feluri Principale

Main Courses

PULPA DE RATA CU VARZA ROSIE SI SOS DE PORTOCAL

Pulpa De Rata Confiata, Varza Rosie Calita, Sos De Portocale

DUCK LEG WITH RED CABBAGE AND ORANGE SAUCE

Confit Duck Leg, Red Cabbage Saute, Orange Sauce

87 lei / 330 gr



O pulpa de rata confitata lent pana devine frageda si succulenta, servita pe un pat de varza rosie calita cu portocale si condimente, acompaniata de un sos dulce-acrisor si parfumat de portocale. O combinatie clasica cu arome bogate

A duck leg confited slowly until tender and succulent, served on a bed of red cabbage braised with oranges and spices, accompanied by a sweet and sour, fragrant orange sauce. A classic combination with rich flavors

Feluri Principale

Main Courses

RULADA DE CURCAN

Rulada De Curcan, Piure De Mazare, Menta, Baby Legume, Sos
De Branzeturi

TURKEY RULADE

Turkey Roll, Pea Puree, Mint, Baby Vegetables, Cheese Sauce

85 lei / 450 gr



Frageda si savuroasa, servita cu piure de mazare cu menta, morcovi baby glazurati, sparanghel verde si spuma aerata de branzeturi 4 formaggi, pentru un contrast rafinat de texturi si arome

Tender and savory, served with mint pea puree, glazed baby carrots, green asparagus and aerated 4 formaggi cheese foam, for a refined contrast of textures and flavors



Peste Si Fructe De Mare *Fish and Seafood*

FILE DE LIMBA DE MARE MEUNIERE SI CREMA DE CONOPIDA

File De Sole, Piure De Conopida, Capere, Unt, Lamaie, Verdeata, Baby Legume

MEUNIERE SOLE FILE AND CAULIFLOWER CREAM

Sole File, Cauliflower Puree, Capers, Butter, Lemon, Greens, Baby Vegetables

97 lei / 350 gr



File de Sole gatit delicat, reinterpretat in stil Meunière, servit cu piure fin de conopida si sos Meunière untos, cu note subtile de lamaie

Delicately cooked Filet de Sole, reinterpreted in Meunière style, served with finely mashed cauliflower and buttery Meunière sauce, with subtle notes of lemon



Peste Si Fructe De Mare *Fish and Seafood*

FILE DE SOMON CU PIURE DE PASTARNAC SI BABY LEGUME

Somon, Pastarnac, Legume Baby, Sos Lemon Butter

SALMON FILLET WITH PARSNIP PUREE AND BABY VEGETABLES

Salmon, Parsnip, Baby Vegetables, Lemon Butter Sauce

97 lei / 450 gr



Un preparat rafinat si echilibrat, in care fileul de somon este fraged si succulent, gatit la cuptor pentru a-si pastra textura delicata si aroma naturala.

A refined and balanced dish, in which the salmon fillet is tender and juicy, cooked in the oven to preserve its delicate texture and natural flavor



Peste Si Fructe De Mare *Fish and Seafood*

CREVETI SAGANAKI

Creveti, Vin, Branza Feta, Rosii, Usturoi, Ardei Kapia, Ceapa Rosie,
Ierburi Mediteraneene, Paine
Shrimp, Wine, Feta Cheese, Tomatoes, Garlic, Kapia Peppers, Red
Onion, Mediterranean Herbs, Bread

87 lei / 500 gr



Gustul autentic grecesc. Creveti proaspeti, sotati rapid intr-un sos bogat de rosii si vin, cu usturoi, ardei rosu si ierburi mediteraneene. Totul este incunurat cu branza feta sarata si topita perfect. Un preparat vibrant, servit fierbinte, gata sa fie savurat cu paine prajita

Authentic Greek Taste. Fresh shrimp, quickly sautéed in a rich tomato and wine sauce, with garlic, red pepper and Mediterranean herbs. Everything is topped with salty and perfectly melted feta cheese. A vibrant dish, served hot, ready to be enjoyed with toasted bread



Peste Si Fructe De Mare *Fish and Seafood*

FRIGARUI DE CREVETI BLACK TIGER

Creveti, Salata Cu Micro Cress, Maioneza cu Lime si Sweet Chilli, Foccacia

BLACK TIGER SHRIMP SKEWERS

Shrimp, Micro Cress Salad, Lime and Sweet Chilli Mayonnaise, Foccacia

137 lei / 400 gr



Frigarui de creveti Black Tiger marinati in citrice, succulenti si usor caramelizati, serviti cu salata fresh de micro cress, lime si rodie, alaturi de un sos cremos de maioneza cu sweet chilli si lime – echilibru perfect intre dulce, acrisor si picant

Black Tiger shrimp skewers marinated in citrus, juicy and lightly caramelized, served with fresh micro cress, lime and pomegranate salad, along with a creamy mayonnaise sauce with sweet chilli and lime - the perfect balance between sweet, sour and spicy



Burgeri Burgers

BURGER DUBLU DIN CARNE DE URS DOUBLE MEAT BEAR BURGER

Carne De Urs, Sos Whiskey Si Miere, Salata Coleslaw, Branza Cu
Trufe, Cartofi Prajiti

Bear Meat, Whiskey And Honney Sauce, Coleslaw Salad, Truffel
Cheese, French Fries

97 lei/ 600 gr



Un burger inedit, preparat cu carne de urs de calitate, condimentata cu ierburi aromatice si servit intr-o chifla artizanala, alaturi cartofi cu trufe si sos special cu miere si Jack Daniel's. O aventura culinara pentru cei curiosi

A unique burger, prepared with quality bear meat, seasoned with aromatic herbs and served in an artisanal bun, alongside truffle fries and a special sauce with honey and Jack Daniel's. A culinary adventure for the curious



Burgeri Burgers

BURGER DIN CARNE DE CERB VENISON MEAT BURGER

Carne De Cerb, Salata Iceberg, Branza Raclette, Rosii, Sos Burger, Sos
Trufe, Cartofi Prajiti
Venison Meat, Iceberg Salad, Raclette Cheese, Tomatoes, Burger Sauce, Truffle Sauce,
French Fries

77 lei / 400 gr



Un burger savuros si mai usor, preparat cu carne de cerb proaspata, condimentata subtil pentru a-i evidentia aroma specifica, servit intr-o chifla moale cu legume crocante si un sos delicios. O alternativa interesanta la burgerul clasic

A savory and lighter burger, prepared with fresh venison, subtly seasoned to highlight its specific aroma, served in a soft bun with crispy vegetables and a delicious sauce. An interesting alternative to the classic burger



Burgeri Burgers

BURGER DUBLU DIN VITA BLACK ANGUS

BLACK ANGUS BEEF DOUBLE BURGER

Carne De Vita Maturata 200 zile, Branza Cheddar, Salata, Ceapa

Caramelizata, Sos Burger, Cartofi Prajiti

Maturated Beef Meat, Cheddar Cheese, Salad, Caramelized Onion, Burger Sauce,
French Fries

97 lei/ 600 gr



Un burger clasic, dar elevat, preparat cu carne de vita Black Angus de calitate premium, succulenta si plina de savoare, servit intr-o chifla neagra moale cu branza cheddar matura, salata, ceapa caramelizata si un sos cheddar

A classic yet elevated burger, prepared with premium quality Black Angus beef, juicy and full of flavor, served in a soft black bun with mature cheddar cheese, lettuce, caramelized onions, and a cheddar sauce



Burgeri Burgers

BURGER HALLOUMI

HALLOUMI BURGER

Branza Haloumi, Salata, Rosii, Ceapa, Sos Burger, Cartofi Dulci
Haloumi Cheese, Salad, Tomatoes, Onion, Burger Sauce, Sweet Potatoes

67 lei / 450 gr



Un burger vegetarian delicios, cu o felie generoasa de branza halloumi prajita pana devine aurie si usor sarata, servita intr-o chifla artizanală cu legume proaspete si sos facut in casa. O optiune satioasa si plina de texturi

A delicious vegetarian burger, with a generous slice of halloumi cheese fried until golden and slightly salty, served in an artisanal bun with fresh vegetables and homemade sauce. A satisfying and texturally rich option



Din Josper

From Our Josper

ANTRICOT DE VITA WAGYU PREMIUM A5

Antricot De Vita Origine Japonia, Servit Pe Plita Incinsa

Garnitura La Alegere: Cartofi Prajiti, Cartofi Zdrobiti Si Trufe, Cartofi Dulci

PREMIUM WAGYU BEEF RIBEYE A5

“Wagyu” Beef Ribeye, Origin Japan, Served On A Hot Platter

Choose Your Side Dish: Fried Potatoes, Mashed Potatoes And Truffles, Sweet Potatoes

570 lei / 350 gr



SERVIT CU SOS DE PIPER VERDE
SERVED WITH GREEN PEPPER SAUCE



Din Josper *From our josper*

MUSCHI DE VITA BLACK ANGUS ARGENTINA GRASS FED

Muschi De Vita Black Angus Argentina, Unt, Rozmarin, Servit Pe Plita Incinsa
Garnitura La Alegere: Cartofi Prajiti, Cartofi Zdrobiti Si Trufe Sau Cartofi Dulci

ARGENTINIAN BLACK ANGUS BEEF TENDERLOIN GRASS FED

Argentinian Black Angus Beef Tenderloin, Butter, Rosemary, Served On A Hot Platter
Choose Your Side Dish: Fried Potatoes, Mashed Potatoes And Truffles, Sweet Potatoes

220 lei / 300 gr



SERVIT CU SOS DE PIPER VERDE
SERVED WITH GREEN PEPPER SAUCE



Din Josper *From Our Josper*

ANTRICOT DE VITA BLACK ANGUS ARGENTINA GRASS FED

Garnitura La Alegere: Cartofi Prajiti, Cartofi Zdrobiti Si Trufe, Cartofi Dulci

ARGENTINA GRASS FED "BLACK ANGUS" BEEF RIBEYE

Choose Your Side Dish: Fried Potatoes, Mashed Potatoes And Truffles, Sweet Potatoes

220 lei / 300 gr



SERVIT CU SOS DE PIPER VERDE
SERVED WITH GREEN PEPPER SAUCE



Din Josper *Form Our Josper*

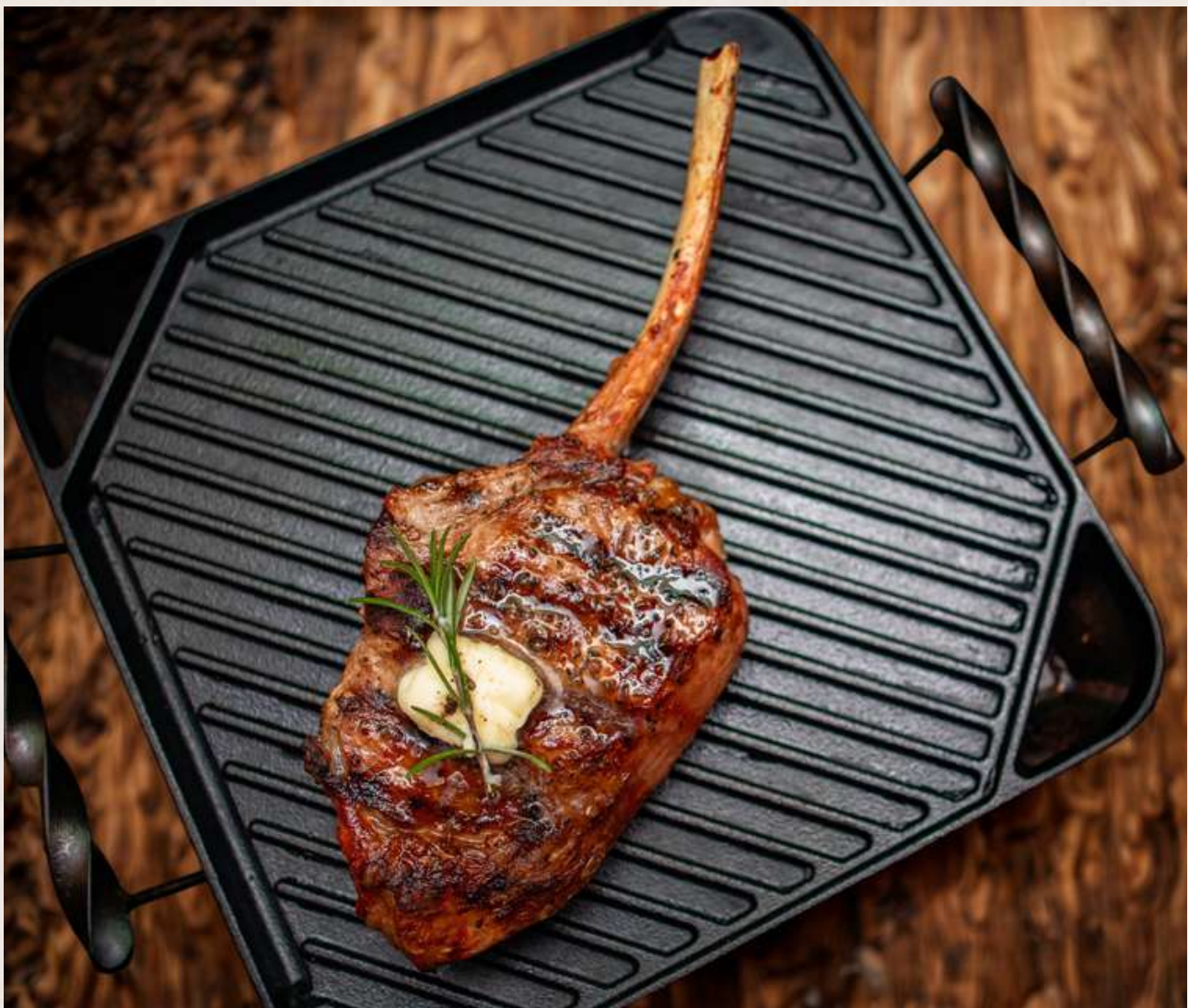
TOMAHAWK DE VITEL DE LAPTE ORIGINE OLANDA

Garnitura La Alegere: Cartofi Prajiti, Cartofi Zdrobiti Si Trufe, Cartofi Dulci

VEAL TOMAHAWK ORIGIN NETHERLANDS

Choose Your Side Dish: Fried Potatoes, Mashed Potatoes And Truffles, Sweet Potatoes

189 lei / 550 gr



SERVIT CU SOS DE PIPER VERDE
SERVED WITH GREEN PEPPER SAUCE



Din Josper *From Our Josper*

CEAFA DE PORC MANGALITA

Ceafa De Porc De Mangalita Servit Pe Plita Incinsa

Garnitura La Alegere: Cartofi Prajiti, Cartofi Zdrobiti Si Trufe, Cartofi Dulci

MANGALITSA PORK COLLAR

Mangalitsa Pork Collar Served On A Hot Platter

Choose Your Side Dish: Fried Potatoes,

Mashed Potatoes And Truffles, Sweet Potatoes

89 lei / 350 gr



Felie generoasa de ceafa de porc de mangalita, o delicatasa ungureasca, cu o infiltratie bogata de grasime, ceea ce ii confera o succulenta si o aroma deosebita. Gatita simplu pentru a-i evidentia calitatile exceptionale

A Generous slice of mangalita pork collar, a HUNGARIAN delicacy with rich fat marbling, which gives it exceptional succulence and flavor.

Cooked simply to highlight its outstanding qualities



Din Josper

From Our Josper

TOMAHAWK DE MANGALITA

Cotlet Din Porc Mangalita , Unt, Rozmarin, Servit Pe Plita Incinsa

Garnitura La Alegere: Cartofi Prajiti, Cartofi Zdrobiti Si Trufe, Cartofi Dulci

MANGALITSA TOMAHAWK

Mangalitsa pork chop, butter, rosemary served on a hot platter

Choose Your Side Dish: Fried Potatoes, Mashed Potatoes And Truffles, Sweet Potatoes

107 lei / 350 gr



Un cotlet impresionant de porc Mangalita, o rasa renumita pentru carnea sa marmorata si succulenta, gatita la perfectiune pe gratar. O experienta culinara de neuitat pentru iubitorii de carne de porc de calitate

An impressive Mangalitsa pork chop, a breed renowned for its marbled and succulent meat, cooked to perfection on the grill. An unforgettable culinary experience for lovers of high-quality pork



Din Josper *From Our Josper*

FRIGARUI DE BERBECUT CU CARTOFI RUSTICI SI SALATA DE ARDEI KAPIA

Carne De Berbecut, Cartofi Rustici Si Salata De Ardei Kapia
LAMB SKEWERS WITH RUSTIC POTATOES AND KAPIA PEPPERS
Lamb, Rustic Potatoes And Kapia Pepper Salad

127 lei / 500 gr



Frigaruie de berbecut frageda si succulenta, gatita la perfectie. Servita alaturi de cartofi rustici aromati si o nota de dulceata afumata de la salata de ardei copt. O celebrare a gustului traditional

Tender and succulent Lamb Skewers, cooked to perfection. Served with aromatic rustic potatoes and a hint of smoky sweetness from the Roasted Pepper Salad. A celebration of traditional taste



Din Josper *From Our Josper*

FRIGARUI DE PORC MARINATE SERVITE CU CARTOFI PRAJITI

Muschi De Porc, Cartofi Prajiti, Sos Tzatziki

PORK SKEWERS WITH FRIES

Pork Fille, Fries, Tzatziki Sauce

78 lei/ 350 gr



Cuburi succulente de carne de porc marinata in mustar si ulei de masline, intepate pe frigarui si gatite pe gratar pana devin aurii si fragede. O optiune versatila si gustoasa

Succulent cubes of pork marinated in mustard and olive oil, skewered and grilled until golden and tender. A versatile and tasty option



Din Josper *From Our Josper*

COASTE DE PORC

Coaste De Porc, Cartofi Prajiti, Sos BBQ, Sos Teriyaky

PORK RIBS

Pork Ribs, Potatoes, BBQ Sauce, Teriyaky Sauce

97 lei / 800 gr



Coaste de porc succulente si fragede, preparate in cuptorul Josper, care le confera o aroma afumata distincta si o textura caramelizata. Un deliciu pentru iubitorii de carne la JOSPER

Succulent and tender pork ribs, prepared in the Josper oven, which gives them a distinct smoky aroma and a caramelized texture. A delight for JOSPER COOKED meat lovers



Din Josper *From Our Josper*

MUSCHIULET DE CERB CU CARTOFI ZDROBITI SI TRUFE

Muschiulet De Cerb, Cartofi Zdrobiti Si Trufe, Unt, Baby Legume Si Sos De Vin Rosu

VENISON FILLET WITH TRUFFLE MASHED POTATOES

Venison Tenderloin, Mashed Potatoes With Truffles, Butter, Baby Vegetables And Red Wine Sauce

179 lei / 450 gr



Muschiulet fraged de cerb, gatit la perfectiune pentru a-si pastra suculenta si aroma delicata, acompaniat de cartofi zdrobiti cremosi, imbogatiti cu aroma subtila si sofisticata a trufelor. O combinatie eleganta ce imbina gustul nobil al vanatului cu luxul trufelor

Tender venison fillet, cooked to perfection to preserve its succulence and delicate flavor, accompanied by creamy mashed potatoes, enriched with the subtle and sophisticated aroma of truffles. An elegant combination that blends the noble taste of game with the luxury of truffles



Din Josper
From Our Josper

COCOSEL DE PADURE CU MAMALIGA SI MUJDEI

■ Cocosel De Padure, Unt, Rozmarin Servit Pe Plita Incinsa

WILD ROOSTER WITH POLENTA AND GARLIC SAUCE

Wild Rooster, Butter, Rosemary Served On A Hot Platter

98 lei / 600 gr



Cocosel de padure fraged si aromat, preparat cu o reteta speciala a bucatarului, cu ierburi salbatice, feteasca alba si unt.

O delicatеса cu un gust subtil si rafinat

A tender and aromatic wild rooster, prepared with a special chef's recipe, with wild herbs, white wine, and butter. A delicacy with a subtle and refined taste



Din Josper *From Our Josper*

FRIGARUI DE PUI CHICKEN SKEWERS

Piept De Pui, Sos Tzatziki, Cartofi Prajiti
Chicken Breast, Tzatziki Sauce, French Fries

87 lei/ 350 gr



Bucati fragede de piept de pui marinat in ierburi aromatice grecesti si ulei de masline, intepate pe frigarui si gatite pe gratar pana devin succulente si usor caramelizate

Tender pieces of chicken breast marinated in Greek aromatic herbs and olive oil, skewered and grilled until juicy and slightly caramelized



Din Josper *From Our Josper*

PASTRAV ZAMOREAN LA JOSPER CU MAMALIGA SI MUJDEI

Pastrav, Mamaliga, Lamaie, Mujdei De Usturoi

JOSPER GRILLED ZAMOREAN TROUT WITH POLENTA AND GARLIC SAUCE

Trout, Polenta, Lemon, Garlic Sauce

77 lei / 550 gr



Un pastrav proaspat Zamorean , simplu gatit LA JOSPER cu un strop de ulei de masline, sare de mare si piper negru. O metoda de preparare care pastreaza intacta savoarea delicata a pestelui

A fresh Zamorean trout, simply COOKED IN THE JOSPER with a drizzle of olive oil, sea salt, and black pepper. A preparation method that preserves the delicate flavor of the fish



Preparate Traditionale Traditional Dishes

CIORBA VANATOREASCA DE MISTRET WILD BOAR HUNTER SOUP

87 LEI / 400 gr



Gulas de mistret salbatic, gatit lent in vin rosu si condimente aromate,
cu legume rustice si ierburi de padure – un preparat cu gust intens,
autentic si salbatic

Wild boar goulash, slow-cooked in red wine and aromatic spices, with
rustic vegetables and forest herbs – a dish with an intense, authentic
and... wild taste

Preparate Traditionale Traditional Dishes

OSPAT VANATORESC CU MAMALIGA

Carne De Caprioara, Carne De Porc Mistret, Carne De Cerb

HUNTER'S FEAST WITH POLENTA

Venison Meat, Wild Boar Meat, Deer Meat

87 lei / 450 gr



O simfonie de arome salbatice, cu bucati fragede de carne de caprioara, porc mistret si cerb, gatite lent intr-un sos bogat de vin, cu ierburi aromatice si un strop de piper negru. O incursiune culinara in inima padurii

A symphony of wild aromas, with tender pieces of venison, wild boar, and deer, slowly cooked in a rich wine sauce with aromatic herbs and a hint of black pepper. A culinary journey into the heart of the forest



Preparate Traditionale Traditional Dishes

PASTRAMA DE OAIE LA CEAUN IN VIN ALB SI MAMALIGA

Pastrama De Oaie, Vin Alb, Usturoi, Mamaliga

SHEEP PASTRAMI IN CAULDRON, WHITE WINE AND POLENTA

Cauldron-cooked Pastrami In White Wine, Garlic, Polenta

87 lei / 450 gr



Bucati generoase de pastrama de oaie, preparata dupa o reteta traditionala si gatita in ceaun pana devine frageda si usor afumata, cu o aroma intensa si specifica muntelui. Un preparat rustic si savuros, ce evoca gustul autentic al stanelor

Generous pieces of sheep pastrami, prepared according to a traditional recipe and cooked in a cauldron until tender and slightly smoked, with an intense and specific mountain aroma. A rustic and savory dish, evoking the authentic taste of mountain sheepfolds



Preparate Traditionale *Traditional Dishes*

BULZ REINTERPRETAT

■ Mamaliga, Pesmet, Branza De Burduf, Carnat, Ou Ochi, Smantana

NEW STYLE BULZ

Polenta, Breadcrumbs, Romanian Sheep Cheese, Sausage, Fried Egg, Sour Cream

77 lei / 200 gr



O abordare moderna a clasicului bulz romanesc. Mamaliga cremoasa la cuptor, umpluta cu branza de burduf aromata si acoperita cu un ou prajit perfect si carnat la garnita. O combinatie de texturi si gusturi surprinzatoare.

A modern approach to the classic Romanian "bulz". Creamy polenta baked in the oven, filled with aromatic sheep cheese and topped with a perfectly fried egg and "confit" bacon. A combination of surprising textures and tastes



Paste Pasta



TAGLIATELLE CU HOMAR LOBSTER TAGLIATELLE

Homar, Tagliatelle, Rosii Cherry, Usturoi, Lamaie, Vin
Lobster, Tagliatelle, Cherry Tomatoes, Garlic, Lemon, Wine

249 lei / 650 gr



O intalnire eleganta intre paste proaspete, matasoase si carnea dulce si delicata a homarului. Fiecare fir de tagliatelle imbratiseaza esenta marii, intr-un dans savuros ce aduce un strop de lux in farfurie

An elegant encounter between fresh, silky pasta and the sweet and delicate meat of lobster. Each strand of tagliatelle embraces the essence of the sea, in a savory dance that brings a touch of luxury to the plate



Paste Pasta

LINGUINE AOP CU CARACATITA

Linguine, Caracatita, Chilly, Usturoi, Verdeata, Rosii Cherry, Ulei Masline

LINGUINE AOP WITH OCTOPUS

Linguine, Octopus, Chilly, Garlic, Greens, Cherry Tomatoes, Olive Oil

95 lei / 400 gr



Caracatita sous-vide, servita cu linguine al dente, aromatizate cu usturoi, ulei de masline extravirgin si peperoncino, intr-un preparat echilibrat intre proaspetimea marii si note picante subtile

Sous-vide octopus, served with al dente linguine, flavored with garlic, extra virgin olive oil and peperoncino, in a balanced preparation between the freshness of the sea and subtle spicy notes



Paste Pasta

PENNE QUATRO FORMAGGI AL FORNO OVEN BAKED PENNE QUATRO FORMAGGI

Penne, mozzarella, gorgonzola, brie, parmezan

77 lei / 300 gr



Penne rigate, perfect al dente, imbracate într-un sos cremos și bogat de patru branzeturi italiene de calitate: gorgonzola, parmezan, mozzarella și brie. Un confort culinar clasic

Penne rigate, perfectly al dente, coated in a creamy and rich sauce of four quality Italian cheeses: gorgonzola, Parmesan, mozzarella, and brie. A classic culinary comfort



Paste Pasta

PASTE CARBONARA CARBONARA PASTA

Spaghete Artizanale, Guanciale, Pecorino, Ou
Artisanal Spaghetti, Guanciale, Pecorino, Egg

77 lei / 350 gr



Un clasic italian cremos si bogat, cu spaghete amestecate cu un sos preparat din oua proaspete, guanciale crocant, parmezan ras si piper negru proaspat macinat. Simplitate si savoare intr-un singur bol

A creamy and rich Italian classic, with spaghetti mixed with a sauce prepared from fresh eggs, crispy guanciale, grated Parmesan, and freshly ground black pepper. Simplicity and flavor in one bowl



Paste Pasta

FUSILLI CU PESTO SI BURRATA

PESTO FUSSILI AND BURRATA

Fussili, Burrata, Rosii Secchi, Muguri De Pin, Ulei De Masline, Parmezan, Busuioc

Fussili, Burrata, Dried Tomatoes, Pine Buds, Olive Oil, Parmesan, Basil

117 lei / 300 gr



Fusilli cu burrata cremoasa, rosii uscate, muguri de pin crocanti, ulei de masline, parmezan ras si busuioc proaspat – un preparat mediteranean savuros si aromat

Fusilli with creamy burrata, sun-dried tomatoes, crispy pine buds, olive oil, grated parmesan and fresh basil – a savory and aromatic Mediterranean dish



Preparate In Crusta

Dishes In Crust

SNITEL DIN MUSCHI DE VITA ARGENTINA SERVIT CU SOS DE PIPER VERDE

Muschi De Vita Black Angus Argentina, Pesmet, Sos De Piper Verde

Garnitura La Alegere: Cartofi Prajiti, Cartofi Zdrobiti Si Trufe Sau Cartofi Dulci

BLACK ANGUS BEEF SNITZEL WITH GREEN PEPPER SAUCE

Breaded Black Angus Beef Tenderloin, Green Pepper Sauce

Choose Your Side Dish: Fried Potatoes, Mashed Potatoes And Truffles, Sweet Potatoes

149 ei / 400 gr



O felie mare si frageda de muschi de vita Black Angus, batuta usor, pane cu pesmet auriu si prajita pana devine crocanta la exterior si succulenta la interior. O portie generoasa pentru un apetit serios

A large and tender slice of Black Angus beef tenderloin, lightly pounded, breaded with golden breadcrumbs and fried until crispy on the outside and juicy on the inside. A generous portion for a serious appetite



Preparate In Crusta *Dishes In Crust*

PASTRAV ZAMOREAN IN CRUSTA, CU MAMALIGA SI MUJDEI

Pastrav "Zamorean", Malai, Mamaliga La Jar, Mujdei De Usturoi

ZAMOREAN TROUT IN CRUST, WITH POLENTA AND GARLIC SAUCE

Cornmeal Crusted "Zamorean" Trout, Grilled Polenta, Garlic Sauce

79 lei / 450 gr



Un pastrav proaspat Zamorean, invelit intr-o crusta crocanta de faina de malai, apoi prajit pana devine auriu si interiorul ramane delicat si succulent.

Un preparat ce pune in valoare gustul pur al pestelui de munte

A fresh Zamorean trout, wrapped in a crispy cornmeal crust, then fried until golden and the inside remains delicate and succulent. A dish that highlights the pure taste of mountain fish



Preparate In Crusta

Dishes In Crust

SNITEL DE PUI CU CARTOFI PRAJITI SI PARMEZAN

Piept De Pui, Pesmet, Cartofi Prajiti, Parmezan

CHICKEN SNITZEL WITH FRIES AND PARMESAN

Breazed Chicken Breast, Fries, Parmesan

77 lei / 300 gr



Un piept de pui fraged si succulent, batut usor, trecut prin faina, ou si pesmet auriu, apoi prajit pana devine crocant la exterior si moale la interior. Un preparat simplu, dar întotdeauna apreciat

A tender and succulent chicken breast, lightly pounded, coated in flour, egg, and golden breadcrumbs, then fried until crispy on the outside and soft on the inside. A simple dish, always appreciated



Garnituri *Side Dishes*

SALATA DE SFECLA ROSIE CU HREAN
BEETROOT SALAD WITH HORSERADISH

27lei / 150 gr



SALATA DE VARZA
CABBAGE SALAD

25 lei / 100 gr



SALATA DE ARDEI COPT
ROASTED PEPPER SALAD

27 lei / 100 gr

SOSURI / SAUCES

SOS DE PIPER VERDE
GREEN PEPPER SAUCE

20 lei / 50 gr

SOS BARBECUE
BARBEQUE SAUCE

15 lei / 50 gr

SOS BURGER
BURGER SAUCE

12 lei / 50 gr

SOS AIOLI
AIOLI SAUCE

15 lei / 50 gr

SOS TZATZIKI
TZATZIKI SAUCE

15 lei / 50 gr

SOS SAN MARZANO
SAN MARZANO SAUCE

15 lei / 50 gr

SOS TRUFE
TRUFFLE SAUCE

35 lei / 50 gr

Garnituri *Side Dishes*

LEGUME MEDITERANEENE
MEDITERRANEAN VEGETABLES

35 lei / 100 gr



CARTOFI ZDROBITI SI TRUFE
TRUFFLE MASHED POTATOES

30 lei / 100 gr



MAMALIGA
POLENTA

20 lei / 150 gr



CARTOFI DULCI
SWEET POTATOES

27 lei / 100 gr



CARTOFI PRAJITI
FRENCH FRIES

27 lei / 100 gr



MIX DE SALATA VERDE
MIX GREEN LEAF SALAD

28 lei / 100 gr



Focaccia

FOCACCIA CU ULEI DE MASLINE SI OREGANO 100 GR

FOCACCIA WITH OLIVE OIL AND OREGANO

30 lei / 100 gr



COS CU PAINE ARTIZANALA

BASKET OF ARTISANAL BREAD

25 lei / 210 gr Sau 35 lei / 420 gr

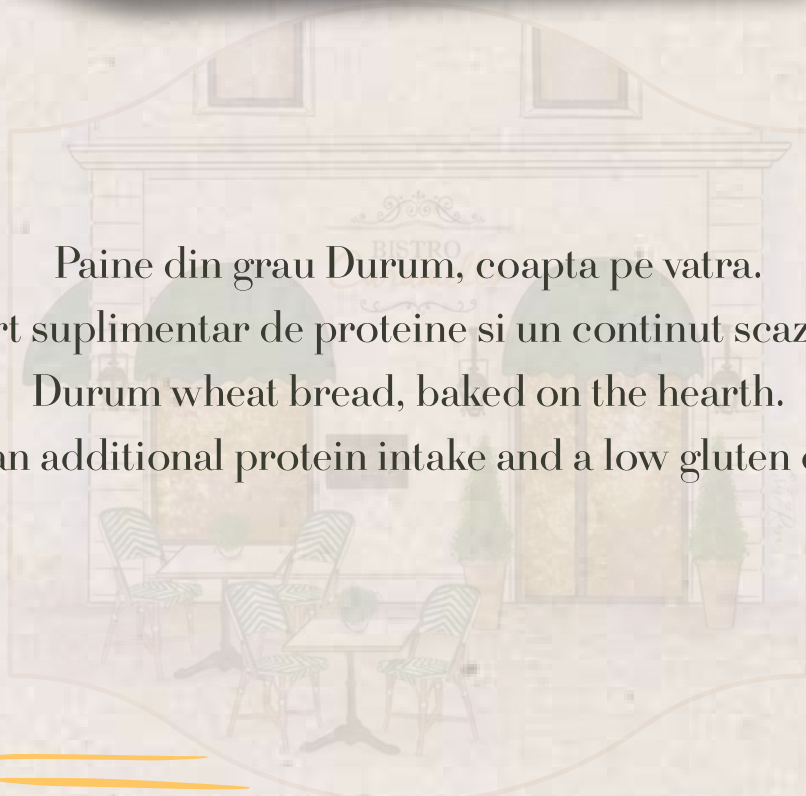


Paine din grau Durum, coapta pe vatra.

Are un aport suplimentar de proteine si un continut scazut de gluten

Durum wheat bread, baked on the hearth.

It has an additional protein intake and a low gluten content



Alergeni Allergens

GLUTEN / GLUTEN



PESTE / FISH



MUSTAR / MUSTARD



SOIA / SOYA



TELINA / CELERY



OU / EGG



LACTOZA / LACTOSE



CRUSTACEE / SHELLFISH



MOLUSTE / MOLLUSCS



ALUNE, MIGDALE ETC /
PEANUTS, ALMOND ETC



AMIDON / STARCH



La Bistro Caramello, fiecare detaliu poarta amprenta pasiunii si a respectului pentru arta gustului. Aici, rafinamentul nu se regaseste doar în farfurie, ci si in atmosfera care imbratiseaza fiecare oaspete, in zambetele sincere si in atentia acordata fiecarui moment petrecut la masa.

Experienta Caramello nu este doar despre a savura un preparat, ci despre a trai o stare, o combinatie subtila intre eleganta, echilibru si emotie. Fiecare aroma este atent aleasa pentru a crea armonie, fiecare pahar spune o poveste, iar fiecare vizita devine o amintire pe care o porti cu tine mult timp dupa ce ai plecat. Ne dorim ca fiecare oaspete sa simta ca timpul petrecut aici este o forma de rasfat autentic, o invitatie de a redescoperi bucuria gustului si a simplitatii rafinate. Bistro Caramello este mai mult decat un loc, este o experienta care se traieste cu toate simturile, o promisiune a calitatii si a elegantei care nu se grabeste, ci se savureaza.

Multumim ca ai ales sa faci parte din povestea noastra. Fie ca fiecare revenire sa fie o reintoalnire cu placerea adevarata a gustului.

At Bistro Caramello, every detail bears the imprint of passion and respect for the art of taste. Here, refinement is not only found on the plate, but also in the atmosphere that embraces each guest, in the sincere smiles and in the attention paid to each moment spent at the table.

The Caramello experience is not just about enjoying a dish, but about living a state, a subtle combination of elegance, balance and emotion. Each aroma is carefully chosen to create harmony, each glass tells a story, and each visit becomes a memory that you carry with you long after you have left.

We want every guest to feel that the time spent here is a form of authentic pampering, an invitation to rediscover the joy of taste and refined simplicity. Bistro Caramello is more than a place, it is an experience that is lived with all the senses, a promise of quality and elegance that is not rushed, but savoured. Thank you for choosing to be part of our story. May each return be a reunion with the true pleasure of taste.



GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

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Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

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