

DINNER MENU

SHAREABLES

WHITE BEANS HUMMUS

with caramelized onions 10 GF/VG

EGGPLANT DIP ♥

roasted eggplant and red bell pepper mix 11 GF/VG

PICKLED VEGETABLES PLATTER

cucumbers, tomatoes, and cabbage 10 GF/VG

HAND CRAFTED DUMPLINGS

pork 14 potatoes OR cheese 11 VG

COUNTRY STYLE POTATOES ♥

pan fried potatoes with garlic, onions and herbs 11 GF/VG

MOLDOVAN PAN FRIED PIE ♥

cheese, potatoes, OR cabbage 14 VG

MOLDOVAN BAKED PIE

cheese, potatoes, OR cabbage 15 VG

Requires 30 min to prepare

CHICKEN AND MUSHROOMS CREPES 12

SOUPS AND SALADS

FRESH CABBAGE SALAD

green cabbage, scallions, parsley, olive oil 10 GF/VG

COUNTRY STYLE SALAD

tomatoes, cucumbers, peppers, herbs, feta cheese, olive oil 13 GF/VG

SUMMER SALAD ♥

lettuce, cherry tomatoes, radish, homemade croutons, dill, parsley, lemon dijon mustard dressing 14 GF/VG

CHICKEN NOODLE SOUP

chicken, bell pepper, carrots, onions, tomatoes, homemade noodles, herbs 11 GF (optional)

BORSCH

beetroots, potatoes, cabbage, bell pepper, carrots 11 GF/VG

ENTREES

ROASTED PORK OR CHICKEN ♥

pork OR chicken stewed in broth with onions and garlic. served with pickled vegetables and polenta 25 GF

SARMALE

cabbage and grape leaves stuffed with rice, chicken, and herbs. served with sour cream 18 GF

GRILLED WHOLE TROUT

served with polenta and garlic sauce on the side 31 GF

CHICKEN TABAKA

half cornish hen, baked to crispy perfection. served with a side summer salad 28 GF

Requires 30 min to prepare

BRAISED LAMB ♥

lamb braised in special wine and rosemary sauce, served with roasted vegetables 34 GF

BRAISED BEEF

mouth watering braised beef, in rich red sauce. served with rice with vegetables 28 GF

MITITEI ♥

beef and pork sausages, served with fresh cabbage salad, baked potato, pickles, and home made hot sauce 29 GF

LAMB KEBAB

served with a side of pan fried potatoes, marinated red onions, and homemade hot sauce 32 GF

SIDES

POLENTA

topped with butter, served with feta cheese and sour cream 7 GF

HOMEMADE NOODLES

topped with butter, served with feta cheese 7 GF

ROASTED VEGETABLES

zucchini, yellow squash, bell pepper 10 GF/VG

BAKED POTATO

topped with sour cream and scallions 5 GF

DISCOVER MOLDOVA



Moldova – a landlocked country situated in Eastern Europe. Due to its tumultuous history under different regimes, names and occupations, Moldova has a rich cultural tapestry, the cuisine being a main component of the transition. With influences from its neighbors: Romania and Ukraine, a little from Turkey and Bulgaria, some from Russia and even the Mediterranean countries, Moldovan cuisine offers a variety of tastes and flavors. With spices, herbs and various types of produce and meats, our dishes combine these flavors to create real masterpieces, giving an incredible result for a well-balanced meal.

Embark with us on a journey to a new culinary experience.

Chef - Victor Sorici

Sommelier - Artur Andronic

♥ House Recommendation GF – Gluten Free VG – Vegetarian

Prices exclude tax and may vary. Menu subject to change without notice. Before placing your order, please inform your server if anyone in your party has a food allergy. 20 % service charge will be applied for parties of 6 or more