



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**

15 min cooking time

MOLDOVAN BAKED PIE

cheese, potatoes, OR cabbage 15 **VG**

30 min cooking time

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 cook



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**

ROASTED VEGETABLES

zucchini, yellow squash,
bell pepper 10 **GF/VG**

HOMEMADE NOODLES

topped with butter, served with
feta cheese 7 **GF**

BAKED POTATO

topped with sour cream
and scallions 5 **GF**

Save
ROOM FOR dessert

Chef - Victor Sorici

Sommelier - Artur Andronic



House Recommendation

GF – Gluten Free

VG – Vegetarian

