

GRAF SPRING

STORIES AROUND THE FIRE

Graf's new menu was born around fire. No matter if it's from the smoker, grill or the wood fired oven, each flame writes a story we would like you to discover in the coziness of our restaurant. Bring your loved ones and create memorable moments – and we'll take care of the (amazing) food.

Starters, bits and bobs:

-Home made grilled aubergine caviar, with charred spring onion and a little salad

34 lei/ 200 gr

-Home made zacusca

34 lei/ 150 gr

-Home made hummus

34 lei/ 200 gr

Trio of home made zacusca, grilled aubergine caviar and hummus with freshly baked pita bread

35 lei/ 300 gr

-Our famous Angus Tartare with marinated vegetables and chargrilled sourdough bread

62 lei / 200 gr

-“Pită Picurată” with friends, flamed at the table

39 lei / 200 gr

-Graf platter for 2 persons (mangalica ham, , rilette, salami, marinated vegetables)

66 lei/ 350 gr

-Cheese platter from local artisan cheeses

75 lei/ 300 gr

-Mangalitsa Debreziner sausage from ””Zoli Bacsii”” Ranch with home made mustard and sourdough bread

51 lei/ 250 gr

Salads and vegetarian dishes:

-Baby spinach salad, feta honey dressing

52 lei/ 200 gr

-Caesar salad with chicken breast

49 lei/ 200 gr

Soups:

-Traditional Hungarian beef goulash with warm pita bread

32 lei/ 350 gr

-Pheasant bouillon with it's meat, root vegetables and fresh garganelli pasta

36 lei / 350 gr

-Celery soup

32 lei/ 350 gr

Pasta & risotto:

-Rigatoni with San Marzano tomato sauce and Parmesan cheese

39 lei/ 300 gr

-Graf's real carbonara with Guanciale and Parmesan Cheese

45 lei / 350 gr

-Fresh pappardelle with tiger prawns and our special white sauce

57 lei / 350 gr

-Risotto with wild mushrooms

65 lei/ 380 gr

Fish and seafood:

-Grilled bream with lemon and caper butter and white wine sauce

65 lei/ 350 gr

-Filet of trout with cherry tomato and salted lemon dressing

69 lei/ 230 gr

-Tiger prawns with our special white sauce

69 lei/ 250gr

-Grilled salmon with Beurre Blanc Sauce

73 lei/ 250gr

Meat:

-Chargrilled chicken supreme with charred lemon and tarragon beurre blanc

62 lei/ 300 gr

-Italian brick pressed chicken with charred lemon and thyme butter

83 lei / 400 gr

(available 7 half portion) 42 lei/ 200 gr

-Duck breast cooked pink with Demiglace sauce
84 lei / 300 gr
-Chargrilled Mangalica tomahawk steak with garlic confit and green pepper sauce
51 lei / 100 gr
-Wiener schnitzel with marinated red onion
55 lei / 250 gr
-Wiener schnitzel from Angus calf with chargrilled lemon
65 lei/ 250 gr
-Calf's liver cooked pink, with bacon crisp
76 lei/ 250
-Pork ribs from the smoker with grilled onion and smoked honey BBQ sauce 63
lei / 450 gr
-Pork spare ribs American style with BBQ sauce
62 lei/ 400 gr
-Porchetta from the smoker with Demi glace sauce
69 lei/ 350 gr
-Beef cheeks from the smoker with truffled mushroom sauce
73 lei / 300 gr
-Grilled and smoked beef marrow bone
49 lei/ 300 gr
-Beef ribs from the smoker with BBQ sauce
92 lei/ 500 gr

Meat platters:

-“MEAT” (beef marrow bones, beef cheeks, sirloin steak, pork ribs, Mangalitsa tomahawk and chicken supreme and home made sauces)
260/520 lei/ 850/1700gr

Chargrilled steaks:

-Angus rib eye dry aged for 21 days
62 lei / 100 gr
-Angus sirloin dry aged 21 days
62 lei / 100 gr
-Angus T-Bone dry aged 21 days
62 lei / 100 gr
-Angus Filet Mignon
67 lei / 100 gr

Burgers:

*-Premium burger (home made Angus burger, tomato, pickled gherkin, caramelized onion and homemade sauce)
59 lei / 430 gr*

*-El Gringo (home made Angus burger, bacon, cheddar,torillas chips, jalapeno and homemade sauce)
59 lei / 430 gr*

*-Smashed bacon cheese burger (home made Angus burger, crispy pancetta, lettuce, red onion, American style cheese, smashed sauce)
51 lei / 430 gr*

**Burgers include homemade fries (100 gr)*

Garnishes and side dishes:

*-Seasonal vegetables in a light butter sauce with chives
21 lei/ 200 gr*

*-Homemade double cooked French fries
17 lei / 180 gr*

*-Bowl of homemade double cooked French fries
67 lei / 1000 gr*

*-Homemade double cooked French fries with Parmesan and chives
21 lei / 200 gr*

*-Our famous tricolor purées (beetroot, carrots and celeriac)
22 lei/ 150gr*

*-Potato gratin
22 lei/ 200gr*

*-Mash potato
19 lei/ 200gr*

*-Truffled mash potato
22 lei/ 200gr*

Salads:

*-Coleslaw
16 lei / 150 gr*

*-Lettuce with vinaigrette
17 lei / 150 gr*

*-Home pickled gherkin
17 lei / 150 gr*

*-Homemade marinated vegetables
18 lei / 150 gr*

-Homemade fermented vegetables

18 lei / 180 gr

-Rocket and red onion salad with Artajo olive and balsamic vinegar

21 lei/ 150 gr

Sauces:

-Homemade burger sauce

9 lei / 40 gr

-Smoked garlic mayo

9 lei / 40 gr

-Homemade smoked honey BBQ sauce

9 lei / 40 gr

-Sweet chili sauce

9 lei / 40 gr

-Demi Glacé

9 lei / 40 gr

-Truffle Demi Glacé

9 lei / 40 gr

-Whole grain mustard and honey vinaigrette

9 lei / 40 gr

Green pepper and brandy sauce

10 lei / 40 gr

Ponzu

9 lei/ 40 gr

Desserts & bread:

-Belgian chocolate mousse with white chocolate ganache and pistachio

31 lei / 150 gr

-The best traditional Hungarian Somlói Galuska

31 lei/ 150 gr

-Vanilla strudel with caramel sauce

29 lei/ 150 gr

-Tiramisu

31 lei / 150 gr

-Cottage cheese balls with cinnamon sour creme and creme anglaise

29 lei / 150 gr

-Green apple mousse

32 lei/ 150 gr

-Pancakes filled with orange ganache and chocolate

32 lei/ 150 gr

Bread

Sourdough breadbasket

7 lei / 200

Warm pita

5 lei/ 100 gr

Focaccia:

FOCACCIA WITH OLIVE OIL AND OREGANO 16 lei 250 gr

FOCACCIA WITH GREEN OLIVES AND CHERRY TOMATO 21 lei 350 gr

FOCACCIA WITH PARMESAN AND OREGANO 23 lei 300 gr

FOCACCIA WITH OLIVE OIL AND CONFIT GARLIC 19 lei 300 gr

