

To Share

CULATELLO DI ZIBELLO ^{100g}	51
Served with homemade sourdough bread	
PADRÓN PEPPERS ^{200g}	55
With smoked Maldon salt	
CALAMARI SAGANAKI ^{450g}	115
Grilled whole squid with fragrant roasted tomato sauce, feta cheese, Mediterranean herbs	
<i>Allergens: shellfish, dairy</i>	
JAMON IBÉRICO DE BELLOTA 100% ^{80g}	140
Served with homemade sourdough bread	
CHEESE SELECTION ^{600g}	130
Comté, Blue Cheese, Truffled Brie, Caciotta with Barolo wine, Caciotta with chestnut leaves, and three aged Romanian cheeses. Served with artisanal jams and homemade sourdough bread	
<i>Allergens: dairy, sulfites, nuts</i>	
CAVIAR PRESTIGE HERITAGE ^{50g}	550
Bronze Label	650
White Label	
Served with blini and crème fraîche	
<i>Allergens: gluten, dairy, fish</i>	

Starters & Salads

SMOKED BURRATA ^{225g}	50
& SWEET-AND-SOUR TOMATO	
Josper-smoked Burratina, roasted tomato, dry olives	
<i>Allergens: dairy</i>	
BEETROOT SALAD ^{180g}	51
Telemea mousse and passion fruit vinaigrette	
<i>Allergens: dairy, sulfites</i>	
BRIOCHE & SALMON GRAVLAX ^{180g}	58
Apricot ketchup	
<i>Allergens: gluten, fish</i>	
GRILLED CAULIFLOWER ^{280g}	58
Asian coconut reduction, toasted hazelnuts, green oil and parsley powder	
<i>Allergens: nuts</i>	
JOSPER-COOKED MUSSELS ^{500g}	69
Dry white wine and confit tomato	
<i>Allergens: shellfish, sulfites</i>	
SAINT JACQUES ^{170g}	110
Scallops, green pea cream with kaffir lime leaf aroma and green apple	
<i>Allergens: shellfish, dairy</i>	
GRILLED PRAWNS ^{280g}	110
Butter, salmon roe and lime	
<i>Allergens: seafood, fish, dairy</i>	
CURED & IN-HOUSE SMOKED SEABASS ^{170g}	115
Coconut, lemongrass, dill, mango and buckthorn gel	
<i>Allergens: fish</i>	

Velouté & Soups

GREEN PEA VELOUTÉ ^{300g}	40
PUMPKIN VELOUTÉ ^{300g}	45
BOUILLABAISSSE DE MARSEILLE ^{330g}	72
<i>Allergens: fish, seafood, shellfish, celery</i>	



Flame-Kissed Perfection

F R O M T H E J O S P E R G R I L L

From the Water

[priced per 100g - raw weight]

WILD SEABASS ⁴⁰⁰⁺	28
WILD SEABASS ⁸⁰⁰⁺	32
WILD SEABASS ¹⁵⁰⁰⁺	39
DORADA ⁴⁰⁰⁺	26
DORADA ¹⁰⁰⁰⁺	35
RED WILD DORADA ¹²⁰⁰⁺	38
SALMON FILLET	35
SEABASS FILLET	75
PRAWNS	51
SCALLOPS	90

All served with homemade
beurre blanc sauce

Allergens: fish, seafood, shellfish, dairy

Ask your waiter for
other seasonal fish options.

From the Land

BLACKENED WHOLE CHICKEN ^{500g}	85
with salmoriglio vinaigrette	
SLOW-COOKED DUCK LEG ^{250g}	78
MANGALITZA PORK NECK ^{250g}	120
LAMB RACK ^{150g}	120
US BEEF TENDERLOIN ^{150g}	220
ARGENTINIAN BEEF RIB-EYE ^{300g}	245
AUSTRALIAN BEEF RIB-EYE ^{380g}	390
[MARBLE 3+]	

DRY-AGED CUTS
[priced per 100g - raw weight]

US T-BONE	63
US TOMAHAWK	65

All served with homemade brown
gravy sauce

Allergens: sulfites, celery, mustard

Raw From The Ice

OYSTER GILLARDEAU ^{No. 2}	42
With French vinaigrette and shallots	
<i>Allergens: shellfish, sulfites</i>	

SALMON TARTARE ^{150g}	68
Passion fruit & yuzu gel, chili pepper and cucumber	
<i>Allergens: fish</i>	

WILD SEABASS CEVICHE ^{170g}	72
With leche de tigre	
<i>Allergens: fish, celery</i>	

Pasta & Risotto

LINGUINE With smoked butter ^{300g}	55	ROBERTO'S LASAGNA ^{300g}	82
add Truffle ^{360g}	100	A BLAST FROM THE PAST	
add Caviar ^{350g}	150	With parmesan foam	
<i>Allergens: gluten, egg, dairy, fish</i>		<i>Allergens: gluten, egg, dairy, celery</i>	
CONCHIGLIE ^{360g}	72	PRAWN RISOTTO ^{360g}	115
Roasted tomato and burrata from Puglia		With bisque and smoked butter	
<i>Allergens: gluten, egg, dairy</i>		<i>Allergens: fish, seafood, dairy, sulfites</i>	
TONNARELLI ALLA CARBONARA ^{350g}	82		
<i>Allergens: gluten, egg, dairy</i>			

Sides

GREEN SALAD ^{150g}	25	GRILLED ASPARAGUS ^{150g}	45
With Vegetables		GLAZED BABY VEGETABLES ^{115g}	62
		<i>Allergens: dairy</i>	
ROASTED BABY POTATOES ^{200g}	35	JORJ BREAD BASKET ^{110g}	20
MASHED POTATOES ^{250g}	35	A selection of our homemade	
<i>Allergens: dairy</i>		sourdough breads with smoked butter	
SAUTÉED SPINACH ^{125g}	35	Whole Wheat, Ciabatta, White Toast	
<i>Allergens: dairy</i>		<i>Allergens: gluten, dairy</i>	

Sauces

PEPPERCORN SAUCE	15	BROWN GRAVY	20
<i>Allergens: dairy, celery, sulfites</i>		<i>Allergens: dairy, celery, sulfites</i>	
BLUE CHEESE SAUCE	15	BEURRE BLANC	25
<i>Allergens: dairy, celery, sulfites</i>		<i>Allergens: dairy, fish, celery</i>	
BÉARNAISE	15		
<i>Allergens: dairy, sulfites</i>			

Desserts

CHOCOLATE & PINE NUTS ^{110g}	45	DACQUOISE CREAM ^{110g}	50
Black olives and cocoa sorbet		Pear, red Sichuan pepper	
<i>Allergens: dairy, gluten, egg, nuts</i>		and pear sorbet	
		<i>Allergens: dairy, gluten, egg, nuts</i>	
FRANGIPANE PUMPKIN ^{120g}	45	JORJ PAVLOVA EXPERIENCE ^{220g}	80
Mandarin and red orange sorbet		Mascarpone foam	
<i>Allergens: dairy, gluten, egg, nuts</i>		and berry compote	
		[For Two]	
JORJ TIRAMISU ^{120g}	50	<i>Allergens: dairy, egg</i>	
Smoked figs and hazelnut praline			
<i>Allergens: dairy, gluten, egg, nuts</i>			



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SCAN FOR NUTRITIONAL INFORMATION

