

To Share

CULATELLO DI ZIBELLO ^{100g} Served with homemade sourdough bread	51
PADRÓN PEPPERS ^{200g} With smoked Maldon salt	55
CALAMARI SAGANAKI ^{450g} Grilled whole squid with fragrant roasted tomato sauce, feta cheese, Mediterranean herbs <i>Allergens: shellfish, dairy</i>	115
JAMON IBÉRICO DE BELLOTA 100% ^{80g} Served with homemade sourdough bread	140
CHEESE SELECTION ^{600g} 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>	130
CAVIAR PRESTIGE HERITAGE ^{50g} Bronze Label White Label Served with blini and crème fraîche <i>Allergens: gluten, dairy, fish</i>	550 650

Starters & Salads

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

Velouté & Soups

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



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} with salmoriglio vinaigrette	85
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} [MARBLE 3+]	390

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
Allergens: shellfish, sulfites

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

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

Pasta & Risotto

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

Sides

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

Sauces ^{60g}

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

Desserts

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



ALL PRICES ARE INCLUSIVE OF VAT AND ARE SHOWN IN LEI.

SCAN FOR NUTRITIONAL INFORMATION

