

## To Share

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| <b>CULATELLO DI ZIBELLO</b> 100g<br>Served with homemade sourdough bread<br><i>Allergens: gluten in bread</i>  | 55         |
| <b>PADRÓN PEPPERS</b> 200g<br>With smoked Maldon salt  | 62         |
| <b>EDAMAME</b> 200g<br>With smoked Maldon salt   | 40         |
| <b>CALAMARI SAGANAKI</b> 450g<br>Grilled whole squid with fragrant roasted tomato sauce, feta cheese, Mediterranean herbs<br><i>Allergens: shellfish, dairy</i>  | 130        |
| <b>JAMON IBÉRICO DE BELLÓTA 100%</b> 180g<br>Served with homemade sourdough bread<br><i>Allergens: gluten in bread</i>   | 155        |
| <b>CHEESE SELECTION</b> 600g<br>Comté, blue cheese, Brie with truffle, Caciotta with Barolo wine, Caciotta with chestnut leaves, 3 types of Romanian cheese.<br>Served with authentic jams and bread<br><i>Allergens: dairy, sulfites, nuts, gluten in bread</i> | 145        |
| <b>CAVIAR PRESTIGE HERITAGE</b> 50g<br>Bronze Label<br>White Label<br>Served with blini and crème fraîche<br><i>Allergens: gluten, dairy, fish</i>   | 620<br>700 |
| <b>VITELLO TONNATO</b> 150g<br>Home-smoked veal with tonnato cream, marinated onion, capers and pomegranate seeds<br><i>Allergens: gluten in bread</i>   | 60         |
| <b>JOSPER-COOKED BLACK SEA MUSSELS (locally sourced)</b> 500g<br>dry white wine and confit tomato, butter infused with lime leaves, touch of chili<br><i>Allergens: shellfish, sulfites, dairy</i>   | 65         |

## Starters & Salads

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| <b>SMOKED BURRATA &amp; SWEET-AND-SOUR TOMATO</b> 225g<br>Josper-smoked Burratina, roasted tomato, dry olives<br><i>Allergens: dairy</i>   | 58  |
| <b>BEETROOT SALAD</b> 180g<br>Telemea cheese mousse, sour cherry vinaigrette and toasted caramelized pecan nuts<br><i>Allergens: dairy, sulfites, nuts</i>                           | 51  |
| <b>CATALANA LOBSTER</b> 150g<br>Confit tomato, black olive crumble, marinated onion from Buzău<br><i>Allergens: shellfish, sulfites</i>  | 185 |
| <b>GRILLED CAULIFLOWER</b> 280g<br>Asian-coconut reduction, toasted hazelnuts, green oil, powdered parsley<br><i>Allergens: nuts</i>   | 65  |
| <b>GRILLED PRAWNS</b> 280g<br>Beurre Blanc Sauce, salmon roe, lime flavors<br><i>Allergens: seafood, fish, dairy</i>   | 125 |
| <b>SOFT SLOW-COOKED DUCK SALAD</b> 330g<br>smoked Burratina, raspberry, pistachios, sweet and sour onion and crispy French brioche crouton<br><i>Allergens: dairy, gluten, seeds</i> | 75  |
| <b>JOSPER-GRILLED BEEF SALAD</b> 340g<br>Grilled pineapple, edamame beans, mango tartare, guacamole, summer leaves and lemon vinaigrette<br><i>Allergens: seeds</i>                  | 85  |

## Velouté & Soups

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| <b>RASPBERRY GAZPACHO</b> 270g<br>with Telemea mousse, crunchy couscous, beetroot brunoise<br><i>Allergens: gluten, dairy</i>                       | 45 |
| <b>SWEET CORN SOUP</b> 270g<br><i>Allergens: gluten</i>   | 40 |
| <b>MEDITERRANEAN SEAFOOD &amp; FISH SOUP</b> 320g<br>Rich seafood soup with herbs and tomatoes<br><i>Allergens: fish, shellfish, celery, gluten</i> | 75 |



# Flame-Kissed Perfection

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

## From the Water

|  |     |
|--|-----|
| <b>SALMON FILLET</b> 270g<br>Glazed baby carrots, yuzu gel and classic Beurre Blanc sauce<br><i>Allergens: fish, seafood, dairy, sulfites, gluten</i>  | 95  |
| <b>SEABASS FILLET</b> 270g<br>Green asparagus and tomato confit, with classic Beurre Blanc sauce<br><i>Allergens: fish, seafood, dairy, sulfites, gluten</i>   | 125 |
| <b>GRILLED OCTOPUS</b> 270g<br>Lemon potatoes, cherry tomato confit, classic Beurre Blanc sauce, micro greens<br><i>Allergens: fish, seafood, dairy, sulfites, gluten</i>  | 125 |
| <b>JOSPER RED TUNA STEAK</b> 180g<br>roasted capsicum cream, parsley gel, salmon caviar and wakame, Beurre Blanc sauce<br><i>Allergens: fish, seafood, dairy, sulfites, gluten</i>   | 95  |
| <b>PIKE PERCH BALLOTINE (locally sourced)</b> 180g<br>cooked in Josper, fresh dill, hand-cut shrimps, lime zest, smoked roasted capsicum Beurre Blanc sauce, topped with salmon caviar and herbs<br><i>Allergens: fish, seafood, dairy, sulfites, gluten</i> | 75  |

All served with homemade Beurre Blanc sauce  
*Allergens: fish, seafood, shellfish, dairy, gluten*

Ask your waiter for other seasonal fish options.

## From the Land

|   |     |
|---|-----|
| <b>US BEEF TENDERLOIN</b> 150g  | 230 |
| <b>BLACKENED WHOLE CHICKEN</b> 500g<br>with salmoriglio vinaigrette   | 90  |
| <b>ARGENTINIAN BEEF RIBEYE</b> 300g   | 255 |
| <b>AUSTRALIAN MARBLE 3+ ENTRECÔTE</b> 380g  | 390 |
| <b>SLOW-COOKED DUCK LEG</b> 250g  | 82  |
| <b>MANGALITZA PORK NECK</b> 250g  | 125 |
| <b>MARINATED LAMB SHANK WITH MEDITERRANEAN COUSCOUS</b> 350g<br>Roasted eggplant, sun-dried tomato and Mediterranean herbs<br><i>Allergens: gluten, sulfites, dairy</i> | 110 |
| <b>Tomahawk from North USA grain-fed farm</b>   | 70  |
| <b>USA T-bone, grain-fed</b>  | 68  |

All served with homemade brown sauce  
*Allergens: sulfites, celery, mustard, dairy, gluten*

# Raw From The Ice

|  |    |   |    |
|--|----|---|----|
| <b>OYSTER GILLARDEAU NO. 2</b> 100g<br>With French vinaigrette and shallots<br><i>Allergens: shellfish, sulfites</i> | 42 | <b>WILD SEABASS CEVICHE</b> 170g<br>With leche de tigre<br><i>Allergens: fish, celery</i>   | 65 |
| <b>SALMON TARTARE</b> 150g<br>Marinated with shoyu tare, mango caviar, miso-wasabi mayo<br><i>Allergens: fish</i>    | 60 | <b>TUNA TARTARE</b> 150g<br>watermelon, cucumber, shallots, bergamot gel, crispy cucumber kimchi and citrus notes<br><i>Allergens: shellfish, dairy</i> | 55 |

## Pasta & Risotto

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|--|-----|
| <b>SEAFOOD LINGUINE</b> 400g<br><i>Allergens: fish, seafood, gluten, egg, dairy, sulfites</i>                          | 95  |
| <b>TONNARELLI ALL'AMATRICIANA</b> 350g<br>Classic or vegetarian option<br><i>Allergens: gluten, egg, dairy</i>         | 80  |
| <b>TONNARELLI CARBONARA</b> 350g<br><i>Allergens: gluten, egg, dairy</i>   | 85  |
| <b>PACCHERI WITH TOMATO CONFIT AND CANADIAN LOBSTER CLAW</b> 350g<br><i>Allergens: fish, seafood, dairy, sulfites</i>  | 180 |
| <b>ROASTED TOMATO RISOTTO</b> 360g<br>with cream of burrata from Puglia<br><i>Allergens: dairy</i>                     | 80  |
| <b>TRUFFLE RISOTTO</b> 360g<br>with Carpathian fresh summer black truffle and smoked butter<br><i>Allergens: dairy</i> | 78  |
| <b>JORJ LASAGNA</b> 380g<br><i>Allergens: gluten, egg, dairy, celery</i>   | 88  |

## Sides

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

## Desserts

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|--|----|
| <b>TIRAMISU</b> 110g<br>Light mascarpone cream, hazelnut bonbon, coffee ladyfinger<br><i>Allergens: cereals, dairy, eggs, seeds</i>  | 50 |
| <b>PINEAPPLE CARAMEL PARFAIT</b> 120g<br>Passion fruit and chocolate caramel light cream, pumpkin seed crumble, burnt pineapple<br><i>Allergens: dairy, eggs</i>   | 45 |
| <b>TARTE TATIN</b> 120g<br>Caramelized apple, Calvados liqueur, sablé sponge, vanilla ice cream<br><i>Allergens: cereals, dairy, eggs, seeds</i>   | 45 |
| <b>MILLOT CHOCOLATE</b> 120g<br>Choux profiterole, crèmeux 74% Millot chocolate, thyme-lime sorbet, hazelnut crumble<br><i>Allergens: cereals, dairy, eggs, seeds</i>  | 50 |
| <b>RED SOUR CHERRY PAVLOVA</b> 110g<br>Vanilla meringue, sour cherry compote, light bergamot cream, sour cherry sorbet<br><i>Allergens: dairy, eggs</i>  | 45 |
| <b>SEASONAL FRUIT PLATTER (For 2 Persons)</b> 500g<br>Assortment of seasonal fruits  | 90 |
| <b>JORJ ICE CREAM CUP</b> 150g<br>Three flavors of your choice topped with biscuit<br>Ice creams: vanilla, chocolate, pistachio, nocciola<br>Sorbets: forest fruits, mango & passion fruit, sour cherry<br><i>Allergens: dairy, eggs</i> | 45 |



# JORI

RESTAURANT

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

To reduce food waste, leftover portions are available to go.

SCAN FOR NUTRITIONAL INFORMATION

