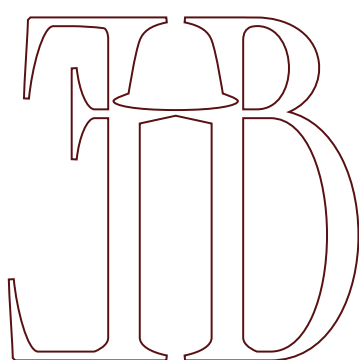




Our Signature Cocktails

*All prices are inclusive of VAT and are expressed in Lei

Through Time:

A journey unfolding across decades – from the golden glamour of the past to the resiliency of turbulent years, and into the bold spirit of a boundless future

Chapter 1: Lustrous Shades

19-14^{14 cl}

Rye whiskey, with its oaky warmth, meets the velvety richness of port wine and sweet red vermouth, balanced by cherry bitters and a fragrant orange oil twist.

78 Lei

Room 149^{14 cl}

R.G. Waldeck's enigmatic stay inspires this cocktail of secrets and sophistication. "The last room on the left" – London dry gin with lemon liqueur balanced with red bitter and touched by grilled pineapple, all softened by a hint of vanilla. Each sip unveils a new layer of intrigue.

82 Lei

Amalfi^{14 cl}

Bright and refreshing, Amalfi captures the spirit of Italy's sun-soaked coast. Botanical gin is blended with lemon liqueur, while fresh sage adds an earthy aroma. It's a sip of Mediterranean luxury.

88 Lei

Chapter 2: Fortitudes of Peril

Soirée de Cádiz^{22 cl}

Bold and unforgettable, this mezcal-based cocktail weaves smoky notes with tangy tamarind and zesty lime. Chilli syrup adds a slow, lingering heat, while a chilli salt rim promises an adventurous experience. A drink that dances between fire and ice.

88 Lei

Berry Royale^{22 cl}

A vibrant fusion of vodka and blackberry liqueur lifted by fresh organic blackberries and lemon juice, topped with thyme syrup and soda. This cocktail is fruity, botanical, and effortlessly elegant.

78 Lei

Americanu'^{22 cl}

A tribute to the first classified bartender in The English Bar, this cocktail blends whiskey with green tea-infused white vermouth, fresh lemon juice, and a lively kick of ginger beer—a drink for explorers who toast to the next great adventure.

78 Lei

Chapter 3: Beyond Boundaries

8th & Bob^{14 cl}

Mysterious and indulgent, this rum-based cocktail layers the warmth of Falernum liqueur with the floral sweetness of hibiscus flowers and honey—a luxurious escape in every sip.

75 Lei

Paper Plane^{14 cl}

A forgotten fusion of East and West, blending the crispness of botanical gin with yuzu cordial and the sweetness of Ume. A few drops of basil oil add herbaceous, savoury elegance. Be mindful – it has a twist!

88 Lei

Satsuma^{14 cl}

A bold and aromatic creation where the stiffness of Cognac meets the vibrant sweetness of mandarin and fresh lime. A hint of house-made star anise syrup adds spiced depth, perfectly crowned by a delicate saffron and yuzu foam—an elegant twist of citrus and spice.

88 Lei

Chapter 4: Clear Ways of Luxury

Porn Star Martini^{12 cl}

A glamorous modern classic – velvety passion fruit with a touch of vanilla, elegantly balanced and served with a sparkling side.

80 Lei

Negroni^{12 cl}

The epitome of Italian aperitivo – bold gin, vermouth, and bitters in flawless harmony, timeless and sophisticated.

78 Lei

Espresso Martini^{14 cl}

An icon of late-night indulgence – silky vodka shaken with espresso and coffee liqueur, rich and refined.

78 Lei

Oxacan No.6^{14 cl}

A luminous blend of smoky mezcal, dry vermouth, and pale bitters – mysterious, elegant, and unapologetically modern

88 Lei

The White Cosmopolitan^{12 cl}

A radiant reimagination of the classic – vodka, orange liquor, and clarified cranberry, served crystal-clear and chic

78 Lei

Sakura^{14 cl}

A floral, refined martini – gin, sake, and maraschino in delicate harmony, a whisper of Japanese elegance in every sip.

75 Lei

Chapter 5: Non-Alcoholic Cocktails

Elevated Indulgence, Without the Spirits

Sophistication need not be defined by alcohol. Our selection of non-alcoholic cocktails is crafted with the same artistry and attention to detail as every drink at The English Bar, refined blends of fresh ingredients, delicate infusions, and elegant presentation.

Lămâiță ^{22 cl}

Inspired by a popular Romanian drink from the 1980s, this refreshing cocktail blends clarified lemon, lime, and orange juice—a bright twist on a timeless favourite.

75 Lei

Bishop 1-3 ^{22 cl}

Smoky Danubian pear nectar, barrel-aged maple syrup, and a few drops of saline solution combine to create a rich, earthy, and balanced drink. Earthy-sweet and deeply satisfying.

70 Lei

Element 12 ^{22 cl}

A sparkling and refreshing blend where grapefruit juice meets the smooth sweetness of agave syrup, enhanced by a hint of exotic Turkish tobacco bitters and a touch of grapefruit jelly.

70 Lei

Silent Negroni 0.0% ^{12 cl}

A non-alcoholic twist on the timeless classic – complex, bitter-sweet notes with herbal depth and citrus brightness, all in perfect balance.

65 Lei

Old Fashioned 0.0% ^{12 cl}

The eternal gentleman's cocktail: robust whiskey softened with aromatic bitters and a touch of sugar, elegantly stirred and garnished with orange zest.

75 Lei

Dolce Pera 0.0% ^{22 cl}

A delicate fusion of gin and pear. Infusion of citrus and subtle sweetness, delivering a smooth, fruity, and lightly floral indulgence.

75 Lei

Ivy Lane 0.0% ^{12 cl}

Botanical freshness in a glass – crisp gin layered with herbal notes, brightened by citrus and a refined bitter edge.

75 Lei

Sober Sour 0.0% ^{12 cl}

Part of our Sober Collection – a spirit-free reinterpretation of the classic sour, balancing zesty lemon with silky texture and a refreshing finish.

75 Lei

The Classics

New York Sour^{12 cl}

Rye Whiskey, lemon juice, Port Wine, egg
78 Lei

Old Fashioned^{12 cl}

Whiskey, Fee Brothers Aromatic Bitters (choice of 6)
78 Lei

Clover Club^{12 cl}

London Dry Gin, lemon juice, raspberry purée, egg white
78 Lei

Tom Collins^{22 cl}

London Dry Gin, lemon juice, club soda
78 Lei

Boulevardier^{12 cl}

Rye Whiskey, Campari Bitter, Sweet Red Vermouth
78 Lei

Negroni^{12 cl}

London Dry Gin, Campari Bitter, Carlo Alberto Sweet Vermouth
75 Lei

Gimlet^{12 cl}

London Dry Gin, lemon juice, sugar syrup
75 Lei

Paloma^{22 cl}

Tequila Blanco, Orange Liqueur, grapefruit juice, lime juice
78 Lei

Bloody Mary^{22 cl}

Vodka, tomato juice, lime juice, Bitters, Spices
80 Lei

Bramble^{22 cl}

London Dry Gin, lemon juice, blueberry liqueur, egg white
78 Lei

Martinis

Espresso Martini^{12 cl}

Vodka, Black Coffee Liqueur, cold brew coffee, sugar syrup
78 Lei

Porn Star Martini^{12 cl}

Vodka, passion fruit liqueur, passion fruit purée, orange juice, Prosecco
80 Lei

Vesper Martini^{12 cl}

Dry Gin, Vodka, Extra Dry Vermouth
75 Lei

Poire Martini^{12 cl}

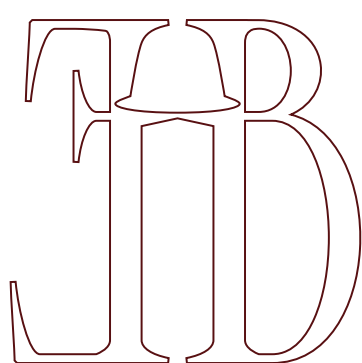
London Dry Gin, Pear Liqueur
75 Lei

Vodka Martini^{12 cl}

Vodka, Dry Vermouth
70 Lei

Gin Martini^{12 cl}

Dry Gin, Dry Vermouth
70 Lei



The
Whiskeys
and
Spirits
of The
English
Bar

Single Malt - Highland ^{4 cl}

Aberfeldy The Golden Dram 21 YO	300 Lei
The Balvenie 12 YO	110 Lei
The Balvenie 25 YO	500 Lei
Benromach 2011 Double Matured	75 Lei
Glenfarclas Private Reserve	85 Lei
Glenfiddich 18 YO	120 Lei
Glenfiddich 21 YO	300 Lei
Glenglassaugh Revival	80 Lei
Glenlivet 15 YO	95 Lei
Glenmorangie 12 YO	70 Lei
Glenmorangie Signet	300 Lei
Highland Park 12 YO	65 Lei

Single Malt – Speyside ^{4 cl}

Aberlour Triple Cask	90 Lei
Aberlour Double Cask 12 YO	90 Lei
The Macallan Double Cask 12 YO	80 Lei
The Macallan Double Cask 15 YO	170 Lei
The Macallan Double Cask 18 YO	350 Lei

Single Malt – Islay ^{4 cl}

Ardbeg An Oa	80 lei
Bunnahabhain Toiteach a Dha	70 lei
Lagavulin 16 YO	125 lei
Laphroaig 10 YO	110 lei

Single Malt – Islands ^{4 cl}

Isle of Jura 10 YO	85 Lei
Talisker 10 YO	80 Lei

Blended Scotch ^{4 cl}

Ballantine's 17 YO	50 Lei
Chivas Regal Royal Salute	170 Lei
Johnnie Walker Blue Label	330 Lei
Johnnie Walker Gold Label	75 Lei
Johnnie Walker Green Label	65 Lei

Ireland ^{4 cl}

Bushmills Sherry Cask	75 lei
Bushmills 21 YO	170 lei
Teeling Single Malt	60 lei
Roe & Co	55 lei

United States ^{4 cl}

Bulleit Rye	50 lei
Elijah Craig Small Batch	60 lei
Michter's Sour Mash	65 lei
Woodford Reserve	70 lei
Buffalo Trace	65 lei

Japan ^{4 cl}

Akashi	55 Lei
Nikka Super Rare	80 Lei

Gin^{4 cl}

The Botanist	60 lei
Citadelle of France	60 lei
Drumshanbo Gunpowder Irish	65 lei
Hendrick's	65 lei
Hendrick's Neptunia	72 lei
Hendrick's Flora Dora	72 lei
Roku	60 lei
Tanqueray Ten	65 lei
Knut Hansen	75 lei
Le Tribute	60 lei
Monkey 47	75 lei
Add Le Tribute Tonic Water for a perfect G&T (20 cl)	25 Lei

Vodka^{4 cl}

Beluga Gold	135 lei
Beluga Noble	80 lei
Beluga Celebration	65 lei
Grey Goose	70 lei
Eiko	60 lei
Ukio Rice	75 lei
Kettel One	60 lei
Belvedere Pear&Ginger	75 lei
Belvedere Lemon&Basil	75 lei
Belvedere Blackberry&Lemongrass	75 lei
Finlandia	50 lei

Tequila and Mezcal^{4 cl}

DonJulio Blanco	55 lei
Don Julio Reposado	85 lei
Patrón Silver	65 lei
Patrón Reposado	75 lei
Le Tribute Mezcal	70 lei
Moontelobos Ensemble Mezcal	80 lei
Volcan de mi Tierra	220 lei
Idilica Sabor Café	60 lei

Rum ^{4 cl}

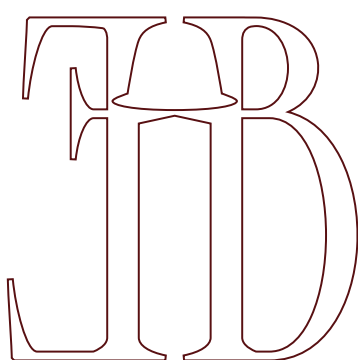
Brugal 1888	85 lei
Diplomático Reserva	45 lei
Diplomaico Mantuano	60 lei
Zacapa 23	105 lei
Zacapa XO	200 lei
A.H. Riise Ultra V.R.	120 lei
Appleton Estate	65 lei

Cognac & Armagnac ^{4 cl}

Marquis de Cascade 1988 Armagnac	160 lei
Courvoisier V.S.O.P	55 lei
Courvoisier X.O	210 lei
Martell V.S.O.P	60 lei
Martell X.O	160 lei
Hennessy X.O	260 lei

Digestives, Aperitifs ^{4 cl} and Sherrys

Chambord	50 lei
Cherry Heering	50 lei
Cointreau	40 lei
Drambuie	45 lei
Golden 8 Pear Liqueur	50 lei
Grand Marnier	45 lei
Pisco Barsol	50 lei
Țuică Pater	40 lei
Sandeman Tawny Port y20	80 lei
Sandeman Tawny Port y30	160 lei
Offley Tawny Port	50 lei



The Wine Book

By the Glass^{15 cl}

Champagne & Sparkling

Laurent Perrier La Cuvée (France)	135 Lei
Carastelec Carassia Blanc de Blancs (Romania)	95 Lei
Villa Sandi Prosecco Superiore Millesimato (Italy)	65 Lei
Carastelec Carassia Rosé (Romania)	75 Lei

White Wine

Davino – Domaine Ceptura Blanc (Romania)	75 Lei
Cramele Recaş – Solo Quinta (Romania)	70 Lei
Guy Saget – Pouilly-Fumé (France)	105 Lei

Red Wine

Prince Știrbey – Novac (Romania)	80 Lei
Domeniul Bogdan – Primordial Fetească Neagră (Romania)	80 Lei
Castello Banfi – Chianti Annata (Italy)	65 Lei

Rosé Wine

Davino – Domaine Ceptura Rosé (Romania)	65 Lei
Château d'Esclans - Whispering Angel Rosé (France)	65 Lei

Signature Selection

75 cl

Champagne

Dom Pérignon (France)	2400 Lei
Ruinart Blanc de Blancs (France)	1300 Lei
Louis Roederer Cristal (France)	3200 Lei
Laurent-Perrier La Cuvée Rosé (France)	1300 Lei

White Wine

Davino – Domaine Ceptura Blanc (Romania)	350 Lei
SERVE – Cuvée Amaury (Romania)	325 Lei
Prince Știrbey – Crâmpoșie Selecționată (Romania)	250 Lei
Cramele Recaş – Solo Quinta (Romania)	350 Lei
Louis Latour – Chablis 1er Cru (France)	850 Lei
Marquis de Goulaine – Sancerre (France)	450 Lei

Red Wine

Cramele Recaş – Cuvée Überland (Romania)	450 Lei
Davino – Flamboyant (Romania)	720 Lei
Sarica-Niculitel – Prince Matei Merlot (Romania)	450 Lei
Prince Știrbey – Novac (Romania)	375 Lei
SERVE – Cuvée Guy de Poix (Romania)	720 Lei
Domeniul Bogdan – Pătrar Syrah (Romania)	650 Lei
Château Cheval Blanc – Le Petit Cheval (France)	2600 Lei
Château Smith Haut Lafitte – Grand Cru Classé (France)	1900 Lei
Castello Banfi – Poggio all'Oro Brunello di Montalcino (Italy)	2200 Lei
Marchesi Antinori – Solaia (Italy)	4500 Lei

Rosé Wine

Davino – Domaine Ceptura Rosé (Romania)	300 Lei
Château Minuty – Rosé et Or (France)	420 Lei
Domaines Ott – Château Romassan Rosé (France)	580 Lei
Cramele Recaş – Sole Rosé (Romania)	250 Lei

A-la-Carte Selection 75 cl

Champagne & Sparkling	
Moët & Chandon (France)	650 Lei
Laurent Perrier La Cuvée (France)	700 Lei
Carastelec Carassia Blanc de Blancs (Romania)	450 Lei
Villa Sandi Prosecco Superiore Millesimato (Italy)	300 Lei
Moët & Chandon Rosé (France)	800 Lei
Ruinart Rosé (France)	1500 Lei
Carastelec Carassia Rosé (Romania)	400 Lei
Laurent-Perrier Héritage (France)	950 Lei

White Wine	
SERVE – Cuvée Clémence (Romania)	250 Lei
Jidvei – Owner’s Choice Maria Fetească Albă (Romania)	270 Lei
Cramele Recaş – Sole Chardonnay (Romania)	250 Lei
Villa Vinea – Riesling de Rin Selection (Romania)	220 Lei
Jidvei – Owner’s Choice Maria Pinot Gris (Romania)	270 Lei
Cramele Recaş – Sole Fetească Regală (Romania)	250 Lei
Feudi Di San Gregorio - Greco di Tufo (Italy)	270 Lei
Castello Banfi – San Angelo Pinot Grigio Toscana (Italy)	370 Lei
Guy Saget – Pouilly-Fumé (France)	490 Lei
Cloudy Bay - Sauvignon Blanc (New Zealand)	585 Lei

Red Wine	
Davino – Domaine Ceptura Rouge (Romania)	510 Lei
Viile Metamorfosis – Cabernet Sauvignon (Romania)	225 Lei
Avincis – Negru de Drăgășani (Romania)	325 Lei
SERVE – Cuvée Guillaume (Romania)	250 Lei
Domeniul Bogdan – Primordial Fetească Neagră (Romania)	400 Lei
Domeniul Bogdan – Pătrar Merlot (Romania)	650 Lei
Cramele Recaş – Selene Fetească Neagră (Romania)	300 Lei
Petro Vaselo - PV Gran Cru DOC (Romania)	1400 Lei
Castello Banfi – Poggio alle Mura Brunello di Montalcino (Italy)	900 Lei
Cloudy Bay - Pinot Noir (New Zealand)	750 Lei
Bodega Norton – Lote Negro (Argentina)	650 Lei
Antinori – Tignanello (Italy)	1800 Lei

Rosé Wine	
Château d’Esclans - Whispering Angel Rosé (France)	250 Lei

Beers

DRAUGHT

Bucur Blonde	35 Lei
Guinness	45 Lei

BOTTLE

NOAM	40 Lei
Weihenstephaner Hefe	40 Lei
Carlsberg 0%	35 Lei

Soft Drinks

MINERAL WATER

Dorna - Romania (still / sparkling) 33cl	30 Lei
Filette - Italy (still / sparkling) 35cl	30 Lei

COFFEE

Sustainably certified

Espresso	25 Lei
Espresso Double	35 Lei
Cappuccino	35 Lei

SELECTION OF TEAS FROM

DAMMANN FRERES

50 Lei

MIXERS

Coca-Cola	25 Lei
Coca-Cola Zero Sugar	25 Lei
Fanta	25 Lei
Sprite	25 Lei
Red Bull	35 Lei
Le Tribute Tonic Water	25 Lei

Bar Bites

Marinated Assorted Olives (150 g)	35 Lei
Add parmesan cheese (50 g)	15 Lei
Allergens: dairy	
Assorted Homemade Spreads	40 Lei
Hummus, guacamole, eggplant spread, sourdough bread - 300 g	
Allergens: gluten, sesame, seeds	
Cheese Platter	75 Lei
Selection of 7 cheeses with condiments - 300 g	
Allergens: dairy, nuts, gluten	
Edamame Beans	30 Lei
Choice of: Maldon salt / truffle paste & butter / sweet chili sauce - 220 g	
Allergens: dairy (if butter option chosen)	
Scamorza Cheese Fritters	40 Lei
Basil purée, salami chips, tomato & olive dressing - 240 g	
Allergens: dairy, egg, gluten	

Flexible Dining

Anytime Plate - Halloumi & Quinoa Fattoush	49 Lei
Grilled halloumi paired with red quinoa, fresh herbs, cherry tomatoes, and pomegranate molasses – a vibrant twist on the classic Levantine salad.	
Allergens: gluten, seeds, mustard, sulphites/Alergeni: gluten, semințe, muștar, sulfiți: Frozen/Congelat	
Nourish Bowl - Salmon Poke Bowl	66 Lei
Fresh salmon filet with wakame salad, cucumber, marinated ginger, and rice, topped with crisp rice crackers and a hint of soy – a wholesome, balanced bowl.	
Allergens: fish, shellfish, soy/Alergeni: pește, crustacee, soia	

Gourmet Handhelds

All handhelds are served with French fries.

Wagyu burger Onion jam, lettuce, parmesan cheese, crispy bacon, egg and tomato salsa, gherkins - 500 g Allergens: gluten, egg, dairy, mustard, sesame	110 Lei
Club Sandwich Toasted bread, grilled chicken breast, bacon, egg mayo, lettuce, tomato - 400 g Allergens: gluten, egg, dairy	60 Lei
Vegan Burger Vegan patty, tomato, lettuce, Calypso sauce - 390 g Allergens: gluten, sesame, dairy, egg	70 Lei
Vegetarian Burger Grilled halloumi cheese, Calypso sauce, rocket, tomato confit - 400 g Allergens: gluten, egg, sesame, dairy	60 Lei
New York Pastrami Sandwich Swiss cheese, Thousand Island dressing, sauerkraut - 400 g Allergens: gluten, dairy, egg, soy	65 Lei
Pulled Pork Burger Coleslaw, homemade BBQ sauce - 380 g Allergens: gluten, sesame, egg, dairy, soy, seeds	60 Lei

Salads

Crispy Tuna Salad Tempura tuna loin, mixed leaves, fava beans, mango, avocado, assorted seeds - 240 g Allergens: fish, gluten, seeds, sulfites, soy, mustard	70 Lei
Classic Caesar Salad (250 gr) Add-ons: -Grilled chicken (50 g) Smoked salmon (50 g) Prawns (50 g) Allergens: egg, fish, dairy, mustard, seafood, gluten	45 Lei 10 lei 20 lei 20 lei

Skewers & Meat

Chicken Tikka Masala Spicy, served with passion fruit & mint raita - 220 g Allergens: dairy, egg	50 Lei
Beef Skewers Indonesian style skewers, pickles, peanut sauce - 200 g Allergens: nuts, soy, seeds, sulfites	60 Lei
Octopus Skewers With baby potatoes and cherry tomatoes - 280 g Allergens: seafood, soy, seeds	105 Lei
English Bar Fish & Chips Crispy fried cod fillet, tartar sauce, potato chips - 300 g Allergens: fish, gluten, seeds, dairy, egg	65 Lei

After Dinner Delights

Forest Fruit Cheesecake Wholegrain biscuit base, vanilla cream cheese - 120 g Allergens: gluten, egg, dairy	40 Lei
Dark Chocolate Brownie Vanilla ice cream, dulce de leche - 120 g Allergens: gluten, egg, dairy	40 Lei
Rum Baba Chocolate and milk cream, citrus confit - 120 g Allergens: gluten, egg, dairy	40 Lei



For the complete nutritional description of the items, please scan the QR code.

If you have a food allergies or intolerance, please inform your server upon placing your order..

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