



VACAMUUU



FOOD MENU

BEEF

Vacamuuu Special Treat

a show on a hot plate with slices of beef tenderloin, melted butter and artisan bread
500g • 384

- TENDERLOIN -

Black Angus US Prime	250g • 297
Black Angus Uruguay	250g • 182
Wagyu A5 Japan	100g • 349
Wagyu A4 Australia	100g • 243
Veal Italy	250g • 127
Aberdeen dry-aged, Ireland	250g • 179

- STRIPLOIN -

Black Angus US Prime	300g • 191
Black Angus Uruguay	300g • 164
Wagyu A5 Japan	100g • 339
Wagyu A4 Australia	100g • 187
Aberdeen dry-aged, Ireland	300g • 213

- BIG CUTS -

T-BONE Black Angus US Prime	100g • 62
T-BONE Aberdeen dry-aged, Ireland	100g • 68
TOMAHAWK Black Angus US Prime	100g • 77
PORTERHOUSE Aberdeen dry-aged, Ireland	100g • 68
Super Tender Beef Ribs Uruguay	1000g • 329
Elephant Ear Shnitzel made of veal, Italy	450g • 169

- ENTRECOTES -

Black Angus Rib-eye US Prime	350g • 288
Black Angus Uruguay	350g • 197
Wagyu A4 Australia	100g • 191
Aberdeen Rib-eye dry-aged, Ireland	350g • 257
Aberdeen Beef Chops with bone, dry-aged, Ireland	400g • 290

SIDES

Baked potato with Parmesan sauce and pancetta	250g • 37	Bread	150g • 14
French fries with garlic and Parmesan	250g • 29	Asparagus with parsley and garlic	100g • 45
French fries with truffles	250g • 38	Sautéed spinach	150g • 38
Farm-fresh vegetables cooked over open flame, glazed with pepper jam	250g • 31	Radish salad with some green onion	150g • 33
		Green salad with lemon	150g • 25

Gramajele produselor din acest meniu reprezintă porția brută, înainte de preparare. Unele ingrediente ale produselor pot conține alergeni. Te rugăm cere ospătarului lista alergenilor.



VACAMUUU

STARTERS

Mozzarella di Bufala	250g • 87
the queen of Mediterranean cuisine, with green salsa, pumpkin puree, and roasted pepper cream	
Salmon Tartare	250g • 94
surrounded by avocado cream and mango	
Beef Tartare	250g • 159
with sautéed porcini mushrooms, Parmesan chips, truffles, and quail egg	
Roasted Eggplant cream	300g • 63
with ricotta, basil, and pine nuts, tomato chips with cumin, black truffles, and caramelized bok choy	
Beef Marrow	500g • 96
with toasted bread and a touch of garlic	
Beef Carpaccio	250g • 159
with Parmesan and arugula	
Meats & Cheese	600g • 148 2 pax.
Gourmet selection with cheese and charcuterie	

MAINS

Octopus & Hummus	350g • 169
with sautéed edamame and lime foam	
Coquelet Chicken	500g • 129
slow-cooked and lightly smoked, flavored with thyme, rosemary, 'charred' celery root puree and spinach with Parmesan	
Crispy Salmon	380g • 127
with pea puree, pickled turnip, mango cream, and basil and spinach leaf chips	
Lamb Chops	250g • 147
grilled on charcoal	
Adana Kebab 🍴	250g • 72
well-grilled, served with Turkish flatbread and just a bit spicy	
Broccoli steak 🌿	350g • 63
with avocado cream and pine nuts	
Surf & Turf	1200g • 630 2 pax.
the most spectacular platter with ribeye, beef tenderloin, sirloin, langoustines, octopus, shrimp, chimichurri, porcini mushrooms, asparagus and caramelized tomatoes	

BURGERS

Vacamuuu Burger	250g • 89	Cheeseburger	250g • 89
the king of all Black Angus burgers, with caramelized onion and a Cheddar avalanche		the perfect combination between Black Angus and cheddar, with bacon, onion and pickles	
Wagyu Burger	150g • 129	Vegetarian Burger 🌿	250g • 89
the supreme Wagyu beef taste, crowned with Cheddar, onions, and pickles		delicious burger taste with no trace of meat, vegan mayo, avocado, tomatoes and caramelized onion	

*All burgers are served with French fries

DESSERTS

Lava Cake	300g • 57	Small and many "Papanashi"	400g • 58
with a warm dark chocolate soul and vanilla ice cream		the Romanian classic recipe with sweet cheese, sour cream and blueberry jam	
Tiramisu	200g • 58	Gelato	50g • 21
homemade and served like at grandma`s from Italy		Irresistible ice-cream with three flavors by choice: Belgian chocolate, vanilla cream, strawberry cream	
Crème Brûlée	200g • 56		
a classic, with lots of fruits on top			

