



MENU

Here at Băcănia Veche Delicatese&Grădină #Dacia25 our heart beats

#EATLOCAL, #SLOWCOOKING and #HOMEMADE because we are obsessed by **good authentic taste.**

We listen carefully to the seasons and we enjoy all the fresh ingredients nature provides:

Romanian chicory, asparagus, rare tomato varieties and rare leaves directly from the farm or from the market because we love to have a **short food chain.**

Good food, fresh local ingredients carefully selected, artisanal products and Romanian wines.

STARTERS_

Fishroe salad with a caper,
anchovy and olive salsa 150 g 43 lei

Home-made pickled local sardines,
new potatoes and shallots 170 g 38 lei

Home-made croquettes with porcini mushrooms
and/or local spicy sausage 42 lei
with sun dried tomatoes salsa (4 pieces) 150 g

Eggplant and pepper dip 150 g 41 lei

**Home-made chicken liver pate with juniper and
truffle dressing 150 g 52 lei**

Deviled Eggs (4 pieces) 27 lei

Humus with lamb, and pine seeds 170 g 57 lei

SALADS_

Tomatina 67 lei
cherry tomatoes salad, home-made basil pesto, Kalamata olive
paste, Epiros Feta, capers 300 g

Burrata di bufala DOP, 75 lei
roasted red pepper salad and home-made basil pesto 250 g

Selection of green leaves, directly from the farm 33 lei
or from the market, with roasted pepper sauce 150 g

TO SHARE_

A Trip Around the Country" Platter 110 lei
(600 g, for 2-3 p)

Please ask the waiter what is in season. Some cheese
varieties may be out of season.

*Romanian artisan cheese, sausages and cured meat specialties
from all the regions of the country.*

*All our products are coming from long trusted farmers and long
time suppliers to our deli shop. Most cheeses are based on
sheep milk, while most sausages are based on pork, beef and
sometimes lamb. Please advise of any special dietary
requirements*

Romanian artisan cheese gourmet platter 97 lei
(Meşendorf, Hoghilag, Timian, Hărman) 200 g
Ask for a local red wine - Cabernet Sauvignon Dradara

Romanian artisan Camembert with thyme 75 lei
and honeycomb (for two) 220 g

CIORBA/SOUP OF THE DAY 330 ML 37 LEI

MAINS_

Fish ROchips: crispy sea bream fillet, 77 lei
roast potatoes and homemade tartar sauce 280 g

Turkey and leek pie 67 lei
with mustard cream or spiced yogurt 300 g

Duck Confit with green orzo 280 g 77 lei

Mangalitsa pork cheeks, mashed potatoes 87 lei
and wine sauce 280 g

Veal liver steak with butter sauce 230 g 87 lei

VEGETARIAN_

**Creamy polenta with a selection of mushrooms, 72 lei
butter, parmesan, thyme & garlic 380 g**

Roasted cauliflower, green tahina sauce, 67 lei
almond crumble 350 g

Deep-fried zucchini fritters 59 lei
with smoked sour cream dip 250 g

SIDES_

Duck-fat roasted potatoes 200g 27 lei

Caramelized carrots 200g 25 lei

Mashed potatoes with *milk and butter 200g 22 lei
*truffle + 5 lei

Roasted peppers with garlic 33 lei
and extra virgin olive oil 200 g

Artisanal sourdough bread (4 slices) 11 lei
(walnuts, turmeric, seeds)

DESSERT_

Artisanal chocolate truffle (Paula Ana Ciocolate) 35 lei
Maldon salt and extravirgin olive oil 60 g

Artisanal ice cream 37 lei
vanilla/chocolate/cherry/pistachio 110 g

Île Flottante with vanilla pod 170 g 42 lei

Pistachio and raspberry frangipane tart 120 g 42 lei

FOOD ALLERGENS

*Ask before you order! Please be advised that food here may contain these ingredients:
milk, egg, fish, crustacean shellfish, tree nuts, wheat, peanuts, soybeans, sesame, sulphur dioxide and sulphites, mustard*

Scan the QR code for ingredients and allergen information



BacaniaVechePiataRomana



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www.bacaniaveche.ro