



KANÉ

New Romanian Cuisine
Dianeî No.9

A FARM TO TABLE MENU

KANÉ – Gastronomiã redefinitã!

Am început în 2016 cu o misiune: să creãm un loc autentic, care să reflecte energia și creativitatea noii generații din ospitalitate.

Începând cu primãvara lui 2025, am reinventat experiența KANÉ! Luând tot ce e mai bun din fine dining – autenticitatea, creativitatea, aromele unice și prezentările spectaculoase – și le-am transformat într-un meniu simplu, surprinzător și accesibil.

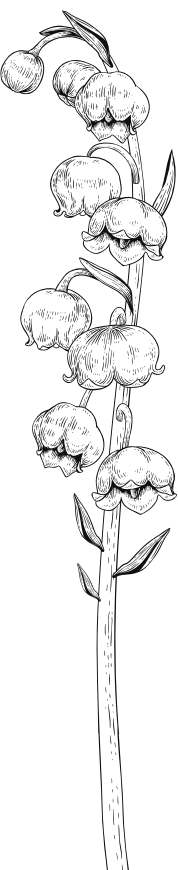
Farm to Table

Suntem acum un restaurant cu un meniu sezonier, adaptat fiecãrui moment al anului. Un concept de Farm to Table cu gusturi originale, ingrediente proaspete și combinații care îți vor stârni curiozitatea.

Un meniu creat de Vlad Padurescu

Poti alege din meniul a la carte sau un set menu dupa urmatorul format

Paine + Entre + Fel I + Fel II + Dessert
330 RON
(supliment pentru antricot)



Va rugam sa ne informati asupra posibilelor alergii si intolerante pe care le aveti si daca aveti nevoie de informatii aditionale referitoare la preparate
O taxa de service la alegere intre 5% - 15% se va aplica la totalul notei
Kané accepta doar plata cu cardul bancar



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Selectie de paine si unt | **35 RON**

STARTERS

Crudo de hamachi | 75 RON

Crudo de Hamachi, salsa de macris, pimpatela, lamaie neagra si verbena

Salata de rosii | 45 RON

Tomate, piersici, branza de capra, pin si busuioc

Crochete | 49 RON

Crochete cu jamon iberico si maioneza cu bergamota

FEL I

Topinambur si trufe | 55 RON

Ajo blanco cu napi, trufe, ciuperci de padure si Migdale

Rapane de Marea Neagra | 65 RON

Rapane cu crema de ardei copt, catina si plante marine

Gnocchi | 60 RON

Gnocchi cu urda, frunze de smochine si rosii confit

FEL II

Pui si pastai | 95 RON

Pui, sos de lapte batut si plante aromatice si o salata calda de pastai

Porc si varza | 120 RON

Porc iberic cu kale si cu sos de sarmale

Calcan in pilpil | 150 RON

Pestele zilei, pilpil, busuioc, dovlecei, praz, nasturel

Vita si legume coapte | 180 RON

Antricot cu crema de vinete coapte, cartofi in jar si salsa verde

Vinete la gratar | 80 RON

Vinete pe gratar, piure de miso, sos de iaurt cu verdeturi

DESERT

Trunchi de lapte si macris | 55 RON

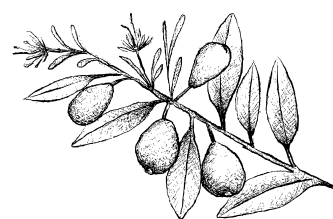
Trunchi de lapte si hrisca, sorbet de macris si flori albe

Ciocolata si cirese | 55 RON

Budinca de ciocolata, crema de susan, sorbet de cirese si tamarind, kataif

Salata de piersici | 55 RON

Salata de piersici si tomate, branza de capra, pin si busuioc





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KANÉ – Gastronomy Redefined!

We started in 2016 with a mission: to create an authentic place that reflects the energy and creativity of the new generation in hospitality.

Starting in spring 2025, we have reinvented the KANÉ experience! Taking the best of fine dining — authenticity, creativity, unique flavors, and spectacular presentations—and transforming them into a simple, surprising, and accessible menu.

Farm to Table

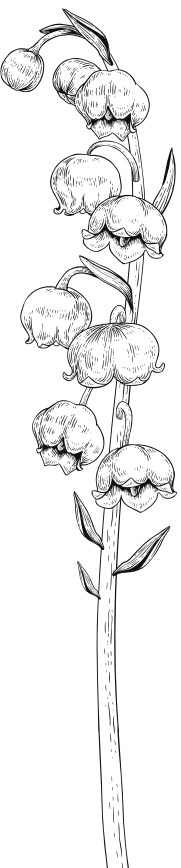
We are now a restaurant with a seasonal menu, adapted to each season of the year. A Farm to Table concept with original flavors, fresh ingredients, and combinations that will spark your curiosity.

A menu created by Chef Vlad Padurescu

You can choose from the à la carte menu or a set menu in the following format:

Bread + Starter + First Course + Second Course +
Dessert
330 RON

Please let us know if you have any culinary restrictions, intolerances or allergies.
A service charge of your choice between 5% - 15% will be added to your bill at the end of the service.
Kané accepts card payment only.





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• Selection of house-made bread & butter | **35 RON**

ENTRE

Hamachi Crudo – 75 RON

Hamachi crudo, wood sorrel salsa, pimperl, black lime, verbena

Tomato & Peach Salad – 45 RON

Tomatoes, peaches, goat cheese, pine nuts, fresh basil

Iberico Ham Croquettes – 49 RON

Iberico ham croquettes, bergamot mayo

First Course

Topinambur & Truffles – 55 RON

Ajo blanco with sunchokes, truffles, forest mushrooms & almonds

Black Sea Whelks – 65 RON

Whelks with roasted red pepper cream, sea buckthorn & coastal herbs

Gnocchi with Fig Leaves – 60 RON

House-made gnocchi, fresh ricotta, fig leaves & confit tomatoes

Second Course

Chicken & Green Beans – 95 RON

Slow-cooked chicken, buttermilk herb sauce, warm green bean salad

Iberico Pork & Cabbage – 120 RON

Iberico pork, kale, sour cabbage sauce

Turbot in Pilpil – 150 RON

Fish of the day in pilpil sauce, basil, zucchini, leeks, watercress

Beef & Roasted Vegetables – 180 RON

Ribeye, roasted eggplant cream, ember-baked potatoes, salsa verde

Grilled Eggplant – 80 RON

Grilled eggplant, miso purée, herb yogurt sauce

DESERT

Milk & Sorrel Log | 55 RON

Milk and buckwheat log, sorrel sorbet, white blossoms

Chocolate & Cherries | 55 RON

Chocolate pudding, tahini cream, cherry-tamarind sorbet, kataifi

Peach Salad | 55 RON

Peaches and tomatoes, goat cheese, pine nuts,
fresh basil

