

You have now entered...

You find yourself in a space surrounded by stained glass windows, painted by nature, giving you a view that constantly changes with the sun and the breeze, a place with a special identity, that deeply penetrates the souls of those who step on its threshold.

The vineyard veranda

With wide and clear lines, inspired by nature, chosen with a welldefined purpose, that of dissolving the threshold between the inside and the outside, allowing you to connect with nature every instant, the Veranda's gastronomy bears the signature of Chef Nico Lontras, the conductor of a synaesthesia of flavours, tastes and colours masterfully brought together.

You will be taken on unique, memorable culinary journeys, from the shores of the Mediterranean, through the Near and Far East. We value the quality of ingredients from our own farm, which we explore in a unique artistic way. You will feel fully indulged by this complete experience of what a lunch or dinner under the Vineyard Veranda is all about.

Welcome!

COLD APPETIZERS

FOUR SEASONS BUTTER

170 gr / RON 38

Being brought straight from our farm, on its way to perfection, butter acquires the unique flavours from Dealu Mare: Lovage sauce, chilli peppers, Fetească Neagră and truffles.

BEEF TARTAR WITH FUSION FLAVORS

260 gr / RON 98

Indulge your taste with fine beef particles, enriched with the crunchy texture of chicharrons and the intense flavor of mustard dressing, served with soy glazed egg.*

OCTOPUS CEVICHE

200 gr / RON 92

The irresistible expression of the sea: tender octopus with fresh flavours of lime and celery, a spicy hint of chilli and red onion, embraced by the finest lobster sauce.*

SEA BASS TARTARE WITH TRUFFLES AND MANGO

220gr / RON 96 

Flavors of the Mediterranean – Raw Sea bass finely chopped, garnished with Romanian truffles, sweet mango salsa and salmon caviar*.*

RAW SALMON WITH CUCUMBER CARPACCIO

180 gr / RON 82

The raw salmon is beautifully accompanied by thin slices of cucumber and intense chimichurri and aioli sauces, offering a refreshing dining experience rich in Mediterranean flavors.*

PORCHETTA WITH FENNEL SALAD AND CONFIT TOMATOES

250 gr / RON 68 

Juicy specialty, sprinkled with finely chopped fennel and candied tomatoes, flavored with an aromatic rosemary dressing, is a modern reinterpretation of an authentic Italian dish.

EGGPLANT HUMMUS WITH CHERRY TOMATO SALSA

250 gr / RON 52 

A simple yet exquisite combination between the smooth and creamy eggplant texture and the sweet and sour cherry tomato salsa.

GILLARDEAU OYSTERS (1 piece)

80 gr / RON 32

Perfectly seasoned Gillardeau oysters with a sour shallot, tabasco and lemon salsa create an intensely tasty and fresh gourmet treat for your taste buds.

VEGETARIAN MEZZE

250 gr / RON 65

A perfect vegetarian trio: bell pepper muhammara with almond flakes, goat cheese cream with crispy pine buds and tabouleh salad. An absolute treat!



Cereals containing gluten (wheat, rye, barley, oat, spelt wheat, khorasan wheat or their hybrids) and derivatives



Peanuts and their derivatives



Molluscs and their derivatives



Fish and its derivatives



Nuts, almonds, hazelnuts, walnuts, pistachio and derivatives



Lupin and its derivatives



Milk and its derivatives (including lactose)



Eggs and their derivatives



Sulphur dioxide and sulphites in a concentration of over 10 mg/kg or and 10mg/litre, expressed in SO₂



Crustaceans and their derivatives



Soy and its derivatives



Sesame seeds and their derivatives



Celery and its derivatives



Mustard and its derivatives



Made of frozen products



*Dish included in the HALF BOARD and FULL BOARD accommodation packages

WARM APPETIZERS

GILLARDEAU OYSTERS IN TEMPURA (3 pieces)      **170 gr / RON 112**

Gillardeau oysters with a crispy tempura crust and a subtle yuzu and soy sauce dressing, garnished with wasabi sesame seeds and sriracha mayo, a true explosion of Asian flavors.

GOLDEN SAINT JACQUES    **200 gr / RON 124**

Undoubtedly a full delight! Coquilles St. Jacques over a bed of sautéed spinach with salmon* caviar, relaxed on golden saffron sand. Perfection!*

SHRIMPS IN SICILIAN SAUCE    **250 gr / RON 68** 

A culinary delight, previously touched by the warm Sicilian sun – shrimps with a delicious cherry tomatoes, capers and olives sauce, served with crispy tapioca chips and fresh basil.*

GREEN MUSSELS IN ARRABBIATA SAUCE    **250 gr / RON 62**

Green mussels perfectly placed in spicy Arrabbiata sauce, prepared with sweet cherry tomatoes, chilli peppers and fresh herbs will satisfy your appetite with a burst of Mediterranean flavors.*

CALAMARI FRITTI WITH TARTARE SAUCE     **200 gr / RON 70** 

They'll surely become your favourite! Crunchy and delicious baby squid accompanied by tartare sauce, in a simple, yet tasty combination.*

DUCK FOIE GRAS ESCALOPE WITH MANGO SALSA    **150 gr / RON 105**

Foie gras medallions, topped with fragrant mango salsa, cinnamon-dusted panko, fresh coriander, chilli and mango sauce.*

HUMMUS WITH BEEF FILLET AND POMEGRANATE     **270 gr / RON 85** 

A perfect journey of oriental flavours, expressing the tenderness of finely cut beef fillet slices and balanced by the sweet and sour taste of pomegranate.*

SALADS

BABY ROMAINE SALAD WITH BEEF FILLET   **270gr / RON 89** 

A fresh mix: crisp baby romaine lettuce, beef fillet wrapped in cherry tomato flavours, red onion and fresh mint.*

CALIFORNIA SALAD WITH KING CRAB  **240 gr / RON 182**


In a wonderful mélange of tastes and flavors, the salad with king crab, creamy avocado, sweet mango, crunchy pomegranate and fresh mint leaves is a perfect snapshot from nature.*


THE VINEYARD VERANDA SALAD    **350 gr / RON 52** 

The Vineyard salad, an exquisite symphony of green hues and natural ingredients: feta cheese, bell peppers, cucumbers, crispy radishes, onions, cherry tomatoes, olives and edamame with lemon and olive oil dressing.

CAESAR SALAD     **250 gr / RON 56** 


Classic, yet crunchy and surprising, with a unique combination of flavours, Romaine salad with chicken breast, Prosciutto Crudo chips and the original anchovy dressing.*

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SOUPS AND CREAMY SOUPS

FISH AND SEAFOOD SOUP

300 gr / RON 60 

We offer you the chance to take a untrammelled stroll along the shores of the Mediterranean, enjoying an aromatic soup with fish and seafood gathered from all over the sea.*

ONION SOUP WITH BEEF

250 gr / RON 68 

An elegant soup, featuring a unique blend of vegetables and beef, topped with a crust of melting grated Parmesan cheese to complete an exquisite culinary journey.

COLD YOGURT SOUP

230 gr / RON 42 

The creamy, acidic yoghurt is mixed together with succulent bits of pomegranate and garnished with crispy prosciutto, creating the perfect contrast between flavors and tastes.

** On Saturday and Sunday, soups & creams can be served until 3 pm.*

PASTA AND RISOTTO

MEDITERRANEAN RISOTTO WITH SEAFOOD

450 gr / RON 95 

Unmissable flavours, aromas and vibrant colours in a risotto with prawns, squid*, green clams* and lots of passion.*

RISOTTO PRIMAVERA WITH TRUFFLES

450 gr / RON 92 

The riches of the earth - a forest of savory mushrooms, creamy risotto with fresh, fragrant and flavorsome truffles, served with a delicious vegetable sauce. Such a delight with every bite.*

PACCHERI PASTA WITH LOBSTER

370 gr / RON 198

Fresh carefully cooked lobster is wrapped in Pachерri pasta and the finest rosé sauce with baby spinach. Buon appetito!*

PACCHERI PASTA WITH WAGYU BEEF

350 gr / RON 225

The new surprise dish for the pickiest gourmets - With a smooth texture and unmistakable flavor, juicy chunks of Wagyu beef, buffalo cheese topping and shaved parmesan add a touch of creaminess and flavor.*

TAGLIATELLE ARRABIATTA WITH TUNA TARTARE


400 gr / RON 85 


Pasta harnessing the flavour of a spicy tomato sauce, contrasted by tuna tartare and mascarpone avocado cream.*

TAGLIATELLE WITH BEEF FILLET AND TRUFFLES

320 gr / RON 132


Fresh pasta wrapped in a sour cream and parmesan sauce, garnished with Dealu Mare truffles, topped with tender beef fillet that melts like butter.*

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FISH AND SEAFOOD

MISO BLACK COD

450 gr / RON 205

A treasure from the depths of Asia unveils black cod fillets in the famous miso sauce, accompanied by crispy bok choy chips, fresh edamame*, served alongside savory fried rice.*

SALMON FILLETS

400 gr / RON 128 

Naturally raised salmon fillets with fusion flavors of soy and ginger; accompanied by refreshing julienned vegetables and fried rice with green onions and cilantro. A culinary delight!*

FILET OF TUNA NICOISE ROYALE

450gr / RON 122

A marine symphony on the plate: tuna Niçoise fillets served with golden new potatoes, green beans, candied tomatoes bringing a hint of sweetness, quail eggs, capers and a delicious dijon mustard dressing.*

PATAGONIAN SEA BASS FILLETS

350 gr / RON 239

It's considered the best fish in Patagonia, accompanied by vanilla-flavored parsnip puree, refreshing lime and chive salsa and crispy tapioca chips colored by cuttlefish ink.*

OCTOPUS WITH OYSTER SAUCE

450 gr / RON 178

Give your senses a voyage into the unique flavor of glazed octopus with sweet and salty oyster and soy sauce, served with a colorful julienne vegetable salad and fried rice.*

GRILLED LOBSTER WITH MEDITERRANEAN SAUCE

100 gr / RON 78


Emerging from the depths of the sea, the lobster is carefully cooked by experts, then accompanied by a delicious Mediterranean sauce with fresh and aromatic vegetables.*

SEAFOOD PLATTER (MIN 2 PERS)


900 gr / RON 492 

No need to visit the Mediterranean, we'll bring it to you on a platter.


We're counting on you to enjoy these delicacies with your friends: octopus, king crab*, prawns*, scallops*, calamari* and green mussels* in wine sauce.*

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MEAT

WAGYU BEEF WITH SAUTÉED ASPARAGUS

280 gr / RON 480

The ultimate indulgence with the most tender beef cooked to perfection and elegantly complemented by sautéed asparagus with sun-dried cherry tomatoes.*

TURNEDO ROSSINI

350 gr / RON 220

A classic flavour trio, full of character: beef fillet, foie gras* and fresh truffles. The surprise of the dish, the Fetească Neagră Casa Timiș sauce!*

RIBEYE BLACK ANGUS WITH KING OYSTER MUSHROOMS 400 gr / RON 282

A ribeye perfectly seasoned with king oyster mushrooms and sautéed asparagus, complemented by the unique and charming taste of truffle butter.*

BLACK ANGUS BEEF FILLET WITH HERB SALSA

250 gr / RON 154

Tender and juicy beef fillet medallion served with delicious herb salsa and sundried cherry tomatoes.*

PORK CHOP WITH CORN SALSA

450 gr / RON 128

Charred flavors wrap the aged chops, to which is added a discreetly sweet note of refreshing sweetcorn salsa and coriander, alongside new potatoes in a spicy sriracha sauce.

LAMB CHOPS WITH ORIENTAL FLAVORS

350 gr / RON 162

For connoisseurs, we've prepared tender lamb chops with the finest fusion flavours in an aromatic chickpea salad with fresh coriander and crunchy pomegranate seeds.


DUCK BREAST WITH ORANGE SAUCE


350 gr / RON 138

In a unique culinary flavor, Chef Nico Lontras surprises us with a delicious duck fillet, bathed in a fine orange sauce with crispy broccolini and a delicate sweet potato cream.*

CHICKEN SUPREME WITH TRUFFLES AND SCALLOPS 350 gr / RON 138


Chicken that reaps superlatives! Flavored with truffles and accompanied by scallops, it is elegantly sprinkled with salmon caviar and seasoned with aromatic herbs and crispy green beans.*

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SHARING IS CARING

FOUR SEASONS BUTTER

150 gr / RON 38

Straight from our farm, on its way to perfection, butter acquires the unique flavours from Dealu Mare: Lovage sauce, chilli peppers, Fetească Neagră and the wellknown truffles.

VEGETARIAN MEZZE

250 gr / RON 65

A perfect vegetarian trio: bell pepper muhammara with almond flakes, goat cheese cream with crispy pine buds and tabouleh parsley salad.

SEAFOOD PLATTER (MIN 2 PERS)

900 gr / RON 492



No need to visit the Mediterranean, we'll bring it to you on a platter.

We're counting on you to enjoy these delicacies with your friends: octopus, king crab*, prawns*, scallops*, calamari* and green mussels* in wine sauce.*

ARTISANAL CHEESE SYNAESTHESIA (2 PERSONS)

250 g / RON 89 lei

BRIE, BLUE CHEESE, PECORINO, PARMESAN AND GOAT CHEESE

Accompanied by onion jam flavoured with Black Fetească and fragrant golden jelly with Fetească Albă, these cheeses go perfectly for a wine tasting.

TOMAHAWK BLACK ANGUS AUSTRALIA

100 gr / RON 58

Aged for 30 days and cooked in a charcoal oven, thus it becomes the ultimate grill lover's delight.

1kg+ SEA BASS

100 gr / RON 38

Mediterranean-style sea bass cooked 'a la Plancha', drizzled with olive oil and lemon.*

SIDE DISHES

POTATO CHIPS

150 gr / RON 22



NEW POTATOES WITH SRIRACHA SAUCE

150 gr / RON 22



BROCOLINI SAUTÉ

100 gr / RON 42



ASPARAGUS SAUTÉ

120 gr / RON 42



MASHED POTATOES WITH TRUFFLES

200 gr / RON 36



KING OYSTER MUSHROOMS

150 gr / RON 32



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SAVOURY GARNISH

ROMAINE SALAD WITH CHERRY TOMATOES
AND PARMESAN CHEESE 

70 gr / RON 24



SALAD ARUGULA WITH PARMESAN CHEESE 

70 gr / RON 24



TOMATO SALAD WITH FETA 

200 gr / RON 24



DESERTS

CHOCOLATE OBLIVION WITH MANGO SORBETTO   

180 gr / RON 50

Chef Nico Lontras' Signature Dessert. An absolute delight. Intense chocolate flavours, mango sorbet and Anglaise sauce. Truly mesmerizing!

HAZELNUT PRALINES WITH LAVENDER MOUSSE    

150 gr / RON 52

A stroll through a lavender field, revealing delicate and sweet flavors of hazelnut praline, complemented by the smooth texture of mousse and lavender ice cream.

TART WITH LIME    

230gr / RON 48

An exotic destination for your senses: A refreshing tart with lime, with an intense passionfruit sweetness and a creamy and mouth-watering coconut milk feel. Enjoy!

BAKLAVA CHEESE CAKE    

230 gr / RON 60

Baklava or Cheesecake? The unexpected pairing that created the unique combination of fine cream cheese, authentic baklava texture and a cool touch of pistachio ice cream.

MACARONS MIX   

75gr / RON 32

Each macaroon contains a few grams of happiness. 4 flavours of cloud cake, crispy on the outside and fluffy on the inside, paired with fine cream.

LAVENDER ICE CREAM  

80 gr / RON 25

CHILLI ICE CREAM  

80 gr / RON 25

*Here, at Casa Timiș, nature inspires us to continuously innovate!
Discover the surprising new flavours of our homemade ice cream!*

TRUFFLE ICE CREAM WITH CREAM CHEESE  

80 gr / RON 25

Already curious and eager to always try something special? Don't miss this irresistible thrill show.

ARTISANAL CHEESE SYNAESTHESIA (2 PERSONS)    

250 gr / RON 89

BRIE, BLUE CHEESE, PECORINO, PARMESAN AND GOAT CHEESE

Accompanied by onion jam flavoured with Black Fetească and fragrant golden jelly with Fetească Albă, these cheeses go perfectly for a wine tasting.



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