

# Tapas – Transylvania Style

...great food, great price!

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|  <b><u>Perogies</u></b> <b>\$12</b><br>Five tender dough perogies, filled with yam, Gouda & Fruilano cheese, accented with toasted caraways, drizzled with sour cream, roasted red pepper sauce & topped with crispy bacon (optional) | <b><u>Pork Tenderloin Medallions</u></b> <b>\$12</b><br>Two bacon wrapped pork tenderloin medallions, grilled, served over red cabbage sautéed in béchamel sauce, served with Dijon mustard                            |
| <b><u>Cabbage rolls (Sarmale)</u></b> <b>\$12</b><br>Three traditional Romanian cabbage rolls, served with sauerkraut, sour cream & warm crostinis                                                                                                                                                                    | <b><u>Boneless Beef Short Ribs</u></b> <b>\$12</b><br>Tender braised, topped with homemade BBQ sauce, served with fresh cut paprika dusted fries                                                                       |
|  <b><u>Mamaliga Croquettes</u></b> <b>\$12</b><br>Four polenta & cheese croquettes, drizzled with roasted red pepper sauce & sour cream, served with crisp Caesar salad                                                               | <b><u>Portabella Transylvania</u></b> <b>\$12</b><br>Two oven roasted Portabella mushrooms, topped with cheese, smoked bacon & spring onions, served with roasted peppers                                              |
| <b><u>Transylvanian sausages (Mititei)</u></b> <b>\$12</b><br>Three hand made, skinless sausages, served with paprika dusted fresh cut fries, mustard & ketchup                                                                                                                                                       | <b><u>Lamb Chops</u></b> <b>\$12</b><br>Two tender grilled lamb chops, served over rice pilaf with a side of capers aioli                                                                                              |
| <b><u>Kiftele (meatballs)</u></b> <b>\$12</b><br>Three meatballs, served with house tomato sauce, garlic crostinis & assorted pickles                                                                                                                                                                                 | <b><u>Mediterranean Plate</u></b> <b>\$12</b><br>Prosciutto & Italian Salami, chef's cheese choice, olives, artichoke hearts, assorted pickles & garlic crostinis                                                      |
|  <b><u>Roasted Beets Spread</u></b> <b>\$12</b><br>Spread of roasted beets, garlic & walnuts served with crostinis, pickles & artichoke hearts                                                                                      | <b><u>Pear &amp; Prosciutto Carpaccio</u></b> <b>\$12</b><br>Five slices of ripe pear, wrapped in delicate Prosciutto, drizzled with home vinaigrette reduction, grated Parmesan cheese & capers                       |
|  <b><u>Zakuska</u></b> <b>\$12</b><br>Roasted mixed season vegetables spread, with garlic toasts, assorted pickles & artichoke hearts                                                                                               | <b><u>Fish Bites</u></b> <b>\$12</b><br>White fish fillets, served over rice pilaf, with capers aioli                                                                                                                  |
|  <b><u>Cheese Bites (Cascaval Pané)</u></b> <b>\$12</b><br>Four lightly breaded & pan fried Provolone cheese bites, served with rosé sauce & Caesar salad                                                                           |  <b><u>Gnocchi Primavera</u></b> <b>\$12</b><br>Homemade gnocchi, with seasonal veggies, light cream sauce & grated Parmesan cheese |

## Make it a combo...\$12

**Perogies & Cabbage Rolls**  
**Cabbage Rolls & Polenta Croquettes**  
**Perogies & Sausages**

### **Soups**

Bowl - \$5.95 / Cup - \$3.95

### **Borscht**

Soup of the day

**Tripe Soup** (Ciorba de burta) bowl - \$11

### **Sides - \$5.95**

Vegetables  
Mashed potatoes  
Home-cut Fries  
Sautéed red cabbage  
Gnocchi

## *Dinner Salads*

### **Green Beans** **\$12**

*Crisp green beans, capers, onions, artichoke hearts, marinated olives, tomatoes, provolone cheese & balsamic reduction*

### **Classic Caesar** **\$9.95**

*Crisp romaine salad, home-made dressing, garlic toasts & freshly grated Parmesan cheese*

### **Mixed Greens** **\$10.95**

*Lettuce, tomato, bell peppers, roasted walnuts, dried cranberries & feta cheese, drizzled with homemade olive oil & balsamic vinaigrette*

## *Knight's Platter (for two) - \$48*

<i>Schnitzel</i>	<i>Polenta croquettes (Mamaliga)</i>
<i>Perogies</i>	<i>Meatballs (Kiftele)</i>
<i>Cabbage rolls (Sarmale)</i>	<i>Paprika dusted fresh cut fries</i>
<i>Transylvanian sausages (Mititei)</i>	<i>Caesar salad</i>

## *Entrées*

### **Schnitzel – Chicken or Pork** **\$17.95**

*Lightly breaded & pan fried, served with red cabbage sautéed in béchamel sauce & mashed potatoes*

### **Lamb Shank Ossobuco** **\$23.95**

*Tender braised lamb shank, with roasted mushroom cabernet jus, topped with caramelized onions, served with buttered vegetables & mashed potatoes*

### **Chicken à la Sibiu** **\$20.95**

*Grilled marinated chicken medallions flamed with brandy, served with Portabella & wild mushrooms, onion, garlic & homemade gnocchi, in a grainy mustard cream sauce*

### **Pork Fillet Transylvania** **\$23.95**

*Tender pork fillets, grilled, topped with smoked paprika aioli, served over homemade gnocchi & buttered seasonal veggies*

### **Chicken Paprikash** **\$18.95**

*Slow braised chicken thighs on the bone, onion, peppers & mild paprika sauce, served with homemade gnocchi & seasonal veggies*

### **White Fish Fillet & Prawns** **\$23.95**

*White fish fillet, pan roasted, topped with white wine sauce, prawns, artichoke hearts & roasted garlic, served over rice pilaf with seasonal steamed veggies*

### **Mixed Grill** **\$24.95**

*Bacon wrapped pork tenderloin medallion, lamb chop, chicken breast & Transylvanian sausage, served with home cut fries & seasonal steamed veggies*

### **Boneless Beef Short Ribs** **\$23.95**

*Tender braised, topped with homemade BBQ sauce, served with mashed potatoes & buttered vegetables*

## ***Desserts***

*We make our own homemade desserts!*

**Crème Brûlée** **\$7**

**Papanash** **\$7**

Two Transylvanian doughnuts,  
served with house jam & sour cream

**Vanilla ice cream** **\$5**

Double scoop, served with caramel or  
chocolate sauce

**Sacher torte** **\$7**

Flourless Austrian chocolate torte...  
A wedge of decadence

**Chocolate Mousse** **\$7**

**Paltinis Apple Tower** **\$8**

Our own version of the apple strudel,  
topped with vanilla ice cream and  
homemade caramel sauce

### Ice Wine

Glass (2 oz) - \$8

Bottle - \$60

### ***Coffees - Organic***

Cappuccino - \$3

Americano - \$3

Espresso - \$3

Café Frappe - \$8

Espresso, Baileys, Kahlua,  
& vanilla ice cream

### ***Teas***

Orange Pekoe - \$3

Earl Grey - \$3

Green Tea - \$3

Decaffeinated Tea - \$3

Pop - \$2

Juice - \$3

Orangina - \$4

Borsec mineral water glass - \$3

Borsec mineral water bottle - \$5

### ***Transylvania Flavour.....what is it?***

*For our family it's the aroma of slow cooked lamb, in a fire pit under the stars on a camping trip, paired with steamy hot polenta. It's the warm oven roasted potatoes, sauerkraut salad and homemade red wine brought out from the cellar just before dinner. The cabbage rolls bubbling on the stove on Christmas Eve and the freshly baked sweet walnut bread on Easter morning...*

*The medieval knights fell in love with all that when they came to Transylvania centuries ago, and we hope you'll also love our classic creations ... rooted in history and aromatic memories!*