

## Transylvanian Starters

### Perogies \$12

Five tender dough perogies, filled with yam, Gouda and Fruilano cheese, drizzled with sour cream & roasted red pepper sauce, topped with crispy bacon (or not) and spring onions

### Cabbage rolls (Sarmale) \$12

Three traditional Romanian cabbage rolls, served with sauerkraut, sour cream & warm crostinis

### Mamaliga Croquettes \$12

Four polenta & cheese croquettes, drizzled with roasted red pepper sauce & sour cream, served with crisp Caesar salad

### Transylvanian sausages (Mititei) \$12

Three handmade, skinless sausages, served with paprika dusted fresh cut fries & mustard

### Stuffed peppers \$12

Beautifully roasted bell peppers, stuffed with rice pilaf & veggies, topped with aged Provolone cheese & a creamy yoghurt sauce

### Cheese Bites (Cascaval Pané) \$12

Four lightly breaded, pan fried Provolone cheese bites, served with rosé sauce & Caesar salad

### Roasted Beets Spread \$12

Roasted beets, garlic & walnuts spread, served with crostinis and assorted pickles

### Zakuska \$12

Roasted mixed vegetables & olive oil spread served with garlic toasts & assorted pickles

### Lamb Chops \$12

Two tender grilled lamb chops, served over rice pilaf with a side of capers aioli

### Polenta & Veggie Medley \$12

Soft savoury polenta mixed with sautéed vegetables, served with a creamy yoghurt sauce

### Kiftele (Meatballs) \$12

Three meatballs, served with house tomato sauce, garlic crostinis & assorted pickles

### **Soup**

Bowl - \$5.95 / Cup - \$3.95

### **Borscht**

### **Soup of the day**

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

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

Mashed potatoes

Home-cut fries

Sautéed red cabbage

Gnocchi

Crisped green beans

## **Dinner Salads**

### Green Beans \$12

Crisp green beans, capers, onions, artichoke hearts, marinated olives, tomatoes, aged Provolone cheese & balsamic reduction

### Classic Caesar \$9.95

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

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

Schnitzel  
Perogies  
Cabbage rolls (Sarmale)  
Transylvanian sausages (Mititei)

Polenta croquettes (Mamaliga)  
Meatballs (Kiftele)  
Paprika dusted fresh cut fries  
Caesar salad

*\*See items toppings in the starters list*

### ***Entrées***

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

*Lightly breaded and pan fried, served with sautéed red cabbage & mashed potatoes*

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

*Tender braised lamb shank, with wild mushroom wine sauce, topped with caramelized onions, served with zucchini-tomato sauté & mashed potatoes*

**Chicken à la Sibiu **\$21.95****

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

**Prosciutto Pork Tenderloin Medallions **\$23.95****

*Grilled pork tenderloin medallions, wrapped in Prosciutto, topped with wild mushrooms wine sauce, served with sautéed red cabbage & mashed potatoes*

**Cabbage Rolls & Polenta (Sarmale & Mamaliguta) **\$17.95****

*Our traditional recipe, served on soft polenta with house sauerkraut, sour cream drizzle and topped with spring onions*

**Fish Fillet **\$23.95****

*White fish fillet, pan roasted, topped with white wine, lemon & capers sauce, served over rice pilaf and zucchini-tomato sauté*

**Beef Goulash Stew **\$18.95****

*Served in a mild paprika & vegetables sauce, served with toasted garlic crostinis & pickles. \*Add soft polenta for only \$2 more!*

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

*Slow braised chicken thighs on the bone, onion, peppers & mild paprika sauce, served with homemade gnocchi & crisped green beans*

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

*Tender braised, topped with homemade BBQ sauce, served with mashed potatoes & crisped green beans*

**Transylvanian Sausages (Mititei) **\$17.95****

*Hand made skinless sausages, served with paprika dusted fresh cut fries & Caesar salad*



**Gnocchi Europa **\$16.95****

*Homemade gnocchi, served with seasonal garden veggies in a light cream sauce, topped with freshly grated Parmesan cheese*

## ***Desserts***

*We make our own homemade desserts!*

**Crème Brûlée** **\$7**

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

*Two Transylvanian doughnuts,  
served with house jam & sour cream*

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

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

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

*Flourless Austrian chocolate torte...  
A wedge of decadence!*

**La vie en ...vert** **\$8**

*Lemon & basil meringue cake.  
So different... So dreamy...*

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

*Double scoop, served with caramel  
or chocolate sauce*

### ***Digestives***

Baileys \$5  
Goldschlager \$5  
Grand Marnier \$7

Jaggermeister \$5  
Sourpuss \$5  
Slivovica \$5

### Ice Wine

Glass (2 oz) - \$8

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

Cappuccino - \$4  
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 - \$3  
Juice - \$4  
Orangina - \$4

Mineral water glass - \$3  
Mineral water bottle - \$5.5

### ***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!*