



krud

alese și culese

In a world where speed and convenience seem to dominate, there are special places that retain their authenticity and passion for the culinary arts. One such place is our restaurant, where we pride ourselves on using fresh ingredients from local producers to create unforgettable culinary experiences.

Every ingredient that reaches our tables is carefully selected, with special attention to quality and provenance. We work closely with local producers, knowing them personally and appreciating their work and dedication in cultivating the best products.

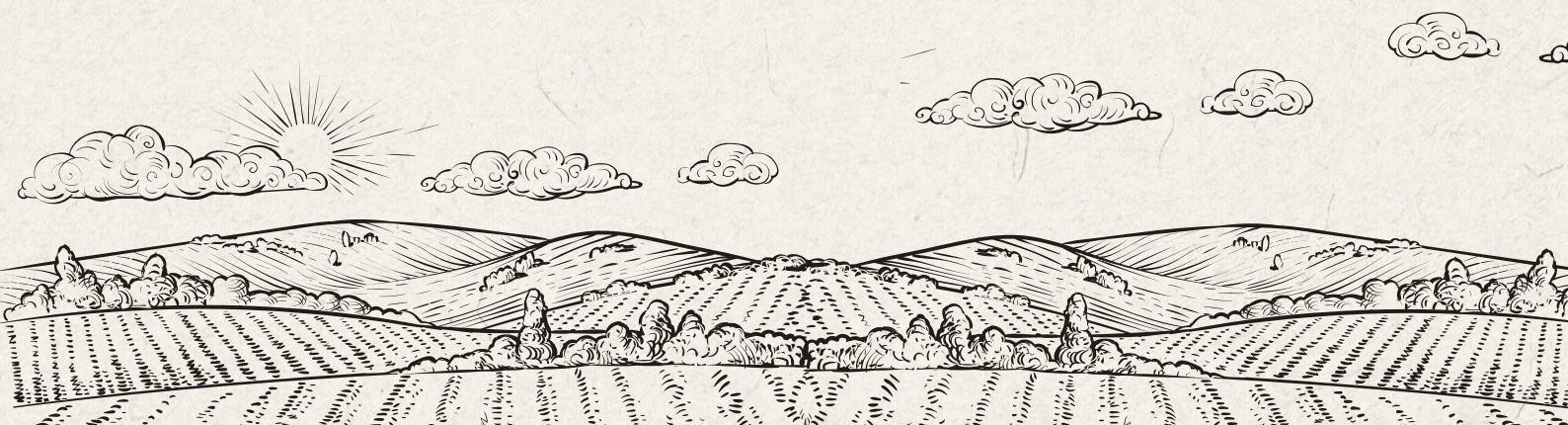
But our magic doesn't stop there. Our team of talented chefs is always on the lookout for innovative and unique recipes. We are not satisfied with just following traditional recipes, but we aim to reinvent them, give them a personal touch and bring them to the level of a top culinary experience.

Each dish we serve is our own creation, achieved through passion, audacity and a constant desire to surprise and impress the taste buds of our guests.

When someone enters our restaurant, they don't just come to eat, they come to live an experience. The inviting aromas, the artistic presentation of the dishes and the harmony of fresh ingredients intertwine in a culinary dance that excites the senses. We are happy to know that we can offer everyone moments of joy and fulfillment through every bunch of fresh herbs, through every succulent piece of meat and through every fine and savory sauce.

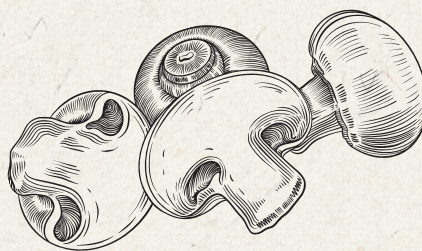
In our restaurant, we are truly passionate about what we do. Every ingredient, every taste and every culinary experience are testimonies of our constant effort and dedication. We have taken on the mission to delight and surprise our guests, offering them a truly top-notch culinary experience.

So, we invite you to enter our world and let yourself be carried away by unique flavors and emotions.



MENU

Open 12 Am - 22 Pm



STARTERS

TEMPURA CAULIFLOWER 33

Crispy cauliflower tempura on yogurt sauce, sweet chili, sumac, sesame / 300g

BAKED CAMEMBERT WITH TRUFFLES 44

Camembert, truffle cream, garlic, rosemary, honey, beetroot-flavored breadcrumbs, toasted baguette /210g

FETA & BEETROOT CREAM 39

Feta cheese, beetroot, olive oil, pumpkin seeds, baguette & flatbread /150g /40g /40g

BRUSCHETTA MIX 45

Home-made pâté, eggplant salad* with pine nuts & tahini, shrimp* pepper spread, feta cream with quail egg, hummus with red onion & cucumber, marinated salmon, baguette/350g

BURRATA NO.7 47

Pickled pumpkin, burrata, pumpkin purée, sage, butter, olive oil, pumpkin seeds / 40g /130g /80g

HOME-MADE PÂTÉ 34

Chicken liver, butter, anchovies, caramelized onion, cherry tomatoes, nut mix, baguette & flatbread /170g / 40g / 40g

EGGPLANT SALAD 29

Roasted eggplant*, sunflower oil, spring onion, cherry tomatoes, home-made mayo, baguette & flatbread /170g / 40g / 40g

RED PEPPER SPREAD 29

Roasted peppers*, walnuts, garlic, breadcrumbs, chili flakes, chia seeds, olive oil, baguette & flatbread /170g / 40g / 40g

BEEF TARTARE 78

Aged beef tenderloin, mustard, Maldon sea salt, red onion, pepper, pickled capers, egg yolk, potato chips, Worcestershire sauce, toasted home-made bread/150g/50g/20g

HUMMUS 33

Chickpeas, tahini, garlic, lemon juice, paprika, sumac, pine nuts, olive oil, baguette & flatbread /180g / 40g / 40g



The symbol * represents frozen product



MENU

Open 12 Am - 22 Pm

served until 6:00 PM

SOUPS & CREAMS

RĂDĂUȚEANĂ SOUP 29

Farm chicken soup, sour cream, egg, vegetables, garlic, vinegar, home-made bread /350g /50g

MOLDAVIAN SOUR SOUP 28

Chicken broth, vegetables, home-made noodles, fermented wheat bran, home-made bread /350g /50g

CHEF'S SOUP 29

Seasonal vegetable soup, hand-picked and thoughtfully chosen, served with house bread /350g /50g

SEASONAL VEGETABLE CREAM SOUP 25

Creamy soup made with seasonal vegetables, aromatic herbs, and croutons /350g /50g

TOMATO CREAM SOUP WITH CHEDDAR TOAST 32

Tomatoes, kapia peppers, garlic, olive oil, basil, onion, home-made toast, cheddar & parmesan / 350g /150g

CARROT & GINGER CREAM SOUP 32

Carrots, onion, ginger, milk, garlic, olive oil, cumin, pumpkin seeds, croutons / 350g /50g

SALADS

CAESAR SALAD 47

Lettuce, arugula, Caesar dressing, teriyaki chicken breast, cherry tomatoes, crispy pancetta, parmesan & croutons /350 g

COBB SALAD 49

Lettuce, arugula, Caesar dressing, avocado, cherry tomatoes, quail eggs, cow's cheese, teriyaki chicken breast, spring onion /400 g

SHRIMP SALAD 66

Lettuce, arugula, Caesar dressing, avocado, flambéed Black Tiger shrimp* with cognac, cherry tomatoes, parmesan /400 g

SWEET & SOUR TOFU SALAD 41

Fried tofu, baby spinach, quinoa, green apple, nut mix, celery, cherry tomatoes /400g

GREEK SALAD 34

Tomatoes, red onion, mixed bell peppers, cucumber, feta cheese, croutons, Kalamata olives, oregano, olive oil, balsamic glaze/370g

KRUD SALAD 69

Baby spinach, kapia pepper, halloumi, aged beef tenderloin, chickpeas, red onion, nut mix, parmesan, balsamic reduction /400g

KRUD EGGPLANT 34

Baked eggplant, cherry tomatoes, garlic, basil, gorgonzola sauce, chimichurri sauce, parmesan /300g

GRILL EGGPLANT WITH FETA 40

Grilled eggplant, feta cheese, Kalamata olives, cherry tomatoes, parsley / 350g

BAKED ZUCCHINI WITH FETA 40

Zucchini, feta cheese, tomato sauce, olive oil, pine nuts / 350g



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MENU

Open 12 Am - 22 Pm



PASTA

RISOTTO

CHICKEN & ROCKET RISOTTO 50

Arborio rice, chicken breast, mascarpone, parmesan, arugula, butter / 400g

SHRIMP & ASPARAGUS RISOTTO 69

Arborio rice, Black Tiger shrimp*, asparagus, white wine, butter, saffron, parmesan / 400g

MUSHROOM & TRUFFLE RISOTTO 65

Arborio rice, porcini mushrooms*, champignons, butter, parmesan, truffle carpaccio / 340g

BEETROOT RISOTTO 49

Arborio rice, beetroot, gorgonzola sauce, parmesan, butter / 400g



SPAGHETTI CARBONARA 46

Spaghetti, egg yolk, guanciale, parmesan, black pepper / 350 g

BEEF RAGU TAGLIATELLE 47

Home-made tagliatelle, home-made beef ragu, butter, parmesan, tomato sauc / 400g

TAGLIATELLE ALLA PUTTANESCA 39

Home-made tagliatelle, cherry tomatoes, capers, Kalamata olives, garlic, basil, white wine, parmesan / 400g

SHRIMP PASTA 73

Spaghetti, Black Tiger shrimp*, garlic, olive oil, nduja paste, chili flakes, cherry tomatoes, basil, parsley, white wine / 350g

TAGLIATELLE WITH BEEF TENDERLOIN & TRUFFLES 75

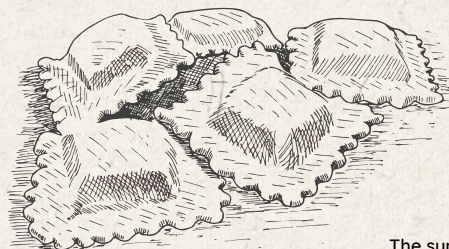
Tagliatelle, aged beef tenderloin, truffle cream sauce, parmesan, truffle carpaccio / 400g

SALMON TAGLIATELLE 69

Home-made tagliatelle, white sauce, salmon, leeks, garlic, olive oil, spinach, cherry tomatoes, parmesan, cognac / 450g

VODKA & NDUJA PENNE 59

Penne, red onion, garlic, fresh chili, basil, mascarpone, parmesan, vodka, white & red sauces, nduja paste / 400g



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MENU

Open 12 Am - 22 Pm



FISH & SEAFOOD

SALMON

79

Pan-seared salmon, hollandaise sauce,
mashed potatoes, blanched broccoli, zucchini
ribbons / 200g /150g /50g

TROUT IN CORN CRUST

53

Fried trout* in corn crust, polenta, house-
made garlic sauce /300g /100g

TUNA STEAK

103

Red ocean tuna*, smashed potatoes with
capers, Kalamata olives, anchovies,
caramelized onion, sour cream sauce
/200g /200g /50g

SEABASS WITH MEDITERRANEAN SAUCE

75

Seabass fillet*, cherry tomatoes, Kalamata
olives, basil, capers, arancini, garlic, wine,
butter /400g

GRILLED SEA BREAM WITH VEGETABLES

83

Sea Bream*, corn, kapia pepper, onion,
lemon, thyme, garlic, parsley salsa, olive oil
/250g /70g /200g

LAMB

BURGER KRUD

46

Homemade bun, New Zealand lamb leg*,
harissa paste (slightly spicy), garlic and mint
yogurt sauce, cheddar, arugula /300g

LAMB SKEWERS

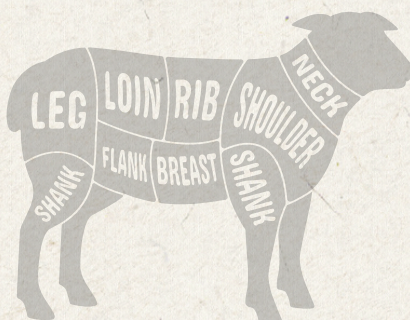
74

Lamb leg skewers*, flatbread, tzatziki sauce,
sumac, red onion, roasted tomato, cucumber,
lemon, sunflower oil, sour cherry vinegar, kapia
pepper, roasted chili pepper /140g /70 /90g
/200g

KRUD KEBAB

60

Flatbread, kebab* made with beef & lamb,
tomatoes, kapia pepper, chili, red onion, sumac,
bulgur, parsley, garlic yogurt sauce
/200g /200g /50g

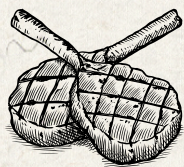


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CHICKENS, DUCKS, PIGS OR TURKEYS, ALL CREATURES SHOW OFF THEIR
CHESTS AND HONOR IN RECIPES WORTHY OF TASTING AND ADORATION.

ME NU

Open 12 Am - 22 Pm



PORK

PORK NECK STEAK 60

Pork neck marinated in 7 Spices, golden potatoes, mixed salad, parsley salsa, olive oil, honey, Dijon mustard, sour cherry vinegar, garlic /190g /120g /30g /25g

BBQ PORK RIBS 70

Pork ribs, barbecue sauce, parmesan, coleslaw, house pickles, golden potatoes with garlic, flatbread /350g /250g

TOMAHAWK 63

Aged pork chop*, grilled, chimichurri sauce, coleslaw salad, flatbread /300g /50g /100g /50g

PORK TENDERLOIN WITH MUSTARD SAUCE 64

Pork tenderloin, mustard sauce, oven-roasted potatoes with crispy pancetta & cow cheese, chives /160g /150 /60g /50g

SHASHLIK 64

Aged pork neck marinated in yogurt sauce, chimichurri sauce, coleslaw, flatbread /165g /50g /130g /60g

PORK SAUSAGES WITH SALSA 48

Pork sausages, golden potatoes, parsley salsa, mixed salad, mustard sauce /160g /200g /10g /20g /50g



POULTRY

DUCK BREAST 89

Duck breast*, pumpkin purée, camembert in panko crust, wine sauce, egg, flour, beetroot flavored breadcrumbs /160g /150g /70g /20g

CHICKEN BREAST WITH PORCINI 49

Chicken breast, porcini mushrooms*, champignons, sour cream sauce, fried polenta /200g /150g

TERIYAKI CHICKEN 47

Grilled Chinese-style marinated chicken breast, basmati rice fried with egg, pickled carrot, spring onion /160g /120g /100g

TUSCAN CHICKEN 51

Chicken breast, spinach, garlic, onion, sun-dried tomatoes, sour cream, butter, parmesan, parsley, smashed potatoes /250g /140g

CRISPY SCHNITZEL 45

Chicken breast in panko crust, barbeque sauce & home-made mustard mayo /250g /30g /30g

POMEGRANATE MARINATED TURKEY 55

Turkey leg skewers, sweet potato gratin with parmesan, baby spinach, pomegranate /200g /120g /40g

TURKEY BREAST WITH GORGONZOLA 55

Turkey breast, white gorgonzola sauce, sun-dried tomatoes /380g



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FAMOUS *home made* BURGERS



ITALIAN BEEF BURGER 40

Bun, beef patty*, sun-dried tomatoes pesto, arugula, fresh tomato, mozzarella, ketchup /300g



BEEF BACONATOR 46

Bun, beef patty*, bacon, egg, cheddar, barbecue sauce, home-made mustard mayo, lettuce, pickles, red onion /350g



KRUD BURGER 46

Bun, lamb leg* (New Zealand), mild harissa paste, garlic & mint yogurt sauce, cheddar, arugula /300g



CHICKEN BURGER 39

Bun, chicken breast in panko crust (Japanese breadcrumbs), home-made mustard mayo, coleslaw, pickles /300g



DOUBLE CHEESEBURGER 43

Bun, beef patty*, cheddar, pickles, red onion, tomato, lettuce, French dressing, barbeque sauce /330g



VEGGIE BURGER 36

Bun*, chickpeas, peas, potatoes, green onion, parsley, garlic, tomato, pickles, red onion, barbeque sauce, lettuce /300g



PLESCĂVITĂ BURGER 38

Flatbread, pleskavita*, adjika (spicy sauce), carefully selected vegetables, pickles /300g



SINGULAR 40

Bun, beef patty*, caramelized onion, gorgonzola mayo sauce, chives, bacon / 350g



BEEF CUTS

Black Angus Dry Aged 21 de zile

TENDERNESS, JUICINESS AND FLAVOR THAT ANY FOOD ENTHUSIAST SHOULD ENJOY, AS THE SAYING GOES.

WHY DRY AGED

Superior Taste

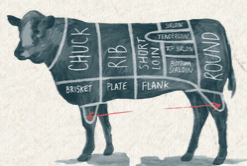
Dry aged meat is appreciated by gourmets for its rich, nuanced taste, with notes of butter, walnuts and blue cheese.

Tenderness

Enzymes break down connective tissue, making the meat more tender and easier to chew.

Juiciness

Evaporation of moisture concentrates the meat's natural juices, resulting in a juicier steak.



Dry Aged
ANTRICOT CU OS
BLACK ANGUS 36/100G



Dry Aged
T-BONE
BLACK ANGUS 38/100G

ARGENTINIAN RIB-EYE 154

Grilled dry-aged Argentinian rib-eye, caramelized carrot, arugula salad with cherry tomatoes & **parmesan** /200g /100g



FILET MIGNON WITH PORCINI 122

Aged beef tenderloin, porcini mushrooms* in **white sauce**, golden potatoes, **butter** /190g /90g /130g



BEEF TENDERLOIN WITH TRUFFLE SAUCE 120

Aged beef tenderloin, **truffle** cream, mashed **potatoes** with roasted garlic /200g /30g /150g



BEEF TENDERLOIN WITH PUMPKIN PURÉE 125

Aged beef tenderloin, **pumpkin purée**, **pickled pumpkin**, wholegrain mustard, **butter**, olive oil, beef sauce with lardo / 200g / 120g / 30g



TAGLIATA DI MANZO 85

Grilled aged beef tenderloin, arugula salad, cherry tomatoes, **parmesan**, balsamic reduction /190g /120g /30g



SIDES

12 am — 22 pm

SALADS



RUCOLA & LEEK SALAD 23

Arugula, leek, truffle oil /150g

BEETROOT SALAD 22

Roasted beetroot, olive oil, horseradish & vinegar /150g

COLESLAW 18

Red cabbage, red onion, carrot, home-made mayo, sour cream, smoked paprika, brown sugar /200g

ROASTED PEPPER SALAD 26

Roasted peppers*, olive oil, vinegar, parsley /180g

GREEN SALAD 17

Lettuce, arugula, cucumber, cherry tomatoes, olive oil, lemon juice, zucchini /200g



POTATOES

LOADED FRIES 29

French fries, cheddar sauce, spicy Ventricina salami, parsley, Kalamata olives /350g

LOADED CHICKEN FRIES 33

French fries, cheddar sauce, crispy chicken, pickled red onion, cucumber, sumac /350g

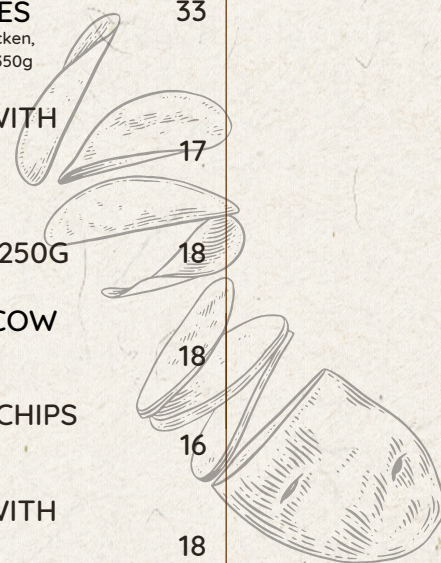
MASHED POTATOES WITH COW CHEESE 250G 17

FRENCH FRIES WITH PARMESAN & GARLIC 250G 18

FRENCH FRIES WITH COW CHEESE 250G 18

HOMEMADE POTATO CHIPS 100G 16

GOLDEN POTATOES WITH GARLIC & DILL 200G 18



OTHERS



ASPARAGUS 25

GRILLED VEGETABLES 23

Seasoned fresh vegetables grilled with aromatic oil and parsley /200g

PICKLED CUCUMBERS 13



SAUCES



SPICY SAUCE 50G 9

Chopped chili, olive oil

HOME-MADE MUSTARD MAYO 50G 7

GARLIC & MINT YOGURT SAUCE 50G 7

HARISSA (MILDLY SPICY) 9

BARBEQUE 7

GORGONZOLA 8

HOUSE GARLICSAUCE 7

TOMATO SAUCE 7

The symbol * represents frozen product

DESSERT

home made

TIRAMISU

29

Ladyfingers, coffee, light **mascarpone** cream, cocoa, Amaretto liqueur /200g

VEGAN APPLE TART

27

Flour, apples, **margarine**, sugar, cinnamon, raisins, caramelized **walnuts**, caramel sauce /150g

ALIVANÇĂ

28

Traditional Romanian dessert with cow's **cheese**, **eggs**, **cornmeal**, cherry jam /200g

CARROT CAKE

29

Wheat flour, cinnamon, brown sugar, carrot, ground **pistachio**, vanilla, cream **cheese**, **eggs**, **butter** /150g

SALTED CARAMEL CHEESECAKE

31

Cream **cheese**, **sour cream**, **walnut** praline, house-made **butter** caramel, sponge soaked in **milk** & burnt sugar / 150g

RED VELVET

29

Whipped cream, milk, **mascarpone**, **yogurt**, cream **cheese**, **butter**, **egg**, sugar, cocoa, **wheat flour** /150g

MILLEFEUILLE

31

Flour, **butter**, **eggs**, **milk**, **sour cream**, sugar /150g

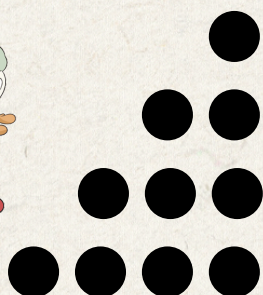


Vice Cream

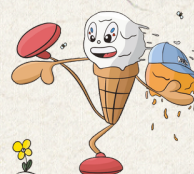
GELATO & MORE

Krud Restaurant

Pick your size



Single	7 lei ^{50g}
Double	13 lei ^{100g}
Triple	19 lei ^{150g}
Full	25 lei ^{200g}



Pick your flavour



Strawberry



French vanilla



Salted Caramel



Pineapple
Passion Fruit



Lemon

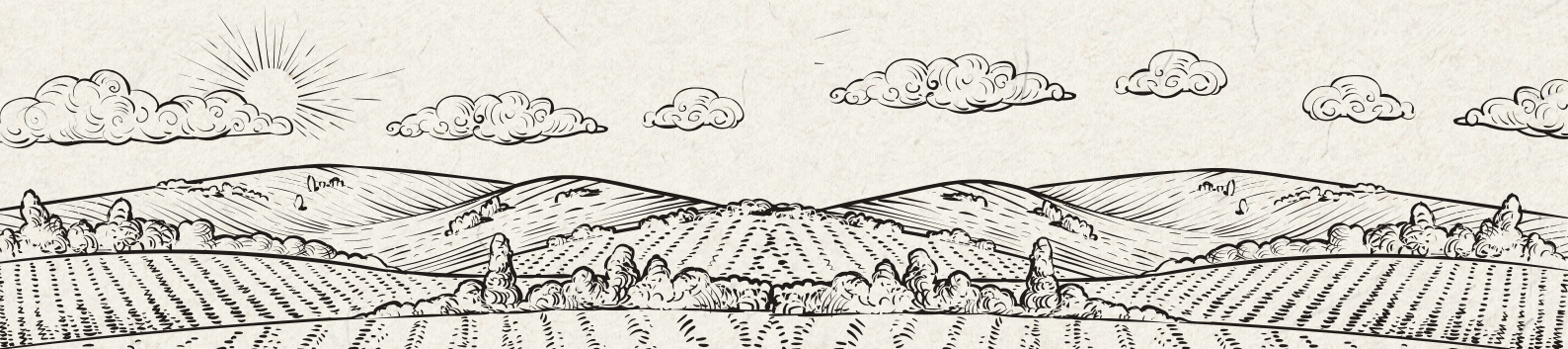


Milk Chocolate

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www.krud.ro


krud
alese și culese

#Krudrestaurant



ME NU

Open 12 Am - 22 Pm

VEGAN MENU

12 am — 22 pm

STARTERS

ROASTED PEPPER SPREAD 29

Roasted peppers*, walnuts, garlic, breadcrumbs, chili flakes, olive oil, baguette & flatbread /170g /40g /40g

HUMMUS 33

Chickpeas, tahini, garlic, lemon juice, paprika, sumac, pine nuts, baguette & flatbread /180g /40g /40g

EGGPLANT SALAD 29

Eggplant*, sunflower oil, spring onion, cherry tomatoes, baguette & flatbread /170g /40g /40g

OVEN-BAKED ZUCCHINI with CHICKPEAS & QUINOA 40

Zucchini, quinoa, cherry tomatoes, chickpeas, bell pepper, red onion, parsley, sumac, tahini sauce /350g

KRUD EGGPLANT 34

Half of an eggplant baked, seasoned with cherry tomato sauce, chimichurri sauce, nut mix /300 g



PASTA

TAGLIATELLE ALLA PUTANESCA 39

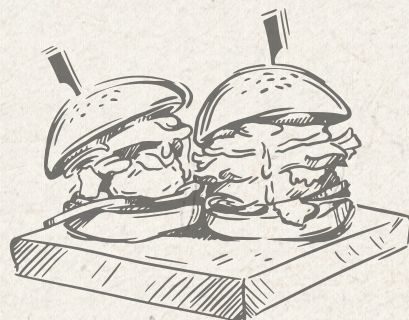
Home-made tagliatelle, cherry tomatoes, Kalamata olives, garlic, basil, capers, white wine /320g



BURGERS

VEGGIE BURGER 36

Bun*, chickpeas, peas, potatoes, green onion, parsley, garlic, tomatoes, pickles, red onion, lettuce, barbeque sauce /300g



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ME NU

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LEMONADE

450ML

CLASSIC LEMONADE	19
MINT LEMONADE	23
GINGER LEMONADE	23
FLAVOURED LEMONADE	25

1L

ICED TEA	40
CLASSIC LEMONADE	38
MINT LEMONADE	39
GINGER LEMONADE	39



DRINKS

12 am — 22 pm

COFFEE



ESPRESSO RISTRETTO	11
ESPRESSO	12
DOUBLE ESPRESSO	16
DECAF ESPRESSO	15
DECAF CAPPUCINO	19
CAPPUCINO	19
LATTE	20
FRAPPE	21
FRAPPE CAPPUCINO	21
ICED FLAVOURED MACCHIATO	22
HOT CHOCOLATE	20

HOT TEA



FIVE O'CLOCK	20
CHAMPAGNE SORBET	20
CHERRY TRIFLE	20
MANGO MOMENTS	20
COCONUT TRUFFLE	20
CREME BRULEE	20
PEPPERMINT	20
STRAWBERRY MINT	20
CAMILLO	20
WELLNESS TEA	20
GINGER SEA-BERRY	20
AQUA DE JAMAICA	20
HEAVEN'S BERRY ORGANIC	20
ORANGE CHOCOLATE	20
GOJI-ACAI	20
CHINA JASMINE	20
SWEET SPICY MILKSHAKE	20
RED VINEYARD	20
PEACH ORGANIC	20

SOFT DRINKS

WATER 330ml Still / Sparkling	13
WATER 750ml Still / Sparkling	20
MELLOW 330ml Cold Pressed Fruits Juice	20
FRESH 200ml Orange / Grapefruit	21
FRESH MIX 200ml Orange & Grapefruit Mix	22
MIRINDA 250ml Orange Juice	13
FENTIMANS 275ml Curiosity Cola / Cherry Cola / Rose Lemonade Raspberry Lemonade	20
FENTIMANS TONIC WATER 200ml Tonic water with fermented plant extracts	17
PEPSI 250ml Cola / Max / Twist	13
PEPSI COLA VINTAGE	15



MENU

Open 12 Am - 22 Pm

DRINKS

12 am — 22 pm



TRADIȚIONAL

BRAN VIȘINATĂ 30% 40 ml.	24
BRAN CAISATĂ 30% 40 ml.	24
BRAN AFINATĂ 30% 40 ml.	24
BRAN CAPȘUNATĂ 30% 40 ml.	24
ZETEA ȚUICĂ PRUNE 50% 40 ml.	36
ZETEA PĂLINCĂ PRUNE 50% 40 ml.	36



NEO TRADIȚIONAL

Garden Blueberry	32
Blueberry liqueur, orange blossom water, tonic / 205ml	

Strawberry Dessert	31
Strawberry liqueur, elderflower syrup, tonic & prosecco / 95ml	



SOURS

WHISKEY SOUR	29
135 ml.	

VODKA SOUR	26
135 ml.	

DISARONNO SOUR	28
135 ml.	



LONG DRINKS

APEROL SPRITZ 250 ml.	31
GIN TONIC 250 ml.	29
CUBA LIBRE 250 ml.	28
MOJITO 250 ml.	28
MIMOSA 160 ml.	30
HUGO 250 ml.	32
CAMPARI ORANGE 150 ml.	29



VODKA

GREY GOOSE 40% 40 ml.	34
BELVEDERE 40% 40 ml.	35
BELUGA 40% 40 ml.	35



MENU

Open 12 Am - 22 Pm

DRINKS

12 am — 22 pm

BEER



TUBORG ICE 4.2% <small>Limited Edition 330 ml.</small>	18
KRONENBOURG 1664 BLANK 5.0% <small>330 ml.</small>	20
NEMŢEANA 5% BLONDE ARTISANAL <small>500 ml.</small>	21
NEMŢEANA 6.5% DARK ARTIZANALĂ <small>500 ml.</small>	22
NEMŢEANA N.A. ARTISANAL 0% <small>500 ml.</small>	21
CARLSBERG CLUB BOTTLES 5.2% <small>330 ml.</small>	18
CARLSBERG CLUB BOTTLES NA 0.0% <small>330 ml.</small>	18
BUCUR BLONDE ROMANIAN 5.0% <small>350 ml.</small>	20
BUCUR DARK ROMANIAN 5.0% <small>350 ml.</small>	21

DRAFT BEER

CARLSBERG 5.2% 400ML	18
CARLSBERG LUMA 5.2% 400ML	17

SOMERSBY

APPLE CIDER 4.5%	15
BLACKBERRY CIDER 4.5%	15
BLUEBERRY CIDER 4.5%	15
PEAR CIDER 4.5%	15



BOURBON

BULLET RYE 45% 40 ml.	31
MAKER'S MARK 45% 40 ml.	34



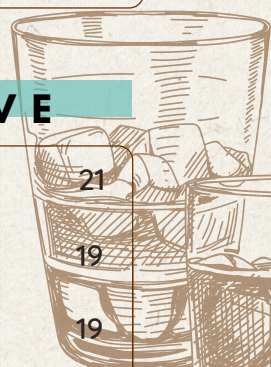
GIN

HENDRICK'S 57% 40 ml.	28
MONKEY 47 47% 40 ml.	35
TANQUERAY 41.3% 40 ml.	24



DIGESTIVE

JAGERMEISTER 35% 40 ml.	21
APEROL 11% 40 ml.	19
CAMPARI 25% 40 ml.	19
AMARETTO DISARONNO 28% 40 ml.	23



RUM

CAPTAIN MORGAN SPICED GOLD 35% 40 ml.	22
PLANTATION XO 40% 40 ml.	35
ZACAPA 23YO 40 ml.	39



ME NU

Open 12 Am - 22 Pm

DRINKS

12 am — 22 pm

OLDEST

OLD FASHIONED
60 ml.

32

NEGRONI
90 ml.

34



TENNESSEE JACK DANIEL'S

OLD NO. 7 40%
40 ml.

26

SINGLE BARREL 45%
40 ml.

35



LIGHT SHOTS

JUNIPER LIGHT

Tanqueray Gin, sugar syrup, lemon juice, mint
/ 30ml

15

INDIAN GARDEN

Tanqueray Gin, mango syrup, lemon juice, basil
/ 30ml

15



OLD SCOTCH



GLENFIDDICH 12 YO 40%
40 ml.

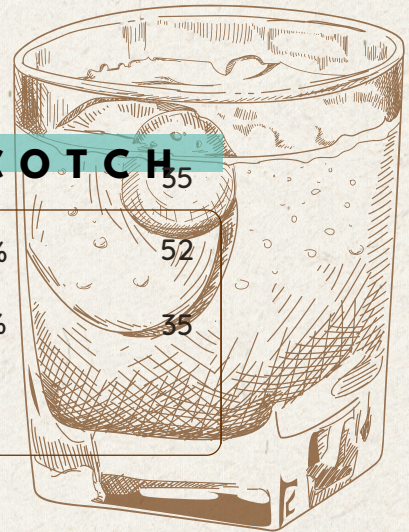
35

52

GLENFIDDICH 18 YO 40%
40 ml.

35

GLENLIVET 12 YO 40%
40 ml.



NON - ALCOOHOL

IKIGAI

Monin Yuzu Puree, Spicy Mango syrup, lavender
tincture, lemon juice, sparkling water / 200ml

29

VIR-GIN

Tanqueray Gin N.A., lemon juice, almond syrup,
watermelon syrup / 95ml

26

GIN TONIC N.A.

Tanqueray Gin N.A., tonic, lime / 250ml

27



COGNAC

33

HENNESSY VS 40%
40 ml.

32

COURVOISIER VSOP 40%
40 ml.

44

MARTELL VSOP 40%
40 ml.



SIGNATURE *Only at Krud Brasserie* COCKTAILS

FROM FARM TO GLASS

A place with a passion for food, refined drinks and, above all, people. Passion expressed sustainably! With ingredients carefully chosen from local producers, whose dedication fills our table with flavors and colors, or with ingredients picked by us and processed to a different level of quality.



BORDEAUX WHITE 30

Lillet Blanc, rose water or orange blossom water, Monin Spicy Mango, tonic /170ml



BORDEAUX ROSE 29

Lillet Rose, rose water, tonic /160ml



APRICOT BOUQUET 31

Apricot liqueur, lavender tincture, tonic & prosecco /195ml



YELLOW SUNSHINE 30

Carpino Bianco, Monin Spicy Mango, Tonic /150ml



MANDARIN APEROL SPRITZ 31

Aperol, fresh mandarin juice, prosecco /190ml



FRESH AND FLORAL GIN TONIC 31

Tanqueray Gin, Tonic, fresh cucumber /180ml



ROSE GIN TONIC 32

Hendrick's Gin, Fentimans Rose Lemonade, apă de trandafir, sirop Monin Grenadine, top up Tonic, rozmarin /200ml



FOOD ALLERGENS

ACCORDING TO THE REQUIREMENTS OF EU REGULATION 1169/2011, WHICH APPLIES TO ALL FOOD PRODUCTS, WHETHER PACKAGED OR UNPACKAGED, FOOD ALLERGENS MAY BE FALLEN INTO THE FOLLOWING GROUPS:

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, emmer or their hybrids) and derived products, except:

- a) glucose syrups obtained from wheat, including dextrose;
- b) maltodextrins obtained from wheat
- c) glucose syrups from barley;
- d) cereals used in the production of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages;

2. Crustaceans and derived products

3. Eggs and derived products

4. Fish and derived products except:

- a) fish gelatine used as a support for vitamin or carotenoid preparations;
- b) fish gelatine or ichthyol used for fining beer or wine;
- c) glucose syrups from barley;

5. Peanuts and products derived from them, except:

- a) fully refined soybean oil and fat;
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate, obtained from soybeans;

6. Soybeans and products derived from them, except:

- a) fully refined soybean oil and fat;
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate, obtained from soybeans;
- c) phytosterols and phytosterol esters derived from vegetable oils from soybeans;
- d) vegetable ethanol ester produced from sterols obtained from vegetable oils extracted from soybeans;

7. Milk and derived products (including lactose), except:

- a) whey used in the production of distillates or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages;
- b) lactitol;

8. Nuts, e.g. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*) and derived products:

9. Celery and derived products

10. Mustard and derived products

11. Sesame seeds and derived products

12. Sulphur dioxide and sulphites concentrated above 10mg/kg or 10mg/litre, expressed as SO₂

13. Lupin and derived products

14. Molluscs and derived products