

Transylvanian Starters

 **Perogies** **\$12**

Five tender dough perogies, filled with yam, Fruilano & Gouda cheese, drizzled with sour cream & roasted red pepper sauce, topped with crispy bacon (optional)

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 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, pickles & artichokes

 **Zakuska** **\$12**

Roasted mixed vegetables spread, with garlic toasts, assorted pickles & artichokes

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 -

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, provolone cheese & balsamic reduction

Classic Caesar **\$9.95**

Crisp romaine salad, home-made dressing, garlic toasts & freshly 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

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 zucchini-tomato sauté & mashed potatoes

Chicken à la Sibiu **\$20.95**

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

Prosciutto Pork Tenderloin Medallions **\$23.95**

Grilled pork tenderloin medallions, wrapped in Prosciutto, served with red cabbage sautéed in béchamel sauce & mashed potatoes

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

Our traditional recipe, served on soft polenta with house sauerkraut & sour cream drizzle

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 & vegetable sauce, served with toasted garlic crostinis & pickles

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 - \$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

Mineral water glass - \$3

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!