



AVALON

restaurant

AVALON RESTAURANT

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SHERATONBUCHAREST.COM

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SHERATON BUCHAREST HOTEL

5-7 CALEA DOROBANTILOR, DISTRICT 1,
BUCHAREST, ROMANIA, 010551



GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia

Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor și serviciilor prestate, decât bonul fiscal

Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085



Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.



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A SEASONAL ECLECTIC MENU



Sheraton®

BUCHAREST HOTEL

*“Food for the body
is not enough,
here must be food
for the soul”*



Dorothy Day

menu by Ashlie Dias



Sheraton[®]
BUCHAREST HOTEL

STARTERS

HAWAIIAN AHI TUNA POKE 120/20/5	39
WAKAME SEAWEED, PICKLED DAIKON, MASAGO AIOLI	
SMOKED BEEF TARTARE 150G 120/30	56
MICRO GREENS, CRISP CAPERS, PICKLED MUSHROOMS, CORNICHONS, STONEGROUND MUSTARD, SLOW COOKED EGG YOLK	
CURED DUCK PASTRAMI 50/60/30	38
WITH WINTER FRUIT AND MERLOT TREACLE	
DUNGENESS CRAB SALAD 110/30G	45
WITH CUCUMBER CANNELLONI WITH IKURA ROE	
SPROUTED MOONG BEAN SALAD 120/60G 	26
WITH TOGARASHI SEARED TOFU	
CRISP FRESH MOZZARELLA 60/50/10	28
WITH TOMATO AND MUSHROOM SALSA, BASIL MOUSSE	
PROSCIUTTO AND RICOTTA TART 150/15/15G	32
WITH ROASTED FRUIT CHUTNEY	
CRAB STUFFED BABY CALAMARI 120/70/30G	38
WITH SALAD GREENS	
<hr/>	
POACHED FRESH FISH 30/180G	22
SOUP FLAVOURED WITH LOCAL INGREDIENTS	
COCONUT, LIME SOUP 250G 	19
WITH PUMPKIN AND BROWN CHICKPEAS	
ROASTED PUMPKIN AND RED QUINOA 120/30/30G 	28
WITH, POMEGRANATE SEEDS, PUMPKIN SEED DRESSING	
<hr/>	
CHICKEN "CAESAR SALAD" AU NOUVEAU 120/100G	38
SEARED FRESH SALMON 120/60/30G	42
WITH MESCLUN GREENS	
ANTIOXIDANT KALE 120/70/15G 	28
WITH ROASTED RED BEETS AND TOASTED WALNUTS	

WE WELCOME ENQUIRIES FROM CUSTOMERS WHO WISH TO KNOW WHETHER ANY DISHES CONTAIN PARTICULAR INGREDIENTS.
PLEASE INFORM YOUR WAITER OF ANY SPECIAL DIETARY REQUIREMENTS THAT WE SHOULD BE MADE AWARE OF WHEN
PREPARING YOUR MENU REQUEST.

OUR PRODUCTS MAY CONTAIN THE FOLLOWING ALLERGENS: WHEAT, CRUSTACEANS, EGGS, FISH, PEANUTS, SOY, MILK DERIVATIVES,
NUTS, PISTACHIOS, CELERY, MUSTARD, SESAME. SOME DISHES CONTAIN DEFROSTED INGREDIENTS
PRICES ARE IN LEI AND INCLUDE VAT/SERVICE CHARGE IS NOT INCLUDED

RISOTTO & PASTA

ORGANIC SPELT RISOTTO 150/40G



WITH CORN AND MUSHROOMS

39

SEAFOOD RISOTTO 150/120/10G

WITH BASS, CRAB, MUSSELS AND PRAWNS, CRISP CHORIZO

88

RISOTTO 240/30G



WITH SPINACH AND SMOKED LOCAL CHEESE "BURDUF", ROASTED CHERRY TOMATOES

39

FRESH HANDCUT SPAGHETTI WITH PISTACHIO PESTO, 180/50/30G

ASPARAGUS, CAULIFLOWER AND CHERRY TOMATOES

39

STEAMED PRAWN DUMPLINGS 180/60/100G

WITH SICHUAN PEPPER, VEGGIES AND BROTH

42

SMOKED DUCK CARBONARA 40/180 G

WITH HOMEMADE PASTA

42



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MEAT COURSE

CAST IRON SEARED CORN FED CHICKEN , 200/150/5G GNOCCHI IN PORCINI SAUCE, PARMIGGIANO CRISP	68
OSTRICH FAN FILLET , 180/80/15G WHITE BEANS, ROASTED CHERRY TOMATOES, GARLIC CONFIT	92
MAGRET OF DUCK , 220/80/25G CARROTS, MASHED POTATO AND KUMQUATS	84
PRIME PORK CHOP 450/60/40G WITH LAVENDER HONEY GLAZE, BAKED POTATO AND BROCCOLI	78
AGED ANGUS FILET MIGNON , 200/120/20G CRISP CAULIFLOWER, TRUFFLE RISOTTO, ROASTED BEEF JUS	125
AGED USDA NY BEEF STRIPLOIN 250/80/25G SHIMEJI MUSHROOMS, MASHED POTATO, ROASTED ONIONS	135
A5 JAPANESE WAGYU RIBEYE SHAVED RAW 120/80/80G OVER ROASTED BONE MARROW, MUSHROOMS AND TRUFFLE MASHED POTATO	245
BRAISED LAMB SHANK 400/120/50G, WITH MASHED POTATO, CARDAMOM CARROTS, AU JUS	88
ALSO AVAILABLE “ACCOMPANIMENTS” OR “HOUSE GREEN SALAD“ EACH	21

FISH COURSE

CHARRED OCTOPUS TENTACLES 180/60/30G, MASHED POTATOES AND GREEN GARLIC HERB BUTTER	95
PAN SEARED FRESH OMBRINA FILLET 160/120/30G CREAMY FARRO WITH VEGETABLES , CRAWFISH BELL PEPPER SAUCE	86
FURIKAKE CRUSTED FRESH ATLANTIC SALMON , 180/80/20G, CORN AND MUSHROOMS, MISO GINGER SAUCE	76

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DESSERTS

“KALAMANSI CITRUS”



WITH SCENTED WHITE CHOCOLATE TERRINE, PETIT MACARON

24

ICED NOUGATINE “GLACE”

WITH BERRIES & ALMOND TUILLE

22

SUMMER FRUIT TERRINE

WITH CHOCOLATE SPONGE - GLUTEN & SUGAR FREE

22

DRIED FRUITS & CHOCOLATE



18

HOMEMADE ICE-CREAMS

& SORBETS WITH BERRIES 140/10 G

PLEASE ASK YOUR WAITER FOR THE BEST SEASONAL CHOICES

18

STRAWBERRY & RASPBERRY CHANTILLY

18

FRESH SLICED FRUITS 200/40 G

WITH HOMEMADE SORBET

24

ASSORTMENT OF

ARTISANAL CHEESES 150/20/15 G

WITH PINEAPPLE CHUTNEY, SEED CRACKER & WHIPPED HONEY

42



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STARTERS AND SOUPS
RISOTTO & PASTA
FISH & MEAT COURSE
DESSERTS



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