



Food & Drinks

H😊NEST FOOD

CAVA
bistronomie

91-111 Calea Floreasca, 1st District, Bucharest
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Not that SWEET ☺

homemade using only natural ingredients



PAVLOVA 28 lei

Fresh seasonal fruits, mascarpone and whipped cream, passion fruit syrup (200g)

Rice pudding 23 lei

Rice, milk, vanilla, sour cherry jam and fresh fruits (190g)

bio TIRAMISU 23 lei

bio eggs, mascarpone cream, cacao (170g)

Choco biscuits CAKE 29 lei

cacao, dark Choco, raisins soaked in Captain Morgan rum, hazelnuts, butter biscuits served with a cup of bio vanilla ice-cream (250g)

Canadian PANCAKES 26 lei

banana, blueberry, homemade whipped cream and maple syrup (250g)

TARTE TATIN & whipped cream 25 lei

Apples or pear, cinnamon, nutmeg, milk, butter (200g)



IF THERE IS ANY PROBLEM,
PLEASE **Lettuce** KNOW

CAVA bistronomie **RULES**

#honest food
#ingredients matter
#local markets
#fresh food

Some products may contain allergens. Please INFORM US if you have any allergies or food intolerance. Below is our list of allergens.

Gluten (1), Crustaceans (2), eggs (3), fruit in shell - nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (4), celery (5), mustard (6), soy (7), milk and derivate (8), sulfur dioxide sulphits (9), lupin (10) and derivate products from the list above (11).

(BIO) EGGS&OMLETTES

Served with artisanal organic sourdough bread

EGGS & ASPARAGUS 33 lei

2 bio eggs baked, fresh spinach, baked cherry tomatoes, extra virgin olive oil (250g)

EGGS&BACON 29 lei

2 bio eggs baked, crispy artisanal local bacon, baked cherry tomatoes, cress (250g)

SCRAMBLED EGGS 25 lei

2 bio eggs scrambled on a slice of bread with a small green salad (250g)

GOURMAND OMLETT 35 lei

3 bio eggs, crispy artisanal local bacon, sweet yellow cheese and green (250g)

(spicy) ORIENTAL SHAKSHUKA 35 lei

2 bio eggs, tomatoes, red sweet paprika, onion, garlic, oriental spices, fresh parsley (250g)

EGG & AVOCADO 31 lei

One bio egg soft boiled, one avocado, cherry tomatoes, local yellow cheese, lemon (250g)

BENEDICT EGGS 36 lei (just in winter)

2 bio eggs poached, soft bread roll, spinach, hollandaise sauce iwth butter/mustard/egg (300g)

EGG IN A NEST 30 lei

one bio egg, local creamy cheese and roast pork homemade, arugula, mustard dressing (250g)

FRENCH OMLETT 33 lei

2 BIO EGGS, emmental cheese, fine herb and a small green salad (250g)

VEGGIE OMLETT 30 lei

2 bio eggs, red sweet paprika, zuchini, brown mushrooms, green salad (250g)

MEAT SANDWICH 33 lei

served in a fluffy bread roll, homemade roast pork, arrugula, homemade dressing, roast-cherry tomatos, Dijon mustard and pickles (330g)

BUFALA grilled sandwich 33 lei

4 slices of bread, mozzarella di bufala D.O.P, butter, fresh basil, fresh tomato (330g)

bio PORIDGE 25 lei

Organic cereal porridge, organic rice, fresh fruits, nuts & honey (200g)

bio GRANOLA 23 lei

Organic Yogurt with seasonal fresh fruits, honey & bio Granola (250g)

BUTTER & JAM 12 lei

Bio butter, sugar free jam, 2 slices of bread (150g)

Patisserie (homemade) 3lei/6 lei

Bread basket (125g) 7 lei



PASTA FRESCA artigianale

POMODORO – 31 lei

pacheri , cherry tomatoes, Pomodoro San Marzano, fresh basil, extra virgin olive oil (300g)
upon request parmigiano reggiano D.O.P

DUCK RAGÙ – 49 lei

pappardelle , duck ragù homemade, parmigiano reggiano D.O.P (300g)

COURGETTE al forno - 39 lei

troccoli, zucchini, mozzarella di bufala D.O.P, parmigiano reggiano D.O.P, butter&milk sauce (350g)

GAMBERETTI e rucola – 44 lei

pappardelle, shrimps, cherry tomatoes, garlic, arugula, pepperoncino, extra virgin olive oil (300g)

FRUTTI di MARE – 59 lei

pappardelle, fresh sea food, capers, cherry tomatoes, white wine, pepperoncino, garlic, parsley (450g)

BUFALA – 41 lei

troccoli, cherry tomatoes, mozzarella di bufala D.O.P, fresh basil, parmigiano reggiano D.O.P (300g)

(spicy) AOP – 35 LEI

troccoli, garlic, pepperoncino, parsley, lemon (300g) *upon request parmigiano reggiano D.O.P*

FUNGHI – 39 lei

troccoli, fresh seasonal mushrooms, thyme, butter&milk sauce, parmigiano reggiano D.O.P. (300g)

GNOCCHI con tartufo – 45 lei

potatoes pasta with truffle, shallot, sage, butter & milk sauce, parmigiano reggiano D.O.P. (300g)

SALSICCIA & POMODORI – 39 lei

pappardelle fresca, salsiccia fresca artigianale, tomatoes, shallot, fresh basil, parmigiano reggiano D.O.P (350g)

& RISOTTO

ai FUNGHI e PREZZEMOLO – 41 lei

Arborio rice, roasted brown mushroom with garlic and thyme, parmigiano reggiano D.O.P (330g)

MILANESE – 42 lei

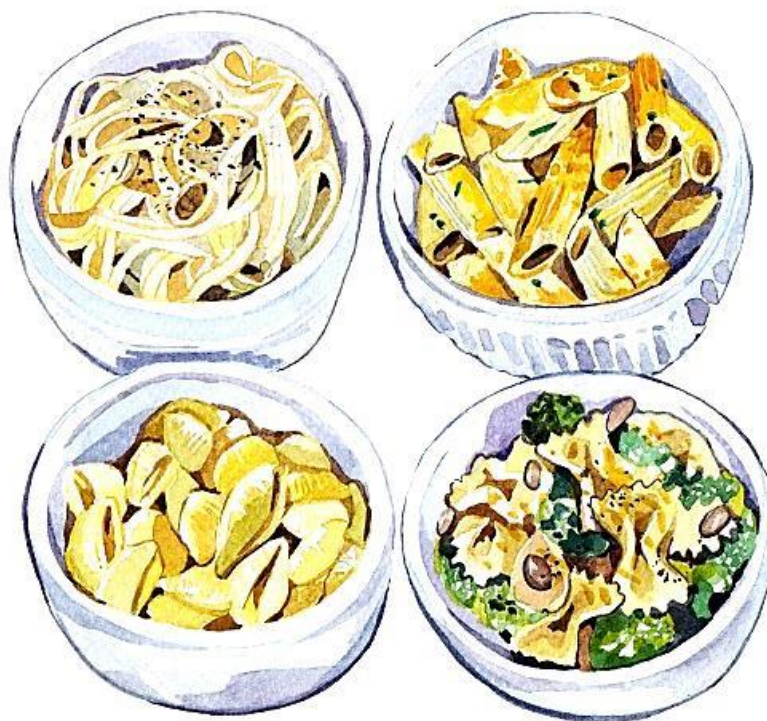
Arborio rice , onion, garlic, saffron, parmigiano reggiano D.O.P (330g)

PESTO – 40 lei

Arborio rice, onion, garlic, homemade pesto, pine seeds, parmigiano reggiano D.O.P (330g)

alla MARINARA con verdure – 59 lei

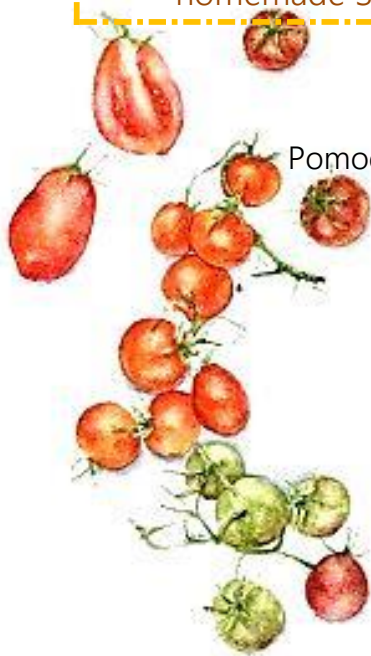
Arborio rice, fresh seafood, carrot, sweet red paprika, zucchini, garlic, parsley, lemon (400g)



Gourmet P I Z Z A

crispy top with artisanal ingredients

homemade San Marzano tomato sauce with fresh basil and extra virgin olive oil



MARGHERITA – 33 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P, fresh basil, extra virgin olive oil

VERDURE – 36 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P, zucchini, brown mushroom, red sweet paprika, fresh basil, parmigiano reggiano D.O.P

QUATRO FORMAGGI (D.O.P) – 44 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P. taleggio D.O.P., gorgonzola D.O.P., parmigiano reggiano D.O.P

FOCACCIA – 11 lei

with extra virgin olive oil and rosemary

SPECIALE

CAVA – 43 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P., stracchino, fresh basil, extra virgin olive oil

FINOCHIONNA – 49 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P., artichoke, artisanal fennel salami I.G.T, arugula, parmigiano reggiano D.O.P

spicy CALABRESE – 46 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P., spicy salami D.O.P, black olives

ARTICHOKE – 42 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P., artichoke, capers, black olives, parmigiano reggiano D.O.P

PROSCIUTTO SAN DANIELLE – 49 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P., prosciutto San Danielle D.O.P, arugula, parmigiano reggiano D.O.P

spicy SALSICCIA fresca – 52 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P., salsiccia fresca, stracchino, Radicchio, pepperoncino

TARTUFO – 55 lei

Pomodoro San Marzano, mozzarella di bufala D.O.P, black truffles carpaccio, parmigiano reggiano D.O.P



Basil

LUNCH#3

COMFORT FOOD



RATATOUILLE with Jasmin rice 33 lei
zucchini, tomatoes, red paprika, brown mushrooms, onion/garlic (300g)

MOUSAKA 38 lei
Beef/pork minced meat, potatoes, aromatic herbs served with fresh radish salad (430g)

TURKEY STEW 35 lei
Turkey leg, potatoes, garlic, fresh aromatic herbs, tomatoes sauce homemade (370g)

SOUP of the day 16 lei
bread or homemade croutons (300g)

PARMIGIANA di Zucchini 33 lei
Zucchini, tomatoes, mozzarella, egg, fresh basil, parmigiano reggiano D.O.P., small salad (300g)

CREAMY POLENTA 35 lei
Butter, soft boiled bio egg, local cheese served with cream OR local beef/sheep sausages (350g)

local artisanal **SAUSAGE on the grill** 39 lei
mashed potatoes, sweet root vegetables and sour pickles with fresh dill (300g)

BOARDS ° SALATS ° WINE @your choice

Local artisanal ingredients from small farms or homemade

ROMANIAN BOARD (2 pers) – 72 lei
2 types of artisanal cheese (cow/sheep, goat), spicy sheep dry sausage, roast pork slightly smoked, local bacon, spicy paprika, fresh vegetables, marinated olives, bread basket (500g)

CHEESE BOARD A.O.P – 52 lei
3 types of artisanal cheese A.O.P, white grapes, nuts, artisanal jam, crackers (250g)

ITALIAN BOARD D.O.P – 48 lei
prosciutto San Danielle D.O.P, mozzarella di bufala D.O.P, organic bread, arugula (300g)

GOURMET MEAT BOARD (2 pers) – 71 lei
Prosciutto San Danielle D.O.P, fennel salami D.O.P., roast-pork homemade, spicy salami D.O.P., Dijon sauce, marinated olives, spicy paprika, pickles, arrugula. bread basket (500g)

CROSTINI VEGGIES - 27 lei
Roast brown mushrooms with thyme and garlic OR zucchini with fresh mint and garlic (220g)

CROSTINI PROSCIUTTO - 29 lei
prosciutto San Danielle D.O.P., homemade salsa tomatoes, basil, garlic (220g)

SALADS

GARDEN with assorted salad, cucumber, carrot, seeds, croutons (250g) 33lei
SPINACH with seasonal fruits, baked goat cheese and pesto dressing (250g) 33 lei
HALLOUMI & roast vegetables (parsnip, carrots, brown mushrooms) (300g) 38 lei
BURRATA D.O.P, tomatoes, basil and pesto dressing (400g) 55 lei
(Served with homemade focaccia with extra virgin olive oil and rosemary)



from FARM

the B U R G E R 54 lei

Angus-Nebraska beef burger, baked wedges potatoes, salad, tomato, onion, homemade tartar sauce (370g)

DUCK LEG slow-cooked 68 lei

mashed potatoes with butter and milk and assorted salad (350g)

VEAL TAGLIATA 68 lei

sirloin veal, arugula, parmigianno regianno D.O.P. and acetto cream (300g)

SHEEP PASTRAMI on the grill 68 lei

polenta & sour pickles

Local sheep pastrami on the grill with polenta and artisanal sour pickles (475gr)

OSSOBUCO con Risotto Milanese 97 lei

Veal ossobucco, apio, carrot, onion/garlic, tomato sauce, Arborio rice, saffron, parsley/lemon gremolata (500g)

Wiener SCHNITZEL 75 lei

sirloin veal, mashed potatoes with butter and milk, fresh lemon and cress (420g)

Romanian STEAK 87 lei

aged Ribeye on the grill, thyme, butter served with roast baked beetroots with fresh horseradish (400g)

LAMB chops* on the grill 123 lei

roast sweet veggies (parsnip, carrots, brown mushrooms (400g) *Donald Russell /Scotland

RIBEYE on the grill (350g) 197 lei

T-BONE on the grill (600g) 287 lei

We choose **GREATER OMAHA** from Nebraska, **WORLD CLASS BEEF** producer, because of its tradition in grass fed cattle, no hormones ever and international awards. **Let's talk BEEF!**

SIDES (150g) — 17 lei

green salad | asparagus on the grill | mashed potatoes with milk and butter | truffle mashed potatoes | roast potatoes with garlic and rosemary | roast green veggies (zucchini, apio, fennel) | roast sweet veggies (parsnip, carrots, brown mushrooms) | Roast brown mushrooms with thyme and garlic | Jasmin rice with cardamom and anise | roast beetroots with fresh horseradish | fresh spinach.

FROM SEA*

Wild catch and aquaculture, freshly supplied every week

GAMBAS al ajillo 80 lei

Shrimps, garlic, parsley, lemon, white wine, served with rosemary focaccia (300g)

OCTOPUS on the plank 76 lei

Spicy salsa with tomatoes, sweet paprika, cilantro, extra-virgin olive oil (300g)

Tender SQUID on the grill 76 lei

squid, arugula, lemon, mayo sauce and homemade baked potatoes chips (300g)

FISHERMAN STEW 110 lei

fresh fish file, shrimps, squid, mussels, fennel, apio, garlic, white wine, tomatoes sauce, fine herb, rosemary focaccia (550g)

FRUTTI MISTI by frypan 86 lei

mixed fresh seafood, capers, parsley, white wine, served with garlic bread (350g)

Italian MUSSLES 82 lei

Fennel, apio, garlic, wine, capers, fine herb, rosemary focaccia (600g)

FRESH FISH (400-600g) 109 lei

on the grill with extra virgin olive oil and aromatic herbs, lemon

SEAFOOD STEW 98 LEI

shrimps, squid, mussels, tomatoes, green pepper apio, garlic, fresh basil, tomato sauce, mozzarella di bufala D.O.P., toast bread (450g)

***cooking time 30 min**