

The Menu

Chef Cărăuleanu Răzvan



digital menu

Brass

THE RESTAURANT

Starter

THE SUSHI BEEF - 90

beef tenderloin, wasabi avocado cream,
crispy potatoes, teriyaki sauce ^{250g}

VITELLO TONNATO - 80

roast beef, tonnato sauce, frisée salad, capers, crispy bread ^{300g}

STEAK TARTARE - 95

hand-cut beef tenderloin, onion,
capers, egg, cornichons ^{270g}

CRISPY CAMEMBERT - 55

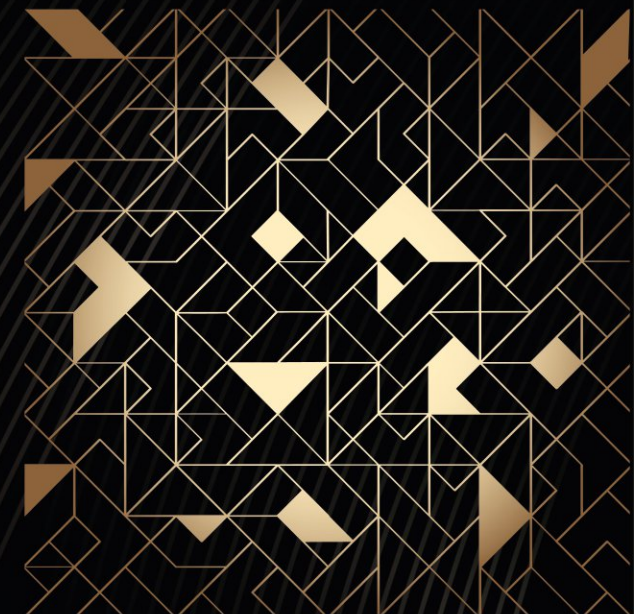
breaded camembert, tomato cream,
basil pesto and confit tomatoes ^{300g}

CRISPY CALAMARI - 50

breaded calamari, sriracha sauce, lemon, and aioli sauce ^{300g}

POPCORN PRAWNS - 75

prawns, tempura glaze, pickled onion,
crispy nori and wakame seaweed ^{350g}





Appetizers

ANTIPASTO ALL' ITALIANA - 75 / 140

prosciutto crudo, spicy spiannata, salami napoli, parmesan, pecorino, blue cheese, sun-dried tomatoes, artichokes, fresh, candied and dried fruits ^{350g / 650g (2/4 servings)}

CHEESE PLATTER - 75 / 140

brie, parmesan, gorgonzola, pecorino, hot pepper jelly, truffle honey, fresh fruits ^{350g / 600g (2/4 servings)}

PIKE CAVIAR SALAD - 39

pike roe salad, diced red onion, herb oil, nori chips and toasted bread ^{200g}

THE EGGPLANT SALAD - 30

salad with eggplants from A FI TOMATE garden, diced red onion, cherry tomatoes, goat cheese and toasted bread ^{200g}

CLASSIC BRUSCHETTA - 30

classic bruschetta with tomatoes from A FI TOMATE garden, basil and garlic topped with fresh mozzarella and balsamic vinegar cream ^{250g}

ROASTED PEPPER CREAM WITH GOAT CHEESE - 35

roasted peppers, tomato sauce, basil, red onion, cashews, olive oil and goat cheese ^{250g}

Salads

THE BRASS SALAD - 35

fresh cucumbers and tomatoes, red onion,
bell pepper, parsley and olive oil dressing with lemon ^{300g}

PRAWNS SALAD - 60

prawns, avocado, parmesan crumble,
orange, grapefruit and a citrus dressing ^{400g}

GREEK SALAD - 40

feta cheese, kalamata olives, cucumbers, fresh tomatoes,
red onion, bell pepper and olive oil dressing with oregano ^{400g}

BURRATA - 57

burrata cheese, parmesan balls, tomatoes
and arugula salad with basil pesto and balsamic cream ^{400g}

CAESAR - 50

iceberg lettuce, croutons, crispy chicken,
caesar dressing, prosciutto crudo chips and parmesan shavings ^{400g}

Soups

GREEK CHICKEN SOUP ^{400g} - 31

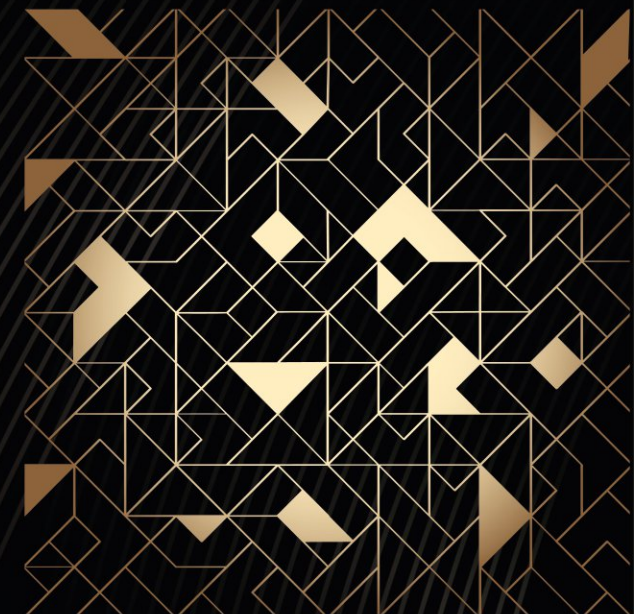
TRADITIONAL BEEF SOUP ^{400g} - 35

CREAMY TOMATO SOUP WITH GOAT CHEESE ^{400g} - 33

HOT PEPPER ^{1 piece} - 1

SOUR CREAM ^{30g} - 5

BREAD ^{80g} - 5



Our pasta

CARBONARA - 50

guanciale, pecorino cheese, egg, black pepper ^{400g}

QUATTRO FORMAGGI - 60

brie, gorgonzola, pecorino, parmesan, sour cream ^{400g}

ROMAN CACIO E PEPE - 55

pecorino cheese, black pepper ^{400g}

THE MEATBALLS - 60

beef meatballs, tomato sauce, parmesan cheese, garlic, basil ^{400g}

TRUFFLES AND MUSHROOMS GNOCCHI - 70

gnocchi, truffle sauce, mushrooms and mushroom sauce ^{400g}

AGLIO, OLIO E PEPPERONCINO - 45

extra virgin olive oil, garlic, pepperoncino, parsley, pecorino cheese ^{400g}

AGLIO, OLIO & PEPPERONCINO WITH PRAWNS - 70

extra virgin olive oil, garlic, pepperoncino,
parsley, pecorino cheese, prawns ^{400g}

SEAFOOD - 70

prawns, mussels, clams, squid, baby cuttlefish, cherry tomatoes ^{450g}

RAGU BOLOGNESE - 60

beef, tomato sauce, parmesan cheese, basil ^{450g}

Choose your preferred type of pasta

SPAGHETTI | TAGLIATELLE | PENNE

Risotto

THE MILANESE RISOTTO - 85

ossobuco, carnaroli rice, saffron,
parmesan cheese and gremolata salsa ^{400g}

SEAFOOD RISOTTO - 80

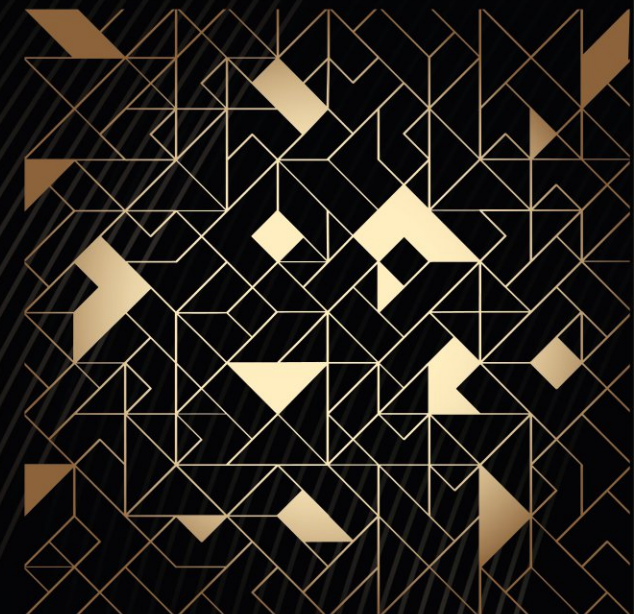
prawns, mussels, clams, squid, baby cuttlefish,
cherry tomatoes, carnaroli rice ^{400g}

TRUFFLES AND MUSHROOMS RISOTTO - 75

truffle sauce, carnaroli rice,
mushrooms and mushroom sauce ^{400g}

QUATTRO FORMAGGI RISOTTO - 70

brie, gorgonzola, pecorino, parmesan,
sour cream, carnaroli rice ^{400g}



The Grill

PREMIUM DRY AGED BEEF

- meet the Chef - 100g - coming soon

Average Waiting Time - 45`

BEEF FILLET ^{180g} - 110

L'ENTRECÔTE ^{250g} - 125

DUCK BREAST ^{250g} - 65

OUR FISH ^{400g} - 60

PORK SCOTCH FILLET ^{250g} - 45

CHICKEN THIGH ^{220g} - 40

Brass Sauces

For meat pairing

DEMIGLACE ^{50g} - 10

BÉARNAISE ^{50g} - 10

GREEN PEPPERCORN ^{50g} - 10

CHIMICHURRI ^{50g} - 10

SOUR GRAPES ^{50g} - 10

For fish pairing

HOLLANDAISE ^{50g} - 10

AIOLI ^{50g} - 10

SALMORIGLIO WITH CAPERS AND GARLIC ^{50g} - 10

Sides

FRENCH FRIES ^{200g} - 15

BAKED POTATOES ^{160g} - 20

OUR MASHED POTATOES ^{160g} - 20

TRUFFLE MASHED POTATOES ^{180g} - 25

BASMATI RICE WITH VEGETABLES SOTÈ ^{120g} - 20

BLACK RICE WITH PARMESAN ^{120g} - 25

SAUTÉED MUSHROOMS ^{120g} - 25

BAVARIAN STYLE CABBAGE ^{170g} - 17

GRILLED VEGETABLES ^{160g} - 25

**ARUGULA SALAD WITH CHERRY
TOMATOES & PARMESAN** ^{160g} - 25

FRESH GREEN SALAD WITH LEMON ^{100g} - 15

Main

THE OSSOBUCO - 95

beef shank bone-in, mashed potatoes and brown sauce ^{400g}

BEEF TAGLIATTA - 135

beef tenderloin, parmesan cheese, arugula, cherry tomatoes,
baked potatoes, basil pesto and balsamic vinegar ^{280g}

THE BRASS WIENER SCHNITZEL - 95

beef tenderloin, breadcrumbs, lemon ^{300g}

CONFIT DUCK THIGH WITH BAVARIAN STYLE CABBAGE - 80

confit duck thigh, bavarian style cabbage and grape sauce ^{350g}

PRAWNS SAGANAKI - 80

prawns, feta cheese, tomato sauce, pepperoncino, garlic and wine ^{350g}

PRAWNS IN GARLIC BUTTER SAUCE - 80

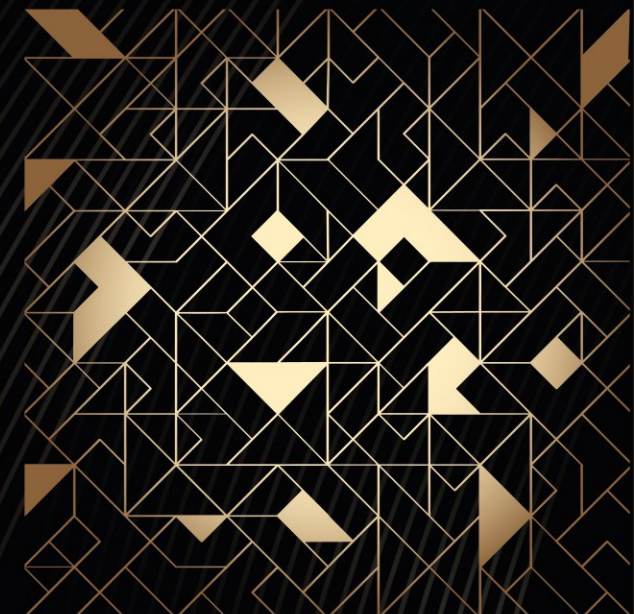
prawns, garlic, pepperoncino, wine, parsley and butter ^{350g}

SALT-CRUSTED FISH - 65

average waiting time - 30 ^{400g}

LA PAPILLOTE - 85

fish cooked in parchment paper,
grilled vegetables, lemon, thyme, garlic ^{500g}





Brass yourself

THE MCBRASS - 135

foie gras, truffle mayonnaise, cherry mustard,
caramelized onion, béarnaise sauce ^{500g}

THE STEAK SANDWICH - 65

beef skirt steak, tartar sauce, arugula, parmesan cheese, basil pesto
and balsamic vinegar, french fries and calypso sauce ^{500g}

KOREAN-STYLE FRIED CHICKEN - 65

chicken thigh, spicy ginger and sesame glaze,
green onion, chili sauce ^{400g}

CLASSIC BURGER - 65

iceberg lettuce, red onion, calypso sauce,
gherkin, bacon, bbq sauce ^{500g}

BBQ PORK RIBS - 95

honey bbq glaze, green onion, sesame seeds,
french fries, calypso sauce and coleslaw ^{650g}

SPICY PORK RIBS - 95

sweet chili glaze with sriracha, crispy onions, sesame
seeds, french fries, calypso sauce and coleslaw ^{650g}

JUNIOR CHICKEN - 45

crispy chicken breast, french fries and calypso sauce ^{450g}

FISH AND CHIPS - 65

zander fillet, crispy beer batter, french fries and tartar sauce ^{250g}

Extras

BREADBASKET ^{150g} - 15

PARMESAN ^{30g} - 10

BUTTER ^{20g} - 5

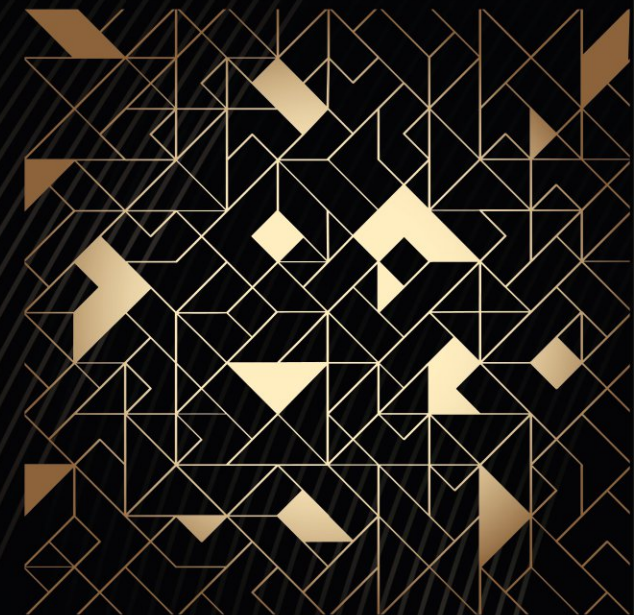
KETCHUP ^{50g} - 5

MAYONNAISE ^{50g} - 5

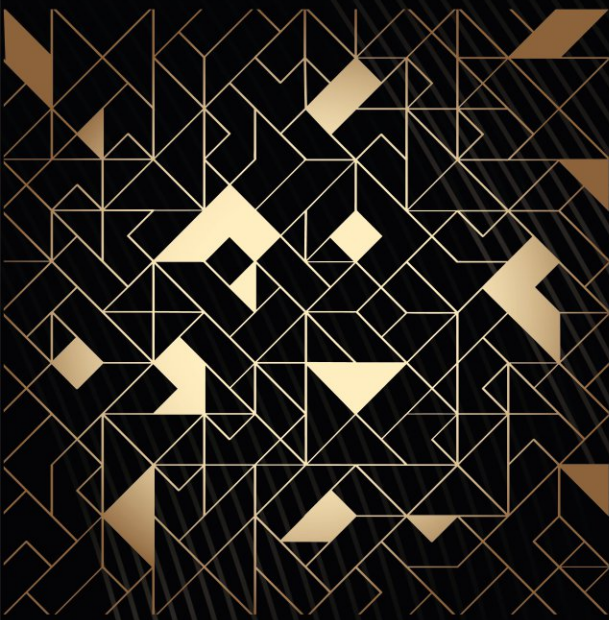
EGG ^{1 piece} - 5

GOAT CHEESE TOPPING ^{40g} - 10

ICE CREAM SCOOP ^{50g} - 12



Thank you




**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 sau 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



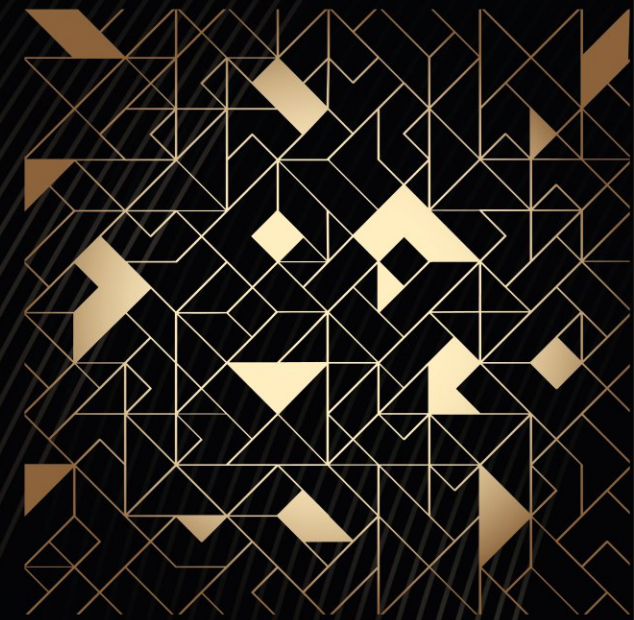
Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.

Brass

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Breakfast

#brassyourself

WE ARE THE CHAMPIONS - 45

sunny side-up eggs, sausages,
telemea cheese, french fries and bbq sauce ^{400g}

BENEDICT - 49

poached eggs, bacon, hollandaise sauce,
english muffins, salad and cherry tomatoes ^{350g}

GREEN GOLD - 49

poached eggs, avocado cream, hollandaise sauce,
english muffins, arugula salad and cherry tomatoes ^{350g}

PANCAKES - 45

vanilla cream, maple syrup,
fresh fruits and powdered sugar ^{300g}

CROQUE MONSIEUR - 43

gouda cheese, ham, bechamel sauce,
mustard, toast, green salad and cherry tomatoes ^{350g}

CROQUE MADAME - 45

gouda cheese, ham, bechamel sauce,
mustard, toast, fried egg, green salad and cherry tomatoes ^{400g}

THE OMELETTE - 40

eggs, ham, bell pepper, onion, mushrooms,
mozzarella, green salad and cherry tomatoes ^{350g}

Brass

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Dessert

#brassyourself

LAVA CAKE - 45

lava cake with forest fruit cream filling,
vanilla ice cream and salted caramel ^{220g}

NORD ITALIA - 35

millefoglie with cocoa butter, chantilly cream,
wild berry chutney and fresh fruit ^{220g}

ICE CREAM TRIO - 40

choose your favourite flavour (3 cups) -
our colleagues will help you with recommendations ^{220g}

PANNA COTTA - 35

vanilla-infused cream,
strawberry jam and mint ^{220g}

BRASS SIGNATURE TIRAMISU - 35

mascarpone cream, savoiardi biscuits,
coffee liqueur, cocoa chocolate crunch ^{220g}

Brass

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