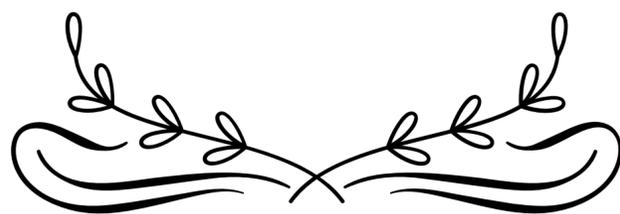




*Gustul rafinat al mancarurilor
traditionale
de altadata...*



Hotel Mara, Bd. Unirii 11.
Baia Mare, 430271.
Tel: 0743 008 481



GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

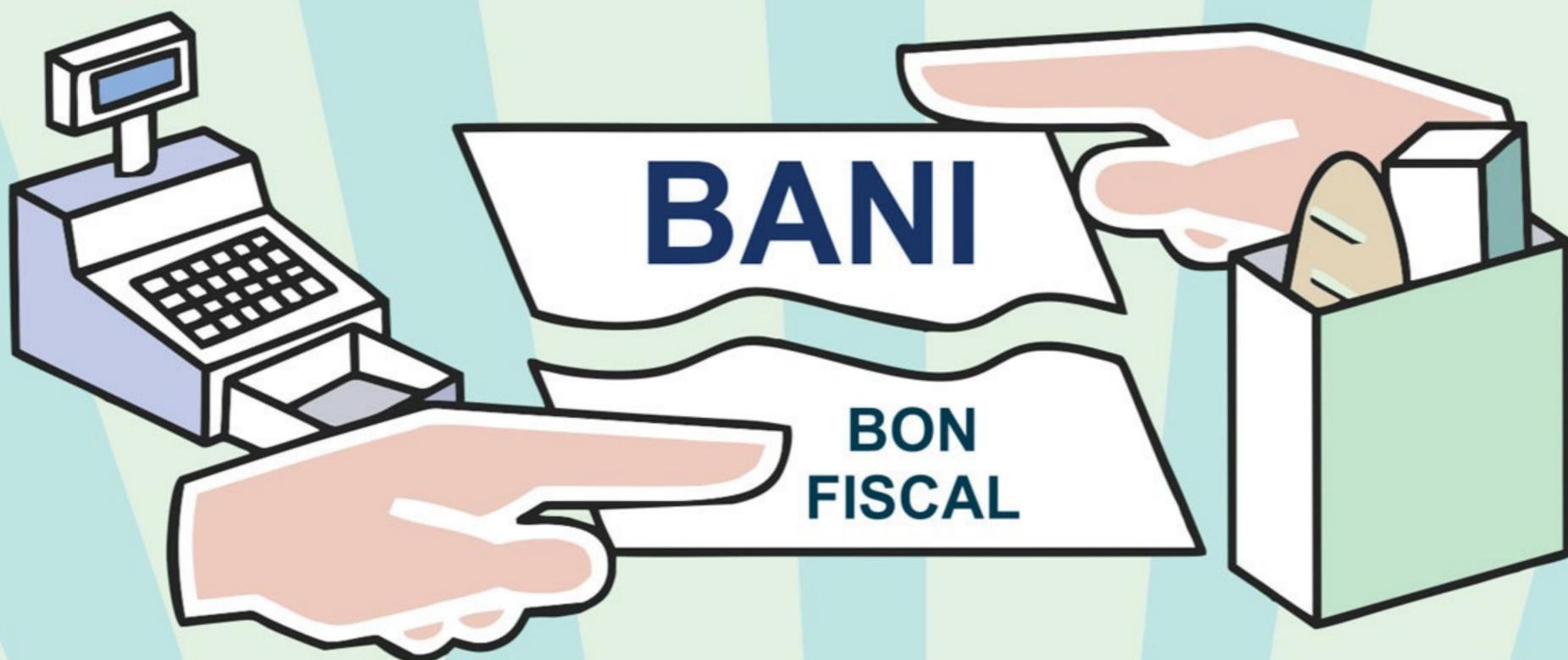
Dacă nu primiți bonul fiscal, aveți obligația sa-l solicitați

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



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Gustari reci
Cold appetizers

Platou traditional 1000 gr
Muschi afumat, toba, kaizer, branza telemea, cascaval, mozzarella, costita, slanina, jumari, praz, rosii cherry, ceapa.

99 lei

Traditional platter 1000 gr
Smoked pork loin, toba, kaizer, two types of romanian cheese, mozzarella, pork ribs, bacon, pork scraps, leek, cherry tomatoes, onion.

Platou cu branzeturi romanesti
350/100/50 gr
Cascaval, telemea, branza de burduf, rosii cherry, ceapa rosie.

70 lei

Romanian cheese platter
350/100/50 gr
Three different types of romanian cheese, cherry tomatoes, red onion.

Platou cu branzeturi fine
400/100 gr
Selectie de branzeturi, nuci, struguri.

80 lei

Assorted cheese platter
400/100 gr
Selection of cheese, nuts, grapes.

Carpacio de vita 100/70 gr
Cu rucola, parmesan si mustar Dijon.

35 lei

Beef carpacio 100/70 gr
With rucola, parmesan and Dijon mustard.

Mozzarella capresse 270 gr
Rosii, mozzarella, busuioc, rucola, ulei de masline.

20 lei

Caprese salad 270 gr
Tomatoes, mozzarella, basil, arugula, olive oil.

Salata de vinete cu rosii
200/50 gr
Vinete coapte, maioneza, ceapa, rosii.

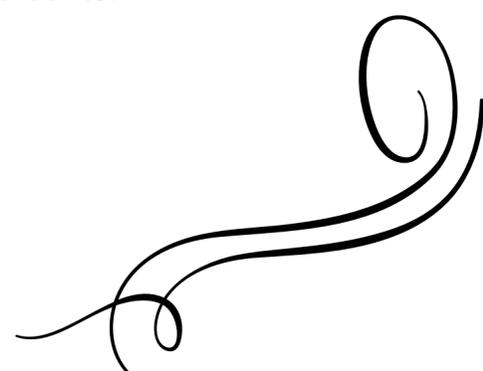
18 lei

Eggplant salad with tomatoes
200/50 gr
Chargrilles eggplants, mayonaise, onion, tomatoes.

Zacusca picanta
200 gr
Cu ciuperci.

15 lei

Romanian spicy "zacusca" dip
200 gr
With mushrooms.





Gustari calde
Hot appetizers

Platou traditional 650 gr
Crochete de pui, bacon, carnat prajit, ciuperci cu burduf, bulete de cascaval, muraturi.

79 lei

Traditional platter 650 gr
Crispy chicken croquettes, bacon, fried sausages, mushrooms with cheese, pickels.

Cascaval pane 200/50 gr
Cu rosii.

24 lei

Fried cheese 200/50 gr
With tomatoes.

Ciuperci gratinate 250 gr
Cu branza de burduf si bacon.

30 lei

Gratinated mushrooms 250 gr
With cheese and bacon.

Mamaliguta cu branza de burduf
200/100/75 gr
Cu bacon.

25 lei

Polenta with romanian cheese
200/100/75 gr
With bacon.

Conopida parisiانا 250 gr
Cu susan.

16 lei

Parisian cauliflower 250 gr
With sesame seeds.

Sote de ficatei de pui 200/50 gr
Cu ceapa.

22 lei

Chicken liver saute 200/50 gr
With onion.

Bruschette (2 felii) 200 gr
Rosii, mozzarella, busuioc.

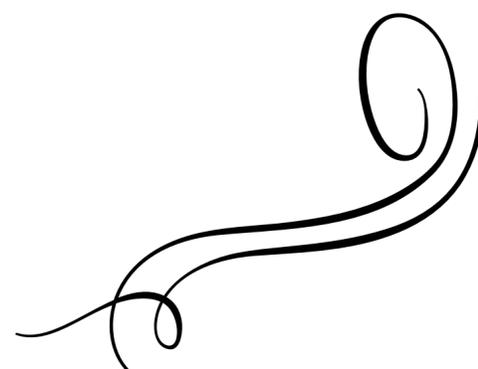
19 lei

Bruschetta (2 slices) 200 gr
Tomatoes, mozzarella, basil.

Rulou de pui 150/50/200 gr
Cu pilaf de orez, busuioc si brocoli.

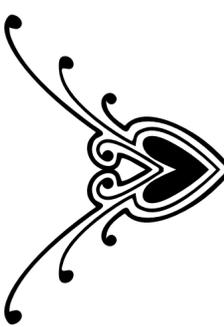
30 lei

Chicken roll 150/50/200 gr
With oriental spiced riced, basil and broccoli.





Salate Mara
Maras' Salads



Salata fresh de pui 300/100 gr
Piept de pui, salata verde, rosii cherry,
castraveti, ardei gras, masline, ou,
telemea, ulei de masline.

27 lei

Chicken fresh salad 300/100 gr
Grilled chicken, green salad, cherry
tomatoes, cucumbers, red peppers,
olives, egg, cheese, olive oil.

Salata cu ton 320/80 gr
Ton, rosii cherry, ceapa rosie, porumb,
masline, ou, salata verde, lamaie, ulei
de masline.

27 lei

Tuna salad 320/80 gr
Tuna, cherry tomatoes, red onion,
sweet corn, olives, egg, green salad,
lemon, olive oil.

Salata somon 320/80 gr
Somon fume, rucola, castraveti, rosii
cherry, avocado, seminte de susan,
ulei de masline, lamaie.

30 lei

Salmon salad 300/80 gr
Smoked salmon, rucola, cucumbers,
cherry tomatoes, avocado, sesame
seeds, olive oil, lemon.

Salata greceasca 350 gr
Castraveti, rosii, ceapa, ardei,
masline, salata verde, telemea.

24 lei

Greek salad 350 gr
Cucumbers, tomatoes, onion, peppers,
olives, green salad, cheese.

Salata cu cruditati 300 gr
Varza, morcovi, telina, mar,
maioneza.

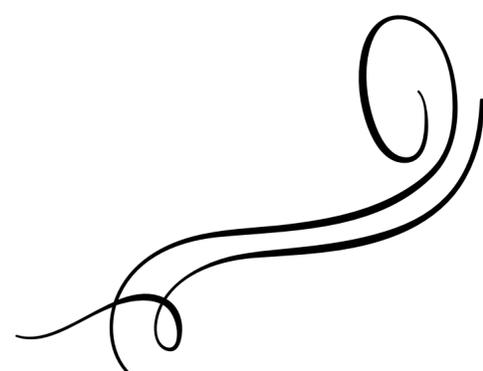
20 lei

Raw vegetables salad 300 gr
Cabbage, carrots, celery, apple,
mayonaise.

Salata taranesca 350 gr
Salata verde, rosii cherry, castraveti,
ardei, sos de ciuperci, ceapa, masline,
sunca, branza telemea,
iaurt.

28 lei

Peasant's style salad 350 gr
Green salad, cherry tomatoes,
cucumbers, red peppers, mushroom
sauce, onion, olives, ham, cheese,
yoghurt.

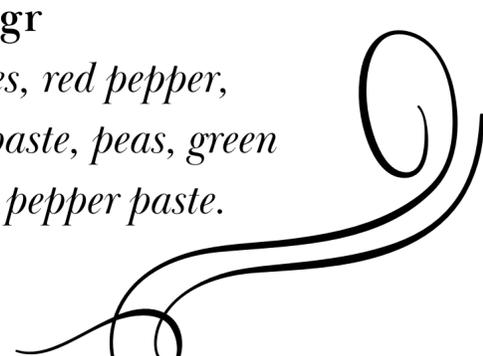




Supe Soups

De multe ori incercam sa retrim gusturile proprii bucatarii, ale mamei sau ale bunicii. Fiecare dintre noi are un fel de mancare preferat si tindem sa credem ca pe noi, romanii, ne bucura delicioasa ciorba, indiferent de anotimpul in care ne aflam. Acestea sunt renumite pentru ingredientele pe care le contin, putand fi de multe feluri: cu carne, de legume, cu peste sau in amestec.

<p>Ciorba de burta 100/300 gr <i>Burta de vita, usturoi, ulei, smantana, otet, morcovi, ardei iute.</i></p>	19 lei	<p>Tripe soup 100/300 gr <i>Beef tripe, garlic, oil, sour cream, vinegar, carrots, chili pepper.</i></p>
<p>Ciorba taraneasca de vacuta 60/340 gr <i>Carne de vita, morcovi, cartofi, ardei gras, varza, mazare, fasole verde, pasta de ardei.</i></p>	14 lei	<p>Peasant's style beef soup 60/340 gr <i>Beef meat, carrots, red pepper, cabbage, peas, green beans, pepper paste.</i></p>
<p>Ciorba a la grec de pui 60/340 gr <i>Carne de pui, morcovi, ceapa, orez, smantana, ardei gras.</i></p>	14 lei	<p>Greek chicken soup 60/340 gr <i>Chicken meat, carrots, onion, rice, sour cream, red pepper.</i></p>
<p>Ciorba ardelenasca de porc cu tarhon 60/340 gr <i>Pulpa de porc, morcovi, ceapa, smantana, tarhon, ardei gras, orez.</i></p>	14 lei	<p>Transylvanian pork soup with tarragon 60/340 gr <i>Pork leg, carrots, onion, sour cream, tarragon, red pepper, rice.</i></p>
<p>Supa de pasere cu taitei 350/50 gr <i>Piept de pui, morcovi, taitei.</i></p>	12 lei	<p>Chicken soup with noodles 350/50 gr <i>Chicken breasts, carrots, noodles.</i></p>
<p>Ciorba radauteana de pui 60/340 gr <i>Piept de pui, morcovi, usturoi, lamaie, smantana, otet, ardei gras.</i></p>	14 lei	<p>"Radauteana" chicken soup 60/340 gr <i>Chicken breast, carrots, garlic, lemon, sour cream, vinegar, red pepper.</i></p>
<p>Ciorba taraneasca de legume 400 gr <i>Morcovi, cartofi, ardei gras, varza, pasta de rosii, masare, fasole verde, otet, pasta de ardei.</i></p>	12 lei	<p>Peasant's style vegetable soup 400 gr <i>Carrots, potatoes, red pepper, cabbage, tomatoe paste, peas, green beans, vinegar, pepper paste.</i></p>





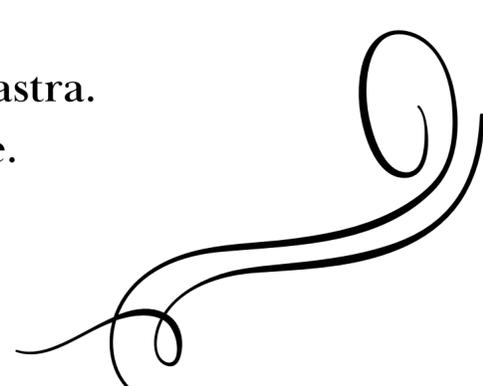
Paste Pasta

Conform izvoarelor istorice existente, s-a demonstrat că pastele făinoase erau cunoscute în Sicilia încă din anul 826 d.Hr., fiind preparate din grâul cultivat pe insula italiană. Geograful arab cunoscut sub denumirea de Idris afirmă în „Cartea lui Ruggero” că în Trabia se prepară paste în cantități atât de mari, încât ar putea hrăni cu ele atât regiunea Calabria, cât și teritoriile musulmane și creștine din împrejur, deopotrivă.

Paste* Carbonara 350 gr <i>Paste, smantana dulce, ou, bacon, parmesan.</i>	28 lei	Pasta* Carbonara 350 gr <i>Pasta, sweetened sour cream, egg, bacon, parmesan.</i>
Paste* milaneze 350 gr <i>Paste, rosii, sunca, patrunjel.</i>	26 lei	Pasta* milanese 350 gr <i>Pasta, tomatoes, york ham, parsley.</i>
Paste* cu hribi in cos de parmesan 270/30 gr <i>Paste, hribi, vin alb, patrunjel.</i>	29 lei	Pasta* with porcini mushrooms in a parmesan basket 270/30 gr <i>Pasta, porcini mushrooms, white wine, parsley.</i>
Paste* cu somon 380/70 gr <i>Paste, smantana dulce, unt, somon stropit cu vodka.</i>	29 lei	Pasta* with salmon 380/70 gr <i>Pasta, sweetened sour cream, butter, salmon splashed with vodka.</i>
Paste* cu fructe de mare 310/100 gr <i>Paste, rucola, fructe de mare, vin alb, usturoi, busuioc.</i>	30 lei	Pasta* with seafood 310/100 gr <i>Pasta, rucolla, seafood, white wine, garlic, basil.</i>
Paste* Alfredo cu pui 350 gr <i>Paste, piept de pui, parmesan, sos alb cu usturoi.</i>	28 lei	Pasta* Alfredo with chicken 350 gr <i>Pasta, chicken breast, parmesan, white garlic sauce.</i>
Paste* Bolognese 350 gr <i>Paste, carne de vita, cascaval, sos de rosii, ceapa, ardei, busuioc.</i>	27 lei	Pasta* Bolognese 350 gr <i>Pasta, beef meat, cheese, tomatoe sauce, onion, peppers, basil.</i>

***Paste:** Spaghetti, Penne, Tagliatelle... la alegerea dumneavoastra.

***Pasta:** Spaghetti, Penne, Tagliatelle... at your own choice.



Preparate din pui Chicken specialities

*Daca vii la Restaurant Mara,
adu-ti pofta de mancare cu tine!*

Piept de pui cu sos de gorgonzola
150/100/200 gr
Cu ciuperci champignon si nudlii de casa.

32 lei

Chicken breast with gorgonzola sauce 150/100/200 gr
With champignon mushrooms and homemade nudli dumplings.

Piept de pui crocant cu cartofi aurii 200/200 gr
Cu sos de usturoi si smantana.

29 lei

Crispy chicken breast with golden potatoes 200/200 gr
With garlic sauce and sour cream.

Piept de pui taverna
200/75/50/50 gr
Cu pilaf de orez, morcovi sote si brocoli.

35 lei

Taverna chicken breast
200/75/50/50 gr
With oriental spiced rice, sote carrots and broccoli.

Pulpe de pui dezosate la cuptor
150/50/150 gr
Cu oregano, sos de ananas picant si cartofi piure.

30 lei

Boneless baked chicken thighs
150/50/150 gr
With oregano, spicy pineapple sauce and mashed potatoes.

Snitel vienez/parizian de pui 150/150 gr
Cu cartofi prajiti.

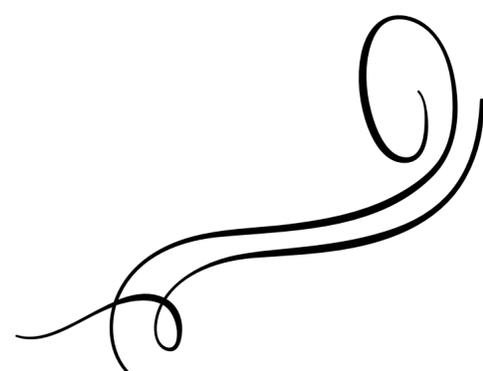
29 lei

Viennese/Parisian chicken schnitzel 150 gr
With french fries.

Piept de pui 150/60/200 gr
Cu ciupercute si cartofi piure.

32 lei

Chicken breast 150/60/200 gr
With mushrooms and mashed potatoes.



Preparate din porc Pork specialities

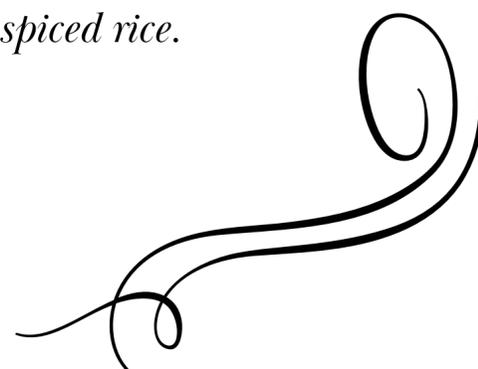
Când aduci carnea de porc la rang de delicată, te va surprinde cu o textură irezistibilă și un gust de neuitat.

<p>Muschiulet de porc impanat 200/150 gr <i>Cu bacon, rozmarin, sos de piper verde și cartofi aurii.</i></p>	36 lei	<p>Stuffed pork tenderloin 200/150 gr <i>With bacon, rosemary, green pepper sauce and golden potatoes.</i></p>
<p>Ceafa de porc picanta cu mamaliguta 150/70/200 gr <i>Ceafa de porc, ardei chili, legume.</i></p>	29 lei	<p>Pork scruff with polenta 150/70/200 gr <i>Pork scruff, chili peppers, vegetables.</i></p>
<p>Cordon Bleu cu cartofi aurii 200/200 gr <i>Cotlet de porc, sunca, cascaval.</i></p>	29 lei	<p>Cordon Bleu with golden potatoes 200/200 gr <i>Pork fillet, bacon, cheese.</i></p>
<p>Muschiulet de porc austriac 200/60/200 gr <i>Cu sos de piper verde și cartofi piure.</i></p>	35 lei	<p>Austrian's style pork tenderloin 200/60/200 gr <i>With green pepper sauce and mashed potatoes.</i></p>
<p>Coaste de porc 200/200 gr <i>Cu cartofi aurii cu sos barbeque.</i></p>	36 lei	<p>Pork ribs 200/200 gr <i>With golden potatoes and BBQ sauce.</i></p>
<p>Cotlet romanesc de porc cu bacon 150/100/150 gr <i>Cu murături și cartofi aurii.</i></p>	36 lei	<p>Romanian's style pork cutlet with bacon 150/100/150 gr <i>With pickles and golden potatoes.</i></p>
<p>Tochitura sigheteană 200/150/50 gr <i>Carne de vita, carne de porc, kaiser, ou, mamaliga</i></p>	35 lei	<p>Sighetean's stew 200/150/50 gr <i>Beef meat, pork meat, kaiser, egg, polenta.</i></p>
<p>Cotlet de porc in bacon 200/200 gr <i>Cu tarhon și cartofi piure.</i></p>	34 lei	<p>Pork cutlet in bacon 200/200 gr <i>With tarragon and mashed potatoes.</i></p>

Preparate din vita Beef specialities

Stiai ca preparatele din carne de vita reprezinta o sursa excelenta de proteine de inalta calitate?

Muschiulet de vita 150/30 gr <i>Cu sos de parmesan si hribi.</i>	59 lei	Beef tenderloin 150/30 gr <i>With parmesan sauce and porcini mushrooms.</i>
Biftec tartar 100/200/150 gr <i>Muschi de vita, oua de prepelita, rosii cherry, cartofi prajiti.</i>	53 lei	Steak tartar 100/200/150 gr <i>Tenderloin beef, quails' eggs, cherry tomatoes, french fries.</i>
Mushi de vita in sos de vin 100/80/200 gr <i>Cu cartofi aurii.</i>	55 lei	Beef in wine sauce 100/80/200 gr <i>With golden potatoes.</i>
Tocanita traditionala de vita 100/200 gr <i>Cu cartofi piure.</i>	36 lei	Traditional beef stew 100/200 gr <i>With mashed potatoes.</i>
Muschiulet de vita Stroganoff 150/200 gr <i>Cu cartofi piure.</i>	59 lei	Stroganoff's beef tenderloin 150/200 gr <i>With mashed potatoes.</i>
Antricot de vita 150/200 gr <i>Cu sparanghel, rosii cherry si ardei la gratar.</i>	45 lei	Beef steak 150/200 gr <i>With asparagus, cherry tomatoes and grilled red peppers.</i>
Friptura de vita cu sos picant 150/60/150 gr <i>Cu pilaf de orez.</i>	39 lei	Roast beef with spicy sauce 150/60/150 gr <i>With oriental spiced rice.</i>




Preparate din peste
Fish specialities


Pastrav prajit 200 gr
In crusta de malai.

35 lei

Fried trout 200 gr
In corn crust.

File de pastrav in fulgi de porumb
200/100/150 gr
File de pastrav, fulgi de porumb, sos de smantana si marar, cartofi aurii.

39 lei

Trout fillets in corn flakes
200/100/150 gr
Trout fillets, corn flakes, dill cream sauce, golden potatoes.

File de somon in crusta de migdale pe pat de rucola
150/30/200 gr
Cu legume sotate.

49 lei

Salmon fillets in an almond crust on a bed of arugola
150/30/200 gr
With sauted vegetables.

Salau parizian cu sos de smantana 200/50 gr
Cu capere.

36 lei

Parisian perch with sour cream sauce 200/50 gr
With capers.

Salau parizian cu sos olandez 200/50 gr
Cu rozmarin.

39 lei

Parisian perch with hollandaise sauce 150/50 gr
With rosemary.

Somon gratinat cu cascaval
100/150 gr
Cu legume sote si parmezan.

21 lei

Gratinated salmon with cheese
100/150 gr
With sauted vegetables and parmesan.

Duet de somon cu salau
200/150/60 gr
Cu orez oriental si sos lemon butter.

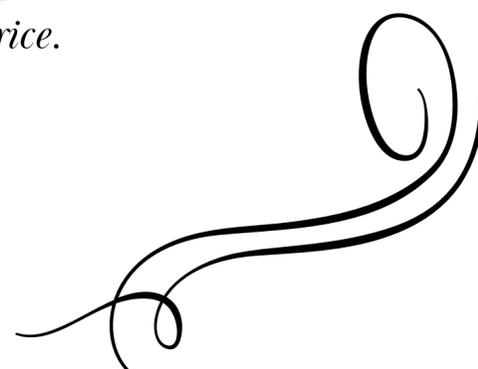
49 lei

Salmon and perch duet
200/150/60 gr
With oriental rice and lemon butter sauce.

Somon in crusta de migdale
150 gr
Cu orez.

45 lei

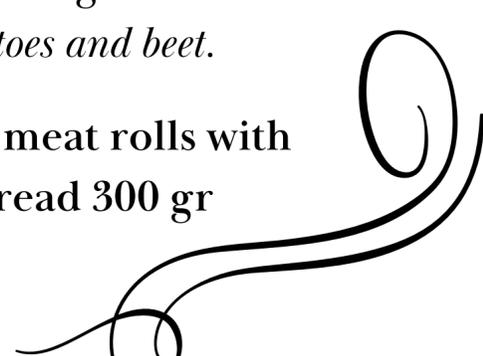
Salmon in an almond crust
150 gr
With rice.





Grill & Burgers

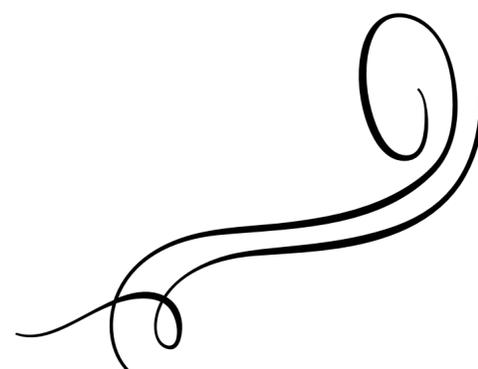
Piept de pui marinat la gratar 150 gr	26 lei	Marinated grilled chicken breast 150 gr
Frigarui de pui 200/150 gr <i>Cu orez Jasmine si sos gorgonzola.</i>	29 lei	Chicken skewers 200/150 gr <i>With Jasmine rice and gorgonzola sauce.</i>
Piept de pui la gratar 150/150/60 gr <i>Cu sos de ananas si orez oriental.</i>	36 lei	Grilled chicken breasts 150/150/60 gr <i>With pineapple and oriental rice.</i>
Ceafa de porc la gratar 200 gr	18 lei	Grilled pork scruff 200 gr
Muschi de vita la gratar 150 gr	35 lei	Grilled beef tenderloin 150 gr
Pastrav la gratar 250/200/50 gr <i>Cu mamaliga si sos de usturoi.</i>	36 lei	Grilled trout 250/200/50 gr <i>With polenta and garlic sauce.</i>
Burger royal 300/100 gr	32 lei	Royal burger 300/100 gr
Burger clasic de vita 300/100 gr	29 lei	Classic beef burger 300/100 gr
Burger de pui 300/100 gr	25 lei	Chicken burger 300/100 gr
Sandwich Philly Cheese 400 gr	32 lei	Philly Cheese Sandwich 400 gr
Platou BBQ (4 persoane) <i>Coaste, piept de pui, ceafa de porc, mici, paine, cartofi prajiti.</i>	180 lei	BBQ Platter (4 people) <i>Pork ribs, chicken breasts, pork scruff, minced meat rolls, bread, french fries.</i>
Platou BBQ (2 persoane) <i>Coaste, piept de pui, mici, paine, cartofi prajiti.</i>	120 lei	BBQ Platter (4 people) <i>Pork ribs, chicken breasts, minced meat rolls, bread, french fries.</i>
Costite cu sos barbeque 200/150/100 gr <i>Cu cartofi aurii si sfecla.</i>	36 lei	Pork ribs with BBQ sauce 200/150/100 gr <i>With golden potatoes and beet.</i>
Mici (3 buc) cu mustar si paine 300 gr	15 lei	Romanian minced meat rolls with mustard and bread 300 gr



Placinte Traditional pies

Datorită cuceririlor romane, rețeta s-a răspândit în întreaga Europă. Bucătarii medievali au adoptat repede rețeta, deoarece aveau nevoie de puține ingrediente și o puteau prepara chiar și pe foc în aer liber. Ei întindeau aluatul, puneau umplutura, o întindeau și aduceau marginile aluatului deasupra. Incet, rețeta și-a făcut loc și la curțile regale. De exemplu, la încoronarea regelui Henry al VI-lea, s-a servit plăcintă de păun, carnea de pasăre fiind foarte apreciată în acele vremuri.

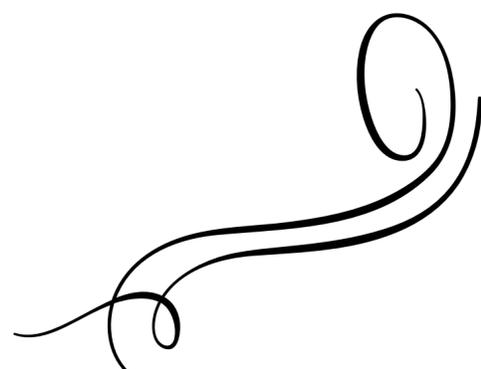
Placinta cu branza de burduf si marar 330 gr	14 lei	Romanian cheese and dill pie 330 gr
Placinta cu telemea si smantana 330 gr	14 lei	Cheese and sour cream pie 330 gr
Placinta cu sunca si cascaval 330 gr	16 lei	Cheese and ham pie 330 gr
Placinta cu branza dulce si stafide 330 gr	14 lei	Cottage cheese and raisins pie 330 gr
Placinta cu branza dulce si stafide 330 gr	14 lei	Cottage cheese and raisins pie 330 gr
Placinta cu mar 330 gr	14 lei	Apple pie 330 gr
Placinta cu verdeturi 330 gr	14 lei	Greens pie 330 gr
Placinta cu cartofi si ceapa 330 gr	14 lei	Potatoe and onions pie 330 gr
Placinta cu varza 330 gr	14 lei	Cabbage pie 330 gr





Pizza

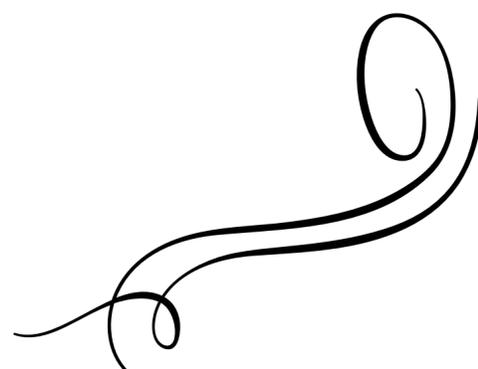
Mara 450 gr <i>Sos pizza, mozzarella, piept de pui, proumb, ciuperci, masline.</i>	29 lei	Mara 450 gr <i>Pizza sauce, mozzarella, chicken breasts, corn, mushrooms, olives.</i>
Prosciutto e funghi 450 gr <i>Sos pizza, mozzarella, prosciutto, ciuperci champignon, rucola.</i>	36 lei	Prosciutto e funghi 450 gr <i>Pizza sauce, mozzarella, prosciutto, champignon mushrooms, arugola.</i>
Quatro fromaggi 450 gr <i>Sos pizza, mozzarella, gorgonzola, camembert, svaiter.</i>	27 lei	Prosciutto e funghi 450 gr <i>Pizza sauce, mozzarella, gorgonzola, camembert, svaiter.</i>
Mamma mia 450 gr <i>Sos pizza, mozzarella, ceapa, porumb, sunca, salam rustic.</i>	27 lei	Mamma mia 450 gr <i>Pizza sauce, mozzarella, onions, corn, ham, rustic salami.</i>
Vegetariana 450 gr <i>Sos pizza, mozzarella, ciuperci, porumb, ardei, masline.</i>	25 lei	Vegetarian 450 gr <i>Pizza sauce, mozzarella, mushrooms, corn, red peppers, olives.</i>
Diavola 450 gr <i>Sos pizza, mozzarella, salam picant, ardei iute.</i>	27 lei	Diavola 450 gr <i>Pizza sauce, mozzarella, spicy salami, chili pepper.</i>
Focaccia 200 gr <i>Blat de pizza, ulei de masline, oregano, busuioc, rosmarin.</i>	12 lei	Focaccia 200 gr <i>Pizza dough, olive oil, oregano, basil, rosemary.</i>





Garnituri
Side dishes

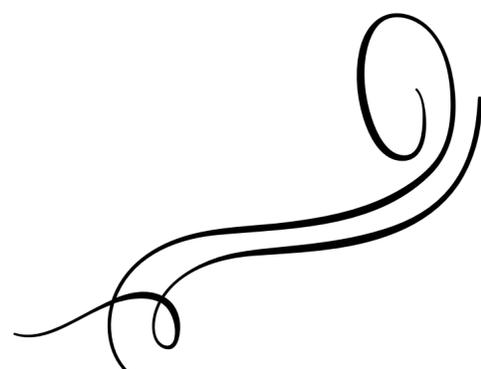
Legume sote 300 gr <i>Dovlecei, vinete, ardei, rosii, ceapa, ciuperci champignon.</i>	10 lei	Sauted vegetables 300 gr <i>Zucchini, eggplant, red pepper, tomatoes, onion, champignon mushrooms.</i>
Legume la gratar 300 gr <i>Dovlecei, vinete, ardei, rosii, morcov, ceapa, ciuperci champignon.</i>	15 lei	Grilled vegetables 300 gr <i>Zucchini, eggplant, red pepper, tomatoes, carrots, onion, champignon mushrooms.</i>
Cartofi aurii 200 gr	9 lei	Golden potatoes 200 gr
Cartofi prajiti 200 gr	7 lei	French fries 200 gr
Cartofi piure 200 gr	7 lei	Mashed potatoes 200 gr
Pilaf de orez 150 gr	7 lei	Oriental spiced rice 150 gr
Brocoli sote 200 gr	10 lei	Sauted broccoli 200 gr
Morcovi sote 200 gr	7 lei	Sauted carrots 200 gr
Fasole verde sote 200 gr	8 lei	Sauted green beans 200 gr
Ciuperci sote 200 gr	10 lei	Sauted mushrooms 200 gr
Varza calita 200 gr	7 lei	Fried cabbage 200 gr
Mamaliga simpla 200 gr	7 lei	Simple polenta seeds 200 gr





Salate
Salads

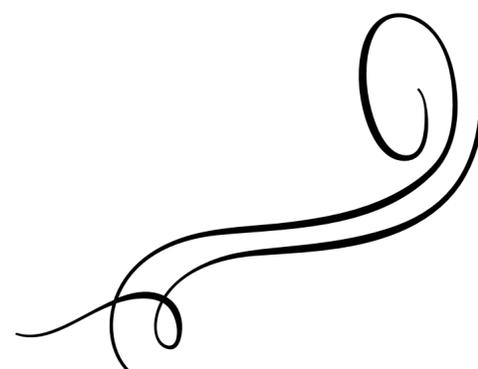
Salata de ardei copti 150 gr	9 lei	Roasted red pepper salad 150 gr
Salata de rosii 150 gr	9 lei	Tomatoes salad 150 gr
Salata de rosii 150 gr	9 lei	Tomatoes salad 150 gr
Salata de castraveti 150 gr	8 lei	Cucumber salad 150 gr
Salata de muraturi asortate 150 gr	8 lei	Assorted pickles salad 150 gr
Salata de varza proaspata 150 gr	7 lei	Fresh cabbage salad 150 gr
Salata verde cu lamaie 100/30 gr	7 lei	Green salad with lemon 100/30 gr
Salata de castraveti cu rosii 150 gr	6 lei	Cucumber and tomatoes salad 150 gr
Salata de sfecla rosie 150 gr	8 lei	Beet salad 150 gr
Salata de cruditati asortata 200 gr <i>Rosii, castraveti, ardei, ceapa, varza proaspata.</i>	8 lei	Assorted raw vegetables salad 200 gr <i>Tomatoes, cucumbers, red peppers, onions, fresh cabbage.</i>





*Sosuri
Sauces*

Sos de ananas picant 60 gr	9 lei	Spicy pineapple sauce 60 gr
Sos de piper verde 60 gr	7 lei	Green pepper sauce 60 gr
Sos de smantana 60 gr <i>Cu usturoi si capere.</i>	7 lei	Sour cream sauce 60 gr <i>With garlic and capers.</i>
Sos de mustar Dijon 60 gr	7 lei	Dijon mustard sauce 60 gr
Sos Maitre D'hotel 60 gr <i>Unt, lamaie, patrunjel verde.</i>	7 lei	Maitre D'hotel sauce 60 gr <i>Butter, lemon, parsley.</i>
Sos lemon butter 60 gr	7 lei	Lemon butter sauce 60 gr
Mujdei de usturoi 60 gr	6 lei	Garlic sauce 60 gr
Smantana 60 gr	3 lei	Sour cream 60 gr
Sos tartar 60 gr	8 lei	Tartar sauce 60 gr

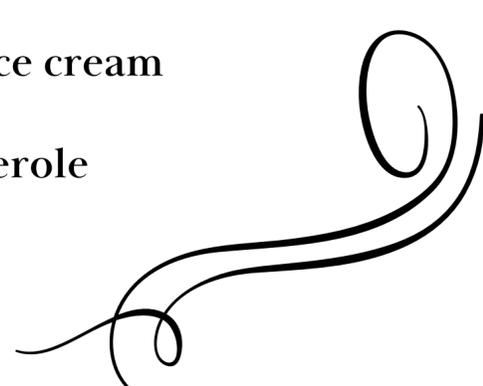




Desert Dessert

Se crede că strămoșii papanașilor au fost preferații grecilor din perioada Antichității, care prăjeau benzi din aluat pe care ulterior le ungeau cu miere. Cu o formă rotundă, de inel, papanașii pufoși raman printre cele mai apreciate deserturi.

Clatita uriasa 320 gr <i>Cu banana, ciocolata si biscuiti.</i>	19 lei	Huge crepe 320 gr <i>With banana, chocolate and biscuits</i>
Clatite cu ciocolata si frisca 200/50 gr	14 lei	Crepes with chocolate and whipped cream 200/50 gr
Clatite cu gem de afine/capsuni/nuca si miere/ciocolata 310 gr	14 lei	Crepes with blueberry jam/strawberry jam/nuts and honey/chocolate 310 gr
Clatite cu branza de vaci 290/80 gr <i>Cu stafide.</i>	14 lei	Crepes with cottage cheese 290/80 gr <i>With raisins.</i>
Papanasi cu branza de vaci 250 gr <i>Cu gem de afine.</i>	19 lei	Fried cottage cheese dumplings 250 gr <i>With blueberry jam.</i>
Prajitura fresh cu afine 120 gr	12 lei	Fresh blueberry cake 120 gr
Mousse de ciocolata 120 gr <i>Cu zmeura.</i>	14 lei	Chocolate mousse 120 gr <i>With raspberry.</i>
Salata de fructe 200 gr <i>Cu frisca.</i>	14 lei	Fruit salad 200 gr <i>With whipped cream.</i>
Amandina 120 gr	12 lei	Chocolate cake 120 gr
Ciocolatina 120 gr	14 lei	Ciocolatina 120 gr
Cheesecake 150 gr <i>Cu fructe de padure.</i>	15 lei	Cheesecake 150 gr <i>With berries.</i>
Inghetata asortata	12 lei	Assorted ice cream
Profiterol	18 lei	Profiterole



Bauturi alcoolice Alcoholic beverages

Vodka 50 ml

Absolut 40%	12 lei
Smirnoff 40%	10 lei
Finlandia 40%	12 lei

Vermuth 50 ml

Cinzano bianco 15%	8 lei
Cinzano rosso 15%	8 lei
Martini bianco 16%	8 lei
Martini rosso 16%	8 lei

Bitter 50 ml

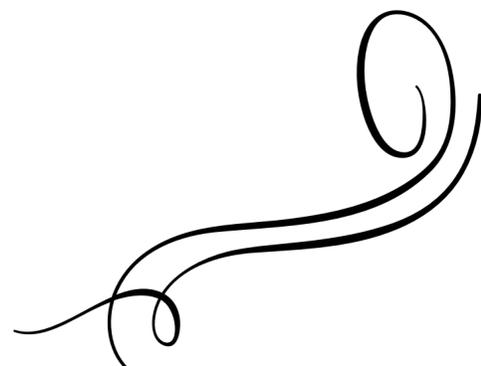
Campari 28,5%	12 lei
Unicum 40%	12 lei
Jagermeister 35%	12 lei
Jagermeister SCHARF 33%	14 lei
Aperol 15%	12 lei

Gin 50 ml

Beefeater 40%	12 lei
Greenall's 40%	12 lei

Brandy 50 ml

Metaxa 5 stars 40%	10 lei
Metaxa 7 stars 40%	12 lei





Bauturi alcoolice
Alcoholic beverages

Whisky 50 ml

Dimple 43%	20 lei
Lagavulin 43%	35 lei
Chivas Regal 40%	18 lei
Ballantine's 40%	10 lei
Johnny Walker Red Label 40%	10 lei
Glenfiddich 40%	18 lei
Jim Bean 40%	12 lei
Jack Daniel's Label 40%	16 lei

Aperitive 50 ml

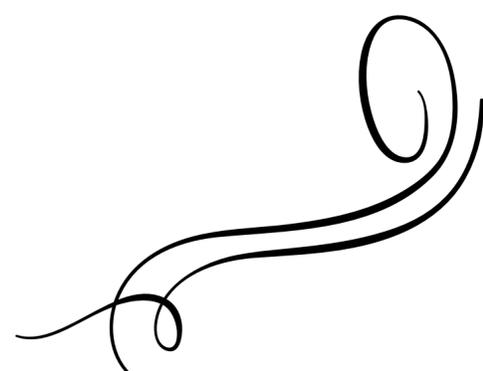
Amaretto 25%	6 lei
Black bitter 25%	8 lei
Tequila 38%	10 lei
Ramazotti Amaro 30%	18 lei

Coniac 50 ml

Hennessy VSOP 40%	25 lei
Curvoisier VSOP 40%	25 lei
Martell VSOP 40%	25 lei
Remy Martin VSOP 40%	25 lei

Vinars 50 ml

Jidvei VSOP 42%	15 lei
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Bauturi alcoolice Alcoholic beverages

Jidvei 0,7 l

Muscat Ottonel ANA 13% (alb, sec)	100 lei
Pinot Gris Maria 13% (roze, demisec)	100 lei
Grigorescu Pinot Gris 12% (alb, sec)	70 lei
Tezaur 12.5% (alb, sec)	70 lei
Grigorescu Dry Muscat "Fata in iarba" 12% (alb, demisec)	70 lei
Grigorescu Roze 14% (roze, demisec)	70 lei
Grigorescu Sauvignon Blanc 12% (alb, demisec)	70 lei
Premiat Dry Riesling 12,5% (alb, sec)	70 lei

Girboiu 0,750 l

Epicentrum Roze (roze, sec)	90 lei
Epicentrum Aligote (alb, sec)	90 lei

Domeniile Johani 0,7 l

Feteasca Neagra 11,5% (rosu, demisec)	60 lei
Sauvignon Blanc 11,5% (alb, demisec)	60 lei

Domeniile Coroanei Segarcea 0,7 l

Cabaret Sauvignon Prestige 13,5% (alb, sec)	90 lei
Pinot Noir Prestige 13,5% (rosu, sec)	90 lei
Chardonay Prestige 13,5% (alb, sec)	90 lei
Pinot Gris Prestige 13.5% (alb, sec)	90 lei

Oprisor 0,7 l

Oprisor Smerenie 13,5% (rosu, sec)	200 lei
Oprisor Caloian Roze 13,5% (roze, sec)	70 lei
Oprisor Caloian Sauvignon Blanc 13,5% (alb, sec)	70 lei
Oprisor Caloian Feteasca Neagra 13,5% (rosu, sec)	70 lei

Bauturi alcoolice
Alcoholic beverages

Dragasani 0,7 l

Vin Casa Isarescu 14% (alb, sec) 100 lei

Dealul Mare 0,7 l

Lacerta 14,2% (rosu/alb, sec) 150 lei

Vinarte 0,7 l

Cabernet Soare 13% (rosu, sec) 150 lei

Prince Mircea Merlot 14% (rosu, sec) 150 lei

S.E.R.V.E. Vinul Cavalerului 0,7 l

Feteasca Neagra 12,5% (rosu, sec) 85 lei

Sauvignon Blanc 12,5% (alb, sec) 85 lei

Roze 13% (roze, sec) 85 lei

Purcari 0,75 l

Rose de Purcari (roze, sec) 95 lei

Sauvignon Blanc (alb, sec) 90 lei

Rara Neagra (rosu, sec) 100 lei

Vin spumant

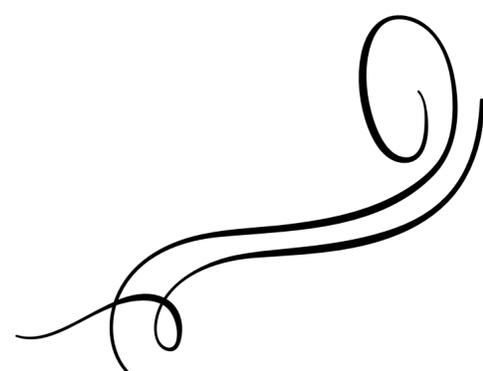
Asti Martini 7,5% 120 lei

Asti Cinzano 7% 120 lei

Garboiu Quartz (roze brut/alb) 90 lei

Jidvei Extra Dry 12% 120 lei

Zarea Royal 24K 100 lei



Bauturi alcoolice
Alcoholic beverages

Sarica Niculitel - Caii de la Letea 0,7 l

Aligote 13,5% (alb, sec)	100 lei
Rose 13,5% (roze, sec)	100 lei
Cabaret Sauvignon 13,5% (rosu, sec)	100 lei

Sarica Niculitel - Exclusiv HORECA 0,7 l

Sauvignon Blanc 12,5% (alb, demisec)	60 lei
Rose - Merlot & Syrah 13% (roze, sec)	60 lei
Cabaret Sauvignon 13,5% (rosu, sec)	60 lei

Sarica Niculitel - Aniversarium 0,7 l

Chardonnay 13,5% (alb, demisec)	60 lei
Rose 12,5% (roze, demisec)	60 lei
Merlot & Cabaret	60 lei
Sauvignon 13% (rosu, demisec)	60 lei

Budureasca 0,750 l

Fume 13,5% (demisec, alb)	90 lei
Tamaioasa 13% (sec, alb)	90 lei
Shiraz 14% (rosu, sec)	120 lei
Rose 13,5% (roze, demisec)	90 lei
Noble White 13,5% (alb, sec)	150 lei
Noble 5 14,5% (rosu, sec)	150 lei
Vin la carafa 1 L (rosu/alb/rose)	35 lei
Vin la pahar 0,250 L (rosu/alb/rose)	9 lei

Sampanie 0,750 l

Moet & Chandon Roze Imperial 12%	400 lei
Mumm Cordon Rouge 12%	350 lei
Proseco 10,5%	200 lei



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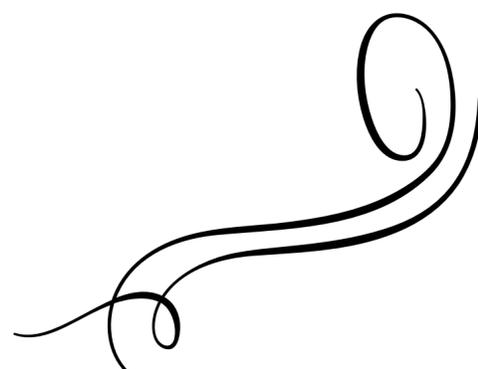
Ursus Premium 1 L	18 lei
Ursus Premium Halba 0,4 L	7 lei
Ursus TAP 0,3 L	6 lei
Peroni 1 L	25 lei
Peroni Halba 0,4 L	9 lei
Peroni TAP 0,3 L	7 lei

Lager sticla

Ursus Black 0,5 L	9 lei
Ursus Premium 0,5 L	8 lei
Ursus 0,330 L	7 lei
Ursus Retro 0,330 L	7 lei
Ursus Black 0,330 L	7 lei
Ursus Pale Ale 0,330 L	7 lei
Peroni 0,5 L	9 lei
Peroni 0,330 L	7 lei
Kingswood Cidru de mere 0,4 L	9 lei
Grolsch 0,45 L	9 lei
Corona 0,355 L	16 lei

Fara alcool

Ursus Premium	8 lei
Ursus Cooler	8 lei





Cocktail-uri
Cocktails

Alcoholic Cocktails

Aperol Spritz 18 lei
(frizzante, aperol, sprite)

Hugo 18 lei
(frizzante, apa minerala, sirop de soc)

Apricot Dream 16 lei
(lichior de caise, nectar de caise, sirop de grenadina)

Sex on the beach 20 lei
(vodka, lichior, nectar de portocale, sirop de grenadina)

Mojito 16 lei
(rom, apa minerala, zahar, menta, lime suc de lamaie)

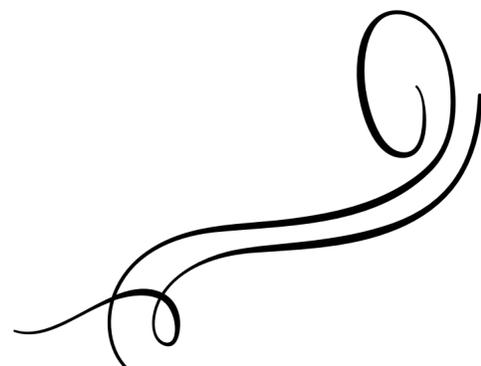
Pink Lady 20 lei
(gin, grenadina, suc de grapefruit)

Non-Alcoholic Cocktails

Mara in 3 culori 14 lei
(nectar de fructe, grenadina)

Mara Special 15 lei
(suc exotic, grenadina, portocale)

Underwater 14 lei
(tonic, sprite, curacao, lamaie)





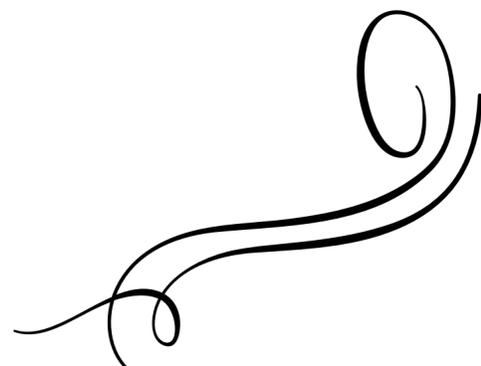
Bauturi fara alcool
Non-alcoholic drinks

Bauturi racoritoare

Apa Dorna 0,75 L	8 lei
Apa Aqua Carpatica 0,5 L	6 lei
Pepsi Cola 0,25 L	6 lei
Coca Cola 0,25 L	6 lei
Nectar Prigat 0,33 L	8 lei
Red Bull 0,33 L	12 lei
Suc natural de portocale sau grapefruit 0,25 L	15 lei
Suc natural de legume/fructe 0,25 L	12 lei
Limonada 0,5 L	15 lei
Limonada tropicala 0,5 L	15 lei

Smoothies

Winter Delice 0,4 L (mar, portocala, miere, scortisoara)	10 lei
Wild Berry 0,4 L (lapte, fructe de padure, miere, sirop de capsuni)	12 lei
Banana Milk 0,4 L (banana, lapte, miere, vanilie)	12 lei





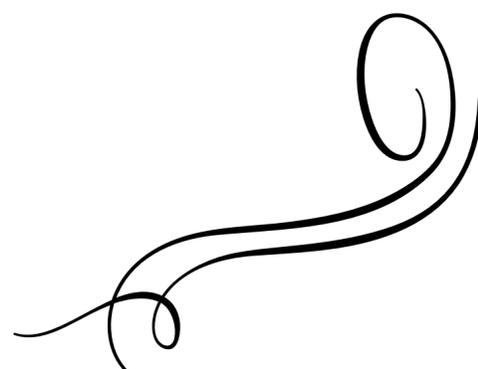
*Bauturi calde
Hot drinks*

Cafea Julius Meinl

Espresso	7 lei
Espresso Deco	7 lei
Espresso Machiatto	8 lei
Capuccino	8 lei
Capuccino Deco	8 lei
Latte Machiatto	10 lei
Frappe cu inghetata	15 lei
Espresso Affogato	13 lei
Espresso Martini	14 lei

Specialitati din cafea

Cafea Trei Culori (cafea, lapte, sirop de zahar)	14 lei
Cafea Fredo (cafea, inghetata, lapte, sirop de zahar)	14 lei
Cafea La Donna (cafea, rom, inghetata, frisca)	16 lei
Cafea Bonjour Special (cafea, coniac, zahar)	16 lei
Cafea Milano (cafea, lichior, inghetata, frisca)	14 lei
Irish Coffee (cafea, whisky, frisca, sirop de zahar)	15 lei





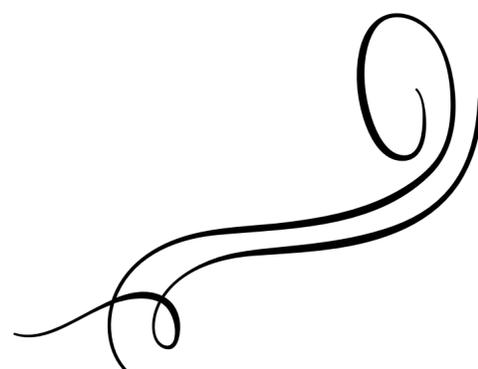
Bauturi calde
Hot drinks

Ceai Julius Meinl

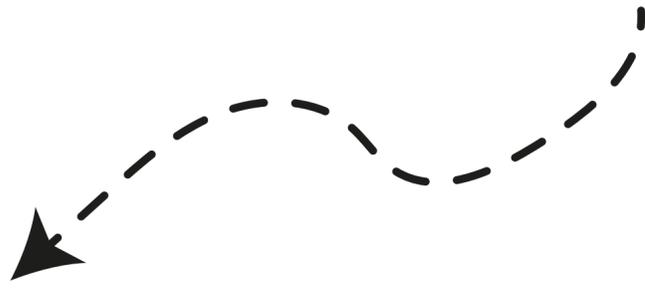
Ceai negru	8 lei
Ceai de ghimbir cu lamaie	8 lei
Ceai de menta	8 lei
Ceai verde	8 lei
Ceai de musetel	8 lei
Ceai de fructe	8 lei

Ciocolata calda

Ciocolata alba	10 lei
Ciocolata neagra	10 lei



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