



When placing your order please specify if you have any food intolerances or allergies.

Our dishes are made with authentic, high-quality ingredients, from local and organic sources.



Those curious of culinary experiences with a heightened aroma are invited to explore our selected spice and oil rack.

01

Tasting Menu

Samsara Experience 95,-

A culinary journey through our menu

Raw cucumber and coconut soup 60 g
PAIRED WITH MEXICAN KISS / CARASSIA, BLANC DE BLANC, METODA CHAMPENOISE

Broccoli and edamame salad 80 g
PAIRED WITH DILL IS THE DEAL / CASA SANTA EULALIA, VINHO VERDE, ALVARINHO

Mushroom foie gras 60 g
PAIRED WITH CARBONATED KOMBUCHA NEGRONI / CHATEAU DE L' ESCARELLE, PALM ROSE

Roasted cauliflower with panko and smashed potato 120 g
PAIRED WITH TEPACHE HIGHBALL / MARISCO VINEYARDS, THE NED, CHARDONNAY

Celeriac Mille Feuille with truffle and asparagus 120 g
PAIRED WITH BOTANICAL TONIC / LAPOSTOLLE, GRAND SELECTION, CARMENERE

A different varză la Cluj 120 g
PAIRED WITH SAMSARA'S MINT JULEP / SISTER'S RUN, CALVARY HILL, BAROSSA VALLEY, SHIRAZ

Shiitake tiramisù 60 g
PAIRED WITH PEACH & STORMY / OREMUS (VEGA SICILIA) 1

Cocktail pairing 95,-

Wine pairing 95,-

Samsara Experience is available daily between 18⁰⁰ and 22⁰⁰. The menu can only be ordered for the entire table.

02

Soups

Wild mushroom cream soup 23,-

350 g vegetarian
porcini mushrooms, pecorino, cream, thyme, white onion, potato, homemade bread

Lentil cream soup 21,-

350 g vegan
bell pepper, red lentils, celeriac, carrot, homemade sourdough bread

Harira soup 22,-

350 g vegan
white onion, garlic, tomato sauce, tofu, chickpeas, turmeric, cumin, chilli, coriander, homemade bread

Tom Yum 23,-

350 g vegan
spicy paste, galangal, lemongrass, kafirri leaves, coconut milk, oyster mushrooms, soy sauce, tofu

Cucumber and coconut raw soup 23,-

350 g raw-vegan
tamari, coconut milk, cucumber, shiitake mushrooms, green onion, carrot, lettuce

03

Starters

Cauliflower popcorn 18,-

150 g raw-vegan
cauliflower, nutritional yeast, corn oil

Eggplant spread 25,-

150 g vegan
roasted eggplant, vegan mayonnaise, white onion, dill infused oil, cherry tomato, homemade sourdough bread

Mushroom foie gras 28,-

150 g vegan
porcini mushrooms, white onion, cognac, nutmeg, thyme, rosehip jam, herbs, homemade sourdough bread

Smoked vegetable skewer 28,-

150 g vegetarian
potato and truffle millefeuille, roasted leek, smoked carrot, shiitake mushrooms, homemade barbecue sauce

Carrot tartare with goat cheese and peanuts 28,-

150 g vegetarian
bread, walnut, honey, coriander, goat cheese, peanuts, sourdough bread

Tart with aged cheese, asparagus, egg yolk confit with truffles 29,-

150 g vegetarian
homemade tart crust, aged Apuseni cheese, egg yolk confit, asparagus, truffles

Spring bouquet 25,-

150 g raw-vegan
Cashew cheese with almonds, broccoli, cucumber, celery, carrot, zucchini

04

Salads

Sweet potato and quinoa salad 36,-

300 g vegan
sweet potato, quinoa, lettuce, figs, pumpkin seeds, vinaigrette

Edamame and broccoli salad 36,-

300 g vegan
broccoli, edamame, peanuts, black sesame seeds, peanut butter dressing with agave syrup and tamari

Grilled fennel salad with citrus 36,-

300 g vegan
lettuce, grilled fennel, segmented grapefruit and orange, citrus fruit jelly, dehydrated citrus fruit, dill infused oil

Raw salad with seasonal fruit and avocado 36,-

250 g raw-vegan
Lettuce, strawberries, blueberries, mango, avocado, sour cherry vinaigrette

Halloumi salad with endive and grilled shiitake mushroom 38,-

300 g vegetarian
halloumi, endive, grilled shiitake mushrooms, basil pesto

Burrata with herbs, pumpkin seed flour pesto and pine seeds 39,-

250 g vegetarian
burrata, lettuce, pesto made from pumpkin seed flour, pine seeds

05

Main

Raw kohlrabi with wasabi, almonds, parsnips 37,-

300 g raw-vegan
kohlrabi, parsnip, almond, wassabi, pomegranate, almond sauce

Vegan burger with vegetable peel chips 36,-

350 g vegan
burger bun, mushroom burger patty, lettuce, caramelized red onion, fried vegetable peels, vegan and homemade mayonnaise

Double cheesy burger with sweet potato fries 38,-

350 g vegetarian
burger bun, halloumi and cheddar patty, tomato, lettuce, cocktail sauce, sweet potato, pecorino

Moroccan Tajine 37,-

350 g vegan
fennel, shiitake mushroom, artichoke, tofu, onion, garlic, tomato sauce, chilli, turmeric, cumin, dried plums and raisins, carrot, cous-cous

Roasted cauliflower with panko and mashed potatoes with coconut milk 38,-

350 g vegan
cauliflower, potato, coconut milk, garlic, Dijon mustard, panko, parsley, vegetable demi-glace sauce

A different varză a la Cluj 39,-

350 g vegan
red cabbage, white cabbage, quince, smoked plums, cashew cream, rice crisp, powdered dill

Shiitake risotto with garlic merengue 39,-

350 g vegetarian
arborio rice, butter, white wine, shiitake mushroom, eggwhite, roasted garlic, parmesan

Spinach and mushroom lasagna 38,-

350 g vegetarian
lasagna sheets, mushrooms, spinach, bechamel sauce, tomato sauce, mozzarella gratin

Wild mushroom stew with polenta 37,-

350 g vegetarian
polenta, porcini mushrooms, cream, onion, white wine, polenta crisps

Eggplant parmigiana with mozzarella 38,-

350 g vegetarian
eggplant, tomato sauce, mozzarella, parmesan, homemade bread

Celeriac Millefeuille with truffles and asparagus 38,-

300 g vegetarian
celeriac, truffles, cream, asparagus, green pea pure, demi glace sauce with carob

06

Pasta

Raw vegan spaghetti with mushroom stew 38,-

350 g raw-vegan
noodles made from carrots and red beets, champignon mushrooms, porcini mushrooms, cashew cream, tamari

Whole wheat penne with artichoke, tofu and cashew cream 38,-

350 g vegan
whole wheat penne, tofu, artichoke, dried tomato, cashew cream

Linguine marinara with wakame 36,-

350 g vegan
linguine, tomato sauce, garlic, parsley, white wine, wakame seaweed

Porcini and cream pappardelle 39,-

350 g vegetarian
pappardelle, porcini mushrooms, white wine, cream, onion, garlic, parsley, parmesan

Paccheri with pesto rosso and artichoke 37,-

350 g vegetarian
paccheri, roasted peppers, garlic, olive oil, almonds, parmesan, artichokes

Gnocchi quattro formaggi with walnut and pear 38,-

350 g vegetarian
gnocchi, four-cheese sauce, walnut, pear

07

Stirfry

Fried rice with crispy tofu 36,-

350 g Vegan
basmati rice, garlic, tofu, panko, shiitake, zucchini, carrot, soy sauce

Spicy bamboo noodles 36,-

350 g vegan
wheat noodles, wood ear mushrooms, bamboo shoots, spicy paste, carrot, zucchini, homemade soy sauce

Pad Thai 36,-

350 g vegetarian
Rice noodles, oyster mushrooms, red onion, pickled radish, egg, homemade soy sauce, roasted peanuts, lime

08

Sushi

Spicy California platter 35,-

250 g vegetarian
teriyaki eggplant roll, spicy mango nigiri, green bean nigiri

Sea platter 35,-

250 g vegan
sweet potato and cucumber maki, seaweed salad nigiri, roasted pepper nigiri, tomato and tofu cream nigiri

Maki raw 30,-

150 g raw-vegan
nori seaweed, carrot, cauliflower, cashew cream, pickled shiitake, cucumber, celery

09

Desserts

Raw-cake trio 26,-

120 g raw-vegan
pecan nuts, almonds, cashew, coconut, cacao, dates, mango, passion fruit, berries

Almond yoghurt with mango and passion fruit 25,-

120 g raw-vegan
almonds, passion fruit, mango, almond milk

Shiitake tiramisù 26,-

120 g vegan
shiitake mushrooms, espresso, cognac, amaretto, sugar, almonds, carob, sprouts

Chocolate and coconut mousse with sour cherries 26,-

120 g vegetarian
dark chocolate, coconut milk, almonds, dates, orange, sour cherries

Farina with purple potatoes and violets 24,-

120 g vegan
purple potato, coconut milk, semolina, violet syrup, sugar, cotton candy, edible flowers

Brownies with sorbet and espresso caramel 24,-

120 g vegetarian
dark chocolate, hazelnuts, walnuts, egg, butter, berry sorbet, salted caramel sauce with espresso and carob

Tofu and white chocolate mousse with strawberry sorbet 26,-

120 g vegetarian
creamy tofu, white chocolate, strawberry sorbet, hazelnut crumble

Goat Cheese cheesecake with raspberry foam 26,-

120 g vegetarian
goat cheese, whipped cream, raspberry, almonds, polen, butter

10

Cheese selection

Aged romanian cheese selection 49,-

200 g vegetarian
Năsal de Țaga, aged Apuseni cheese, Floare de Colț, Puturoasa de Trascău, fruit, nuts, sourdough bread

List of allergens

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats;
2. Eggs and derivatives;
3. Peanuts and derivatives;
4. Soybeans and soy derivatives;
5. Milk and derivatives;
6. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts;
7. Celery (including celeriac);
8. Mustard and derivatives;
9. Sesame seeds and derivatives;