

Menu

HORIZON

by Aro Palace

Horizon – The Freedom of Taste

Dear seeker of new horizons,

With love and passion for the culinary arts, Aro Palace has been delighting the senses of its guests since 1939. For over eight decades, chefs and masters of the culinary craft have worked tirelessly to create exceptional à la carte menus and delicious dishes that shape lasting memories.

Today, we invite you to explore the new identity of the Horizon restaurant. Under the guidance of our dedicated team, each dish becomes a culinary adventure and a celebration of authentic taste.

Our specialties are created with carefully selected ingredients, meant to meet or even exceed your culinary expectations.

You will discover high-end dishes prepared with great creativity by experienced chefs, as a tribute to quality, backed by WSET certifications, tea mastery training at the Dilmah School, and extensive experience gained in prestigious locations in Romania and the USA.

We are grateful for your trust and invite you to enjoy a truly special culinary experience.

Executive Chef, Gabriel Cireașă and F&B Manager, Alina Stoian

A stylized, handwritten signature in black ink, likely belonging to Gabriel Cireașă, the Executive Chef.A stylized, handwritten signature in black ink, likely belonging to Alina Stoian, the F&B Manager.

Appetizers

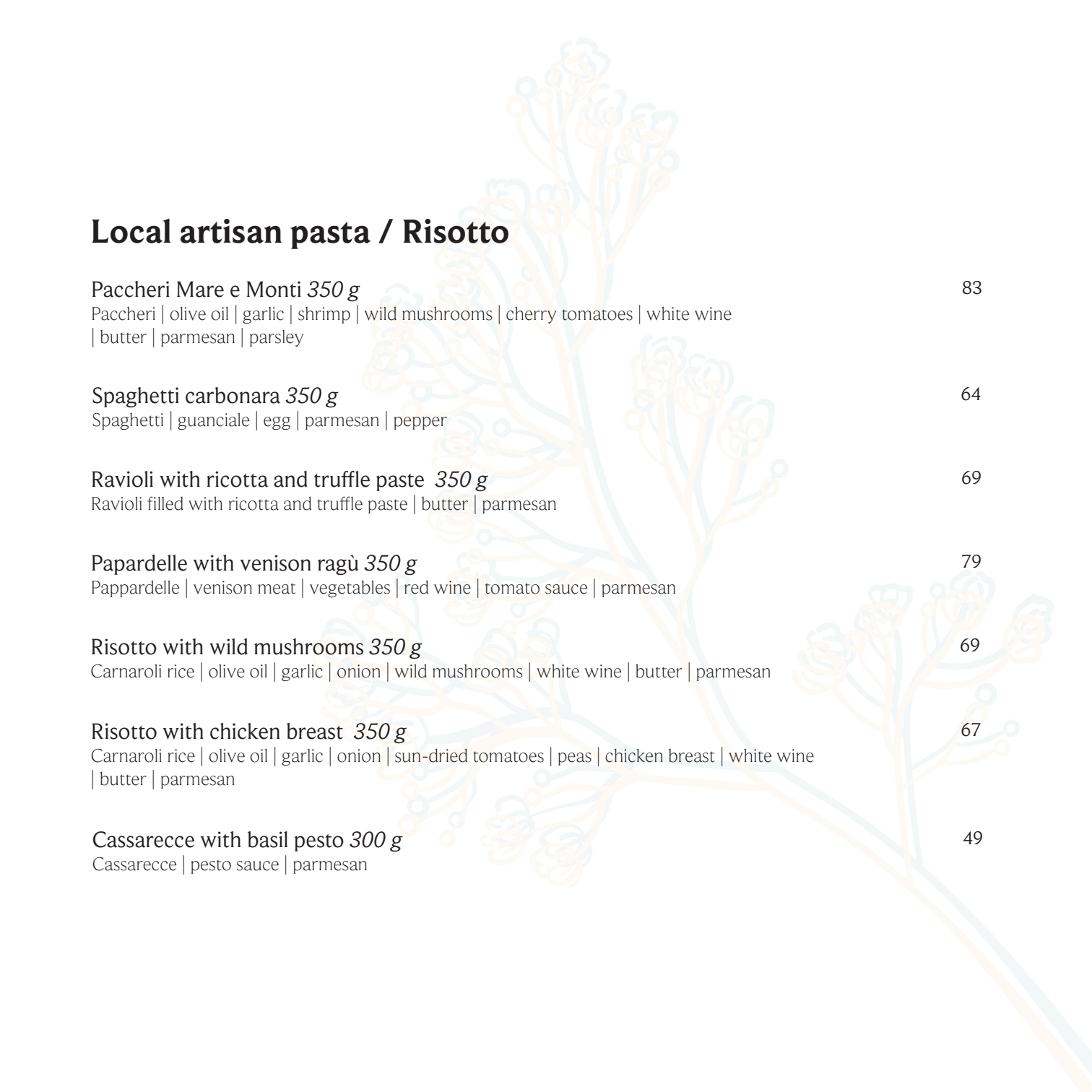
Beef Tartare 200 g Uruguay beef tenderloin onion pickles capers parsley ketchup mustard Tabasco Worcestershire sauce paprika egg butter	99
Burrata with smoked peaches, prosciutto, cherry tomatoes and basil pesto 300 g Buffalo burrata mix salad cherry tomatoes prosciutto basil pesto	68
Foie gras terrine with brioche and pumpkin jam 200 g Duck liver cognac pumpkin cinnamon allspice orange lemon	129
Sautéed shrimp in wine, butter and garlic sauce 200 g Shrimp olive oil garlic white wine butter parsley	79
Moroccan hummus, char-grilled cauliflower and pomegranate seeds 250 g Chickpeas tahini garlic Moroccan spices sesame oil cauliflower pine nuts pomegranate lemon chimichurri sauce flatbread	49
Char-grilled beef bone marrow and smoked horseradish cream sauce 900 g Beef bones with marrow olive oil parsley garlic horseradish sour cream mix salad	112
Josper-roasted eggplant, roasted red pepper sauce, goat cheese from the Braşov region and house pickled onion 250 g Eggplant oil onion garlic red bell pepper goat cheese vinegar	39
Grilled octopus with chimichurri sauce 220 g Octopus chimichurri sauce mix salad lemon	135

Salads

Caesar salad with grilled chicken breast 300 g Baby cos salad grilled in Josper chicken breast mayonnaise parmesan anchovy fillet Worcestershire sauce croutons	63
Arugula salad with peaches, gorgonzola and caramelized walnuts 300 g Arugula peaches gorgonzola walnuts sugar cognac olive oil balsamic vinegar	51
Horizon Salad 300 g Arugula couscous red beet feta cheese smoked duck breast orange pomegranate seeds green onion olive oil mustard maple syrup	43
Caesar salad with shrimp 300 g Baby cos salad grilled in Josper prawns mayonnaise parmesan anchovy fillet Worcestershire sauce croutons	89
Vegetarian salad 300 g Mix salad cucumbers red bell peppers carrots capers parmesan olive oil balsamic vinegar	45

Soups

Veal goulash soup 300 g Veal cheeks vegetables cumin paprika	37
Seafood soup 300 g Shrimp baby calamari mussels fish tomato sauce garlic wine basil	79
Soup of the day 250 g Please ask the waiter	29



Local artisan pasta / Risotto

Paccheri Mare e Monti 350 g Paccheri olive oil garlic shrimp wild mushrooms cherry tomatoes white wine butter parmesan parsley	83
Spaghetti carbonara 350 g Spaghetti guanciale egg parmesan pepper	64
Ravioli with ricotta and truffle paste 350 g Ravioli filled with ricotta and truffle paste butter parmesan	69
Pappardelle with venison ragù 350 g Pappardelle venison meat vegetables red wine tomato sauce parmesan	79
Risotto with wild mushrooms 350 g Carnaroli rice olive oil garlic onion wild mushrooms white wine butter parmesan	69
Risotto with chicken breast 350 g Carnaroli rice olive oil garlic onion sun-dried tomatoes peas chicken breast white wine butter parmesan	67
Cassarecce with basil pesto 300 g Cassarecce pesto sauce parmesan	49

Main course

- Salmon fillet, cauliflower purée, sautéed broccolini, beurre blanc sauce with raw fish eggs and dill oil *150 g/150 g/50 g* 111
Salmon fillet | olive oil | butter | garlic | thyme | cauliflower | white wine | orange | grapefruit | raw fish eggs | thyme | cauliflower
- Trout fillet, josper-baked polenta with traditional Romanian cheese from the Braşov region and roasted pepper sauce with garlic *150 g/150 g/50 g* 89
Trout fillet | olive oil | butter | garlic | thyme | cornmeal | “burduf” cheese | red bell pepper
- Sea bass fillet, sweet potato purée with bourbon, broccolini and Mediterranean sauce *150 g/80 g/40 g/70 g* 109
Sea bass fillet | olive oil | butter | garlic | thyme | sweet potato | bourbon | broccolini | cherry tomatoes | olives | capers | white wine | basil
- Veal schnitzel with arugula and cherry tomatoes *220 g/130 g* 94
Veal | egg | flour | panko | herbs | arugula | cherry tomatoes | parmesan | olive oil | balsamic vinegar
- Pig wings, mashed potatoes with sriracha and bacon, roasted pepper and green pepper sauce *160 g/150 g/100 g/50 g* 103
Pig wings | vegetables | wine | bay leaves | thyme | potatoes | butter | sriracha sauce | bacon | red bell pepper | green pepper sauce | cognac | garlic | parsley
- Braised beef cheeks, mashed potatoes with beetroot, port wine sauce and crispy onion *150 g/150 g/40 g/20 g* 98
Beef cheeks | vegetables | red wine | thyme | bay leaves | potatoes | butter | milk | beetroot | onion | flour

Confit duck leg, celery root purée and wine sauce with roasted quince 99

160 g/100 g/80 g

Duck leg | duck fat | bay leaves | garlic | celery | butter | quince | red wine | star anise | sugar
| lemon | orange

Chicken breast, herbed mashed potatoes and porcini mushroom sauce with 79

gorgonzola 160 g/150 g/100 g

Chicken breast | olive oil | garlic | thyme | rosemary | parsley | butter | potatoes |
porcini mushrooms | gorgonzola | onion | white wine | sour cream

Josper-grilled dishes

Beef cheeseburger 380 g 89

Beef burger USA | bacon | lettuce | tomato | onion | potatoes | parsley | parmesan | tartar

Pork tomahawk 250 g 103

Uruguay beef tenderloin 160 g 149

Uruguay beef entrecôte 300 g 245

US Rib-Eye 200 g 149

Jumbo shrimp 180 g 91

T-bone steak 800 g - 1400 g 60 / 100g

Sea bass 400 g - 600 g 32 / 100g

Sea bream 400 g- 600 g 31 / 100g

Sauces

Chimichurri sauce 50 g Parsley oregano chives coriander garlic vinegar chili flakes	15	Mediterranean sauce 50 g Cherry tomatoes kalamata olives capers butter	15
Horseradish sauce with smoked sour cream 50 g Horseradish paste sour cream	15	Peppercorn sauce 50 g Peppercorn demi-glaze cognac sour cream	15
Demi-glaze sauce 50 g Beef bone soups vegetables red wine	15	Mushroom and gorgonzola sauce 50 g Mushrooms gorgonzola sour cream	15

Side dishes and side salads

French fries with parmesan and parsley 150 g Potatoes oil parmesan parsley	24
Truffle mashed potatoes 150 g Potatoes butter milk truffle paste	25
Sautéed potatoes with tomatoes and capers 150 g Potatoes olive oil onion tomatoes capers parsley butter	25
Gratinated potatoes 150 g Potatoes cheddar mozzarella sour cream egg	22
Grilled vegetables 150 g Zucchini bell pepper onion mushrooms cherry tomatoes corn	26
Grilled Portobello mushrooms 150 g Portobello mushrooms oil garlic parsley	22

Sautéed vegetables 150 g Zucchini broccolini carrots cauliflower butter	17
Roasted red pepper salad 150 g Red bell pepper oil vinegar garlic parsley	19
Red beetroot salad 150 g Red beetroot orange cumin oil vinegar	19
Tomatoe salad with Traditional Romanian Cheese 150 g Tomatoes “telemea” cheese oil vinegar	21
Lemon mix salad 150 g Mix salad oil vinegar lemon	26
Dessert	
Horizon Cake 150 g Egg sugar almond flakes apple basil cinnamon star anise white chocolate	29
Choux craquelin with vanilla cream and caramel mousse 150 g Milk egg flour sugar butter raspberry mint vanilla	44
Pavlova 150 g Egg sugar berries butter	31
Crème brûlée 150 g Egg milk sugar vanilla	32
Artisanal ice cream selection from the Sibiu region 150 g chocolate vanilla pistachio wild berries	31
Artisanal local cheese platter 240 g Cheeses breadsticks nuts fruit	68



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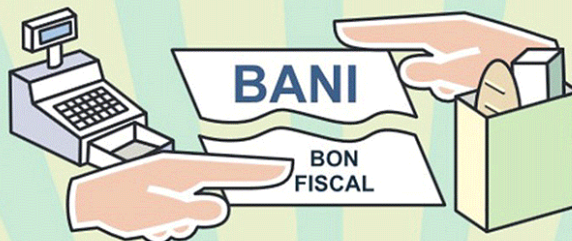
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