

Specialitatea bucatarului

Chef's Specialty



DELICIU DIN INIMA DELTEI DELICACY FROM THE HEART OF THE DELTA

File de nisetră înăbusit în sos de vin cu usturoi, servite cu masline și lamaie

Danube Sturgeon fillets braised in a wine and garlic sauce served with olives and lemon

300 g

65 lei

T-BONE STEAK

Două fripturi savuroase intr-una, combinatia dintre un muschi plin de aroma si antricoul fraged, separate de o vertebra in forma de T servita cu cartofi si sosuri

Two juicy steaks in one, the mix between a flavourful sirloin steak and a tender fillet steak separated by a T shaped bone served with potatoes and sauces

600 g

160 lei



Meniul a la carte din Lyra Restaurant este alegerea ideală pentru cei ce doresc să experimenteze retete sofisticate pline de culoare și savoare sau rețete clasice, de tradiție, reinterpretate într-o manieră contemporană, cu o prezentare modernă. Jucându-ne cu aromele, pe care le mixăm și reinterpretăm, am combinat într-o singură farfurie culori, texturi, gusturi inedite.

Lyra Restaurant este locul unde eleganța designului interior se îmbina armonios cu experiența gastronomică savuroasă, este alegerea ideală pentru cei ce doresc să experimenteze rețete complexe, din gastronomia românească și internațională, prin moduri originale de plating și combinații îndrăznețe de culori, gusturi și arome.

The a la carte Lyra Restaurant menu is the ideal choice for those who want to experience sophisticated recipes full of color and flavor or classic recipes, traditional recipes, reinterpreted in a contemporary way, with a modern presentation. Playing with the flavors, which we mix and reinterpret, we combined in a single plate unique colors, textures, tastes.

Lyra Restaurant is the place where the elegance of interior design meets harmoniously with the delicious gastronomic experience, it is the ideal choice for those who want to experiment with complex recipes from Romanian gastronomy and international, through original ways of plating and bold combinations of colors, tastes and flavors.

Lyra

Restaurant



VEGA
HOTELS

Preparate cu origini de Covurlui - pamantul dintre ape

Dishes of Covurlui origins

Salata Covurlui 250 g 28 lei

Covurlui Salad

Telemea de Covurlui cu negrilica, rosii de Matca, castravete, ardei, ceapa, aromatizate cu ulei de masline si ierburi moldovenesti
Covurlui cheese with fennel, Matca tomatoes, cucumber, bell pepper, onion, flavoured with olive oil and Moldovan herbs



Placinta moldoveneasca 200/100 g 22 lei

Moldovan Pie

Reteta bunicii, placinta invartita cu branza sarata, ou, marar si ceapa verde
Grandma's recipe, pie made with salted cheese, egg, dill and spring onion



Salata icre stiuca 150/ 150 g 24 lei

Pike Roe Salad

Icre de stiuca din inima Deltei, batute cu ceapa, servite cu paine prajita si germeni de praz
Pike roe from the heart of the Delta, mixed with onion, served with toast and leek sprouts



Gustarea boierilor 350 g 38 lei

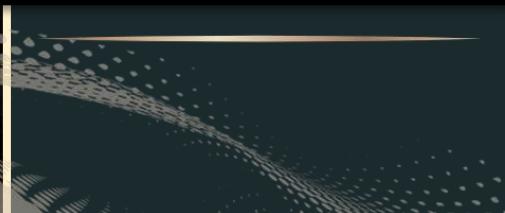
Boyars' Snack

Imbucaturi pe alese, jigou de berbecut, purcelus de lapte copt la jar, branza maturata traditionala, branza burduf, jambon de mangalita, zacusca cu ciuperci de padure, ceapa rosie, castravete, rosii , ardei
Lamb, stone oven roasted piglet, traditional matured cheese, bellows cheese, mangalita ham, wild mushrooms spread, red onion, cucumber, tomatoes, bell pepper

Saramura de crap 180/150/200 g 36 lei

Carp Brine

File de crap gatit pe tabla, cu mamaliguta fripta si sos picant aromat cu legume coapte
Stove top grilled carp fillet with seared polenta and spicy sauce with roasted vegetables



Lyra
Restaurant



VEGA
HOTELS

Puisor de Moldova 500 g

45 lei

Moldova's chicken

Puisor la ceaun aromat cu usturoi copt si mamaliguta fripta
Fried chicken with roasted garlic and polenta

Desert cu prune de la malurile Prutului 150 g

18 lei

Plum dessert from the banks of the Prute

Desert crocant pe baza de prune uscate, cu miez de nuca, zahar brun
si scortisoara
Crunchy dessert based on dried plums, walnuts, brown sugar and
cinnamon



Supe / Soups

Supa de fasole rosie cu prosciutto 300 g

17 lei

Red beans soup with prosciutto

Supa din fasole rosie cu prosciutto, bacon, stoc de vita si praz
Red beans, prosciutto, bacon, beef stock and leek



Supa de peste si fructe de mare 300 g

18 lei

Fish and sea food soup

Arome ale apelor, somon, salau, creveti, carne midii,
gatita cu rosii si praz plus o atingere de softran
Salmon, pikeperch, shrimp, mussels cooked with
tomatoes, leek and a pinch of saffron

Supa crema "Waldorff" 250/50 g

16 lei

"Waldorff" cream soup

Gatita cu telina, apio, nuca si ulei de nuci,
servita cu crutoane de mar
Cooked with celery, walnuts and walnut oil,
served with apple croutons



Lyra
Restaurant

Salads & Starters

Salata cu somon fume 300 g

34 lei

Smoked salmon salad

Mix de salata, rosii cherry, castravete, porumb dulce, capere, masline, somon fume, ou fierb, dressing de miere cu mustar
 Salad mix, cherry tomatoes, cucumber, sweet corn, capers, smoked salmon, boiled egg, honey and mustard dressing



Salata cu piept de pui si citrice 300 g

28 lei

Chicken and citrus salad

Cu rucola, piept de pui grill, portocala si grapefruit
 Arugula, grilled chicken breast, orange and grapefruit

Veggie salad 300 g

28 lei

Mix de salata, rosii cherry, castravete, ardei, avocado, seminte dovleac, floarea soarelui, miez nuca
 Salad mix, cherry tomatoes, bell pepper, avocado, pumpkin seeds, sunflower seeds and walnuts



Salata Thay 300 g

46 lei

Thai Salad

Cu muschi de vita, legume si noodles de orez
 Beef, vegetables and rice noodles

Falafel & Tabbouleh 150/100 g

30 lei

Falafel & Tabbouleh

Lipie cu arome arabesti, cu salata de rosii zemoase si patrunjel proaspat, hummus pufos si chiftelute falafel
 Tortilla with middle eastern flavours, with tomatoes and fresh parsley, hummus and falafel



Haloumi snack 200/100 g

34 lei

sticksuri crispy din branza haloumi si sos de iaurt cu harissa
 Crispy halloumi cheese sticks and yoghurt sauce with harissa

Gustare de la Dunare 350 g

44 lei

Danube's Snack

Mousse de peste afumat, zacusca de peste, icre de stiuca batute cu ceapa, peste marinat, batog, salsa, paine prajita, lamaie
 Smoked fish mousse, fish and vegetables spread, pike roe with onion, marinated fish, stockfish, fresh salsa, toast and lemon

Preparate din peste

VEGA
HOTELS

Fish dishes

File biban in crusta de migdale 250/50 g 46 lei

Perch fillet in almond crust

File biban de mare la cuptor in crusta de fulgi de migdale, servit cu salsa de legume proaspete
Roasted perch fillet in almond crust, served with a fresh vegetables salsa



Butterfish cu sparanghel 150/50/150 g 74 lei

Butterfish with asparagus

File de butterfish gatit la cuptor, servit cu sparanghel sote si sos de lamaie
Roasted butterfish fillet, served with sautéed asparagus and lemon juice



Barbun cu sos de creveti 300 g 56 lei

Barbun with shrimps souce

File de barbun crocant, cu legume sote aromatizate cu cimbrisor si busuioc si sos de creveti cu coniac
Crispy red mullet fillet, sautéed vegetables with thyme and basil and shrimp sauce with cognac



Fructe de mare in sos de vin 300g 58 lei

Sea food in wine sauce

Calamari, creveti si midii inabusite in usturoi si vin, cu lamaie si paine prajita
Calamari, shrimp and mussels braised in garlic and wine with lemon and toast



Salmon Exotic 150/150 g 44 lei

File de somon tras la tigaie servit cu cous cous cu fructe confiate si citrice
Pan seared salmon fillet served with couscous, candied fruits and citrus

Black Sea Mussels 500 g 42 lei

Midii din Marea Neagra inabusite in sos vin cu usturoi, cu patrunjel proaspat si bruschete crocante
Mussels from the Black Sea braised in a wine and garlic sauce, with fresh parsley and crispy bruschetta

Lyra
Restaurant

Preparate din carne

VEGA
HOTELS

Meat dishes

T-bone Steak 600 g

Doua fripturi savuroase intr-una, combinatia dintre un muschi plin de aroma si antricotul fraged, separate de o vertebra in forma de T servita cu cartofi si sosuri
Two juicy steaks in one, the mix between a flavourful sirloin steak and a tender fillet steak separated by a T shaped bone with potatoes and sauces

160 lei



File mignon cu fois gras 180/150/50 g

Muschi de vita black angus servit cu sos piper verde si cartofi cu rozmarin
Black angus steak served with a green pepper sauce and potatoes with rosemary

88 lei

Beef Singapore 350 g

Fasii de vita black angus gatit cu legume crispy, sos soia si chilly si orez prajit cu ou
Black Angus steak strips cooked with crispy vegetables, soy and chilli sauce and egg fried rice

70 lei

Crispy duck 300 g

58 lei

Piept de rata gatit perfect crocant si succulent, servit cu piure pastarnac si sos portocale
Perfectly crispy duck breast served with mashed potatoes, parsnip and orange sauce

Muschiulet de porc cu za'atar 200/150/50 g

40 lei

Pork fillet with za'atar

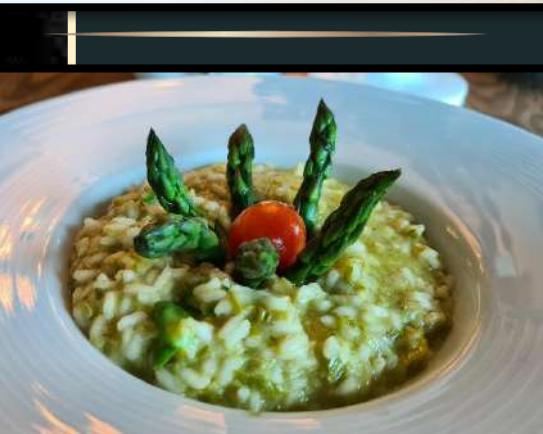
Muschiulet fraged de porc la cuptor, servit cu salsa din rosii, avocado, ceapa, lamaie si sos de iaurt, coriandru
Roasted pork fillet, served with tomatoes, avocado, onion, lemon salsa and yoghurt coriander sauce.



Lyra
Restaurant

Paste & orez

Pasta & rice



Paste integrale cu mix de ciuperci si ulei de trufe 300 g

30 lei

Wholemeal Pasta with a mix of mushrooms and truffles oil

Tagliatele quattro formaggi 300 g

30 lei

Risotto frutti di mare 350 g

34 lei

Risotto cu sparanghel 350 g

32 lei

Risotto with asparagus

Curry de legume cu naut servit cu tortilla 300 g

28 lei

Chickpeas and vegetables curry served with tortillas

Garnitura / Side dish

Cartofi piure / Mashed potatoes 200g

8 lei

Cartofi prajiti steak house 200g

8 lei

Steak House fried potatoes

Legume la gratar/ Grilled vegetables 200g

14 lei

Salata / Salads

Castraveti si gogosari la otet 150g

6 lei

Pickles salad

Salata de sfecla rosie cu hrean 150g

6 lei

Beetroot & horseradish salad

Salata varza alba cu morcov 150g

6 lei

White cabbage salad with carrots

Desert

Dessert

Exclusive chocolate cake 200g

Tort cald de ciocolata insiropat in sos de vin rosu, servit cu inghetata de vanilie
 Chocolate Cake soaked in red wine, served with vanilla ice-cream

22 lei



Banoffee 200g

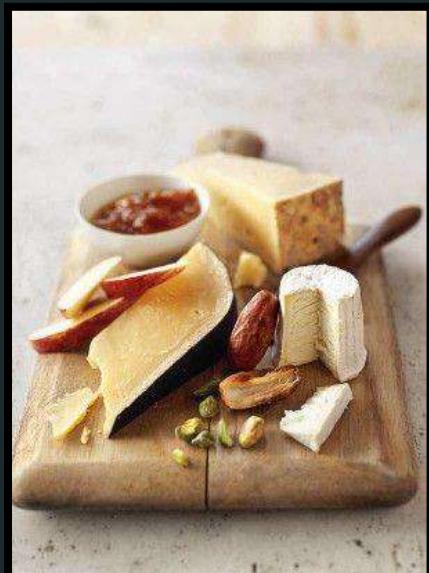
Tort de banana cu caramel de casa si blat din biscuiti oreo
 Homemade banana and caramel cake with a base of Oreo biscuits

20 lei

Apple crumble 200g

Reteta clasica britanica de placinta cu mere si rubarba servita cu inghetata
 Classic British apple and rhubarb pie served with ice-cream

15 lei



Platou cu branzeturi 300 g

Cheese Platter

Branza albastra, camembert, emental, cascaval cu busuioc, parmezan, miez de nuca, fructe confiate, fructe proaspete
 Blue cheese, camembert, Emmental, basil cheese, parmesan, walnuts, candied and fresh fruits.

42 lei



Fine spirits

TEQUILA (50 ml)

El Jimador reposado (alc. 38%) 14 lei

RUM (50 ml)

Bacardi carta negra (alc. 40%) 14 lei

Bacardi carta blanca (alc. 37,5%) 16 lei

Bumbu (alc. 40%) 25 lei



TRADITIONAL Romania(50 ml)

Palinca de prune (alc. 50%) 12 lei



VODKA (50 ml)

Finlandia (alc. 40%) 11 lei

Grey Goose (alc. 40%) 25 lei

Absolut Blue (alc. 40%) 12 lei

GIN (50 ml)

Bombay Sapphire (alc. 40%) 16 lei

Beefeater (alc. 40%) 11 lei

WHISKY (50 ml)

Jack Daniel's (alc. 40%) 18 lei

Jack Daniel's single barrel (alc. 40%) 36 lei

Gentleman Jack (alc. 40%) 25 lei

Dewar's 12 y.o. (alc. 40%) 26 lei

Dewar's white label (alc. 40%) 14 lei

Glenfiddich 12 y.o. (alc. 40%) 27 lei

Chivas Regal 18 y.o. (alc. 40%) 48 lei

Irish - Jameson (alc. 40%) 14 lei

Jack Daniel's single barrel (alc. 40%) 36 lei

Johnnie Walker Black Label (alc. 40%) 22 lei



HERBAL LIQUEURS (50 ml)

Jagermeister (alc. 35%)	15 lei
Cointreau (alc. 40%)	30 lei
Ramazzotti Sambuca (alc. 38%)	16 lei
Amaretto disaronno (alc. 28%)	18 lei
Baileys irish cream (alc. 17%)	16 lei



COGNAC (50 ml)

Metaxa 7* (alc. 40%)	17 lei
Armagnac Nismes delclou vs (alc. 40%)	29 lei
Remy martin vsop (alc. 40%)	58 lei
Jidvei VSOP (alc. 42%)	19 lei

BITTER, VERMOUTH (50 ml)

Martini Fiero (alc.14.4%)	16 lei
Martini Bianco (alc.15%)	12 lei
Aperol (alc. 11%)	12 lei
Bitter Campari (alc. 25%)	14 lei



Cocktails & Long Drinks

VEGA
HOTELS

MOJITO 170 ml (alc.5%) 20 lei
rom, lime, sirop ,zahar, menta , apa minerala
Rum, lime, sugar syrup, mint, sparkling water

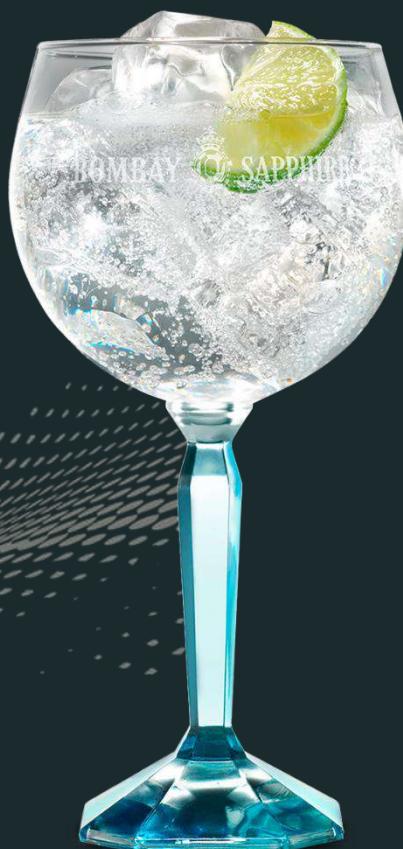
APEROL SPRITZ 250ml (alc.5%) 19 lei
Aperol, prosecco, apa minerala, portocala
Aperol, prosecco, sparkling water, orange

HUGO 250 ml (alc.5%) 18 lei
sirop soc, menta, lime, prosecco, apa minerala
elderflower syrup, mint, lime, prosecco,
sparkling water

TEQUILA SUNRISE 250 ml (alc.8 %) 18 lei
tequila, suc portocale, sirop grenadine
Tequila, orange juice, grenadine

MARTINI FIERO TONIC 250 ml (alc.5%) 20 lei
martini Fiero, apa tonica
Martini fiero, tonic water

MARTINI TONIC 250 ml (alc.3%) 18 lei
martini, apa tonica
Martini, tonic water



BOMBAY TONIC 250 ml (alc.8%) 23 lei
bombay, apa tonica
Bombay, tonic water

GIN TONIC 250 ml (alc.8%) 18 lei
Gin, apa tonica
Gin, tonic water

VODKA ORANGE 250 ml (alc.8%) 18 lei
vodka, suc portocale
Vodka, orange juice

CUBA LIBRE 250 ml (alc.8%) 20 lei
rom, cola, lime
Rum, cola, lime

CAMPARI ORANGE 250 ml (alc.5%) 18 lei
campari, suc portocale
Campari, orange juice

LONG ICELAND ICE TEA 250 ml (alc.16%)
vodka, gin, triplu sec, tequila, rom, cola
vodka, gin, triple dry, tequila, rum, cola
27 lei

VODKA TONIC 250 ml (alc.8%) 19 lei
vodka, apa tonica
vodka, tonic water

Lyra
Restaurant

Beer

Heineken (alc. 5 %) 400 ml	11 lei
Heineken 0% (alc. 0 %) 330 ml	12 lei
Ciuc Premium (alc. 5 %) 500 ml	10 lei
Draught Ciuc (alc. 5 %) 400ml	9 lei
Draught Ciuc (alc. 5 %) 250ml	7 lei
Silva Bruna (alc. 7 %) 500ml	12 lei
Silva Blonda (alc. 5,2 %) 500ml	11 lei



Heineken (alc. 5 %) 400 ml	11 lei
Heineken 0% (alc. 0 %) 330 ml	12 lei
Ciuc Premium (alc. 5 %) 500 ml	10 lei
Draught Ciuc (alc. 5 %) 400ml	9 lei
Draught Ciuc (alc. 5 %) 250ml	7 lei
Silva Bruna (alc. 7 %) 500ml	12 lei
Silva Blonda (alc. 5,2 %) 500ml	11 lei

Vin alb/ White wine (750 ml)

Cramele Recas

Solo quinta 150 lei
(alc. 13%) sec

Chardonnay - SOLE Reserve 110 lei
(alc. 13.5%) sec

Casa Isarescu

Cramposie – Dragasani 70 lei
(alc. 12.5%) sec

Aurelia Visinescu Dealu Mare

Sauvignon Blanc Karakter 70 lei
(alc.13%) sec

Curtea Regala Macin

Aligote 55 lei
(alc.12.5%) sec

Gama domenii Euforia

Tamaioasa Romaneasca 60 lei
(alc.12.5%) demisec

Domeniul Bogdan

Domeniul Bogdan Clasic
Sauvignon Blanc 45 lei
(alc.13%) demisec

Domeniul Bogdan Clasic

Sauvignon Blanc 12 lei
(alc.13%) demisec
– pahar/ glass 187 ml



Vin rosu/Red wine (750 ml)



Serve Ceptura

Cuvee Charlotte 180 lei
(alc. 14.5 %) sec

Aurelia Visinescu Dealu Mare

Cabernet Sauvignon Karakter 90 lei
(14%) sec

Vinarte

Prince Mircea Merlot 90 lei
(alc.14%) sec

Budureasca-Dealu Mare

Shiraz Budureasca 80 lei
(alc. 14.5 %) sec

Crama Darie

Strabun Merlot 90 lei
(alc. 14.5 %) sec

Castel Vladoiyanu

Feteasca Neagra 70 lei
(alc. 13.7 %) sec

Domeniul Bogdan

Primordial Feteasca Neagra 140 lei
(alc. 14%) sec

Domeniul Bogdan

Domeniul Bogdan
Cuvee Experience 60 lei
(alc. 14%) sec

Domeniul Bogdan

Premium Organic Merlot 50 lei
(alc. 14,5%) sec

Domeniul Bogdan

Premium Organic Merlot 14 lei
(alc. 14,5%) sec
– pahar/ glass 187 ml

Vin Roze/Rose Wine (750 ml)

Gama Domenii Euforia

Busuioaca de Bohotin
(alc.12.5%) demidulce

70 lei

Crama Hamangia

Pagaia Merlot Rose
(alc.12.5%) sec

90 lei

Crama Hamangia

Ataman Cabernet Sauvignon
(alc.12.5%) demisec

60 lei



Sparkling wine & Champagne



Martini prosecco extra sec 100 lei
(alc. 11,5%)

Spumant Colocviu Fet. Neagra brut 70 lei
(alc. 11%)

Moet brut 400 lei
(alc. 12%)

Soft Drinks

Fresh orange/ grapefruit or mix 250ml	14 lei
Classic lemonade 500ml	14 lei
apa, sirop de zahar, lamaie / water, sugar syrup, lemon	
Flavoured lemonade 500ml	15 lei
apa, sirop de menta, fructul pasiunii sau mango/ water, mint syrup, passion fruit or mango	
Coca Cola / Coca Cola Zero 250 ml	8 lei
Fanta/ Sprite 250 ml	8 lei
Schweppes Tonic water 250 ml	8 lei
Fuzetea - lamaie, piersici/ lemon, peach 250 ml	8 lei
Cappy nectar orange 250 ml	8 lei
Apa Dorna still/ sparkling water 330 ml	7 lei
Apa Dorna still/ sparkling water 750 ml	14 lei



Coffee & Tea

Espresso 60 ml	7 lei
Espresso doppio 60 ml	12 lei
Espresso deco 60 ml	9 lei
Cappuccino 150 ml	9 lei
Flavoured Cappuccino 150 ml	10 lei
cu sirop vanilie sau ciocolata/ with vanilla or chocolate syrup	
Caffe latte espresso, lapte/ milk 200 ml	9 lei
Flavoured Caffe latte 200 ml	10 lei
cu sirop vanilie sau ciocolata/with vanilla or chocolate syrup	
Irish Coffee 200 ml	16 lei
espresso, frisca/ cream, jameson, (alc. 6%)	
Classic Frappe 350ml	12 lei
pudra cafea, lapte, frisca, topping / coffee powder, milk, cream, topping	
Flavoured Frappe 350ml	14 lei
cu sirop ciocolata sau vanilie/ with chocolate or vanilla syrup	
Ice Cream Frappe 350ml	15 lei
cu inghetata/ With ice cream	
Baileys Frappe (alc. 3%) 350ml	18 lei
cu Baileys Irish cream /with Baileys Irish cream	
Ciocolata calda /Hot chocolate 170 ml	10 lei
Ceai / Tea Big Bag infusion 200 ml	10 lei
Refreshing mint, Earl grey, Rose apricot, Fruit symphony, AppleElder flower, Camomile, China, Green Jasmine, China, Green pure chun mee	



Unele preparate din meniul nostru pot contine alergeni.

In cazul in care sunteti intolerant/alergic inainte de a comanda orice preparat, consultati lista de ingrediente sau intrebatii personalul nostru.

Some dishes in our menu may contain allergens. If you are intolerant/allergic, before ordering any dish, consult the ingredients list or ask our staff

**Imaginiile preparatelor sunt cu titlu de prezentare si pot diferi in orice mod (culoare, aspect etc.) de imaginile produselor livrate, acestea putand prezenta abateri de la poze si descrierile prezentate.*

** The images of the presented products are for presentation purposes. The actual products may present differences from the pictures and descriptions above shown.*

The logo for Lyra Restaurant. The word "Lyra" is written in a large, elegant, white cursive script font. Below it, the word "Restaurant" is written in a smaller, white, sans-serif font.