

RESTAURANT MENU AND CONCEPT

Food & Beverage Operations BMIH4002

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The family-style a la carte restaurant I picture is a cosy, welcoming place that highlights the rich and varied flavours of Romanian food. As described by Cousins and Weekes (2020, p. 16), this type of restaurant would offer table service with some of the dishes coming as large portions for the entire group to share.

If looking to do a further classification of the “Daciada” restaurant, under the service style criteria provided by Davis et al (2018, p. 42-43) the restaurant would offer a casual dining experience, with affordable menu choices and informal atmosphere.

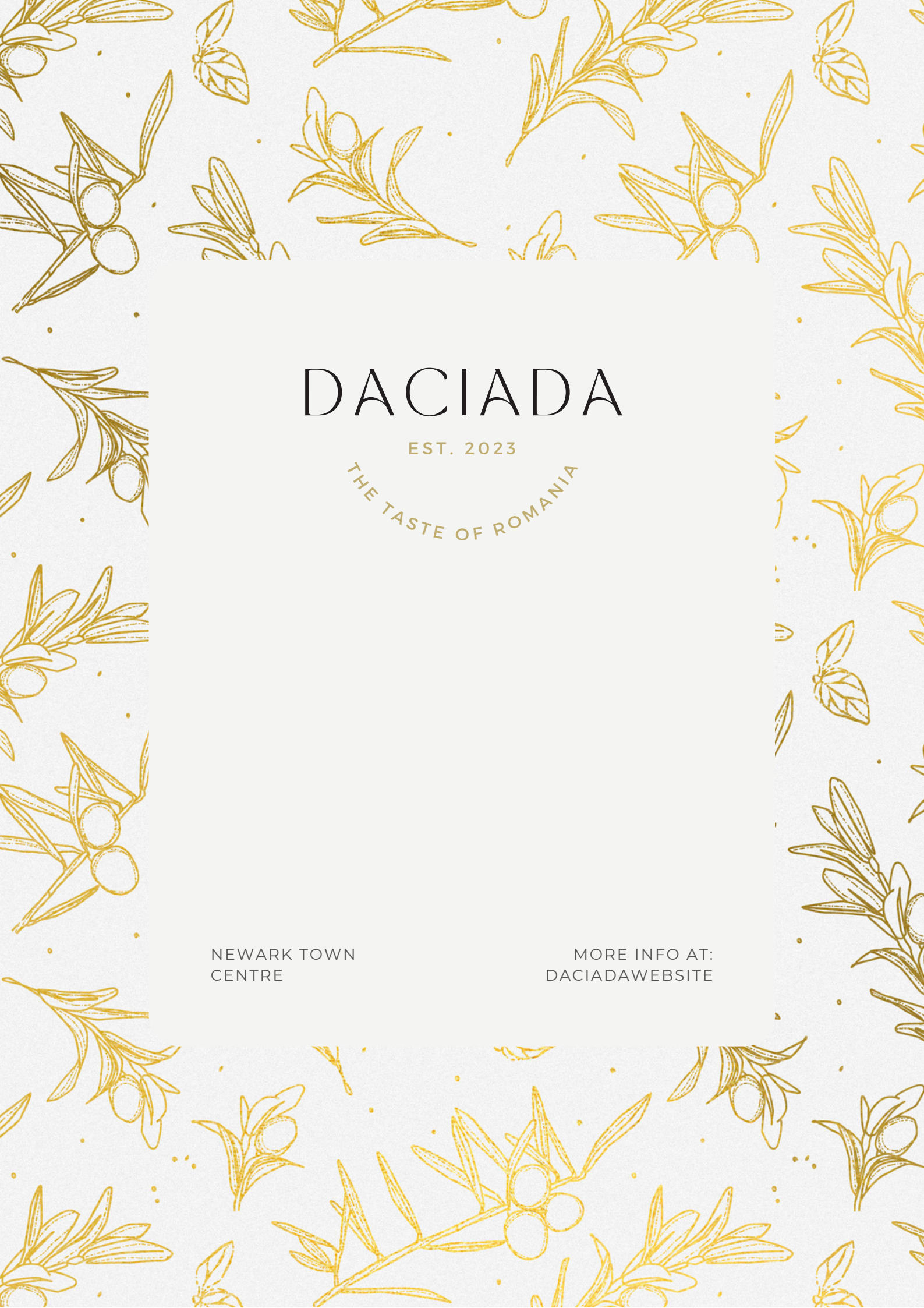
The cuisine at this restaurant features classic Romanian recipes with a modern touch and an emphasis on using local products. With a wider audience in mind, the idea is to provide a memorable dining experience that honours the genuine flavours of Romanian food.

The family-style design of the restaurant makes it a great place for families to dine. There are selections on the menu that are suitable for both adults and children, so everyone can find something they like. However, the restaurant’s menu would also look to appeal to food enthusiasts looking for a special culinary experience and curious to experience the authentic Romanian cuisine, but also to the large local Romanian community living in the Nottinghamshire area who are longing for familiar flavours but also excited to try modern foods.

The options presented in the menu seek to take the guest through a journey into Romanian traditions and gastronomical history, with classic dishes such as Sarmale or Papanasi, but also with some of the country’s favourites like mici or tochitura. Taking advantage of Romanian’s love for vegetables, the menu offers few of the most delicious vegetarian dishes, such as zacusca or aubergine salad.

Romania has a long-standing tradition when it comes to wine-making as well, as described in an article written by Yuan, So and Chakravarty (2008, p. 65), Romanians have developed a “personal involvement” with wine which is defined by an active interest in the vinification process but also by consumer’s enthusiasm when it comes to the product itself. With this in mind, the menu offers a selection of well-loved Romanian wines which will go well with the food options available.

In conclusion, the menu offers from the restaurant I envisioned strives to give customers food that would feel their souls also on top of their stomachs.

The background of the entire page is a repeating pattern of olive branches with olives and leaves, rendered in a light yellow/gold color on a white background. The pattern is dense and covers the entire area.

DACIADA

EST. 2023

THE TASTE OF ROMANIA

NEWARK TOWN
CENTRE

MORE INFO AT:
[DACIADAWEBSITE](https://www.daciada.ro)

APPETIZERS (Romania Experience, 2023)

Sarmale Bites.....£6.50

Bite-sized cabbage rolls stuffed with a savory mix of ground pork, rice, and aromatic spices, served with a tangy tomato sauce.

Mămăligă Fritters (vegetarian).....£5.50

Fritters made of crispy cornmeal and flavoured with Telemea cheese. Served with a tangy sour cream and dill dip.

Zacuscă Bruschetta (vegetarian).....£5.50

Grilled artisan bread topped with a savoury mixture of roasted tomatoes, peppers and aubergines, topped with feta cheese crumbles

SOUPS

Ciorbă de Burtă.....£5.95 (Romania Experience, 2023)

Using soft beef tripe, sour cream, garlic, and fresh herbs, this traditional tripe soup has a modern twist.

Ciorbă de Perisoare.....£5.95 (Chef's Pencil, 2022)

Made with ground pork meatballs, seasonal vegetables and a tangy broth

Ciorbă de Legume (vegetarian).....£4.50

Traditional vegetable soup made with seasonal vegetables and seasoned with romanian bors

SALADS (Romania Experience, 2023)

Aubergine salad (vegetarian).....£3.95

Smoky grilled aubergines salad mixed with tomatoes, onions, and fresh herbs, served with crusty bread

Tomato and Cucumber Salad (vegetarian).....£3.50

Refreshing tomato and cucumber salad with red onion, olives, and crumbled brânză de burduf (sheep cheese)

MAIN COURSE

Mici Burger.....£11.50 (The Burgr Factory, 2021)

Juicy grilled mici (Romanian sausages) patty served on a homemade bun with caramelized onions, lettuce, tomato, and a tangy mustard-mayo

Stuffed Peppers (vegetarian option available).....£9.50

Bell peppers stuffed with a delectable mixture of ground beef, rice, and spices, served with a creamy polenta and a side of sour cream.

Grilled rainbow trout.....£15.50

Grilled rainbow trout fillet seasoned with lemon, garlic, and fresh herbs, accompanied by roasted potatoes and a zingy dill and caper sauce.

Tochitură.....£12.95 (Gheorghe, 2017)

Traditional Romanian pork stew served with polenta and a fried egg

DESSERT

Papanashi.....£9.50 (Adina, 2020)

Traditional Romanian doughnuts made with cottage cheese, fried until golden brown, and served with a dollop of sour cherry compote and a sprinkle of powdered sugar

Crepes.....£7.50

Thin crepes filled with a sweet cottage cheese and blueberry filling, topped with a drizzle of honey and a scoop of vanilla ice cream

SOFT DRINKS

Socata Drink...£5.00

Made with elder flower
(Let's travel more, 2019)

Fresh Orange Juice...£5.00

Fresh Apple Juice...£2.00

WINES

Fetească Albă (white wine)...£6.00

Fetească Neagră (red wine)...£6.00

Busuioască de Bohotin (rosé wine)...£6.00

Grasă de Cotnari (sweet white wine)...£7.00

(Coman, 2017)

BEER

Ursus...£4.50

Timisoreana...£3.50

Ciuc...£4.50

SPIRITS

Tuica (Plum Brandy)...£6.00

Afinata / Visinata / Zmeurata...£7.50

Berries liquor
(Let's travel more, 2019)

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