

SUNTEM
"deschiși"
în fiecare zi

PROWINE
MENIU A LA CARTE

Rezervari

+40748906090
rsvp@prowine.ro

APERITIVE

PROWINE BOARD 350g
branza pecorino D.O.P., masline verzi, FOCACCIA BARESE

WINE "SPOUSE" 350g
anghinare fermentată, măsline verzi cu roșii uscate și usturoi, anșoa, parmezan și FOCACCIA BARESE

ITALIAN CHARCUTERIE 260g
prosciutto, selecție de salamuri, ardei peperoncino cu ton și branza pecorino

STEAMED EDAMAME 180g
edamame, sos teriyaki și sos de trufe

PANINI "PROWINE" 300g
FOCACCIA BARESE, salam venetricina, salam fenicul, bocconcini, sos pesto

BRUSCHETE CU TRUFE SI PARMEZAN 150g
salsa tartufata, parmezan

BURRATA di BUFALA 340g
servită cu roșii, rucola, busuioc thailandez și FOCACCIA BARESE

HUMMUS BEIRUT 240g
cu FOCACCIA BARESE

GUACAMOLE 350g
crema de avocado FRESH cu FOCACCIA BARESE

ZACUSCA DE STURION 200g
muschi de STURION și zacusca de legume

BATOG FILE DE MORUN AFUMAT 280g
muschi de MORUN AFUMAT cu ARTIZANAL BRIOCHE

TARTAR DE TON 320g
ton, avocado, lamaie, FOCACCIA BARESE

TON TATAKI 320g
katsuoibushi, sos de soia cu lime și salată de alge wakame

CREVETI PANKO 280g
creveti black tiger cu sos chili

CREVETI SAGANAKI 350g
creveti black tiger, sos de roșii San Marzano, branza feta, oregano

HAMSII PRAJITE A.O.P. 300g
cu sos de usturoi

HALLOUMI CHEESE 240g
halloumi, tahini si sumac

JUMARI DE PUI 170G
aripi de pui panko

TARTAR DE VITA 220g
muschi de vita, unt cu trufe și FOCACCIA BARESE

FICAT DE VITEL 320G
cu castraveti murati

CAVIAR CUTIE (30g)
servit cu pâine brioche prăjită, unt și flori de sare

SALATE

MIX SALATA VERDE 150G
lolo rosso, lolo bianco

SALATA DE SEZON 300G
telemea de Ibanesti, roșii, castraveti, ceapa verde

SALATA DE VINETE 150G
servită cu ceapa verde

SALATA DE ARDEI COPTI 150G

SUPA ZILEI

DRINKS MENU



47lei

69lei

78lei

38lei

33lei

45lei

83lei

54lei

48lei

64lei

85lei

95lei

95lei

64lei

75lei

67lei

65lei

47lei

99lei

60lei

499lei

28lei

35lei

25lei

29lei

27lei

PASTE

RIGATONI AL TARTUFO 360G
cu salsa tartufata, parmezan, sos de vin alb si sare de maldon

GNOCCHI AL POMODORO 340G
cu sos de roșii, sos de sampanie, parmezan si busuioc proaspat

NERO DI SEPIA CON FRUTTI DI MARE 350G
cu creveti black tiger, midii proaspete si sos de chardonnay

FEL PRINCIPAL

CREVETI AJILLO 320g
creveti, sos champagne, chorizzo, capere, roșii cherry, FOCACCIA BARESE

TOCANA DE MIDII 340g
midii proaspete, sos chardonnay, sos de roșii San Marzano, FOCACCIA BARESE

STURION FILE 380g
servit cu sos meunière, sos sauvignon blanc, cartofi la abur si capere

CARACATITA GALICIANA 360g
mojo verde, cartofi raclet si sos de vin a la verdejo

TON AHI 380g
legume bouquet, sos unagi si reductie de champagne

LUP DE MARE CU LEGUME 340g
brocoli, conopida, morcov si sare de maldon

PULPA DE RATA 340g
varza calita cu merlot si cu mar verde

PIEPT DE PUI LA GRATAR CU LEGUME 250g
piept de pui, brocoli, conopida, morcov copt

PASTRAMA DE OAIE 380g
pastrama de oaie cu mamaliguta si castravti acri

CARNE DE PORC LA GARNITA SI CARTOFI PRAJITI 420g
pulpa, muschi, carnat de casa, cartofi prajiti

MUSCHI DE VITA CU SOS DE PIPER VERDE 360g
muschi de vita, sos de piper verde și sparanghel

ENTRECOTE DE VITA (maturată, hrănită cu cereale) 380g
sos chimichurri și salată verde

MITITEI CU CARTOFI PRAJITI 400g
3 mititei cu cartofi prajiti si mustar de Tecuci

PENTRU COPII

GUJOANE DE PUI 260g

ASIAN NOODLES CU LEGUME SI PUI 280g

GARNITURI

LEGUME "BOUQUET" 230G

SPARANGHEL 120G

CARTOFI PRAJITI 250G

OREZ CU PARMESAN SI LIME 150G

DESERT "de casa" by ProWine GastroBar

TORT DE CIOCOLATA "PROWINE CAKE" 200g

CHEESCAKE ET SON COULIS 200g

MACARONS PASTEL 6BUC 120g

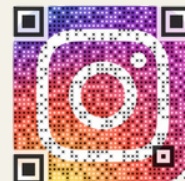
CLATITE "PROWINE" 180g

TIRAMISU CUILLERE 200g

PLATOU FRUCTE DE SEZON 250g

FOCACCIA BARESE 120G 19lei

ARTIZANAL BRIOCHE 150G 15lei



PENTRU VALORILE NUTRITIONALE CONSULTATI MENIUL ONLINE

Bulevardul Mărăști 20A, Sector 1, București, 011462 in cadrul COSR cu intrare si din
Kiseleff (ARCUL DE TRIUMF)

WE ARE
"OPEN"
EVERYDAY

PROWINE



MAKE A
RESERVATION

+40748906090
RSVP@PROWINE.RO

A LA CARTE MENU

APPETIZERS

PROWINE BOARD 350g pecorino cheese D.O.P, green olives, Baresse focaccia	47lei
WINE "SPOUSE" 350g fermented artichokes, green olives with sun-dried tomatoes and garlic, anchovies, parmesan, and Baresse focaccia	69lei
ITALIAN CHARCUTERIE 260g prosciutto, selection of salami, peperoncino peppers with tuna, and pecorino cheese	78lei
STEAMED EDAMAME 180g edamame, teriyaki sauce and truffle sauce	38lei
PANINI "PROWINE" 300g BARESE FOCACCIA, ventricina salami, fennel salami, bocconcini, pesto sauce	33lei
BRUSCHETTA WITH TRUFFLES AND PARMESAN 150g truffle salsa, parmesan	45lei
BURRATA di BUFALA 340g served with tomatoes, arugula, Thai basil, and Baresse focaccia	83lei
HUMMUS BEIRUT 240g with FOCACCIA BARESE	54lei
GUACAMOLE 350g FRESH avocado cream with FOCACCIA BARESE	48lei
STURGEON ZACUSCA 200g sturgeon loin and vegetable zacusca	64lei
SMOKED STURGEON LOG 280g smoked cod loin, served with ARTIZANAL BRIOCHE	85lei
TUNA TARTAR 320g tuna, avocado, Baresse focaccia	95lei
TON TATAKI 320g katsubushi, lime soy sauce, and wakame seaweed salad	95lei
PANKO SHRIMPS 280g black tiger shrimps with chili sauce	64lei
SAGANAKI SHRIMPS 350g black tiger shrimp, San Marzano tomato sauce, feta cheese, oregano	75lei
FRIED ANCHOVIES A.O.P. 300g with garlic sauce	67lei
HALLOUMI CHEESE (fried) 240g halloumi, tahini and sumac	65lei
CHICKEN WINGS 170g panko chicken wings	47lei
BEEF TARTAR 220g beef tenderloin, truffle butter, Baresse focaccia	99lei
VEAL LIVER 320g with pickled cucumbers	60lei
CAVIAR BOX (30g) served with toasted brioche bread, butter, and fleur de sel	499lei
SALADS	
GREEN SALAD MIX 150G lolo rosso, lolo bianco	28lei
SEASONAL SALAD 300G Ibanesti telemea cheese, tomatoes, cucumbers, green onions	35lei
EGGPLANT SALAD 150G served with green onions	25lei
ROASTED PEPPER SALAD 150G	29lei
SOUP OF THE DAY	27lei

DRINKS MENU



PASTA

RIGATONI AL TARTUFO 360G with truffle salsa, parmesan, white wine sauce, and Maldon salt	49lei
GNOCCHI AL POMODORO 340G with tomato sauce, champagne sauce, parmesan, and fresh basil	52lei
NERO DI SEPIA CON FRUTTI DI MARE 350G with black tiger shrimp, fresh mussels, and chardonnay sauce	89lei

MAIN COURSE

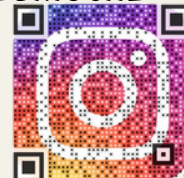
AJILLO SHRIMPS 320g shrimp, champagne sauce, chorizo, capers, cherry tomatoes, Baresse focaccia	85lei
MUSSEL STEW 340g fresh mussels, chardonnay sauce, San Marzano tomato sauce, Baresse focaccia	68lei
STURGEON FILLET 380g served with meunière sauce, sauvignon blanc sauce, steamed potatoes, and capers	129lei
GALICIAN OCTOPUS 360g mojo verde, raclette potatoes, and Verdejo wine sauce	135lei
AHI TUNA 380g "Bouquet" vegetables, unagi sauce, and champagne reduction	99lei
SEA BASS WITH VEGETABLES 340g broccoli, cauliflower, carrot, and Maldon salt	85lei
DUCK LEG 340g braised cabbage with Merlot and green apple	78lei
GRILLED CHICKEN BREAST WITH VEGETABLES 250g chicken breast, broccoli, cauliflower, roasted carrot	63lei
LAMB PASTRAMI 380g lamb pastrami with polenta and pickled cucumbers	76lei
PORK MEAT WITH GARNISH AND FRENCH FRIES 420g pork leg, tenderloin, homemade sausage, french fries	59lei
CHATEAUBRIAND WITH GREEN PEPPER SAUCE 360g beef tenderloin, green pepper sauce, and asparagus	147lei
BEEF ENTRECÔTE (aged, grain-fed) 380g chimichurri sauce and green salad	170lei
MITITEI WITH FRENCH FRIES 400g 3 mititei with french fries and Tecuci mustard	45lei
FOR KIDS	
CHICKEN FINGERS 260g	59lei
ASIAN NOODLES WITH VEGETABLES AND CHICKEN 280g	48lei
SIDES	
"BOUQUET" VEGETABLES 230G	32lei
ASPARAGUS 120G	36lei
FRENCH FRIES 250G	27lei
RICE WITH PARMESAN AND LIME 150G	29lei

DESERT "hand made" by ProWine GastroBar

CHOCOLAT CAKE "PROWINE CAKE" 200g	38lei
CHEESCAKE ET SON COULIS 200g	36lei
MACARONS PASTEL 6BUC 120g	54lei
PANCAKES "PROWINE" 180g	42lei
TIRAMISU CUILLERE 200g	45lei
SEASONAL FRUIT PLATTER 250g	30lei

NEW!

BARESE FOCACCIA 120G	19lei
ARTIZANAL BRIOCHE 150G	15lei



FOR NUTRITIONAL VALUES, SEE THE ONLINE MENU

20A MĂRĂȘTI BOULEVARD, SECTOR 1, BUCHAREST, 011462 WITHIN COSR WITH
ENTRANCE ALSO FROM KISELEFF (TRIUMPHAL ARCH)