


ZABOLA ESTATE MENU

SEASONAL DISHES INSPIRE BY
THE ESTATE'S GARDENS,
FOREST AND TRADITIONS.

APPETIZERS


 **Eggplant mousse** 30 ron
with garden tomatoes 100g/80g/50g
and fresh basil
7, 1*

Foie gras pâté 85 ron
with quince jam 250g
and browned butter
7, 1*

Roasted beef marrow 70 ron
with garlic 450g/50g
and horseradish cream
3, 1*


DESSERTS

 **Pavlova** 35 ron
with mascarpone 150g
and seasonal fruit
3, 7


 **Warm apple tart** 35ron
in puff pastry, 170g
vanilla ice cream,
caramel sauce
1, 3, 7*

SALADS

 **The Countess's Garden Salad** 45 ron
fresh greens, 250g
herbs from the estate
7, 10*

 **Peach and Gorgonzola Salad** 45ron
with roasted walnuts 250g
7, 5, 11*

Duck foie gras 105 ron
caramelised apples 100g/80g/50g
cream cheese, wild berry jelly
7*

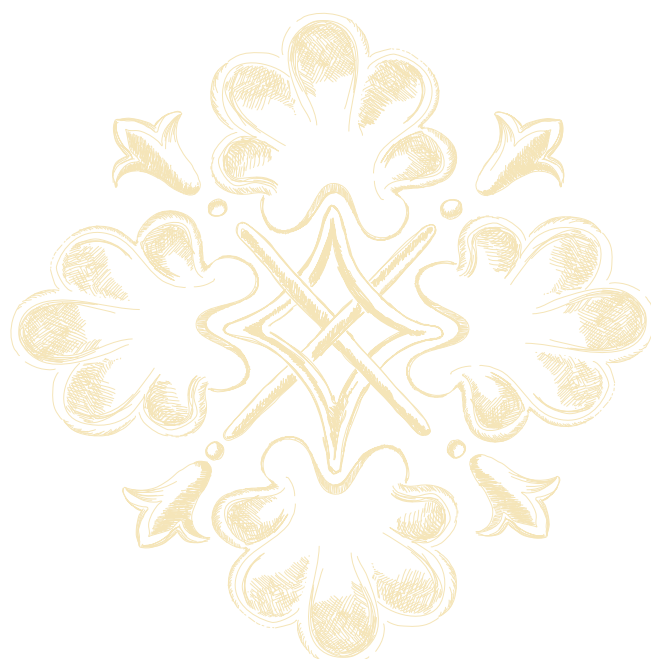
 **Cheese board** 75 ron
– selection of local cheeses, 350g
house-made preserves
1, 5, 6, 10

Charcuterie board 50 ron
– traditional cured meats 170g
and smoked salami
5, 7

FOR CHILDREN

 **Mac and cheese** 25 ron
1, 7, 3 250g

Crispy chicken with fries 40ron
1, 3* 150/150g



SOUPS



Traditional goulas

1, 3, 9

38 ron
300g



Look for this symbol beside dishes made with vegetables from our organic garden.

Chicken soup

with semolin dumplings
(from free-range local farms)

1, 3, 9, 13

55ron
300g

Flavours from Bengal

Some of the dishes on this menu carry the warmth and spice of India — inspired by Sous-chef Abhishek Chanda, a member of the Roy-Chowdhury family of Bengal. Follow the Indian Gate symbol to discover these special plates, prepared with care and tradition.

MAIN COURSES

Chicken breast

tarrago, wild mushroom
sauce, grilled vegetables

7 *

80 ron

150g/50g/150g

Venison tenderloin

red wine mushroom sauce,
pumpkin purée, carawa

7 *

195 ron

150g/80g/200g

Duck leg confit

red wine-glazed quince,
garden potatoes, truffle

7 *

85 ron

160g/50g/150g

Veal cheeseburger

with rosemary baked potatoes
and tartar sauce

1, 7, 3 *

75 ron

300g/150g

Pork tenderloin with garlic

leeks and smoked bacon
potatoes, honey mustard

7, 10 *

80 ron

150g/50g/150g



Saag Paneer

– Indian-style greens,
made cheese (vegetarian)

6 *

70 ron

350g

Mountain trout

with roasted garli
and crispy horseradish

4, 7 *

85 ron

150g/50g/150g

Beef tenderloin

with apple-celery purée
and wild blueberry sauce

7, 9 *

190 ron

150g/50g/150g

