

STARTERS

Smoked trout pâté 70 ron
with gherkins 250g
4, 7, 10 *

Foie gras pâté 90 ron
quince jam 250g
and browned butter
1, 6, 7 *

Roasted bone marrow 70 ron
garlic and horseradish 450g/50g
cream
1, 3, 6 *

Bulz 50 ron
telemea cheese, egg 300g
3, 7

 **Local cheese selection** 75 ron
(for two) 350g
chutney, biscuits,
grapes, walnuts
1, 7, 8

Charchuterie 60 ron
(for one) 220g
1, 5, 6, 7, 8, 10

SALADS

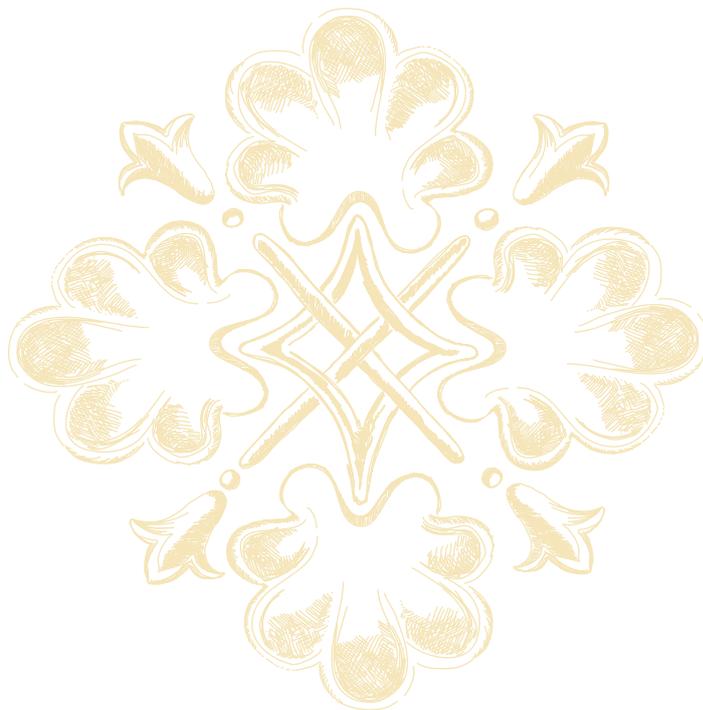
 **Castle salad** 45 ron
mixed salad leaves, avocado, 250g
cherry tomatoes, cucumber,
Kalamata olives, goat cheese,
orange, balsamic vinegar,
olive oil
7, 10, 13

 **Tabbouleh** 40 ron
hummus, flatbread 250g
1, 11

DESSERTS

 **Apple** 37 ron
in puff pastry 150g
vanilla ice cream,
caramel
1, 3, 6, 7

 **Chocolate mousse** 37 ron
with raspberry 170g
and fruit topping
3, 6, 7



FOR CHILDREN

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

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

SOUPS



Meatball soup
organic vegetables
1, 3, 9*

40 ron
300g



Chicken soup
organic vegetables
1, 3, 9*

40 ron
300g



Goulash
organic vegetables
1, 3, 6, 9, 10, 11, 13*

55 ron
300g

Welcome to Zabola Estate's kitchen.

Our menu is shaped by the seasons and by the work of local producers who help us source the best ingredients.



Dishes marked **LOCALLY GROWN** use vegetables from our certified organic garden.

A small selection of dishes is inspired by Bengal, shared by our sous chef Abhishek Chanda. This chapter reflects a family link within the estate's story.

Look for the Indian Gate symbol on the menu.



MAIN COURSES

Tarragon chicken breast
mushroom sauce,
grilled vegetables
7, 9*

85 ron
150g/50g/150g

Beef tenderloin
green pepper sauce,
roasted beetroot,
potato purée
7*

190 ron
180g/50g/100g/50g

Duck leg confit
quince,
truffled potatoes
7*

90 ron
160g/50g/150g

**Venison
cheeseburger**
rosemary baked potatoes,
tartar sauce
1, 7, 3, 10*

75 ron
300g/150g

Garlic-stuffed pork tenderloin
potatoes with leek
and bacon,
mustard sauce
7, 10*

85 ron
150g/50g/150g



Chicken tikka
chicken thigh,
aromatic rice
7*

75 ron
300g

Trout
baked polenta,
garlic sauce
4, 7*

90 ron
150g/50g/150g



Tofu skewers
grilled vegetables
6, 11

60 ron
150g/200g

Penne with beef
tomato sauce with basil,
parmesan
1, 7

105 ron
350g

GABRIEL RECOMMENDS

Foie gras pâté with quince jam and browned butter
Foie gras with gentle quince sweetness, finished with the depth of browned butter.

Apple in puff pastry with vanilla ice cream and caramel sauce

Crisp pastry, warm apple, and a soft finish of vanilla and caramel.

Beef tenderloin with green pepper sauce

Cooked to preserve its natural juiciness, served with roasted beetroot and smooth potato purée — a composed classic.