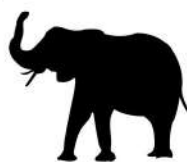




éléphante



CHAMPAGNE & TAPAS

FOOD & DRINKS

Nothing brings
people together
like good food



Tapas

GILLARDEAU OYSTERS NO.2 WITH MIGNONETTE SAUCE, 50 gr / 10 gr / 1 PC.	38 RON
<i>Fresh oysters served with a classic mignonette sauce made with vinegar, pepper, and white onion. 12 14</i>	
FOIE GRAS WITH QUINCE CHUTNEY AND HAZELNUTS INFUSED IN PORT WINE, 80 gr / 20 gr	72 RON
<i>Delicate foie gras served with a fragrant quince chutney, hazelnuts infused in Port wine, and a rich berry sauce — an elegant balance of creaminess, crunch, and fruitiness. 1 7 8 12</i>	
PADRON PEPPERS, 220 gr / 25gr / 5 gr	48 RON
<i>Fried Padron peppers in olive oil, seasoned with Maldon salt. Delicate flavor and tender texture.</i>	
SALAD WITH BURRATINA AND SPICY HONEY, 150 gr / 15 gr / 15 gr	55 RON
<i>A fresh salad mix topped with a creamy burratina, filled with a touch of honey infused with chili pepper. A delicate, mildly spicy, and perfectly balanced flavor. 7</i>	
ÉLEPHANTE MUSHROOM TOAST WITH AROMATIC HERBS, 120 gr / 100 gr / 30 gr / 30 gr	59 RON
<i>Sandwich made with a mix of shiitake, champignon, and shimeji mushrooms sautéed in white wine, served in Shokupan bread. Simple and delicious. 1 7</i>	
SALMON & TUNA TARTARE DUO, 100 gr / 10 gr / 100 gr / 60 gr	87 RON
<i>Salmon tartare with Japanese mayo and tobiko roe, paired with fresh tuna and avocado. A refined contrast of flavors and textures. 2 3 4 6 11 12</i>	
CRISPY BITES WITH SAINT JACQUES SCALLOPS, 155 gr / 75 gr	98 RON
<i>Seared Saint Jacques scallops with butter, lemon, and white wine, served on crispy sushi rice and topped with chili pepper. 7 12 14</i>	
CRISPY BITES WITH SPICY TUNA, 80 gr / 80 gr	60 RON
<i>Spicy tuna served on a bed of crispy sushi rice, topped with tobiko roe for added flavor and texture. 2 3 4 6 12</i>	
BEEF KATSU SANDO, 200 gr / 140 gr / 10 gr / 3 gr	149 RON
<i>Crispy beef schnitzel, fresh coleslaw, and select spices in a flavorful and well-balanced Japanese-style sandwich. 1 3 6 7 10</i>	
BEEF TACOS WITH CARAMELIZED ONION, 90 gr / 30 gr / 30 gr / 20 gr	74 RON
<i>Slow-cooked beef tacos topped with caramelized onion jam and a crunchy cabbage mix, finished with a creamy cheese dressing. 1 3 6 7</i>	
SHRIMP TACOS WITH YOGURT SAUCE, 140 gr / 30 gr / 30 gr	69 RON
<i>Seared shrimp tacos served with a refreshing yogurt sauce and a crunchy cabbage mix. 1 2 6 7 12</i>	



main course

**OVEN-BAKED CHICKEN BREAST WITH BUTTER SAUCE AND
ONION-INFUSED MAYO , 300 gr / 10 gr** 84 RON

Tender chicken breast cooked in butter for enhanced flavor, offering subtle notes and a juicy texture. 3 | 6 | 7 | 10

BEEF TENDERLOIN WITH DEMIGLACE SAUCE, 250 gr / 50 gr 159 RON

Tender beef fillet served with a rich and aromatic demiglace sauce, slowly reduced for a deep, balanced flavor. 6 | 7 | 9

OCTOPUS TENTACLE WITH TRUFFLED SWEET POTATO PURÉE, 100 gr / 150 gr 145 RON

Tender octopus tentacle, perfectly seared and served on a smooth sweet potato purée infused with truffle aroma. 7 | 14

table service

CAESAR SALAD WITH PARMESAN AND CROUTONS, 200 gr / 150 gr / 30 gr 135 RON

Tender baby romaine leaves, parmesan, and crunchy croutons, all brought together with a classic Caesar dressing prepared tableside for extra flavor and refinement. 1 | 3 | 4 | 7 | 10

CAESAR SALAD WITH PARMESAN, CROUTONS, AND CHICKEN, 200 gr / 200 gr / 149 RON

Classic Caesar salad with tender baby romaine, parmesan, crunchy croutons, and grilled chicken, finished with a creamy dressing for a satisfying, flavorful dish. 1 | 3 | 4 | 7 | 10

CAESAR SALAD WITH PARMESAN, CROUTONS, AND JUMBO PRAWNS, 200 gr / 150 gr / 30 gr / 250 gr 198 RON

Sautéed jumbo prawns, fresh baby romaine, parmesan, and golden croutons — all brought together at the table in a Caesar salad full of freshness and flavor. 1 | 2 | 3 | 4 | 7 | 10

BEEF TARTARE WITH TRADITIONAL SEASONING, 100 gr / 75 gr 149 RON

Beef tartare prepared with traditional spices, mixed fresh to perfectly match your taste. 3 | 10

DOVER SOLE MEUNIÈRE WITH LEMON AND CAPER SAUCE, 550 gr / 80 gr 249 RON

A fine and delicate fish, simply cooked to preserve its natural flavor, served with a velvety butter and caper sauce. 1 | 4 | 7





side dishes

BABY ROMAINE GREEN SALAD WITH LEMON AND OLIVE OIL DRESSING, 200 gr 7	39 RON
OVEN-CRUSHED POTATOES WITH FLAVORED BUTTER, 200 gr 7	33 RON
OVEN-CRUSHED POTATOES WITH GOAT CHEESE, 200 gr 7	38 RON
TRUFFLED SWEET POTATO PURÉE, 200 gr 7	54 RON
ROASTED CORN WITH MISO SAUCE, 300 gr 1 6	35 RON
SHIMEJI MUSHROOMS WITH FLAVORED BUTTER AND GARLIC, 150 gr 4 6 7	54 RON

dessert

HOUSE CAKE, 200 gr	53 RON
BRÛLÉE DESSERT COCKTAIL (NON-ALCOHOLIC)	49 RON
DESSERT OF THE DAY <i>(Please ask your server for more details)</i>	



signature cocktails

TOMATO MARTINI - 59 RON

A sophisticated blend of Grey Goose and Silent Pool Citrus, balanced with fresh lime, natural juice, Maldon salt, and a subtle hint of cherry tomatoes. Fresh, vibrant, unforgettable.

ÉLEPHANTE SPECIAL - 84 RON

An effervescent mix of Laurent Perrier, Bombay gin, and butterscotch syrup, balanced with lime and a playful hint of popcorn.

BRÛLÉE DEUX PATRON - 69 RON

A decadent cocktail with intense coffee, smooth vanilla, and sweet notes of crème brûlée, finished with chocolate and a crunchy touch of biscuit.

MATRYOSHKA - 54 RON

An intense and surprising cocktail with Bacardi, lime, mint, and spicy honey, balanced with a hint of chili pepper.

CLASSIC COCKTAIL - 53 RON



A 10% service charge will be added for groups larger than 10 people.



VODKA

GREY GOOSE	45 RON
BELVEDERE	45 RON
BELUGA GOLD	110 RON

GIN

BOMBAY SAPPHIRE	38 RON
THE BOTANIST	47 RON
GIN MARE	47 RON
135 EAST HYOGO	47 RON
GIN SUL	59 RON
GIN SUL LIMAO DO SUL	99 RON
HENDRICK'S - GRAND CABARET	50 RON
HENDRICK'S - GIN	45 RON

TEQUILA

PATRON SILVER	49 RON
PATRON REPOSADO	49 RON
PATRON EL CIELO	150 RON
VOLCAN TEQUILA CRISTALINO LUMINOSO	90 RON
CLASE AZUL REPOSADO	189 RON
ETEREO BLANCO	70 RON
ETEREO CAFE	65 RON

WHISKEY

JACK DANIEL'S 1972 TENNESSEE WHISKEY	34 RON
JACK DANIEL'S BONDED	45 RON
JACK DANIEL'S TRIPLE MASH	47 RON
JACK DANIEL'S SINGLE BARRELL	50 RON
JACK DANIEL'S GENTLEMAN JACK	45 RON
MONKEY SHOULDER	35 RON
HATOZAKI	55 RON
MARS COSMO	43 RON
KAVALAN TAIWAN SINGLE MALT	47 RON
BRUICHLADDICH CLASSIC LADDIE	45 RON
BENRIACH 10YO PEATED	45 RON
AMRUT INDIAN	45 RON
WOODFORD RESERVE BOURBON	45 RON
OCTOMORE 11.1	75 RON
JOHNNIE WALKER BLUE LABEL	180 RON
GLENMORANGIE 10 YO 12YO 14YO 18YO	47 50 55 60 RON
GLENMORANGIE SIGNET	150 RON
GLENFIDDICH 12 Y.O./15 Y.O./18 Y.O./21 Y.O.	55/75/99/199 RON
GLENFIDDICH FIRE & CANE/XX/26 Y.O.	85 99 450 RON

TRADITIONAL

DOM PROFESOR SILVER/GOLD/ALCHYMIA	45 RON
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APPETIZERS, DIGESTIVE & LIQUEUR

MARTINI BITTER RISERVA SPECIALE	40 RON
MARTINI SPECIAL RISERVA RUBINO	40 RON
MARTINI SPECIAL RISERVA AMBRATO	40 RON
COINTREAU	40 RON
ST GERMAIN	45 RON
SAMBUCA VACCARI	40 RON
CHAMBORD	40 RON
JAGERMEISTER	40 RON
JAGERMEISTER MANIFEST	45 RON



HERENCIA DE SANCHEZ MEZCAL	40 RON
NONINO QUINTESSENCIA AMARO	40 RON
STREGA CREAM	40 RON

COGNAC

LOUIS XIII BY REMY MARTIN	1900 RON
REMY MARTIN VSOP	49 RON
REMY MARTIN XO EXCELLENCE	159 RON
METAXA 12*	44 RON
HENNESSY VSOP	49 RON
HENNESSY XO	159 RON
HENNESSY PARADISE	920 RON

RUM

BACARDI CARTA NEGRA	39 RON
BACARDI CUATRO	42 RON
MOUNT GAY BLACK BARREL	55 RON
DIPLOMATICO RESERVA EXCLUSIVA	40 RON
DIPLOMATICO SELECCION DE FAMILIA	75 RON
THE DEMON'S SHARE 6YO	45 RON

beer

WARSTEINER 0,33L	29 RON
WARSTEINER FA 0,33L	29 RON
CALSBERG 0,33L	20 RON
CALSBERG 00,33L	18 RON

soft drinks

STILL WATER 0,33L AQUA CARPATICA	15 RON
SPARKLING WATER 0,33L AQUA CARPATICA	15 RON
STILL WATER EVIAN 0,75L	28 RON
SPARKLING WATER EVIAN 0,75L	28 RON
TRUE TONIC	21 RON
TRUE GINGER	21 RON
CIPRIANI TONIC ELOISE MEDITERRANEAN	25 RON
CIPRIANI TONIC HARRY'S INDIAN	25 RON

fresh juices

FRESH ORANGE JUICE	29 RON
FRESH GRAPEFRUIT JUICE	29 RON
MIXED ORANGE AND GRAPEFRUIT JUICE	29 RON

coffee

TEA	28 RON
ESPRESSO	15 RON
DOUBLE ESPRESSO	22 RON
AMERICANO	15 RON
ESPRESSO MACHIATTO	17 RON
LATTE MACHIATTO	25 RON
CAPPUCCINO	25 RON

(ALMOND, SOY, COCONUT MILK)





allergens

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, khorasan wheat or their hybridised strains) and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts) and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/litre
13. Lupin and products thereof
14. Molluscs and products thereof







**GUVERNUL ROMÂNIEI
MINISTERUL FINANTELOR PUBLICE**

Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia

Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal

Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085



Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.



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