
THE
EUFORIA
OF A NEW STORY

In the "place between waters", as the locals call it,
where the two Eforii meet, we are revisiting the story of Vila Plaja,
a tale commenced in the 1930s and revived in 2023.
Born out of respect for cultural heritage and a passion for beauty,
Euforia stands as Romania's first wabi-sabi boutique hotel.

Our tranquillity oasis first embraces the concept through its aesthetics,
which then invites its guests to peacefully contemplate the beauty of simplicity.

The sea plays a vital role: it calms the soul,
enabling it to cherish the present moment, imperfect yet sublime.

As we crafted the menu, we made sure to celebrate
the rich flavours of Dobrogea's cuisine.

At the same time, we've embraced influences
from exquisite cultures from across our borders,
adding unique touches that enhance our local traditions.

Whatever you choose at Euforia Restaurant, you'll only find soulful food.

Finally, our chef has left his mark, just enough to elevate the flavour
of local ingredients, paying homage to the sea and its riches.

"GASTRONOMY
IS THE ART
OF USING FOOD
TO CREATE
HAPPINESS."

THEODORE ZELDIN

OUR RECOMMENDATION IS ALWAYS A STORY...

AOP pasta refined with lobster tail, chilli and parsley
(fresh pasta, lobster tail) 240g/120g
165 lei (1) (2)

Duck leg served alongside truffle-enriched rice
(duck leg, rice) 180g/120g
95 lei

...THAT HAS A PROPER BEGINNING: ONCE UPON A TIME...

Creamy hummus with tabbouleh salad
(parsley, chickpeas, bulgur, tomatoes, tahini) 200/100g
64 lei (1) (11) (12)

Fish trilogy with carp batog, carp pastrami and marinated sardines
(carp pastrami, marinated sardines, silver carp batog) 300g
85 lei (4) (12)

Bruschetta with cheese, porcini mushrooms and truffles
(crouton, porcini mushroom, truffle, cream cheese) 110g
44 lei (1) (7) (12)

Fresh arugula and quinoa salad with pomegranate seeds and olive oil
(arugula, quinoa, pomegranate seed) 150g
30 lei (12)

Smooth pike roe salad
(pike roe, grape seed oil) 75g
59 lei (4)

Oriental delight made of eggplant salad served with olives, cheese, and kapia pepper
(eggplant, feta, peppers, olives, olive oil) 350g
64 lei (1) (7)

Tender edamame seasoned with crunchy salt flakes
(soybean pods) 150g
35 lei (6)

Greek salad with tomatoes, cucumber, capia pepper, red onion, feta cheese and olives
(tomato, cucumber, capia pepper, red onion, olive, feta) 300g
37 lei (7)

SEAFOOD VEGETARIAN FISH DISHES VEGAN

...THERE WAS A TRAVELLER WHO WAS ALWAYS IN A HURRY, WITHOUT KNOWING WHY.

White fish fillet dipped in tempura sauce and served with crispy chips and tartar sauce
(white fish fillet, chips, tartar sauce) 200g/150g
69 lei
1 3 4 10

Aromatic Fritto Misto, served with tartar sauce
(squid, Black Tiger shrimp, green mussel, baby octopus, bell pepper, zucchini, onion, sweet pepper, commeal, potato, tartar sauce) 420g/150g/50g
100 lei
2 3 7 10 14

LIFE'S FLOW CAUGHT HIM IN A SWIRL AND NEVER LET HIM GO.

Fresh and creamy soup, made this very day
(capia pepper, courgette, onion, carrot, lentil) 350g
37 lei
7 9

Seafood soup with fish fillet
(mix of sea fish fillet, clam, mussel, Black Tiger prawn, roasted pepper) 350g
78 lei
2 4 7 14

Lipoven borscht made from a mix of fresh and saltwater fish
(fresh/salt water fish mix, celery, capia pepper, onion) 300g/100g
39 lei
4 9 12

HE TRAVELLED ALL THE WAY TO THE LAND OF PASTA TO EXPERIENCE IL DOLCE FAR NIENTE...

Pasta with the entire harvest of the sea and cherry tomato sauce
(pasta, prawn, squid, octopus, cuttlefish, clam, mussel, tomato sauce) 350g
90 lei
1 2 14

Pasta with prawns, courgettes and cherry tomatoes
(pasta, Black Tiger prawn, courgette, cherry tomato, gran cucina) 350g
77 lei
1 2 6 7 12

Pasta with porcini mushrooms, peas and black truffle sauce
(pasta, broad bean, pea, black truffle sauce, gran cucina, parmesan cheese) 350g
68 lei
1 6 7 12

Gnocchi with five cheeses
(gnocchi, gorgonzola, parmesan, brie, plant-based cream) 350g
68 lei
1 3 6 7

...BUT ALL HE TASTED WAS A RISOTTO THE LIKES OF WHICH HE'D NEVER SEEN BEFORE...

Creamy risotto with thin slices of shallot, butter, parmesan and saffron
(arborio rice, parmesan cheese, shallot, saffron, butter) 350g
64 lei
7 12

Creamy risotto with wild mushrooms, porcini, and chanterelles
(arborio rice, porcini mushrooms, peas, truffle paste, parmesan, butter) 350g
68 lei
3 7

Fine risotto with gorgonzola, parmesan and asparagus
(arborio rice, shallot, butter, asparagus, gorgonzola, parmesan) 350g
77 lei
7

Seafood risotto with tomato sauce and basil
(arborio rice, baby octopus, baby cuttlefish, baby squid, mussel, clam, prawn, tomato sauce, basil) 400g
90 lei
2 14

AND THAT SEEMED TO SET HIM ON FIRE EVEN MORE.

Argentinian beef tenderloin accompanied by flavoured butter 150g
172 lei
7

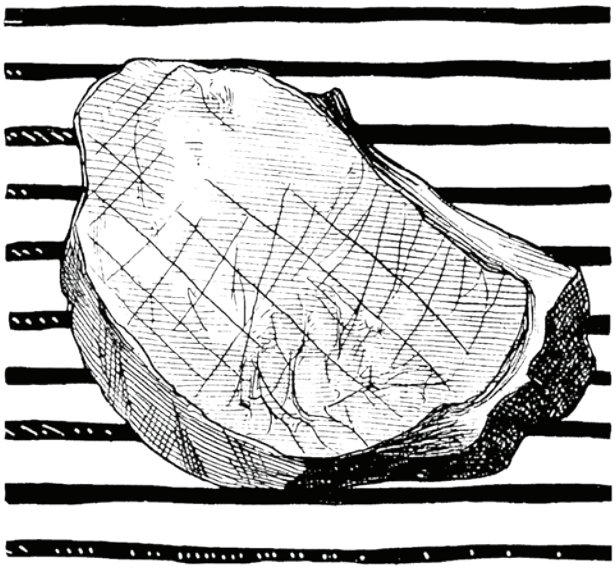
New Zealand mutton chops 250g
145 lei

Turkey breast strips 200g
67 lei

Argentinian beef rib steak accompanied by flavoured butter 100g
75 lei
7

Pork Tomahawk 350g
87 lei

Tender grilled duck breast 180g
80 lei



HE DEEPLY WISHED TO EXPERIENCE SOMETHING SPECIAL, NOT MERELY CARNAL,...

Surf'n'turf bathed in brown sauce
(beef tenderloin, Black Tiger prawn, brown sauce) 150g/100g
195 lei (2) (7)

Pan-fried pieces of beef tenderloin with vegetables in a sweet and sour chilli sauce
(beef tenderloin, pepper, mushroom, courgette, aubergine, corn, red bean, sweet chili) 150g/200g
145 lei

Beef cheek confit with rosemary flavoured baked potatoes
(beef cheeks, potatoes) 180g/120g
87 lei (7)

Tenderloin of Argentinian beef with a generous portion of foie gras resting on top
(beef tenderloin, foie gras) 150g/100g
195 lei (7)

Crispy chicken breast schnitzel wrapped in cornflakes and garnished with a sprig of thyme
(chicken breast, egg, panko) 200g/150g
67 lei (1) (3)

Fine foie gras served with caramelised apple
(foie gras, green apple) 100g/100g
145 lei (7)

...BUT HE WAS ALWAYS LEFT FEELING LIKE A FISH OUT OF WATER.

Whole sea bream/fillet 400g-500g/200g-220g
87 lei (4)

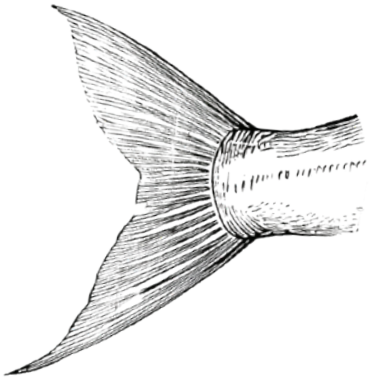
Whole sea bass/fillet 400g-500g/200g-220g
75 lei (4)

Salmon fillet 180g
87 lei (4)

Bluefin tuna steak 180g
125 lei (4)

Fresh fish from today's catch, (4)

Vegetable brine stew
(bell pepper, kapia pepper, tomato, chili pepper, parsley) 250g
15 lei



Each type of fish can be cooked on the grill, fried, baked or in brine.
The fish is served with polenta, garlic sauce and lemon wedges.

Ask the waiter about the availability of fish.
Certain groups of fish are farmed and can be frozen before serving.

EVERYTHING CHANGED THE DAY HE MET THE SEA AND ITS RICHES...

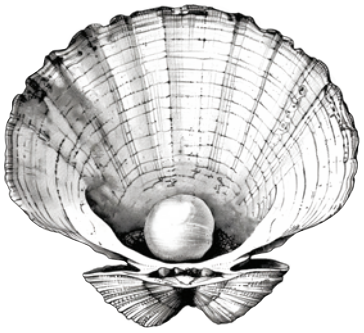
Pan-fried jumbo prawn in a creamy lemon butter sauce (1 piece) 110g-130g
40 lei (1) (2) (7)

Mussels à la marinara in white wine sauce
(mussel in shell, butter, cherry tomato, flavoured bread) 800g
75 lei (7) (12) (14)

Spicy seafood mix with cherry tomatoes, parsley and basil
(baby octopus, baby cuttlefish, squid, Black Tiger prawn, lobster, clam, mussel, cherry tomato) 350g
135 lei (2) (14)

Rapane in wine sauce served with polenta mixed with mascarpone and butter
(sea snail, polenta, mascarpone) 150g/150g
79 lei (7) (12) (14)

Mussels alla Tarantina in tomato sauce
(mussel in shell, cherry tomato, olive, tomato sauce, flavoured bread) 800g
75 lei (4) (7) (14)



Grilled seafood platter with vegetables 2/4 pers
(octopus tentacle, Black Tiger prawn, green clam, squid, vegetable) 700g/1400g
220/440 lei (2) (14)

...AND DISCOVERED THAT THE WAVES WERE HIS PERFECT MATCH.

Oven-roasted crispy potatoes flavoured with rosemary 150g
22 lei (7)

Crispy fried potatoes sprinkled with parmesan and parsley 150g
22 lei (7)

Colourful mix of crunchy vegetables on the grill 250g
30 lei (12)

Creamy potato purée with truffle sauce 150g
30 lei (7)

Sautéed asparagus 150g
45 lei

Sautéed broccoli 150g
35 lei

ONLY THEN DID HIS SOUL SWEETEN BEYOND MEASURE.

Tender apple pie served with fine vanilla ice cream and salted caramel 150g/100g

45 lei (1) (7)

Thin and tender pancakes with mascarpone and chocolate cream
(mascarpone, chocolate cream) 250g

40 lei (1) (3) (6) (7)

Handsome platter of fresh fruits
(seasonal fruits - ask the waiter) 500g

60 lei

Artisan ice cream, choice of pistachio, chocolate, amarena, vanilla with salted caramel, cheesecake and coconut 100g

40 lei (1) (3) (6) (7)

Tasty and creamy homemade cake, always surprising 150g

45 lei (1) (3) (6) (7)

If you have a food allergy, please let us know before ordering so that we can provide you with full information about allergenic products.

Fish dishes may contain bones.

The weight of the dishes is approximate and gross.

The quantity of the dishes is the finished product, with a tolerance of ±15% due to the technological process.

SUBSTANCES THAT CAUSE FOOD ALLERGY OR INTOLERANCE ACCORDING TO EU REGULATION 1169/2011

In accordance with European Union Regulation 1169/2011, we draw your attention to the list of substances or products that cause allergies or intolerances.

These substances may be present in the final products on our restaurant menu. If you have an allergy or intolerance to any of these substances or products, please ask the restaurant staff for information on the content of these substances or products in the final products you intend to consume.

1. Cereals containing gluten and derived products
2. Shellfish and shellfish products
3. Eggs and egg products
4. Fish and fish products
5. Groundnuts and derived products
6. Soy and derived products
7. Milk and products thereof (including lactose)
8. Nuts (hazelnuts, walnuts, etc.) and derived products
9. Celery and products thereof
10. Mustard and derived products
11. Sesame and products thereof
12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l
13. Lupine and products thereof
14. Molluscs and products thereof

For more details about nutritional values and other information, scan the QR code.

DRINKS MENU

COFFEE

Espresso 40ml — 13 lei

Double espresso 90ml — 16 lei

Long black 90ml — 16 lei
(espresso, hot water)

Espresso macchiato 90ml — 16 lei
(espresso, milk cream)

Cappuccino 160ml — 18 lei
(espresso, milk cream)

Alternative milk — 3 lei

Flat white 160ml — 23 lei
(double espresso, milk cream)

Caffe latte 200ml — 26 lei
(espresso, milk cream)

Espresso tonic 460ml — 30 lei
(espresso, tonic water, lime)

Frappe 350ml — 32 lei
(instant coffee, milk, chocolate topping, whipped cream)

Babyccino 160ml — 14 lei
(cocoa, milk cream)

TEA

*Herbal tea 300ml — 26 lei

*Fruit tea 300ml — 26 lei

*White tea 300ml — 26 lei

*Green tea 300ml — 26 lei

*Black tea 300ml — 26 lei

*ask the waiter

LIMO

Simple lemonade 460ml — 26 lei
(lemon juice, honey syrup)

Honey and mint lemonade 460ml — 28 lei
(lemon juice, honey syrup, mint)

Seasonal lemonade 460ml — 31 lei
(lemon juice, honey syrup,
seasonal fruits - ask the waiter)

Fresh juice 250ml — 29 lei
(orange/grapefruit/mixed)

Homemade iced tea 460ml — 29 lei
(lemon juice, honey syrup, tea infusion)

REFRESHMENTS

Acqua Panna 500ml — 22 lei

San Pellegrino 500ml — 22 lei

Aqua Carpatica Still 330ml — 13 lei

Aqua Carpatica Still 750ml — 19 lei

Aqua Carpatica Sparkling 330ml — 13 lei

Aqua Carpatica Sparkling 750ml — 19 lei

Mirinda/7 UP 250ml — 14 lei

Pepsi 250ml — 14 lei
(Vintage/Max/Twist)

Prigat 250ml — 14 lei
(strawberries and bananas/oranges)

Evervess 250ml — 14 lei
(lemon/tonic)

Franklin & Sons 200ml — 16 lei
(rhubarb/elderflower)

ENERGY

*Figa 250ml	22 lei	*Figa sugar free 250ml	22 lei

*These products contain high levels of caffeine.
Not recommended for children, pregnant or breastfeeding women.

BEER

Draft Peroni Nastro Azzurro 400ml	21 lei	Azuga Non-Pasteurised	21 lei
Peroni Nastro Azzurro 330ml	19 lei	Peroni Nastro Azzurro 0.0% 330ml	18 lei
Peroni Stile Capri 330ml	19 lei	Ursus Cooler Lemon 330ml	18 lei
Kozel Lager 330ml	19 lei	Ursus Cooler Grapefruit 330ml	18 lei
Kozel Dark 330ml	19 lei		

WHISKY

Jameson Black Barrels 40ml	29 lei	Chivas Regal 12YO 40ml	49 lei
Jack Daniel's 40ml	41 lei	Chivas Regal 18YO 40ml	79 lei

COGNAC & VINARS

Camus VS 40ml	41 lei	Jidvei VSOP 40ml	32 lei

ROM

Havana Club 3YO 40ml	29 lei	Bumbu Original 40ml	35 lei
Havana 7YO 40ml	35 lei	Bumbu Cream 40ml	35 lei
Havana Club Spiced 40ml	29 lei		

APERITIF & DIGESTIF

Aperol 40ml	28 lei	Jagermeister 40ml	29 lei
Campari 40ml	28 lei	Fernet Branca 40ml	30 lei
Fernet Branca Menta 40ml	30 lei	Carolans 40ml	28 lei
Vecchio Amaro del Capo 40ml	29 lei	Amaretto Disaronno 40ml	29 lei

VODKA

Absolut Vodka 40ml 39 lei

Beluga Noble 40ml 49 lei

TEQUILA

Olmeca Blanco 40ml 25 lei

Olmeca Gold 40ml 29 lei

Cazcabel Coffee Liqueur 40ml 39 lei

GIN

Whitley Neill Quince 40ml 43 lei

Whitley Neill Raspberry 40ml 43 lei

Monkey 47 40ml 48 lei

Whitley Neill Rhubarb & Ginger 40ml 43 lei

Malfy Rosa 40ml 45 lei

GIN & TONIC

Pinky 350ml 45 lei
(grapefruit flavoured gin, orange, lemon, tonic water, elderberry)

Rubarb & Hibiscus 350ml 45 lei
(rhubarb flavoured gin, Campari, tonic water, lime)

Tonic Classic 350ml 44 lei
(gin, tonic water, lime, rosemary)

Tropical 350ml 48 lei
(quince flavoured gin, orange juice, tonic water, strawberry)

Berry Leaf 350ml 48 lei
(gin, lime juice, raspberry/strawberry purée, mint, mineral water)

COCKTAILS

Aperol Spritz 350ml 45 lei

Aperol Soda 350ml 38 lei

Campari Soda 350ml 38 lei

Campari Spritz 350ml 45 lei

Campari Tonic 350ml 38 lei

Hugo 350ml 45 lei

Cuba Libre 350ml 39 lei

Vodka Tonic 350ml 39 lei

Mojito 350ml 45 lei

Rossini 350ml 36 lei

Bellini 350ml 36 lei

Mimosa 350ml 36 lei

Some products on our menu may contain the following allergens or may be made using frozen ingredients!

• Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof • Eggs and products thereof • Peanuts and products thereof • Soy and products thereof • Milk and products thereof (including lactose) • Nuts, i.e. almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoinensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof.

If you suffer from an allergy, please ask our staff for additional information before placing your order.

Thank you for your understanding!

GUVERNUL ROMÂNIEI
MINISTERUL FINANȚELOR PUBLICE

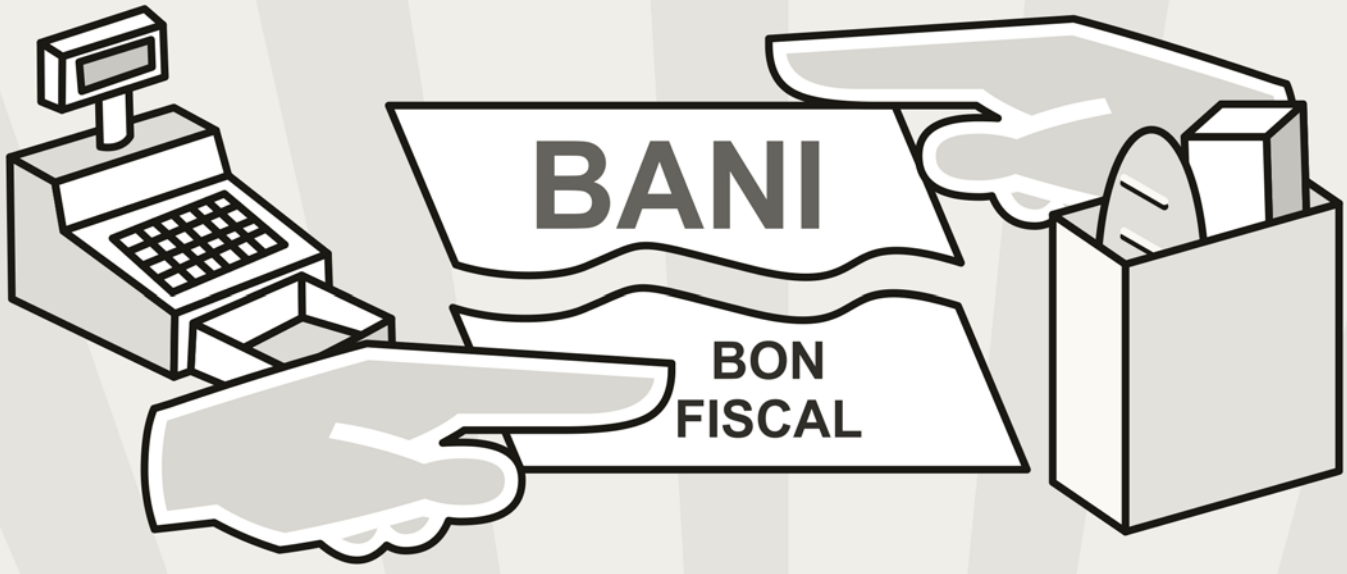
Dacă nu primiți bonul fiscal, aveti obligația să-l solicitați

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

Solicitați şi păstrați bonurile fiscale pentru a putea participa la extragerile lunare şi 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 şi 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.