



Bosco, meaning "forest" in Italian, represents the essence of our restaurant and pays homage to Romania's renowned untouched forests. Our concept is deeply rooted in a commitment to nature and the forest.

At Bosco, we ensure that every element of our restaurant honors the natural world. From the abundant woodwork to the decorative wood panels on our exterior and our plates, most of which are made from 100% organic clay.

Our goal is to stay as close to nature as possible, sourcing a significant portion of our ingredients from local organic farms or foraging them ourselves.

Enjoy your experience at **BÒSCO** !

THANK YOU FOR YOUR VISIT !



BÒSCO
GOURMET NEST

FOOD MENU

ALLERGENS ALL PRICES ARE IN LEI AND INCLUDE VAT.



Some products from our menu may contain allergens.

If you are intolerant or allergic to an ingredient, please discuss with the waiter before ordering any dish from our menu. For the full caloric content of the dishes please ask for the full ingredients menu



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SMALL PLATE

- Taramasalata | sourdough | special olive oil | chives | dehydrated egg yolk ^{17og} **50**
- Calamari Fritto | black garlic mayo | anchovy sauce ^{25og} **60**
- Oysters gratinée (Gillardeau No3) | kimchi | spinach sauté | parmesan ^{2 buc} **75**
- Foie gras parfait | onion marmalade | brioche ^{12og} **80**
- Baked goat cheese with honey | hazelnut | balsamic | strawberry ^{14og} **92**
- King crab croquettes with black truffle aioli ^{13og (2pc)} **105**
- Pan-fried foie gras escalope | green salad with balsamico | forest berries ^{13og} **110**
- Lemon arancini | wild garlic pesto | parmesan ^{14og} **60**

CRUDO

- Sea bass ceviche | pickled kohlrabi | hazelnut tiger milk ^{14og} **95**
- Tuna tartare | avocado | chilli | lime | mango | ponzu ^{18og} **95**
- Red shrimp carpaccio with black truffle ^{12og} **150**
- Fresh Oysters (Gillardeau No3) with lemon|ponzu|raspberry mignonette ^{6 buc} **220**
- Beef tartare | hoisin | mushroom aioli | marinated shallots | king oyster ^{17og} **98**



VEGETABLES AND SALADS

- Mushroom polenta | portobello | parmesan ^{20og} **60**
- Burrata | tomatoes from the garden | basil | olive oil ^{21og} **69**
- Bosco Caesar Salad with Argentinian red shrimps ^{32og} **75**
- Green salad mix |truffle dressing|lemon purée|pecorino|pear|black truffle ^{195g} **85**

SUPE

- Tomato soup | sourdough | parmesan | olive oil | basil ^{19og} **65**
- Topinambur cream soup with black truffle ^{19og} **79**

ROBATA

- Organic chicken | spring onion | miso ^{18og} **80**
- Grilled Argentinian red shrimps | olive oil | wild garlic pesto ^{16og} **95**
- Tuna tataki | passion fruit ponzu | grilled grapefruit ^{13og} **115**
- Octopus | fennel | black garlic mayo | smoked paprika hollandaise^{15og} **130**
- Grilled langoustine | lemon | olive oil ^{35og} **140**

PASTA AND RISOTTO

- Black truffle tagliolini ^{24og} **95**
- Bosco lasagna with parmesan espuma ^{25og} **95**
- Lemon risotto with langoustine | stracciatella ^{24og} **145**
- Lobster linguine | bisque | tomato | spinach ^{35og} **190**

SEAFOOD AND FISH

- Salmon | green purée | broccoli crudo | tarragon sauce ^{27og} **110**
- Sole meunière | brown butter caper sauce ^{48og} **230**
- King crab leg | wasabi | parmesan ^{24og} **290**
- Whole baked lobster with herb butter ^{45og} **390**

SHARING / 2 PAX

- Baked wild seabass in salt crust|lemon & olive oil sauce ^{1.2kg} **420**



MEAT

- T-bone Black Angus Creekstone USA | pickled green pepper ^{price per 100g} **75**
- Veal liver steak|white wine onion cream sauce|homemade French fries ^{30og} **112**
- Meat pie | truffle sauce ^{29og} **130**
- Duck leg Peking style|rice pancakes|summer vegetables|plum sauce ^{38og} **160**
- Veal schnitzel | kohlrabi | kimchi mayo | pickled mustard | parmesan ^{52og} **190**
- Tournedos Rossini | Madeira sauce |brioche|celery purée|black truffle ^{24og} **190**
- Wagyu tenderloin Miyazaki A5 Japan ^{price per 100g} **290**
- Ribeye Prime Angus USA Grain-Feed | green pepper sauce ^{25og} **295**



SIDES

- Steamed basmati rice ^{13og} **45**
- French fries with parmesan and wild garlic mayo ^{18og} **45**
- Young potatoes and haricots verts | wild garlic pesto ^{15og} **48**
- Mashed potatoes with black truffle ^{16og} **55**
- Summer tomato salad | guacamole ^{15og} **45**
- Green salad with parmesan ^{8og} **48**
- Green asparagus with smoked parmesan espuma ^{12og} **48**
- Steamed broccolini with lemon ^{13og} **55**
- Bosco Bread & Crisps | butter (price per person) **10**

VEGAN

- Tomato soup | sourdough | olive oil | basil ^{19og} **65**
- Mushroom polenta | portobello crudo ^{20og} **60**
- Red bell pepper schnitzel|tomato sauce|pickled elderflower ^{21og} **75**
- Green salad mix | truffle dressing | lemon purée | pear | black truffle ^{18og} **85**
- Summer tomato salad | guacamole ^{15og} **45**
- Green asparagus with chimichurri ^{12og} **45**

SWEETS

- Bosco Ice Cream ^{1 scoop} **15**
(Rum Raisin, Salted Caramel, Pistachio, Vanilla, Chocolate, Walnut, Stracciatella, Sour Cherry Yogurt, Basil)
- Bosco Sorbet ^{1 scoop} **15**
(Lemon, Cherry, Pear, Sorrel, Strawberry)
- Tiramisu ^{16og} **50**
- Affogato ^{10og} **50**
-  Lemon tart with torched meringue and sorrel sorbet ^{18og}  **68**
- Almond cake|mango pineapple|strawberry sorbet|champagne sabayon ^{17og}  **68**
- Dark chocolate soufflé | homemade vanilla ice cream ^{17og} **70**
-  Strawberry tartlet | basil ice cream | salted caramel ^{20og}  **72**
-  Millefoglie with raspberry ^{21og} **72**