GADO



2 ARS POETICA
3-10 FOOD
11-19 DRINKS



THE SAINT GEORGE

ARS POETICA OF THE GADO GOURMET BISTRO

Nowadays, with great franchise dominance and the emergence of well or lesser-known national brands in every city, I feel even more strongly about the aspiration and importance of small local businesses, where owners try to preserve local values with their unique, creative ideas.

We have always been thinking along these lines: to use as many local ingredients as possible in our food and drink. Of course, we have to respect the widely accepted restaurant and fast food conventions and, at the same time, the cumbersome gastronomic legislation – which does not make our job any easier. Many of the products we sell cannot be local, no matter how much we want them to be: either because they are international brands, or because small producers cannot guarantee a year-round supply of the product or ingredient, or because they lack the official paperwork. Despite all this, whenever we can, we source the products and ingredients used in GADO from small producers in the area.

IN OUR CHILDHOOD, WE NEVER ASSUMED THAT VEGETABLES WEREN'T NATURAL WHEN WE WERE AT GRANDMA'S, AND WE COULDN'T EVEN IMAGINE BREAD WITHOUT SOURDOUGH.

Back then, there was no need to label carrots as organic or bread as baked in a wood-fi red oven because that was the norm. With precisely the same natural approach, we began our journey into hospitality. Not so long ago, the current buzzwords like artisanal, handmade, organic, or gastronomic directions such as seasonal food, slow food, B2B, slow table, farm to table, bean to bar, or bean to cup weren't as popular as they are now. To us, they have always seemed natural, without us explicitly saying so.

The first significant moment when we enunciated this principle was probably around 2015 when Gábor made his rooster soup from a local farmer's rooster, with quail eggs smoked with local plants. The first product labelled with the GADO tag was a bottle of soda water filled for us in Kézdivásárhely. Soda is the invention of Ányos Jedlik, and the Hungarian spritzer culture that sprouted from it and still rages today has always been close to us. The spritzer sessions, lasting until dawn during weddings at the Saint George Palace, created a perfect set-ting for dreaming. Of course, at that time, GADO didn't physically exist yet, but its principles had already been born.

Our town already had good restaurants, tea houses, quality wine bars, etc., but we wanted all this together. We dreamed of a relaxed, laid-back place where simple but good food, delicious coffee, unique cocktails, interesting beers, and the valuable work of many local producers could be found and tasted.

What sets these products apart? What does artisanal mean to us?

Simply put,

THESE ARE NOT PRODUCTS OF AN INDUSTRIAL MACHINE BUT RATHER THE OUTCOMES OF THE LABOUR OF LOCAL FARMERS, THE SOIL, AND OUR OWN HARD WORK.

The local bakery bakes the buns fresh for our burgers every day, while we select the meat by hand for the patties (local beef, pork, and game). For breakfast, we bring sourdough bread from Harghita County. Our cold cuts, such as the exceptional noble mould salami with local walnuts/truffles or the duck breast matured in smoke, spices, and powdered sugar, are produced in a family-run factory. Our pasta dishes feature handmade noodles from Illyefalva. Our desserts are crafted in collaboration with local pastry chefs.

From the nearby villages, we gather honey, seasonal lettuce, cherry tomatoes, herbs, or fruits used for our syrups – from which we make our lemonades and cocktails. We fetch raspberries from the out-skirts of town and currants from Szépmező and Szentlélek, where we also get our cold-pressed apple and beet juices. Lavender comes from Gidófalva, spring water from the Bodoki mountains. Our beers are brewed in local microbreweries, based on our own recipes, slowly and patiently, much like making a really good sourdough bread.

In addition to these,

LOCAL PALINKAS, LOCAL COGNAC, LOCAL GIN, LOCAL WINES, AND COUNTLESS OTHER LOCAL TREASURES CAN BE FOUND IN THE VAULT OF GADO.

Like the joke, but seriously: we are a library and also a printing house, where we off er and prepare quality drinks. And just as a real library is not only a place to read the works of Transylvanian authors, it's important for us that the GADO always offers the opportunity to taste the quality and sophisticated work of the rest of the world: the most exceptional whiskies, the most excellent red and white wine brands.

In short, everything that can make our everyday lives better and more enjoyable. Because, indeed,

YOU ARE WHAT YOU EAT AND DRINK!

The author is a co-owner of GADO Gourmet Bistro

APPETIZER

CHEESE CHIPS

oven-baked cheese with toasted seeds and homemade ham cream

160 g **32,00**

DUCK BREAST BRUSCHETTA

toasted bread, hummus with pumpkin seeds, smoked duck breast, baby spinach

180 g **34,00**

SERRANO BRUSCHETTA

toasted bread, hummus with pumpkin seeds, 6-month aged Serrano ham, baby spinach

180 g **34,00**



Information:
Ingredients, nutritional values, allergens.

All prices are in lei.

SOUP

SOUP OF THE WEEK

(surprise)

350 ml **32,00**

The soup of the week is always a work of imagination.
It can be a cream soup or a one course meal.
The choice is always the chef's.
Its main purpose is to delight.



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Information:
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MAIN COURSE

PORK TENDERLOIN

pork tenderloin medallions, grilled vegetables, lettuce, green pepper sauce

380 g — **52,00**

CHICKEN STEAK

grilled chicken breast, lettuce, cherry tomatoes, sweet chili sauce and spiced potatoes

380 g — **48,00**

STEAMED BEEF

beef tenderloin softened for more than ten hours, served with fresh button mushrooms, root vegetables and pasta

420 g — **78,00**

TORPEDO SHRIMP

breaded shrimp, lettuce, sweet chili sauce and spiced potatoes

380 g — **54,00**

DUCK BREAST

grilled duck breast, tagliatelle, secret cheese sauce, egg, black pepper

520 g — **72,00**



STEAK

I. SIRLOIN - DRY-AGED

dry-aged sirloin steak, cooked medium and rested in butter

A portion is approx. 300-400 g.
Ask your server!

100 g — **32,00**

NEW

I. CREEKSTONE USA PRIME - DRY-AGED

dry-aged rib-eye, premium Black Angus, selected from the top 2–3% of production

A portion is approx. 300-400 g.
Ask your server!

100 g — **64,00**

SIDE DISH

spiced potatoes, green pepper sauce and salad

220 g — **22,00**

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BURGER & SANDWICH

The difference between a hamburger and a gourmet hamburger lies in the method of preparation, the quality of the ingredients, and the flavors offered.

GADO CHEESEBURGER

house-made beef patty, triple cheese, pickles, secret burger sauce, fried onions

+ spiced fries

520 g — **48,00**

BLUE CHEESE BURGER

house-made beef patty, sweet gorgonzola, cherry tomatoes, secret burger sauce, fried onions, bacon, spring onions

+ spiced fries

540 g — **54,00**

REDLINE BURGER

NEW

pressed beef patty, pepperoncini, secret Sriracha mayo, cheddar, fried onions, bacon, pickles

+ spiced fries

480 g — **54,00**

UMAMI BURGER

NEW

beef patty, grilled oyster mushrooms, black garlic and truffle mayo, fried onions, cherry tomatoes

+ spiced fries

480 g — **54,00**

RICH BURGER

beef patty, grilled duck liver, walnut camembert, elderflower apple chutney, secret burger sauce

+ spiced fries

610 g — **82,00**

PEAR CAMEMBERT BURGER

grilled camembert, williams pear, elderflower apple chutney, mayonnaise

+ spiced fries

610 g — **48,00**



PULLED BEEF SANDWICH

slow-cooked Beef for 10 hours, bacon, honey mustard, cheddar, lettuce, fried onions

+ spiced fries

480 g — **52,00**

CHICKEN SANDWICH

grilled spiced chicken breast, cream cheese, cherry tomatoes, mayonnaise, lettuce

+ spiced fries

480 g — **46,00**

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HOT-DOG & WRAP

REDLINE GADO-DOG *NEW*

house-made sausage, pepperoncini, secret Sriracha mayo, cheddar, fried onions, pickles

+ spiced fries

420 g **48,00**

UMAMI GADO-DOG *NEW*

house-made sausage, grilled oyster mushrooms, black garlic and truffle mayo, fried onions, cherry tomatoes

+ spiced fries

420 g **48,00**

CHEESE DOG REDLINE *NEW*

grilled cheese sausage, pepperoncini, secret Sriracha mayo, cheddar, fried onions, pickles

+ spiced fries

420 g **48,00**

VEGETABLE TORTILLA

tortilla, grilled mushrooms, cheese, herb & garlic sauce, corn, bell pepper, zucchini, fried onions

+ spiced fries

520 g **48,00**

CHICKEN WRAP

tortilla, crispy chicken breast, cheese, herb & garlic sauce, cherry tomatoes, lettuce

+ spiced fries

520 g **48,00**

GADO SAUCES

- Sriracha mayo
- cheddar cheese sauce
- umami sauce
- herb & garlic sauce
- secret burger sauce

45 g **4,80**

EXTRA TOPPINGS

- Grated cheese: gouda vs. parmesan
- Crispy bacon

30 g **6,40**



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SALAD

GREEN APPLE SHRIMP

NEW

cognac-flambéed shrimp, citrus–elderflower apple salad, chili strands

420 g **42,00**

CAMEMBERT WITH WALNUTS

grilled camembert, iceberg lettuce, walnuts, pears, balsamic vinegar, toasted seeds

180 g **42,00**

DUCK BREAST

smoked duck breast, arugula, pear, honey mustard, balsamic vinegar, Grana Padano hard cheese

240 g **46,00**

WRAP SALAD

flatbread, breaded chicken breast, iceberg lettuce, arugula, baby spinach, lamb's lettuce, herb mayonnaise, cherry tomatoes

320 g **42,00**

CHICKEN SALAD

grilled chicken breast, iceberg lettuce, arugula, baby spinach, lamb's lettuce, cherry tomatoes, sweet chili sauce, toasted seeds

320 g **42,00**



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PASTA

TRUFFLES PASTA

tagliatelle, egg, champignons, black truffle olive oil, secret cheese sauce

420 g **46,00**

BACON PASTA

tagliatelle, egg, toasted bacon, secret cheese sauce, bell pepper

420 g **46,00**

MAC & CHEESE

tagliatelle, egg, secret cheese sauce, black pepper

420 g **44,00**



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DESSERT

DESSERT OF THE WEEK

creativity and simplicity

85 g **28,00**

GADO PANCAKE

with cooked vanilla cream and elderflower apple ragout

85 g **34,00**

HAZELNUT PANCAKE

pancake with hazelnut nutella cream

230 g **34,00**



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COFFEE

In order to make the best coffee and specialty coffee, we use a minimum of 9 grams of coffee per cup, which allows to serve you with the richest flavoured coffee there is.

ESPRESSO 35 ml — **10,00**

CAPPUCCINO 180 ml — **14,00**

CAFFE LATTE 250 ml — **16,00**

ESPRESSO TONIC

ginger syrup, tonic, lime, ice, coffee

150 ml — **26,00**

ICE LATTE

250 ml — **18,00**

CINNAMON LATTE

vanilia, cinnamon, milk, coffee

300 ml — **16,00**

TIRAMISU LATTE

vanilla, rum aroma, cocoa, milk, coffee

300 ml — **18,00**

ARTISANAL HOT CHOCOLATE

chocolate, cocoa, sugar, milk, marshmallows

250 ml — **18,00**



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FRESH & LOCAL

RASPBERRY LEMONADE
GADO raspberry syrup, lemon, lime, sparkling mineral water

300 ml **18,00**

ORANGE
freshly squeezed

250 ml **18,00**

APPLE
cold-pressed apple juice

250 ml **18,00**

BLACKCURRANT LEMONADE
GADO blackcurrant syrup, lemon, lime, mineral water

300 ml **18,00**

GRAPEFRUIT
freshly squeezed

250 ml **18,00**

PEACH
cold-pressed peach and apple juice

250 ml **18,00**

BLUEBERRY
cold-pressed blueberry and apple juice

250 ml **18,00**



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NON-ALCOHOLIC COCKTAIL

GREF & TONIC

tonic, grapefruit, lemon and lime juice, cucumber

300 ml **28,50**

RASPBERRY HUGO

GADO raspberry syrup, mint, lime, sparkling water

370 ml **27,00**

GINTO ZERO%

infusion pineapple 0.0%, tonic, pineapple, basil

200 ml **32,00**



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GINTO

BLOOD ORANGE
blood orange, raspberry, kaffir lime

50 ml **29,00**

PINEAPPLE
pineapple, apricot, coriander

50 ml **26,00**

WOLFPACK
blackcurrant, coriander, orange

50 ml **29,00**

SPICY
black pepper, chili

50 ml **24,00**

BAORI
lavender, jasmine, rose

50 ml **24,00**



TONIC

INDIAN TONIC
infused and fermented - juniper berry, lime leaf

200 ml **16,40**

NATURALLY LIGHT
contains 30% less sugar lime leaf, lemongrass

200 ml **16,40**

KAFFIR LIME
lemon, sea salt, lime leaf

200 ml **16,40**

A GINTO kifejezés a klasszikus és jól ismert Gin&Tonic egybeolvadása.
A GINTO a hedonista életérzés, aki újra a tökéletes harmóniát keresi a különleges ginek és kézműves tonikok között.

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COCKTAIL

TNT
orange liqueur, orange bitters, orange juice, orange chips, thyme

120 ml **32,00**

PORNSTAR MARTINI
vodka, passion fruit, lime juice, caramelized brown sugar, lime

120 ml **38,00**

GARDEN OF LAVENDER
lavender gin, lavender syrup, lime juice, foam

120 ml **36,00**

GIN BASIL
mandarin-infused gin, basil, lemon

120 ml **34,00**

BLOOD ORANGE 75
blood-orange gin, lemon juice, sparkling wine

160 ml **38,00**

PANTHER
lavender gin, cranberry juice, lemon juice, lavender syrup

220 ml **32,00**

LONG DRINK

LIQUID GRAFVISION
raspberry gin, passion fruit puree, lime, mint, tonic

220 ml **36,00**

RASPBERRY HUGO
rosé, raspberry syrup, mint, lime, mineral water

370 ml **36,00**

PALOMA
tequila reposado, grapefruit soda, salt

220 ml **42,00**

GADO MOJITO
rum, lime, mint, mineral water, sugar syrup

220 ml **32,00**



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BEER

PILSNER
unfiltered and unpasteurized craft beer

330 ml **19,80**

ROB IPA
unfiltered and unpasteurized craft New England IPA with tropical fruit and citrus noted hop

330 ml **24,40**

RASPBERRY RADLER
Pilsner, GADO raspberry syrup, lime

400 ml **32,00**

RASPBERRY RADLER ZERO%
non-alcoholic beer, lime, GADO raspberry syrup

400 ml **28,00**











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WHISKY

WHISKEY

Whisky (whiskey in American English and in Irish dialect) is a distilled spirit made from grain distillate and is aged in wooden barrels. In its homeland of Scotland and Ireland, whisky was first brewed from beer.
Bourbon whisky is a typical American type that is fermented from at least 51% corn and aged in charred oak barrels.

Scotch / Speyside:
(light, floral, elegant)

GLENLIVET FOUNDER'S 40 ml	17,60
GLENKINCHIE 12YO 40 ml	23,20
GLENFARCLAS 12YO 40 ml	24,80
MACALLAN SINGLE MALT 12YO 40 ml	44,00
GLENFARCLAS 25YO 40 ml	88,00

Scotch / Islay:
(heavily peaty, herbal)

LAGAVULIN 8YO 40 ml	36,00
LAGAVULIN 9YO 40 ml	36,00
LAGAVULIN 16YO SINGLE MALT 40 ml	48,00

Scotch / Islands:
(hint of sea salt and smoke)

ARRAN 10YO SINGLE MALT 40 ml	24,00

Scotch / Highlands:
(hint of freshly cut grass, smoke, wax)

OBAN 14YO GAME OF THRONES 40 ml	32,00

Bourbon:

JACK DANIEL'S GENTLEMAN JACK 40 ml	19,20

Irish::

BUSHMILLS 10YO 40 ml	19,20
READBREAST 12YO POT STILL 40 ml	28,00

Japanese:

NIKKA 40 ml	32,00
HIBIKI 40 ml	48,00



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STRONG & GOOD

VODKA

BELUGA 40 ml — **20,80**
SCAPEGRACE 40 ml — **22,00**

PÁLINKA POTIO NOBILIS

PEAR WILLIAMS 40 ml — **22,00**
PEACH 40 ml — **22,00**
RASPBERRY 40 ml — **42,00**
PLUM 40 ml — **22,00**

BITTER

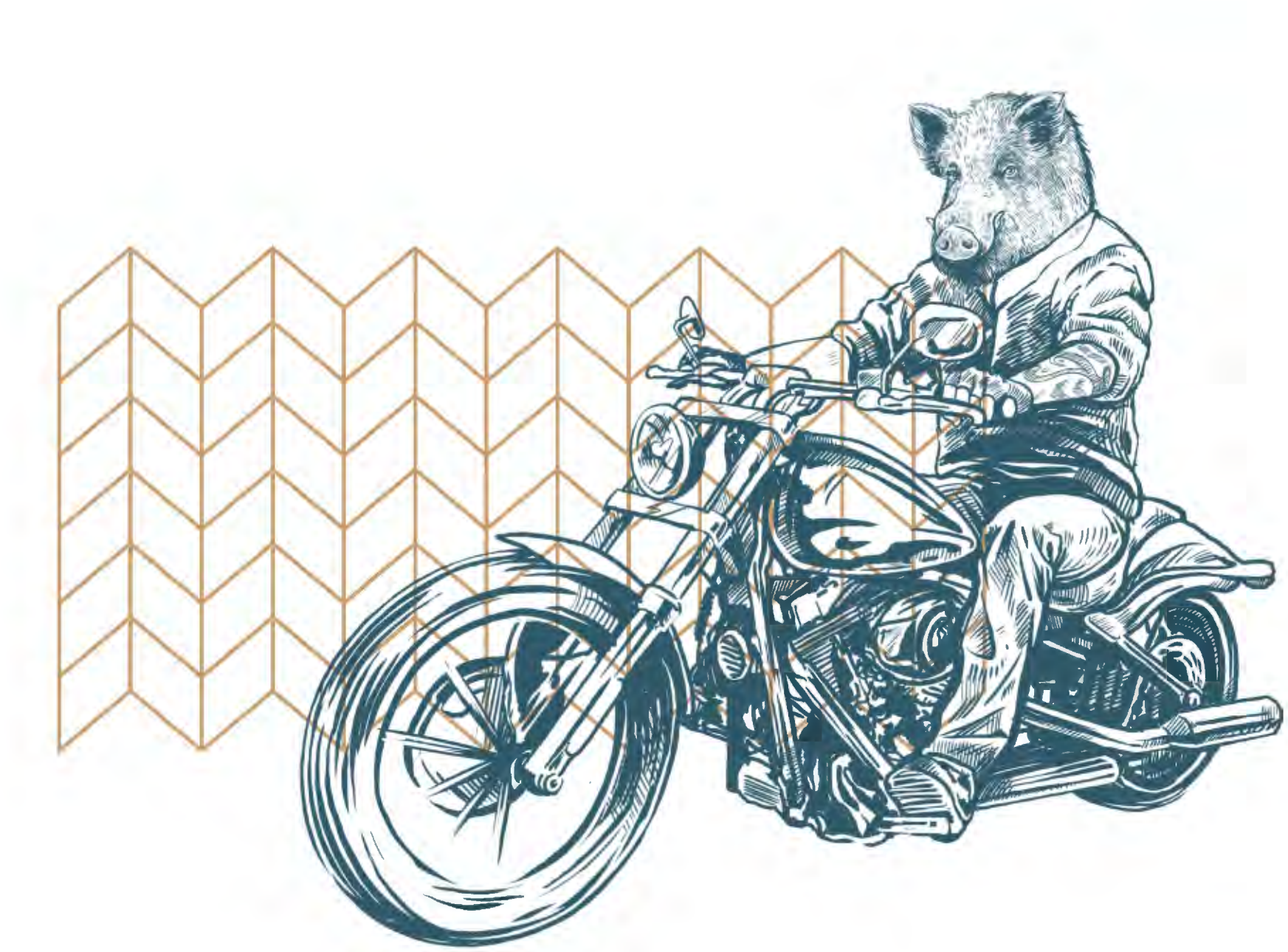
UNICUM 40 ml — **16,00**
UNICUM 1937 RISERVA 40 ml — **22,40**

RUM

TAMBOO SPICY 40 ml — **19,00**
RELICARIO 40 ml — **24,00**
ANGOSTURA DARK 1824 40 ml — **28,80**

COGNAC

MIORIȚA XO 40 ml — **16,00**
CARDENAL MENDOZA 40 ml — **24,00**



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WATER, SOFT DRINK, TEA

MATHILD BIO
local spring water

330 ml **10,00**

COCA COLA

250 ml **12,00**

GADO TEA
Tangerine Grapefruit
Original Chimney Fire
Nana Mint
Ginger Lemon
Green Diamond

200 ml **16,00**

WATER
sparkling and still

330 ml **10,00**

750 ml **15,00**

ORGANIC TEA
fresh fruits and leaves

300 ml **22,00**



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FRESH ABOVE ALL, LOCAL ABOVE ALL

Striving for a higher level of culinary delights, GADO Gourmet Bistro proudly embraces its commitment to fresh, local ingredients. To make GADO synonymous with quality and sustainability, it has long been working alongside local producers and, whenever possible, producing or sourcing its own ingredients.

THE OWNERS HAVE NEVER HESITATED TO PUT ON THEIR RUBBER BOOTS, GO OUT INTO THE NEARBY FORESTS, AND GATHER FRESH HERBS.

This dedication and the freshness of the forest are reflected on each plate at GADO. Beyond that, they maintain active partnerships with local producers who deliver fresh baked goods, dairy products, cheeses, spices, teas, and so on.

This not only reflects the restaurant's passion for flavours and the art of cooking but also its commitment to supporting the local economy and promoting sustainability.

THE MENU INCLUDES FRESHLY BAKED PASTRIES AND BREAD FROM LOCAL BAKERIES, TOP-QUALITY MEATS FROM LOCAL MEAT PRODUCERS, HOUSE BEERS AND BRANDIES, A SELECTION OF HONEY FROM LOCAL MANUFACTURERS, AND SPECIAL CHEESES, SAUSAGES, AND COLD CUTS ALSO SOURCED FROM LOCAL PRODUCERS.

Of course, this all depends on the season, as, for example, fresh lavender might not be found in the fi elds during spring.

Even though GADO welcomes its guests in the heart of the city, upon entering the door, the flavours and aromas of the entire region await them.

Look for the map of local producers in our next issue!

Enjoy your meal!

