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The GADO Times



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THE GADO TIMES

GRETA, ALFONZ, DALMA, ORLANDO

Who are these GADO characters? What is a cat, a wild boar, a mouse and a deer doing at GADO?

They are seeking what we all seek. Happiness.

Why the cat, why the boar, why the mouse and why the deer?

There are as many possible answers as there are co-creators, but basically the main pragmatic principle was to have native land animals that could be well anthropomorphized visually.



What do you want to communicate with the GADO characters?

The characters Greta, Alfonz, Dalma and Orlando are meant to express that unity in diversity that has created and always characterized GADO.

Like them, we and our guests are curious and open-minded, and although we come from very different backgrounds, have different stories, may have different strengths, desires, plans, pains and joys, **what we have in common is that we want to connect with each other, to be part of a community, to shape it, to create it and to constantly recreate it, because that is the only way it can exist and stay alive.**

The stories of Greta, Alfonz, Dalma, and Orlando continue: this time, they talk about themselves, their relationship with GADO, brewing beer, local and international values, a bit of music, and the backstage secrets of chefs, baristas, and bartenders. Their stories - just like their initials - may make way for the portrait of GADO to unfold further. You may already be a part of it - if not, it's only up to you to join. Enjoy reading!







Information:
ingredients, nutritional values, allergens

THE GADO TIMES

LÓRÁNT DÓCI: THE ARS POETICA OF THE GADO GOURMET BISTRO IN SAINT GEORGE

GRETA'S TRIPADVISOR REVIEW OF GADO:

Having explored the great cities of the world, I have always sought out places where I ought to experience a genuine, unforced, consumer-friendly approach, where international trends intertwine seamlessly with the local gastronomic culture. A place where

THE PURSUIT OF QUALITY COMES NATURALLY, LIKE BREATHING,

and where innovations effortlessly complement the existing offerings. A restaurant whose brand doesn't succumb to ever-changing trends but maintains a sense of constancy and consistency in what they represent, regardless of gastronomic fads and current hypes.



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-fired 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 setting 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?

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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 Ilyefalva. 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 outskirts 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 offer 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!

*If someone doesn't know this joke circulating in countless versions, here is one:

A TV crew arrives in Sepsikőröspatak to interview 99-year-old Uncle John about the secret of his long life.

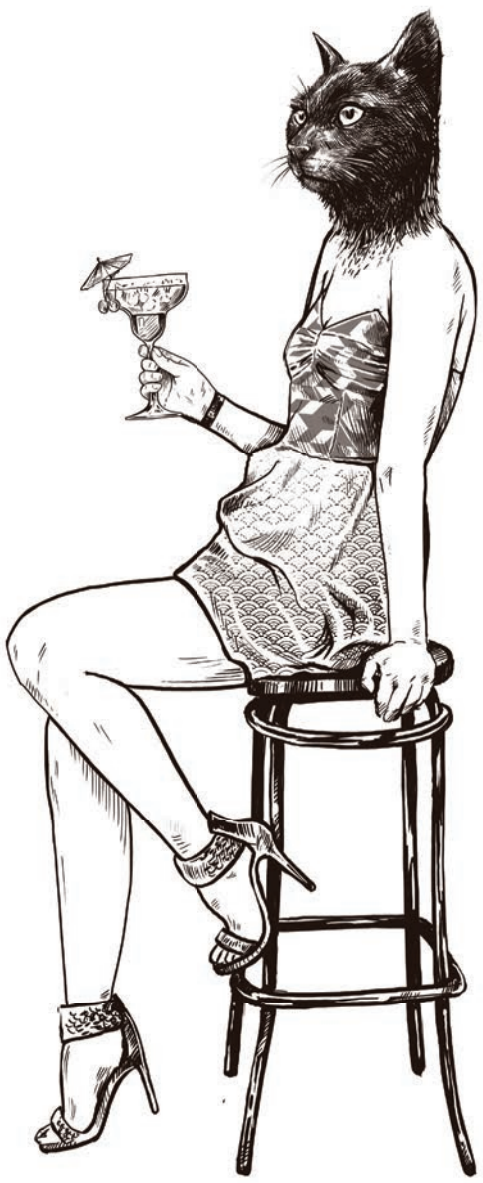
"Please, Uncle John, tell us about your day!"

"Well, my dear son, in the morning, I wake up and eat two big slices of pork belly from my own pork, which I slaughtered and smoked myself, with red onions I grew and sourdough bread my wife baked in our wood-fired oven. Then I drink 1-2 shots of palinka..."

"But Uncle John, this is no good because we can't portray these harmful habits. Instead, say that you read books!"

"Alright, my boy. So, in the morning, I wake up and have breakfast. I read 1-2 books, then work out in the field until my thirst for knowledge becomes so intense that I must read another book or two. I have lunch, then I go to the library. Steve usually waits for me there. We read together until the library closes. Then we go to Joe's because he has a printing house!"

The author is a co-owner of GADO Gourmet Bistro



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THE GADO TIMES

ALFONZ: NEW DISHES ON THE GADO MENU – RECOMMENDATIONS FROM A NOSTALGIC GOURMET

As I started crafting this recommendation, I immediately felt hungry. One cannot write about smoked duck breast or Mangalica pork collar on an empty stomach! Luckily, I just need to say the word, and my table is set. Chef Ábel knows my favourites, sometimes better than I do.

I settle on the terrace. Spring came early in 2024, and we rejoice in the sunshine, even the noise of traffic seems to quiet down. I crave French toast, the taste of childhood: some ate it sweet, some ate it salty. I always belonged to the latter group, but now I'll try it with sweet blackcurrant cream honey.

Suddenly, I find myself standing at the back of the garden by the stream where my grandfather's currant bushes line up, protected by a woven fence of thick willow branches. There's French toast in my hand, baked from sourdough bread, dipped in homegrown eggs and rich milk. Still hot, but I ran with it because I wanted to see if the currants were ripe already. I stuff it into my mouth, my hands turning black from the juice. My face must be smeary, but I don't care. Its sweet-sour-tangy-rich taste makes me even hungrier. I barely swallow the fruit properly before gobbling down more French toast. It has cooled a bit, and now it's warm, just right. I inhale the scent of the garden, the stream, the grass, the currants, and the French toast with every fibre of my being until I swallow the last bite. I walk back. A big mug of honey tea already awaits me on the porch.

AT GADO, THEY ALWAYS MAKE SURE THAT NO MATTER HOW FANCY A DISH MAY SEEM, IT IS BASED ON A RECIPE THAT IS FAMILIAR, SIMPLE, TASTY, MUCH LOVED AND EVEN NOSTALGIC, LIKE THE ONE ABOVE.

Everyone has eaten French toast, everyone loves French toast. What makes GADO's French toast different is that it's actually made from sourdough bread, just like in my childhood!

Another childhood favourite of mine was the grilled sandwich. We didn't eat it at grandma's in the village, but usually on the flats for dinner when we went over to play with the neighbour's kids. According to some, the more ketchup on it, the better... well, I always skipped that and preferred to chew some green onions with it, which could be found even around the flats apartments.

Now, my dear friends:

GADO'S SERRANO GRILL SANDWICH HAS REACHED SKYSCRAPER HEIGHTS COMPARED TO THE FIFTH FLOOR OF THE SZEMERJA FLATS.

It's made from Serrano ham matured for 6 months, cheddar cheese, homemade sourdough bread, iceberg lettuce, cocktail tomatoes, and mayonnaise. Its fraternal twin is the Smoky Duck, where the Serrano is replaced with artisanal smoked duck breast. Naturally, every ingredient comes from local producers, family farms, and small workshops!

The next one I'll highlight is not a childhood favourite, quite the opposite. I got into eating hummus only in adulthood when I moved past late adolescence and the meat-on-meat era and started not only trying but craving more and more plant-based dishes. Some people are vegetarians by the age of six, others become omnivores in their twenties: that's how we are, all different. If you haven't reached this stage in your life yet, you can initialise it with a dish called Hummus Eggs: order GADO's toasted sourdough bread with hummus and pumpkin seed sprinkles, fried eggs and green lettuce. You won't regret it, I guarantee.

Lastly, I recommend the GADO version of an ancient, popular main course. Italians were already eating cheesy pasta in the 14th century and slowly infected the whole world with their love for this very filling dish. In the dominant Anglo-Saxon terminology, it's also known as mac & cheese (macaroni and cheese). You can order it at GADO with rosé duck breast or Mangalica pork collar!

In summary, you won't eat anything like these anywhere else. Chef Gábor Kovács and the GADO team crafted the distinctive GADO recipes, which are unique in terms of their names, ingredients, and preparation methods.

Browse through the new menu and choose according to your heart's desire!

The author is a microbrewery owner, ex-expat, regular guest with a motorbike



THE GADO TIMES

Packaging (pc.).....3.00 ron
Delivery (SF. GHE.).....4.99 ron
Sauces 70 g.....6.00 ron
Potato 180 g.....12.00 ron

GADO BRUNCH

*Let's eat together between **10 AM** and **12 PM***

MORNING DRINKS

VITALITY JUICE
apple, baby spinach, celery
Alrg: 9

250ml **16.00 ron**

DETOX JUICE
orange, carrot, turmeric, ginger

250ml **16.00 ron**

MIMOSA PROSECCO
freshly squeezed orange juice and sparkling wine

250ml **22.00 ron**

EGG SANDWICH
with Trappist cheese, fresh salad, and sweet chili sauce, toasted seeds, hand made sourdough bread
Alrg. 1-3-7

320g **26.50 ron**

EGG ROLL
bacon, three eggs, cream cheese, pink pepper, pickled cucumber and sourdough bread
Alrg. 1-3-7

340g **32.00 ron**

NEW

HUMMUS EGGS
sourdough bread toasted with butter, hummus with pumpkin seeds, fried eggs, lettuce, baby spinach
Alrg: 1-3-11

220g **32.00 ron**

BACON & EGGS
two fried eggs, toasted bacon chips, fresh leaf salad with tomatoes and sweet chili sauce, toasted seeds, sourdough bread
Alrg. 1-3-7

320g **34.00 ron**

\+ **EXTRA EGG**
(1 egg)

60g **5.00 ron**

FRENCH TOAST
sourdough bread, eggs, milk, salt, pepper
Alrg: 1-3-7

\+ dipping sauce 70g
SWEET - blackcurrant honey cream
SPICY - vegetable Salsa sauce

NEW

220g **28.00 ron**

\+ **GRATED CHEESE**
(freshly grated Gouda cheese)
Alrg. 7

40g **7.00 ron**

NEW

GADO „BLT" SENDO (GRILLED SANDWICH)

Alrg: 1-3-7-10

SERRANO
homemade sourdough bread, Serrano ham aged for six months, melted cheese with cheddar, iceberg lettuce, cherry tomatoes and mayonnaise

240g **22.00 ron**

SMOKY DUCK
smoked duck breast, homemade sourdough bread, melted cheese with cheddar, iceberg lettuce, cherry tomatoes and mayonnaise

240g **22.00 ron**

\+ **EXTRA FRIES**

180g **12.00 ron**



THE GADO TIMES

APPETIZERS

TASTE OF GADO FOR 2 PEOPLE

sourdough bread, six-month Serrano ham, artisan salami, smoked duck breast, cheddar cheese, camembert, gorgonzola dolce, jam, cheese chips, walnuts, dried cranberries and toasted seeds
Alrg. 7-8

560g **68.00 ron**

FRIED TOMATO BITES

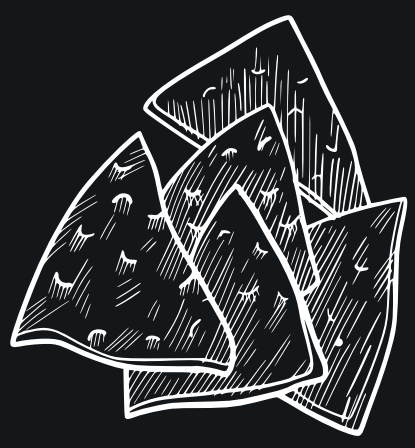
fried tomato with garlic, pesto, and toast, sourdough bread
Alrg. 1-7-8

380g **36.00 ron**

CRISPY CHEESE CHIPS

grated Gouda cheese baked in the oven with toasted seeds and homemade ham cream
Alrg. 7

160g **28.00 ron**



DUCK BREAST BRUSCHETTA

NEW

toasted homemade bread, hummus with pumpkin seeds, smoked duck breast, baby spinach, herb butter
Alrg. 1-11

180g **26.00 ron**

SERRANO BRUSCHETTA

NEW

toasted homemade bread, hummus with pumpkin seeds, 6-month aged Serrano ham, baby spinach, butter with green spices
Alrg. 1-11

180g **26.00 ron**

SANDWICHES AND WRAPS

CHICKEN BREAST WRAP

flat bread, breaded chicken breast, mayonnaise with green spices, melted cheddar cheese, cherry tomatoes, lettuce
Alrg. 1-7-10

+ fries and mayonnaise

520g **39.60 ron**

BBQ TORTILLA

flatbread, grilled chicken breast, bbq sauce, corn, zucchini, bell pepper, melted cheese, fried onion
Alrg. 1-3-7-10

+ fries and spicy Salsa sauce

520g **36.00 ron**

BEEF SANDWICH

bun with sesame seeds, pulled beef loin, bacon, melted cheddar cheese, lettuce, honey mustard
Algr. 1-3-7-10-11

+ fries and cheese sauce

480g **42.00 ron**

VEGETABLE TORTILLA

flatbread, grilled mushrooms, peppers, zucchini, corn, Trappist cheese, fried onions, green sauce, mayonnaise
Alrg.1-7-11

+ fries and mayonnaise

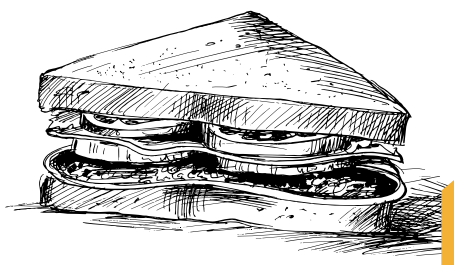
350g **36.00 ron**

CHICKEN BREAST SANDWICH

bun with sesame seeds, grilled chicken breast, melted cheese, fried onion, cherry tomato, lettuce, mayonnaise
Alrg. 1-3-7-10-11

+ fries and mayonnaise

480g **36.00 ron**



THE GADO TIMES

GOURMET BURGERS

The difference between a hamburger and a gourmet hamburger lies in the method of preparation, the quality of the ingredients, and the flavors offered. A traditional hamburger is usually a simpler, fast-food meal that can be prepared quickly and cheaply. However, a gourmet hamburger uses higher quality ingredients, such as premium beef, special sauces, cheeses, and vegetables. Moreover, it is often handmade.

GADO BURGER

sesame seed bun, beef, venison, pickled cucumber, salad, grilled cheddar cheese, mayonnaise, fried onion
Alrg. 1-3-7-10-11

+ golden potatoes and spicy sauce

520g **42.00 ron**

VEGETARIAN BURGER

bun with sesame seeds, grilled camembert, lettuce, pear, balsamic vinegar, honey
Alrg. 1-3-7-10-11

+ spicy steak potatoes and mayonnaise

400g **38.00 ron**

BLUE CHEESE BURGER

bun with sesame seeds, beef and venison patty, gorgonzola dolce, fried onion, bacon, melted cheese, green onion, burger sauce
Alrg. 1-3-7-10-11

+ fries

540g **44.00 ron**

SMOKEY BURGER

bun with sesame seeds, beef, melted cheese, pickled cucumber, fried onion, burger sauce
Alrg. 1-3-7-10-11

+ golden potatoes and mayonnaise

520g **38.00 ron**

PREMIUM DUCK LIVER BURGER

beef and venison patty, grilled duck liver, camembert, apple and wine jam, walnuts, arugula, balsamic vinegar, mayonnaise
Alrg. 1-3-7-10-11

+ golden potatoes and cheddar sauce

610g **78.00 ron**

A special juicy patty made with local beef and venison, and fresh grilled cheddar cheese. Perhaps there is no need for anything else. But there is. Fresh herbs, which make it super light and Chef Gábor's beloved smoked paprika. That's what creates the harmony of this burger.

Note:

+ EXTRA CHEESE 25g – **5.00 ron**
+ EXTRA BACON 25g- **7.00 ron**

AVAILABLE EXTRAS

FRIES

-straw fries
-golden potatoes (potato medals)
-spicy steak fries

180g **12.00 ron**

GRATED CHEESE

grated Gouda cheese
Alrg. 7

40g **7.00 ron**

SOURDOUGH BREAD

from a local bakery
Alrg. 1

125g **5.00 ron**

SESAME SEED BUN

from a local bakery
Alrg. 1-7

100g **4.00 ron**

SAUCES

- green-spiced (mayonnaise-based, with fresh spices and garlic) Alrg: 3-7-10
- cheddar sauce (creamy cheese sauce with cheddar cheese) Alrg: 7
- sweet chili sauce
- BBQ sauce Alrg: 6-12
- spicy Salsa-sauce Alrg: 10

50g **6.00 ron**

- green pepper sauce (with hard cheese and spicy seasoning) Alrg. 7

50g **7.00 ron**



THE GADO TIMES

MAIN COURSES

PORK TENDERLOIN

grilled pork belly coins, grilled vegetables (California peppers, chives, zucchini, cherry tomatoes), lettuce, balsamic vinegar, green pepper sauce, pink pepper
Alrg.7

380g **49.00 ron**

PORK MAC&CHEESE

NEW

grilled mangalica loin, handmade tagliatelle with turmeric, egg, cooking cream, double portion of Grana Padano hard cheese, black pepper
Alrg. 1-3-7

520g **68.00 ron**

TORPEDO SHRIMP

breaded shrimp, lettuce, cherry tomatoes and sweet chili sauce
Alrg. 1-2
+ golden potatoes and sweet chili sauce

380g **49.00 ron**

CHICKEN BREAST STEAK

grilled chicken breast, lettuce, cherry tomatoes, sweet chili sauce and golden potatoes
Alrg. 7

380g **38.00 ron**

DUCK MAC&CHEESE

NEW

grilled rare duck breast, handmade tagliatelle with turmeric, egg, cooking cream, double portion of Grana Padano hard cheese, black pepper
Alrg. 1-3-7

520g **72.00 ron**

BEEF STEAK (MEDIUM)

beef steak aged for 30 days, medium-roasted and rested in butter, leaf salad with fried onions and balsamic vinegar
Alrg.7
A portion is approx. 300-400 g.
Ask your server!

100g **28.00 ron**

SIDE DISH
spicy steak fries and green pepper sauce
Alrg. 7

220g **17.00 ron**

BBQ RIBS

slow-roasted spicy pork ribs in a smoker, leaf salad with fried onions and balsamic vinegar
Alrg.12
A portion is approx. 300-400 g.
Ask your server!

100g **18.00 ron**

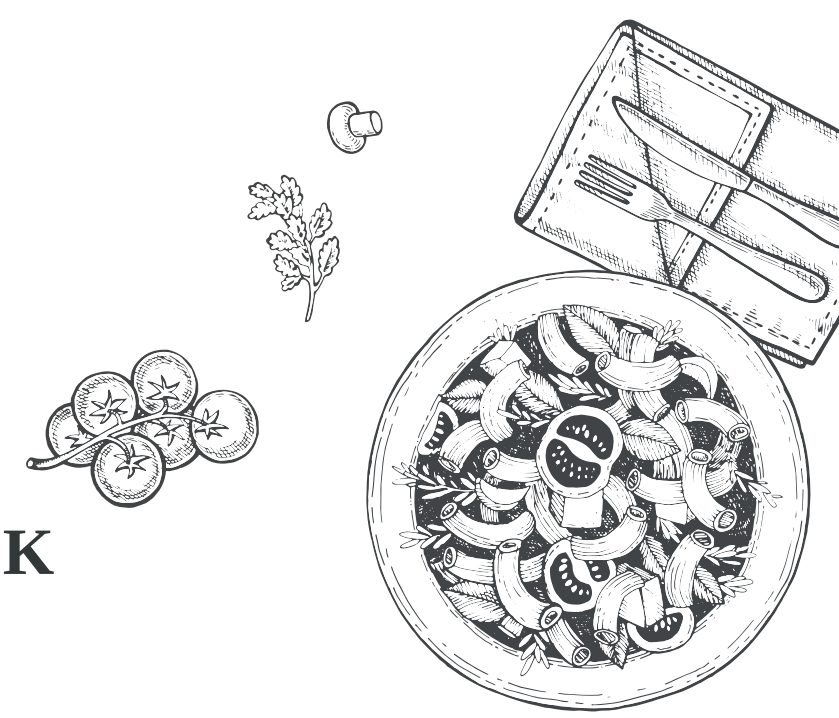
SIDE DISH
spicy steak potatoes and BBQ sauce
Alrg. 10

220g **15.00 ron**

STEAMED BEEF

beef tenderloin softened for more than ten hours with fresh chives, handmade tagliatelle with turmeric and root vegetables (carrots, parsley, zucchini)
Alrg. 1-3-7

420g **58.00 ron**



SOUPS

VEGETABLE CREAM SOUP

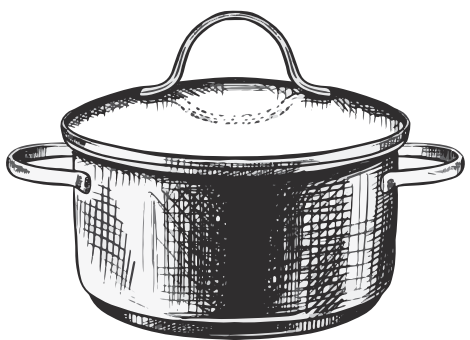
with pickled tomatoes, root vegetables and seeds
Alrg. 7

350ml **26.00 ron**

SOUP OF THE WEEK

(surprise)

350ml **26.00 ron**



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THE GADO TIMES

SALADS

PORK TENDERLOIN SALAD

grilled pork tenderloin, iceberg lettuce, arugula, baby spinach, lettuce, balsamic vinegar, cherry tomatoes, Grana Padano hard cheese
Alrg. 7-12

220g **38.00 ron**

CHICKEN SALAD

grilled chicken breast, iceberg lettuce, arugula, baby spinach, lettuce, cherry tomatoes, sweet chili sauce and toasted seeds
Alrg.7

250g **38.00 ron**

CAMEMBERT WITH WALNUTS

grilled camembert, iceberg lettuce, walnuts, pears, balsamic vinegar, toasted seeds
Alrg. 7-8-12

180g **38.00 ron**

SMOKED DUCK BREAST SALAD

smoked duck breast, arugula, pear, honey mustard, balsamic vinegar, Grana Padano hard cheese
Alrg.7-10-12

240g **42.00 ron**

WRAP SALAD

flat bread, chicken breast, iceberg lettuce, arugula, baby spinach, lamb's lettuce, mayonnaise with green spices
Alrg. 1-3-7-10

320g **38.00 ron**



PASTA

TAGLIATELLE WITH TRUFFLES

handmade tagliatelle with turmeric, eggs, champignons, black truffle olive oil, cooking cream, Grana Padano hard cheese, pink pepper
Alrg.1-3-7

420g **38.00 ron**

BACON PASTA

handmade tagliatelle with turmeric, egg, toasted bacon, cooking cream, Grana Padano hard cheese, bell pepper
Alrg. 1-3-7

420g **42.00 ron**

NOTE:

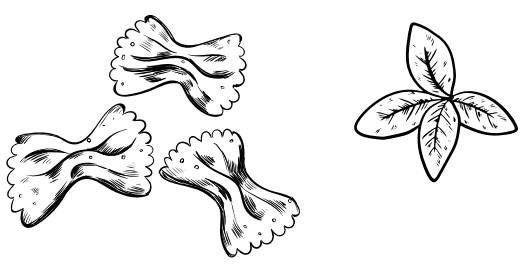
+ EXTRA CHEESE 40g – **7.00 ron**

NEW

MAC & CHEESE

handmade tagliatelle with turmeric, egg, cooking cream, double portion of Grana Padano hard cheese, black pepper
Alrg. 1-3-7

320g **34.00 ron**



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Information:
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THE GADO TIMES

CLASSIC COFFEE

In order to make the best coffee and specialty coffee, we use 11 grams of coffee per cup which allows to serve you with the richest flavoured coffee there is.

ESPRESSO 35ml.....8.00 ron

GRANDE ESPRESSO 75ml.....9.00 ron

DOPPIO 70ml.....14.00 ron

CAFFE LATTE 250ml.....12.00 ron

LATTE MACCHIATO 250ml.....14.00 ron

DESSERTS

DESSERT OF THE WEEK

creativity and simplicity

85g **23.00 ron**

GADO PANCAKE

american pancakes, honey and blackcurrant cream
Alrg. 1-3-5-7-8

220g **28.00 ron**

PANCAKE WITH HAZELNUT SPREAD

american pancake with hazelnut spread and walnuts
Alrg. 1-3-5-7-8

230g **28.00 ron**

SPECIALTY COFFEE

MATCHA LATTE

bio matcha tea, coconut milk

300ml **22.00 ron**

DOUBLE-NUT LATTE

walnuts, hazelnut syrup, milk cream, coffee

300ml **14.00 ron**

FRENCH SALTED CARAMEL LATTE

salted caramel syrup, milk cream, coffee

400ml **14.00 ron**

TIRAMISU LATTE

vanilla syrup, rum syrup, cocoa, milk cream, coffee

300ml **14.00 ron**

ALMOND MILK LATTE (LIL LATTE)

almond milk, coffee

300ml **16.00 ron**

GADO LaETTE

bitter chocolate tartufo, milk cream, coffee

280ml **20.00 ron**

DARK-CHILI CAPPUCCINO

180ml **12.00 ron**

COCONUT ICE LATTE

250ml **16.00 ron**

ESPRESSO TONIC

ginger syrup, tonic, lime, ice

150ml **16.00 ron**

ICE LATTE

250ml **14.00 ron**

SWEET CINNAMON LATTE

vanilla syrup, cinnamon, milk cream, coffee

300ml **14.00 ron**

ARTISANAL HOT CHOCOLATE

chocolate, cocoa, sugar, milk, marshmallows

250ml **16.00 ron**

THE GADO TIMES

GADO TEA

Tangerine Grapefruit
Original Chimney Fire
Nana Mint
Ginger Lemon
Green Diamond
Bio Matcha Zen

200ml **11.00 ron**

„BIO" TEA

fresh fruits and leaves

300ml **14.00 ron**



MOCKTAILS
(NON-ALCOHOLIC)

NON-ALCOHOLIC ROSÉ

artisanal red currant syrup, lime, soda

200ml **16.00 ron**

GREF & TONIC

tonic water, grapefruit, brown sugar, lemon and lime juice, cucumber

300ml **22.00 ron**

CUBA LIBRE ZERO%

NEW

infusion rebels 0,0% , coca cola, lime

200ml **26.00 ron**

VIRGIN RASPBERRY HUGO

artisanal GADO raspberry syrup, mint, lime, mineral water

370ml **24.00 ron**

GINTO ZERO%

NEW

Big Kahuna 0.0% pineapple infusion, tonic water, pineapple, basil

200ml **26.00 ron**

COCO BERRY

NEW

cranberry juice, coconut syrup, dried cranberries, coconut chips

300ml **26.00 ron**

SOFT DRINKS

COCA COLA

250ml **10.00 ron**

S. PELLEGRINO GINGER BEER

200ml **16.00 ron**

FRITZ KOLA

330ml **16.00 ron**



11

Information:
ingredients, nutritional values, allergens

MINERAL WATER

MATHILD BIO

local spring water

330ml **8.00 ron**

GADO SODA WATER

local

1000 ml **12.00 ron**

AQUA PANNA

still

250ml **8.50 ron**

AQUA PANNA

still

750ml **12.50 ron**

S. PELLEGRINO

sparkling

250ml **8.50 ron**

S. PELLEGRINO

sparkling

750ml **12.50 ron**

THE GADO TIMES

LEMONADE

RASPBERRY
artisanal GADO raspberry syrup, lime, lemon, sparkling water

300ml **16.00 ron**

CLASSIC
lemon, lime, brown sugar, sparkling water

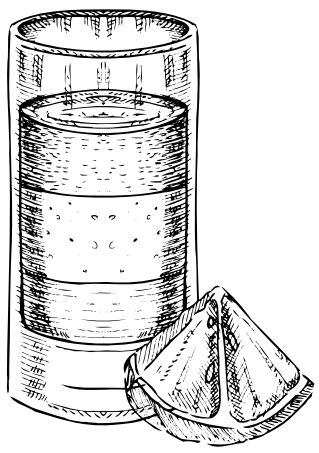
300ml **16.00 ron**

REDCURRANT
lemon, lime, mint, artisanal GADO redcurrant syrup, mineral water

300ml **16.00 ron**

PINE
lemon, lime, handmade GADO pine syrup, mineral water

300ml **16.00 ron**



SMOOTHIE & FRESH



ORANGE
freshly squeezed

250ml **14.00 ron**

APPLE
cold-pressed

330ml **14.00 ron**

GRAPEFRUIT
freshly squeezed

250ml **14.00 ron**

BEETROOT-APPLE
cold-pressed

330ml **14.00 ron**

MIX
orange-grapefruit, freshly squeezed

250ml **14.00 ron**

SPRING FOREST
cold-pressed apple juice, blackcurrant, raspberry, strawberry

250ml **22.00 ron**

THE LOCH NESS MONSTER
cold-pressed apple juice, arugula, walnuts

250ml **18.00 ron**

TROPICAL BASIL
pineapple juice, pineapple, mango, papaya, basil

250ml **22.00 ron**





Information:
ingredients, nutritional values, allergens

GINTO BY GADO

GIN

GINTO is combination of the well-known classic Gin&Tonic GINTO is the hedonist's feeling towards life, always looking for the perfect harmony between special gins and artisanal tonics.
Find out more by reading Orlando, the bartender deer's story on page 19.

SCAPEGRACE BLACK

black chokeberry (aronia), sweet potato, butterfly Pea, saffron, pineapple

50ml **29.00 ron**

SCAPEGRACE BLOOD ORANGE

blood orange, raspberry, kaffir lime

50ml **29.00 ron**

BIG KAHUNA PINEAPPLE

pineapple, apricot, coriander

50ml **22.00 ron**

CAORUNN RASPBERRY

raspberry, vanilla, forest fruit

50ml **19.00 ron**

JODHPUR DRY

juniper, citrus, ginger

50ml **19.00 ron**

JODHPUR MANDORE

lemon, bitter orange, tangerine

50ml **19.00 ron**

JODHPUR BAORI

lavender, jasmine, rose

50ml **19.00 ron**

JODHPUR SPICY

black pepper, chili, green pepper,cumin

50ml **19.00 ron**

MAGURA WOLFPACK (ROMANIAN)

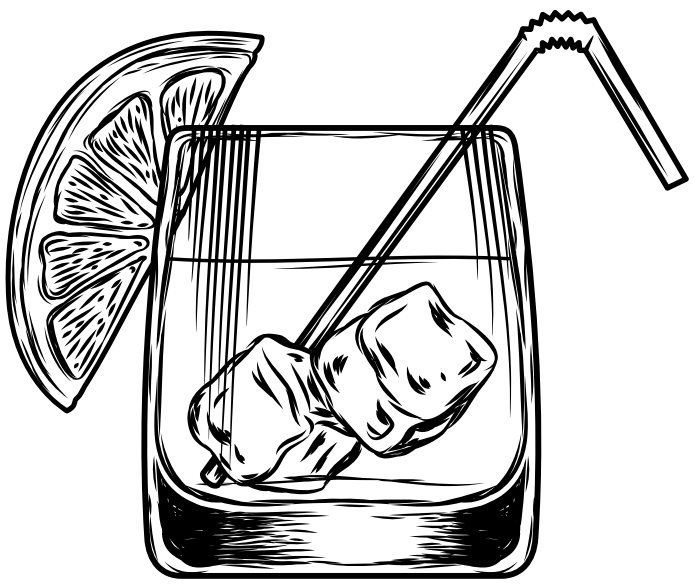
blackcurrant, coriander, orange, ginger

50ml **29.00 ron**

MĂGURA ZAMFIREI NO.4 (ROMANIAN)

citrus, herbs

50ml **29.00 ron**



Information:
ingredients, nutritional values, allergens

GINTO BY GADO

TONIC



FENTIMANS INDIAN TONIC

infused and fermented - juniper berry, lime leaf

200ml **2.00 r on**

FENTIMANS CONNOISSEURS

fermented - juniper berries, lime leaves, lemongrass

200ml **2.00 r on**

FENTIMANS PINK GRAPEFRUIT

ruby red grapefruit and quinine, hibiscus leaf

200ml **2.00 r on**

FENTIMANS SPARKLING ELDERFLOWER

bubbly botanical drink with natural elderberry and ginger extract

275ml **6.00 r on**

FENTIMANS ROSE LEMONADE

natural botanical drink with pure rose extract

275ml **6.00 r on**

FENTIMANS ORANGE

Valencia orange and wild thyme

200ml **2.00 r on**

FENTIMANS NATURALLY LIGHT

contains 30% less sugar
lime leaf, lemongrass

200ml **2.00 r on**

Information:
ingredients, nutritional values, allergens

BEER

LOCAL AND CRAFT BEERS

GADO BEER PILSNER

unfiltered and unpasteurized craft beer

330ml **18.00 ron**

CRAFT RADLER

Gado Pilsner, brown sugar, lime, rosemary

400ml **22.00 ron**

MUSTAȚĂ IPA

unfiltered and unpasteurized artisanal beer, American IPA

330ml **22.00 ron**

RASPBERRY RADLER

Gado Philsner, raspberry syrup, lime

400ml **22.00 ron**

GADO ATTL ROB IPA

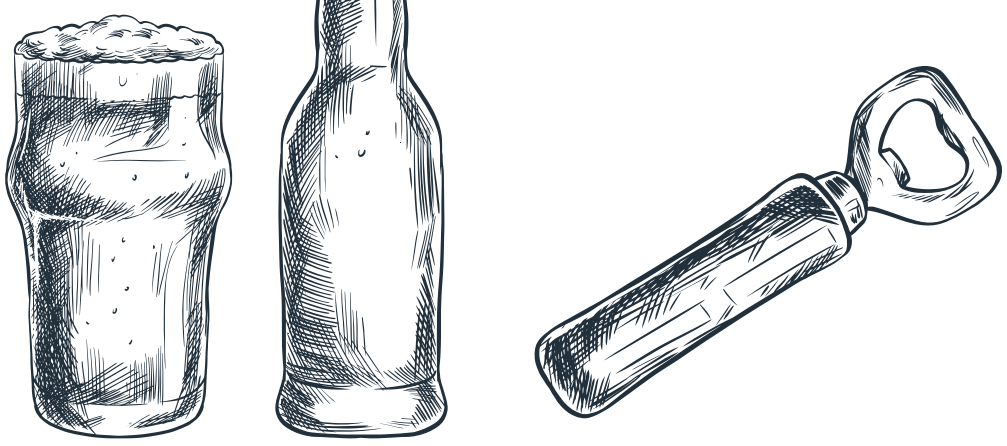
unfiltered and unpasteurized craft New England Ipa with tropical fruit and citrus noted hop

330ml **22.00 ron**

HOPHEAD BREWING

unfiltered and unpasteurized craft beer

330ml **22.00 ron**



ALCOHOL FREE RADLER

non-alcoholic beer, lime, brown sugar, rosemary

400ml **18.00 ron**

RASPBERRY RADLER ZERO%

non-alcoholic beer, lime, raspberry syrup

400ml **18.00 ron**

CLAUSTHALER N.A.

non-alcoholic German Pilsner

330ml **12.00 ron**

THE GADO TIMES

SPIRITS 50ml

Bitter:

Bitter, bitters, amer (digestive bitter in plain language) is a bitter-tasting spirit drink – often liqueur – traditionally flavored with herbs and spices. Their alcohol content varies between 15-50% depending on the type.

CAMPARI.....19.00 ron
UNICUM.....18.00 ron
UNICUM PLUM.....18.00 ron
UNICUM 1937 RISERVA.....28.00 ron

Liqueur: 50ml

Liqueurs are sweetened with a large amount of added sugar and flavored with various fruits and spices. They usually aren't matured, they are only put to rest till the aromas come together. Their alcohol content is at least 15%.

AMERIE (RASPBERRY LIQUEUR WITH STRAWBERRY).....28.00 ron
PER-SE.....18.00 ron
ST. PETRONI ROSSO.....18.00 ron

Rum: 50ml

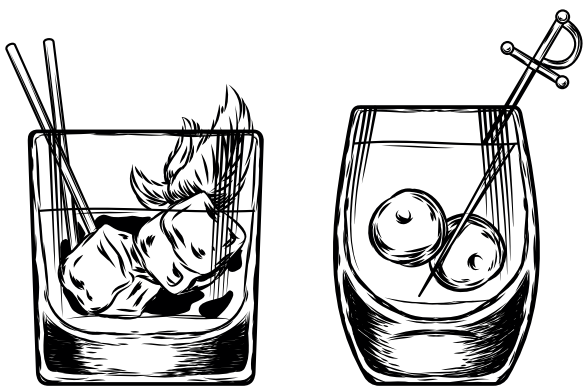
Burnt spirit fermented and distilled from sugarcane molasses or directly from sugarcane juice. Although it may have had predecessors in ancient China and India, the homeland of sugarcane, the first real rum in the modern sense was made on a sugarcane plantation in the Caribbean, probably in Barbados or Puerto Rico, in the 17th century.

TAMBOO SPICY.....19.00 ron
RELICARIO SUPERIOR (DOMINICIAN).....24.00 ron
RAZEL'S PEANUT BUTTER.....26.00 ron
CARACAS COFEE.....21.00 ron
REBELS ZERO 0.0%.....,.....24.00 ron

Cognac: 50ml

Cognac is distilled wine of protected designation of origin, aged in oak barrels. It got its name from the place of production, the wine region of Cognac in France. The collective name for wine spirits is brandy, that's why all cognac is brandy, but not all brandy is cognac!

MIORIȚA XO (LOCALBRANDY).....19.00 ron
CARDENAL MENDOZA (BRANDY DE JEREZ).....29.00 ron
HENNESSY VS.....24.00 ron
RÉMY MARTIN 1738 (FINE CHAMPAGNE COGNAC).....31.00 ron
TORRES 30.YO JAIME (SOLERA SPANISH BRANDY).....60.00 ron



Information:
ingredients, nutritional values, allergens

THE GADO TIMES

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)

MACALLAN SINGLE MALT 12YO.....44.00 ron
GLENLIVET RESERVED.....22.40 ron

Scotch / Islay:
(heavily peaty, herbal)

LAGAVULIN 16YO SINGLE MALT.....60.00 ron
LAGAVULIN 9YO.....45.00 ron
LAGAVULIN 8YO.....45.00 ron
LAPHROAIG 10YO SINGLE MALT.....32.00 ron
ARDBERG TEN.....41.00 ron

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

ARRAN 10YO SINGLE MALT.....24.00 ron

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

OBAN 14YO GAME OF THRONES .....60.00 ron

Bourbon:

JACK DANIELS TENNESSEE.....19.20 ron
WOODFORD RESERVE.....32.00 ron

Irish:

BUSHMILLS BLACK BUSH.....19.00 ron
PROPER TWELVE.....26.00 ron
READBREAST 12YO POT STILL.....31.00 ron

Japanese:

AKASHI RED.....32.00 ron
TENJAKU.....21.00 ron
NIKKA COFFEY GRAIN.....36.00 ron

VODKA:

Although the word vodka has been used in Russia and Poland since the 16-17th century, the specific type of drink known as vodka was born only in the 19th century, with the improvement of industrial alcohol refining. It is traditionally made from grains or potatoes, but it can also be made from other sugary or starchy products.

CZECHOSLOVAKIA .....18.00 ron
BELUGA (RUSSIAN).....26.00 ron
CÎROC (FRENCH).....26.00 ron
SCAPEGRACE.....26.00 ron

PÁLINKA POTIO NOBILIS:

Pálinka is a traditional Hungarian fruit distillate made exclusively by distilling fermented fruit mash, fruit must, or fruit pulp.

VILMOS PEAR.....20.80 ron
PEACH.....20.80 ron
RASPBERRY.....39.20 ron

PÁLINKA ON A FRUIT BED:

PLUM.....20.80 ron



Information:
ingredients, nutritional values, allergens

THE GADO TIMES



THE GADO TIMES

COCKTAILS

TNT – ORANGE DYNAMITE

NEW

orange herbal liqueur, orange bitters, freshly squeezed orange juice, orange chips, thyme

120ml **24.00 ron**

TRINITY

vodka, orange herb liqueur, strawberry raspberry liqueur, orange peel

110ml **34.00 ron**

PORNSTAR MARTINI

NEW

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

120ml **34.00 ron**

BITTER TRUTH 1956

NEW

Unicum Classic, peanut butter rum, freshly twisted grapefruit, Angostura bitters, grapefruit chips

120ml **26.00 ron**

MARGARITA „DON JULIO”

Don Julio Reposado tequila, orange liqueur, lime juice and lime sugar

100ml **32.00 ron**

COSMOPOLITAN

vodka, orange liqueur, lime juice, cranberry juice, orange peel

120ml **28.00 ron**

LONG DRINK

STONEHENGE SUNDOWN

NEW

spicy gin, cranberry juice, lime, dried cranberries

200ml **26.00 ron**

ANANAS-TIKI

NEW

spiced rum, pineapple juice, passion fruit puree, lime, pineapple

200ml **26.00 ron**

AMSTERDAM SPICE

NEW

spiced rum, ginger beer, freshly squeezed lemon juice, lime, cinnamon

200ml **32.00 ron**

PER-SE SPRITZ

NEW

orange herbal liqueur, sparkling wine, orange

200ml **26.00 ron**

LIQUID GRAFVISION

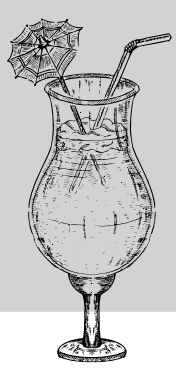
raspberry gin, passion fruit puree, lime, mint, tonic water

220ml **32.00 ron**

RASPBERRY HUGO

prosecco, artisan GADO raspberry syrup, mint, lime, mineral water

370ml **28.00 ron**



AMERIE SPRITZ

raspberry liqueur with strawberry, sparkling wine, lime, mint, soda water

300ml **28.00 ron**

GRETA AND ORLANDO'S FOUR-HANDED JOURNAL ABOUT GADO'S NEW COCKTAILS

GRETA AND ORLANDO'S FOUR-HANDED JOURNAL ABOUT GADO'S NEW COCKTAILS

Spicy, vibrant, energising flavours, lots of fruits and vegetables, from tiny highland blueberries to aromatic raspberries from Székelyföld, from baby spinach to orange chips, plenty of creativity and experimentation:

WE PRESENT TO YOU SOME NOVELTIES FROM THE COCKTAIL MENU, WITHOUT CLAIMING TO BE EXHAUSTIVE, IN A WAY THAT SHOULD NEVER BE ALLOWED. BECAUSE IF YOU LOOK BEHIND THE SCENES, THE MAGIC IS GONE.

Okay, you can take a little peek after all: you can read fragmented memories about the stages of the creation process. Maybe you'll find answers to some questions, but in the end, you'll be left with even more questions. So you better try out all the different versions of drinkable delights and leave a review on GADO's Tripadvisor page!

(Greta and Orlando, the creators)

Gréta, a gastro and travel blogger, makes a living as a content creator and influencer.

Her review written on Tripadvisor is now being published in GADO Times with her approval.

Your feedback is very important to us as well, so we kindly ask you too to rate GADO on Tripadvisor!

July 23, 2023: I posted the last drinks'n'muses text on Insta. As many different cocktails as we have, their number is not infinite, and well, I've already written about each of them. It's time for something new. ***(Orlando)***

August 31, 2023: I'm in a real slump because autumn is starting again. Summer ended too soon. I stayed in bed and re-watched my favourite childhood cartoons. And then it hit me during the scene where the hero sips a mimosa cocktail on the plane to the exotic island that my goodness, I haven't had a good mimosa in ages! I must call Orlando right now. ***(Greta)***

September 15, 2023: It looks like prosecco will be the winner. I've already negotiated with an Italian supplier that we'll be getting regular supplies of this origin-protected sparkling wine from now on. Small winery, great history, just what we need. Somehow, they take better care of their regional values.

PROSECCO CAN ONLY BE PRODUCED IN THE NORTH-EASTERN PART OF ITALY, IN THE REGIONS OF VENETO (EXCLUDING THE PROVINCES OF VERONA AND ROVIGO) AND FRIULI-VENEZIA GIULIA.

Anything that's made elsewhere is no longer Prosecco. There is also a local wine law that does not tolerate any contradiction: a sparkling wine, even if produced here, can only be called prosecco if made from at least 85% Glera grapes. Glera is an indigenous, original Italian grape variety: medium aromatic with a pleasant acid structure. Its fresh, luscious fruitiness goes perfectly with freshly squeezed orange juice. I cannot, for my life, understand how some people can desecrate it with boxed orange juice! (Orlando)

November 4, 2023: The Gadoween party stretched a bit too long for me yesterday. I slept until noon and woke up famished, like a wolf – I mean, a cat. As I devoured half of the fridge, I suddenly got terribly thirsty for something really HEALTHY. It was such a sudden and unfamiliar feeling that I didn't know what to make of it. But it didn't go away... Okay, let's try some of that healthy greenish thingy that runners and downtown office girls usually drink. Only baby spinach and apples in the drawer? Well, you work with what you can get. I'll give it a fancy name... ***(Greta)***

November 5, 2023: At first, I laughed in Greta's face for her baby spinach idea. And the apple-baby spinach combo wasn't too convincing either.

WE'RE NOT BABY FOOD MANUFACTURERS, FOR GOD'S SAKE, WE'RE THE TRENDIEST GOURMET RESTAURANT WITH A STRIKING COCKTAIL SELECTION. SO, NO WAY.

But she insisted on making a special health drink out of it because, look, how well it fixed her post-Halloween hangover. But I felt like something was still missing, or maybe something

was extra in it. Its taste was too non-distinct, with an unpleasant bitterness, as if sucking on some medicine. We needed something unmistakably pleasant yet masculine and spicy aroma to bring the apple and baby spinach together. And we found it. Success. The Vitality Juice is not baby food! ***(Orlando)***

January 1, 2024: I'm experimenting with a new non-alcoholic cocktail recipe for my friends while listening to R.E.M. Their fifteenth and last studio album is a forgotten gem.

I'M AN EXPLORER SEARCHING FOR THE PERFECT BLEND OF ORANGE, CARROT, TURMERIC, AND GINGER.

And I found it. We'll call it Detox Juice. This is my first truly original creation. I'm proud. ***(Greta)***

January 8, 2024: This forced work break drives me crazy, they're renovating GADO, everything is turned upside down, I hate chaos, I can't work, can't create like this, I'm going nuts. I try to read, I take walks at Sugas, I'm waiting for snow, there won't be any, it's still too cold for cycling. I read Dragomán, and suddenly, prosecco pops into my head again, just like that. Since our first shipment is arriving soon anyway, let's make use of it. Just let the kitchen be ready by then... ***(Orlando)***

January 23, 2024: GADO finally re-opened. My homemade Hugo cocktail turned out to be a disaster, and I needed Orlando's help. He was rushing around here and there because nothing was in place yet, so he casually tossed me a GADO raspberry syrup, saying "Try this." Well, thanks, but I'm not going home now when I've been deprived of my favourite place for so long! I'm on good terms with Boti, so I asked him to help. The result is the Raspberry Hugo. My new favourite. ***(Greta)***

February 29, 2024: A day that comes around only once every four years. Everyone felt it: the guests and colleagues seemed much kinder to each other and, most importantly, to themselves. Only Alfonz sat there gloomily, sulking. I had to cheer him up, at least for the evening, so that he wouldn't spoil the mood here.

I CREATED THE AMSTERDAM SPICE FOR HIM: I KNEW HE SOMETIMES MISSES THE SPICY, VIBRANT DUTCH NIGHTS, WHICH NO PARTY IN SFÂNTU GHEORGHE, NO MATTER HOW FANTASTIC, COULD EVER REPLACE FOR HIM.

Here's the substitute, Master: Tamboo spiced rum, ginger beer, lime, cinnamon. Drink up, because nothing will ever be the same as it was. ***(Orlando)***

Browse through more cocktails on page 14!





THE GADO TIMES

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.

PTHE 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 fields 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!





1. Cereals containing gluten (wheat, rye, barley, oats, spelt or their hybridised varieties) and products derived therefrom.
2. Crustaceans and products derived therefrom.
3. Egg and products derived therefrom.
4. Fish and products derived therefrom.
5. Peanuts and products derived therefrom.
6. Soy beans and products derived therefrom.
7. Milk and products derived therefrom (including lactose).
8. Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts and products derived therefrom.
9. Celery and products derived therefrom.
10. Mustard and products derived therefrom.
11. Sesame seeds and products derived therefrom.
12. Sulphur dioxide and sulphites expressed as SO2 in concentrations exceeding 10 mg/kg and 10 mg/litre respectively.
13. Lupine and products derived therefrom.
14. Molluscs and products derived therefrom.

Allergenic substances are marked with numbers according to the list above and are indicated as such on each dish.

Dishes that may contain frozen products are marked with “*”.