



PREMIUM · CLUJ

Menu

Texas BBQ · served differently
Iuliu Maniu 21, Cluj-Napoca

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How the menu works / Cum funcționează meniul

Every meal includes: smoked meat + side + salad + sauce — all of your choice. Bread (pita / baguette) and other extras are ordered separately. Next to each item you'll see the **allergen codes** (see the final page) and approximate calories.

All prices are shown **per portion**, by the indicated weight. Most sides, salads and sauces are already part of the meal — you don't pay extra unless you want a second portion or take them to go.

Exception: a few sides and salads marked with the extra badge are **only available as paid add-ons** (not included in the meal).

ROMÂNĂ

Fiecare meniu include: carne afumată + garnitură + salată + sos — toate la alegere. Pâinea (pită / baghetă) și celelalte extra se comandă separat. Lângă fiecare produs apar codurile **alergenilor** (vezi pagina finală) și kaloriile orientative.

Toate prețurile sunt afișate **per porție**, după gramajul indicat. Majoritatea garniturilor, salatelor și sosurilor sunt deja incluse în meniu — nu plătești în plus pentru ele, decât dacă vrei o porție suplimentară sau le iei la pachet.

Excepție: câteva garnituri și salate marcate cu badge-ul «extra» sunt **doar contra cost** (nu sunt incluse în meniu).

01

Smoked meats — pork · beef · turkey · lamb

Our most playful smokes — cooked slowly, with a deep crust and a tender inside.

PORK

Pork ribs / *Coaste porc* 75 lei

INCL. SIDE + SALAD + SAUCE 330g · ~960 kcal 9·10

Pulled Pork / *Ceafă porc* 75 lei

INCL. SIDE + SALAD + SAUCE 220g · ~640 kcal 9·10

Pork pastrami / *Pastramă porc* 75 lei

INCL. SIDE + SALAD + SAUCE 220g · ~550 kcal 9·10

Pork spare ribs (St. Louis cut) / *Scăricică porc* 75 lei

INCL. SIDE + SALAD + SAUCE 320g · ~900 kcal 9·10

Pork knuckle / *Ciolan porc* 75 lei

INCL. SIDE + SALAD + SAUCE 300g · ~780 kcal 9·10

Pork brisket / *Piept porc* 75 lei

INCL. SIDE + SALAD + SAUCE 250g · ~700 kcal 9·10

BEEF

Beef brisket / *Brisket vită* 99 lei

INCL. SIDE + SALAD + SAUCE 220g · ~620 kcal 9·10

Pulled Beef / *Ceafă vită* 89 lei

INCL. SIDE + SALAD + SAUCE 220g · ~550 kcal 9·10

Beef ribs / *Coaste vită* 89 lei

INCL. SIDE + SALAD + SAUCE 350g · ~980 kcal 9·10

TURKEY

Turkey leg (boneless) / *Copan curcan (fără os)* 69 lei

INCL. SIDE + SALAD + SAUCE 220g · ~400 kcal 9·10

Turkey pastrami / *Pastramă curcan* 79 lei

INCL. SIDE + SALAD + SAUCE 220g · ~330 kcal 9·10

LAMB

Lamb pastrami / *Pastramă oaie* 99 lei

INCL. SIDE + SALAD + SAUCE 220g · ~620 kcal 9·10

Sides & Salads

Included with every meal · price shown for extra / to go. Items tagged extra are **paid add-ons only**.

SIDES

Truffle potatoes	EXTRA	25 lei
120g · ~190 kcal	7	
French fries / Cartofi prăjiți		22 lei
200g · ~600 kcal		
Basmati rice / Orez basmati		25 lei
250g · ~325 kcal		
Mashed potatoes / Piure		22 lei
250g · ~275 kcal	7	
Romanian baked beans / Fasole scăzută		32 lei
250g · ~250 kcal	9	

SALADS & PICKLES

Summer salad (tomato, cucumber, onion)	EXTRA	18 lei
220g · ~55 kcal		
Roasted peppers / Ardei copti		18 lei
220g · ~65 kcal		
Pickled cucumbers / Castraveți murați		18 lei
220g · ~35 kcal	10	
Sauerkraut / Varză murată		18 lei
220g · ~45 kcal		
Mixed pickles / Murături asortate		22 lei
220g · ~55 kcal	10	
Coleslaw / Coleslaw		23 lei
220g · ~265 kcal	3·7	

03 Sauces • Soups • Bread

SAUCES *included in meal • extra 7 lei • 60g, ~50–250 kcal*

- Mustard 10
- Garlic 7
- Volcano (spicy mayo) 3
- Hot pepper
- BBQ 6·10
- Ketchup
- Mayo 3
- Chimichurri

SOUPS

Bean soup with smoked meat 27 lei
370ml • ~260 kcal 9

Transylvanian sour soup with smoked meat 27 lei
370ml • ~295 kcal 9

Rădăuțeană (creamy chicken sour soup) 27 lei
370ml • ~400 kcal 3·7

BREAD & EXTRAS

Pita bread 7 lei
80–100g • ~225 kcal 1

Romanian feta 60g / Parmesan 40g 5 lei
~155 kcal 7

Sour cream 7 lei
50g • ~100 kcal 7

DESSERT

Apple & caramel tart 27 lei

150g · ~350 kcal 1.3.8

Lemon & vanilla tart 22 lei

112g · ~330 kcal 1.3

Forest fruits & almond tart 25 lei

125g · ~390 kcal 1.3.8

SOFT DRINKS & BEER

Coca-Cola / Coca-Cola Zero 15 lei

330ml · ~140 kcal (0 for Zero)

Still / sparkling water 10 lei

500ml · 0 kcal

Beer 16 lei

330ml · ~145 kcal · Heineken, Birra Moretti 1

COFFEE

Espresso 12 lei

30ml · ~3 kcal

Espresso Macchiato 14 lei

60ml · ~20 kcal 7

Cappuccino 16 lei

180ml · ~85 kcal 7

Latte Macchiato 18 lei

250ml · ~125 kcal 7

Flat White 18 lei

180ml · ~70 kcal 7

Lemonades

All lemonades are made with fresh lemon, 250ml.

Classic lemonade / <i>Limonadă clasică</i>	24 lei
250ml · ~110 kcal · fresh lemon	
Elderflower lemonade / <i>Limonadă soc</i>	27 lei
250ml · ~120 kcal	
Cantaloupe lemonade / <i>Limonadă pepene galben</i>	27 lei
250ml · ~125 kcal	
Cherry lemonade / <i>Limonadă cireșe</i>	27 lei
250ml · ~125 kcal	
Strawberry lemonade / <i>Limonadă căpșuni</i>	27 lei
250ml · ~120 kcal	
Mango lemonade / <i>Limonadă mango</i>	27 lei
250ml · ~135 kcal	
Passion fruit lemonade / <i>Limonadă fructul pasiunii</i>	27 lei
250ml · ~130 kcal	
Raspberry lemonade / <i>Limonadă zmeură</i>	27 lei
250ml · ~120 kcal	
Forest fruits lemonade / <i>Limonadă fructe de pădure</i>	27 lei
250ml · ~125 kcal	
Mix lemonade / <i>Limonadă mix</i>	30 lei
250ml · ~125 kcal · choose 2 flavors	

06 Wines — what they are & what they pair with

In short: what kind of wine each one is, and which smoked meat suits it best.

Vilacetinho Vinho Verde

WHITE · PORTUGAL · VINHO VERDE

glass 27 lei

bottle 109 lei

Young and fresh Vinho Verde, slightly petulant, with citrus notes and minerality. Natural, discreet acidity.

Pairs with: smoked chicken, fine turkey pastrami, summer salads. Ideal as a menu opener.

Paul Mas Chardonnay Viognier

WHITE · FRANCE

bottle 169 lei

Chardonnay/Viognier blend from Southern France: aromatic, peach and apricot, floral notes, medium body.

Pairs with: smoked chicken, coleslaw and fine turkey pastrami. Complements the smoke without overpowering it.

Maeli Moscato Giallo

SWEET WHITE · MOSCATO · ITALY

bottle 179 lei

Aromatic off-dry Moscato with floral perfume and ripe grape notes. Vibrant and fresh, cuts through fat beautifully.

Pairs with: sweet ribs — sweetness balances and lifts. Also great with fruit tarts.

La Capela Cuvée Selection Red

RED · PORTUGAL

glass 29 lei

bottle 119 lei

Portuguese red blend, medium-bodied, ripe red fruit, silky tannins. An approachable, convincing entry into red.

Pairs with: smoked pork ribs, sausages, pulled pork, pork neck. Suits almost any pork smoke.

Yalumba Galway Vintage Shiraz

RED · AUSTRALIA

bottle 179 lei

Bold Australian Shiraz with ripe dark fruit, pepper and spice, firm tannins. A robust, generous red.

Pairs with: brisket, beef ribs and rich smoked meats — its body stands up to powerful smoke.

Prosecco Extra Dry

SPARKLING WHITE · ITALY

bottle 125 lei

Light and effervescent Italian sparkler, "Extra Dry" (slightly off-dry), with green apple and white flower notes.

Pairs with: aperitivo, truffle potatoes. Bubbles cleanse the palate — great as an opening drink.

All wines contain sulphites (allergen 12). Calories per 150ml glass: ~120 white / ~125 red / ~140 moscato / ~90 prosecco.

07 Allergen list

Allergen codes (EU / ANPC) shown next to each product.

1 · Gluten	pita bread, tarts, beer
3 · Eggs	volcano sauce, mayo, coleslaw, tarts, rădăuțeană soup
6 · Soy	BBQ sauce
7 · Milk	mashed potatoes, truffle potatoes, garlic sauce, coleslaw, feta / parmesan, sour cream, rădăuțeană soup, espresso macchiato, coffee with milk, cappuccino
8 · Tree nuts	apple & caramel tart, forest fruits & almond tart
9 · Celery	smoked meat seasoning, baked beans, bean soup, Transylvanian sour soup
10 · Mustard	smoked meat seasoning, mustard sauce, BBQ sauce, pickled cucumbers, mixed pickles
12 · Sulphites	all wines

Calories are indicative, calculated for the standard portion. They can vary slightly from plate to plate, depending on the exact weight and the sides / sauces chosen.



**Thank you
for stopping by.**

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