

Casual Dining

Mediterranean Cuisine
with North African touch



BY JOSEPH HADAD



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The Brasserie

The concept of CAJU by Joseph Hadad brasserie is casual dining, with affordable price dishes, which caters to different levels of customers. It's the place where Joseph proposed to bring to the table the tastes of his childhood, with strong North African influences.

The restaurant is located downtown, on a picturesque street (Nicolae Golescu 16) behind the Romanian Athenaeum, a symbol that represents one of the main attractions of the city.

The space has three areas, the center that brings together 14 tables and is dominated by a curved wooden ceiling, each table featuring a chandelier above, made of a mix of ceramic and metal.

The Chef: Joseph Hadad

During the last 35 years, Joseph has dedicated most of his time to his greatest love - **Top gastronomy** and **Haute Cuisine**, his talent being noticed by both colleagues and customers in different places famous worldwide: *Germany Kempinski Hotel, Ritz-Carlton Hotel in Boston, Savoy Hotel London, Michelin restaurants in Paris* and more.

Joseph holds the secrets of over 2,000 sophisticated recipes and, as the star of international cuisine, had the opportunity to create real culinary shows for global celebrities.



"I HAVE BEEN DREAMING FOR LONG TO OPEN A BRASSERIE IN THE CITY CENTER, WHERE TO BE ABLE TO BRING TO ALL FOOD LOVERS THE TASTES OF MY CHILDHOOD, MEDITERRANEAN CUISINE WITH STRONG MOROCCAN INFLUENCES. A SYMPHONY OF FLAVORS AND SPICES AND BUT SIMPLE IN THE SAME TIME. I WANTED TO ENABLE AS MANY PEOPLE AS POSSIBLE WHO MAYBE CAN'T ARRIVE TO JOSEPH, BUT WANT TO TRY MY KIND OF CUISINE."

Jh



The Menu

CAJU greets its guests with an international menu, with strong north African tastes, a lot of vegetarian options and healthy oriented cuisine.

The journey in the world of tastes begins from the entrance in the, where there were placed 2 special ovens that bake Moroccan focaccia with herbs and olive oil. The menu includes popular main stream dishes, but all with personal touch of the chef.

Among the most claimed dishes, the menu includes oriental snacks with Moroccan bread, beef burger with French fries, fettuccine with salmon in cream flavored with vermouth, potato gnocchi with candied chestnut sauce and vegetables with a little truffle, tagliatelle with calamari or ragu of sweetbread with mushrooms and vegetables demi-glace sauce and for dessert pineapple ravioli with vanilla foam or chocolate tart with mango sauce and crispy chocolate crumble.



Specials

Tuesday's Special

CHICKEN COUS COUS

Friday's Special

HARAIMI FISH

(traditional Moroccan dish)

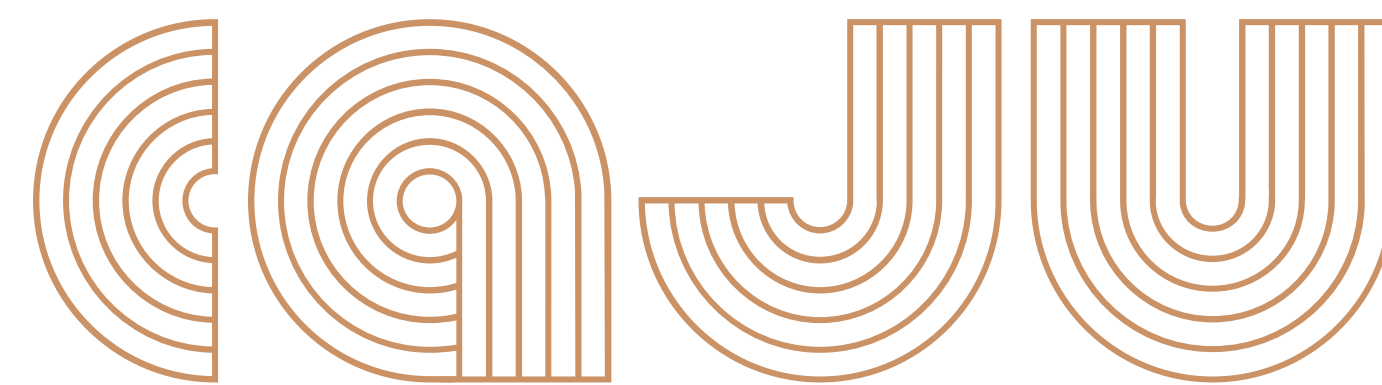


ORIENTAL SNACKS



MOROCCAN BREAD





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