



# 7 RULES FOR THE PERFECT STEAK

We can't make the world perfect or stop the global warming, but we can cook a perfect steak for you! We need just the tiniest bit of effort to do that:

- The meat must "rest". After the vacuum packaging oxygen will restore its natural color and develop its flavor.
- The steak must not be too thick or too thin. The perfect thickness is 1 inch or 2,5 inch. This will let the meat stay juicy.
- After the steak is cut it must dry a bit, so that it forms an additional crust which will protect it from moisture loss.
- Salt, pepper and oil must be used immediately before roasting. These ingredients will help to develop the steak's taste, and oil will be an additional protection from moisture loss.
- The steak is cooked at a high temperature – 350' in a josper (live fire). At this temperature the steak gets "closed" – covered by a crust to remain juicy.
- The second stage after "closing" is further cooking, at a reduced temperature of 170', to ensure even recommended doneness.
- Be patient! Soon you'll have your perfect steak! Now it must "rest" in our kitchen. Immediately after roasting the juice inside the meat is under pressure and the "rest" will let the moisture spread evenly along the fibers, so that the meat juice will not be lost when the steak is cut.

**That's it!**  
**You have a perfect steak on your table!**  
**Enjoy it! And don't forget a glass of wine!**

## BUFFALO STEAK HOUSE RECOMMENDS 4 LEVELS OF COOKING (FOR) STEAKS:

### **Rare**

(seared on the outside,  
red on the inside)

### **Medium Rare**

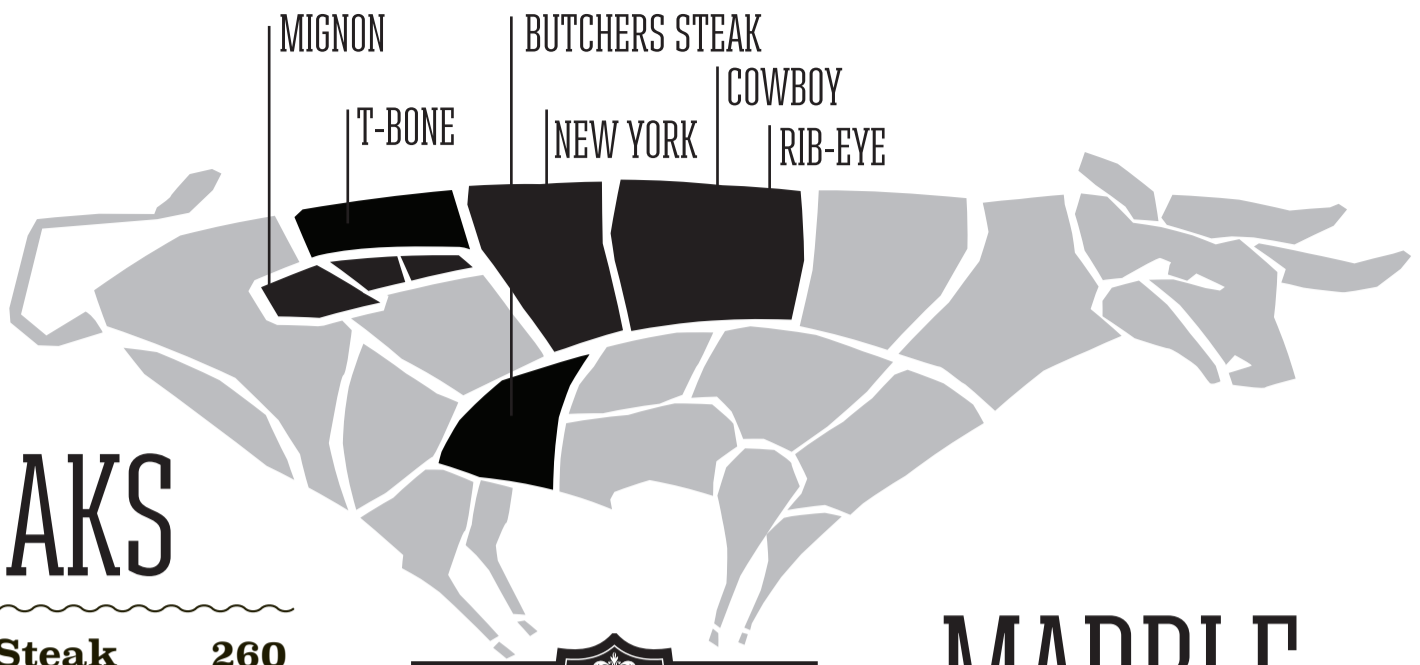
(bloody steak, reddish-  
pink on the inside)

### **Medium**

(medium done steak,  
pink on the inside) the  
most popular choice

### **Medium Well**

(almost completely done  
steak, pale pink on the  
inside)



# STEAKS

**T-Bone Steak 260**

RECOMMENDED COOKING STAGE - MEDIUM

**Tournedos Rossini steak 310**

CUT FROM THE CENTER OF THE FILLET, SERVED WITH FOIS-GRAS AND FRAGRANT TRUFFLES.

**NEW New York - steak**

**Top loin steak. 160**

RECOMMENDED COOKING STAGE - MEDIUM

**Cowboy steak 180**

Beef steak cut from the rib section with the rib bone attached

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF RED WINE PURCARI CABERNET

**NEW Ladies Steak 220**

Beef steak - tenderloin. Served with fresh spinach.

**Tomahawk steak with bacon 305**

Served on long cleaned bone.

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF FRENCH RED WINE CÔTES DU RHONE

**Pepper steak 180**

Steak generously spiced with crushed pepper.

**Rib-eye steak 170**

Beef steak from the rib section.

RECOMMENDED COOKING STAGE - MEDIUM

**Filet-Mignon 220**

The most tender cut of beef. IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF RED WINE PURCARI RARA NEAGRA



# YOUNG STEAKS

**NEW**

**Tender veal chops 180**

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF FRENCH RED WINE BORDEAUX BARON DE LESTAC

**Young bull fillet with cream sauce and Tortellini Q.F. 250**

**RECOMMENDED**

**Veal fillet 220**

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF RED WINE PURCARI MERLOT

# MARBLE

BEEF STEAKS

(AUSTRALIA)

120 DAYS GRAIN-FED.

**NEW Butchers steak 250gr. 550**

Beef steak from the rib section.

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF RED WINE PURCARI CABERNET

**1 Buffalo Filet - Mignon 250gr. 790**

Beef steak - tenderloin.

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF RED WINE NEGRU DE PURCARI

**1 Buffalo Rib-eye steak 250gr. 840**

Beef steak from the rib section.

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF RED WINE PURCARI CABERNET

# BURGER



**Classic burger**  
from selected beef, served with baked potatoes, tomatoes, lettuce, pickles and onion  
• 130 •

**Special Burger Buffalo**  
from marble Beef, served with baked potatoes, tomatoes, lettuce and onion • 250

## OPTIONAL

- Cheese • 15
- Fried eggs • 10
- Grilled bacon • 15
- Tabasco sauce • 20

# LAMB



**NEW** Baked leg of lamb  
with Dijon  
mustard 220

Lamb Skewers 130

Rack of New  
Zealand lamb 200

for 100g., ready for cooking meat

IT CAN BE PERFECTLY ASSORTED  
WITH A GLASS OF FRENCH RED  
WINE VINSOBRES

Lamb chops 230

IT CAN BE PERFECTLY ASSORTED  
WITH A GLASS OF RED WINE  
PURCARI RARA NEAGRA

# PORK



**NEW** BBQ  
pork ribs 165

**1** Pork  
neck kebab 120

# RABBIT



**NEW** Braised rabbit  
in white wine  
with provencal herbs 180

# FOIE-GRAS



Foe-gras 275  
served with orange chutney

# BIRD



Two Jospier  
grilled quails 190

BBQ chicken  
wings 95

Grilled Chicken 145

Grilled  
Chicken fillet 110

Chicken Skewers 110

Turkey Steak 155  
served with cranberry sauce

# HOT DISHES



Beef Stroganoff 115

Beef tenderloin, cooked with  
mushrooms, heavy cream and  
pickled cucumbers

**NEW** Chicken goulash  
served with  
vegetables and rice 105

Stir-fry 165

Beef tenderloin, fried  
with vegetables. Served  
in a hot pan.

Bacon-Wrapped  
Beef Medallions 190

IT CAN BE PERFECTLY ASSORTED  
WITH A GLASS OF RED WINE  
PURCARI MERLOT

# MEAT PLATTERS



MEAL FOR AT LEAST TWO PERSONS

Large Grill 480

Beef steak, grilled chicken fillet, homemade cutlet,  
BBQ pork ribs, garnish

Steak Mix **RECOMMENDED** 490

Pepper Steak, Cowboy Steak, Tenderloin.  
Served with grilled vegetables

Here you will find the most delicious meat dishes. And a varied menu of refined wines. We offer you culinary delights of the highest quality every single day. We kindly ask our clients to show understanding and responsiveness where certain dishes

are not included in the menu. If you have any allergies or dietary requirements please notify your waiter. Your satisfaction is our highest concern.



LIGHT DISH



SPICE DISH



BESTSELLER



NEW DISH



RECOMMENDED BUFFALO RECOMMENDS

# SALADS

 **Green lettuce**  
with dried tomatoes  
and prosciutto **95**

 **Beef salad** **130**  
Thin-sliced beef steak  
with grilled vegetables

**Tuna salad** **145**  
Classic Nicoise salad.

 **Rustic  
tuscan salad** **70**

**Arugula  
with goat cheese** **95**

**Green lettuce  
with salmon** **100**

**Caprese** **90**  
Sliced fresh Mozzarella  
cheese with tomatoes  
and green basil sauce

**Greek salad** **90**

**Caesar salad**  
with chicken **110**  
with shrimps **145**

# CARPACCIO

**Salmon carpaccio** **150**  
**Beef carpaccio** **115**

# APPETIZER PLATTERS

**Eggplant  
Parmigiana**   
prepared after the recipe  
of Nonna Luigina **95**

**Panko  
calamari** **110**

**Baked  
eggplant salad** **85**

**Cheese Palette** **180**

 **Hot rustic  
appetizer** **90**  
Eggplant in  
spicy chilli sauce

 **Homemade  
chicken  
liver paté** served  
with grilled toasts **90**



# APPETIZER PLATTERS

**Fish Platter** **165**

**Marinated fish**  
Marinated salmon, tuna  
cream and butterfish

**Italian cheeses**  
Grana Padano  
with fragrant jam

**Marinades**  
Green chili pepper,  
olives, gherkins

**Crispy salad**  
Thinly sliced root  
vegetables with fresh herbs

**Vegetable Platter** **65**

**Pickled vegetables.**  
Pickled gherkins, pickled  
tomatoes, pickled carrots,  
green chili pepper, olives.

**Cheeses**  
Goat cheese with chili

**Salad**  
Pickled cabbage

**Meat Platter** **145**

**Meat Delights**  
Three kinds of Italian  
deli meats.

**Italian cheeses**  
Mozzarella, Grana  
Padano with fragrant jam

**Marinades**  
Green chili pepper,  
olives

**Crispy salad**  
Thinly sliced root  
vegetables with fresh herbs





# FISH



**Shrimp skewers** with fresh Arugula **185**

**Baked trout fillet** in parchment paper with new potatoes and fresh spinach **175** RECOMMENDED

**Grilled salmon fillet** served with vegetables and «Aioli» sauce **275**

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF WHITE WINE ALB DE PURCARI

**Grilled Dorado** **85**

100 grams of fish, ready to cook

IT CAN BE PERFECTLY ASSORTED WITH A GLASS OF FRENCH WHITE WINE MUSCADET PRESTIGE

# PASTA



**Tortellini Quattro Formaggi** with four cheese sauce **160**

**Tagliatelle** with salmon and spinach in creamy sauce **220**

**Spaghetti «Bolognese»** **125** RECOMMENDED

# SOUPS



**Quail Soup with dried tomatoes** **70**

**Lentil cream soup** **50**

**Grilled veal soup** **70**

**Lamb goulash soup with garlic bread** **80** RECOMMENDED

**Creamy spinach soup** **70**

**Zeama** (Moldavian dish) **60**

# SIDE DISHES

**Mac&Cheese** **65** RECOMMENDED

**NEW Creamed Spinach** **70**

**Grilled vegetables** **75**

## Potatoes:

Roasted with butter, garlic and herbs **55**

Fried with butter in rustic style **55**

French fried potatoes **60**

Mashed potatoes with fragrant truffle oil **65**

## Sauces • 25

- Gorgonzola Sauce
- Pepper sauce
- BBQ sauce
- Adjika sauce
- Wine sauce

**You have already formed an opinion our this restaurant**

You are familiar with our staff. You know the restaurant's delicious dishes. You have something to say. And we would like get to know you better.

What angers you the most, and what pleases you the most in Buffalo Steak House?



How do you see our restaurant in the future?

We welcome you to share your opinions or suggestions with us by email [buffalochisinau@gmail.com](mailto:buffalochisinau@gmail.com)



# DESSERTS

**Tiramisu** **70**

**Crème Brûlée** **65**

**Cheese-cake** **85**

**Apple Tarte Tatin** **60**

**Chef's Specialty ice cream** **80**

**Panna Cotta with blackberry sauce** **70**

**Café gourmand** **110**

**Hot chocolate fondant** **85**



IF NECESSARY, THE WAITER WILL CALL YOU A TAXI.



FREE

WI-FI AREA

# BEVERAGE

## NON-ALCOHOLIC

- Dorna 0,3l • 30
- Mattoni 0,33l • 45
- Coca-Cola/Sprite/  
Schweppes/Fanta 0,25l • 30
- Juice Rich 0,25l • 30
- Evian 0,33l • 55
- Borjomi 0,5l • 55

## FRESH SQUEEZED JUICES 250 ml

- Orange • 65
- Grapefruit • 65
- Apple • 60
- Celery • 60
- Carrot • 55
- Pineapple • 150

HOME -MADE  
LEMONADE  
WITH MINT 250g.

• 35 •

## COFFEE

### LAVAZZA

- Americano • 40
- Espresso • 40
- Ristretto • 40
- Lungo • 40
- Machiato • 40
- Cappuccino • 45
- Latte • 60
- Dopio • 60
- Coffe frappe • 45

### TEA ALTHAUS

• 45 •

- Assam Meleng  
(Black tea)
- Imperial Earl Grey  
(Black tea, bergamot)
- Royal Jasmine  
Chung Hao  
(Green tea, jasmine)
- Sencha  
(Green tea)
- Red Fruit Flash  
(Fruit tea)
- Ginseng Valley

## COCKTAILS

- Cuba Libree • 65  
(Rum, Coca-Cola, lime)
- Gin Tonic • 75  
(Gin, Schweppes, cucumber/  
lime)
- Mojito • 90  
(Rum, mint, lime, sugar)
- Manhattan • 85  
(Bourbon, Martini Rosso,  
Angostura)

## VODKA 40 ml

- Finlandia • 35
- Absolut • 40
- Russian Standard  
Platinum • 45
- Grey Goose • 95

## GIN 40 ml

- Bombay • 45

## RUM 40 ml

- Captain Morgan  
Spiced Gold,  
Jamaica • 45
- Bacardi superior • 45

## TEQUILA 40 ml

- Sauza Blanco • 45
- Sauza Gold • 45

## WHISKY

### AMERICAN 40 ml

- Jack Daniel's  
Old #7 • 65
- Jim Beam • 45

### SCOTCH 40 ml

- Johnnie Walker  
Blue Label • 550
- Chivas Regal 12 y.o. • 85

### IRISH 40 ml

- Jameson • 50

### SINGLE MALT 40 ml

- Macallan Amber • 180

## COGNAC

### & BRANDY 40 ml

- Bardar 7 y.o. • 40
- Bardar 10 y.o. • 55
- Bardar 12 y.o. • 70
- Calarasi 7 y.o. • 40
- Calarasi 12 y.o. • 80
- Stefan Voda 25 y.o. • 250
- Codru 20 y.o. • 225
- Hennessy XO • 395
- Courvoisier VSOP • 135

## VERMOUTH 40 ml

- Martini (Bianco,  
Extra Dry, Rosso, Rosato) • 40

## BITTERS AND HERBAL TINCTURES 40 ml

- Campari • 40
- Jagermeister • 50
- Becherovka • 45

## LIQUEURS 40 ml

- Limoncello di Buffalo • 40
- Malibu • 35
- Kahlua • 40
- Bailey's • 45
- Sambuca • 45

## BEER

- Lowenbrau 0.5 • 85
- Krombacher Pils 0.5 • 60
- Krombacher Weizen 0.5 • 60
- Krombacher Dark 0.5 • 60
- Clausthaler 0.33 F/A • 35

## CRAFT BEER LITRA 0.33/05 • 50/70

- Vienna Lager
- Bohemian Pilsner
- Pale Ale
- Nuit Blanche



# WINE

## WINE BY THE GLASS 150 ml

PURCARI

Cabernet-Sauvignon • 55 Alb • 130  
Merlot • 55 Negru • 130  
Chardonnay • 55 Rara Neagra • 85  
Pinot Gris • 55 Rose • 55  
Pinot Noir • 55 Sauvignon • 55



## CHAMPAGNE AND SPARKLING WINE

Purcari • 450  
Chateau Vartely Brut • 280  
Prosecco, Italia 0.75 • 385  
Asti Martini • 495  
Moet & Chandon • 1850  
CRICOVA  
Cuvee Prestige Brut • 250  
Cricova Crisecco • 150

## ICE WINE 350 ml

Ice Wine Purcari • 850



## ROSE WINE 750 ml

Rose de Purcari • 250  
Rose F'author • 230  
Rose Et Cetera • 190  
Rose Surori Gitana • 250  
Rose Timbrus • 220  
Rose RADACINI Vintage • 230



## WHITE WINE 750 ml

PURCARI  
Chardonnay • 250  
Sauvignon • 250  
Pinot Gris • 250  
Alb • 650



F'AUTOR  
Sauvignon Blanc Late  
Harvest • 400  
Fume Blanc • 400  
Illustro • 465  
AlBarino • 325

CHATEAU VARTELY  
Traminer & Sauvignon • 240

EQUINOX  
5 Elemente • 390

GITANA WINERY  
Sophi • 325

TIMBRUS  
Chardonnay • 220  
Viorica • 250  
Traminer • 220  
Polifonia Blend • 280

RADACINI  
Vintage:  
Sauvignon blanc • 230  
Pinot Grigio • 230  
Chardonnay • 230

Fiori Feteasca Alba • 230

## RED WINE 750 ml

PURCARI  
Merlot • 250  
Cabernet-Sauvignon • 250  
Pinot Noir • 250  
Freedom Blend • 375  
Rara Neagra • 390  
Negru • 650  
Rosu • 650  
Negru de Purcari • 950



F'AUTOR  
Merlot • 230  
Illustro • 475  
Tempranillo • 450  
Negre • 475

Altitudine 310:  
Feteasca Neagra & Cabernet • 210  
Rară Neagră & Merlot • 210

CHATEAU VARTELY  
Merlot & Cabernet • 240  
Rara Neagra & Malbec & Syrah • 240  
Feteasca Neagra • 250  
Taraboste • 480

EQUINOX  
Cabernet-Sauvignon • 285  
5 Elemente • 565

ET CETERA  
Cabernet-Sauvignon • 280  
Merlot • 280  
Carmenere • 280

GITANA WINERY  
Saperavi • 390  
Lupi • 450

TIMBRUS  
Saperavi • 260  
De Autor • 370  
Polifonia Blend • 280  
Feteasca Neagra • 315  
Rara Neagra • 315

RADACINI  
Vintage:  
Cabernet-Sauvignon • 230  
Merlot • 230

Fiori:  
Feteasca Neagra • 230  
Feteasca Neagra & Syrah • 230

**The discount card is available only on food specialities from our menu.**

**It does not apply to marble beef, New Zealand lamb and bar products.**

**Checks with handwritten corrections may not be paid.**

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**[www.buffalosteakhouse.md](http://www.buffalosteakhouse.md)**

**Buffalo Steak House partners:**

