



CHANTA

AUTHENTIC EUROPEAN CUISINE

At Chanta, you're not just dining out—you're stepping into our family's kitchen, where every dish is prepared with love, tradition, and a touch of home.

We are the Chanta family, and we're thrilled to share our passion for authentic, homemade European cuisine with you. What began over 12 years ago in Romania—where we proudly own two beloved restaurants—has now found a new home right here in Tampa, since June 2020.

This is more than a restaurant to us. It's where our family, including grandma herself, cooks daily with fresh, carefully chosen ingredients and generations of knowledge passed down through heartfelt recipes. Every plate we serve brings a piece of Europe to your table.

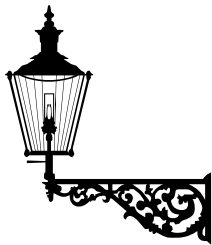
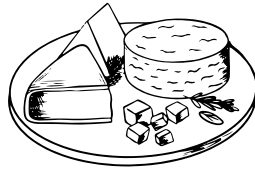
We are honored and grateful to welcome you into our story. Sit back, relax, and enjoy the journey—you're in good hands and great company.

With love,
The Chanta Family



Consuming raw or undercooked food may increase your risk of food borne illness.
Food allergies? Please let us know!

For parties of 6 or more, an auto gratuity of 20% will be added to your check.
For parties of 7 or more, there is a minimum spending of \$60/person before tip and tax. If the spending is not met, it will be added to your check automatically



STARTERS

Hot

Frittura Mista – 21

A golden trio of crispy jumbo shrimp, tender fried calamari, and polenta bites—lightly battered and fried to a perfect crunch. Served with lemon wedges and dipping sauce.

Cozze Chanta – 18

Fresh mussels gently sautéed in white wine with cherry tomatoes and garlic. Served with warm, house-baked bread to soak up the savory broth.

Placinta Bread– 18

Warm, flaky sourdough bread filled with a savory three-cheese blend. A comforting, melt-in-your-mouth Romanian specialty that's both rustic and refined.

Polpo Alla Griglia – 26

Char-grilled octopus, perfectly tender, served over whipped feta and finished with a drizzle of extra virgin olive oil. Accompanied by sweet cherry tomatoes and briny capers for a bright, Mediterranean balance of flavors.

Ciuperci – 12

Oven-baked mushrooms generously stuffed with herbed cheese. Creamy, aromatic, and the perfect savory bite.

Chiftele-16

Romanian meatballs fried in a rich tomato-herb sauce, topped with Parmesan and fresh basil.
Served with toasted bread.

Cold

Salumi e Formaggi – 28

A generous selection of premium cured meats, artisan cheeses, and marinated olives—all imported from Italy.
Perfect for sharing or as a bold solo indulgence.

Prosciutto & Mozzarella – 24

Delicate slices of imported prosciutto crudo served with fresh mozzarella. A rich, savory duo of Italian classics.

Burrata – 24

Imported creamy burrata served with heirloom cherry tomatoes, basil, and a drizzle of extra virgin olive oil. A decadent, refreshing starter.

Bresaola – 26

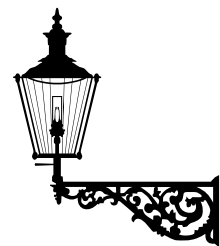
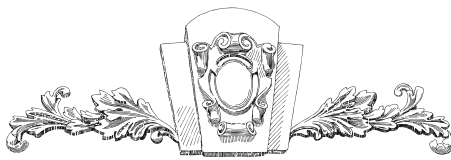
Cured northern Italian beef paired with arugula, lemon juice, shaved Grana Padano, and extra virgin olive oil.
Light, lean, and luxurious.

Bruschetta – 15

Toasted Tuscan bread served with marinated cherry tomatoes, bread, and fresh basil. Bright, fresh, and bursting with flavor.

Vinete (Eggplant Spread) – 16

Roasted eggplant blended into a silky spread, paired with rustic bread, cherry tomatoes, and crumbled feta.



SALAD

Caesar 13

Romanian 11

Greek 14

Rucola & parmigiano 11

Add Chicken (10), Shrimp (12), Salmon (14), Half lobster tail (18)

GOURMET PIZZA

Margherita 19

Imported Italian sauce, fresh mozzarella, fresh basil

Prosciutto -Rucola-Parmigiano 24

Imported Italian sauce, fresh mozzarella, rucola, parmigiano, prosciutto crudo

Quattro Formaggi 20

Fresh mozzarella, Gorgonzola, Parmigiano, Ricotta

SIDES -7

Polenta

Hand cut fries

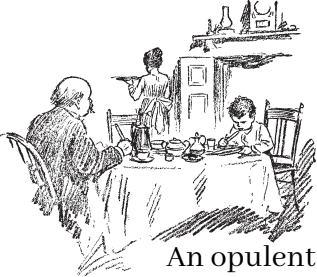
Yellow rice with vegetables

Grilled vegetables

Sauteéd mushrooms

Creamy mushrooms





CHEF SPECIALTIES

LAMB

Lamb Specialty (Preorder Only) – 165

An opulent centerpiece crafted for four, this slow-roasted lamb dish is infused with aromatic herbs and bold spices, locking in juices for fall-off-the-bone perfection. An unforgettable feast for lamb lovers.

Lamb Special – 58

Succulent lamb, slow-cooked in red wine until meltingly tender, served with buttery mashed potatoes layered with caramelized onions, and seasonal vegetables. Finished with a bold horseradish sauce for a perfect flavor punch.

Lamb Rack – 54

Juicy lamb rack, marinated to perfection and flame-grilled, served with smoky bacon-wrapped asparagus, earthy wild mushroom rice, a fresh garden salad, and a creamy horseradish sauce that ties it all together.

BEEF

Costata Fiorentina – 65

This 12oz Black Angus ribeye is the pinnacle of indulgence—expertly seared and served with sautéed spinach, grilled asparagus, mashed potatoes, and creamy Gorgonzola sauce. Rich, juicy, and impossibly tender—every bite is a celebration.

Osso Buco – 62

Tender veal shank, slow-braised until it melts in your mouth, served with golden-baked smashed potatoes and finished with Parmesan and garden herbs. Rich, hearty, and elegantly rustic.

Pljeskavica Wellington – 58

Our bold Balkan-style beef patty wrapped in golden, flaky bread dough with melted cheese melting through. Served with charred eggplant, sautéed cherry tomatoes, and savory mushrooms for a fusion you'll crave again and again (beef and pork mix).

Filetto Gorgonzola – 49

A 6oz center-cut filet mignon, buttery soft and pan-seared to perfection, served with sautéed spinach, grilled asparagus, mashed potatoes, and creamy Gorgonzola sauce. It's rich, velvety, and unforgettable.

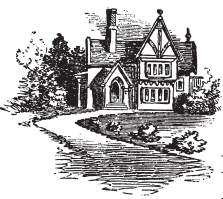
Hungarian Goulash – 28

A soul-warming stew of slow-cooked beef, carrots, potatoes, and spices, simmered to savory perfection. Served with housemade bread and spicy chili paste, just like grandma made—only better.

Pljeskavica with Sautéed Vegetables – 39

A robust Balkan-style beef and pork patty, grilled to perfection and served with a rustic trio of sautéed eggplant, blistered cherry tomatoes, and fragrant garlic. Simple, bold, and deeply satisfying – a dish that celebrates pure flavor without distraction.





PORK



Romanian Stew – 27

Rustic and deeply comforting, this Romanian classic brings together slow-braised pork in a savory tomato-based sauce, served over creamy polenta with a golden fried egg and a generous topping of tangy feta cheese.

Schweine Schnitzel – 27

Crispy on the outside, juicy on the inside—our pork schnitzel is fried to golden perfection and served with buttery mashed potatoes or fluffy rice, plus a crisp house salad.

add creamy mushroom sauce (7)

Sarma (Stuffed Cabbage Rolls) – 17

Tender cabbage leaves lovingly wrapped around a rich pork filling, simmered in savory tomato sauce and served with creamy polenta and tangy sour cream. A Balkan treasure.

Romanian Mititei – 22

These juicy, spiced housemade sausages are grilled to smoky perfection and served with crispy golden fries. Bold, meaty, and impossible to eat just one. (beef and pork)

Romanian Meat Platter for Two – \$62

A hearty, flavor-packed feast made for sharing! This traditional Romanian sampler includes 4 juicy house-made mititei, 4 crispy deep-fried meatballs, and 2 savory smoked pork sausages—all seasoned with authentic spices and grilled or fried to perfection. Served with a generous portion of golden fries, topped with shaved Parmesan for an irresistible finishing touch.

House-Smoked Pork Sausages – \$23

Authentic, handcrafted Romanian-style pork sausages, smoked in-house for deep, rich flavor and a perfect snap. Served with a side of golden fries and classic yellow mustard for dipping—simple, satisfying, and full of old-world charm.

CHICKEN

Chicken Paprikash – 27

Tender chicken breast slow-cooked in a rich, silky paprika cream sauce that's bold, aromatic, and deeply flavorful. Served over warm, buttery polenta—it's Hungary on a plate.

Wiener Schnitzel – 27

Crisp, golden chicken cutlet, pan-fried and perfectly seasoned. Served with creamy mashed potatoes or fluffy rice and a fresh house salad for the perfect crunch-meets-comfort experience.

add creamy mushroom sauce(7)

FISH

Seabass – 49

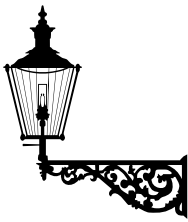
Delicately pan-seared seabass filet with a golden crust, nestled atop sautéed wild mushrooms and vibrant seasonal vegetables. Served with fragrant yellow rice—it's refined, aromatic, and bursting with flavor.

Salmone Champagne – 47

Fresh salmon fillet luxuriously bathed in a creamy champagne sauce, garnished with black caviar and juicy strawberries, served with sauteed spinnach. Elegant, indulgent, and unforgettable.

Snapper – 34

Fresh snapper fillet grilled to perfection, kissed with citrus and herbs, and paired with colorful sautéed vegetables and rice. Light, bright, and bursting with coastal charm.



CHEF PASTA

Ravioli Aragosta – 48

Delicate housemade ravioli generously filled with sweet chunks of lobster meat, paired with plump shrimp and a half Maine lobster tail, all bathed in a luxurious pink vodka cream sauce. A true showstopper from land and sea.

Saccottini Vanessa – 34

Elegant purse-shaped pasta handmade and stuffed with a blend of three artisanal cheeses and fresh truffle. Tossed with earthy mushrooms, crisp pancetta, caramelized onions, and a touch of Italian brandy in a rich cream sauce.

Pappardelle al Salmone – 32

Velvety egg pappardelle meets fresh Scottish salmon in a silky pink vodka sauce, with sweet cherry tomatoes, onions, and a hint of cream. Comforting, decadent, and deeply satisfying.

Pappardelle Zucchini Gamberi – 32

Hand-cut egg pappardelle tossed with juicy shrimp, sautéed zucchini ribbons, and finished with a savory Parmigiano-Reggiano cream sauce. Light yet indulgent.

Linguine alle Vongole – 30

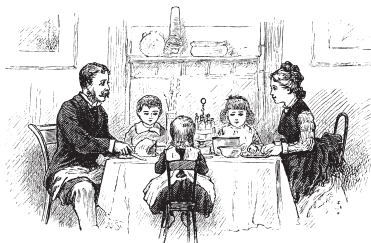
Classic Italian elegance—linguine delicately swirled with baby clams, gently sautéed in garlic and white wine, kissed with parsley and olive oil for a coastal, briny finish.

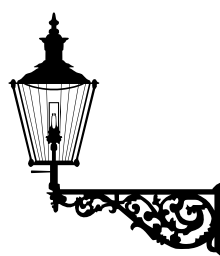
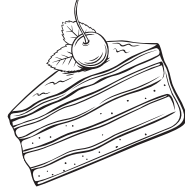
Pappardelle Bolognese – 28

A house favorite: wide ribbons of egg pappardelle blanketed in a slow-simmered Bolognese meat ragù and topped with aged Parmigiano-Reggiano. Soul-warming and deeply rich.

Gnocchi– 24

Pillow-soft housemade gnocchi served in a bright, aromatic tomato-basil sauce, crowned with creamy mozzarella and a touch of olive oil. Classic simplicity, done to perfection.





DESSERTS

Papanashi – 12

A beloved Romanian classic—golden-fried doughnuts made fresh to order, topped with rich cream and your choice of luscious house-made berry jam or velvety Nutella. Crispy on the outside, fluffy inside, and bursting with flavor.

Limoncello Cake – 12

Light and zesty sponge cake infused with Italian limoncello, layered with lemon cream and finished with a dusting of powdered sugar. Bright, refreshing, and irresistibly indulgent.

Raspberry Fluff- 12

A silky vanilla cream layered with zesty lemon curd and a swirl of house-made raspberry jam. Light, refreshing, and perfectly balanced between sweet and tangy—this dessert is like a spoonful of sunshine. Finished with a touch of lemon zest

Transylvanian Delight – 10

A silky, baked vanilla custard with a caramelized sugar top—reminiscent of crème brûlée—served cold with a scoop of vanilla ice cream and a swirl of tangy raspberry sauce. A decadent Eastern European twist on a French favorite.

Profiterole – 10

Creamy vanilla-filled pastry puffs, served with scoops of vanilla ice cream, whipped cream, and a generous drizzle of chocolate syrup. A rich and playful dessert classic.

Tiramisu – 12

A timeless Italian indulgence: espresso-soaked ladyfingers layered with mascarpone cream and a dusting of cocoa. Velvety, bold, and perfectly balanced.

Apple Cake – 10

Fluffy, spiced apple cake made with fresh apples and a hint of cinnamon, served warm. Simple, homey, and full of comforting flavor.

Homemade Cannolo – 9

A light, flaky pastry—similar to croissant dough—wrapped around a creamy vanilla filling. Buttery, crisp, and gently sweet, it's a modern take on the traditional Italian treat.

Ice Cream Scoop (Vanilla or Chocolate) – 5

Simple and satisfying—choose a scoop of smooth vanilla or rich chocolate ice cream to end your meal on a sweet note.

COFFEE

Cappuccino 7

Latte 6

Coffee 5

Espresso 5



No free refills

DRINKS

Soda 5

Sparkling water 6

Tea 5

Lemonade 7

Aqua Panna 6

Exotic lemonade 8