

APPETIZERS

BBQ sirloin with truffle mayonnaise, bacon-honey pencil beans with salad (GM, LM)	4600HUF
Buffala Mozzarella DOP with basil tomato tartare, olives, with arugula (GM)	4600HUF
Duck liver pâté with fig–onion jam, butter-toasted mini brioche	4200HUF
Mangalica and grey cattle appetizer for 2 people (LM)	8900 HUF

TAPASES

Gambas Pil-pil (roasted shrimps in olive oil, chili, garlic, cherry tomatoes) LF	4600 HUF
Calamari fritti, crispy squid rings with garlic and lemon mayo LF	4600 HUF
Grilled sausages with sourdough cucumber and fresh bread LF	3900 HUF
Smoked eggplant cream, fresh bread LF	2900 HUF
Hummus, olive oil, black sesame seeds, pita LF	2900 HUF
Selection of marinated olives LF, GF	2900 HUF

SOUPS

Palóc GOULASH soup	3900 HUF
Butternut squash cream soup	3600 HUF
Rhubarb strawberry cream soup	3600 HUF

MAIN COURSES

Hungarian Cuisine Tradition and Innovation:

Lángos Selection (garlic, cheese & sour cream, wild mushroom ragout)	4900 HUF
Brassói-style pork tenderloin bites with roasted potatoes and pickles	5900 HUF
Apacuka chicken paprikash with spiced chicken thigh fillet, egg dumplings and pickled cucumber salad	5900 HUF
Grilled pork tenderloin wrapped bacon, Tyrolean strudel filled with sheep cheese and chanterelle ragout	6500 HUF
Rosé duck breast with caramelized sweet cabbage, golden brown noodles, with rosemary capic pepper jam (LF)	6900 HUF
Milk-marinated garlic pork cutlet, breaded and fried, with potato salad in mayonnaise	5900 HUF

MEDITERRANEAN GRILL & PASTA:

Grilled salmon fillet with garlic parmesan mascarpone spaghetti, green apple salsa, lemon foam	7900 HUF
Filet Mignon Beef Steak (200g) with grilled king oyster mushrooms, crispy potatoes and green pepper sauce (GF, LF)	12900 HUF

Spaghetti frutti di mare - tomato sauce with prawns, black mussels and crispy squid	6500 HUF
Ricotta ravioli with tomato pesto, arugula, parmesan	5900 HUF

BURGERS, SALADS

Apacuka Beef Burger Menu	5700 HUF
Vegetarian Burger Menu	5500 HUF
Fried Chicken Burger Menu	5500 HUF
Mixed green salad, vinaigrette	2900 HUF
Caesar salad with chicken and parmesan	4900 HUF
Caesar salad with grilled shrimps	5700 HUF

DESSERTS

Classic Hungarian floating island with toasted almonds	2600 HUF
Cottage cheese dumplings in crumbs with sweet sour cream	2600 HUF
Hazelnut chocolate mousse with raspberry jelly lactose-free, gluten-free, sugar-free	2900 HUF

DAILY LUNCH MENU OFFERS FROM 12.00-15.00 PM

Meat menu, Fitness menu and Vegetarian menu available from Monday to Friday

1 course 2750 HUF

2 courses 3350 HUF

3 courses 3950 HUF

AFTERWORK OFFERS FROM 15.00-18.00 PM

*Apacuka Burger Menu + GIFT pint Dreher
5700 HUF*

*Apacuka Chicken ceasar salad Special + GIFT glass of Prosecco
5100HUF*

*Wine pack for 2 people (1 bottle of white wine: Konyári Fecske + soda)
+ GIFT tapases
7900 HUF*

Please note that +13%service charge will be added to your bill.