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 an 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

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

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

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.