

The small plate approach is a way to dine more cheaply, but also to sample a greater variety of dishes, without feeling overwhelmed with large portions of food. Since our small plates are designed to be shared, there's a wonderful communal aspect to the dining experience. What makes "small plates" appealing for our chefs is the ability to showcase the ultimate culinary creativity by fusing new and fresh combination of flavors into small, yet intense bite-size dishes.

DISHES

Sourdough bread, butter

1250 HUF

(Ask for gluten-free, vegetarian)

Seasoned fries

1950 HUF

(Gluten-free, vegan)

Egg fried rice

2450 HUF

(Gluten-free, vegan)

Focaccia with rosemary and raspberry butter

1950 HUF

(vegetarian)

Roasted potatoes with truffle oil, Parmesan and aioli

2450 HUF

(Gluten-free, vegetarian)

Edamame beans, romesco, Manchego cheese

2550 HUF

(Gluten-free, vegetarian)

Moroccan heritage carrot salad

2750 HUF

(Gluten-free, vegan)

Roasted goat's cheese, labneh, pickled raspberry beetroot

3150 HUF

(vegetarian)

Muhammara, pomegranate, walnuts

3250 HUF

(vegan)

Buffalo mozzarella with peach and pistachio

3850 HUF

(gluten-free, vegetarian)

Baba ganoush with baby vegetables and sourdough toast

3650 HUF

(vegan, ask for gluten-free)

Cheese plate

3950 HUF

(Ask for gluten-free, vegetarian)

Whitebait, aioli

3350 HUF

(Gluten- and lactose-free)

Beef Consommé

2650 HUF

(Lactose-free, ask for gluten-free)

Marrowbone, horseradish, toast

3950 HUF

(Lactose-free, ask for gluten-free)

‘Murgh makhani’ – Butter chicken, Laffa

3950 HUF

Gambas pil-pil

4150 HUF

(Gluten-free)

Cajun pork loin with pineapple ketchup and coriander

4350 HUF

(Gluten-free)

Pork Wellington with sweet potato purée

4850 HUF

Duck liver terrine with bacon jam, blueberry, pistachio and toast

4850 HUF

(Lactose-free, ask for Gluten-free)

Fióka ratatouille -add egg / crispy sausage

3950 HUF

(Gluten-free, vegan)

Giant pork schnitzel with pickled vegetables and aioli

4750 HUF

(Lactose-free, mains)

Fish and Chips

7150 HUF

(ask for lactose-free, mains)

Argentinian Angus rib-eye, peppercornn sauce and shallot fondant

11500 HUF

(Gluten-free, 250g, mains)

TRUST THE CHEF!

13 500 HUF

(4 selected small plates from our chef, ask about the current items!)

DESSERTS

Carrot canelé with orange white chocolate espuma and miso caramel sauce

3150 HUF

(Gluten-free, vegetarian)

Fióka Rákóczi-túrós cottage cheese cake

3250 HUF

(vegetarian)
