

## **GREEN MARKET**

GOULASH SOUP **7.900 HUF**

Beef Cheek, Root Vegetables, Caraway Seed, Spaetzle

CHILLED ANDALUSIAN TOMATO GAZPACHO **6.500 HUF**

Marinated Watermelon & Cucumber, Mozzarella, Ciabatta, Basil Granita

ITALIAN BURRATA DI BUFFALA **6.900 HUF**

Basil Pesto, Half-Dried Datterino Tomatoes, Zucchini, Grissini

## **PASTURE**

HUNGARIAN BUFFALO STEAK TARTARE **8.600 HUF**

Sabayon, Daikon, Pickled Green Watermelon

TRIO OF DUCK FOIE GRAS **10.700 HUF**

Terrine / Cured Shavings / Mousse / Peach&Apricot Textures, Timut Pepper, Cardamom

Bullar

## **MARINE**

GRILLED OCTOPUS **10.500 HUF**

“Zakuska”, Grass Pea, Preserved Grilled Kapia Pepper, Aubergine, Crispy Garlic

SPICY AHI TUNA TARTARE IN SESAME-MISO CONES **11.500 HUF**

Wasabi, Masago

ALASKAN SNOW CRAB CAKE **12.500 HUF**

Basil Pesto Aioli, Tomato Relish

PREMIUM STURGEON OSCIETRA CAVIAR **61.900 HUF**

Lemon-Herb Blini, Traditional Accoutrements

## **FLOUR & WATER**

|                                                                                      |                   |
|--------------------------------------------------------------------------------------|-------------------|
| ENGLISH PEA AGNOLOTTI                                                                | <b>7.300 HUF</b>  |
| Homemade Stuffed Pasta, Green Peas, Butter Emulsion, Parmesan                        |                   |
| HUNGARIAN EGG SPAETZLE                                                               | <b>7.900 HUF</b>  |
| Poached Quail Eggs, Seasonal Wild Mushroom, Cured Egg Yolk, Marinated Romaine Hearts |                   |
| HANDMADE RICOTTA GNOCCHI                                                             | <b>8.598 HUF</b>  |
| Angus Beef Bolognese Sauce, Tomato, Sicilian Pecorino Cheese                         |                   |
| HOUSE SMOKED SALMON PIZZA                                                            | <b>10.000 HUF</b> |
| Dill Sour Cream, Red Onion, Chives                                                   |                   |

## **MAINS**

|                                                                                            |                   |
|--------------------------------------------------------------------------------------------|-------------------|
| MEDITERRANEAN RATATUILLE                                                                   | <b>10.500 HUF</b> |
| Roasted Eggplant and Zucchini, Tzatziki Salad, Kalamata Olives, Almond, Goat Chees         |                   |
| MISO MARINATED BLACK COD                                                                   | <b>18.900 HUF</b> |
| Hispi Cabbage, Hijiki-Potato Salad, Sesame-Miso Vinaigrette                                |                   |
| STEAMED SCOTTISH SALMON 'HONG KONG'                                                        | <b>18.500 HUF</b> |
| Stir Fried Chinese Vegetables, Jasmine Rice, Sweet Soy                                     |                   |
| ROASTED CORN-FED HALF CHICKEN                                                              | <b>14.500 HUF</b> |
| Goat Cheese, Ratte Potato Purée, Mushroom Sauce                                            |                   |
| PAN-ROASTED DUCK BREAST FILLET                                                             | <b>17.500 HUF</b> |
| Kohlrabi Fondant, Glazed Yellow Endive, Homemade Kombucha, Pecan Nuts                      |                   |
| MANGALICA PORK DUO                                                                         | <b>16.900 HUF</b> |
| Butter-Seared Mangalica Pork Fillet, Fried Cheek Rillet, Guanciale, Sweetcorn, Chimichurri |                   |
| BRAISED BEEF CHEEK 'VADAS STYLE'                                                           | <b>17.200 HUF</b> |
| Root Vegetable Purée, Bread Dumpling, Mustard, Pickled Mushrooms                           |                   |
| WIENER SCHNITZEL                                                                           | <b>17.500 HUF</b> |
| Austrian Veal Fillet, Fingerling Potatoes, Marinated Cucumbers, Cherry Tomatoes, Mache     |                   |
| CHINOIS LAMB CHOPS                                                                         | <b>19.900 HUF</b> |
| Dry Fried Green Beans, Black Bean Sauce, Cilantro-Mint Vinaigrette                         |                   |

|                                                                                   |            |
|-----------------------------------------------------------------------------------|------------|
| BLACK ANGUS SHORT RIB (1,2KG)                                                     | 55.000 HUF |
| Creamy Ratte Potato Purée, Port Wine - Blueberry Sauce                            |            |
| BROWN BUTTER SEARED MONKFISH FILET                                                | 19.800 HUF |
| Green Asparagus, Andalusian Ajo Blanco Sauce, Almond, Wild Garlic                 |            |
| CREEKSTONE NEW YORK STEAK                                                         | 29.499 HUF |
| Green Pepper Sauce, Choice of Side Dish                                           |            |
| US PRIME ANGUS TENDERLOIN (180G)                                                  | 39.500 HUF |
| Hasselback Potatoes, Creamy Mangold, Baby Pack Choi, Smoked Beef Tong Infused Jus |            |
| CREEKSTONE RIBEYE STEAK FOR TWO                                                   | 79.500 HUF |
| Sautéed Vegetables, Potato Purée, Red Wine Reduction                              |            |
| AUSTRALIAN WAGYU RIBEYE FROM THE STONE AXE FARM (220G)                            | 98.000 HUF |
| Red Wine Reduction, Choice of Side Dish                                           |            |

## **SPAGO BUDAPEST CLASSICS**

|                                            |                   |
|--------------------------------------------|-------------------|
| <b>3-COURSE MENU</b>                       | <b>31.900 HUF</b> |
| SPICY AHI TUNA TARTARE IN SESAME-MISO CONE |                   |
| Wasabi, Masago                             |                   |
| BRAISED BEEF CHEEK 'VADAS STYLE'           |                   |
| Root Vegetables, Bread Dumpling, Mustard   |                   |
| SOMLÓI GALUSKA "IN" NUTSHELLS              |                   |
| Caramelized Pecan Nut, Homemade Orange Jam |                   |

## **ON THE SIDE**

|                                                      |           |
|------------------------------------------------------|-----------|
| JASMINE RICE                                         | 2.400 HUF |
| SAUTÉED MARKET VEGETABLES                            | 3.500 HUF |
| RATTE POTATO PURÉE                                   | 3.700 HUF |
| MEDITERRANEAN SALAD                                  | 3.650 HUF |
| Arugula, Endive, Tomatoes, Avocado, Herb Vinaigrette |           |

Executive Chef | István Szántó

All prices are in Hungarian Forint inclusive of VAT, a 15% service charge will be added to the total.

If you have any intolerance, dietary requirement or allergy, please notify your server.