

DRINKS

COFFEE

Espresso	890 Ft
Cappuccino	990 Ft
Cappuccino LARGE	1100 Ft
Coffee Latte	990 Ft
Americano	990 Ft
Flat white DOUBLE ESPRESSO & MICROFOAM	1450 Ft
Latte macchiato	1290 Ft
Wiener Melange	1290 Ft
Ice Cappuccino	1290 Ft
Ice Coffee	1490 Ft
VANILLA ICE-CREAM & WHIPPED CREAM	
Spinoza Coffee MARTINI.	2950 Ft
Bailey's Coffee BAILEY'S, HONEY & CINNAMON.	2350 Ft
Irish Coffee WITH IRISH WHISKEY.	2350 Ft
Amaretto Coffee WITH AMARETTO	2350 Ft
Hot chocolate with cream	1290 Ft

TEA

Dilmah Filtered Tea	890 Ft
Dilmah Leaves Tea	1100 Ft

SOFT DRINK

Coca-Cola, Coca-Cola Cherry	0.25 l	980 Ft
Coca-Cola Zero	0.25 l	980 Ft
Fanta	0.25 l	980 Ft
Sprite Zero	0.25 l	980 Ft
Kinley Ginger	0.25 l	980 Ft
Kinley Tonic, Kinley Purple	0.25 l	980 Ft
Lemon Ice Tea	0.3 l 950 Ft 0.5 l	1350 Ft
Peach Ice Tea	0.3 l 950 Ft 0.5 l	1350 Ft
Fruit juice 100%	0.3 l	1150 Ft
apple, pineapple, cranberry, orange, peach, tomato		
Premium Fruit nectar	0.2 l	1150 Ft
mango		
Organic fruit spritzer	0.3 l	990 Ft
lavender, strawberry, raspberry, elderberry	0.5 l	1350 Ft
Three Cents – Artisanal Beverages	0.2 l	1350 Ft
Premium Aegean (mint & cucumber) Tonic,		
Premium Dry Tonic, Premium Tonic Water, Ginger Beer,		
Pink Grapefruit Soda, Cherry Soda		
Fresh Juice	0.2 l 1290 Ft 0.3 l 1850 Ft 0.5 l 2900 Ft	
orange		

SPINOZA LEMONADE

Limonana LEMONADE, MINT LEAVES	0.3 l 1150 Ft 0.5 l 1650 Ft
Strawberry lemonade	0.3 l 1150 Ft 0.5 l 1650 Ft
Elderberry lemonade	0.3 l 1150 Ft 0.5 l 1650 Ft
Organic Lavender	0.3 l 1150 Ft 0.5 l 1650 Ft
Green apple lemonade	0.3 l 1150 Ft 0.5 l 1650 Ft
Mango lemonade	0.3 l 1150 Ft 0.5 l 1650 Ft

MINERAL WATER still or sparkling

Blupura Style purified water	0.75 l	980 Ft
STILL OR SPARKLING		
Römerquelle	0.33 l	980 Ft
Römerquelle	0.75 l	1650 Ft

DESSERT

Flódni WITH PLUM SAUCE	2150 Ft
Homemade apple strudel	2150 Ft
WITH VANILLA ICE CREAM	
Gundel Pancake	2150 Ft
WITH WALNUTS FILLING, SERVED IN CHOCOLATE SAUCE	
Plum Pancake WITH PLUM JAM FILLING	1950 Ft
Chocolate Soufflé	2390 Ft
WITH WILD BERRY SAUCE AND VANILLA ICECREAM	
'Rákóczi' cottage cheese pie	2150 Ft
WITH APRICOT JAM AND MERINGUE	

DIGESTIF & LIQUEUR

Zwack Unicum	1350 Ft
Zwack Unicum Riserva	2150 Ft
Jägermeister	1690 Ft
Kahlúa	1950 Ft
Tiberiarak	1950 Ft
Tubi 60 Original	2350 Ft
Amaretto Di Saronno	1950 Ft
Bailey's Irish Cream	6 cl 1950 Ft

PÁLINKA (HUNGARICUM)

Nobilis Irsai Olivér Grape	40%	2350 Ft
Nobilis Plum	40%	2350 Ft
Nobilis Apricot	40%	2650 Ft
Nobilis Williams Pear	40%	2650 Ft
Savanya Ágyas Apricot	38%	2650 Ft
Takler Cabernet Sauvignon Grappa	44%	2350 Ft
PRÉMIUM SELECTION		
Savanya Sour Cherry	44%	2950 Ft
Cruxx Irsai Olivér Grape Essence	40%	2950 Ft
Gyulai Bárá Harruckern Wild Cherry	42%	3250 Ft
Gyulai Kosher Plum	42%	3250 Ft
Nobilis Blackcurrant	40%	3250 Ft

BEER

Dreher DRAUGHT	0.3 l	990 Ft
Dreher DRAUGHT	0.5 l	1350 Ft
Dreher 24 ALCOHOL FREE	0.33 l	990 Ft
Dreher Bak DARK	0.5 l	1350 Ft
Budapest Lager	0.33 l	1290 Ft
Budapest IPA	0.33 l	1290 Ft
Budapest Cherry	0.33 l	1350 Ft
Hofbrau Weissbier	0.5 l	1350 Ft

GIN & TONIC

Mayer Raspberry with Cornflower	3150 Ft
Bombay Tonic	3150 Ft
Pink Bombay	3150 Ft
Spanish Gin & Tonic	3150 Ft
Monkey 47 Indian Summer	4290 Ft
Virgin G&T	3150 Ft

COCKTAIL

Virgin Mojito	2150 Ft
Orange (VirginAperol) spritz	2150 Ft
Aperol spritz	2950 Ft
Hugo	2950 Ft
Mojito	2950 Ft
Caipirinha	2950 Ft
Piña Colada	2950 Ft
Sex on the Beach	2950 Ft
Bloody Mary	2950 Ft
Long Island Iced Tea	3850 Ft
Margarita	2950 Ft
Spinoza Coffee Martini	2950 Ft
Negroni	2950 Ft
Tubi Soda	2950 Ft
Tubi Tonic	2950 Ft

WHISKY

Johnnie Walker Red Label	1690 Ft
Ballantine's Finest	1690 Ft
Jameson	1890 Ft
Jameson Black Barrel	2390 Ft
Jack Daniel's	1950 Ft
Chivas Regal 12 years	2150 Ft
Glenlivet Founder's Reserve	2850 Ft
Aberlour 12 years	2850 Ft

VERMOUTH

Martini BIANCO, ROSSO AND EXTRA DRY	1690 Ft
Martini Fiero	1690 Ft
Campari Bitter	1690 Ft
Aperol	1690 Ft

RUM

Havana Club Añejo 3 Años	1690 Ft
Havana Club Añejo 7 Años	2150 Ft
Malibu	1690 Ft

BRANDY & COGNAC

Mandarin Napoleon	1690 Ft
Hennessy V.S.	2850 Ft
Martell V.S.O.P.	4500 Ft

VODKA, GIN, TEQUILA

Absolut Blue	1690 Ft
Absolut Elyx	2650 Ft
Russian Standard	1690 Ft
Bombay Sapphire	1890 Ft
Mayer Málna	1890 Ft
Monkey 47	3250 Ft
Olmea Altos Plata & Reposado	1950 Ft

CHAMPAGNE

VAYI Tokaj Furmint	
Frizzante GLASS	0.15 l 1690 Ft
Hungária Extra Dry	0.2 l 2950 Ft
Törley Charmant Doux	0.75 l 4900 Ft
Hungária Extra Dry	0.75 l 6900 Ft
VAYI Tokaj Furmint Frizzante	0.75 l 6900 Ft
Prosecco D.O.C.	0.75 l 7900 Ft
Prosecco D.O.C.G. Superiore	0.75 l 9800 Ft
Moët & Chandon Impérial	0.75 l 39000 Ft

B. de Spinoza



Password: spinoza5

M E N U

STARTER

-  Hungarian cold selection piquant smoked goose salami, goose carpaccio & homemade gooseliver pâté with vegetables . . . 3250 Ft
-  Antipasti – grilled Mediterranean vegetables with feta cheese & olives 2250 Ft
-  Grilled Mediterranean vegetables with hummus and cilantro pesto 2750 Ft
-  Hummus tahini, leavened cucumber, zhoug & pita bread 2150 Ft
-  Hummus tahini & falafel 2950 Ft
- Goose liver terrine with Tokaji Aszú pear purée and baby greens 5950 Ft
-  Hortobágyi Pancake with chicken paprikash filling, served in sour cream and paprika sauce 2390 Ft
-  Mixed cheese plate with grapes, apple & walnuts 3150 Ft
- Whole wheat sourdough bread 790 Ft

SOUP

-  Hungarian goulash soup in red pot with homemade bread 2650 Ft
-  Matzo Ball Soup Goose consommé with matzo balls, vegetables & goose meat 2150 Ft
-  Creamy tomato soup with fresh basil & shaved parmesan 2150 Ft
- Chilled creamy wildberry soup 2150 Ft

MAIN COURSE

-  Cholent – traditional Israeli hamin (beef casserole with barley, chickpeas, beans, potato and egg) 5450 Ft
-  Traditional beef goulash with homemade spätzle 5750 Ft
-  Country style chicken paprikash with homemade spätzle 4950 Ft
-  Lecsó with sausage tomato-paprika stew, with eggs, goose sausage and homemade bread 4500 Ft
-  Lecsó tomato-paprika stew, with eggs and homemade bread 3500 Ft
- Panko chicken schnitzel with home fries & mixed green salad 4950 Ft
-  Roasted goose leg with mashed onion-potatoes & steamed red cabbage 6950 Ft
-  Hungarian-style Marinated & roasted goose breast with lightly spiced 'letcho' potatoes 6950 Ft
- Roasted Norwegian wild salmon fillet with green peas purée & parsley potatoes 6950 Ft
-  Shakshuka – Israeli vegetable stew with eggs 4950 Ft
-  Parenyica cheese filled zucchini latkes, sour cream and vegetable rice pilaf 4950 Ft

DESSERT

- Flódni with plum sauce (traditional 3 layered Jewish non-dairy cake – apple, walnuts & poppy seed)) 2150 Ft
-  Homemade apple strudel with vanilla ice cream 2150 Ft
-  Gundel Pancake with walnuts filling, served in chocolate sauce 2150 Ft
- Plum Pancake with plum jam filling 1950 Ft
- Chocolate Soufflé with wild berry sauce and vanilla icecream 2390 Ft
-  'Rákóczi' cottage cheese pie with apricot jam and meringue 2150 Ft

Special Hungarian Menu

- | | | |
|----|---|--|
| 1. | Hungarian goulash soup
OR
Goose consommé with matzo balls, vegetables & goose meat |  Glass of Furmint Frizzante |
| 2. | Roasted goose leg with mashed onion-potatoes & steamed red cabbage
OR
Traditional beef goulash with homemade spätzle & pickled vegetables |  Egri Bikavér BOLYKI |
| 3. | Flódni with plum sauce (traditional 3 layered Jewish cake – apple, walnuts & poppy seed)
OR
Homemade apple strudel with vanilla ice cream |  Royal Tokaj Cuvée |

**3 COURSE
MEAL
ONLY
27€**

**WINE
PACKAGE
ONLY
13€**

Please ask your waiter if you require information about allergen and intolerance ingredients.

• Prices are in **HUF** • Prices include all taxes
• 13% service charge is NOT included!

• To provide highest quality of your service we kindly inform you that we do
not split the bills during the busy periods. Thank You for your understanding!

SALAD

V Vegetable salad with Lemon dressing mixed lettuce, baby leaves, cabbage, cherry tomato, cucumber, red onion	2350 Ft
Chicken salad mixed greens with roasted seeds	3350 Ft
V Caesar salad with shaved parmesan and roasted garlic	2950 Ft
Chicken Caesar salad with shaved parmesan and roasted garlic	3650 Ft
V Fresh chickpea salad with zesty dressing and green herbs	3350 Ft
Homemade selection of pickled vegetables (side dish)	1450 Ft
Pickled cucumbers (gherkins)	850 Ft
Homemade cabbage salad	990 Ft
Hot pickled apple peppers	850 Ft

Lunch Specials

Hummus with spiced minced meat, salad and pita bread	3950 Ft
Hummus with Shakshouka and pita bread	3950 Ft
Hamburger with coleslaw salad and fries.	3950 Ft
Cheeseburger with coleslaw salad and fries	3950 Ft
Spinoza BBQ Burger with coleslaw salad and fried sweet potato fries	4950 Ft

SIGNATURES

Hungarian goulash soup 'n' apple strudel with ice cream.	3950 Ft
Hungarian goulash soup 'n' Flódni (traditional 3 layered Jewish non-dairy cake – apple, walnuts & poppy seed).	3950 Ft
Zucchini latkes with spicy sour cream.	2950 Ft
Beef goulash 'n' apple strudel with ice cream or Flódni	4950 Ft
Chicken paprikash 'n' apple strudel with ice cream or Flódni.	4950 Ft

Our recipes proudly follow the traditions of our grandmothers and we're using natural ingredients, without artificial products.



EVERY FRIDAY AT 7 PM AMAZING KLEZMER CONCERT SHOW

& FULL DINNER – ONLY HUF 12.000 (~30€) RESERVATION IS RECOMMENDED! • ASK YOUR WAITER

KLEZMER MENU

Welcome drink Glass of Furmint Frizzante

Hummus chickpeas with tahini, pickled cucumber & pita bread
OR

Goose consommé with matzo balls, vegetables & goose meat

Roasted goose breast with mashed onion-potatoes, tzimmes and steamed red cabbage
OR

Zucchini coated grilled parenyica ewe cheese
with vegetable rice & sweet chili sauce

Flódni with plum sauce

(traditional 3 layered Jewish cake – apple, walnuts & poppy seed)

WINE LIST

WHITE WINES



Mátrai Chardonnay
MOLNÁR
White wine of the House

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go



Mátrai Irsai Olivér
MOLNÁR

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go



Balatoni Olaszrizling
FIGULA

1690 Ft / 0.15 l
6900 Ft / 0.75 l



Egri Királyleányka
BOLYKI JÁNOS

1890 Ft / 0.15 l
7900 Ft / 0.75 l



Tokaj 100 years Furmint
VAY

1890 Ft / 0.15 l
7900 Ft / 0.75 l



Csupaki Sauvignon Blanc
VILLA GYETVAI

1990 Ft / 0.15 l
9500 Ft / 0.75 l



Etyeki Chardonnay
HERNYÁK

1990 Ft / 0.15 l
9500 Ft / 0.75 l



Mátrai Sárgamuskotály
LUDÁNYI JÓZSEF
semi-sweet

1890 Ft / 0.15 l
7900 Ft / 0.75 l

RED WINES



Sopron Cabernet-Merlot
WINELIFE
Red wine of the House

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go



Szekszárdi Merlot Classic
MÉSZÁROS

1890 Ft / 0.15 l
7900 Ft / 0.75 l



Neszmély Cabernet Sauvignon
SZŐLŐSI MIHÁLY

1890 Ft / 0.15 l
7900 Ft / 0.75 l
4800 Ft / To Go



Tokaji Pinot Noir
VAY

1890 Ft / 0.15 l
7900 Ft / 0.75 l



Egri Bikavér
BOLYKI JÁNOS

1990 Ft / 0.15 l
9500 Ft / 0.75 l



Egri Big Band Bikavér
PETRÉNY

11500 Ft / 0.75 l



Villányi Cabernet Sauvignon Barrique
GERE ATTILA

11500 Ft / 0.75 l



Egri Merengő Grand Superior
ST. ANDREA

18500 Ft / 0.75 l

ROSÉ WINES



Pécsi Rosé
LISICZA

1690 Ft / 0.15 l
6900 Ft / 0.75 l



Szekszárdi Rosé
DÜZI TAMÁS

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go

SPRITZ OF SPINOZA

Lavender Rosé Sprice

2100 Ft / glass

Ginger „Ezerjő” Sprice

FULL BODIED WHITE WINE – HUNGARIAN VARIETY

2100 Ft / glass

Lily On The Beach

ELDERBERRY & RIESLING SPRITZ

2100 Ft / glass

SPARKLING WINES



Prosecco D.O.C.
VILLA SANDI

7900 Ft / 0.75 l
4900 Ft / To Go



Prosecco D.O.C.G.
VILLA SANDI
VALDOBBIADENE SUPERIORE

9800 Ft / 0.75 l
6900 Ft / To Go



Tokaji Furmint Frizzante
VAY

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go

TOKAJI WINES



Tokaji Royal Cuvée
sweet
ROYAL TOKAJ BORÁSZAT

1990 Ft / 0.1 l
9900 Ft / 0.5 l



Tokaji 3 puttonyos Aszú Evinor
SIMKÓ PINCÉSZET

2300 Ft / 0.1 l
11500 Ft / 0.5 l



Tokaji Száraz Szamorodni Evinor
SIMKÓ PINCÉSZET

1690 Ft / 0.1 l
6900 Ft / 0.5 l