

HOT DRINKS

Matcha Latte	2000
Chai Latte	2000
Hot chocolate	2000
Butter Beer (Ginger Beer, winter spices, whipped cream)	2200
Hot Apple Punch (+rum)	1400 / 3250

COLD DRINKS

Cold brew orange	1950
Filtered water (still, carbonated) 0,7l	700
Matcha tonic	1850
Espresso tonic	1950
Matcha orange	1850
Matcha apple	1850
Lemonade (citruses, raspberry, mango)	1600
Orange juice 0,1l	500
Apple juice 0,1l	350
Fever-Tree tonics (Mediterranean, Indian, Raspberry, Elderflower) 0,2l	1350
Fritz Cola (Cola, Cola Zero, Orange) 0,33l	1450
Seitcha Matcha (Black peach, Grapefruit, Limette, Yuzu and Ginger) 0,33l	1550
Home made kombucha (ginger, coffee, cucumber, hibiscus, passion fruit) 0,3l	1450

COFFEE

Espresso - single / double	750 / 1100
Americano	1200
Cold brew	1450
Filter coffee / premium	1450 / 1850
Cortado	1150
Cappuccino	1300
Flat white	1500
Latte single / double	1600 / 1750
Iced version	+100

TEAS

Special tea (Oolong or puer)	3-5 infusions	1800
Black	330 ml v. 3x150 ml	1600
White	330 ml in 3x110 ml	1800
Green	330 ml	1400
Cascara (coffee fruit)	330 ml	1350
GIMBER (ginger, shot or tea)	330 ml	1600
Hortobágy chamomile	400 ml	1200
Winter spice tea	400 ml	1350
Hibiscus tea	400 ml	1200
Mallow sour cherry tea	400 ml	1350

DRAFT BEERS

Szent András 1993 Lager 0.3l	750
Szent András 1993 Lager 0.5l	1250

BEER BOTTLES

Szent András cherry 0.5l	1550
Szent András gluten-free cherry 0.33l	1450
Szent András “Napkins” wheat 0.5l	1750
Szent András “Ködfelhő” New England IPA 0.33l	1750
Szent András non-alcoholic Almost-IPA 0.33l	1500

We charge a 10% service fee to the total bill.

Tranzit
BY FLOW

beer

WHITE

Bolyki Egri Csillag	850.-/ 3950.-
Tornai Juhfark	850.-/ 3950.-

RED

Vylyan Macska 2024	1100.-
Bolyki Indián Nyár 2021	1150.-/ 4550.-
Bolyki Egri Bikavér	1350.-/ 6200.-
Tüske Menek 2019	1150.-/ 4550.-
Sauska cuvée 13 2021	5950.-

PROSECCO

Doc Treviso Soligo	1350.-/ 5950.-
Doc Treviso Serena	1350.-/ 5950.-
Fidora	6950.-

WINE SPRITZER

Small spritzer (0.1l wine + 0.1l soda)	770.-
Big spritzer (0.2l wine + 0.1l soda)	1420.-
Long step (0.1l wine + 0.2l soda)	890.-
Sport spritzer (0.1l wine + 0.4l soda)	1130.-
Vice caretaker (0.2l wine + 0.3l soda)	1660.-
Caretaker (0.3l wine + 0.2l soda)	2190.-

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ITALIAN SPRITZ Aperit orange bitter, prosecco, soda	2350
WHITE SPRITZ Italicus Bergamot liquor, prosecco, lemon juice, soda, olive	2650
SAKURA GIN FIZZ Cherry blossom gin, elderflower tonic, lemon juice, foam	3250
SPEKTRUM COLD BREW NEGRONI Cold brew coffee, Santoni amaro, coffee liqueur, orange	3250
RUM AND FRITZ Plantay dark rum and Fritz cola	2750
BEST MOJITO Planteray white rum, lime, sugar syrup, soda, mint	2750
LIMONCELLO MOJITO Planteray white rum, lime, limoncello, soda, mint	2850
MANGO CAIPIRINHA Pitù cachaca, mango puree, lime juice	2750
SOUTHERN COMFORT APPLE PUNCH Whiskey, apple juice, lime juice, soda	3250
GIN TONIC (Beefeater or Never Never Triple Juniper)	2750
GIN LEMON - Beefeater	2650
ALTAMURA VODKA TONIC	2650
ALTAMURA VODKA LEMON	2550
AMARO SANTONI 0.04l	1450
AMARO RAMAZZOTTI 0.04l	1450
LIMONCELLO 0.04l	1350
CHIVAS REGAL 12 YEARS WHISKEY 0.04l	2250
HIGHLANDS WHISKEY 0.04l	2750
EXTRA SHOTS (VODKA, GIN, RUM 0.03l)	1850

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BREAKFAST MUFFIN

3550

Two pieces of english muffin with chickpeas omelette with onions, vegan cheese, seitan ham, avocado (+chips 450)



BREAKFAST PLATTER (+sourdough bread 550, +GF bread 550)

3750

A choice of spinach stuffed chickpeas omelette OR onion and paprika scrambled tofu with almond and parsley cream, tomato beans, mushrooms, potato fritters, grilled cherry tomatoes and mixed salad



AVOCADO TOAST (+GF bread 550)

3250

Green peas and avocado guacamole on sourdough bread with winter roots mix, roasted chickpeas, herby mayonnaise and pomegranate seeds



VEGAN "EGGS" BENEDICT

3550

Our signature all in-house made version of the Eggs Benedict, with brioche bread, seitan ham, vegan poached "eggs", lemon hollandaise style sauce and side salad



VEGAN "EGGS" FLORENTINE

3550

Our signature all in-house made version of the Eggs Florentine, with brioche bread, sautéed spinach, vegan poached "eggs", lemon hollandaise style sauce and side salad



WINTER SHAKSHUKA

3250

Fusion dish with pumpkin, beetroot and potato casserole in a cheesy tomato sauce with our vegan poached "egg", mixed seeds and sourdough bread (GF option)
+vegan egg 450



MUSHROOMS TOAST

2950

Portobello mushrooms sautéed with garlic and parsley, creamy fermented spread on sourdough bread with yellow peppers reduction



FLOW PANCAKES

3450

American style pancakes with home-made mixed berries compote, dark belgian chocolate, coconut flakes and a dash of syrup



All dishes are made only from plant based ingredients.

10% service charge will be added to the final bill.

Tranzit
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brunch
9:00-16:00

COZY CAULIFLOWERS SOUP 1300

Creamy leek and cauliflower soup with vegan cheddar and a pinch of nutmeg

TRADITIONAL GOULASH SOUP 3550

Paprika and vegetables soup with soy chunks, plant based-sour cream and sourdough bread (GF Option)



WINTER GNOCCHI 3250

Potato gnocchi in a rich mushrooms, spinach and walnuts sauce with parsley pesto (with GF pasta +250)



SEASONAL SALAD BOWL 3250

Mixed salad with pan-sautéed beetroots, celeriac, string beans, pickled cauliflowers, lentils, pumpkin seeds, dill and tahini dressing



COCONUT AND MISO CURRY 3550

Miso paste and coconut cream curry with mixed vegetables, rice noodles, cashews and fried tofu



PAPRIKA STEW MEATBALLS BAGUETTE 3550

Half baguette with plant-based meatballs in a rich Hungarian style paprika stew and cucumber salad side



kids

KIDS BOLOGNESE 2750

Spaghetti with our red lentils ragu and “cheesy” sauce



POPS, CHIPS AND PEAS 2750

Plant based chicken bites, smashed peas, chips and ketchup



MINI PANCAKES 1950

Small portion of pancakes with berries jam, belgian chocolate and syrup



As a small, busy kitchen, we strive to use the freshest ingredients and minimize food waste. Please be patient with the wait time and understanding if something is out of stock. Go with the Flow!

TRANZIT BEAN BURGER

Home-made black beans burger with cheesy sauce, mango relish, salad, purple onions, tomato, with chips and side salad

4350



CRUNCHY PANKO VEGGIES

Rich mix of panko battered vegetables with shiitake mayonnaise, Sriracha mayonnaise, ketchup

3850



TRANZIT PLATTER

Beetroot bean cream, mushroom and walnuts patè, fried potatoes wedges with smokey paprika sauce, mixed pickles, olives, pita bread
(GF Option)

3750



FANCY CROQUETTES

Three pieces of lentils and vegetables croquettes in crispy panko coating, on caramelized mustard and carrot cream, topped by buttered chard

2550



HORTOBAGYI SAVORY PANCAKES

2 pancakes stuffed with minced seasoned tofu and mixed mushrooms, topped with paprika cream and plant based sour cream

2950



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afternoon
16:00-20:00