



Vak & Varyú

restaurant



GERMAN



KOREAN

DEAR GUEST,

Thank you for visiting us!

Every corner of our restaurant reflects the constant buzz of downtown Budapest. Our dining space is filled with the cheerful chatter of local regulars and international tourists alike, creating an authentic downtown vibe for everyone who walks through our doors. Our international cuisine, along with the colorful yet cozy and bohemian atmosphere, perfectly matches this vibrant mix. Beyond our excellent dishes, it's this unique ambiance that ensures our guests leave satisfied—and happily recommend us to their friends by saying: “If you’re looking for a true taste of Pest, you’ll find it at VakVarjú Pest!”

We hope to have the honor of welcoming you again in the future!

The team of VakVarjú restaurant



OUR "CROWFARMERS PANTRY PROGRAM"
CONTINUES!



Our goal is to ensure that the plates and glasses are filled with as many Hungarian products from local farmers as possible!

“As a Hungarian restaurant, it’s important for us to collaborate with more and more local producers, standing by them as a reliable and long-term business partner, providing them with a dependable and predictable source of income, as well as opportunities for development and growth. While we prepare our dishes and drinks from the finest and most delicious products, we can also showcase many talented and passionate farmers working in our country.”

Rudolf Semsei, owner



Look for the CrowFarmers symbols on our menu, and you can be sure you are consuming 100% Hungarian products from Hungarian farmers!

BUBBLE BAR



Raspberry & Rose Wine Spritz

1 980 HUF

It is made with 100% Hungarian Captain Gubi's raspberry syrup.



HUGO – Elderflower & White Wine & Mint Spritz

1 980 HUF

It is made with 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp, white wine & soda water.

Cuba Libre Spice (Blinderow Yuzu Cola, white rum, dehydrated lime)

2 980 HUF

A light Caribbean rum meets our handcrafted cola infused with Japanese yuzu.

Mojito Mango Splash (Blinderow Mango Mojito, white rum, mint, lime)

2 980 HUF

Classic mojito with a touch of exotic adventure, featuring our mango-mojito craft soda.

VakVarijú Spritz (Aperol, watermelon, Prosecco)

3 290 HUF

A popular superstar boosted with watermelon.

Per Se Spritz (Per Se Aperitivo, marula tonic, orange peel)

3 290 HUF

Portugal's favorite refreshing aperitif, served with citrus tonic and orange.

Limoncello Spritz (Santoni Limoncello, Prosecco, soda, lemon, fresh basil)

3 290 HUF

With Tuscan lemon liqueur, Prosecco, soda, lemon, and fresh basil.

Paloma Spicy Tequila (Tequila Reposado, Thomas Henry Pink Grapefruit, ginger syrup, freeze-dried lime, thyme, beech-smoked sea salt)

3 490 HUF

A citrusy tequila experience brightened with grapefruit soda and spiced with ginger and thyme.

VakVarjú Speciality!

Sparkle with us all winter long!



VakVarjú Speciality!

A little taste of the Italian
and Spanish world of vermouth!



VERMUTERIA - VAKVARJÚ'S VERMOUTH-BAR

Bodegas Yzaguirre Rojo Vermouth / Catalonia, Spain

1 890 HUF

A truly Spanish-style sweet vermouth, infused with clove, coriander, vanilla, cinnamon, white wormwood, and more than 80 other botanicals.

Nordés Vermouth Blanco / Galicia, Spain

1 990 HUF

Refreshing and herbaceous with a hint of salinity and gentle bitterness, crafted with distinctive Galician plants such as sage, samphire, and bay leaf.

Canone Occidentale Vermouth di Torino Superior Extra Dry / Turin, Italy

3 290 HUF

An elegant dry vermouth from the drink's original homeland, made from Cortese grape juice and delicately flavored with thyme, rosemary, chamomile, and elderflower.

Cocchi Storico Vermouth di Torino / Turin, Italy

3 290 HUF

A revival of Giulio Cocchi's original 1891 recipe, based on Muscat wine and seasoned with Piedmontese mint, lemon, wormwood, cardamom, and angelica root.

Vermouth Spritz (Nordés Blanco Vermouth, Per Se Aperitivo, Cava, soda, cinnamon syrup, freeze-dried orange, cinnamon stick, star anise)

3 390 HUF

Pleasantly spiced with notes of cinnamon, clove, and orange.

Il Giardino Fizz (Canone Occidentale Vermouth di Torino Superior Extra Dry, Thomas Henry Pink Grapefruit, thyme, pink grapefruit)

3 390 HUF

Quintessentially Mediterranean—a garden of herbs and elderflower with the lively sparkle of grapefruit soda.

Americano Classico (Cocchi Storico Vermouth di Torino, Campari, soda, orange peel, lemon wedge)

3 490 HUF

The iconic Americano cocktail with Turin vermouth, Milanese Campari, and refreshing soda.



Negroni Ibérico (BlindCrow - VakVarjú Craft Gin, Per Se Aperitivo, Bodegas Yzaguirre Rojo Vermouth, fresh orange)

4 390 HUF

Our house gin blended with Catalan vermouth and Portuguese orange aperitivo for a distinctive Negroni twist.

DRIVER-FRIENDLY FAVOURITES



Strawberry-Basil non-alcoholic Rosé Spritz

1 980 HUF

*Non-alcoholic Spanish rosé wine & 100% Hungarian, Great Taste Awards Winner
Strawberry Syrup of Spájz Szörp & basil.*

Apricot-Rosemary non-alcoholic Spritz

1 980 HUF

Non-alcoholic Chilean white wine, dried apricots, apricot syrup and rosemary.

Driver Spritz – Non-Alcoholic “Aperol” Spritz

2 890 HUF

*Torres Natureo 0.0% alcohol-free champagne, orange syrup, soda.
A stylish alternative if you don't want to give up champagne!*

Lemon Spritz – Non-Alcoholic “Limoncello” Spritz

2 890 HUF

*Made with Pallini Limoncello Zero Alcohol, soda water, fresh lemon, and mint –
with perfect Italian vibe.*

Strawberry Virgin Mojito

2 890 HUF

*Undone Not Rum (alcohol-free rum), award-winning Spájz strawberry syrup,
lime, mint, fresh strawberries, and soda.*

Galícia Garden

3 190 HUF

*Driver-Friendly Gin & Tonic: Nordes 0.0% non-alcoholic Galician gin &
Barker Quin Hibiscus tonic, pink grapefruit, rosemary, juniper*

Negroni Free

3 190 HUF

*Non-alcoholic version of Italian favourite: Martini Vibrante alcohol-free vermouth,
Nordes 0,0% non-alcoholic gin, Undone Not Italian Aperol*

Palomita – Non-alcoholic Paloma cocktail

3 190 HUF

Non-alcoholic tequila with grapefruit soda, fresh pink grapefruit, and rosemary



GIN & TONIC BAR

BlindCrow Gin & Barker Quin Marula Tonic, dried orange, hawthorn 2 990 HUF

Our own gin made with wild herbs and organic spices will be even more exciting with citrus-marula tonic.

Tarsier Oriental Pink Gin, Barker & Quin Hibiscus Tonic, raspberry, thyme 3 490 HUF

Raspberry, lychee, dragon fruit pink gin and tonic with raspberry and fresh thyme.

Knut Hansen Earl Grey & Bergamot – Thomas Henry Botanical Tonic, lemon peel, pink peppercorn, rosemary 3 490 HUF

The unique meeting of black tea and bergamot with herbal tonic, featuring bright citrus and spicy notes.

Kapriol Blood Orange & Peach Gin – Thomas Henry Pink Grapefruit, dried apricot 3 490 HUF

An unbeatable, light and fruity gin & tonic: blood orange and apricot in a generous goblet.

Drumshanbo Gunpowder Fig & Laurel – J.Gasco Cherry Tonic, fig, rosemary 3 690 HUF

A delightful blend of sweet fig and aromatic bay leaf with cherry tonic— an exceptional flavor experience.

Mermaid Pink Gin & BlindCrow Hop Tonic – strawberry, juniper 3 690 HUF

British gin distilled with strawberry, elderflower, and 11 botanicals, paired with our cold-hopped, house-made citrus tonic.

Gin Mare Capri & J.Gasco Cherry Tonic – sour cherry, thyme 3 980 HUF

Hungarian cherry tonic in perfect harmony with the Spanish classic gin, brightened by lemon and bergamot from Capri.

Aqua Luce Dry Gin – Barker & Quin Hibiscus Tonic, blueberry, bay leaf 3 980 HUF

A bold, spicy Italian gin with hibiscus tonic and blueberries— an authentic Mediterranean adventure.



HOMEMADE LEMONADE 1 690 HUF (0,45 l)

“Old school” lemonade

Fresh squeezed lemon and lime with sugar and soda water.

“Mojito” lemonade

Fresh squeezed lemon and lime with sugar, mint and soda water.



Strawberry-Rhubarb lemonade

Made with Spájz Syrup's 100% Hungarian, Great Taste Award-winning strawberry syrup, blended with rhubarb purée, fresh lemon and lime juice, soda water.



Elderflower-Cucumber lemonade

Made with 100% Hungarian ingredients, using Spájz Szörp's Great Taste Award-winning elderflower and cucumber syrups, fresh lemon and lime juice, cucumber peel, soda water.



Pear-Ginger lemonade

Made with Full Natural's 100% Hungarian pear and ginger syrups, fresh lemon, lime, and orange juice, soda water.

Apricot-rosemary lemonade

Fresh squeezed lemon and lime, apricot syrup, rosemary, soda water.

SUGAR FREE LEMONADE 1 690 HUF (0,45 l)



Lavender-sage lemonade

Made with 100% Hungarian sugar-free Lavender Syrup of Spájz Szörp, sweetened with sucralose, fresh lemon, lime juice and soda water.

Mango-coconut lemonade

Lemon juice, sugar-free mango & coconut syrup, soda water.

HOT LEMONADE 1 690 HUF (0,45 l)



Hot Apple-Ginger lemonade

Steamed 100% farm-fresh apple juice infused with citrus and a touch of ginger syrup.



Hot Plum-Clove lemonade

Unfiltered plum juice gently heated with homemade clove syrup and fresh lemon juice.

HOMEMADE SYRUPS 1 690 HUF (0,45 l)

made from 100% Hungarian fruit



Raspberry Syrup with Whole Raspberries

Made from Gubi Kapitány's 100% Hungarian artisanal raspberry syrup.



Sour Cherry Syrup with Juicy Cherries

Crafted from A Full Natural's 100% Hungarian sour cherry syrup.

MINERAL WATER

Szentkirályi *(sparkling, still)*

Römerquelle *(sparkling, still)*

Soda water

790 HUF (0,33 l) 1 390 HUF (0,75 l)

890 HUF (0,33 l)

100 HUF (0,1 l)



BlindCrow

Mango Mojito

DRINKS

BlindCrow – Cola Yuzu

Cola flavored with yuzu, a Japanese spicy lemon

890 HUF (0,33 l)

BlindCrow – Hop Tonic

Our pleasantly spiced tonic made with citrus-infused hops

890 HUF (0,33 l)

BlindCrow – Mango-Mojito

Mango purée and refreshing mint spritzed with soda, then sealed in a can

890 HUF (0,33 l)

Coca-Cola, Coca-Cola Zero, Coca-Cola Cherry, Fanta, Kinley Tonic,

790 HUF (0,25 l)

Kinley Pink Tonic, Kinley Purple, Kinley Ginger Ale, Kinley Ginger Beer

J.Gasco Premium Cherry Tonic

950 HUF (0,2 l)

Barker & Quin Marula Tonic / Barker & Quin Hibiscus Tonic

950 HUF (0,2 l)

Thomas Henry tonic – Botanical, Pink grapefruit

950 HUF (0,2 l)

Cappy juice

890 HUF (0,25 l)

orange, apple, pineapple, peach

FuzeTea

890 HUF (0,25 l)

lemon, peach

Grante juice

980 HUF (0,25 l)

watermelon, white guava

APPETIZER

VakVarjú Speciality!

All of our starters are also available
with gluten-free baked goods!

VakVarjú dip selection with homemade focaccia:

Transylvanian smoky eggplant cream, zsendice – fresh soft curd
with pumpkin-seed oil, chickpea cream with cumin

*Plato de tapas al estilo Corneja con focaccia casera: crema de berenjena
de Transilvania, zsendice (queso fresco húngaro elaborado con suero de leche)
con aceite de semilla de calabaza, hummus con comino*

VakVarjú focaccia fatta in casa: crema di melanzane della Transilvania, zsendice
(formaggio fresco ungherese a base di siero di latte) con olio di semi di zucca,
crema di ceci al cumino



3 980 HUF

Tiger prawns in spinach-tomato sauce served with focaccia

Langostinos en salsa de tomate y espinaca con focaccia

Gamberi tigre su letto di spinaci, con salsa di pomodoro e focaccia



4 290 HUF

Duck liver mousse with Tokaji wine-jelly, pear textures and milk loaf

*Mousse de hígado de pato bajo gelatina de vino de Tokaj, con textura
de pera y brioche*



5 290 HUF

Mousse di fegato d'anatra sotto gelatina di vino Tokaji, con texture di pere e brioche

VarjúPapa's beefsteak tartare with colourful onion salad
and fresh leavened bread

*Steak tartar del Papá Corneja con ensalada de cebolla de colores y pan casero
de masa madre*

Tarte di manzo di Vajú papa con insalata di cipolle colorate e pane casereccio
lievitato naturalmente

5 290 HUF

Stuffed crepe "Hortobágy" style – savvory crêpe filled with meat ragout,
with paprikash-sour cream sauce

Crêpe relleno de carne picada à la Hortobágy

Palacsinta alla Hortobágy (crêpe ungherese ripiena di carne con salsa al paprika)

3 980 HUF



Tiger prawns in spinach-tomato sauce served with focaccia



Duck liver mousse with Tokaji wine-jelly, pear textures and milk loaf



VarjúPapa's beefsteak tartare with colourful onion salad and fresh leavened bread



Stuffed crepe "Hortobágy" style – savory crêpe filled with meat ragout, with paprikash-sour cream sauce



VakVarjú Speciality!

Wild boar ragout soup with tarragon,
porcini mushrooms and potato dumplings

VakVarjú

SOUPS

Forest mushroom cream soup with goat cheese crumble

Crema de setas del bosque con migajas de queso de cabra

Vellutata di funghi di bosco con crumble di caprino



2 790 HUF

Chicken soup with its meat, julienne vegetables and homemade noodles

Caldo de gallina con verduras cortadas à la julienne y fideos caseros

Brodo di gallina con verdure julienne e pasta fresca della casa



2 950 HUF

Wild boar ragout soup with tarragon, porcini mushrooms and potato dumplings

Sopa de jabalí con estragón, setas porcini y albóndigas de patata

Zuppa di cinghiale al dragoncello con porcini e gnocchi di patate

2 980 HUF

Hungarian Goulash Soup with freshly baked dough on top

Sopa goulash en cazuela con costra de pan recién horneada

Zuppa di gulasch ungherese con crosta di pane appena sfornata



3 490 HUF



Grilled Cajun flavoured chicken breast with avocado mung bean salad, red quinoa, and sesame-oil vinaigrette



Rosé duck breast with cabbage pasta and cardamom plum compote



Pan-fried duck liver, pearl-barley risotto with letcho



Pork tenderloin with porcini-paprikash and "Kaiserschmarrn" with sheep's curd cheese

MAIN COURSES

VakVarjú Speciality!

VakVarjú Schnitzel is also available
with gluten-free coating!

Grilled Cajun flavoured chicken breast with avocado mung bean salad, red quinoa, and sesame-oil vinaigrette

Pechuga de pollo al estilo Cajún con ensalada de frijol mung, quinoa roja y vinagreta de sésamo y soja

Petto di pollo speziato Cajun con insalata di fagioli mung, quinoa rossa e vinaigrette al sesamo e soia

Chicken breast roasted in bread stuffed with Lajta cheese and smoked ham, served with an apple-celery green salad

Pechuga de pollo horneada en pan rellena de queso Lajta y jamón ahumado, con ensalada verde de manzana y apio

Petto di pollo in crosta di pane ripieno di formaggio Lajta e prosciutto affumicato, servito con insalata di mele e sedano

Rosé duck breast with cabbage pasta and cardamom plum compote

Pechuga de pato rosé, pasta con repollo y compota de ciruela con cardamomo

Petto d'anatra cotto al sangue con pasta saltata ai cavoli e composta di prugne al cardamomo

Pulled duck with strozzapreti pasta, sautéed porcini mushrooms, fava beans, fresh Parmesan, and tomato arugula

Carne de pato desmenuzada con pasta strozzapreti, setas porcini, habas, queso parmesano fresco y rúcula con tomate

Strozzapreti con straccetti d'anatra, funghi porcini saltati, fave, parmigiano fresco e, rucola con pomodoro

Pan-fried duck liver, pearl-barley risotto with letcho

Hígado graso de pato, risotto de cebada perlada con pisto

Fegato grasso d'anatra con risotto ai peperoni e pomodoro

VakVarjú Pork Schnitzel with Viennese potato salad

VakVarjú Schnitzel de cerdo con ensalada de patata a la vienesa con cebollino

Cotoletta VakVarjú di maiale con insalata di patate viennese

Pork tenderloin with porcini-paprikash and "Kaiserschmarrn" with sheep's curd cheese

Solomillo de cerdo tierno con ragù de setas porcini al pimentón y Kaiserschmarrn con requesón de oveja

Filetto di maiale tenero con ragù di porcini e paprika, accompagnato da Kaiserschmarrn con ricotta di pecora



5 590 HUF

5 790 HUF



6 690 HUF

5 790 HUF



8 980 HUF



5 590 HUF

coating is
available

6 190 HUF

MAIN COURSES

- Stuffed cabbage with sour-cream mousse, duck sausage and homemade sourdough bread 5 290 HUF
Col relleno de carne de cerdo con espuma de crema de leche, chorizo de pato y pan casero preparado de masa madre sin levadura
 Cavolo ripieno con mousse di panna acida e salsiccia d'anatra,
 servito con pane casereccio al lievito selvatico
- Crispy pork knuckle with garlic jus, Bavarian cabbage, and rosemary roasted potatoes 6 290 HUF
Codillo de cerdo crujiente con jugo de ajo, chucrut bávaro y patatas asadas al romero
- Stinco di maiale croccante con salsa al aglio, crauti bavaresi e patate arrosto al rosmarino 6 290 HUF
 "Göcsej" style venison stew with cranberry and roasted potato dumpling
Estofado de ciervo con arándano à la Göcsej, con "dödölle" tostado (albóndigas de patatas)
 Spezzatino di cervo alla "Göcsej" con mirtilli rossi e gnocchi tostati
- Confited beef chuck "Vadas" style with bread dumpling and sour cream 6 490 HUF
Cuello de vaca confitado en salsa de verduras y espuma de crema de leche, albóndigas de panecillo caseras
 Collo di manzo confit con salsa "vadas" e gnocchi di pane fatti in casa e panna acida
- Beef tenderloin steak with crispy fried mac & cheese, red cabbage coleslaw, jalapeño cheese cream and grilled Padrón peppers 10 890 HUF
Steak de solomillo de vaca con crujiente Mac&Chees rebozado, coleslaw de repollo morado, crema de queso con jalapeño y pimientos padrón a la parrilla
- Filetto di manzo in crosta croccante con Mac&Cheese, coleslaw di cavolo viola, crema di formaggio e jalapeño e peperoni padron grigliati
- Grilled salmon fillet in hazelnut crust with sweet-potato purée and garlic Swiss chard 6 690 HUF
Filete de salmón a la parrilla en costra de avellana, con puré de batata y acelga con ajo
 Filetto di salmone alla griglia in crosta di nocciole, con puré di patate dolci e bietola all'aglio
- Sun dried tomato crusted cod fillet with basil risotto and eggplant chips 6 390 HUF
Filete de bacalao en costra de tomate, risotto con albahaca y chips de berenjena
 Filetto di merluzzo in crosta di pomodoro, con risotto al basilico e chips di melanzane
- Grilled crusted goat cheese with fig chutney and citrus green salad 6 190 HUF
Queso de cabra a la parrilla, con chutney de higo y ensalada verde con frutas cítricas
 Formaggio di capra grigliato in crosta, con chutney di fichi e insalata verde agli agrumi
- Vegan moussaka 5 790 HUF
Moussaka vegana
 Moussaka vegana



Stuffed cabbage with sour-cream mousse,
duck sausage and homemade sourdough bread



Beef tenderloin steak with crispy fried mac & cheese, red cabbage
coleslaw, jalapeño cheese cream and grilled Padrón peppers



Grilled salmon fillet in hazelnut crust
with sweet-potato purée and garlic Swiss chard



Vegan moussaka



VakVarjú Speciality!

Hello kids! Find the children's corner!



MENU FOR CHILDREN / MENÚ INFANTIL / MENÙ BAMBINI

(under 120 cm)

3 790 HUF

Chicken Run

Chicken consommé with vegetables and fried chicken breast with french fries

Una taza de caldo de carne, pechuga de pollo empanada con patatas fritas

Una tazza di brodo di pollo, petto di pollo impanato con patatine fritte

Pinocchio's Favourite

Chicken consommé with vegetables and Spaghetti Bolognese with cheese

Una taza de caldo de carne, espaguetis a la boloñesa con queso

Una tazza di brodo di pollo, spaghetti alla bolognese con formaggio

Nemo's Favourite

Chicken consommé with vegetables and fried fish fingers with mashed potato

Una taza de caldo de carne, palitos de pescado con puré de patatas

Una tazza di brodo di pollo, bastoncini di pesce con puré di patate



Cat Trap

Chicken consommé with vegetables and fried cheese with steamed rice

Una taza de caldo de carne, queso empanado con arroz al vapor

Una tazza di brodo di pollo, formaggio impanato con riso al vapore



SALADS AND PICKLES / ENSALADAS Y ENCURTIDOS / INSALATE E SOTTACETI

Home-made cabbage salad

890 HUF

Ensalada de col casera / Insalata di cavolo fatta in casa

Cucumber salad with sour cream

980 HUF

Ensalada de pepino con crema agria / Insalata di cetrioli con panna acida

Hot Hungarian apple-pepper

890 HUF

Pimiento manzana picante húngaro / Peperoncino piccante ungherese

VakVarjú small mixed salad

1 590 HUF

Ensalada mixta pequeña VakVarjú / Piccola insalata mista VakVarjú



Cottage cheese dumpling with macaroon flavoured sour cream



Kaiserschmarrn with home-made apricot marmalade



Pistachio-raspberry tart with raspberry mousse



Mandarin dark chocolate mousse
with blackberry coulis and almond crumble

DESSERTS

“Golden dumplings”: sweet baked dough covered with butter, sugar, and ground walnuts, served with vanilla custard



2 690 HUF

„Aranygaluska” à la Mamá Corneja (bolas de masa de levadura, endulzadas y cocidas) con nueces y natilla de vainilla

Gnocchi dolci dorati alla VarjúMama con salsa alla vaniglia

Cottage cheese dumpling with macaroon flavoured sour cream



2 790 HUF

Bolas de requesón con crema agria aromatizada con galleta especiada

Gnocchi di ricotta con panna acida aromatizzata al panpepato

Somlói Galuska

2 690 HUF

Traditional Hungarian dessert with sponge cake, vanilla custard, chocolate sauce, walnuts and whipped cream

Bizcocho de Somló clásico a la Corneja Ciega

Somlói Nockerl classico by VakVarjú

Kaiserschmarrn with home-made apricot marmalade

2 980 HUF

Kaiserschmarrn con mermelada casera

Kaiserschmarrn con marmellata di albicocche fatta in casa

Pistachio-raspberry tart with raspberry mousse

2 790 HUF

Tarta de frambuesa con pistacho y espuma de frambuesa

Torta al pistacchio e lampone con mousse di lamponi

Mandarin dark chocolate mousse with blackberry coulis and almond crumble



2 790 HUF

Mousse de chocolate negro a la mandarina, con coulis de zarzamora y migajas de almendra

Mousse al cioccolato fondente e mandarino, con coulis di more e crumble di mandorle

COFFEE, HOT DRINKS

Espresso	750 HUF
Doppio Espresso	1 350 HUF
Ristretto	750 HUF
Macchiato <i>(espresso with milk foam)</i>	750 HUF
Long Coffee <i>(long thawed espresso)</i>	750 HUF
Cappuccino <i>(espresso with hot milk, milk foam)</i>	950 HUF
Flat white <i>(double ristretto with hot milk, milk foam)</i>	1 450 HUF
Wiener Melange <i>(long coffee, honey, hot milk and milk foam, cinnamon)</i>	1 150 HUF
Latte macchiato <i>(creamy espresso with a lot of creamy milk foam)</i>	1 050 HUF
Irish coffee <i>(long coffee, whisky, brown sugar, whipped cream)</i>	1 550 HUF
Bailey's Mokka <i>(espresso, Bailey's, choco, milk foam)</i>	1 550 HUF
Ice coffee <i>(long coffee, vanilla ice cream, milk, whipped cream)</i>	1 550 HUF
Hot chocolate <i>(white chocolate, sugar free dark chocolate, classic milk chocolate, and pistachio chocolate)</i>	1 550 HUF
VakVarjú's coffee with gratis cup	3 590 HUF

DILMAH TEA

1 390 HUF

Earl Grey <i>(black tea with bergamot taste),</i>	Ceylon green tea <i>(ceylon premium green tea)</i>
Moroccan mint tea <i>(green tea with mint leaves),</i>	Forest fruit mix <i>(blueberry-pomegranate mix)</i>
Roseship-hibiscus tea	

Dobay Confectioneries
now in 3 locations in Budapest!

www.dobaycukraszda.hu



VakVarjú Speciality!

If you celebrate in VakVarjú, you can order a cake for the celebration! Ask our colleagues for details!

MATCHA DRINKS

Matcha Latte

1 190 HUF

Traditional hot Japanese matcha tea with oat milk.

Mango Matcha Latte

1 490 HUF

Iced matcha latte with Japanese matcha tea, oat milk and mango puree.

AFTER THE MEAL – ALONGSIDE COFFEE

Fig Whiskey

3 790 HUF

(Whiskey, Bisetti fig liqueur, lemon juice, apple cider, dehydrated fig, rosemary)

A fig-infused Mediterranean experience for whiskey enthusiasts.

Banana Colada

3 890 HUF

(Kick the Rules Banana Tequila cream liqueur, Rosemont Rhum Ananas, pineapple juice, freeze-dried pineapple, mint)

A coconut-pineapple classic elevated with banana tequila cream liqueur and a hint of pineapple rum.

El Patron

4 390 HUF

(Mezcal, lemon, guava juice, freeze-dried raspberry)

The smoky, deep character of mezcal paired with tropical notes of guava and a hint of raspberry fruitiness.

VakVarjú Speciality!

For a gentle ending –
or a sparkling new beginning.



VakVarjú Speciality!

AranyVarjú
Handcrafted American Pale Ale



DRAUGHT BEER

AranyVarjú

(our handcrafted American Pale Ale)

1 390 HUF (0,3 l)

1 890 HUF (0,5 l) 3 690 HUF (1 l)

Soproni

1 290 HUF (0,3 l)

1 790 HUF (0,5 l) 3 590 HUF (1 l)

Edelweiss wheat beer

1 390 HUF (0,3 l)

1 890 HUF (0,5 l) 3 690 HUF (1 l)

Mort Subite Kriek

1 390 HUF (0,25 l)

1 890 HUF (0,4 l) 4 590 HUF (1 l)

BOTTLED BEER

Heineken

990 HUF (0,33 l)

Gösser Natur Zitrone

990 HUF (0,33 l)

NOAM

(Bavarian unfiltered premium lager beer. An award-winning Munich brew, honored by European Beer Star and Cannes Lion Design.)

1 980 HUF (0,33 l)

Pannonhalmi Főapátság Dubbel *(Belgian-style abbey beer, top-fermented, unfiltered dark ale.)*

2 390 HUF (0,33 l)

Monyó Brewing Grumpy Octopus Gluten-Free IPA *(Refreshing citrus-style IPA brewed with gluten-free malt.)*

2 490 HUF (0,33 l)

Budaprés Cider Komlós 2021 *(hopped artisanal cider made from four varieties of apples)*

2 490 HUF (0,33 l)

NON-ALCOHOLIC BEER (0,33 l)

Szent András Sörfőzde Majdnem IPA *(non-alcoholic top-fermented beer)*

2 290 HUF (0,33 l)

Heineken 0.0% *(non-alcoholic)*

990 HUF (0,33 l)

Estrella Free Damm Lemon *(The classic Spanish beer in a refreshing lemon-flavored, alcohol-free version.)*

1 290 HUF (0,25 l)

BEFORE EATING

Campari Bitter

A classic bitter liqueur created in 1860, made from a secret recipe of more than 60 ingredients

1 490 HUF (4 cl)

Amaro Camati

An award-winning Italian herbal liqueur made with extracts of almond tree, bitter orange, cinchona, menthol, and gentian.

2 290 HUF (4 cl)

Aperol

A popular liqueur crafted with orange, rhubarb, and cinchona bark.

2 290 HUF (8 cl)

Per Se Aperitivo

An authentic Portuguese aperitif made from 24 different spices and herbs.

2 790 HUF (8 cl)

Christian Drouin Calvados VSOP

An aromatic apple brandy distilled twice from select cider apples and aged in wine-seasoned oak barrels.

3 490 HUF (4 cl)

VODKA

Absolut Blue Vodka

Classic Swedish vodka with a clean, smooth character.

(4 cl)

1 490 HUF

Eiko Handcrafted Vodka

Crystal-clear Japanese vodka from Hokkaido, triple-distilled for exceptional purity.

2 590 HUF

Grey Goose Original

An elegant French vodka distilled five times for a clean, refined taste.

2 980 HUF

Beluga Noble

Russian rye-based vodka crafted with Siberian artesian water, honey, oats, and milk thistle extract.

3 150 HUF

TEQUILA, MEZCAL

El Jimador Tequila Blanco

100% agave tequila, unaged and crisp.

(4 cl)

1 890 HUF

Vivir Blanco

Award-winning blanco tequila made from 100% premium Blue Weber agave—pure, smooth, and refined.

3 290 HUF

Casamigos Reposado Tequila

Founded by actor George Clooney in Mexico, this tequila is crafted from hand-selected 100% Blue Agave aged 7 years, pot-distilled, and rested 7 months in American oak barrels.

3 980 HUF

Don Julio Añejo Tequila

Made from 7-10 year old Blue Agave grown in the Jalisco Highlands, steam-cooked, fermented, double-distilled, and aged 12 months in American white oak barrels.

3 980 HUF

Bozal Single Maguey Mezcal 47%

A smoky specialty mezcal distilled in copper stills from wild Durangensis agave using traditional methods.

3 980 HUF

GIN



BlindCrow Gin

Crafted with wild berries, hawthorn, Seville orange and lemon peel and leaf, organic spices, anise, and thyme.

(4 cl)

1 690 HUF

Knut Hansen Earl Grey & Bergamot

A special Hamburg edition distilled with smooth Earl Grey black tea and bright citrusy bergamot.

1 990 HUF

Kapriol Blood Orange & Peach Gin

A burst of fruitiness with juicy blood orange and peach, accented by oregano, rosemary, rosehip, and mint.

1 990 HUF

Tarsier Oriental Pink Gin

A fruity gin distilled with raspberry, lychee, dragon fruit, and galangal root.

1 990 HUF

Mermaid Pink Gin

A rich, complex pink gin pot-distilled with strawberry, sea fennel, elderflower, tomato, lemon peel, hops, coriander, angelica, licorice, juniper, and orris root.

2 590 HUF

Drumshanbo Gunpowder Fig & Laurel

An Irish gin infused with fig, bay leaf, and Tuscan juniper.

2 590 HUF

Gin Mare Capri

3 290 HUF

A special edition of Spain's iconic gin, enlivened with Mediterranean flavors of lemon and bergamot from Capri.

Aqua Luce Dry Gin

3 290 HUF

A bold Italian spirit with unique notes of juniper, caraway, hops, bay, thyme, rosehip, and hawthorn.

WHISKEY, WHISKY

(4 cl)

Ireland

Jameson *(A classic triple-distilled Irish icon.)*

1 790 HUF

Jameson Black Barrel Select Reserve *(Triple-distilled and double-burnt 'black' bourbon and whiskey aged in sherry casks.)*

2 490 HUF

Redbreast 12 years *(Whiskey made from malted and unmalted barley using the traditional Irish Pure Pot Still method and triple distillation. Aged for 12 years in American oak and Oloroso sherry casks.)*

3 290 HUF

Scotland

Glenmorangie Lasanta 12 Years / Highland

2 980 HUF

Single malt matured in bourbon barrels, then finished for a minimum of 12 years in Oloroso sherry casks.

Kilchoman Machir Bay / Islay

3 490 HUF

Elegant and gently peated, finished in sherry and Oloroso casks from Islay. Awarded Best Islay Single Malt Whisky of the Year 2015.

Glenfiddich 15 Years / Speyside

3 690 HUF

Single malt aged in American bourbon and sherry casks, matured using the Solera system.

Arbeg An Oa / Islay *Extra smoky, salty, and briny whisky aged in re-charred Pedro Ximénez sherry and used bourbon barrels.*

3 890 HUF

Scandinavia

Stauning Rye

3 290 HUF

Danish whisky made from malted rye and barley grown in Denmark's ancient rye-producing regions, double-distilled and aged in American oak barrels.

USA

Maker's Mark / Kentucky

1 980 HUF

The most popular bourbon—smooth, light, and easy to enjoy.

Jack Daniel's Gentleman Jack / Tennessee

2 090 HUF

A soft, smoky Tennessee whiskey, charcoal-mellowed twice for extra smoothness.

Buffalo Trace Bourbon / Kentucky

2 390 HUF

An iconic whiskey from America's oldest distillery, rated 95 points in Jim Murray's Whisky Bible.

Woodford Reserve / Kentucky

2 490 HUF

One of the USA's most awarded bourbons, crafted from 72% corn, 18% rye, and 10% malted barley.

Asia

Nikka Taketsuru Pure Malt 2020

3 390 HUF

A blend created in honor of Nikka's founder, Masataka Taketsuru, made from the finest malts of the brand's two distilleries.

Hibiki Japanese Harmony

3 980 HUF

A premium Japanese whisky crafted from selected malt and grain whiskies from three top distilleries, aged in five different types of casks.

RUM

(4 cl)

Bacardi Carta Blanca / Puerto Rico

1 390 HUF

Classic light rum from Puerto Rico.

Rum The Demon's Share 6 Years / Panama

1 890 HUF

During barrel aging, the evaporated loss is called the "angels' share," but legend says this rum is guarded by demons—so the missing spirit ends up in the bottle, not with the angels. Devilishly good.

Diplomático Reserva Exclusiva / Venezuela

2 650 HUF

A 12-year-old sugarcane distillate aged in ex-bourbon barrels.

Rosemont Rhum Ananas / Canada

2 890 HUF

Made with pressed Costa Rican pineapple juice blended with Guatemalan and Colombian molasses, then aged in French oak barrels.

Rum Nation Guatemala Gran Reserva

2 980 HUF

High-quality Guatemalan rum fermented and distilled from sugarcane molasses, aged 4 years in bourbon barrels under high humidity.

Auténtico Nativo Overproof 54% / Panama

3 490 HUF

An 8-year-old rum aged in ex-bourbon barrels and infused with dark chocolate.

Planteray PXXO / Barbados

3 490 HUF

Extra-aged Caribbean rum matured in Pedro Ximénez sherry casks.

Zacapa Centenario 23 Years / Guatemala

3 850 HUF

Distilled from concentrated sugarcane juice ("virgin honey") and aged in a Solera system in ex-bourbon, ex-sherry, and Pedro Ximénez barrels.

BRANDY, COGNAC

(4 cl)

Metaxa 5*

1 090 HUF

Hennessy VS.

2 390 HUF

Martell VSOP (First crafted in 1840, its label features the image of King Louis

3 490 HUF

XIV of France, paying tribute to the year 1715 — the founding year of the House of Martell and the final year of the Sun King's reign.)

LIQUEUR, BITTERS

Baileys

(4 cl)

1 590 HUF

Classic Irish cream liqueur.

Kick the Rules Banana – Banana Tequila Cream Liqueur



1 590 HUF

Sweet and creamy banana liqueur made with tequila from Jalisco, Mexico.

Briottet Crème de Figue Liqueur

1 690 HUF

Premium French fig liqueur.

Jägermeister

1 590 HUF

Unicum, Unicum Plum, Unicum Barista

1 790 HUF

Unicum Orange

1 790 HUF

Limoncello Santoni

1 790 HUF

Premium Italian lemon liqueur.

Tatratea Original 52%

1 950 HUF

Tea-based herbal liqueur from the High Tatras.

Unicum Riserva

2 090 HUF

A sophisticated Unicum aged in Tokaji wine barrels with Tokaji Aszú.



VarjúPapa's rosé wine



VarjúPapa's palinka



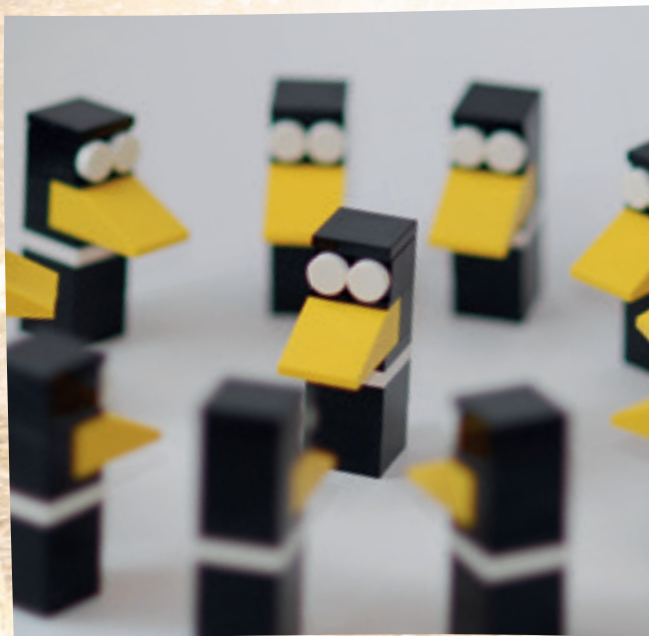
VarjúPapa chili cream



VakVarjú's cup



Give away VakVarjú's experience!



VakVarjú's lego



VakVarjú's t-shirt

(color and themes: please inquire for more details
 by our colleagues)



VAKVARJÚ RESTAURANT

Pest

1061 Budapest, Paulay Ede street 7.

László Gulyás – restaurant manager • Attila Horváth – chef

BOOKING:

+ 36 1 268 08 88

pest@vakvarju.com

OPENING HOURS:

Restaurant: 11:30-23:30 • Kitchen: 12:00-23:00

And what are all the things included in the prices on the menu? Beyond the expense of divine courses, the joy you feel when eating them, the enthusiasm of our colleagues, service fee and VAT. No further charges will be added, and the tip is up to our Guests' decision.

In the kitchen of our restaurant, we work with ingredients containing gluten and lactose, therefore we can not guarantee 100% allergenic free meals even in case of dishes marked with gluten-free and lactose-free signs.

www.vakvarju.com