



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 & Rosé Wine Spritz

2 190 HUF

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



Elderflower & White Wine & Mint Spritz

2 190 HUF

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

Cuba Libre Yuzu (Blindcrow Cola Yuzu, white rum, freeze-dried lime)

2 980 HUF

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

VakVarjú Spritz (Aperol, watermelon, Prosecco)

3 290 HUF

A popular superstar boosted with watermelon.

Sarti Rosa Spritz (Sarti Rosa Aperitivo, marula tonic, soda, lime, mint)

3 290 HUF

*A fusion of blood orange, mango and wild marula:
a silky, fruity specialty transformed into a sparkling drink with soda.*

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

*A classic aperitif made with Tuscan lemon liqueur, prosecco, soda, lots of lemon,
and fresh basil.*

Paloma Spicy (Tequila blanco, Thomas Henry Pink Grapefruit, ginger syrup, freeze-dried lime, thyme, beechwood-smoked salt)

3 490 HUF

*A true Mexican experience with the pleasant aroma of grapefruit soda,
spiced with ginger and thyme, and enhanced with a pinch of smoked salt.*



VakVarjú Speciality!

Sparkle with us all summer long!



SIGNATURE COCKTAILS

Mojito Mango Eau de Lime (Blinderow Mango Mojito, aged rum, Angostura, mint, lime perfume)

3 290 HUF

A classic mojito with a touch of exotic adventure, made with our mango mojito craft soda and a hint of lime spray.

Strawberry Margarita (tequila, orange liqueur, lime juice, strawberry purée, cardamom foam)

3 780 HUF

A fresh strawberry tequila cocktail classic, made truly special with a touch of cardamom foam.

Crownstar Martini (vodka, vanilla liqueur, passion fruit purée, passion fruit, elderflower sparkling wine)

3 980 HUF

The deservedly popular passion fruit Pornstar Martini with a little Crow twist, served with elderflower sparkling wine.

Negroni Sfumato (Banhez Mezcal, Cocchi Storico Vermouth, Amaro Santoni, fresh orange)

4 490 HUF

Our own Negroni with a "smoky" twist, made with classic rosso vermouth, rhubarb herbal liqueur and artisanal mezcal.

VakVarjú Speciality!

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



VERMUTERIA - VAKVARJÚ'S VERMOUTH-BAR

Bodegas Yzaguirre Rojo Vermouth / Catalonia, Spain (8 cl)

1 890 HUF

An authentically Spanish-style sweet vermouth made by macerating cloves, coriander, vanilla, cinnamon, white wormwood and over 80 different herbs in alcohol.

Nordés Vermouth Blanco / Galicia, Spain (8 cl)

1 990 HUF

A refreshing, herbal and slightly saline Spanish fortified wine, made with characteristic Galician botanicals such as sage, salicornia and bay leaf, with a mildly bitter and spicy profile.

Canone Occidentale Vermouth di Torino Superiore Extra Dry / Turin, Italy (8 cl)

3 290 HUF

An elegant, dry vermouth from its native Turin, made from Cortese grape must and infused with thyme, rosemary, chamomile and elderflower.

Cocchi Storico Vermouth di Torino / Turin, Italy (8 cl)

3 290 HUF

A revival of Giulio Cocchi's original recipe from 1891. Based on Muscat wine and infused with Piedmont peppermint, lemon, wormwood, cardamom and angelica.

Cava Sangria (Nordés Blanco Vermouth, Per Se Aperitivo, cava, soda, cinnamon syrup, orange, cinnamon stick, star anise)

3 390 HUF

A pleasantly spiced white sangria with cinnamon, cloves, orange and a sparkling finish.

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

3 390 HUF

An authentically Mediterranean herbal garden in a glass, with elderflower, thyme and the sparkle of grapefruit soda.

Bicicletta (Bodegas Yzaguirre Rojo Vermouth, Aperol, soda, orange, olive)

3 490 HUF

A refreshing Mediterranean version of the iconic Americano cocktail, made with Aperol, sweet Spanish vermouth and soda.

DRIVER-FRIENDLY FAVOURITES



Strawberry-Basil non-alcoholic Rosé Spritz

2 190 HUF

De-alcoholised rosé wine with Captain Gubi's strawberry syrup, strawberry pieces and fresh basil.



Pear and sage alcohol-free Spritz

2 190 HUF

De-alcoholised white wine with Full Natura pear syrup, fresh pear and sage.

Driver Spritz – Non-Alcoholic “Aperol” Spritz

2 890 HUF

*Alcohol-free sparkling wine, Undone Not Aperitivo, soda.
A stylish alternative if you don't want to give up the sparkle!*

Lemon Spritz – Non-Alcoholic “Limoncello” Spritz

3 190 HUF

Pallini Limonzero Zero Alcohol alcohol-free limoncello liqueur refreshed with fresh lemon, mint and sparkling tea made with jasmine, Darjeeling and white teas.

Baby Bellini – a refreshing sweet peach and lychee sparkling cocktail

3 190 HUF

Alcohol-free peach sparkling wine, soda, lychee syrup, fresh peach and rosemary.

Galicia Garden

3 190 HUF

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

Negroni Free

3 190 HUF

An Italian favourite in an alcohol-free composition: Martini Vibrante alcohol-free vermouth, Nordés 0.0% alcohol-free gin, Undone Not Aperitivo

Palomita – Non-Alcoholic Paloma cocktail

3 190 HUF

Made with alcohol-free “tequila”, grapefruit soda, fresh pink grapefruit and rosemary.



GIN & TONIC BAR

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

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

Kapriol Blood Orange & Peach Gin, Thomas Henry Pink Grapefruit, dried apricot 3 590 HUF

An unbeatable, light, fresh and fruity gin and tonic. Blood orange and peach in a large glass!

Drumshanbo Gunpowder Fig & Laurel, J. Gasco cherry tonic, fig and thyme 3 690 HUF

A wonderful combination of sweet fig and aromatic bay leaf with cherry tonic. A truly special taste experience!

June by G'Vine Royal Pear & Cardamom, Match Mediterranean tonic, 3 890 HUF

pear slice and cardamom

A French gin made with royal pear and cardamom meets a refreshing Mediterranean tonic with sage, rosemary and basil.

Tarsier Lychee & Raspberry Pink Gin, Match Floral Tonic, raspberry and thyme 3 980 HUF

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

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

We found perfect harmony between an Italian tonic made from Hungarian cherries and a classic Spanish gin enhanced with lemon and bergamot from Capri.

Puerto de Indias Diamond White Strawberry, Match Floral Tonic, 3 980 HUF

fresh strawberry and juniper

A uniquely sweet, floral and fruity combination of white strawberry, jasmine blossom and açai berry.

Oyster Fine de Claire Adriatic Gin Wild Citrus, Le Tribute Olive lemonade, 3 980 HUF

lemon peel, capers and rosemary

A citrusy, saline Adriatic gin paired with a Barcelona-style olive-infused gin. A unique experience for gin and tonic lovers!



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.



Elderflower-Cucumber lemonade

Made with elderflower syrup and cucumber syrup from Spájz Syrup, awarded at the Great Taste Awards, combined with fresh lemon and lime juice, then topped with soda.



Pear-Ginger lemonade

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



Strawberry-Rhubarb lemonade

Made with Captain Gubi's 100% Hungarian, strawberry-rhubarb syrup, fresh lemon and lime juice, soda water.

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



Blueberry-Lavender 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, mango & coconut syrup, soda water.

HOMEMADE SYRUPS 1 690 HUF (0,45 l)

made from 100% Hungarian fruit



Raspberry syrup with raspberry seeds

Made with Captain Gubi's 100% Hungarian artisanal Raspberry Syrup.



Cherry syrup with juicy cherries

Made with Full Natural's 100% Hungarian Cherry Syrup.

HOMEMADE TEAS 1 690 HUF (0,45 l)

Red Berry Ice Tea

Forest fruit tea with fresh raspberry.



Fresh Mint Ice Tea

Cooling mint tea, with Captain Gubi's 100% Hungarian Nettle Syrup, fresh lime and mint leaves.

MINERAL WATER

Szentkirályi *(sparkling, still)*

Römerquelle *(sparkling, still)*

Soda water

850 HUF *(0,33 l)* 1 450 HUF *(0,75 l)*

890 HUF *(0,33 l)*

100 HUF *(0,1 l)*



BlindCrow



Mango Mojito



DRINKS

BlindCrow Family Drinks - Cola Yuzu

Cola flavored with yuzu, a Japanese spicy lemon.

890 HUF (0,33 l)

BlindCrow Family Drinks - Hop Tonic

Our pleasantly spiced tonic made with citrus-infused hops.

890 HUF (0,33 l)

BlindCrow Family Drinks - 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, Ginger, Fanta, Kinley Tonic, Kinley Pink Tonic, Kinley Purple, Kinley Ginger Ale

850 HUF (0,25 l)

J. Gasco Tonic - Cherry

950 HUF (0,2 l)

Barker & Quin Tonic - Marula

950 HUF (0,2 l)

Thomas Henry Tonic - Pink Grapefruit

950 HUF (0,2 l)

Le Tribute Tonic - Olive Lemonade

1 290 HUF (0,2 l)

Match Tonic - Mediterranean, Floral

1 490 HUF (0,2 l)

Cappy

orange, apple, pineapple, peach

950 HUF (0,25 l)

Fuze Tea

lemon, peach

950 HUF (0,25 l)

Scuba Kombucha - Peach - Green Tea

Premium quality kombucha-fermented tea with the smoothness of green tea and juicy Hungarian peach.

1 290 HUF (0,33 l)

APPETIZER

VakVarjú Speciality!

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

Duck liver mousse with elderflower jelly, apricot chutney and toasted milkloaf



5 290 HUF

Mousse de hígado de pato bajo gelatina de saúco, con chutney de albaricoque y bollo

Mousse di fegato d'anatra sotto gelatina di sambuco, con chutney di albicocca e pan brioche

VarjúPapa's beefsteak tartare with fresh vegetables and leavened bread



5 290 HUF

Beefsteak Tártaro à la Papá Corneja con verduras frescas y pan casero hecho con masa madre sin levadura

Tartare di manzo "VarjúPapa" con verdure fresche e pane casereccio a lievito madre

VakVarju's dip selection with home-made focaccia:



3 980 HUF

Transylvanian eggplant cream, kápia pepper hummus, creamy goat cheese

Plato de tapas à la Corneja Ciega con focaccia casera: crema de berenjena de Transilvania, humus con pimientos rojos de asar, crema de queso feta con tomates secos al aceite

Selezione VakVarjú con focaccia fatta in casa: crema di melanzane della Transilvania, hummus al peperone kápia, crema di feta con pomodori secchi

Soft goat cheese with beetroot variations



4 190 HUF

Queso de cabra con remolachas diversas

Formaggio di capra fresco con variazioni di barbabietola

Tiger prawn in garlic-chili butter sauce with focaccia

4 290 HUF

Cangrejo tigre en salsa de mantequilla con ajo y chile, focaccia

Gamberi tigre in salsa al burro con aglio e peperoncino, con focaccia



Duck liver mousse with elderflower jelly,
apricot chutney and toasted milkloaf



VarjúPapa's beefsteak tartare
with fresh vegetables and leavened bread



Soft goat cheese with beetroot variations



Tiger prawn in garlic-chili butter sauce with focaccia



VakVarjú Speciality!

Farmer-style green pea soup
with rustic dumplings

SOUPS

Traditional chicken soup with meat, julienne vegetables and homemade noodles - Dairy-free dish



2 950 HUF

Caldo de gallina con su carne, verduras cortadas à la julienne y fideos caseros
Brodo di gallina con carne, verdure julienne e pasta fresca fatta in casa

Chilled fermented cucumber cream soup with smoked salmon, dill yogurt and capers



2 850 HUF

Sopa de pepino encurtido con salmón ahumado, con yogur con eneldo y alcaparras

Vellutata fredda di cetrioli fermentati con salmone affumicato, yogurt all'aneto e capperi

Farmer-style green pea soup with rustic dumplings



2 980 HUF

Sopa de guisantes àl campo con ñoquis

Zuppa di piselli freschi con gnocchetti rustici

Hungarian Goulash Soup with freshly baked dough on top



3 490 HUF

Sopa gulash en pote, con bulto

Zuppa di gulasch ungherese servita in terracotta con crosta di pane

Tomato soup with basil and vegan feta crumble - Dairy-free dish



2 850 HUF

Sopa de tomate con albahaca y migajas de queso feta vegano

Zuppa di pomodoro al basilico con crumble di feta vegana



Rosé duck-breast with cabbage pasta,
honey-apple compote



Tender chicken paprikash terrine
with egg dumplings and vinegar cucumber spaghetti



Pan-fried duck liver with fresh letecho
and wild sourdough bread



Pork tenderloin with sausage layered potatoes,
quail eggs, fermented cucumber relish and chive sour cream foam

MAIN COURSES

VakVarjú Speciality!

VakVarjú Schnitzel is also available
with gluten-free coating!

Bread-crusted chicken breast stuffed with Lajta cheese and smoked ham,
served with an apple-celery green salad

Pularda asada en pan, rellena de queso Lajta y jamón ahumado, ensalada verde con manzana y apio

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

Grilled Cajun flavoured chicken breast with chickpea-lime quinoa salad,
vegan feta, and grilled pak choy

*Pechuga de pollo al cajún con ensalada de quinoa, garbanzos y lima, queso feta vegano
y pak choy a la parrilla*

Petto di pollo speziato Cajun con insalata di quinoa al lime e ceci, feta vegana e pak choy grigliato

Tender chicken paprikash terrine with egg dumplings and vinegar cucumber spaghetti

Muslos de pollo al pimiento, ñoquis con huevos, espaguetis de pepino encurtido

Coscia di pollo pressata al paprikash con gnocchetti all'uovo e spaghetti
di cetriolo sottaceto

Rosé duck-breast with cabbage pasta, honey-apple compote - Dairy-free dish

Pechuga de pato rosé, pasta con repollo y compota de manzana con miel de acacia

Petto d'anatra rosé con cvekedli al cavolo e composta di mele al miele di acacia

Pan-fried duck liver with fresh letcho and wild sourdough bread - Dairy-free dish

Hígado graso de pato con pisto fresco y pan casero hecho con masa madre sin levadura

Fegato grasso d'anatra con lecsó fresco e pane casereccio a lievito madre

VakVarjú Schnitzel with Viennese potato salad

*Schnitzel (filete de ternera rebozado) à la Corneja Ciega, ensalada de patata
con cebollino à la vienesa*

Cotoletta VakVarjú con insalata di patate viennese all'erba cipollina

Pork tenderloin with sausage layered potatoes, quail eggs, fermented cucumber relish
and chive sour cream foam

*Tierno solomillo de costilla de cerdo con patatas gratinadas con chorizo, huevos de codorniz,
relish de pepino encurtido y espuma de crema de leche con cebolletas*

Filetto di maiale tenero con patate gratinate al salsiccia, uova di quaglia, relish di cetrioli
fermentati e mousse di panna acida all'erba cipollina

BBQ pork ribs with roasted sweet potato, coleslaw and grilled corn

Costillas de cerdo a la barbacoa con boniatos asados, ensalada de col y maíz a la parrilla

Costine di maiale BBQ con patate dolci arrosto, insalata coleslaw e mais grigliato

5 890 HUF



5 790 HUF



5 790 HUF



6 690 HUF



8 980 HUF



5 790 HUF

coating is
available

6 490 HUF

6 150 HUF



MAIN COURSES


Crispy pork knuckle with garlic gravy, Bavarian cabbage and rosemary roasted potatoes - Dairy-free dish  6 490 HUF
Codillo de cochino crujiente en su jugo, condimentado con ajo, chucrut bávaro y patatas con piel al romero


Stinco di maiale croccante con salsa all'aglio, cavolo bavarese e patate al rosmarino con la buccia
Confit beef chuck "Vadas" style with bread dumpling and sour cream 6 790 HUF
Cuello de vaca confitado en salsa de verduras, con albóndigas cocidas de panecillo caseras y espuma de crema de leche

Collo di manzo confit in salsa vadas con canederli di pane fatti in casa e mousse di panna acida
Beef tenderloin steak with crispy chili Lyonnaise onions, roasted red pepper mashed potatoes and buttered broccoli 11 690 HUF
Filete de solomillo con chiles crujientes y cebolla de Lyon, puré de patatas asadas con pimienta rojo, y brócoli salteado en mantequilla

Filetto di manzo con cipolle alla lionese croccanti al peperoncino, purè di patate al peperone kapia e broccoli al burro
Garlic roasted tiger prawns served with tagliatelle and baby-spinach 5 990 HUF

Cangrejo tigre asados al ajillo con tagliatelle de espinacas baby y nata
Gamberi tigre saltati all'aglio con tagliatelle cremose agli spinaci baby
Grilled salmon fillet with mint cauliflower millet and lemon sauce - Dairy-free dish   6 790 HUF
Steak de salmón a la parrilla, mijo con coliflor y hierbabuena y salsa de limón

Trancio di salmone grigliato con cous cous di cavolfiore alla menta e salsa al limone
Pike perch fillet roasted on the skin with buttered baby potatoes, grilled romaine lettuce and marinated radishes 6 390 HUF 

Filete de perca a la plancha con patatas asadas en mantequilla, lechuga romana a la parrilla y rábanos marinados
Filetto di lucioperca con pelle croccante, patate al burro, lattuga romana grigliata e ravanelli marinati
Grilled smoked fresh cow cheese with fig chutney and citrus green salad 5 980 HUF  

Queso "gomolya" de vaca (queso fresco) ahumado a la parrilla, con chutney de higo y ensalada verde con cítricos
Formaggio affumicato di mucca alla griglia con chutney di fichi e insalata verde agli agrumi

Vegan stuffed cabbage with red lentils and bulgur 5 690 HUF  
Col rellena vegana con lentejas rojas y bulgur
Cavolo ripieno vegano con lenticchie rosse e bulgur



Confited beef chuck "Vadas" style
with bread dumpling and sour cream



Vegan stuffed cabbage with red lentils and bulgur



Grilled salmon fillet
with mint cauliflower millet and lemon sauce



Beef tenderloin steak with crispy chili Lyonnaise onions,
roasted red pepper mashed potatoes and buttered broccoli



VakVarjú Speciality!

Hello kids! Find the children's corner!



MENU FOR CHILDREN / MENÚ PARA NIÑOS / MENÙ BAMBINI

3 950 HUF

(under 120 cm)

Chicken Run

Chicken consommé with vegetables and fried chicken breast with french fries

Una taza de caldo, pechuga de pollito 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, espaguetis a la boloñesa con queso rallado

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, barritas 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, queso rebozado con arroz cocido

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



SALADS AND PICKLES / ENSALADAS, ENCURTIDOS / INSALATE E SOTTACETI

Home-made cabbage salad

890 HUF

Ensalada de repollo casero / Insalata di cavolo fatta in casa

Cucumber salad with sour cream

980 HUF

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

Hot Hungarian apple-pepper

890 HUF

Pimiento de manzana picante / Peperoncino piccante ungherese

VakVarjú small mixed salad

1 590 HUF

Pequeña ensalada mixta à la Corneja Ciega (verduras frescas, ligero dressing con cítricos) / Piccola insalata mista VakVarjú



Floating island with citrus flavoured whipped egg white bal



VakVarjú Somló-style sponge cake



Basque cheesecake with strawberry ragout



Raspberry dark chocolate mousse
with blackberry coulis and almond crumble

DESSERTS

Floating island with citrus flavoured whipped egg white bal

Islas flotantes con bolas de espuma de cítricos

Isola galleggiante con sfera di albume montat aromatizzata agli agrumi



2 790 HUF

Cottage cheese dumpling with macaroon flavoured sour cream

Bolas de requesón con crema de leche y trocitos de pastelito de miel

Gnocchi di ricotta con panna acida aromatizzata al biscotto speziato



2 890 HUF

VakVarjú Somló-style sponge cake

Bizcocho de Somló clásico à la Corneja Ciega

Somlói Nockerl classico by VakVarjú

2 790 HUF

Basque cheesecake with strawberry ragout

Tarta de queso à la vasca con ragú de fresa

Cheesecake basca con ragù di fragole



2 980 HUF

Raspberry dark chocolate mousse with blackberry coulis and almond crumble

Mousse de chocolate negro con frambuesa, coulis de zarzamora y migajas de almendra

Mousse di cioccolato fondente al lampone con coulis di mora e crumble alle mandorle



2 890 HUF

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>)	1 650 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

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.)

DILMAH TEA

1 390 HUF

Earl Grey *(black tea with bergamot taste)*, Ceylon green tea *(ceylon premium green tea)*

Moroccan mint tea *(green tea with mint leaves)*, Forest fruit mix *(blueberry-pomegranate mix)*

Roseship-hibiscus tea

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)

1 490 HUF (0,3 l)

1 980 HUF (0,5 l) 3 890 HUF (1 l)

Soproni

1 290 HUF (0,3 l)

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

Paulaner Original Münchener Hell lager

1 590 HUF (0,3 l)

2 190 HUF (0,5 l) 4 190 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

(Belgian sour cherry beer)

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)
Soproni Citrus Unfiltered Lager	990 HUF (0,33 l)
NOAM <i>(Bavarian unfiltered premium lager. Award-winning Munich beer, recipient of the European Beer Star and Cannes Lion Design awards.)</i>	1 980 HUF (0,33 l)
Monyó Brewing gluten-free IPA <i>(A light IPA with a golden amber appearance, a spicy, citrusy and slightly resinous flavour profile, with a mildly bitter finish.)</i>	2 490 HUF (0,33 l)
Pannonhalmi Főapátság Dubbel <i>(A Belgian-style, abbey, top-fermented, unfiltered dark beer.)</i>	2 490 HUF (0,33 l)
Budaprés Cider Komlós 2021 <i>(Craft cider made from four varieties of apples, hopped.)</i>	2 490 HUF (0,33 l)

NON-ALCOHOLIC BEER (0,33 l)

Heineken 0.0% <i>(non-alcoholic)</i>	990 HUF (0,33 l)
Gösser Natur Lemon	990 HUF (0,33 l)
Estrella Damm Lemon <i>(The best-known Spanish beer classic in a lemon, non-alcoholic version.)</i>	1 290 HUF (0,25 l)
Szent András Brewery Majdnem IPA <i>(Non-alcoholic top-fermented beer.)</i>	2 290 HUF (0,33 l)

BEFORE EATING

Campari Bitter <i>(A bitter liqueur made from more than 60 ingredients, with an unchanged recipe since 1860.)</i>	1 490 HUF (4 cl)
Amaro Camatti <i>(A light, award-winning Italian herbal liqueur made with extracts of almond tree, bitter orange, cinchona, menthol and gentian.)</i>	2 290 HUF (4 cl)
Aperol <i>(A popular liqueur made with orange, rhubarb and cinchona.)</i>	2 490 HUF (8 cl)
Amaro Santoni <i>(An aromatic Tuscan amaro made by macerating Chinese rhubarb, iris flower, olive leaf and 31 other botanicals.)</i>	2 590 HUF (4 cl)
Sarti Rosa Aperitivo <i>(A refreshing, fruity aperitivo with Sicilian blood orange, passion fruit and mango.)</i>	2 690 HUF (8 cl)
Per Se Aperitivo <i>(An authentic Portuguese aperitif crafted from 24 spices and herbs.)</i>	2 890 HUF (8 cl)
Christian Drouin Calvados VSOP <i>(An aromatic spirit distilled twice from selected apple cider and aged in wine oak barrels.)</i>	3 490 HUF (4 cl)

VODKA

Absolut Blue Vodka	(4 cl) 1 490 HUF
Grey Goose Original <i>(Pure, elegant French vodka made with 5 times distillation.)</i>	2 980 HUF
Beluga Noble <i>(Russian premium vodka based on Siberian artesian water, honey, oats and milk thistle extract.)</i>	3 150 HUF
Meili Vodka by Jason Momoa <i>(A vodka co-founded by Hawaiian actor Jason Momoa. Made from Montana spring wheat, corn and barley, distilled once using pure spring water from the Rocky Mountains. "World's Best Vodka" - TAG Global Spirits Awards 2024.)</i>	3 490 HUF

TEQUILA, MEZCAL

(4 cl)

Mijenta Blanco Tequila *(Premium tequila made from 100% blue Weber agave. 2 980 HUF*

A multiple award-winning tequila from the Jalisco Highlands, from the town of Arandas.)

Banhez Mezcal Artesanal *(A community mezcal from Oaxaca, produced by 2 980 HUF*

the UPADEC cooperative of 28 Mexican families in the Ejutla region.

Made using traditional methods: agave roasted in underground ovens, crushed with a tahona, naturally fermented and distilled in copper stills.)

Casamigos Reposado Tequila *(Crafted in George Clooney's Mexican distillery 3 980 HUF*


from hand-selected, 7-year-old 100% Blue Weber agave, distilled in small batches, and aged for 7 months in American oak barrels.)

Don Julio Anejo Tequila *(Made from 7- to 10-year-old Blue Weber agave 3 980 HUF*

grown in the highlands of Jalisco, steam-cooked in traditional ovens, fermented, distilled, and aged for 12 months in American white oak barrels.)

GIN

(4 cl)

 Blind Crow Gin *(Our own gin distilled with wild fruits, hawthorn, Seville orange 1 690 HUF*

and lemon peel, leaves, and organic spices, anise, and thyme.)

Kapriol Blood Orange & Peach Gin *(A vibrantly fruity gin flavoured with juicy 1 990 HUF*

peach and blood orange, complemented by oregano, rosemary, rosehip and mint.)

Tarsier Lychee & Raspberry Pink Gin *(Fruity gin distilled with raspberry, 2 290 HUF*

lychee, dragon fruit and galangal root.)

June by G'Vine Royal Pear & Cardamom *(A French grape-based gin liqueur 2 290 HUF*

infused with royal pear and cardamom.)

Drumshanbo Gunpowder Fig & Laurel *(An Irish gin specialty infused with fig, 2 690 HUF*

bay leaf and Tuscan juniper.)

Puerto de Indias Diamond *(An exclusive Andalusian gin made by macerating white strawberry (pineberry) for 24 hours, followed by slow distillation.)* 2 980 HUF

Gin Mare Capri *(Special edition of Spain's most popular gin named after the island of Capri. Lemon and bergamot from the island of Capri make the usual "Gin Mare Mediterranean taste" fresher and more exciting.)* 3 290 HUF

Oyster Fine de Claire Adriatic Gin Wild Citrus *(A mineral, saline sip evoking the seaside from Montenegro, with freshly picked wild citrus, resinous juniper, cardamom and a hint of chamomile.)* 3 390 HUF

WHISKEY, WHISKY

(4 cl)

Scotland

Glenmorangie Lasanta 12 years / Highland *(Single malt matured in bourbon casks, then aged in Oloroso sherry casks for a minimum of 12 years.)* 2 980 HUF

Kilchoman Mahir Bay / Islay *(An elegant, pleasantly peat-smoky whiskey from the island of Islay, finished in sherry and Oloroso barrels. Best Islay Single Malt Whiskey of the Year 2015.)* 3 490 HUF

Glenfiddich 15 years / Speyside *(Single malt aged in American bourbon and sherry casks, solera system.)* 3 690 HUF

Ardbeg An Oa / Islay *(Extra smoky, salty, iodized whiskey aged in reburnt Pedro Ximenez sherry and used bourbon barrels.)* 3 890 HUF

Ireland

Jameson *(A classic triple-distilled Irish icon.)* 1 890 HUF

Jameson Black Barrel Select Reserve *(Triple distilled whiskey matured in double charred bourbon and sherry casks.)* 2 490 HUF

Redbreast 12 years *(Made from a mash of malted and unmalted barley and then triple distilled in copper pot stills, Redbreast 12 boasts the flavour complexity and distinctive qualities of Pot Still whisky. Matured in a combination of Bourbon seasoned American Oak barrels and Oloroso Sherry seasoned Spanish oak butts, the distinctive Redbreast sherry style is a joy to behold in each and every bottle.)* 3 290 HUF

USA

Maker's Mark / Kentucky *(A premium whiskey with a unique composition: 70% corn, 14% malted barley and 16% red winter wheat.)* 1 980 HUF

Jack Daniel's Gentleman Jack / Tennessee *(Smoky, soft whiskey due to double activated carbon filtration.)* 2 090 HUF

Buffalo Trace Bourbon / Kentucky *(The iconic whiskey from America's oldest distillery. Jim Murray's Whisky Bible: 95 points.)* 2 490 HUF

Asia

Nikka Taketsuru Pure Malt 2020 *(In honor of the founder of Nikka, Masataka Taketsuru, a blend made from the best distillates of her two distilleries.)* 3 390 HUF

Hibiki Japanese Harmony *(Premium whiskey aged in five types of barrels from selected malt and grain whiskeys of the three best Japanese whiskey distillers.)* 3 980 HUF

RUM, RUM LIQUEUR

(4 cl)

Abuelo Añejo Blanco / Panama *(A rum aged for 2-3 years in oak barrels, then filtered through activated charcoal to achieve clarity.)*

1 490 HUF

Rum The Demon's Share 6 years / Panama *(“Angel's Share”: the romantic term for the annual rate of whisky lost during cask maturation due to evaporation. According to legend, this rum is guarded by demons, so the loss cannot belong to the angels, but goes into a bottle. Devilishly good.)*

1 890 HUF

Diplomatico Reserva Exclusiva / Venezuela *(12 years old Venezuelan rum aged in oak barrels.)*

2 650 HUF

Rosemont Rhum Ananas / Canada *(Made from pressed juice of Costa Rican pineapple flesh, distilled with sugarcane molasses from Guatemala and Colombia, then aged in French oak barrels.)*

2 980 HUF

Auténtico Nativo Overproof 54% / Panama *(An 8-year-old rum aged in ex-bourbon barrels, infused with dark chocolate.)*

3 590 HUF

Planteray PXXO / Barbados *(An extra aged Caribbean rum matured in Pedro Ximénez sherry casks.)*

3 590 HUF

Zacapa Centenario 23 Years Old / Guatemala *(Distilled from concentrated sugarcane juice, known as “sugarcane honey” and aged using the Solera system in ex-bourbon, ex-sherry, and Pedro Ximénez casks.)*

3 850 HUF

BRANDY, COGNAC

Metaxa 5*

(4 cl)

1 190 HUF

Hennessy VS.

2 390 HUF

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

3 490 HUF

LIQUEUR, BITTERS

(4 cl)

Bailey's

1 690 HUF

Jägermeister

1 790 HUF

Unicum

1 790 HUF

Unicum Szilva

1 790 HUF

Unicum Barista

1 790 HUF

Unicum Orange

1 790 HUF

Limoncello Santoni *(Italian premium lemon liqueur.)*

1 790 HUF

Tatratea Original 52% *(Tea-based herbal liqueur from the High Tatras.)*

1 980 HUF

Unicum Riserva *(Unicum at the top. Aged in Tokaji barrel, with Tokaji aszú.)*

2 190 HUF



VarjúPapa's rosé wine



VarjúPapa's palinka



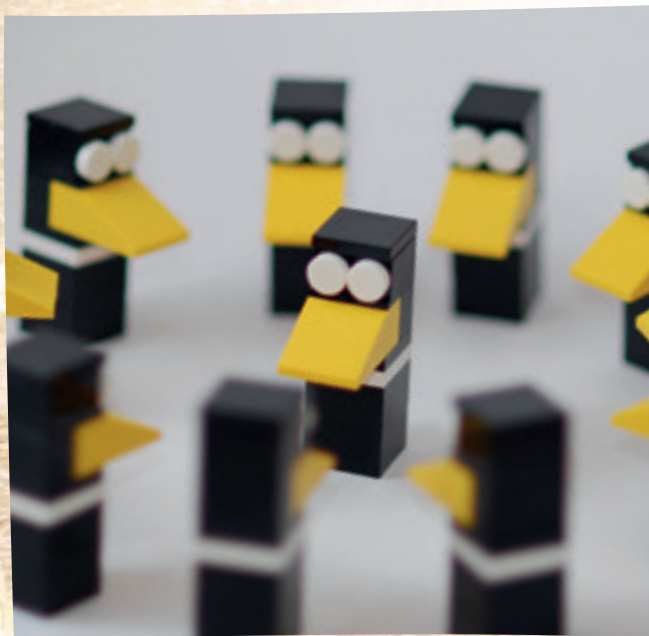
VarjúPapa chili cream



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 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.

Detailed information about the allergen content of our dishes is available in a separate document at the restaurant. Please feel free to ask our staff, who will be happy to assist you.

As part of our commitment to sustainability, we do not provide straws by default.

However, if you would like one, we will gladly provide it upon request.

www.vakvarju.com