



DEAR GUEST,

Thank you for visiting us!

At our restaurant in District XIII—considered a stronghold of culture and gastronomy—we strive with every move to create unforgettable experiences, guided by our core principle: guest-centered service. Lively conversations float through the air above delicious dishes—at one table, renowned contemporary Hungarian writers; at another, foreign tourists; and nearby, our loyal local guests all enjoy the unmistakable VakVarjú atmosphere.

Our head chef regularly refreshes the chef's specials to suit the tastes of our regulars, featuring favorite dishes of Újlipótváros locals. According to our restaurant's philosophy, one of the key pillars of a happy life is celebrating together—when families or groups of friends gather around a table to enjoy good food, share stories, and nourish the soul. 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, freeze-dried 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

The taste of the classic mojito with sweet mango juice.

VakVarjú 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

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

Cherry Vermouth Spritz (Bodegas Yzaguirre Blanco Vermouth, J.Gasco cherry tonic, cinnamon stick, lemon peel)

3 290 HUF

A pleasantly spiced, refreshing cherry vermouth tonic.

Americano 2.0 (Bodegas Yzaguirre Rosso Vermouth, Per Se Aperitivo, soda water, fresh orange)

3 490 HUF

The Iberian twist on the iconic Americano, featuring a duo of catalan vermouth and Ligurian Per Se Aperitivo.

Paloma Tequila (Tequila blanco, J.Gasco Sodarosa, pink grapefruit, thyme)

3 490 HUF

One of Mexico's favorite cocktails, with the delicate bubblyness of the tonic and citrus lightness.

VakVarjú Speciality!

Sparkle with us all summer long!





DRIVER-FRIENDLY FAVOURITES



Strawberry-Basil non-alcoholic Rosé Spritz

1 980 HUF

With 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

With 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

Made with Abstinence Cape Spice non-alcoholic rum, Spájz Szörp's 100% Hungarian Strawberry Syrup, lime, mint, and fresh strawberries.

Negroni Sbagliato Liberta

2 980 HUF

Martini Vibrante alcohol-free vermouth, Torres Natureo 0.0% alcohol-free champagne, orange syrup. Non-alcoholic version of Italian favourite: Negroni Spagliato.

Galícia Garden

2 980 HUF

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

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.

Caorunn Blood Orange, Barker & Quin Marula Tonic, blood orange, juniper 3 490 HUF

Blood orange Scottish gin with tonic flavored with marula, South Africa's favorite fruit.

Mermaid Pink Gin & BlindCrow Hop Tonic, fresh strawberries, juniper 3 690 HUF

British gin distilled with strawberries, elderberry, 11 types of herbs, cold-hopped tonic. The taste of many spices...

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

Italian tonic from Hungarian Cherries & Spanish Classic Gin with lemon and bergamot from the island of Capri.

LA SU MGO Mango Gin, Barker & Quin Indian Tonic, dehydrated mango, rosemary 3 980 HUF

Naturally flavored but intensively mango gin made with cold-hopped tonic.

Hendricks, Fitch & Leedes Pink Tonic, cucumber, pink pepper 3 980 HUF

Rose water and rose pepper are added to the cucumber. It'll be unforgettable!

Monkey 47 & J.Gasco Sodarosa, blueberry 4 390 HUF

47 spices straight from the Black Forest. Refreshing flavour bomb with sweet grapefruit soda and dried blueberries.

HOMEMADE LEMONADE 1 590 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 Spájsz 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 Spájsz 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 1 590 HUF (0,45 l)



Lavender-sage lemonade

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

Mango-coconut Lemonade

Lemon juice, mango & coconut syrup, soda water.

HOMEMADE SYRUPS 1 590 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 ICED TEA 1 590 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

750 HUF (0,33 l) 1 290 HUF (0,75 l)

850 HUF (0,33 l)

100 HUF (0,1 l)

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, Kinley Tonic,
Kinley Pink Tonic, Kinley Ginger Ale, Fanta

790 HUF (0,25 l)

J.Gasco Sodarosa Evia Tonic / J.Gasco Premium Cherry Tonic

950 HUF (0,2 l)

Barker & Quin Marula Tonic / Barker & Quin Hibiscus Tonic

950 HUF (0,2 l)

Fitch & Leedes Pink Tonic

950 HUF (0,2 l)

Cappy juice

orange, apple, pineapple, peach

890 HUF (0,25 l)

FuzeTea

lemon, peach

890 HUF (0,25 l)

Grante juice

mango, watermelon, white guava

980 HUF (0,25 l)

APPETIZER / VORSPEISEN

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

Entenlebermousse mit Holundergelee, Aprikosen-Chutney und Briochebrötchen



4 980 HUF

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

VarjúPapa Beef Tartare mit buntem Zwiebelsalat, frischem Sauerteig-Brot

VakVarjú's dip selection with home-made focaccia:

Transylvanian eggplant cream, goat cheese cream with dried tomato,
chickpea cream with cumin

*VakVarjú-Häppchen mit hausgemachte Focaccia: Auberginenpaste
aus Siebenbürgen, Ziegenkäse-Aufstrich mit getrocknete Tomaten,
Kichererbsencreme mit Kreuzkümmel*



3 890 HUF

Tiger prawn in garlic-chili butter sauce with focaccia.

Tigergarnelen in Knoblauch-Chili-Buttersoße mit Focaccia

Oven-baked bone marrow with garlic toast and pickled red onion

*Im Ofen gebackenes Markbein mit Kräuterbröseln,
Toast und eingelegten roten Zwiebeln*



3 790 HUF



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



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



VakVarju's dip selection with home-made foccacia: Transylvanian eggplant
cream, goat cheese cream with dried tomato, chickpea cream with cumin



Oven-baked bone marrow with garlic toast
and pickled red onion



VakVarjú Speciality!

Tomato soup with basil
and vegan feta crumble

SOUPS / SUPPEN

Beef consommé with Swabian dumpling and julienne vegetables

Rinderconsommé mit Schwäbischem Knödel und julienne Gemüse



2 790 HUF

Mangalitza pork ragout soup Palóc style, butter beans, and smoked paprika

Palóc-Suppe mit Mangalica-Schweinefleisch, Butterbohnen und geräuchertem Paprika



2 890 HUF

Butternut squash cream soup with marinated squash-spaghetti and fresh dill

Butternut Kürbis Cremesuppe mit marinierten Kürbisspaghetti und frischem Dill



2 590 HUF

Hungarian Goulash Soup with fresh leavened bread

Gulaschsuppe im Topf mit frischem Brot



2 890 HUF

Tomato soup with basil and vegan feta crumble

Tomatensuppe mit Basilikum und veganem Fetabrösel



2 590 HUF



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



Rose duck breast with cottage cheese donuts and nectarine chutney



Pork tenderloin wrapped in aged ham, served with roasted garlic mashed potatoes, caramelized carrots, and crispy kale chips



Mangalica T-bone steak with crispy panko-coated celery and balsamic red onion chutney

MAIN COURSES / HAUPTGERICHTE

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

Cajun-Hähnchenbrust mit Avocado-Mungobohnensalat, rotem Quinoa und Sesam-Soja-Vinaigrette

5 490 HUF

Pressed chicken “Bakony” style with roasted shiitake mushrooms and ewe’s cheesy potato noodles in crispy coat

Gepresstes Hühnerfleisch auf “Bakonyer”-Art mit gerösteten Shiitake-Pilzen, knusprig gebackene Schafkäse-Nockerln

5 690 HUF

Rose duck breast with cottage cheese donuts and nectarine chutney

Rosé-Entenbrust mit Quark-Donuts und Nektarinen-Chutney



6 490 HUF

Pan-fried duck liver with Hungarian Letscho and home made sourdough bread

Enten-Foie-Gras in der Pfanne gebraten mit mit ungarischem Letscho und hausgemachtem Sauerteigbrot



8 390 HUF

VakVarjú Schnitzel with Viennese potato salad

VakVarjú Schnitzel mit Wiener Schnittlauch-Kartoffelsalat



coating is available

5 490 HUF

Pork tenderloin wrapped in aged ham, served with roasted garlic mashed potatoes, caramelized carrots, and crispy kale chips

Schweinefilet umhüllt mit gereiftem Schinken, serviert mit geröstetem Knoblauch-Kartoffelpüree, karamellisierten Karotten und knusprigem Grünkohl

5 890 HUF

Mangalica T-bone steak with crispy panko-coated celery and balsamic red onion chutney

Mangalica T-Bone-Steak mit knusprigem Sellerie in Pankopanade und Balsamico-Rotzwiebel-Chutney



6 980 HUF

“Göcsej” style venison stew with cranberry and roasted potato dumpling

Göcsej-Wildragout mit Preiselbeeren und gerösteten Knödeln



5 980 HUF

MAIN COURSES / HAUPTGERICHTE

Sautéed beef tenderloin strips with sun-dried tomato pesto green salad
and pecorino shavings

*Gebratene Rinderfiletstreifen mit grünem Salat und getrocknetem Tomatenpesto,
dazu Pecorino-Späne*

6 390 HUF

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

Rindernacken-Confit auf Vadas Art mit Semmelknödel und Sauerrahmschaum

6 290 HUF

Beef tenderloin steak with roasted garlic-bacon cheese cream,
Jerusalem artichoke chips, buttered green peas, and in duck fat roast potatoes

*Filetsteak, Käsecreme mit gebratenem Knoblauch, Artischockenchips,
grüne Erbsen und in Entenfett gebratene Kartoffeln*



9 890 HUF

Grilled salmon fillet in a hazelnut crust, served with sweet potato steak,
buttered wild broccoli, and mango chips

*Gegrilltes Lachsfilet in Haselnusskruste, serviert mit Süßkartoffelsteak,
in Butter gedünstetem Wildbrokkoli und Mango-Chips*

6 790 HUF

Grilled cod fillet with green pea-basil risotto

Gegrilltes Kabeljaufilet mit grünem Erbsen-Basilikum-Risotto



6 290 HUF

Zander Fillet with Grilled Tiger Prawns, Dill Velouté,
Pickled Shimeji Mushrooms and Sautéed Gnocchi

*Zanderfilet mit gegrillten Tigergarnelen, Dillvelouté,
eingelegten Shimeji-Pilzen und gebratenen Gnocchi*

6 490 HUF

Grilled goat cheese with fig chutney and citrus green salad

Gegrillter Ziegenkäse mit Fige-Chutney und grünem Zitrusalat



5 980 HUF

Vegetable stuffed Pelmenyi with chive sour cream and roasted broccoli

Gemüse-Pelmeni mit Schnittlauch-Sauerrahm und geröstetem Brokkoli



5 190 HUF



Beef tenderloin steak with roasted garlic-bacon cheese cream, Jerusalem artichoke chips, buttered green peas, and in duck fat roast potatoes



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



Grilled salmon fillet in a hazelnut crust, served with sweet potato steak, buttered wild broccoli, and mango chips



Vegetable stuffed Pelmenyi with chive sour cream and roasted broccoli



VakVarjú Speciality!

Hello kids! Find the children's corner!



FOR KIDS / KINDERMENÜS

(under 120 cm / unter 120 cm)

Dedicate from Danny DeVito / Empfehlung von Danny De Vito

3 790 HUF

Plate of beef consommé with vegetables and one of these delicacies below:

Eine Tasse Rinderconsommé mit Gemüse und eine von der unten genannten Leckerheiten:

Chicken run

fried chicken breast with french fries / gebratene Hühnerbrust mit Pommes Frites

Pinocchio's favourite

Spaghetti Bolognese with grated cheese / Spaghetti Bolognese mit geriebenem Käse

Nemo's favourite

fried fish fingers with mashed potato / gebratene Fischstäbchen mit Kartoffelpüree



Cat trap

fried cheese with steamed rice / gebratener Käse mit Reis



SALADS AND PICKLES / SALATE UND SAUERGEREMÜSE

Home-made cabbage salad

890 HUF

Hausgemachter Krautsalat

Cucumber salad with sour cream

980 HUF

Gurkensalat mit Sauerrahm

Hot Hungarian apple-pepper

890 HUF

Scharfe eingelegte Paprika

VakVarjú small mixed salad

1 590 HUF

Kleiner gemischter VakVarjú Salat



Floating island with citrus flavoured whipped egg white bal



Cottage cheese dumpling with macaroon flavoured sour cream



Belgian chocolate sponge cake with strawberry mousse
and white chocolate ganache



Raspberry dark chocolate mousse with raspberry cream
and almond crumble

DESSERTS / DESSERTS

Floating island with citrus flavoured whipped egg white bal

2 490 HUF

Schnee-Eier mit Zitrone in Vanillesoße

Cottage cheese dumpling with macaroon flavoured sour cream

2 690 HUF

Quarkknödel mit Lebkuchen-Sauerrahm

VakVarjú Somló-style sponge cake

2 590 HUF

VakVarjú Schomlauer Nockerln

Belgian chocolate sponge cake with strawberry mousse
and white chocolate ganache

2 690 HUF

*Biskuit mit belgischer Schokolade, Erdbeermousse
und weißer Schokoladenganache*

Raspberry dark chocolate mousse with raspberry cream
and almond crumble

2 690 HUF

*Zartbitterschokoladenmousse mit Himbeermousse
und Mandelcrumble*



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	3 290 HUF

DILMAH TEA

1 290 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 *(Traditional hot Japanese matcha tea with oat milk.)*

1 190 HUF

Vanilla Matcha Frappuccino *(Foamy-vanilla matcha frappuccino.)*

1 290 HUF

Mango Matcha Latte *Iced matcha latte with Japanese matcha tea, oat milk and mango puree.)*

1 490 HUF

AFTER THE MEAL – ALONGSIDE COFFEE

Fig Whiskey

3 790 HUF

(Whiskey, Bisetti fig liqueur, lemon juice, apple cider, freeze-dried 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.

Negroni Iberico

4 390 HUF

(BlindCrow – VakVarjú Craft Gin, Per Se Aperitivo, Bodegas Yzaguirre Rosso Vermouth, fresh orange)

Our signature Negroni, crafted with our own gin, blended with Catalan vermouth and a Portuguese orange-infused aperitivo.

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)

1 290 HUF (0,3 l)

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

Soproni

1 190 HUF (0,3 l)

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

Edelweiss wheat beer

1 290 HUF (0,3 l)

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

Mort Subite Kriek

(Belgian sour cherry beer)

1 290 HUF (0,25 l)

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

BOTTLED BEER

Heineken

990 HUF (0,33 l)

NOAM

(Bavarian unfiltered premium lager. Award-winning Munich beer, recipient of the European Beer Star and Cannes Lion Design awards.)

1 980 HUF (0,33 l)

Heineken 0.0% *(non-alcoholic)*

990 HUF (0,33 l)

HANDCRAFTED BEER, CIDER (0,33 l)

Szent András Sörfőzde Majdnem IPA

1 790 HUF

Szent András Sörfőzde Majdnem Mango IPA

1 890 HUF

First Craft Mexicano

1 950 HUF

Horizont Budapest Hazy Queen New England IPA

2 290 HUF

Pannonhalmi Főapátság Dubbel

2 290 HUF

Budaprés Cider Komlós 2021

2 290 HUF

BEFORE EATING

Campari Bitter	1 490 HUF (4 cl)
Kosher plum	1 790 HUF (4 cl)
Aperol	2 290 HUF (8 cl)
Per Se Aperitivo <i>(An authentic Portuguese aperitif crafted from 24 spices and herbs.)</i>	2 790 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

	(4 cl)
Finlandia	1 190 HUF
Absolut Blue Vodka	1 390 HUF
Eiko Handcrafted Vodka <i>(Crystal-clear, triple-distilled Japanese vodka from the Island of Hokkaido.)</i>	2 590 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

TEQUILA, MEZCAL

	(4 cl)
El Jimador Tequila Blanco <i>(Unaged tequila made from 100% agave.)</i>	1 980 HUF
Vivir Blanco <i>(A pure, smooth, and multi-award-winning blanco tequila made from 100% premium Blue Weber agave.)</i>	3 290 HUF

Casamigos Reposado Tequila *(Crafted in George Clooney's Mexican distillery from hand-selected, 7-year-old 100% Blue Weber agave, distilled in small batches, and aged for 7 months in American oak barrels.)* 3 980 HUF

Don Julio Anejo Tequila *(Made from 7- to 10-year-old Blue Weber agave grown in the highlands of Jalisco, steam-cooked in traditional ovens, fermented, distilled, and aged for 12 months in American white oak barrels.)* 3 980 HUF

Bozal Single Maguey Mezcal 47% *(A smoky mezcal specialty distilled from wild Durangensis agave in copper pot stills using traditional methods.)* 3 980 HUF

GIN

(4 cl)

Blind Crow Gin *(Our own gin distilled with wild fruits, hawthorn, Seville orange and lemon peel, leaves, and organic spices, anise, and thyme.)* 1 690 HUF

Caorunn Blood Orange Gin *(A special edition of Scottish gin, with a mixture of blood orange, red currant, Chinese cinnamon and bog myrtle.)* 1 990 HUF

Tarsier Oriental Pink Gin *(Fruity gin distilled with raspberry, lychee, dragon fruit and galangal root.)* 1 990 HUF

Mermaid Pink Gin *(Richly flavored pink gin distilled with strawberries, sea fennel, elderberry, tomatoes, lemon peel, hops, coriander, angelica root, licorice root, juniper and orris root.)* 2 590 HUF

Hendrick's *(Popular Scottish gin, with a unique aroma thanks to its finish with rose petals and cucumber essence.)* 2 790 HUF

LA SU MGO Mango Gin *(Spanish gin with a natural aroma infused with fresh mango, lavender, orange peel, cardamom, star anise.)* 2 890 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

Monkey 47 *(Gin speciality from the Black Forest in Germany with 47 unique ingredients including blueberries.)* 3 290 HUF

WHISKEY, WHISKY

(4 cl)

Ireland

Jameson *(A classic triple-distilled Irish icon.)* 1 790 HUF

Teeling Small Batch *(Irish whiskey released in small batches, with rare post-maturation in rum barrels.)* 1 950 HUF

Jameson Black Barrel Select Reserve *(Triple-distilled and double-burnt 'black' bourbon and whiskey aged in sherry casks. The grain whiskey in it is a unique concoction that is made only at certain times of the year.)* 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

Scotland

Glenmorangie Lasanta 12 years / Highland *(Single malt matured in bourbon casks, then aged in Oloroso sherry casks for a minimum of 12 years.)* 2 850 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.)* 3 290 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.)* 3 790 HUF

Scandinavia

Stauning Rye *(Danish whisky distilled twice from malted rye and barley sourced from Denmark's 2000-year-old rye-growing regions, aged in American oak barrels with a smoky, complex flavor profile)* 3 290 HUF

USA

Jack Daniel's / Tennessee *(It is distilled from 80% corn, 12% rye and 8% barley malt, then filtered over maple charcoal to achieve a slightly smoky, sweet taste.)* 1 690 HUF

Makers Mark / Kentucky *(Most popular bourbon, light and easy to drink.)* 1 890 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.)* 2 290 HUF

Woodford Reserve / Kentucky *(Bourbon, which won the most professional awards in the USA, is made from 72% corn, 18% rye, 10% malted barley.)* 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.)* 3 890 HUF

RUM

(4 cl)

Bacardi Carta Blanca / Puerto Rico	1 190 HUF
Rum The Demon's Share 6 years / Panama <i>("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.)</i>	1 790 HUF
Rum Nation Guatemala Gran Reserva <i>(Guatemalan rum fermented from high-quality sugar cane molasses, distilled and then matured in bourbon barrels for 4 years at high humidity.)</i>	2 490 HUF
Diplomatico Reserva Exclusiva / Venezuela <i>(12 years old Venezuelan rum aged in oak barrels.)</i>	2 650 HUF
Rosemont Rhum Ananas / Canada <i>(Made from pressed juice of Costa Rican pineapple flesh, distilled with sugarcane molasses from Guatemala and Colombia, then aged in French oak barrels.)</i>	2 890 HUF
A.H. Riise XO Reserve Rum / Virgin szigetek <i>(Light, extremely spicy rum from the Virgin Islands, matured for a maximum of 20 years.)</i>	2 980 HUF
Auténtico Nativo Overproof 54% / Panama <i>(An 8-year-old rum aged in ex-bourbon barrels, infused with dark chocolate.)</i>	3 290 HUF
Zacapa Centenario 23 Years Old / Guatemala <i>(Distilled from concentrated sugarcane juice, known as „sugarcane honey,” and aged using the Solera system in ex-bourbon, ex-sherry, and Pedro Ximénez casks.)</i>	3 850 HUF

BRANDY, COGNAC

(4 cl)

Metaxa 5*	1 090 HUF
Hennessy VS.	2 390 HUF
Martell VSOP <i>(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.)</i>	3 390 HUF

VERMOUTH

(8 cl)

Martini Extra Dry	<i>(Extra dry white vermouth with olives.)</i>	1 490 HUF
Bodegas Yzaguirre Clasico Blanco Vermouth	<i>(An aromatic fortified wine made by macerating cloves, coriander, vanilla, white wormwood, and over 80 other herbs and spices in alcohol.)</i>	1 790 HUF
Bodegas Yzaguirre Rojo Vermouth	<i>(The most popular vermouth in Spain.)</i>	1 790 HUF
Bodegas Yzaguirre Rojo Reserva Vermouth	<i>(Red vermouth aged for 12 months in oak barrels.)</i>	2 190 HUF
Martini Vibrante	<i>(Alcohol-free red vermouth from Turin with fresh orange.)</i>	2 190 HUF

LIQUEUR, BITTERS

(4 cl)

Bailey's		1 590 HUF
Kick the Rules Banana – Banana Tequila Cream Liqueur	<i>(A sweet, creamy banana liqueur made with tequila from agave grown in Jalisco, Mexico.)</i>	 1 590 HUF
Kick the Rules Watermelon – Watermelon Tequila Cream Liqueur	<i>(A spanyol fiatalok kedvelt tequila alapú, gyümölcsös, laktózmentes itala.)</i>	 1 590 HUF
Briottet Crème de Figue Liqueurs	<i>(A fruity, lactose-free tequila-based drink, popular among young people in Spain.)</i>	1 690 HUF
Jägermeister		1 590 HUF
Unicum, Unicum Szilva, Unicum Barista		1 590 HUF
Unicum Orange		1 790 HUF
Limoncello Santoni	<i>(Italian premium lemon liqueur.)</i>	1 790 HUF
Tatratea Original 52%	<i>(Tea-based herbal liqueur from the High Tatras.)</i>	1 950 HUF
Unicum Riserva	<i>(Unicum at the top. Aged in Tokaji barrel, with Tokaji aszú.)</i>	2 090 HUF



VarjúPapa's rosé wine



VarjúPapa's palinka



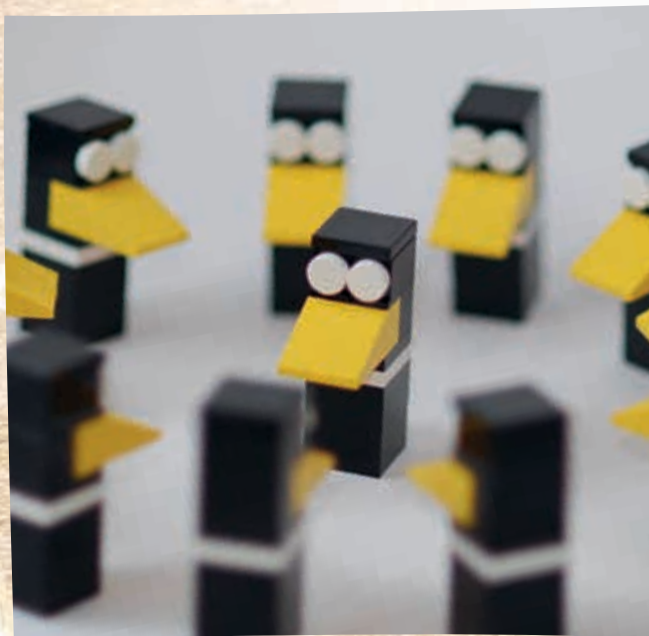
VarjúPapa chili cream



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

Újlipót

1133 Budapest, Bessenyei street 4-6.

Gergely Asztalos – restaurant manager • László Németh – chef

BOOKING:

+ 36 1 398 62 55

ujlipot@vakvarju.com

OPENING HOURS:

Monday-Sunday: 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