

Uaryú Uár
restaurant



ITALIAN



SPANISH

THANK YOU FOR VISITING US!

Our restaurant, envisioned in the Várkert Bazár - the jewel of Buda, welcomes you with breathtaking views, modern elegance, and great service! The perfect harmony of historical surroundings and charming style is reflected not only in the atmosphere of our restaurant but also in the creations of our chef. Inspired by traditional Hungarian cuisine, our dishes are elevated with a signature Vakvarjú twist, turning every moment into a memorable gastronomic journey!

For the full **VarjúVár** experience, visit us in the summer as well—our rooftop terrace offers an unforgettable view of the stunning Pest skyline. As you leave, take a piece of this experience with you, and if you ever wish to relive it, we look forward to welcoming you back!

VIELEN DANK FÜR IHREN BESUCH BEI UNS!

Unser Restaurant, das im Várkert Bazár, dem Juwel von Buda, erdacht wurde, empfängt Sie mit atemberaubender Aussicht, moderner Eleganz und unvergleichlichem Service!

Die perfekte Harmonie aus historischer Umgebung und charmanthem Stil spiegelt sich nicht nur in der Atmosphäre unseres Restaurants, sondern auch in den Kreationen unseres Küchenchefs wider. Inspiriert von der traditionellen ungarischen Küche, veredeln wir unsere Gerichte mit einem einzigartigen **Vakvarjú-Twist**, sodass jeder Moment zu einer unvergesslichen kulinarischen Reise wird! Für das vollständige **VarjúVár-Erlebnis** besuchen Sie uns auch im Sommer – von unserer Dachterrasse aus bietet sich Ihnen ein unvergesslicher Blick auf die atemberaubende Skyline von Pest.

Nehmen Sie beim Verlassen ein Stück dieses Erlebnisses mit und kehren Sie gerne zurück, wenn Sie es noch einmal genießen möchten!

VarjúVár Team



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

2 190 HUF

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



HUGO – 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 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

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

VakVarijú Spritz (Aperol, watermelon, Prosecco)

3 390 HUF

A popular superstar boosted with watermelon.

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

3 390 HUF

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

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

3 390 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)

3 690 HUF

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

VakVarjú Speciality!

Sparkle with us all summer 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

1 990 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

2 190 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

3 490 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

3 490 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)

3 490 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)

3 490 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)

3 690 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)

4 590 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

2 190 HUF

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

Apricot-Rosemary non-alcoholic Spritz

2 190 HUF

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

Driver Spritz – Non-Alcoholic “Aperol” Spritz

2 990 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

2 990 HUF

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

Strawberry Virgin Mojito

3 290 HUF

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

Galícia Garden

3 390 HUF

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

Negroni Free

3 390 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

3 390 HUF

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



GIN & TONIC BAR

BlindCrow Gin & Barker Quin Marula Tonic, dried orange, hawthorn 3 290 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 3 690 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 3 690 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 peach 3 890 HUF

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

Drumshanbo Gunpowder Fig & Laurel – J.Gasco Cherry Tonic, fig, rosemary 3 890 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 3 890 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 4 190 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 4 190 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)

850 HUF (0,33 l)

100 HUF (0,1 l)



BlindCrow

Mango Mojito

DRINKS

BlindCrow – Cola Yuzu

Cola flavored with yuzu, a Japanese spicy lemon

990 HUF (0,33 l)

BlindCrow – Hop Tonic

Our pleasantly spiced tonic made with citrus-infused hops

990 HUF (0,33 l)

BlindCrow – Mango-Mojito

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

990 HUF (0,33 l)

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

890 HUF (0,25 l)

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

J.Gasco Premium Cherry Tonic

990 HUF (0,2 l)

Barker & Quin Marula Tonic / Barker & Quin Hibiscus Tonic

990 HUF (0,2 l)

Thomas Henry tonic – Botanical, Pink grapefruit

990 HUF (0,2 l)

Cappy juice

950 HUF (0,25 l)

orange, apple, pineapple, peach

FuzeTea

990 HUF (0,25 l)

lemon, peach

Grante juice

990 HUF (0,25 l)

watermelon, white guava

YBL-MENU

Amuse bouche – daily offer

Duck liver terrine with red-wine-poached baby pear, spiced pear chutney and toasted brioche with beetroot

Entenleberterrine mit in Rotwein pochierter Babybirne, würzigem Birnen-Chutney und getoastetem Brioche mit Rote Bete

Familia Torres Muscat Natureo 2023 – alcohol-free white wine (Catalonia, Spain)

Kreinbacher Birtok Prestige Brut (Somló)

Wild boar ragout soup with sour cream and tarragon matzoh dumpling

Wildschweinragoutsuppe mit Sauerrahm und Estragon-Matzeknödel

Rosé duck breast with goat cheese polenta, onion gravy and pickled shallots

Rosé-Entenbrust mit Ziegenkäse-Polenta, Zwiebel-Jus und eingelegten Schalotten

Leitz Zero Point Five Pinot Noir NV – alcohol-free red wine (Rheingau, Germany)

Jakab Badacsony – Pinot Noir High 2021 (Badacsony)

Mouflon “vadas style” with carrot brunoise and truffle bread terrine

Mufflon nach „Vadas-Art“ mit Karotten-Brunoise und Trüffel-Brotterrine

Familia Torres Garnacha-Syrah Natureo 2023 – alcohol-free red wine (Catalonia, Spain)

Vida Péter – Szekszárdi Prémium Bikavér Valles 2020 (Szekszárd)

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

Somlauer Nockerl: Traditionelles ungarisches Dessert mit Biskuitkuchen, Vanillecreme, Schokoladensauce, Walnüssen und Schlagsahne

Familia Torres Natureo – alcohol-free sparkling wine (Catalonia, Spain)

Szeidl Diófás Kékfrankos Késői szüret Vörös “Aszú” 2022

(Hajós-Baja)

Surprise

Menu without beverages: 22 500 Ft/guest

Menu with non-alcoholic:
wine selection

Menu with wine selection: 27 900 Ft/guest

DANUBE-MENU

Amuse bouche – daily offer

Walnut-roasted capia pepper cream, focaccia

Walnuss-geröstete Paprika-Creme, Focaccia

Familia Torres Serena Mode Sauvignon Blanc NV – alcohol-free white wine (Central Valley, Chile)

Kreinbacher Birtok Prestige Brut (Somló)

Cauliflower cream soup on crispy tuile with colorful cauliflowers

Blumenkohlcremesuppe auf knusprigem Tuile mit bunten Blumenkohl

Cod à la Colbert with garlic-spinach velouté, salmon roe, baby potatoes with kale

Kabeljau à la Colbert mit Knoblauch-Spinat-Velouté, Lachsrogen und Grünkohl-Babykartoffeln

Leitz Eins-Zwei-Zero Riesling NV – alcohol-free white wine (Rheingau, Germany)

Balassa István – “Kacsa” Furmint 2024 (Tokaj)

Pike-perch fillet Kárpáti-style

sautéed shrimp, king oyster mushroom, dill butter sauce and sweet potato

Zanderfilet nach Kárpáti-Art

mit sautierten Garnelen, Kräuterseitlingen, Dillschaumbutter und Süßkartoffel

Leitz Eins-Zwei-Zero Chardonnay NV – alcohol-free white wine (Rheingau, Germany)

Málik Pince – Kéknyelű 2021 (Badacsony)

Mandarin dark chocolate mousse blackberry coulis & almond crumble

Mandarinen-Zartbitterschokoladen Mousse Brombeer-Coulis, Mandel-Crumble

Familia Torres Natureo – alcohol-free sparkling wine (Catalonia, Spain)

Sziegl Diófás Kékfrankos Késői szüret Vörös “Aszú” 2022 (Hajós-Baja)

Surprise

Menu without beverages: 22 500 Ft/guest

**Menu with non-alcoholic:
wine selection**

Menu with wine selection: 27 900 Ft/guest

APPETIZER / VORSPEISE

VarjúVár Dip selections – walnut-roasted pepper cream, beetroot hummus, smoked aubergine cream

3 980 HUF

VarjúVár Häppchen – Walnuss-geröstete Paprika-Creme, Rote-Bete-Hummus, Geräucherte Auberginencreme

Duck liver terrine with red-wine-poached baby pear, spiced pear chutney and toasted brioche with beetroot

5 290 HUF

Entenleberterriner

mit in Rotwein pochierter Babybirne, würzigem Birnen-Chutney und getoastetem Brioche mit Rote Bete

French beef tartare

with egg yolk flakes, truffle mayonnaise and cornichon

Französisches Rindertatar

mit Eigelbflocken, Trüffel-Mayonnaise und Cornichons

Sautéed tiger prawns

in white wine cream sauce with baby spinach, roasted tomatoes and focaccia

Gebratene Tigergarnelen

in Weißwein-Sahnesauce mit Babyspinat, gerösteten Tomaten und Focaccia

“CrowFarmers’ Pantry Selection”: poached pork belly, country-style

liver pâté, smoked sausage, pork crackling, “Hat Malom” cheese,

“Balatoni Csemege” cheese from Vászoly, pickled onion and sourdough bread

„KrähenBauern Hofprodukte Selection“ – Mangalitza-Spezialitäten aus Gesztely:

sanft gekochter Schweinebauch, Bauernleberpastete, geräucherte Wurst,

Mangalitza-Grammeln, Käse ‚Hat Malom‘, Käse ‚Balatoni Csemege‘ aus Vászoly,

Zwiebelsalat und Sauerteigbrot.



5 390 HUF



4 290 HUF



4 790 HUF



VarjúVár Dip selections – walnut-roasted pepper cream, beetroot hummus, smoked aubergine cream



Duck liver terrine with red-wine-poached baby pear, spiced pear chutney and toasted brioche with beetroot



Sautéed tiger prawns in white wine cream sauce with baby spinach, roasted tomatoes and focaccia



“CrowFarmers’ Pantry Selection”



VakVarjú Speciality!

Wild boar ragout soup with sour cream
and tarragon matzoh dumpling

SOUPS / SUPPE

Guinea fowl consommé
with meat ravioli and vegetables

*Perlhuhn-Consommé
mit fleischgefüllten Ravioli und Gemüse*



2 890 HUF

Goulash soup
with fresh sourdough bread

*Gulaschsuppe
mit frischem Sauerteigbrot*



3 290 HUF

Wild boar ragout soup
with sour cream and tarragon matzoh dumpling

*Wildschweinragoutsuppe
mit Sauerrahm und Estragon-Matzeknödel*

2 980 HUF

Cauliflower cream soup on crispy tuile
with colorful cauliflowers

*Blumenkohlcremesuppe auf knusprigem Tuile
mit bunten Blumenkohl*



2 690 HUF



Rosé duck breast
with goat cheese polenta, onion gravy and pickled shallots



Pan-seared foie gras with cinnamon-celery purée,
green apples, brioche pudding and parsley



Chargrilled Gesztely Mangalica pork neck with crispy Anna potatoes,
crispy bacon cracklings, lecsó-ajvar and pickled onion



Sirloin steak with green pepper sabayon,
bacon-braised Brussels sprouts and parmesan baby potatoes

MAIN COURSES / HAUPTGERICHTE

Farm-style chicken paprikash
egg dumplings, sour cream foam and homemade cucumber salad

Ungarisches Paprikahuhn

Eiernockerln, Sauerrahm, hausgemachter Gurkensalat



5 490 HUF

“Chicken Gödöllő-style”

Pressed chicken leg, crispy cheese croquette, green pea cream,
pickled shimeji mushrooms

Hähnchen nach Gödöllő-Art

*Gepresste Hähnchenkeule, Knusprige Käsekroquette, Erbsencreme,
eingelegte Shimeji-Pilze*

5 790 HUF

Rosé duck breast

with goat cheese polenta, onion gravy and pickled shallots

Rosé-Entenbrust

mit Ziegenkäse-Polenta, Zwiebel-Jus und eingelegten Schalotten



6 980 HUF

Pan-seared foie gras

with cinnamon-celery purée, green apples, brioche pudding and parsley

Gebratene Gänseleber

mit Zimt-Sellerie-Püree, grünen Äpfeln, Brioche-Pudding und Petersilie

8 980 HUF

VarjúVár Pork Schnitzel in panko crust

with beetroot-harissa yogurt potatoes

VarjúVár Schnitzel in Panko-Panade

mit Rote-Bete-Harissa-Joghurt Kartoffeln

5 490 HUF

MAIN COURSES / HAUPTGERICHTE

Chargrilled Gesztely Mangalica pork neck with crispy Anna potatoes, crispy bacon cracklings, lecsó-ajvar and pickled onion

Gegrillter Gesztely Mangalica-Schweinehals

mit knusprigen Anna-Kartoffeln, krossem Speck, Lecsó-Ajvar und eingelegter Zwiebel



7 390 HUF

Sirloin steak with green pepper sabayon, bacon-braised Brussels sprouts and parmesan baby potatoes

Rumpsteak

mit grüner Pfeffer-Sabayon, Speck-Rosenkohl und Parmesan-Babykartoffeln



7 690 HUF

Mouflon "vadas style"

with carrot brunoise and truffle bread terrine

Mufflon nach „Vadas-Art“

mit Karotten-Brunoise und Trüffel-Brotterrine

6 490 HUF

Beef tenderloin steak from Dembrovsky farm

with grilled duck liver, purple-carrot purée, confit lemon carrot, sweet potato foam and roasted potatoes

Rinderfiletsteak von der Dembrovsky-Farm

mit gegrillter Entenleber, Lila-Karottenpüree, konfiierter Zitronenkarotte, Süßkartoffelschaum und gebratenen Kartoffeln



9 890 HUF

Confit lamb shank Palóc-Style

potato doughnut, buttered green beans, carrot purée

Geschmorte Lammhaxe Nach Palóc-Art

Kartoffelkrapfen, grüne Bohnen in Butter, Karottenpüree

6 490 HUF



Beef tenderloin steak from Dembrowszky farm



Confit lamb shank Palóc-Style
potato doughnut, buttered green beans, carrot purée



Cod à la Colbert
with garlic-spinach velouté, salmon roe, baby potatoes with kale



Cauliflower steak with parsley parsnip cream,
mung bean quinoa salad and toasted pine nuts

MAIN COURSES / HAUPTGERICHTE

Cod à la Colbert

with garlic-spinach velouté, salmon roe, baby potatoes with kale

Kabeljau à la Colbert

mit Knoblauch-Spinat-Velouté, Lachsrogen und Grünkohl-Babykartoffeln



6 490 HUF

Pike-perch fillet Kárpáti-style

sautéed shrimp, king oyster mushroom, dill butter sauce and sweet potato

Zanderfilet nach Kárpáti-Art

mit sautierten Garnelen, Kräuterseitlingen, Dillschaumbutter und Süßkartoffel



6 790 HUF

Salt-baked smoked celery

parmesan arancini, tarragon seasoned butter sauce, cherries, crispy buckwheat

In Salzteig gebackene, geräucherte Sellerie

Parmesan-Arancini, Estragon-Butter-Sauce, Kirschen,

knuspriger Buchweizen



5 490 HUF

Grilled smoked fresh cow cheese

with buckwheat tabbouleh, roasted romaine lettuce and beetroot

Gegrillter geräucherter Kuhkäse

mit Buchweizen-Taboulé, geröstetem Römersalat und Roter Bete



5 980 HUF

Cauliflower steak

with parsley parsnip cream, mung bean quinoa salad
and toasted pine nuts

Blumenkohlsteak

*mit Petersilien-Pastinakencreme, Mungbohnen-Quinoasalat
und gerösteten Pinienkernen*



5 590 HUF

MENU FOR CHILDREN / KINDERMENÜS

(under 120 cm)

3 790 HUF

Chicken Run

Chicken consommé with vegetables and fried chicken breast with french fries

Eine Tasse Hühner Consommé mit gebratene Hühnerbrust mit Pommes Frites

Pinocchio's Favourite

Chicken consommé with vegetables and Spaghetti Bolognese with cheese

Eine Tasse Hühner Consommé mit Spaghetti Bolognese mit geriebenem Käse

Nemo's Favourite

Chicken consommé with vegetables and fried fish fingers with mashed potato

Eine Tasse Hühner Consommé mit gebratene Fischstäbchen mit Kartoffelpüree



Cat Trap

Chicken consommé with vegetables and fried cheese with steamed rice

Eine Tasse Hühner Consommé mit 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



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



Cottage cheese dumplings in brown-butter panko with sweet sour cream and yogurt crunch



Mandarin dark chocolate mousse
blackberry coulis & almond crumble



Pistachio-raspberry slice with raspberry mousse

DESSZERTEK / DESSERTS

Somlói Galuska

2 690 HUF

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

Schomlauer Nockerl: Traditionelles ungarisches Dessert mit Biskuitkuchen, Vanillecreme, Schokoladensauce, Walnüssen und Schlagsahne

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



2 790 HUF

„Aranygaluska“ – ungarische Dukatennudeln mit Nüssen und Vanillecreme

Cottage cheese dumplings in brown-butter panko with sweet sour cream and yogurt crunch



2 790 HUF

*Quarkknödel in Panko-Brösel
mit süßer Sauerrahm und Joghurt-Crunch*

Mandarin dark chocolate mousse

blackberry coulis & almond crumble

*Mandarinen-Zartbitterschokoladen Mousse
Brombeer-Coulis, Mandel-Crumble*



2 790 HUF

Pistachio-raspberry slice with raspberry mousse

Pistazien-Himbeer-Schnitte mit Himbeermousse



2 790 HUF

COFFEE, HOT DRINKS

Espresso	790 HUF
Doppio Espresso	1 390 HUF
Ristretto	790 HUF
Macchiato <i>(espresso with milk foam)</i>	790 HUF
Long Coffee <i>(long thawed espresso)</i>	790 HUF
Cappuccino <i>(espresso with hot milk, milk foam)</i>	990 HUF
Flat white <i>(double ristretto with hot milk, milk foam)</i>	1 490 HUF
Wiener Melange <i>(long coffee, honey, hot milk and milk foam, cinnamon)</i>	1 190 HUF
Latte macchiato <i>(creamy espresso with a lot of creamy milk foam)</i>	1 090 HUF
Irish coffee <i>(long coffee, whisky, brown sugar, whipped cream)</i>	1 690 HUF
Bailey's Mokka <i>(espresso, Bailey's, choco, milk foam)</i>	1 690 HUF
Ice coffee <i>(long coffee, vanilla ice cream, milk, whipped cream)</i>	1 790 HUF
Hot chocolate <i>(white chocolate, sugar free dark chocolate, classic milk chocolate, and pistachio chocolate)</i>	1 690 HUF
VakVarjú's coffee with gratis cup	3 790 HUF

DILMAH TEA

1 490 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

1 290 HUF

Traditional hot Japanese matcha tea with oat milk.

Mango Matcha Latte

1 590 HUF

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

AFTER THE MEAL – ALONGSIDE COFFEE

Fig Whiskey

3 990 HUF

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

A fig-infused Mediterranean experience for whiskey enthusiasts.

Banana Colada

3 990 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

4 590 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)

Heineken 0.0% *(non-alcoholic)*

1 090 HUF (0,3 l)

BOTTLED BEER

Heineken

1 090 HUF (0,33 l)

Gösser Natur Zitrone

1 090 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)

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

1 590 HUF (4 cl)

Amaro Camati

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

2 490 HUF (4 cl)

Aperol

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

2 490 HUF (8 cl)

Per Se Aperitivo

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

2 990 HUF (8 cl)

Christian Drouin Calvados VSOP

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

3 690 HUF (4 cl)

VODKA

Absolut Blue Vodka

Classic Swedish vodka with a clean, smooth character.

(4 cl)

1 590 HUF

Eiko Handcrafted Vodka

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

2 790 HUF

Grey Goose Original

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

3 190 HUF

Beluga Noble

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

3 490 HUF

TEQUILA, MEZCAL

El Jimador Tequila Blanco

100% agave tequila, unaged and crisp.

(4 cl)

2 190 HUF

Vivir Blanco

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

3 490 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.

4 190 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.

4 190 HUF

Bozal Single Maguey Mezcal 47%

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

4 190 HUF

GIN

(4 cl)

BlindCrow Gin

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

1 890 HUF

Knut Hansen Earl Grey & Bergamot

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

2 190 HUF

Kapriol Blood Orange & Peach Gin

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

2 190 HUF

Tarsier Oriental Pink Gin

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

2 290 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.

2 890 HUF

Drumshanbo Gunpowder Fig & Laurel

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

2 890 HUF

Gin Mare Capri

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

3 490 HUF

Aqua Luce Dry Gin

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

3 590 HUF

WHISKEY, WHISKY

(4 cl)

Ireland

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

2 190 HUF

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

2 890 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.)*

3 590 HUF

Scotland

Glenmorangie Lasanta 12 Years / Highland

3 490 HUF

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

Kilchoman Machir Bay / Islay

3 790 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

4 190 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.*

4 290 HUF

Scandinavia

Stauning Rye

3 490 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

2 390 HUF

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

Jack Daniel's Gentleman Jack / Tennessee

2 490 HUF

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

Buffalo Trace Bourbon / Kentucky

2 590 HUF

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

Woodford Reserve / Kentucky

2 790 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

3 690 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

4 290 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

1 790 HUF

Classic light rum from Puerto Rico.

Rum The Demon's Share 6 Years / Panama

2 190 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

2 990 HUF

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

Rosemont Rhum Ananas / Canada

3 190 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

3 190 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

3 690 HUF

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

Planteray PXXO / Barbados

3 690 HUF

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

Zacapa Centenario 23 Years / Guatemala

4 290 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*

1 190 HUF

Hennessy VS.

2 690 HUF

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

3 690 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.)

VERMOUTH

Martini Vibrante

Alcohol-free red vermouth from Turin, served with fresh orange.

(8 cl)

2 490 HUF

LIQUEUR, BITTERS

Baileys

Classic Irish cream liqueur.

(4 cl)

1 790 HUF

Kick the Rules Banana – Banana Tequila Cream Liqueur

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



1 790 HUF

Briottet Crème de Figue Liqueur

Premium French fig liqueur.

1 890 HUF

Jägermeister

1 890 HUF

Unicum, Unicum Plum, Unicum Barista

1 990 HUF

Unicum Orange

1 990 HUF

Limoncello Santoni

1 990 HUF

Premium Italian lemon liqueur.

Tatratea Original 52%

Tea-based herbal liqueur from the High Tatras.

2 190 HUF

Unicum Riserva

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

2 390 HUF



VarjúPapa's rosé wine 4 490 HUF/bottle/take away



VarjúPapa's palinka 7 350 HUF/bottle/take away



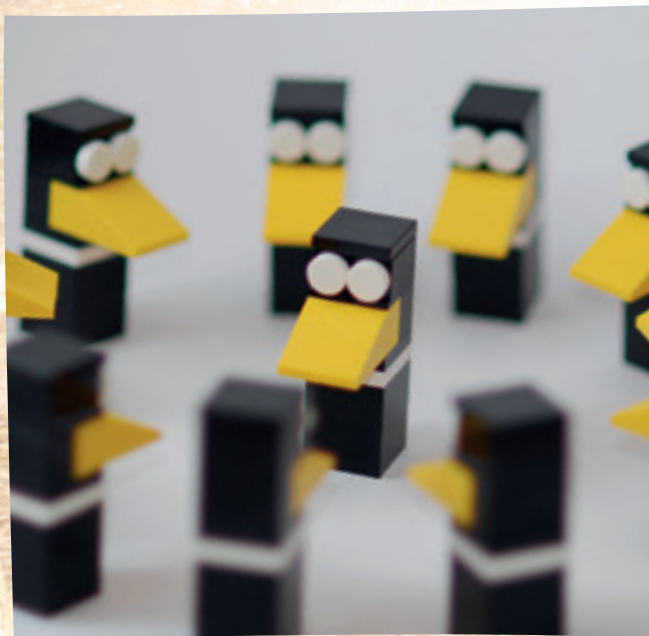
VarjúPapa chili cream: 1 990 HUF/piece



VakVarjú's cup 3 190 HUF/piece



Give away VakVarjú's experience!



VakVarjú's lego 1 090 HUF/piece



VakVarjú's t-shirt 4 990 HUF/piece

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



VAKVARJÚ RESTAURANT

Castle Garden Bazaar - Öntőház udvar

Berki Tamás – restaurant manager • Ernő Parcsetich – chef

Booking: +36 20 271 0957

varjuvar@vakvarju.com

OPENING HOURS:

Monday-Thursday: 12:00-23:00

Friday-Saturday: 12:00-24:00

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