



# Vak & Varyú

restaurant



# DEAR GUEST,

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Thank you for visiting us!

Our cozy nest in Újbuda was transformed from the ground up into a modern and playful restaurant—boldly experimenting with colors and shapes, yet embracing all the charm and character that makes “Buda” so special. In its foundation, we placed a time capsule filled with heartfelt messages, photos from our regular guests, and drawings by our little “crows” (young guests), as a constant reminder that our restaurant was built on the love of our community. Our chef is a true master of homemade flavors, elevating even the simplest dishes to the highest level with the signature VakVarjú twist that defines our kitchen. In this thoroughly “Buda” atmosphere, we put all our energy into creating fantastic experiences for you—day after day.

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, pear slice and cardamom 3 890 HUF

*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, fresh strawberry and juniper 3 980 HUF

*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, lemon peel, capers and rosemary 3 980 HUF

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



# 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.*



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 1 590 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 1 590 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 TEAS 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

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

890 HUF *(0,33 l)*

100 HUF *(0,1 l)*



BlindCrow



Mango Mojito



# DRINKS

BlindCrow 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 / 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 fresh vegetables and leavened bread

*VarjúPapa Beef Tartare mit frischem Gemüse und frischem Sauerteig-Brot*



4 890 HUF

VakVarjú's dip selection with home-made focaccia:

Transylvanian eggplant cream, kápia pepper hummus, creamy goat cheese

*VakVarjú-Häppchen mit hausgemachte Focaccia: Auberginenpaste aus Siebenbürgen, Kápia-Paprika-Hummus, cremiger Ziegenkäse*



3 980 HUF

Tiger prawn in garlic-chili butter sauce with focaccia

*Tigergarnelen in Knoblauch-Chili-Buttersoße mit Focaccia*

4 190 HUF

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

*Markbein mit Kräuterbröseln, Toast und eingelegten roten Zwiebeln*



3 980 HUF



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



VarjúPapa's beefsteak tartare  
with fresh vegetables and leavened bread



VakVarjú's dip selection with home-made focaccia:  
Transylvanian eggplant cream, kápia pepper hummus, creamy goat cheese



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



## VakVarjú Speciality!

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

# SOUPS / SUPPEN

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

*Hühnersuppe mit Fleisch, Julienne-Gemüse und hausgemachten Nudeln*



2 890 HUF

Green pea soup with semolina dumplings - Dairy-free dish

*Grüne Erbsensuppe mit Grießklößchen*



2 690 HUF

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

*Kalte fermentierte Gurkencremesuppe mit Räucherlachs,  
Dilljoghurt und Kapern*



2 790 HUF

Hungarian Goulash Soup with fresh leavened bread - Dairy-free dish

*Gulaschsuppe im Topf mit frischem Brot*



3 290 HUF



Chicken paprikash with egg dumplings,  
sour cream foam and vinegar-dressed lettuce hearts



Kyiv-style chicken breast  
with roasted celeriac mashed potatoes and citrus rocket salad



Aged ham-wrapped tenderloin with letcho cream,  
green pea duck liver ragout and crispy potato rösti or chips



Rosé duck breast with cottage cheese donuts  
and nectarine chutney

# MAIN COURSES / HAUPTGERICHTE

Caesar salad with grilled chicken breast and Parmesan shavings

*Caesar-Salat mit gegrillter Hähnchenbrust und Parmesanspänen*

5 690 HUF

Chicken paprikash with egg dumplings, sour cream foam  
and vinegar-dressed lettuce hearts

*Paprikahuhn mit Eier-Nockerln, Sauerrahmschaum und mariniertem Romanasalat*



5 490 HUF

Kyiv-style chicken breast with roasted celeriac mashed potatoes  
and citrus rocket salad

*Hähnchenbrust Kiewer Art mit geröstetem Sellerie-Kartoffelpüree  
und Zitrus-Rucolasala*

5 390 HUF

Rosé duck breast with cottage cheese donuts and nectarine chutney

*Rosé-Entenbrust mit Quark-Donuts und Nektarinen-Chutney*



6 690 HUF

VakVarjú Schnitzel with Viennese potato salad - Dairy-free dish

*VakVarjú Schnitzel mit Wiener Schnittlauch-Kartoffelsalat*



coating is  
available

5 490 HUF

Aged ham-wrapped tenderloin with letcho cream, green pea duck liver ragout  
and crispy potato rösti or chips - Dairy-free dish

*Schweinefilet im gereiften Schinkenmantel mit Letschocreme,  
grünem Erbsen-Entenleberragout und Rösti oder Pommes frites*



5 890 HUF

Pork cheek roast "Brassói style" with fried potatoes  
and elderflower-ginger cucumber salad - Dairy-free dish

*Geschnetzeltes nach „Brassó“ Art mit gebratenen neuen Kartoffeln  
und Holunder-Ingwer-Gurkensalat*



5 490 HUF

# MAIN COURSES / HAUPTGERICHTE

Slowly roasted wild boar loin with sweet potato gratin,  
bacon-wrapped green asparagus and blueberry gravy

*Schonend gebratener Wildschweinerücken mit Süßkartoffelgratin,  
im Speck gewickeltem grünem Spargel und Blaubeerjus*



6 490 HUF

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

*Rindernacken-Confit auf Vadas Art mit Semmelknödel und Sauerrahmschaum*



6 590 HUF

Beef tenderloin steak with bourguignon sauce and Parmesan oven-baked potato

*Rinderfiletsteak mit Bourguignon-Sauce und Parmesan-Ofenkartoffel*



9 790 HUF

Sesame-crusted tuna steak with mango pomegranate bulgur salad  
and Thai curry dip - Dairy-free dish

*Thunfischsteak in Sesamkruste mit Mango-Granatapfel-Bulgursalat und Thai-Curry-Dip*



6 790 HUF

Garlic roasted tiger prawns served with tagliatelle and baby-spinach

*Knoblauch-Tigergarnelen mit Babyspinat-Tagliatelle*



5 690 HUF

Grilled salmon fillet with pomegranate couscous salad and avocado mango salsa

*Gegrilltes Lachsfilet mit Granatapfel-Couscous-Salat und Avocado-Mango-Salsa*



6 590 HUF

Lava stone grilled pike perch fillet with skordalia and grape salad with feta cheese

*Zanderfilet auf dem Lavastein gegrillt mit Skordalia und Traubensalat*



6 390 HUF

Grilled smoked fresh goat cheese with fig chutney and citrus green salad

*Gegrillter Ziegenkäse mit Feigenchutney und grünem Zitrus Salat*



5 980 HUF

Vegetable stuffed Pelmenyi with chive sour cream and roasted broccoli

*Gemüse-Pelmeni mit Schnittlauch-Sauerrahm und geröstetem Brokkoli*



5 290 HUF



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



Vegetable stuffed Pelmenyi  
with chive sour cream and roasted broccoli



Grilled salmon fillet with pomegranate couscous salad  
and avocado mango salsa



Beef tenderloin steak with bourguignon sauce  
and Parmesan oven-baked potato



# VakVarjú Speciality!

Hello kids! Find the children's corner!



# MENU FOR CHILDREN / KINDERMENÜS

3 950 HUF

(under 120 cm)

## 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 SAUERGEMÜSE

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



Basque cheesecake with strawberry ragout



Raspberry dark chocolate mousse  
with blackberry coulis and almond crumble

# DESSERTS / DESSERTS

Floating island with citrus flavoured whipped egg white bal

*Schnee-Eier mit Zitrone in Vanillesoße*



2 690 HUF

Cottage cheese dumpling with macaroon flavoured sour cream

*Quarkknödel mit Lebkuchen-Sauerrahm*



2 790 HUF

VakVarjú Somló-style sponge cake

*VakVarjú Schomlauer Nockerln*

2 690 HUF

Basque cheesecake with strawberry ragout

*Baskischer Käsekuchen mit Erdbeerragout*



2 890 HUF

Raspberry dark chocolate mousse with blackberry coulis  
and almond crumble

*Himbeer-Zartbitterschokoladen Mousse*

*Brombeer-Coulis, Mandel-Crumble*



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](http://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



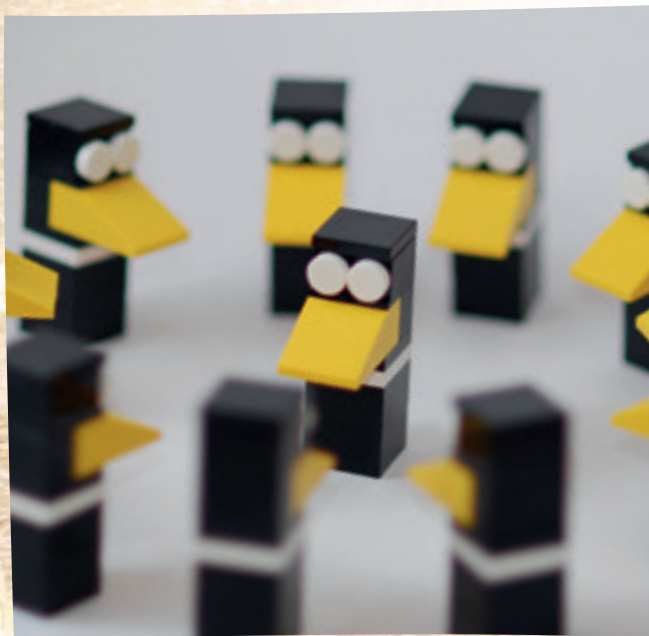
VarjúPapa chili cream



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

Buda

1116 Budapest, Érem street 2.

András Török – restaurant manager • Róbert Urbán – chef

## BOOKING:

+ 36 1 208 40 27

buda@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 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](http://www.vakvarju.com)**