Vak Varjú

restaurant

DEAR GUEST,

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!


VakVarjú Speciality!
Try our hot winter drinks!

VAKVARJÚ "HÜTTE" – HOT WINTER DRINKS

Hot Apple-Ginger lemonade — 1 590 HUF

Steamed apple juice infused with citrus and a touch of ginger syrup.



Hot Orange Blossom-Cinnamon lemonade — 1 590 HUF

Gubi Kapitány orange blossom syrup steamed and enhanced with juicy citrus fruits and fragrant cinnamon.

Hot Plum-Clove lemonade — 1 590 HUF

Unfiltered plum juice simmered with citrus fruits and fragrant cloves.



Rosso Toddy — 2 390 HUF

A warming fusion of premium red vermouth, Gubi Kapitány orange blossom syrup and fresh lemon juice, enhanced with cloves.

Aperol Punch — 2 690 HUF

A summer favourite for cooler days. Classic Aperol warmed with apple juice and fragrant winter spices.

Coconut Grog — 3 290 HUF

Coconut rum, sweet pineapple juice and fresh lemon juice, served warm for a taste of the Caribbean.

SPRITZ BAR



Raspberry & Rosé Wine Spritz — 2 290 HUF

Made with Gubi Kapitány raspberry syrup, made from 100% Hungarian raspberries.



Elderflower & White Wine & Mint Spritz — 2 290 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, aged 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.

Limoncello Spritz (Santoni Limoncello, Prosecco, soda, lemon, fresh basil) — 3 290 HUF

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

Cava Sangria (Nordés Blanco Vermouth, orange juice, Cava, soda water, cinnamon syrup, orange, cinnamon stick, star anise) — 3 390 HUF

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

Sarti Rosa Spritz (Sarti Rosa Aperitivo, MATCH Floral Tonic, soda, lime, mint) — 3 490 HUF

A fusion of blood orange, mango and açaí berry: a silky, fruity speciality made sparkling with soda water.

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.



SIGNATURE COCKTAILS

Mojito Mango Eau de Lime (BlindCrow 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, Bitter Terza, fresh orange) — 4 490 HUF

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

DRIVER-FRIENDLY FAVOURITES



Strawberry-Basil non-alcoholic Rosé Spritz — 2 290 HUF

Dealcoholized rosé wine, Gubi Kapitány strawberry syrup, strawberry pieces and fresh basil.



Apricot-Rosemary non-alcoholic Spritz — 2 290 HUF

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

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 Tea 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.

Galicia Garden — 3 290 HUF

Driver-Friendly Gin & Tonic: Nordés 0.0% alcohol-free Galician gin & MATCH Floral Tonic, pink grapefruit, rosemary and juniper berries.

L'Antidote Spritz — 3 490 HUF

An explosively herbal and refreshing spritz, combining apple- and grape-based sparkling wine, spiced vermouth and gently bitter tonic in perfect harmony.

Negroni Free — 3 290 HUF

An Italian favourite in an alcohol-free version: Undone Not Vermouth alcohol-free vermouth, Nordés 0.0% alcohol-free gin and Undone Not Aperitivo.

Palomita – Non-Alcoholic Paloma cocktail — 3 290 HUF

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


VakVarjú Speciality!
Choose from our selection
of non-alcoholic cocktails!

GIN & TONIC BAR

BlindCrow Gin, MATCH Mediterranean Tonic, orange, juniper berries — 2 990 HUF
Our own gin, crafted with wild fruits and organic spices, enhanced with a citrusy, spiced tonic.

Kapriol Blood Orange & Peach Gin, Thomas Henry Pink Grapefruit, dried apricot — 3 690 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, thyme — 3 790 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, 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, dried lemon slice — 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, freeze-dried strawberry, juniper berries — 3 980 HUF
A uniquely sweet, floral and fruity combination of white strawberry, jasmine blossom and açaí 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 lemonade. A unique experience for gin and tonic lovers!


MATCH
TONIC
WATER
MATCH
TONIC
WATER

HOMEMADE LEMONADES 1 590 HUF (0,45 l)

“Old school” lemonade
Freshly squeezed lemon and lime with sugar syrup and soda water.

“Mojito” lemonade
Freshly squeezed lemon and lime with sugar syrup, mint and soda water.



Elderflower-Lychee Lemonade
Made with Spájz Syrup’s Great Taste Award-winning elderflower syrup and lychee syrup, fresh lemon and lime juice, topped up with soda water.



Pear-Ginger lemonade
Made with Full Natural’s 100% Hungarian pear and ginger syrups, fresh lemon, lime and orange juice, topped up with soda water.



Sour Cherry-Thyme lemonade
Made with Full Natural 100% Hungarian sour cherry syrup and Gubi Kapitány thyme syrup, fresh lemon and lime juice, topped up with soda water.



Strawberry-Rhubarb lemonade
Made with Spájz Syrup’s 100% Hungarian, Great Taste Award-winning strawberry syrup, rhubarb purée, fresh lemon and lime juice, topped up with soda water.

SUGAR-FREE LEMONADES 1 590 HUF (0,45 l)



Blueberry-Lavender lemonade
Made with Spájz Syrup’s 100% Hungarian, sugar-free blueberry-lavender syrup sweetened with sucralose, fresh lemon and lime juice, topped up with soda water.

Mango-Coconut lemonade
Sugar-free mango and coconut syrup, fresh lemon juice, dried lime slice, topped up with soda water.


VakVarjú Speciality!
Discover our new lemonade flavours!

HOMEMADE SYRUPS 1 590 HUF (0,45 l)

made from 100% Hungarian fruit



Raspberry syrup with juicy raspberries

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



Otello grape syrup with whole grapes

Made with Gubi Kapitány's syrup created especially for Little Crows.

CAPPY FRUIT JUICES, ICED TEAS

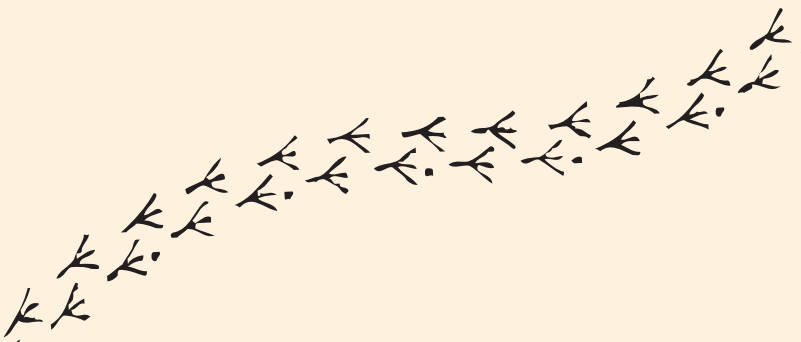
Cappy *orange, apple, pineapple, peach*	950 HUF *(0,25 l)*
FuzeTea *lemon, peach*	950 HUF *(0,25 l)*

MINERAL WATER

Szentkirályi *(sparkling, still)*	790 HUF *(0,33 l)*	1 450 HUF *(0,75 l)*
Römerquelle *(sparkling, still)*	890 HUF *(0,33 l)*	
Soda water	100 HUF *(0,1 l)*	

SOFT 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, Fanta, Kinley Ginger Ale, Kinley Tonic, Kinley Pink Tonic, Kinley Purple	850 HUF *(0,25 l)*
J. Gasco Tonic – Cherry	950 HUF *(0,2 l)*
Thomas Henry Tonic – Pink Grapefruit	950 HUF *(0,2 l)*
Le Tribute Tonic – Olive Limonade	1 290 HUF *(0,2 l)*
MATCH Tonic – Mediterranean, Floral	1 490 HUF *(0,2 l)*



APPETIZERS / VORSPEISEN

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

Duck liver mousse under Tokaji wine-jelly, with acacia honey pear chutney and milkloaf — 4 980 HUF
Entenlebermousse unter Tokajer Ausbruchgelee mit Akazienhonig-Birnenchutney und Briochebrötchen
1, 3, 7, 12, 13

VarjúPapa's beefsteak tartare with onion salad and homemade sourdough bread — 4 890 HUF
VarjúPapa Tatarbeefsteak mit Zwiebelsalat und hausgemachtem Sauerteig-brot
1, 7, 9, 10, 12

VakVarjú's dip selection with homemade focaccia: — 3 980 HUF
Transylvanian eggplant cream, beetroot hummus, creamy Gorgonzola cheese cream with toasted walnuts
VakVarjú-Häppchen mit hausgemachter Focaccia: Auberginenpaste aus Siebenbürgen, Rote-Bete-Hummus, cremige Gorgonzolacreme mit gerösteten Walnüssen
1, 5, 7, 8, 12, 13

Pancake Hortobágy style – savory crêpe filled with meat ragout — 3 980 HUF
Hortobagyer palatschinken – herzhafte Crêpe mit Fleischragout
1, 3, 7, 12, 13

Tiger prawns in spinach-tomato sauce served with focaccia — 4 290 HUF
Tigergarnelen in Spinat-Tomatensauce mit Focaccia
1, 2, 4, 14



Duck liver mousse under Tokaji wine-jelly,
with acacia honey pear chutney and milkloaf



VarjúPapa's beefsteak tartare
with onion salad and homemade sourdough bread



VakVarjú's dip selection with homemade focaccia



Pancake Hortobágy style – savory crêpe filled with meat ragout


VakVarjú Speciality!
Garlic cream soup with sautéed
tiger prawns and crispy wonton chips

SOUPS / SUPPEN

Traditional chicken soup with meat, julienne vegetables and snail-shaped pasta  2 950 HUF

Traditionelle Hühnersuppe mit Fleisch, Julienne-Gemüse und Schneckennudeln

1, 9, 13

Tarragon wild boar ragout soup with porcini mushrooms and potato dumplings 3 190 HUF

Estragon-Wildschweinragoutsuppe mit Steinpilzen und Kartoffelknödeln

1, 7, 9, 12, 13

Mushroom consommé with porcini and ricotta ravioli and julienne vegetables  2 890 HUF

Pilz-Consommé mit Steinpilz-Ricotta-Ravioli und Julienne-Gemüse

1, 3, 7, 9, 12, 13

Garlic cream soup with sautéed tiger prawns and crispy wonton chips 2 890 HUF

Knoblauch-Cremesuppe mit gebratenen Tigergarnelen
und knusprigen Wonton-Chips

1, 2, 4, 6, 7, 12, 14

Hungarian Goulash Soup with fresh leavened bread  3 290 HUF

Gulaschsuppe im Topf mit frischem Brot

1, 9, 12



Grilled chicken breast with quinoa,
winter vegetables and roasted pak choi



Rosé duck breast with cottage cheese donuts,
pear chutney and walnut brittle



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



Cordon Bleu with mashed potatoes and balsamic rocket salad

MAIN COURSES / HAUPTGERICHTE

Grilled chicken breast with quinoa, winter vegetables and roasted pak choi — 5 790 HUF

Gegrillte Hähnchenbrust mit Quinoa, gebratenem Wintergemüse und Pak Choi

9

Cordon Bleu with mashed potatoes and balsamic rocket salad — 5 490 HUF

Cordon Bleu mit Kartoffelpüree und Rucolasalat mit Balsamico-Essig

1, 3, 7, 12

Rosé duck breast with cottage cheese donuts, pear chutney and walnut brittle — 6 690 HUF

Rosé-Entenbrust mit Quarkbällchen, Birnenchutney und Walnusskrokant

1, 3, 7, 8, 9

Crispy duck leg with Alpine cheese croquette and braised red cabbage with quince — 6 290 HUF

Knusprige Entenkeule mit Alpenkäse-Krokette und geschmortem Rotkohl mit Quitte

1, 3, 7, 12

VakVarjú Pork Schnitzel with Viennese potato salad — 5 490 HUF

coating is available

VakVarjú Schnitzel mit Wiener Schnittlauch-Kartoffelsalat

1, 3, 10

Aged ham-wrapped tenderloin with letcho cream, green pea duck liver ragout and crispy potato chips — 6 190 HUF

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

1, 12, 13

MAIN COURSES / HAUPTGERICHTE

Pork cheek roast “Brassói style” with fried potatoes and ginger seasoned cucumber salad — 5 490 HUF

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

1, 3, 6, 9, 10, 12, 13

Mutton stew with parsley potatoes, pickled baby watermelon and house-made sourdough bread — 5 890 HUF

Lammgulasch mit Petersilienkartoffeln, eingelegter Mini-Wassermelone und hausgemachtem Natursauerteigbrot

1, 7, 12, 13

Slowly roasted wild boar loin with sweet potato gratin, blueberry jus and braised wild broccoli — 6 490 HUF

Schonend gebratener Wildschweinrücken mit Süßkartoffelgratin, Heidelbeerjus und geschmortem Wildbrokkoli

1, 3, 6, 7, 9, 10

Beef tenderloin steak with mustard seed cream cheese, Lyonnaise onions, sweet potato purée and sugar snap peas — 9 490 HUF

Rinderfiletsteak mit Frischkäse mit Senfkörnern, Lyoner Zwiebeln, Süßkartoffelpüree und Zuckerschoten

1, 7, 9, 10, 12

Confited beef chuck “Vadas” style with bread dumpling and sour cream — 6 590 HUF

Rindernacken-Confit auf Vadas Art mit Semmelknödel und Sauerrahmschaum

1, 3, 7, 9, 10, 12





Slowly roasted wild boar loin with sweet potato gratin,
blueberry jus and braised wild broccoli



Beef tenderloin steak with mustard seed cream cheese,
Lyonnaise onions, sweet potato purée and sugar snap peas



John Dory fillet baked in herb panko breadcrumbs
with wild mushroom risotto and Parmesan shavings



Roasted crusted goat cheese with toasted seeds
and dried apricots, fresh green salad and fig balsamic vinegar

MAIN COURSES / HAUPTGERICHTE

Garlic roasted tiger prawns served with tagliatelle and baby-spinach — 5 690 HUF

Knoblauch-Tigergarnelen mit Babyspinat-Tagliatelle

1, 2, 3, 7



Grilled salmon fillet with beetroot celery purée, sautéed savoy cabbage and toasted hazelnuts — 6 590 HUF

Gegrilltes Lachsfilet mit Rote-Bete-Selleriepüree, gebratenem Grünkohl und gerösteten Haselnüssen

4, 5, 7, 8, 9

John Dory fillet baked in herb panko breadcrumbs with wild mushroom risotto and Parmesan shavings — 5 890 HUF

Petersfischfilet in Kräuter-Pankobröseln gebacken, mit Waldpilzrisotto und Parmesanspänen

1, 3, 4, 7, 12



Roasted crusted goat cheese with toasted seeds and dried apricots, fresh green salad and fig balsamic vinegar — 5 980 HUF

Gebackener Ziegenkäse mit knuspriger Kruste, gerösteten Kernen und getrockneten Aprikosen, frischem grünen Salat und Feigen-Balsamico-Essig

5, 7, 8, 10, 11, 12

Vegan stuffed cabbage with garlic vegan sour cream — 5 390 HUF

Vegane Kohlroulade mit veganem Knoblauch-Sauerrahm

MENU FOR CHILDREN / KINDERMENÜS

3 950 HUF

(under 120 cm)



Chicken Run 1, 3

Chicken consommé with vegetables (1, 3, 9) and fried chicken breast with french fries

Eine Tasse Hühner Consommé (1, 3, 9) mit gebratene Hühnerbrust mit Pommes Frites



Pinocchio's Favourite 1, 3, 7, 9

Chicken consommé with vegetables (1, 3, 9) and Spaghetti Bolognese with cheese

Eine Tasse Hühner Consommé (1, 3, 9) mit Spaghetti Bolognese mit geriebenem Käse

Nemo's Favourite 1, 2, 3, 4, 7

Chicken consommé with vegetables (1, 3, 9) and fried fish fingers with mashed potato

Eine Tasse Hühner Consommé (1, 3, 9) mit gebratene Fischstäbchen mit Kartoffelnpüree

Cat Trap 1, 3, 7

Chicken consommé with vegetables (1, 3, 9) and fried cheese with steamed rice

Eine Tasse Hühner Consommé (1, 3, 9) mit gebratener Käse mit Reis

SALADS AND PICKLES / SALATE UND SAUERGEMÜSE

Home-made cabbage salad 12 — 890 HUF

Hausgemachter Krautsalat

Cucumber salad with sour cream 7, 12 — 980 HUF

Gurkensalat mit Sauerrahm

Hot Hungarian apple-pepper 10, 12 — 890 HUF

Scharfe eingelegte Paprika

VakVarjú small mixed salad 10, 12 — 1 690 HUF

Kleiner gemischter VakVarjú Salat



Cottage cheese dumpling with macaroon flavoured sour cream



Somlói Galuska



Sour cherry and poppy seed dessert
with sour cherry sauce and crispy poppy seed crumble



Salted caramel ring with hazelnut crunch,
salted Linzer pastry and pear

DESSERTS / DESSERTS

Kaiserschmarrn with home-made apricot marmalade — 2 690 HUF

Kaiserschmarrn mit Aprikosenmarmelade

1, 3, 5, 7

Cottage cheese dumpling with macaroon flavoured sour cream — 2 790 HUF



Quarkknödel mit Lebkuchen-Sauerrahm

1, 3, 7

Somlói Galuska: Traditional Hungarian dessert with sponge cake, vanilla custard, chocolate sauce, walnuts and whipped cream — 2 590 HUF

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

1, 3, 6, 7, 8, 12

Salted caramel ring with hazelnut crunch, salted Linzer pastry and pear — 2 890 HUF

Salzkaramell-Ring mit Haselnuss-Crunch, salzigem Linzergebäck und Birne

1, 3, 5, 6, 7, 8

Sour cherry and poppy seed dessert with sour cherry sauce and crispy poppy seed crumble — 2 790 HUF

Sauerkirsch-Mohn-Dessert mit Sauerkirschsauce und knusprigem Mohn-Crumble

6, 7, 8

Blueberry dark chocolate mousse with blackberry coulis and almond crumble — 2 890 HUF



Heidelbeer-Dunkelschokoladenmousse mit Brombeer-Coulis und Mandel-Crumble

3, 6

COFFEE, MATCHA, HOT DRINKS

Espresso	750 HUF
Doppio Espresso	1 350 HUF
Ristretto, Macchiato, Long Coffee	750 HUF
Cappuccino	950 HUF
Latte macchiato *(creamy espresso with a lot of creamy milk foam)*	1 050 HUF
Flat white *(double ristretto with hot milk, milk foam)*	1 450 HUF
Wiener Melange *(long coffee, honey, hot milk and milk foam, cinnamon)*	1 150 HUF
Irish coffee *(long coffee, whisky, whipped cream)*	1 550 HUF
Bailey's Mokka *(espresso, Bailey's, choco, milk foam)*	1 550 HUF
Ice coffee *(long coffee, vanilla ice cream, milk, whipped cream)*	1 550 HUF
Hot Chocolate *(white chocolate, sugar-free dark chocolate, salted caramel, or orange-cinnamon flavour)*	1 550 HUF
VakVarjú's coffee with gratis cup	3 590 HUF
Matcha Latte with oat milk	1 190 HUF
Mango Matcha Latte with oat milk	1 490 HUF

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)*
Rosehip-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!



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, CIDER (0,33 l)

Heineken	990 HUF
Soproni Citrus Unfiltered Lager	990 HUF
Moritz Epidor *(A full-bodied, warming strong lager made with triple-roasted malt, featuring rich caramel and dried fruit notes, from Barcelona's oldest brewery.)*	1 980 HUF
MONYO Brewing gluten-free IPA *(A light IPA with a golden amber appearance, a spicy, citrusy and slightly resinous flavour profile, with a mildly bitter finish.)*	2 490 HUF
Pannonhalmi Főapátság Dubbel *(A Belgian-style, abbey, top-fermented, unfiltered dark beer.)*	2 490 HUF
BudaPrés Cider – Quince 2024 *(A small-batch cider with a distinctive aroma and harmonious character, pressed together with real quince.)*	2 490 HUF

NON-ALCOHOLIC BEER (0,33 l)

Heineken 0.0%	990 HUF
Gösser Natur Zitrone	990 HUF
Szent András Sörfőzde Majdnem IPA	2 290 HUF
Szent András Sörfőzde Majdnem Meggyes	2 490 HUF
Paulaner Hefe Weissbier 0.0% *(non-alcoholic wheat beer)*	1 790 HUF

BEFORE EATING

Campari Bitter *(A timeless ruby-red classic of Milanese cafés since 1860. Made to a secret recipe, this distinctly bitter, spicy and citrusy masterpiece is the perfect aperitif and an ideal base for a Negroni.)* — 1 590 HUF *(4 cl)*

Bitter Terza *(„A modern-day Campari" with less bitterness and greater depth. A handcrafted red bitter offering a smooth, silky-spiced and elegant balance of 22 botanicals.)* — 1 980 HUF *(4 cl)*

Amaro Montenegro *(A light, citrusy bitter from Bologna, rich in notes of orange peel, coriander and tea, with gently sweet tones that make it an excellent aperitif.)* — 1 980 HUF *(4 cl)*

Aperol *(An icon of spritz culture; its vibrant orange, delicately rhubarb and pleasantly bittersweet character brings an authentic Mediterranean spirit to every glass.)* — 2 490 HUF *(8 cl)*

Sarti Rosa Aperitivo *(A refreshing, fruity aperitivo with Sicilian blood orange, passion fruit and mango.)* — 2 890 HUF *(8 cl)*

VERMUTERIA – VAKVARJÚ'S VERMOUTH BAR

(8 cl)

Miró Rosso Vermouth / Catalonia, Spain *(An authentically Spanish-style sweet red classic made according to a recipe over 100 years old. A perfect bittersweet balance of Mediterranean herbs, rosemary, thyme and fennel.)* — 1 980 HUF

Nordés Vermouth Blanco / Galicia, Spain *(Refreshing and herbaceous with a hint of salinity and gentle bitterness, crafted with distinctive Galician plants such as sage, samphire, and bay leaf.)* — 2 190 HUF

Canone Occidentale Vermouth di Torino Superiore Extra Dry / Turin, Italy — 3 290 HUF
(An elegant dry vermouth from the drink's original homeland, made from Cortese grape juice and delicately flavored with thyme, rosemary, chamomile, and elderflower.)

Cocchi Storico Vermouth di Torino / Turin, Italy *(A revival of Giulio Cocchi's original 1891 recipe, based on Muscat wine and seasoned with Piedmontese mint, lemon, wormwood, cardamom, and angelica root.)* 3 290 HUF

VODKA

(4 cl)

Absolut Blue Vodka 1 490 HUF

Grey Goose Original *(An elegant French vodka distilled five times for a clean, refined taste.)* 2 980 HUF

Beluga Noble *(Russian rye-based vodka crafted with Siberian artesian water, honey, oats, and milk thistle extract.)* 3 150 HUF

Meili vodka by Jason Momoa *(A vodka co-founded by Hawaiian actor Jason Momoa, made from Montana spring wheat, corn and barley, and pure spring water sourced from the Rocky Mountains. Distilled once. Named "World's Best Vodka" at the TAG Global Spirits Awards 2024.)* 3 490 HUF

GIN

(4 cl)



BlindCrow Gin *(Crafted with wild berries, hawthorn, Seville orange and lemon peel and leaf, organic spices, anise, and thyme.)* 1 690 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 Lychee & Raspberry Pink Gin *(A fruity gin distilled with raspberry, lychee, dragon fruit and galangal root.)* 2 290 HUF

June by G'Vine Royal Pear & Cardamom *(French grape spirit-based gin liqueur infused with royal pear and cardamom.)* 2 290 HUF

Drumshanbo Gunpowder Fig & Laurel *(An Irish gin specialty infused with fig, bay leaf and Tuscan juniper.)* 2 690 HUF

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

Gin Mare Capri *(A special edition named after the island of Capri of Spain's most popular gin. The iconic Mediterranean character is refreshed and elevated by lemon and bergamot.)* 3 290 HUF

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

TEQUILA, MEZCAL

(4 cl)

Mijenta Blanco Tequila *(Premium tequila made from 100% Blue Weber agave. A multi-award-winning tequila from Arandas in the highlands of Jalisco.)* 2 980 HUF

Banhez Mezcal Artesanal *(A community-produced mezcal from Oaxaca, made by UPADEC, a cooperative of 28 Mexican families in the Ejutla region. Crafted using traditional methods: agave roasted in underground ovens, crushed with a tahona, spontaneously fermented and distilled in copper alembic stills.)* 2 980 HUF

Casamigos Reposado Tequila *(A tequila made at the Mexican distillery co-founded by Hollywood actor George Clooney, from hand-selected, seven-year-old 100% Blue Weber agave, pot-distilled and then aged for seven months in American oak barrels.)* 3 980 HUF

Don Julio Anejo Tequila *(Made from 7–10 year old Blue Agave grown in the Jalisco Highlands, steam-cooked, fermented, distilled, and aged 12 months in American white oak barrels.)* 3 980 HUF

RUM, SPICED RUM

(4 cl)

Abuelo Anejo Blanco / Panama *(A rum aged in oak barrels for 2–3 years, then filtered through activated charcoal to achieve a clear appearance.)*	1 490 HUF
Rum The Demon's Share 6 years / Panama *(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.)*	1 890 HUF
Diplomático Reserva Exclusiva / Venezuela *(A 12-year-old sugarcane distillate aged in ex-bourbon barrels.)*	2 650 HUF
Rum Nation Meticho Coconut / Panama *(A velvety Panamanian rum base with a tropical harmony of ripe coconut, creamy caramel and smooth vanilla.)*	2 980 HUF
Rhum Barbancourt 8 YO Five Stars / Haiti *(A remarkably elegant and fruity spirit made from fresh sugarcane juice using French Cognac-style distillation techniques.)*	3 190 HUF
Black Tot Finest Caribbean Rum / Guyana, Barbados, Jamaica *(Inspired by a historic British Navy recipe, this completely sugar-free premium blended rum is full-bodied, with notes of dark chocolate, coffee and spices.)*	3 590 HUF
Planteray PXXO / Barbados *(Extra-aged Caribbean rum matured in Pedro Ximénez sherry casks.)*	3 690 HUF
Botran Solera 18 / Guatemala *(A rarer, more complex sister rum to Zacapa, aged for 18 years using the Solera system in ex-bourbon, re-charred bourbon, Oloroso sherry and port casks.)*	3 790 HUF

COGNAC, BRANDY, CALVADOS

(4 cl)

Milenario Solera Reserva Brandy / D.O. Jerez, Spain *(An Andalusian speciality aged for 3 years in old sherry casks using the Solera system, with notes of vanilla, dried raisins and toasted hazelnuts.)* 1 590 HUF

Hennessy VS Cognac / Cognac, France *(The world's most popular classic Cognac, with a lively, oaky character.)* 2 390 HUF

Martell VSOP / Cognac, France *(A complex and elegant Cognac produced since 1840, whose label pays tribute to Louis XIV, the Sun King.)* 3 490 HUF

Christian Drouin Calvados VSOP / Normandy, France *(An aromatic spirit made from selected apples, double-distilled from cider and aged in oak barrels.)* 3 490 HUF

WHISKEY, WHISKY

(4 cl)

Jameson / Ireland *(A classic triple-distilled Irish icon.)* 1 980 HUF

Maker's Mark / Kentucky, USA *(Premium whiskey with a distinctive mash bill of 70% corn, 14% malted barley and 16% red winter wheat.)* 1 980 HUF

Jack Daniel's Gentleman Jack / Tennessee, USA *(A soft, smoky Tennessee whiskey, charcoal-mellowed twice for extra smoothness.)* 2 090 HUF

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

Redbreast 12 years / Ireland *(Whiskey made from malted and unmalted barley using the traditional Irish Pure Pot Still method and triple distillation. Aged for 12 years in American oak and Oloroso sherry casks.)* 3 290 HUF

Glenfiddich 15 years / Speyside, Scotland *(Single malt aged in American bourbon and sherry casks, matured using the Solera system.)*	3 690 HUF
Ardbeg An Oa / Islay, Scotland *(Extra smoky and salty whisky with iodine notes, aged in re-charred Pedro Ximénez sherry and used bourbon barrels.)*	3 890 HUF
Hibiki Japanese Harmony / Japan *(A premium Japanese whisky crafted from selected malt and grain whiskies from three top distilleries, aged in five different types of casks.)*	3 980 HUF

LIQUEUR, BITTERS

	(4 cl)
Bailey's	1 690 HUF
Jägermeister	1 790 HUF
Unicum, Unicum Szilva, Unicum Barista, Unicum Orange	1 790 HUF
Limoncello Santoni *(Premium Italian lemon liqueur.)*	1 790 HUF
Tatratea Original 52% *(Tea-based herbal liqueur from the High Tatras.)*	1 980 HUF
Unicum Riserva *(A sophisticated Unicum aged in Tokaji wine barrels with Tokaji Aszú.)*	2 190 HUF



VarjúPapa's rosé wine



VarjúPapa's palinka



VarjúPapa chili cream



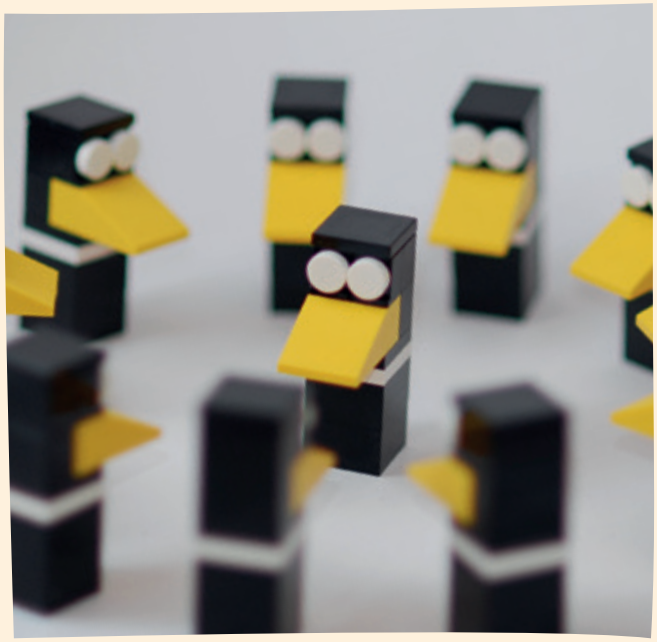
VakVarjú's cup



Bag holder



VakVarjú's socks



VakVarjú's lego



VakVarjú's t-shirt

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



Gift Voucher for two,
perfect for any occasion



Birthday Gift Voucher
for two



Wedding Gift Voucher
for two



Group Gift Voucher

ALLERGENS

1 Cereals containing gluten
2 Crustaceans
3 Eggs
4 Fish
5 Peanuts
6 Soybeans
7 Milk (including lactose)
8 Nuts
9 Celery
10 Mustard
11 Sesame seeds
12 Sulphur dioxide and sulphites
13 Lupin
14 Molluscs





added gluten free



added lactose free



vegetarian dishes

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.

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.

www.vakvarju.com