

STARTERS TO SHARE

RAW BAR & SUSHI

TUNA TARTAR ^{1,4,6}8 500 Ft

Served on crispy rice cakes with a touch of spiciness

TROUT TIRADITO ^{1,4,6,9,11}7 500 Ft

Cured local trout in spicy tiradito sauce

CALIFORNIA ROLL ^{1,2,3,4,6,11,14}5 500 Ft

Nobashi ebi, surimi, tobikko, avocado (6pcs)

VEGETABLE ROLL (V) ^{1,3,6,11}5 500 Ft

Brokkolini, cucumber, avocado, shiitake (6pcs)

UNAGI CHEESE ROLL

(4 pcs / 8 pcs) ^{1,4,6,11}4 700 Ft / 8 200 Ft

Grilled eel, avocado, cucumber, and parmesan

HOSOMAKI (6 pcs)

Tightly wrapped roll with nori, japanese sushi rice and single filling

Salmon ⁴3 100 Ft

Tuna ⁴3 500 Ft

Avocado2 900 Ft

Cucumber2 900 Ft

UNAGI NIGIRI (2 pcs) ^{1,4,6,10,11}3 900 Ft

WAGYU NIGIRI (2 pcs) ^{1,4,6,10,11}5 800 Ft

TUNA NIGIRI (2 pcs) ^{1,4,6,10,11}3 500 Ft

SALMON NIGIRI (2 pcs) ^{1,4,6,10,11}3 200 Ft

TROUT

NIGIRI GRANDE (2 pcs) ^{1,4,6,10,11}3 500 Ft

TAPAS

EDAMAME (V) ^{6,7}2 500 Ft

Chili salt or garlic butter

MEZZE SELECTION (V) ^{1,5,6,7,9,10,11}8 500 Ft

Homemade hummus, baba ganoush and tzatziki with flatbread and condiments

BEEF TARTAR ^{1,3,6,11}7 500 Ft

VIBE signature beef tartar with yuzu - truffle dressing and pickled cucumber

12 SPICE CALAMARI ^{1,4,5,11,14}5 800 Ft

Crispy fried squid with nam pla dip

BEEF GYOZA ^{1,6,9}9 500 Ft

With foie gras and kabayaki sauce (5 pcs)

CHICKEN FINGERS ^{1,3}5 500 Ft

Served with side fries and optional sauce or condiment

ROCK SHRIMP TEMPURA ^{1,2}5 500 Ft

Shrimp tempura with green curry mayo

COLD PLATES

36mo. MANGALICA HAM 100g ¹9 500 Ft

IBERICO CHORIZO ¹8 500 Ft

CHEESE PLATTER (V) ^{1,7,8,10}12 500 Ft

Reblochon, Taleggio, Mimolette, Montagnolo, Brie, Comté, extra virgin olive oil, homemade tomato purée, walnuts, plum jam and sourdough bread

VIBE PLATTER ^{1,5,7,8,10}21 500 Ft

Mangalica ham, Chorizo, Salchicón, 5 types of cheese, condiments and sourdough bread

SALADS

VIBE SIGNATURE SALAD (Vn) ^{8,9,10}5 800 Ft

Mixed salad, baby beetroots, sugar snaps and French dressing

Extra chicken1 190 Ft

Extra shrimp ²1 690 Ft

Extra tofu 990 Ft

YUZU-SESAME SALAD (V) ^{1,6,11}3 100 Ft

Farm to fork salads, yuzu, sesame with tart dressing

Extra chicken1 190 Ft

Extra shrimp ²1 690 Ft

Extra tofu 990 Ft

BURRATA (V) ^{7,11}7 500 Ft

Asian twist of Burrata di bufala, heirloom tomatoes and fresh basil on rocket salad

MAIN COURSES

CHEF'S OFFER

BLACK COD DEN MISO ^{1,4,6} 9 900 Ft
Miso marinated, flame grilled fillet

CHICKEN KIEV ^{1,3,7} 8 000 Ft
Chicken meatballs filled with herb-infused butter

VIBE SIGNATURE BURGER ^{1,3,6,7,10} 12 900 Ft
150 g Angus beef patty, foie gras, pickled daikon, truffle mayo, onion chutney, roast shiitake mushrooms, rocket salad and cheddar cheese

CHICKEN TONKATSU ^{1,3,6}7 900 Ft
Japanese rice, mixed salad, katsu sauce

CHAR-GRILLED SALMON ^{4,7}9 900 Ft
180 g salmon fillet, lime-coriander, spinach & mashed-potatoes

CEVICHE ^{2,4,14}9 500 Ft
Scallops, shrimp, octopus, and seabass in coconut-lime dressing

PAN SEARED VEGETABLES ^{1,6,9,11}5 500 Ft
Spinach, carrot, corn, sugar snap peas, zucchini

SIGNATURE SWEET & SOUR ^{1,5,6,9,11}7 900 Ft
Chicken, crispy vegetables, homemade sweet and sour sauce

FOIE GRAS ^{1,6,8,10}9 900 Ft
Warm spicy beetroot chutney, Pedro Ximénez sherry

GAMBAS PIL PIL ^{1,2}8 500 Ft
Shrimp, espelette pepper, confit garlic, parsley, extra virgin olive oil

ROBATA GRILL

WAGYU STRIP 18 500 Ft/100 g
(Japanese Kagoshima Wagyu A5)

RIBEYE STEAK 250g⁷17 500 Ft

RIBEYE for two 400g⁷ 26 500 Ft

RIBEYE for four 800g⁷46 500 Ft

MANGALICA STEAK ^{1,6,11}9 900 Ft

CHICKEN TANDOOR ^{5,7,9,11}6 800 Ft

SIDES & BITES

TRUFFLE FRIES WITH PARMIGIANO ⁷	4 500 Ft
BUTTER NAAN (V) ^{1,7}	2 100 Ft
JAPANESE RICE ^{4,11}	2 100 Ft
BROCCOLINI (V) ^{1,6,7,11}	4 500 Ft
Marinated with honey-miso-bourbon-butter, served with truffel mayo	
GRILLED SWEET POTATO (Vn) ^{1,7} ...	3 100 Ft
With quinoa and kabayaki sauce	
CREAMY POTATO PUREE WITH SPINACH ⁷	3 100 Ft

DIPS & CONDIMENTS

YUZU CHIMICHURRI (Vn)	1 200 Ft
WASABI MAYO (V) ^{1,3,6,9,10}	1 200 Ft
SPICY MAYO (V) ³	1 200 Ft
GREEN CURRY MAYO (V) ^{3,6,10}	1 200 Ft
TRUFFLE MAYO (V) ³	1 200 Ft
FIG & YUZU DIP (V) ^{1,6}	1 200 Ft
BLACKPEPPER SAUCE (V) ^{1,7,9}	1 200 Ft

DESSERTS

CHURROS (V) ^{1,3,7}	3 800 Ft
SOMLÓI ^{1,3,7} (V)	3 800 Ft
BERGAMOT - PASSION FRUIT BRULÉE ^{1,3,7}	3 800 Ft
TIRAMISU (V) ^{1,3,7}	3 800 Ft
LEMON TARTE (V) ^{1,3,7}	3 800 Ft

SNACKS

Available: between 16:00 and 18:00, as well as between 23:00 and 01:30

CHAR-GRILLED PADRON ⁴	3 600 Ft
EDAMAME ^{6,7}	2 300 Ft
TRUFFLE FRIES WITH PARMIGIANO ⁷	5 500 Ft
ROCK SHRIMP TEMPURA ^{1,2}	5 500 Ft
PRAWN CRACKER ²	3 600 Ft
VIBE PLATTER ^{1,5,7,8,10}	21 500 Ft
SALTED NUTS ⁵	900 Ft
OLIVE SELECTION	1 900 Ft

List of allergens

1. **gluten** | 2. **crustaceans** | 3. **eggs** | 4. **fish**
5. **peanuts** | 6. **soybeans** | 7. **milk** | 8. **tree nuts**
9. **celery** | 10. **mustard** | 11. **sesame** | 12. **sulphites**
13. **lupin** | 14. **molluscs**

Our venue operates with sharing style concept - this way you and your company can enjoy more flavors and dishes from our selection.

Please always inform your server of any allergies; allergens marked are to be considered informative. We are unable to provide information on allergens except those listed.

Our prices are indicated HUF and include VAT.

15% of service charge is included in the total amount of the bill.

We serve our menu from 6 PM until 11PM .