

VIBE BUDAPEST

THE HOUSE OF SHARING

CAVIAR EXPERIENCE

SERVED WITH BLINIS, CRÈME FRAICHE, LEMON & POTATO CRISPS

Siberian Sturgeon royal black Caviar 50 g	41,590 HUF
Beluga Huso Caviar 30g	81,590 HUF

OPENING BITES

Torpedo Tempura YUZU MAYO & TOGARASHI SPICE	6,550 HUF
3 grain Sourdough Bread SERVED WITH WHIPPED BUTTER & FIRST HARVESTED EXTRA VIRGIN OLIVE OIL	2,490 HUF
Guacamole (V) HAND POUNDED AVOCADOS WITH JALAPEÑO, SUNFLOWER SEEDS & CORN TORTILLA	5,890 HUF
Smoky Aubergine Tartare (V) CREAMY TAHINI, SMOKED DATE & PITA BREAD	5,190 HUF
Vitello Tonnato VITELLO TONNATO OF HAND-SLICED VEAL, PARMESAN, CAPERS & FOCACCIA	6,990 HUF
Duck Liver Terrine PORT-CHERRY COMPOTE, PISTACHIO & BRIOCHE SLICE	9,590 HUF
Beef Gyoza DRY AGED ANGUS BEEF & WAGYU FAT, FOIE GRAS & KABAYAKI SAUCE	8,990 HUF
Baked Camembert (V) HERBS, HONEYED NUTS & SOURDOUGH	6,390 HUF
28 Days dry Aged Beef Tartare DRY AGED BEEF, SMOKED PAPRIKA, BONE MARROW DRESSING & HUNGARIAN CHEESE WAFER	8,990 HUF
Chicken Skewers JAPANESE TARE, ANTICUCHO DUST & MISO BUTTER CORN PURÉE	7,390 HUF

SUSHI & SASHIMI

Chef's Premium Sashimi platter CAREFULLY CURATED SELECTION OF THE FISHES, PERFECTLY COMPLEMENTED BY AN EARTHY TRUFFLE WAKAME SALAD & PICKLED GINGER	
SELECTION OF 3	7,890 HUF
SELECTION OF 5	10,190 HUF
Wagyu Tataki CARAMELISED ONION PONZU DRESSING, SWEET POTATO CHIPS & CHARRED SPRING ONION	9,890 HUF
Tuna & Salmon Tartare SOY CURED EGG YOLK, SESAME FURIKAKE & CRISPS	8,990 HUF
Yellowtail JALAPENO DRESSING, PICKLE KOHLRABI & NORI OIL	7,290 HUF
Scallops COCONUT MISO DRESSING, POMELO & HAZELNUTS	8,290 HUF

ROLLS

Crispy Kimchi Roll (V) KIMCHI SALAD, SHIITAKE & KIMCHI MAYO	6,590 HUF
Philly Tempura SMOKED SALMON, AVOCADO & YUZU KOSHO MAYO	6,790 HUF
Salmon & Mango AVOCADO, BASIL, SALMON CAVIAR & SPICED MANGO DRESSING	7,190 HUF
Spicy Tuna CURED TUNA, AVOCADO, CUCUMBER & SPICY MAYO	7,290 HUF
Surf and Turf TEMPURA PRAWN, DRY AGED ANGUS BEEF, PARMESAN & WHITE TRUFFLE CREAM	8,190 HUF

NIGIRI (2pc)

Cured Salmon & Salmon Caviar	4,190 HUF
Blue Fin Tuna & Kizami Wasabi	4,990 HUF
A5 Wagyu Kagoshima & Garlic Chips	7,990 HUF

FRESH & RAW

Vibe's Omega Fusion Bowl (V) WILD HERB SALAD, BROCCOLINI, AVOCADO, WALNUTS & AGED FETA	5,990 HUF
ADD ON CHICKEN	2,990 HUF
ADD ON PRAWNS	3,990 HUF
Burrata SEASONAL FRUIT, PROSCIUTTO DI PARMA, PISTACHIOS, HONEY-CHILLI DRESSING	7,990 HUF
Broccolini and Kale (V) GREEN MANGO, PEANUTS- BLACK SESAME DRESSING & HERBS	6,990 HUF

THE INDULGENCE

Roasted Cauliflower PINEAPPLE & CHILLI GLAZE, PUMPKIN PESTO & HERB OIL (VEGAN)	7,290 HUF
Beef Wellington (for 2) WILD MUSHROOM DUXELLES, PROSCIUTTO DI PARMA, PÉRIGUEUX JUS & POMME PURÉE	23,990 HUF
Nikkei Seafood Rice CHARCOAL-GRILLED HEAD-ON PRAWNS, AJI AMARILLO, SMOKED DASHI & INDIAN AROMATICS	14,990 HUF
Grey Cettle Beef & Mangalica Pork Meatballs SMOKED PEPPER JUS, SOUR CREAM, GHERKINS & DILL	10,290 HUF
Lamb Loin SMOKED YOGHURT VELOUTÉ, YOUNG PEAS, PRESERVED LEMON & JUS	18,990 HUF
Spicy Crispy Chicken CHILLI BUTTER CREAM, KALE & CITRUS	9,490 HUF
Pike Perch ROASTED PERCH, CRUSHED PEAS-MINT, LEMON VERBENA & BUTTERMILK-DILL SAUCE	12,990 HUF
Nduja Paccheri FRESH PACCHERI PASTA, NDUJA & POMODORO BUTTER SAUCE	8,890 HUF
ADD ON BURRATA	2,190 HUF)

DRY AGED ROYALTY

28 Days Dry Aged Tomahawk 1.2 kg+	market price
Black angus T- Bone Steak 700g +	market price
A5 Kagoshima Wagyu Fillet 200g	38,990 HUF
Argentinian Rib-Eye 220g	20,990 HUF
Black Angus Fillet 220g	17,990 HUF
Australian Wagyu Rump Steak 220g	21,990 HUF

SIDES & FIXINGS

Truffle & Parmesan Fries	3,190 HUF
Fries	2,990 HUF
Charred Padron Peppers	3,190 HUF
Potato Puree	3,190 HUF
Wild Herbs & Leaf Salad	3,190 HUF
Charred Broccolini with Crispy Chili Oil	4,190 HUF
Focaccia	2,190 HUF

THE SWEETS

Orange Pudding BURNT CITRUS SEGMENTS, ORANGE LIQUORED SAUCE & VANILLA ICE CREAM	4,890 HUF
Chocolate & Chilli CHOCOLATE MOUSSE, ANCO CHILLI & TAHITIAN VANILLA CREAM	5,250 HUF
The Cherry HUNGARIAN COTTAGE CHEESE MOUSSE, SOUR CHERRY CENTRE & POPPY SEED SABLÉ	4,690 HUF
Churros a la VIBE HAZELNUT PRALINE ICE CREAM, CINNAMON SUGAR AND DARK CHOCOLATE SAUCE	4,950 HUF
Cheese Selection 3 TYPES OF CHEESE, CRACKER, CHUTNEY AND WALNUTS	4,590 HUF
Sorbet HOUSE MADE SORBET SELECTION	3,190 HUF

DESSERT WINES

Kvaszinger - Szamorodni 2023	4,500 HUF / dl
Szepes - 6 Puttonyos Aszú 2019	25,990 HUF / dl

AFTER DESSERT COCKTAILS

Cherry-Cherry Lady BRACKMANS AGAVE CUT, DISARONNO AMARETTO, LICOR 43, CHERRY SYRUP, CREAM	5,900 HUF
Sweet Dreams KETEL ONE, BAILEYS SALTED CARAMEL, LICOR 43, RASPBERRY PURÉE	5,900 HUF
Hardish NAKED GROUSE, AMARO SANTONI, SWEET VERMOUTH	5,900 HUF
Eyşan BEEFEATER PINK, SKINOS, VERJUS, CHERRY BLOSSOM	5,900 HUF

Please always inform your server in advance about any allergies you may have. Our prices are in Hungarian Forint (HUF) and include VAT. A 15% service charge will be added to the final bill.