

■ FLATBREAD

CHORIZO OR HAM

Sun dried tomatoes, olives, parmesan

4 290,-

VEGETARIAN

Goat cheese, apple, leek

3 590,-

VEGAN

Pesto, spinach, sun dried tomatoes

3 590,-

■ TO SHARE

BREAD BASKET

House-made with 3 varieties

1 950,-

CHARCUTERIE

An ancient family recipe for which we use local ingredients to guarantee the best quality of the meat served with fresh home-made bread

small 8 900,-

big 15 900,-

ANTIPASTI

Home-made hummus, eggplant, artichoke

7 990,-

PERFECT FRIES

Truffle, parmesan

6 990,-

PROVOLETA

Provolone picante, oregano, paprika

6 990,-

■ STARTERS

CANTALOUPE MELON SOUP

Infused with kaffir lime and yellow curry, mint and Sauvignon Blanc sorbet

4 500,-

STEAK TARTAR (SIGNATURE DISH)

(120 g Angus US PRIME)

Tartufata sauce, cured egg yolk, fried capers

11 000,-

SALMON MOSAIC WITH ALGAE

Passionfruit coulis, yoghurt mayo, passionfruit dashi, wasabi caviar and coral tuile

7 990,-

CUCUMBER & APPLE TEXTURES

Apple snow, cucumber foam, apple aspic, apple marinated in Öreghegy cuvee wine syrup

6 990,-

FOIE GRAS CREMEAUX

Dried apricot compote, apricot gel, brioche, concentrated apricot juice

9 500,-

■ MAINS

CHARCOAL-GRILLED OCTOPUS, TOMATOES TARTELETTE WITH KALAMANSI

Black olives cream and black garlic mayo

12 990,-

POACHED COD FISH

Pack choi puree, vegetable ribbon, pine nut chutney, citrus beurre blanc sauce

10 990,-

VEGAN GARDEN (GRILLED IN JOSPER) (SIGNATURE DISH)

Vegetables, rhubarb puree, matcha crumble, caramelized onion powder

16 000,-

STEAK TARTAR (SIGNATURE DISH)

(250 g Angus US PRIME)

Tartufata sauce, cured egg yolk, fried capers

22 000,-

■ DESSERT

STRAWBERRY & CHAMPAGNE

Strawberry sour compote, strawberry and champagne broth, foam and sorbet, strawberry opaline

3 990,-

REINVENTED PIÑA COLADA

Coconut Blancmange, piña colada sorbet, piña colada gel, rum baba sponge, dried milk tuille

3 990,-

CHEESECAKE

Fresh fruits, coulis

3 990,-



■ FROM THE GRILL HOUSE

STEAKES

Tenderloin (ARG) 240g	17 670,-
Ribeye (US) 420g	17 680,-
Picanha (ARG) 300g	14 970,-
BBQ Ribs (HU) 450g	6 790,-
Smoked half chicken (HU)	9 990,-
Matrimonio	6 790,-

■ SPECIALITIES

SMALL GRILL PLATTER

Pork T-bone, chicken, chorizo ,pork knuckle, ribs, veggies, potatoes and salad

24 580,-

BIG GRILL PLATTER

Tenderloin, picanha, ribs, chicken, chorizo, veggies, potatoes and salad

43 580,-

CHICKEN 96 (HU)

The Best Chicken In The World, processed 96 hours, served with sauces, steak potatoes and salad

24 990,-

■ SIDES

Steak potatoes ✓

Grilled veggies ✓

Spring salad (vegetarian)

Salad of the day

1 990,-

■ PRE-ORDER

BRISKET (US)

37 500,-

SUCKLING PIG (HU)

57 900,-



Welcome to our restaurant!

Haraszthy Vineyards is not only about creating value by producing high-quality wines but also to provide unforgettable memories to our visitors.

Our restaurant has been thriving for the past 15 years! We love to give not only original, chic and memorable service but a quality gastronomic experience. In the spirit of slow food, we use only the finest, fresh, local ingredients, home-made sausages, and farm-to-table vegetables complimented by high-end kitchen technology to create a fine-dining bistro, under the supervision of our Brazilian-Portuguese Corporate Chef, André Bicalho in cooperation with the Chef of Matador, Diego Bautista.

Our enthusiastic cosmopolitan chefs are concentrating on the sophistication of our cooking methods and ensuring the ultimate luxury dining experience.

We pay special attention to assure that you are able to choose a wine that goes well with the dishes we offer. We are masters at pairing our dishes with our own wines from across the world including Etyek, Argentina, and California.

However, most importantly we seek excellence at service and friendship by providing an exquisite environment for even the most discerning connoisseur.

If you have a special request just let us know, we will be happy to accommodate your request if possible!

Take time over your meal, relax and enjoy your stay here at Matador restaurant by Haraszthy Vineyards!

André Bicalho

Diego Omar Bautista Covarrubias



HaraszthyVineyards

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