

## STARTERS

<b>Beetroot carpaccio</b>	<b>4 500,-</b>
<i>Beetroot texture, hibiscus balsamique coulis, goat cheese ice cream</i>	
<b>Steak tartar (120 g Angus US PRIME)</b>	<b>11 900,-</b>
<i>Tartufata sauce, cured egg yolk, fried capers</i>	

## TO SHARE

<b>Charcuterie big / small</b>	<b>9 900,- / 17 900,-</b>
<i>An ancient family recipe for which we use local ingredients to guarantee the best quality of the meat served with fresh home-made bread</i>	
<b>Vegan antipasti</b>	<b>6 900,-</b>
<i>Home-made hummus, eggplant, artichoke</i>	
<b>Perfect fries</b>	<b>6 900,-</b>
<i>Home-made fries, truffle, parmesan</i>	
<b>Bread basket</b>	<b>1 900,-</b>
<i>Home-made hummus, eggplant, artichoke</i>	

## FLATBREAD

<b>Chorizo or ham</b>	<b>4 900,-</b>
<i>Sun dried tomatoes, olives, parmesan</i>	
<b>Vegetarian</b>	<b>4 500,-</b>
<i>Goat cheese, apple, leek</i>	
<b>Vegan</b>	<b>4 500,-</b>
<i>Pesto, spinach, sun dried tomatoes</i>	

## FROM THE GRILLHOUSE

Steaks

<b>Tenderloin (ARG) 240g</b>	<b>22 900,-</b>
<b>Ribeye (US) 420g</b>	<b>31 900,-</b>
<b>Picanha (ARG) 300g</b>	<b>16 900,-</b>
<b>BBQ ribs (HU) 500g</b>	<b>9 900,-</b>
<b>Matrimonio / Chorizo</b>	<b>6 900,-</b>
<b>Tira de Asado</b>	<b>19 900,-</b>

## SIDES

<b>Steak potatoes</b>	<b>1 900,-</b>
<b>Grilled veggies</b>	<b>1 900,-</b>
<b>Fresh salad</b>	<b>1 900,-</b>

## PRE-ORDER

<b>Brisket (US)</b>	<b>37 500,-</b>
<b>Suckling pig (HU)</b>	<b>57 900,-</b>

## MAINS

<b>Green fusion</b>	<b>4 990,-</b>
<i>Leek sorbet, apple aspic, caramelized pecan nut, raspberry vinaigrette</i>	
<b>Cod, quinoa, broccoli, yoghurt</b>	<b>12 900,-</b>
<i>Poached cod, broccoli puree, broccoli quinoa salad, quinoa crisp, yogurt coulis</i>	
<b>Vegan garden (grilled in Jospet)</b>	<b>16 000,-</b>
<i>Vegetables, rhubarb puree, matcha crumble, caramelized onion powder</i>	
<b>Steak tartar (240 g Angus US PRIME)</b>	<b>23 900,-</b>
<i>Tartufata sauce, cured egg yolk, fried capers</i>	

## “BEACH” FOOD

<b>House-made roast beef (150g)</b>	<b>7 500,-</b>
<i>In “guinness” black beer bun, cheese, coleslaw, with french fries or sweet potato fries</i>	
<b>Salmon burger</b>	<b>7 300,-</b>
<i>Milk bun, salad, green herbs mayo, with french fries or sweet potato fries</i>	

## DESSERTS

<b>Cheesecake</b>	<b>3 900,-</b>
<i>Fresh fruits, coulis</i>	
<b>Dessert of the day</b>	<b>3 900,-</b>

## SPECIALTIES

### Small grill platter

*Tira de Asado, smoked half chicken, chorizo, bbq pork ribs, grilled veggies, potatoes and salad, chef choice sauces*

**29 900,-**

### Big grill platter

*Tira de Asado, picanha, bbq pork ribs, smoked half chicken, chorizo, grilled veggies, potatoes and salad, chef choice sauces*

**42 900,-**

### Chicken 96 (HU)

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

**24 900,-**

In case of any food intolerance, please ask our colleagues!

Prices do not include 15% service charge. Prices are in HUF and include VAT.