

B U D A P E S T

SCHNITZEL & EATING HOUSE

SOUP

GRANDMA'S CHICKEN SOUP | 8.5 / 14.5 (GF Option)

Homestyle chicken broth with boneless chicken pieces, vegetables, egg vermicelli, (matzoh ball - large soup only)

GOURMET SANDWICHES

Served In toasted Turkish buns. Sandwiches & Schnitzel fillings made fresh to order.

CLASSIC SCHNITTY | 13.5

Chicken schnitzel, slaw, mayo, Swiss cheese, lettuce

OTTOMAN | 14.5

Chicken schnitzel, roast eggplant spread, roast capsicum, Swiss cheese, lettuce, mayo

FANCY ONE | 14.5

Chicken schnitzel, beetroot apple mayo, camembert, lettuce

NOT ROAST BEEF | 16.5

Oven baked Black Angus porterhouse, horseradish mayo, caramelised onion, Swiss cheese, lettuce, burger sauce

BRISKET BABY | 16.5

Pulled slow cooked brisket, horseradish mayo, hot cheese sauce, crispy lettuce

MEGA MEATLOVER | 17.5

Chicken schnitzel, pulled brisket, Black Angus porterhouse, Swiss cheese, lettuce, slaw, burger sauce

THE BALKAN | 15.5

Grilled Cevapi sausage, red capsicum ajvar, lettuce, slaw

HOT VEG | 15.5

Crumbed eggplant schnitzel, roast capsicum relish, Swiss cheese, leek, lettuce, mayo (V)

SMOKEY SALMON | 16.5

Smoked salmon, dilled goat's cheese, capers, leek, lettuce

COMBOS

UPGRADE YOUR SANDWICH OR
MAIN MEAL WITH THESE ADD-ONS

CHIPS & DRINK +\$7.5

SMALL SOUP +\$5

SCHNITZELS

All Schnitzels are hand cut, hand tenderised,
hand crumbed and cooked fresh to order

CLASSIC CHICKEN SCHNITZEL | 21 / 29.5

Succulent chicken breast, peasant potatoes, slaw

YEARLING WIENER SCHNITZEL | 21 / 29.5

Tenderised yearling beef, peasant potatoes, slaw

EGGPLANT SCHNITZEL | 21 / 29.5

Crumbed eggplant, peasant potatoes, slaw (V)

MAKE IT A PARMA

Turn any schnitzel into a parma with
these delicious toppings:

BOLOGNESE: Topped with our house bolognese
and melted cheese

MEXICANA (V): Topped with lecsso (tomato, onion,
capsicum, spices) and melted cheese.

SMALL SCHNITZEL PARMA +\$3

LARGE SCHNITZEL PARMA +\$4.5

BYO Wine Tues to Thurs (excluding special events, public holidays and public holiday eves) - \$10 Per Bottle
GF dishes may still contain traces of gluten as they are prepared in the same kitchen as all other dishes.
No Split Bills. Credit card surcharge applies. Sun and Public Holiday Surcharge 10%.

LUNCH MAINS

- ČEVAPČIĆI | 22 (GF)
Balkan skinless sausages, potatoes, slaw, mustard
- CRUMBED MUSHROOMS | 21 (V)
Golden crumbed mushrooms, potatoes, slaw, csiki sauce
- CRUMBED MUSHROOMS FILLED WITH DILLED GOAT CHEESE | 22 (V)
Golden crumbed mushrooms with a dilled goat's cheese filling, potatoes, slaw, csiki sauce

LOADED DISHES

- LOADED CHIPS - BEEF GOULASH | 17.5 (GF)
Slow cooked beef stew on chips, cheese sauce, sour cream, spring onion
- LOADED CHIPS - PULLED BRISKET | 18.5 (GF)
Succulent pulled brisket on chips, cheese sauce, spring onion
- LOADED CHIPS - BOLOGNESE | 16.5 (GF)
House bolognese on chips, shredded cheese
- LOADED NOKEDLI - MUSHROOMS | 16.5 (V, GF option)
Whole mushroom goulash on nakedli dumplings, side of pickles
- LOADED NOKEDLI - BEEF GOULASH | 16.5 (GF option)
Slow cooked beef stew on nakedli dumplings, side of pickles
- LOADED NOKEDLI - PULLED BRISKET | 18.5
Succulent pulled brisket on nakedli dumplings, cheese sauce, spring onion
- LOADED NOKEDLI - BOLOGNESE | 16.5
House bolognese on nakedli dumplings, shredded cheese

SIDES

- PEASANT POTATOES | 6 / 9.5 (V, GF)
Boiled chats, tossed with sautee onion and parsley
- CHUNKY POTATO CHIPS | 6 / 9.5 (V, GF)
- CABBAGE SLAW | 6 / 9.5 (V, GF)
- NOKEDLI | 6 / 9.5 (V)
House made pasta dumplings
- CUCUMBER SALAD | 6 / 9.5 (V, GF)
Fresh cucumber slices marinated in a Hungarian garlic dressing. Served with or without sour cream
- GARLIC DILL PICKLED CUCUMBERS | 6 / 9.5 (V, GF)
- GERMAN COLD SAUERKRAUT | 8.5 (V, GF)
- MIXED PICKLE SALAD (CSALAMÁDÉ) | 8.5 (V, GF)
- EUROPEAN FARMER'S RYE BREAD | 5 (V)

DESSERTS

- APPLE & WALNUT STRUDEL | 10.5
House made and warm from the oven, with vanilla custard
- CHERRY BLINTZ | 16.5 (GF Option)
Sour cherry and sweetened cottage cheese crepe, drizzled with a fresh berry coulis, served with vanilla ice cream
- NUTELLA CREPE | 12.5 (GF Option)
Nutella filled crepe, served with vanilla ice cream
- AFFOGATO | 9.5 (GF Ice cream +\$0.5)
Vanilla ice cream scoop topped with fresh espresso coffee (Add Frangelico, Amaretto or Cointreau liqueur +\$4.50)
- ICE CREAM SUNDAE | 10.5 (GF Ice cream +\$1.5)
Vanilla ice cream sundae with a choice of house chocolate sauce or strawberry topping, topped with crushed nuts
- DESSERT SPECIALS
Check our specials board for desserts of the day

DRINKS

FRUIT JUICE & CIDERS | \$4
Orange, Apple, Pineapple, Tomato, Apricot, Cranberry, Blackcurrant, Sour Cherry, Williams Pear, Apple Cider

SOFT DRINK CANS | \$4
Coke, Coke No Sugar, Squash, Lemonade, Sunkist

RED BULL | \$5.5

HUNGARIAN MINERAL WATER - small (0.3L) | \$4
- large (0.75L) | \$8.5

ICED CHOCOLATE / ICED COFFEE | \$6.5

ESPRESSO COFFEE | \$4.5
cappuccino, short black, latte, short macchiato, long macchiato, long black, flat white

LEAF TEAS | \$4.5
English Breakfast, Earl Grey, Russian Caravan, Chai, Green, Peppermint, Camomile

HOT CHOCOLATE | \$5.5

HOT CHOCOLATE MELT SPOONZ (MILK / DARK) | \$7.5
WITH KAHLUA / BAILEYS INFUSION | \$10.5

CHAI LATTE / LOOSE LEAF | \$4.5 / \$6.5

SOY MILK, EXTRA COFFEE SHOT, DECAF | \$0.5

B U D A P E S T

SCHNITZEL & EATING HOUSE

TASTING BANQUET

All inclusive 7 dishes + sides \$49

Served for the whole table. Options for special diets.

FIRST COURSE

Grandma's Homestyle Chicken Soup
Körözött Hungarian Cheese Spread with Rye Bread

SECOND COURSE

Hungarian Goulash with Nokedli Dumplings
Chicken Schnitzel on Peasant Potatoes
Cevapcici Balkan Sausages with
braised red cabbage
Crumbed Mushrooms stuffed with Dilled
Goat's Cheese, Csiki Sauce

THIRD COURSE

Apple and Walnut Strudel with Vanilla Custard

SOUPS & SMALL DISHES

GRANDMA'S CHICKEN SOUP | 14.5 (GF Option)

A rich chicken broth with boneless chicken pieces,
vegetables, matzoh dumplings and Polish noodles

Extra whole matzoh ball \$4.50

Extra serve of noodles \$3.50

KÖRÖZÖTT | 15.5 (GF Bread + \$1)

Sweet paprika infused creamed cheese and goat cheese
spread, Rye bread

MINI HUNGARIAN GOULASH | 16.5 (GF Option)

Slow cooked beef shank goulash on nokedli, dill pickle

CRUMBED MUSHROOMS | 15 (V)

Served with baby spinach and a side of csiki sauce.

**CRUMBED MUSHROOMS FILLED WITH
DILLED CHEVRE GOAT CHEESE | 16.5** (V)

Served with baby spinach and a side of csiki sauce.

FRIED CAMEMBERT | 16.5 (V)

Golden crust, oozing on the inside, with csiki sauce

ĆEVAPČIĆI | 16.5 (GF)

Balkan skinless sausages, grilled and served with sliced
onion and Hungarian mustard

CLASSIC SCHNITZELS

.....
HAND CUT, HAND TENDERISED AND CRUMBED TO ORDER

Served with peasant potatoes and cabbage slaw

Add one of our classic sauces or side dishes for \$6

CLASSIC CHICKEN SCHNITZEL | 29.5

Large 300g+ premium chicken breast

GIANT YEARLING WIENER SCHNITZEL | 29.5

Tenderised yearling beef falling off the edge of the plate

MILK FED VEAL SCHNITZEL | 36.5

Whole striploin of prime milk fed veal

STUFFED SCHNITZELS

.....
'THE LOT' SCHNITZEL | 32.5

Pork loin schnitzel stuffed with cheese, garlic, csabai,
bacon and fresh herbs

CHEESE AND MUSHROOM | 32.5

Pork loin schnitzel stuffed with cheese, mushroom and
fresh herbs

MAKE IT A PARMA FOR ONLY \$4.50

**Make any of our schnitzels into a parma. Choose
from these delicious toppings:**

BOLOGNESE PARMA

Topped with our house veal bolognese
and melted cheese

MEXICANA

Topped with lecsó (tomato, onion, capsicum, spices)
and melted cheese. Spicy option available

BYO Wine Tues to Thurs (excluding special events, public holidays and public holiday eves) - \$10 Per Bottle

GF dishes may still contain traces of gluten as they are prepared in the same kitchen as all other dishes.

No Split Bills. Credit card surcharge applies. Sun and Public Holiday Surcharge 10%.

MAINS & CLASSICS

.....
All served with peasant potatoes and cabbage slaw unless otherwise indicated

HUNGARIAN GOULASH | 29.5 (GF w/ potatoes)
Beef shank pieces slow-cooked with paprika, tomato, onion, spices, served with nokedli dumplings. *Great with cucumber salad or pickles*

CRUMBED MUSHROOMS | 29.5 (V)
Golden crumbed with a side of csiki sauce

CRUMBED MUSHROOMS FILLED WITH DILLED GOAT CHEESE | 31.5 (V)
Golden crumbed mushrooms with a French chevre dilled goat cheese filling, served with a side of csiki sauce

CRUMBED CAMEMBERT CHEESE | 30.5 (V)
Golden crust, oozing on the inside, with csiki sauce

SPINACH FŐZELÉK | 29.5 (V w/ crumbed mushrooms)
Traditional garlic infused, creamed spinach főzelék, served with Hungarian Beef Goulash
(Served with Crumbed Mushrooms on request)

MUSHROOM PAPRIKÁS | 29.5 (V, GF w/ potatoes)
In a garlic, onion, tomato and paprika sauce, served with nokedli dumplings. *Great with cucumber salad or pickles*

CHICKEN PAPRIKA | 29.5 (GF w/ potatoes)
Skinless thigh fillets slow-cooked with paprika, tomato, onion and spices, with nokedli dumplings. *Great with cucumber salad or pickles*

CONFIT DUCK | 39.5 (GF)
Two duck legs, confited in a master stock, served crispy with braised red cabbage and peasant potatoes

ĆEVAPČIĆI | 29.5 (GF)
Mildly spicy skinless sausages, grilled and served with sliced onion and Hungarian mustard

OVEN BAKED CHICKEN BREAST | 29.5 (GF)
Lightly seasoned baked chicken fillet, served with peasant potatoes and cabbage slaw

CHICKEN FILLET BUDAPEST | 31 (GF)
Oven baked chicken fillet cooked with a classic lecsó sauce of tomato, onion, capsicum and spices, served with peasant potatoes

MUSHROOM CHICKEN FILLET | 31
Oven baked chicken fillet cooked with a creamy mushroom sauce, served with peasant potatoes

WILD BARRAMUNDI FILLET | 36.5 (GF)
Served grilled with peasant potatoes and cabbage slaw
(Crumbed fish available on request)

BARRAMUNDI BUDAPEST | 38 (GF)
Fillet cooked with a classic lecsó sauce of tomato, onion, capsicum and spices, served with peasant potatoes

SAUCES

.....
LECSÓ SAUCE | 6 / 9.5 (V, GF)
Mildly spicy sauce with onion, capsicum and tomato
PEPPER SAUCE | 6 / 9.5 (V)
Four pepper brandy sauce
MUSHROOM SAUCE | 6 / 9.5 (V)
Creamy paprika seasoned mushroom sauce
CSIKI MAYO SAUCE | 6 / 9.5 (V, GF)
Cold sauce of beetroot, apple, onion and mayo

SIDES

.....
CREAMED SPINACH | 6 / 9.5 (V)
Traditional side of spinach infused with garlic
PEASANT POTATOES | 6 / 9.5 (V, GF)
Boiled chats, tossed with sautee onion and parsley
CHUNKY POTATO CHIPS | 6 / 9.5 (V, GF)
BRAISED RED CABBAGE | 6 / 9.5 (V, GF)
Red cabbage, vinegar, sugar, spices
CABBAGE SLAW | 6 / 9.5 (V, GF)
GARDEN SALAD | 6 / 9.5 (V, GF)
Lettuce, tomato, onion, cucumber, house vinaigrette
NOKEDLI | 6 / 9.5 (V)
House made pasta dumplings made from flour and egg
CUCUMBER SALAD | 6 / 9.5 (V, GF)
Fresh cucumber slices marinated in a Hungarian garlic dressing. Served with or without sour cream
GARLIC DILL PICKLED CUCUMBERS | 6 / 9.5 (V, GF)
GERMAN COLD SAUERKRAUT | 8.5 (V, GF)
MIXED PICKLE SALAD (CSALAMÁDÉ) | 8.5 (V, GF)
EUROPEAN FARMER'S RYE BREAD | 5 (V)

DESSERTS

.....
HOUSE MADE APPLE & WALNUT STRUDEL | 10.5
Served warm from the oven, with vanilla custard

CHERRY BLINTZ | 16.5 (GF Option)
Sour cherry and sweetened cottage cheese crepe, drizzled with a fresh berry coulis, served with vanilla ice cream

NUTELLA CREPE | 12.5 (GF Option)
Nutella filled crepe, served with vanilla ice cream

AFFOGATO | 9.5 (GF Ice cream +\$0.5)
Vanilla ice cream scoop topped with fresh espresso coffee
(Add Frangelico, Amaretto or Cointreau liqueur +\$4.50)

ICE CREAM SUNDAE | 10.5 (GF Ice cream +\$1.5)
Vanilla ice cream sundae with a choice of house chocolate sauce or strawberry topping, topped with crushed nuts

DESSERT SPECIALS

Check our specials board for desserts of the day

B U D A P E S T

SCHNITZEL & EATING HOUSE

ORDER ONLINE: www.budapest.com.au

273 Glen Huntly Rd, Elsternwick

Phone: 9530 0849

LUNCH TAKE AWAY

SOUP

GRANDMA'S CHICKEN SOUP | 8.5 / 14.5 (GF Option)

Homestyle chicken broth with boneless chicken pieces, vegetables, egg vermicelli, (matzoh ball - large soup only)

SOUP SPECIALS

Ask us about any soup specials of the day

GOURMET SANDWICHES

Served in toasted Turkish buns. Sandwiches & Schnitzel fillings made fresh to order.

CLASSIC SCHNITTY | 13.5

Chicken schnitzel, slaw, mayo, Swiss cheese, lettuce

OTTOMAN | 14.5

Chicken schnitzel, roast eggplant spread, roast capsicum, Swiss cheese, lettuce, mayo

FANCY ONE | 14.5

Chicken schnitzel, beetroot apple mayo, camembert, lettuce

NOT ROAST BEEF | 16.5

Oven baked Black Angus porterhouse, horseradish mayo, caramelised onion, Swiss cheese, lettuce, burger sauce

BRISKET BABY | 16.5

Pulled slow cooked brisket, horseradish mayo, hot cheese sauce, crispy lettuce

MEGA MEATLOVER | 17.5

Chicken schnitzel, pulled brisket, Black Angus porterhouse, Swiss cheese, lettuce, slaw, burger sauce

THE BALKAN | 15.5

Grilled Cevapi sausage, red capsicum ajvar, lettuce, slaw

HOT VEG | 15.5

Crumbed eggplant schnitzel, roast capsicum relish, Swiss cheese, leek, lettuce, mayo

SMOKEY SALMON | 16.5

Smoked salmon, dilled goat's cheese, capers, leek, lettuce



SCHNITZELS

All Schnitzels are hand cut, hand tenderised, hand crumbed and cooked fresh to order

CLASSIC CHICKEN SCHNITZEL | 21 / 29.5

Succulent chicken breast, peasant potatoes, slaw

YEARLING WIENER SCHNITZEL | 21 / 29.5

Tenderised yearling beef, peasant potatoes, slaw

EGGPLANT SCHNITZEL | 21 / 29.5

Crumbed eggplant, peasant potatoes, slaw

(V)

MAKE IT A PARMA

Turn any schnitzel into a parma with these delicious toppings:

BOLOGNESE: Topped with our house bolognese and melted cheese

MEXICANA (V): Topped with lecso (tomato, onion, capsicum, spices) and melted cheese.

SMALL SCHNITZEL PARMA +\$3

LARGE SCHNITZEL PARMA +\$4.5

LUNCH MAINS

ČEVAPČIĆI | 22

Balkan skinless sausages, potatoes, slaw, mustard

(GF)

CRUMBED MUSHROOMS | 21

Golden crumbed mushrooms, potatoes, slaw, csiki sauce

(V)

CRUMBED MUSHROOMS FILLED WITH

DILLED GOAT CHEESE | 22

(V)

LOADED DISHES

LOADED CHIPS - BEEF GOULASH | 17.5

Slow cooked beef stew on chips, cheese sauce, sour cream, spring onion

(GF)

LOADED CHIPS - PULLED BRISKET | 18.5

Succulent pulled brisket on chips, cheese sauce, spring onion

(GF)

LOADED CHIPS - BOLOGNESE | 16.5

House bolognese on chips, shredded cheese

(GF)

LOADED NOKEDLI - MUSHROOMS | 16.5

Whole mushroom goulash on nakedli dumplings, side of pickles

(V, GF option)

LOADED NOKEDLI - BEEF GOULASH | 16.5

Slow cooked beef stew on nakedli dumplings, side of pickles

(GF option)

LOADED NOKEDLI - PULLED BRISKET | 18.5

Succulent pulled brisket on nakedli dumplings, cheese sauce, spring onion

LOADED NOKEDLI - BOLOGNESE | 16.5

House bolognese on nakedli dumplings, shredded cheese

SIDES

PEASANT POTATOES | 6 / 9.5

Boiled chats, tossed with sautee onion and parsley

(V, GF)

CHUNKY POTATO CHIPS | 6 / 9.5

(V, GF)

CABBAGE SLAW | 6 / 9.5

(V, GF)

NOKEDLI | 6 / 9.5

House made pasta dumplings

(V)

CUCUMBER SALAD | 6 / 9.5

Fresh cucumber slices marinated in a Hungarian garlic dressing. Served with or without sour cream

(V, GF)

GARLIC DILL PICKLED CUCUMBERS | 6 / 9.5

(V, GF)

GERMAN COLD SAUERKRAUT | 8.5

(V, GF)

MIXED PICKLE SALAD (CSALAMÁDÉ) | 8.5

(V, GF)

EUROPEAN FARMER'S RYE BREAD | 5

(V)

DESSERTS

APPLE & WALNUT STRUDEL | 10.5

House made and warm from the oven, with vanilla custard

CHERRY BLINTZ | 16.5

(GF Option)

Sour cherry and sweetened cottage cheese crepe, drizzled with a fresh berry coulis

NUTELLA CREPE | 12.5

(GF Option)

Nutella filled crepe

DESSERT SPECIALS

Ask about our daily desert specials

DRINKS

FRUIT JUICE & CIDERS (Dine-in only) | \$4

Orange, Apple, Pineapple, Tomato, Apricot, Cranberry, Blackcurrant, Sour Cherry, Williams Pear, Apple Cider

SOFT DRINK CANS | \$4

Coke, Coke No Sugar, Squash, Lemonade, Sunkist

RED BULL | \$5.5

HUNGARIAN MINERAL WATER - small (0.3L) | \$4

- large (0.75L) | \$8.5

ESPRESSO COFFEE | \$4.5

cappuccino, short black, latte, short macchiato, long macchiato, long black, flat white

LEAF TEAS | \$4.5

English Breakfast, Earl Grey, Russian Caravan, Chai, Green, Peppermint, Camomile

HOT CHOCOLATE | \$5.5

CHAI LATTE / LOOSE LEAF | \$4.5 / \$6.5

SOY MILK, EXTRA COFFEE SHOT, DECAF | \$0.5

Menu and offers subject to change without notice.
GF may still contain traces of gluten. Credit card surcharge applies.

B U D A P E S T

SCHNITZEL & EATING HOUSE

ORDER ONLINE: www.budapest.com.au

273 Glen Huntly Rd, Elsternwick

Phone: 9530 0849

DINNER TAKE AWAY

FAMILY COMBO \$99

4 MAINS

4 SIDES/SAUCES

COMBO FOR 2 \$79

2 MAINS

2 SIDES/SAUCES

2 SERVES OF STRUDEL

1 BOTTLE OF WINE

Combo options are limited and available to view and order online, or call to ask. *Surcharges apply to some items*

HAPPY HOUR

Tues to Thurs

Order before 6pm, pickup/depart by 6:30pm

Conditions apply

Schnitzels & Main Meals from \$18

Dine-in drink specials

SOUPS & SMALL DISHES

GRANDMA'S CHICKEN SOUP | 14.5 (GF Option)

A rich chicken broth with boneless chicken pieces, vegetables, matzoh dumplings and Polish noodles

Extra whole matzoh ball \$4.50

Extra serve of noodles \$3.50

KÖRÖZÖTT | 15.5 (GF Bread + \$1)

Sweet paprika infused creamed cheese and goat cheese spread, Rye bread

MINI HUNGARIAN GOULASH | 16.5 (GF Option)

Slow cooked beef shank goulash on nokedli, dill pickle

CRUMBED MUSHROOMS | 15 (V)

Served with baby spinach and a side of csiki sauce.

CRUMBED MUSHROOMS FILLED WITH DILLED CHEVRE GOAT CHEESE | 16.5 (V)

Served with baby spinach and a side of csiki sauce.

FRIED CAMEMBERT | 16.5 (V)

Golden crust, oozing on the inside, with csiki sauce

ĆEVAPČIĆI | 16.5 (GF)

Balkan skinless sausages, grilled and served with sliced onion and Hungarian mustard

CLASSIC SCHNITZELS

HAND CUT, HAND TENDERISED AND CRUMBED TO ORDER

Served with peasant potatoes and cabbage slaw

Add one of our classic sauces or side dishes for \$6

CLASSIC CHICKEN SCHNITZEL | 29.5

Large 300g+ premium chicken breast

GIANT YEARLING WIENER SCHNITZEL | 29.5

Tenderised yearling beef falling off the edge of the plate

MILK FED VEAL SCHNITZEL | 36.5

Whole striploin of prime milk fed veal

EGGPLANT SCHNITZEL | 29.5 (V)

Seasoned and crumbed eggplant slices

STUFFED SCHNITZELS

'THE LOT' SCHNITZEL | 32.5

Pork loin schnitzel stuffed with cheese, garlic, csabai, bacon and fresh herbs

CHEESE AND MUSHROOM | 32.5

Pork loin schnitzel stuffed with cheese, mushroom and fresh herbs

MAKE IT A PARMA OR
MEXICANA FOR \$4.50

MAINS & CLASSICS

All served with peasant potatoes and cabbage slaw unless otherwise indicated

HUNGARIAN GOULASH | 29.5 (GF w/ potatoes)

Beef shank pieces slow-cooked with paprika, tomato, onion, spices, served with nokedli dumplings. *Great with cucumber salad or pickles*

CRUMBED MUSHROOMS | 29.5 (V)

Golden crumbed with a side of csiki sauce

CRUMBED MUSHROOMS FILLED WITH DILLED GOAT CHEESE | 31.5 (V)

Golden crumbed mushrooms with a French chevre dilled goat cheese filling, served with a side of csiki sauce

CRUMBED CAMEMBERT CHEESE | 30.5 (V)

Golden crust, oozing on the inside, with csiki sauce

SPINACH FŐZELÉK | 29.5 (V w/ crumbed mushrooms)

Traditional garlic infused, creamed spinach főzelék, served with Hungarian Beef Goulash
(Served with Crumbed Mushrooms on request)

MUSHROOM PAPRIKÁS | 29.5 (V, GF w/ potatoes)

In a garlic, onion, tomato and paprika sauce, served with nokedli dumplings. *Great with cucumber salad or pickles*

CHICKEN PAPRIKA | 29.5 (GF w/ potatoes)

Skinless thigh fillets slow-cooked with paprika, tomato, onion and spices, with nokedli dumplings. *Great with cucumber salad or pickles*

CONFIT DUCK | 39.5 (GF)

Two duck legs, confited in a master stock, served crispy with braised red cabbage and peasant potatoes

ĆEVAPČIĆI | 29.5 (GF)

Mildly spicy skinless sausages, grilled and served with sliced onion and Hungarian mustard

OVEN BAKED CHICKEN BREAST | 29.5 (GF)

Lightly seasoned baked chicken fillet, served with peasant potatoes and cabbage slaw

CHICKEN FILLET BUDAPEST | 31 (GF)

Oven baked chicken fillet cooked with a classic lecsó sauce of tomato, onion, capsicum and spices, served with peasant potatoes

MUSHROOM CHICKEN FILLET | 31

Oven baked chicken fillet cooked with a creamy mushroom sauce, served with peasant potatoes

WILD BARRAMUNDI FILLET | 36.5 (GF)

Served grilled with peasant potatoes and cabbage slaw
(Crumbed fish available on request)

BARRAMUNDI BUDAPEST | 38 (GF)

Fillet cooked with a classic lecsó sauce of tomato, onion, capsicum and spices, served with peasant potatoes

SAUCES

LECSÓ SAUCE | 6 / 9.5 (V, GF)

Mildly spicy sauce with onion, capsicum and tomato

PEPPER SAUCE | 6 / 9.5 (V)

Four pepper brandy sauce

MUSHROOM SAUCE | 6 / 9.5 (V)

Creamy paprika seasoned mushroom sauce

CSIKI MAYO SAUCE | 6 / 9.5 (V, GF)

Cold sauce of beetroot, apple, onion and mayo

SIDES

CREAMED SPINACH | 6 / 9.5 (V)

Traditional side of spinach infused with garlic

PEASANT POTATOES | 6 / 9.5 (V, GF)

Boiled chats, tossed with sautee onion and parsley

CHUNKY POTATO CHIPS | 6 / 9.5 (V, GF)

BRAISED RED CABBAGE | 6 / 9.5 (V, GF)

Red cabbage, vinegar, sugar, spices

CABBAGE SLAW | 6 / 9.5 (V, GF)

GARDEN SALAD | 6 / 9.5 (V, GF)

Lettuce, tomato, onion, cucumber, house vinaigrette

NOKEDLI | 6 / 9.5 (V)

House made pasta dumplings made from flour and egg

CUCUMBER SALAD | 6 / 9.5 (V, GF)

Fresh cucumber slices marinated in a Hungarian garlic

dressing. Served with or without sour cream

GARLIC DILL PICKLED CUCUMBERS | 6 / 9.5 (V, GF)

GERMAN COLD SAUERKRAUT | 8.5 (V, GF)

MIXED PICKLE SALAD (CSALAMÁDÉ) | 8.5 (V, GF)

EUROPEAN FARMER'S RYE BREAD | 5 (V)

DESSERTS

HOUSE MADE APPLE & WALNUT STRUDEL | 10.5

Served warm from the oven, with vanilla custard

CHERRY BLINTZ | 16.5 (GF Option)

Sour cherry and sweetened cottage cheese crepe, drizzled with a fresh berry coulis

NUTELLA CREPE | 12.5 (GF Option)

Nutella filled crepe