

*Dear Guests!*

*A'la Carte consumption is available in our restaurant from 12:00 p.m. to 10:30 p.m.*

*The numbers next to the dishes indicate the allergens, the chart of which can be found at the bottom of the menu.*

### **APPETIZERS**

ARAZ Caesar sala  
Vegetarian, 1, 3, 4, 6, 7, 10  
spicy free-range chicken + 1 500 HU  
citrus prawns (2) + 2 500 HUF  
**3 150 HUF**

Hungarian selection from the pantry  
Goose crackling spread, körözött (spiced cottage cheese spread),  
Mangalica sausage, Hungarian Grey cattle sausage, gomolya cheese,  
panyica cheese, plain goat cheese, sourdough bread  
1, 7, 8  
**3 950 HUF**

BUDDHA BOWL  
Goat cheese, chickpeas, bulgur, cashews, baked sweet potato,  
beetroot, pomegranate, cucumber, tomatoes, ginger carrot dressing,  
toasted pumpkin seeds  
Vegetarian, 1, 5, 6, 7, 8, 9, 10  
spicy free-range chicken +1 500 HUF  
citrus prawns (2) +2 500 HUF  
fried tofu +1 500 HUF  
**3 350 HUF**

### **SOUPS**

Traditional beef goulash  
Lactose free, 1, 3, 9  
**3 300 HUF/cup, 3 750 HUF/bowl**

Wild mushroom cream soup, toasted gnocchi, parmesan  
Vegetarian, 1, 3, 7  
**3 250 HUF/cup**

Warm spiced Szabolcs-style apple soup, golden raisins, meringue  
Gluten free, Vegan  
**3 050 HUF/cup**

Cream of pumpkin soup, toasted seeds, goat cheese, crispy bacon crumble  
5, 7, 8, 11  
**3 050 HUF/cup**

## **BEEF**

Angus smashburger  
House sauce, beef patty, bacon, onion jam, fried onion, tomato, rocket, cucumber,  
cheddar cheese sauce  
1, 3, 6, 7, 10  
**7 150 HUF**

Angus fillet with green pepper sauce, two side dishes of your choice  
spicy potato chips, mixed salad, rosemary steak potatoes, grilled vegetables  
7, 9, 10  
**180 g: 13 350 HUF**  
**250 g: 17 350 HUF**

Great Plain-style beef stew, dödölle (Hungarian potato dumpling)  
1, 7  
**7 150 Ft**

## **PORK**

Meaty bacon, sheep's curd cheese „Dödölle” (traditional Hungarian potato dumpling),  
pickled onion, white onion cream, rosemary jus  
1, 3, 7, 9  
**6 250 HUF**

Crispy breaded pork loin, mixed salad, parsley potatoes  
1, 2, 3, 4, 7, 11  
**6 250 HUF**

## **FISH AND SEAFOOD**

Grilled pike-perch fillet, zucchini, almonds, dill, grapes, potatoes  
4, 5, 6, 7, 8, 9, 10  
**7 150 HUF**

Salmon fillet, bulgur, grilled vegetables, chimichurri  
1, 4, 6, 8  
**7 350 HUF**

## **POULTRY**

Free-range chicken, celery puree, sage gnocchi, black cabbage  
1, 3, 7, 9  
**6 350 HUF**

Free-range chicken paprikash, Hungarian butter dumplings "galuska",  
cucumber salad with sour cream  
1, 3, 7, 9, 10  
**6 350 HUF**

Duck breast, sweet potato purée, cranberry-braised cabbage, quinoa

1, 4

**7 650 HUF**

### **PASTA**

Homemade pasta, tiger prawns, Mediterranean tomato sauce, parmesan crisps

1, 2, 3, 7, 8, 9, 12

**7 150 HUF**

Homemade pasta, goat cheese, Mediterranean tomato sauce, rocket, parmesan crisps

Vegetarian, 1, 3, 7, 8, 9

**6 150 HUF**

### **VEGETARIAN**

Green pea risotto, mushroom meatballs, baked sweet potatoes, beetroot crisps

Gluten-free, 3, 7, 9

**6 150 HUF**

Homemade pasta, goat cheese, Mediterranean tomato sauce, rocket, parmesan crisps

1, 3, 7, 8, 9

**6 150 HUF**

Fried goat cheese burger, house sauce, bbq onion jam, rocket, tomato, cucumber,  
ried onions, cheddar sauce

1, 3, 7, 10

**5 850 HUF**

### **TASTE OF TRADITION - SMALL PLATE**

*Tasting of traditional flavours – the ARAZ way. Small tasting plates - recommended  
to choose 2-3 for the best experience.*

Grilled foie gras, creamy risotto, roasted shallots, balsamic beetroot jus

Gluten free, 7

**3 750 HUF**

Free-range chicken paprikash, Hungarian butter dumplings „galuska”,  
cucumber salad with sour cream

1, 3, 7, 9, 10

**3 650 HUF**

Tenderloin fillet (60g)

Budapest style, letcho, sugar peas, mushrooms, fried onions

Gluten-free, lactose-free, 9, 10

**4 850 HUF**

Meaty bacon, sheep's curd cheese „dödölle” (traditional Hungarian potato dumpling),  
pickled onion, white onion cream, rosemary jus

1, 3, 7, 9

**3 250 HUF**

Great Plain-style beef stew, dödölle (Hungarian potato dumplings)

1, 7

**3 650 HUF**

Fried fillet of pikeperch Carpathian style, black cabbage, prawns

1, 2, 3, 4, 7, 12

**3 750 HUF**

„Dödölle” (traditional Hungarian potato dumpling)  
from Zala county, sheep’s curd cheese, sour cream, pickled red onion,  
onion cream, fried onion

Vegetarian, 1, 3, 7

**3 050 HUF**

### **CLASSIC HUNGARIAN CUISINE TASTING MENU - SMALL PLATE**

*Ask for our “Classic Hungarian Cuisine” tasting menu offer. Choose two, three, or  
four of our smaller tasting dishes listed below.*

*A maximum of 2 main courses can be chosen per menu.*

**2-course menu: 6 350 HUF**

**3-course menu: 8 850 HUF**

**4-course menu: 11 350 HUF**

### **KID'S CORNER**

Rich consommé

Lactose free, 1, 3, 9

**2 150 HUF**

Fried chicken bites, french fries

Lactose free, 1, 3

**3 150 HUF**

Tomato pasta

Lactose free, 1, 3, 7

**3 150 HUF**

Ice cream bowl

6, 7, 8

**2 150 HUF**

### **DESSERTS**

Continental cake

Allergen-free, 5, 8

**3 650 HUF**

Somlói trifle

1, 3, 7, 8

**3 450 HUF**

Breaded sweet cottage cheese dumplings with blackberry–lime sour cream and white chocolate crumble

1, 3, 7, 8

**3 450 HUF**

Milk chocolate cake with plum

1, 3, 5, 7, 8

**3 450 HUF**

Pistachio floating island, meringue

Gluten free, 3, 7, 8

**3 450 HUF**

Macaron selection

gluten free, 3, 5, 7, 8

**2 350 HUF / 3 db**

**4 250 HUF / 6 db**

*Allergens: 1 - Gluten, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts, 6 - Soya,  
7 - Milk, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame seeds, 12 - Sulfur dioxide,  
13 - Lupin, 14 - Mollusc*

*If you have any food allergies or intolerances, please let us know in advance.*

*Please note that we have an additional 12% service charge.*