

## SPECIALITIES

### DINNER "FAMILY STYLE"

**11.800,- per Person**

Minimum of 4 Persons

### APPETIZERS

**Crispy Spring Roll** with Sweet & Sour Mango and Passion Fruit Sauce

**Buddha-Bar Chicken Salad**

**Maki Sushi Roll**

**Homemade Duck Gyoza** with Cabbage and Hoisin Truffle

### MAIN COURSES

**Corn-Fed Chicken Supreme** with Coconut Quinoa, Curry Leaves, Galanga

**Tuna Loin** with Thai Basil, Beluga Lentil & Yuzu **new**

**Wok-Fried Beef** with Black Pepper Sauce

**Bombay Style Chicken Curry** with Lemon Rice **new**

**Buddha-Bar Hot Noodles**

**Mixed Green Salad** with Yuzu Dressing

### DESSERT

**Mille-feuille (orange&vanilla)** **new**

### CREATIONS

**Tuna Ceviche** **5.300,- new**

with Jalapeno Dressing

**Salmon Tiradito** **4.800,- new**

with Passion Fruit Dressing

### BUDDHA-BAR SELECTION

2 people minimum - **22p. 17.800,-**

**SASHIMI:** Tuna, Salmon

**SUSHI:** Sea Bass, Tuna, Shrimp

**ROLL:** Philadelphia, Panko Shrimp, Crunchy Crab

### MAKI CREATIONS

**New Style Crunchy Rainbow** - **4p. 4.900,-**

with Wasabi & Yuzu Mayonnaise

**Buddha-Bar Rolls** - **6p. 5.800,-**

Salmon, Shrimp, Crab, Spicy Tuna, Avocado,

Cucumber, Sesame, Buddha-Bar Sauce

**Incredible Caesar Shrimp Roll** - **8p. 4.800,-**

**Shiki Rolls** - **10p. 5.900,- new**

**Smoked Salmon & Crunchy Crab** - **8p. 6.800,-**

### BUDDHA-BAR BUDAPEST EXCLUSIVE

**Provence Rolls** - **8p. 5.300,- new**

Duck Breast, Blue Cheese, Walnut

**Crunchy Salmon Rolls**

with Cheese & Teriyaki Sauce - **4p. 4.800,- new**

**Crispy Crab with Jalapeno Mayo** - **4p. 4.800,- new**

**Surf & Turf Roll (Shrimp & Beef)** - **8p. 6.800,-**

**Spicy Tuna Taco** - **2p. 4.900,-**

## SUSHI

### NIGIRI 1p.\*

**Maguro (Tuna)** **1.600,-**

**Sake (Salmon)** **1.200,-**

**Smoked Duck Breast** **1.800,-**

**Suzuki (Sea Bass)** **1.400,-**

**Ebi (Shrimp)** **1.200,-**

\*Minimum 2 pieces per order

### ASSORTMENT OF NIGIRI

**Tuna, Salmon, Sea Bass, Shrimp** - **10p. 9.600,-**

### SASHIMI 3p.

**Maguro (Tuna)** **3.800,-**

**Sake (Salmon)** **2.600,-**

**Suzuki (Sea Bass)** **3.600,-**

**Maguro Tataki (Seared Tuna)** **3.800,-**

### ASSORTMENT OF SASHIMI

**Tuna, Shrimp, Salmon, Sea Bass** - **12p. 9.600,-**

### MAKI (ROLLS) 4p.

**Tekka Maki (Tuna)** **1.800,-**

**California** **2.200,-**

**Special California** **2.400,-**

**Salmon & Avocado** **1.900,-**

**Philadelphia** **2.600,-**

**Panko Shrimp** **2.200,-**

**Shrimp Tempura** **2.200,-**

### ASSORTMENT OF MAKI

**California, Pink Lady,**

**Special California, Salmon & Avocado,**

**Panko Shrimp** - **10p. 7.400,-**

## APPETIZERS, SOUPS, SALADS

**Smoked Duck Breast 3.900,- new**

with Baked Pineapple

**Buddha-Bar Chicken Salad 2.900,-**

Grilled Chicken, Honey & Mustard Sauce, Chinese Cabbage, Coriander

**Spicy Tuna Tartare 4.400,-**

Avocado and Pink Grapefruit

**Thai Green Papaya Salad 4.200,- new**

With Garlic Butter Lobster 7.500,-

**Smoked Black Angus Beef Burger 4.900,-**

**Wagyu Beef Tacos 6.900,-**

Guacamole, Coriander, Chili

**Tom Yum Soup 2.900,-**

Prawns and Baby Squid

**Beef Broth "Sukiyaki" 3.200,- new**

with Angus Beef and Tofu

**Shiro Miso Soup 2.500,-**

Shiitake Mushroom, Asparagus, Wakame, Tofu

**Shrimp Tempura 4.400,-**

with Spicy Mayonnaise

**Homemade Duck Gyoza 4.200,-**

Cabbage and Hoisin Truffle

**Foie Gras & Duck Confit 5.400,- new**

Cinnamon Apple, Hoisin Truffle

**Thai Red Shrimp Curry 5.500.-**

Lemongrass Rice

**Black Cod 12.900.-**

Roasted, Grilled Eggplant and Edamame Beans

**Chilean Sea Bass 13.900,- new**

Ginger and Chili Sauce

**Seared Salmon 5.900,- new**

Fennel Purée, Endive, Coriander & Orange Sauce

**Tuna Loin 6.900,- new**

Thai Basil, Beluga Lentil & Yuzu

**Chicken Curry 4.900,- new**

Bombay Style with Lemon Rice

**Corn-Fed Chicken Supreme 4.900,-**

Coconut Quinoa, Curry Leaves, Galanga

**Duck Breast 5.900,- new**

Chili, Plum, Chestnut, Truffle Potato

**Rack of Lamb 6.800,- new**

Tandoori Masala, Samosa, Pistachio Crust

**Peanut & Pomegranate Cake 2.300,- new**

**Cheesecake with Seasonal Red Fruits 2.200,-**

**Chocolate Sesame Bars with Coconut Ice Cream 2.200,-**

**Fig & Plum Tatin with Mascarpone Mousse 2.200,- new**

### VEGETARIAN

**Sea Salt Edamame (Soy Beans) 1.200,-**

**Spicy Edamame 1.200,-**

**Crispy Spring Rolls with Sweet & Sour Mango and Passion Fruit Sauce 2.900,-**

**Vegetables Gyoza 2.900,-**

**Okra Masala with Delhi Spices 4.200,- new**

**Kappa Maki (Cucumber) - 8p. 1.600,-**

**Avocado Maki - 8p. 2.200,-**

**Vegetable Sushi Rolls with Crispy Almond - 4p. 2.900,-**

**Vegetable Jaipuri with Tofu and Paratha Bread 3.800,- new**

## MAIN COURSES

**Rossini Angus Tenderloin 13.900,- new**

Foie Gras, Parsnip, Shallot

**Black Pepper Beef 4.900,-**

Wok-Fried

**Grilled Lobster 22.800,- new**

with Garlic Butter

**Tomahawk Beef 29.000,- new**

(for 2 persons, 800g)

with Condiments

**Japanese Wagyu Strip Loin (200g) 41.000,-**

### SIDES

**Steamed Jasmine Rice 800,-**

**Buddha-Bar Hot Noodles 1.700,-**

**Kimchi Fried Rice 1.700,- new**

**Fried Brussels Sprout with Thai Sauce 1.700,- new**

**Roti Paratha 1.700,- new**

**Wok Fried Asian Greens 1.700,-**

**Truffle Mashed Potato 1.900,- new**

## DESSERTS

**Lychee Panna Cotta with Black Currant Mousse 2.300,- new**

**Chocolate with Pear & Blood Orange 2.200,- new**

**Buddha-Bar Fruit Plate 1.800,-**

**Ice Cream or Sorbet (3 Flavours) 1.800,-**