



MENU

STARTERS

Available from 11:30

Beef tartare — 5890 Ft

Marrow bone, kapia pepper, egg jam, house mustard, sourdough bread from Ásotthalom

Wine pairing: *Maison aux Pois Furmint Blanc 2024, dry, Tokaj*

Allergens: 1, 5, 8

Gábli tasting platter — 4790 Ft

Aubergine spread, chilled goose liver, onion jam, toasted brioche

Wine pairing: *Schieber Irsai Olivér 2025, dry, Szekszárd*

Allergens: 1, 5, 8, 9

Pumpkin hummus (vegan) — 2890 Ft

Toasted walnuts, buckwheat bread

Wine pairing: *Epreskert Sauvignon Blanc 2025, dry, Upper Hungary*

Allergens: 1, 2, 8

SUPES

Available from 11:30

Country chicken soup — 2790 Ft

Snail shell egg noodles, vegetables

Allergens: 1, 4, 5

Great Plain beef goulash — 3990 Ft

With smoked paprika from Fajsz and hand-pinched dumplings

Allergens: 1, 4, 5

Makó garlic clove soup — 2390 Ft

Crispy cheese pastry

Allergens: 1, 9, 12

MAIN COURSES

Available from 11:30

Pike-perch Kárpáti style — 6590 Ft

Crayfish ragù with porcini mushrooms, gnocchi

Wine pairing: *Sabar Olaszrizling 2025, dry, Balaton Uplands*

Allergens: 1, 3, 5, 6, 9, 12

Duck breast, cooked pink — 6390 Ft

Cabbage noodles, Asian-spiced plum ragù

Wine pairing: *Herold "Saci" Chardonnay 2024, dry, Pannonhalma*

Allergens: 1, 5, 12

Gemenc venison stew — 5690 Ft

Wild mushrooms, potato dumplings with sheep's cheese

Wine pairing: *Lelovits Csudabogár Cuvée 2023, dry, Villány*

Allergens: 1, 4, 5, 9, 12

Slow-cooked beef shoulder — 6890 Ft

Roasted root vegetables, smoked parsnip velouté, black garlic jus, marinated carrot

Wine pairing: *Casa Charlize Primitivo 2022, dry red, Italy*

Allergens: 4, 8, 9, 12

Angus rib-eye steak — 15 990 Ft

Pan-seared vegetables, blue cheese sauce

Wine pairing: *Papale Linea Oro Primitivo di Manduria 2022, dry red, Italy*

Allergens: 9, 12

Crispy pork knuckle — 5690 Ft

Spiced potato wedges with onions, house pickles

Wine pairing: Lelovits Csudabogár Cuvée 2023, dry, Villány

Allergens: 1

Hungarian pork steak (Cigánypecsenye) — 5290 Ft

Ember-roasted potatoes, confit garlic, marinated peppers, smoked bacon

Allergens: Günzer Lezser Cuvée 2025, dry, Villány

Wiener schnitzel — 5290 Ft

Pork loin, parsley potatoes, cucumber salad with sour cream

Wine pairing: Bösz Adrián Zöld Veltelini 2022, dry, Szekszárd

Allergens: 1, 5, 9

Cordon bleu — 5490 Ft

Pork loin, brown butter mashed potatoes

Wine pairing: Sabar Olaszrizling 2025, dry, Balaton Uplands

Allergens: 1, 5, 9

Chicken breast with Parmesan — 5390 Ft

Sweet potato purée with saffron and sage

Wine pairing: chieber Rosé Cuvée 2025, dry, Szekszárd

Allergens: 1, 5, 9

Vegan stuffed cabbage — 4290 Ft

Pearl barley, lentils, summer savory, vegetables

Wine pairing: Epreskert Sauvignon Blanc 2025, dry, Upper Hungary

Allergens: 1

HANDMADE PASTA

Also available with gluten-free spaghetti.
Prices are shown as regular / gluten-free.

Fettuccine Alfredo

- With herb-seasoned chicken breast:
4890/ 5390 Ft
- With chilli-garlic prawns: **5890 / 6390 Ft**

Wine pairing: Maison aux Pois Petit Pois, dry semi-sparkling wine, Tokaj, Hungary

Allergens: 1, 3, 5, 9, 12

Fettuccine al Pomodoro

San Marzano tomatoes, garlic, basil, Parmesan

- With herb-seasoned chicken breast:
4890/ 5390 Ft
- With garlic-chilli prawns: **5890/ 6390 Ft**

Wine pairing: Epreskert Sauvignon Blanc 2025, dry, Upper Hungary

Allergens: 1, 3, 4, 5, 12

Spaghetti Bolognese — 4690 Ft

Slow-cooked beef ragù, Parmesan

Allergens: 1, 4, 5, 9, 12

STREET FOOD

Bacon & Cheese Smash Burger — 5490 Ft

Double beef patty, cheddar, bacon, Gábli sauce, fries, garlic mayonnaise

Allergens: 1, 5, 8, 9, 11

Top Gun Smash Burger — 5990 Ft

Double beef patty, pulled meat, bacon, onion jam, cheddar, Gábli sauce, fries, garlic mayonnaise

Allergens: 1, 5, 8, 9, 11

SALADS

Grilled sweet potato — 4890 Ft

Fresh greens, Camembert, dried fruit, toasted walnuts

Wine pairing: *Herold "Saci" Chardonnay 2024, dry, Pannonhalma*

Allergens: 2, 9

Classic Caesar salad

Green leaves, Parmesan, Caesar dressing

- *With herb-roasted chicken breast:*

4490Ft

- *With chilli-garlic prawns:* **4990 Ft**

Wine pairing: *Maison aux Pois Furmint Blanc 2024, dry, Tokaj*

Allergens: 1, 3, 6, 5, 8, 9

CHILDREN'S MENU

Breaded chicken breast bites — 3990 Ft

With fries or mashed potatoes

Allergens: 1, 5, 8, 9

Breaded cheese — 3990 Ft

With fries or mashed potatoes

Allergeni: 1, 5, 8, 9

DESSERTS

Gábli's classic Somlói trifle — 2390 Ft

Belgian chocolate, pecans

Wine pairing: *Thummerer Tréfli Cuvée 2025, sweet, Eger*

Allergens: 1, 2, 5, 9

Bourbon vanilla floating islands — 2590 Ft

Double chocolate brownie, caramelised meringue

Wine pairing: *Sol Montis Tramini 2025, semi-sweet, Upper Hungary*

Allergens: 1, 5, 9

HOUSE PICKLES AND SALADS

- *Pickled red onion — 600 Ft*
- *Cucumber salad with sour cream — 980 Ft*
- *Pickled gherkins — 600 Ft*
- *Fresh mixed salad — 1890 Ft*

SIDE DISH CHANGES AND EXTRAS

- *Parsley potatoes — 400 Ft*
- *Sweet potato purée with saffron and sage — 600 Ft*
- *Spiced potato wedges with onions — 400 Ft*
- *PBrown butter mashed potatoes — 600 Ft*
- *Fries — 400 Ft*
- *Pan-seared vegetables — 890 Ft*

- *Parmesan* — **600 Ft**
- *Gábli sauce* — **500 Ft**
- *Mayonnaise* — **400 Ft**
- *Ketchup* — **400 Ft**
- *Mustard* — **200 Ft**
- *Sour cream* — **200 Ft**
- *Vinegar* — **200 Ft**
- *Olive oil* — **200 Ft**
- *Red onion* — **200 Ft**
- *Hot pepper* — **200 Ft**
- *Bread* — **200 Ft**

ALLERGEN KEY



Gluten
1



Tree nuts
2



Crustaceans
3



Celery
4



Egg
5



Fish
6



Peanuts
7



Mustard
8



Milk
9



Soy
10



Sesame seeds
11



Sulphites
12



Lupin
13



Molluscs
14

RESTAURANT INFO

Operator: Lahrs Vendéglátó Kft., 6900 Makó, Széchenyi tér 8.

Head chef: Polgári Róbert

Owner and managing director: Dr Felmérai Szilárd

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Prices are in Hungarian forints and include VAT. We accept bank cards and SZÉP cards. A 10% service charge is included in the final bill.

Wi-Fi username: Gabli_Vendeg

Wi-Fi password: Gabli2024



GÁBLI
Reggeltől estig