



Vak  Varyú
restaurant





Dear Guest,



thank you for calling on us. We do realise it's the beginning of a special relationship. First of all, let us explain something.

What exactly is "VakVarjú"?

A crunchy edged flatbread from the oven, with goodies on top of it combined into a delicious bite. We know its kind very well as we make the best of it in town. So we got our name from it, calling ourselves VakVarjú, with a capital V. Right in the middle of it there is the Hungarian tradition and the taste of home. All around it there are the crunchy fresh novelties. The staff of an accommodating restaurant is at your disposal.

It is good to have you here, come and take a seat!



Unser geehrter Gast!



Danke, dass Sie bei uns eingekehrt sind. Wir sind uns dessen bewusst, dass wir dadurch eine besondere Beziehung zueinander haben.

Deswegen sind wir Ihnen zuerst mit einer Erklärung schuldig. Was kann wohl „VakVarjú“ (blinde Krähe) bedeuten?

Ein Langosch aus dem Backofen, am Rande knusprig, obendrauf mit reicher Auflage und mit bekannten Geschmácken. Wir kennen diesen Vogel richtig gut, wir braten ihn am besten in der Stadt. Also sind wir die andere „VakVarjú“, bloß groß geschrieben. Tief im Inneren traditionell, ungarisch, gemütlich. Ringsherum knusprig, frisch und mit viel Innovationsgeist. Eine hilfsbereite Restaurant-Crew, die bisher auf Sie gewartet hat. Schön, dass Sie gekommen sind. Herein in die gute Stube!

Es wäre schade, das hier zu verpassen!



the team of VakVarjú restaurant / das Team von VakVarjú Restaurant



THE "CROWFARMERS PANTRY PROGRAM" HAS BEEN LAUNCHED!



Our goal is to ensure that the plates and glasses are filled with as many Hungarian products from local farmers as possible!

“As a Hungarian restaurant, it’s important for us to collaborate with more and more local producers, standing by them as a reliable and long-term business partner, providing them with a dependable and predictable source of income, as well as opportunities for development and growth. While we prepare our dishes and drinks from the finest and most delicious products, we can also showcase many talented and passionate farmers working in our country.”

Rudolf Semsei, owner



Look for the CrowFarmers symbols on our menu, and you can be sure you are consuming 100% Hungarian products from Hungarian farmers!

Winter Mood – Warm drinks (0,4 l)

Apple & Ginger warm Lemonade

(non-alcoholic)

1490 HUF

Plum & Clove warm Lemonade

(non-alcoholic)

1490 HUF

Winterberry Punch

(forest fruit Tatratea liqueur, warm hibiscus tea, forest fruits)

2690 HUF

Ginger Punch

(Árpád Ginger Liqueur, steamed apple juice, mint tea, lemon, honey, dried orange)

2890 HUF

Fresh Fruity Spritzer (Wine&Soda)

Elderflower & Mint & White wine spritz

(It is made with 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp.)



1 690 HUF

Raspberry & Rose Wine spritz

(It is made with 100% Hungarian Captain Gubi's raspberry syrup.)



1 690 HUF



VakVarjú speciality!
Taste our hot winter drinks!



Homemade iced tea

Red Berry Ice Tea

(forest fruit tea with fresh raspberry)

1 490 HUF

Fresh Mint Ice Tea

(cooling mint tea, with Captain Gubi's 100% Hungarian Nettle Syrup, fresh lime and mint leaves)



1 490 HUF

Driver-friendly Favourites

Strawberry-Basil non-alcoholic rosé spritz

(With non-alcoholic Spanish rosé wine & 100% Hungarian, Great Taste Awards Winner Strawberry Syrup of Spájz Szörp & basil.)



1 980 HUF

Apricot-Rosemary non-alcoholic spritz

(With non-alcoholic Chilean white wine, dried apricots, apricot syrup and rosemary.)

1 980 HUF

Driver Spritz

*(Torres Natureo 0.0% alcohol-free champagne, orange syrup, soda.
A stylish alternative if you don't want to give up champagne!)*

2 790 HUF

Abstinence Cape Spice non-alcoholic gin & J.Gasco Sodarosa, dried mango,
cinnamon ring

("Driver-friendly" cocktail with alcohol-free gin and a pinch of mango and cinnamon.)

2 890 HUF

Negroni Sbagliato Liberta

*(Martini Vibrante alcohol-free vermouth, Torres Natureo 0.0% alcohol-free alcohol-free champagne,
orange syrup. Non-alcoholic version of Italian favourite: Negroni Spagliato.)*

2 980 HUF

Aperitif cocktails

VakVarjú Spritz (Aperol, watermelon, Prosecco)

A popular superstar boosted with watermelon.

2 980 HUF

Limoncello Spritz (Santoni Limoncello, prosecco, soda, lemon, fresh basil)

A classic aperitif made with Tuscan lemon liqueur, prosecco, soda, lots of lemon, and fresh basil.

2 980 HUF

Cuba Libre Spice (Plantation Original Dark rum, Blindcrow Cola Yuzu, dried pineapple)

A light, spicy blend of Caribbean rums combined with our cola infused with Japanese yuzu and dried pineapple.

2 890 HUF

Mojito Mango Splash (Blindcrow Mango Mojito, white rum, mint, lime)

The taste of the classic mojito meets the sweet mango juice.

2 890 HUF

Americano (Campari, Miró Rosso, soda)

The iconic Americano, a duo of Vermuth and Campari.

2 890 HUF

Paloma Tequila (Tequila blanco, J. Gasco Soda Rosa, pink grapefruit, thyme)

One of Mexico's favorite cocktails, with the delicate bubblyness of the tonic and citrus lightness.

2 980 HUF

Negroni Miró (BlindCrow - VakVarjú craft gin, Campari, Miró Riserva, fresh orange)

The classic Negroni cocktail is made with our own gin & for 1 year in wooden barrels aged Catalan vermouth & orange liqueur

3 890 HUF

El Patron (Mezcal, lemon, guava, lyophilized raspberry)

The smoky, deep flavor of mezcal with tropical feeling of guava and a hint of raspberry fruitiness.

3 890 HUF



Gin & Tonic Bar

BlindCrow Gin & Barker Quin Marula Tonic, dried orange, hawthorn <i>Our own gin made with wild herbs and organic spices will be even more exciting with citrus-marula tonic.</i>	2 990 HUF
Hautefeuille Elderflower Gin & BlindCrow Hop Tonic, thyme, grapefruit <i>Elderflower, chamomile, "herbal" French gin with cold-hopped tonic, thyme and fresh grapefruit.</i>	2 990 HUF
Caorunn Blood Orange & Barker Quin Marula Tonic, blood orange, juniper <i>Blood orange Scottish gin with tonic flavored with marula, South Africa's favorite fruit.</i>	3 190 HUF
Masons of Yorkshire Pear and Pink Peppercorn Gin & BlindCrow Hop Tonic, pear, pink pepper <i>British award-winning gin distilled with pear and pink pepper, in a perfect GT version.</i>	3 290 HUF
Tarsier Oriental Pink Gin & Barker Quin Hibiscus Tonic, raspberry, thyme <i>Raspberry, lychee, dragon fruit pink gin and tonic with raspberry and fresh thyme.</i>	3 390 HUF
Mermaid Pink Gin & BlindCrow Hop Tonic, fresh strawberries, juniper <i>British gin distilled with strawberries, elderberry, 11 types of herbs, cold-hopped tonic. The taste of many spices...</i>	3 590 HUF
Gin Mare Capri & J.Gasco Cherry Tonic, lime, sour cherry, rosemary <i>Italian tonic from Hungarian Cherries & Spanish Classic Gin with lemon and bergamot from the island of Capri.</i>	3 790 HUF
Bobby's Pinang Raci Spice Blend No.1. & BlindCrow Hop Tonic, dried pineapple, allspice <i>Gin made with exotic Asian spices, paired with our cold-hopped tonic.</i>	3 980 HUF
LA SU MGO Mango Gin, Barker & Quin Indian Tonic, dehydrated mango, rosemary <i>Naturally flavored but intensively mango gin made with cold-hopped tonic.</i>	3 980 HUF
Hendricks & Fitch and Leedes Pink Tonic, cucumber, pink pepper <i>Rose water and rose pepper are added to the cucumber. It'll be unforgettable!</i>	3 980 HUF
Monkey 47 & J.Gasco Soda Rosa, blueberry <i>47 spices straight from the Black Forest. Refreshing flavour bomb with sweet grapefruit soda and dried blueberries.</i>	3 980 HUF



Homemade Lemonade

1 490 HUF (0,45 l)

Old school” lemonade

(fresh squeezed lemon and lime with sugar and soda water)

Mojito” lemonade

(fresh squeezed lemon and lime with sugar, mint and soda water)



Elderflower lemonade

(made from 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp, fresh lemon and lime juice, soda water)



Pear lemonade

(it is made with 100% Hungarian Pear Syrup of Full Natural, fresh lemon, lime and orange juice, soda water)



Strawberry lemonade with basil leaves

(made with 100% Hungarian, Great Taste Awards Winner Strawberry Syrup of Spájz Szörp, fresh lemon and lime juice, soda water)

Apricot-rosemary Lemonade

(fresh squeezed lemon and lime, apricot syrup, rosemary, soda water)



Sugar free Lemonade

1 490 HUF (0,45 l)



Lavender-sage lemonade

(Made with 100% Hungarian sugar-free Lavender Syrup of Spájz Szörp, sweetened with sucralose, fresh lemon, lime juice and soda water)

Mango-coconut Lemonade

(lemon juice, mango & coconut syrup, soda water)

Sugar free
VakVarjú speciality!



Homemade syrups

made from 100% Hungarian fruit



1 490 HUF (0,45 l)

Raspberry syrup with raspberry seeds

(made with Captain Gubi' 100% Hungarian artisanal Raspberry Syrup)

Cherry syrup with juicy cherries

(made with Full Natural's 100% Hungarian Cherry Syrup)



Mineral water

Szentkirályi (sparkling, still)

Römerquelle (sparkling, still)

Soda water

690 HUF (0,33 l) 1 190 HUF (0,75 l)

750 HUF (0,33 l)

100 HUF (0,1 l)



Drinks

BlindCrow – Cola Yuzu

(Cola flavored with yuzu, a Japanese spicy lemon)

890 HUF (0,33 l)

BlindCrow – Hop Tonic

(Our pleasantly spiced tonic made with citrus-infused hops)

890 HUF (0,33 l)

BlindCrow – Mango Mojito

(Mango purée and refreshing mint spritzed with soda, then sealed in a can)

890 HUF (0,33 l)

Soft drinks

(Coca-Cola, Coca-Cola Zero, Ginger, Fanta, Kinley Tonic)

790 HUF (0,25 l)

J.Gasco Tonic

(Sodarosa, Cherry)

950 HUF (0,2 l)

Barker & Quin Tonic

(Indian, Marula, Hibiscus)

950 HUF (0,2 l)

Fitch & Leedes

(Pink Tonic)

950 HUF (0,2 l)

Cappy juice

(orange, apple, pineapple, peach)

850 HUF (0,25 l)

Fuze Tea

(lemon, peach)

850 HUF (0,25 l)

Grante juice

(mango, watermelon, white guava)

980 HUF (0,25 l)



VakVarjú speciality!
Taste our handcrafted soft drinks!



Appetizer / Vorspeisen

VakVarjú speciality!

All of our starters are also available
with gluten-free baked goods!



Duck liver mousse with Tokaji wine-jelly, pear textures and milkloaf

Entenlebermousse unter Tokajer Ausbruchgelee mit Birnentexturen und Briochebrötchen



4 980 HUF

VarjúPapa's beefsteak tartare with colour onion salad and fresh leavened bread

VarjúPapa Beef Tartare mit buntem Zwiebelsalat, frischem Sauerteig-Brot

4 890 HUF

VakVarju's dip selection with home-made focaccia: Transylvanian eggplant cream, goat cheese cream with dried tomato, hummus with basil pesto

VakVarjú-Häppchen mit hausgemachte Focaccia: Auberginenpaste aus Siebenbürgen, Ziegenkäseaufstrich mit getrocknete Tomaten, Hummus mit Basilikum Pesto



3 690 HUF

Catfish greaves with anchovy-remoulade, marinated onions and leavened bread

Grauwelsgrammeln mit Sardellenremoulade, mariniertem Zwiebel

3 980 HUF

Tiger prawn in garlic-chili butter sauce with focaccia.

Tigergarnelen in Knoblauch-Chili-Buttersoße mit Focaccia

3 950 HUF



Duck liver mousse with Tokaji wine-jelly,
pear textures and milkloaf



VarjúPapa's beefsteak tartare
with colour onion salad and fresh leavened bread



VakVarju's dip selection with home-made focaccia: Transylvanian eggplant
cream, goat cheese cream with dried tomato, hummus with basil pesto



Catfish greaves with anchovy-remoulade,
marinated onions and leavened bread



VakVarjú speciality!

Pork knuckle bean soup
with sausage and sourdough bread



Vak Varjú

Soups / Suppen



Beef consommé with Swabian dumpling and julienne vegetables

Rinderconsommé mit Schwäbischem Knödel und julienne Gemüse



2 790 HUF

Pork knuckle bean soup with sausage and sourdough bread

Bohnensuppe mit Schweinehaxe und Wurst, frischem Sauerteig-Brot

2 590 HUF

Hungarian catfish soup

Wels-Fischsuppe



3 590 HUF

Mushroom consommé with truffle-ricotta ravioli and shimeji mushrooms

Pilzconsommé mit Trüffel-Ricotta-Ravioli und Shimeji-Pilzen



2 590 HUF

Potato-leek cream soup with crispy sausage crumble and green apple brunoise

Kartoffel-Lauch-Cremesuppe mit knusprigen Wurstbröseln und grünem Apfel Brunoise



2 490 HUF





Chicken breast wrapped in black forest ham
with creamy spinach and cheddar cheese Hasselback potatoes



Pressed chicken "Bakony" style with roasted shiitake mushrooms
and ewe's cheesy potato noodles in crispy coat



Pork tenderloin rolled with aged ham,
mashed potato with kale and sautéed shiitake mushrooms



Stuffed cabbage with smoked pork knuckle,
duck sausage and sourdough bread

Main courses / Hauptgerichte

VakVarjú speciality!
VakVarjú Schnitzel is also available
with gluten-free coating!



Chicken breast wrapped in black forest ham with creamy spinach and cheddar cheese Hasselback potatoes

Hähnchenbrust in Schwarzwälder Schinken gewickelt, mit cremigem Spinat und Cheddar-Käse-Hasselback-Kartoffeln



5 390 HUF

Pressed chicken “Bakony” style with roasted shiitake mushrooms and ewe’s cheesy potato noodles in crispy coat

Gepresstes Hühnerfleisch auf „Bakonyer“-Art mit gerösteten Shiitake-Pilzen, knusprig gebackene Schafkäse-Nockerln

5 490 HUF

Rosé duck breast with cabbage pasta and acacia honey cardamom plum ragout

Rosé-Entenbrust mit Krautfleckerl, Akazienhonig-Kardamom-Pflaumenragou



6 290 HUF

VakVarjú Schnitzel with Viennese potato salad

VakVarjú Schnitzel mit Wiener Schnittlauch-Kartoffelsalat



4 980 HUF

coating is available

Pork tenderloin rolled with aged ham, mashed potato with kale and sautéed shiitake mushrooms

Zarte Schweinemedallions gerollt mit gereiftem Schinken, Kartoffelpüree mit Grünkohl und sautierten Shiitake-Pilzen



5 690 HUF

Stuffed cabbage with smoked pork knuckle, duck sausage and sourdough bread

Kohlrouladen mit geräuchertem Schweinshaxen, Entenwurst und wildem Sauerteigbrot

4 950 HUF

Confited beef chuck “Vadas” style with bread dumpling and sour cream










Rindernacken-Confit auf Vadas Art mit Semmelknödel und Sauerrahmschaum

5 980 HUF

Main courses / Hauptgerichte

VakVarjú speciality!
On lava stone grilled specialties



- Veal tenderloin in colorful pepper crust with red pepper cream and crispy potato dumplings
Kalbsrücken im bunten Pfefferkruste mit Paprikacreme und knusprigen Kartoffeln Knödeln 6 490 HUF
- Beef tenderloin with mustard seeded cream cheese, fried onions, sweet potato cream, sugar snap peas
Filetsteak mit Senfkorn-Weichkäse, Lyoner Zwiebel, Süßkartoffelpüree und Zuckererbsen  8 980 HUF
- Venison stew with juniper, chanterelle mushrooms and curd doughnuts
Hirschgoulasch mit Pfifferlingen und Quarkkrapfen  5 890 HUF
- Garlic roasted tiger prawns served with tagliatelle and baby-spinach
Knoblauch-Tigergarnelen mit Babyspinat-Tagliatelle 5 690 HUF
- Grilled salmon steak with Thai cauliflower purée, quinoa, coriander flavoured cauliflower ragout and shiitake mushrooms
Lachssteak gegrillt mit thailändischem Karfiolpüree, Quinoa, Koriander-Karfiolragout und Shiitake-Pilz  6 290 HUF
- Lava stone grilled pike perch fillet with skordalia and grape salad with feta cheese
Zanderfilet auf dem Lavastein gegrillt mit Skordalia und Traubensalat  5 980 HUF
- Grilled, smoked fresh cow cheese with fig chutney and citrus green salad
Gegrillter, geräucherter frischer Kuhkäse mit Fuge-Chutney und grünem Zitrusalat    5 590 HUF
- Vegan moussaka
Veganes Moussaka   5 390 HUF



Venison stew with juniper,
chanterelle mushrooms and curd doughnuts



Veal tenderloin in colorful pepper crust
with red pepper cream and crispy potato dumplings



Lava stone grilled pike perch fillet
with skordalia and grape salad with feta cheese



Vegan moussaka



VakVarjú speciality!
Hello kids! Find the children's corner!

For Kids / Kindermenüs

(under 120 cm / unter 120 cm)

Dedicate from Danny DeVito / Empfehlung von Danny De Vito

3 590 HUF

Plate of beef consommé with vegetables and one of these delicacies below:

Eine Tasse Rinderconsommé mit Gemüse und eine von der unten genannten Leckerheiten:

Chicken run

fried chicken breast with french fries / gebratene Hühnerbrust mit Pommes Frites

Pinocchio's favourite

Spaghetti Bolognese with grated cheese / Spaghetti Bolognese mit geriebenem Käse

Nemo's favourite

fried fish fingers with mashed potato / gebratene Fischstäbchen mit Kartoffelpüree



Cat trap

fried cheese with steamed rice / gebratener Käse mit Reis

Salads and pickles / Salate und Sauergemüse

Home-made cabbage salad / Hausgemachter Krautsalat

890 HUF

Cucumber salad with sour cream / Gurkensalat mit Sauerrahm

980 HUF

Hot Hungarian apple-pepper / Scharfe eingelegte Paprika

890 HUF

VakVarjú small mixed salad / Kleiner gemischter VakVarjú Salat

1 590 HUF



Kaiserschmarrn with home-made apricot marmalade



“Golden dumplings”: sweet baked dough covered with butter, sugar, and ground walnuts, served with vanilla custard



Árvácska-cake



Mandarin dark chocolate mousse with blackberry coulis and almond crumble

Desserts / Desserts

“Golden dumplings”: sweet baked dough covered with butter, sugar, and ground walnuts, served with vanilla custard



2 690 HUF

„Goldnockerln“ – ungarische Dukatennudeln mit Nüssen und Vanillecreme

Kaiserschmarrn with home-made apricot marmalade

2 590 HUF

Kaiserschmarrn mit Aprikosenmarmelade

Cottage cheese dumpling with macaroon flavoured sour cream



2 590 HUF

Quarkknödel mit Lebkuchen-Sauerrahm

VakVarjú Somló-style sponge cake



2 490 HUF

VakVarjú Schomlauer Nockerln

Árvácska-cake

2 490 HUF

A flourless hazelnut sponge cake with a milk chocolate crispy layer, sea buckthorn mousse, blackcurrant chutney, and a caramel layer.

Árvácska-Torte

Ein haselnussbiskuit ohne Mehl mit einer Milkschokoladen-Knusperlage, Sanddornmousse, Johannisbeer-Chutney und einer Karamellschicht.

Mandarin dark chocolate mousse with blackberry coulis and almond crumble



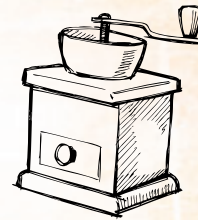
2 590 HUF

Mandarinen-Dunkle-Schokolade-Mousse mit Brombeercoulis und Mandelstreuseln



Coffee, hot drinks

Espresso	690 HUF
Doppio Espresso	1 290 HUF
Ristretto	690 HUF
Macchiato (<i>espresso with milk foam</i>)	690 HUF
Long coffee (<i>long thawed espresso</i>)	690 HUF
Cappuccino (<i>espresso with hot milk, milk foam</i>)	890 HUF
Flat white (<i>double ristretto with hot milk, milk foam</i>)	1 390 HUF
Wiener Melange (<i>long coffee, honey, hot milk and milk foam, cinnamon</i>)	1 090 HUF
Latte macchiato (<i>creamy espresso with a lot of creamy milk foam</i>)	990 HUF
Irish coffee (<i>long coffee, whisky, brown sugar, whipped cream</i>)	1 490 HUF
Bailey's mokka (<i>espresso, Bailey's, choco, milk foam</i>)	1 490 HUF
Ice coffee (<i>long coffee, vanilla ice cream, milk, whipped cream</i>)	1 490 HUF
Hot chocolate (<i>white chocolate, sugar free dark chocolate, classic milk chocolate, and pistachio chocolate</i>)	1 390 HUF
VakVarjú's coffee with gratis cup	2 690 HUF



We opened our cake shop:
The Dobay Cukrászda!
Now 3 places in Budapest!



Matcha drinks

Matcha Latte

(traditional hot Japanese matcha tea with oat milk)

1 190 HUF

Vanilla Matcha Frappuccino

(foamy-vanilla matcha frappuccino)

1 290 HUF

Mango Matcha Latte

(iced matcha latte with Japanese matcha tea, oat milk and mango puree)

1 490 HUF

Dilmah tea

Earl Grey *(black tea with bergamot taste)*

1 290 HUF

Ceylon green tea *(ceylon premium green tea)*

1 290 HUF

Moroccan mint tea *(green tea with mint leaves)*

1 290 HUF

Forest fruit mix *(blueberry-pomegranate mix)*

1 290 HUF

Roseship-hibiscus tea

1 290 HUF





VakVarjú speciality!
AranyVarjú
Handcrafted American Pale Ale



DRAUGHT BEER

“AranyVarjú” <i>(our handcrafted American Pale Ale)</i>	1 190 HUF (0,3 l)	1 790 HUF (0,5 l)	3 490 HUF (1 l)
Soproni	1 090 HUF (0,3 l)	1 590 HUF (0,5 l)	2 980 HUF (1 l)
Edelweiss wheat beer	1 190 HUF (0,3 l)	1 790 HUF (0,5 l)	3 490 HUF (1 l)
Mort Subite Kriek <i>(Belgian sour cherry beer)</i>	1 190 HUF (0,25 l)	1 790 HUF (0,4 l)	4 390 HUF (1 l)

BOTTLED BEER

Heineken			980 HUF (0,33 l)
Heineken 0.0% <i>(non-alcoholic)</i>			980 HUF (0,33 l)



HANDCRAFTED BEER, CIDER

Szent András Sörfőzde Majdnem IPA <i>(non-alcoholic top-fermented beer)</i>			1 690 HUF (0,33 l)
Szent András Sörfőzde Majdnem Mango IPA <i>(mango, alcohol-free top-fermented beer)</i>			1 790 HUF (0,33 l)
First Craft Mexicano <i>(low-fermented Hungarian corn beer with lemon slice)</i>			1 890 HUF (0,33 l)
Szent András Sörfőzde Napkins <i>(unfiltered Bavarian wheat beer)</i>			1 890 HUF (0,33 l)
Horizont Budapest Hazy Queen New England IPA <i>(World Beer Awards 2019 Specialty IPA – Hungary Winner)</i>			2 290 HUF (0,33 l)
Pannonhalmi Főapátság Dubbel <i>(Belgian-style abbey dubbel, top-fermented, unfiltered brown beer)</i>			2 290 HUF (0,33 l)
Budaprés Cider Komlós 2021 <i>(hopped artisanal cider made from four varieties of apples)</i>			2 290 HUF (0,33 l)

BEFORE EATING

Campari Bitter	1 390 HUF (4 cl)
Kosher plum	1 790 HUF (4 cl)
Aperol	2 290 HUF (8 cl)
Christian Drouin Calvados VSOP <i>(An aromatic spirit distilled twice from selected apple cider and aged in wine oak barrels.)</i>	2 790 HUF (4 cl)

VODKA

(4 cl)

Finlandia	1 090 HUF
Absolut Blue Vodka	1 350 HUF
Eiko Handcrafted Vodka <i>(Crystal-clear, triple-distilled Japanese vodka from the Island of Hokkaido.)</i>	2 350 HUF
Grey Goose Original <i>(Pure, elegant French vodka made with 5 times distillation.)</i>	2 690 HUF
Beluga Noble <i>(Russian premium vodka based on Siberian artesian water, honey, oats and milk thistle extract.)</i>	3 150 HUF

TEQUILA, MEZCAL

(4 cl)

El Jimador Tequila Blanco <i>(Unaged tequila made from 100% agave.)</i>	1 690 HUF
El Jimador Tequila Reposado <i>(100% agave tequila aged in oak barrels for 2 months.)</i>	1 690 HUF
La Cofradia Anejo <i>(Tequila distilled from 100% Blue agave and aged in white oak barrels for 2 years.)</i>	2 980 HUF
Local mezcal <i>(Pechuga mezcal is a pleasantly smoky premium mezcal made from the "heart" of the agave plant and its fruit.)</i>	3 490 HUF
Se Busca Mezcal Anejo <i>(Anejo mezcal, distilled from Espadin agave, using a traditional method, aged for 2 years in French oak barrels.)</i>	3 490 HUF

GIN

(4 cl)

- Blind Crow Gin *(Our own gin distilled with wild fruits, hawthorn, Seville orange and lemon peel, leaves, and organic spices, anise, and thyme.)* 1 690 HUF
- Hautefeuille Elderflower Gin *(French elderflower, chamomile flower, rosehip, wild flowers and wheat distillate.)* 1 790 HUF
- Caorunn Blood Orange Gin *(A special edition of Scottish gin, with a mixture of blood orange, red currant, Chinese cinnamon and bog myrtle.)* 1 790 HUF
- Masons of Yorkshire Pear & Pink Peppercorn Gin *(Gin specialty distilled with pear and pink pepper, made in Yorkshire, the homeland of black tea. 2018 World Gin Awards Gold Medal.)* 1 990 HUF
- Tarsier Oriental Pink Gin *(Fruity gin distilled with raspberry, lychee, dragon fruit and galangal root.)* 1 990 HUF
- Mermaid Pink Gin *(Richly flavored pink gin distilled with strawberries, sea fennel, elderberry, tomatoes, lemon peel, hops, coriander, angelica root, licorice root, juniper and orris root.)* 2 590 HUF
- Hendrick's *(Popular Scottish gin, with a unique aroma thanks to its finish with rose petals and cucumber essence.)* 2 790 HUF
- Bobby's Pinang Raci Spice Blend No.1. *(A classic Dutch gin enhanced with galangal, ginger, bay leaf, and turmeric.)* 2 790 HUF
- LA SU MGO Mango Gin *(Spanish gin with a natural aroma infused with fresh mango, lavender, orange peel, cardamom, star anise.)* 2 790 HUF
- Gin Mare Capri *(Special edition of Spain's most popular gin named after the island of Capri. Lemon and bergamot from the island of Capri make the usual "Gin Mare Mediterranean taste" fresher and more exciting.)* 2 890 HUF
- Monkey 47 *(Gin speciality from the Black Forest in Germany with 47 unique ingredients including blueberries.)* 2 990 HUF

WHISKEY, WHISKY

(4 cl)

Scotland

Ballantine's <i>(One of the most popular blended whiskeys in the world, blended from 57 types of malt whiskey and corn whiskey.)</i>	1 290 HUF
Arran Barrel Reserve / Highland <i>(100% bourbon barrel-aged, elegant single malt whiskey.)</i>	2 490 HUF
Highland Park Viking Honour 10 years / Highland <i>(Single malt, aged in ex-sherry's barrels for 10 years.)</i>	2 690 HUF
Glenmorangie Lasanta 12 years / Highland <i>(Single malt matured in bourbon casks, then aged in Oloroso sherry casks for a minimum of 12 years.)</i>	2 850 HUF
Kilchoman Mahir Bay / Islay <i>(An elegant, pleasantly peat-smoky whiskey from the island of Islay, finished in sherry and oloroso barrels. Best Islay Single Malt Whiskey of the Year 2015.)</i>	3 290 HUF
Glenfiddich 15 years / Speyside <i>(Single malt aged in American bourbon and sherry casks, solera system.)</i>	3 690 HUF
Ardbeg An Oa / Islay <i>(Extra smoky, salty, iodized whiskey aged in reburnt Pedro Ximenez sherry and used bourbon barrels.)</i>	3 790 HUF

Ireland

Jameson <i>(A classic triple-distilled Irish icon.)</i>	1 790 HUF
Teeling Small Batch <i>(Irish whiskey released in small batches, with rare post-maturation in rum barrels.)</i>	1 950 HUF
Jameson Black Barrel Select Reserve <i>(Triple-distilled and double-burnt 'black' bourbon and whiskey aged in sherry casks. The grain whiskey in it is a unique concoction that is made only at certain times of the year.)</i>	2 490 HUF
Redbreast 12 years <i>(Made from a mash of malted and unmalted barley and then triple distilled in copper pot stills, Redbreast 12 boasts the flavour complexity and distinctive qualities of Pot Still whisky. Matured in a combination of Bourbon seasoned American Oak barrels and Oloroso Sherry seasoned Spanish oak butts, the distinctive Redbreast sherry style is a joy to behold in each and every bottle.)</i>	3 290 HUF

Scandinavia

Stauning Rye *(Danish whisky distilled twice from malted rye and barley sourced from Denmark's 2000-year-old rye-growing regions, aged in American oak barrels with a smoky, complex flavor profile)*

2 690 HUF

USA

Jim Beam / Kentucky *(The world's best-selling bourbon whiskey, which is guaranteed to be made from at least 51% corn and reaches the shelves after 4 years of aging.)*

1 590 HUF

Jack Daniel's / Tennessee *(It is distilled from 80% corn, 12% rye and 8% barley malt, then filtered over maple charcoal to achieve a slightly smoky, sweet taste.)*

1 690 HUF

Buffalo Trace Bourbon / Kentucky *(The iconic whiskey from America's oldest distillery. Jim Murray's Whisky Bible: 95 points.)*

1 890 HUF

Makers Mark / Kentucky *(Most popular bourbon, light and easy to drink.)*

1 890 HUF

Jack Daniel's Gentleman Jack / Tennessee *(Smoky, soft whiskey due to double activated carbon filtration.)*

2 090 HUF

Woodford Reserve / Kentucky *(Bourbon, which won the most professional awards in the USA, is made from 72% corn, 18% rye, 10% malted barley.)*

2 490 HUF

Asia

Amrut Indian Single Malt Whisky *(Indian single malt whiskey made from selected barley grown in the Himalayas, matured in oak barrels.)*

2 390 HUF

Nikka Taketsuru Pure Malt 2020 *(In honor of the founder of Nikka, Masataka Taketsuru, a blend made from the best distillates of her two distilleries.)*

3 290 HUF

Hibiki Japanese Harmony *(Premium whiskey aged in five types of barrels from selected malt and grain whiskeys of the three best Japanese whiskey distillers.)*

3 890 HUF

RUM

(4 cl)

Bacardi Carta Blanca	1 190 HUF
Plantation Original Dark <i>(A light, spicy Trinidad rum aged for 3 years in American oak barrels, blended with 15-20 year old Jamaican rum)</i>	1 590 HUF
Rum The Demon's Share 6 years <i>("Angel's Share": the romantic term for the annual rate of whisky lost during cask maturation due to evaporation. According to legend, this rum is guarded by demons, so the loss cannot belong to the angels, but goes into a bottle. Devilishly good")</i>	1 790 HUF
Rum Nation Guatemala Gran Reserva <i>(Guatemalan rum fermented from high-quality sugar cane molasses, distilled and then matured in bourbon barrels for 4 years at high humidity.)</i>	2 490 HUF
Diplomatico Reserva Exclusiva <i>(12 years old Venezuelan rum aged in oak barrels.)</i>	2 650 HUF
A.H. Riise XO Reserve Rum <i>(Light, extremely spicy rum from the Virgin Islands, matured for a maximum of 20 years.)</i>	2 890 HUF
Dictador 20 years <i>(Colombian rum aged in the Solera system for 14-24 years.)</i>	3 290 HUF
Zacapa Centenario 23 years <i>(The most popular premium rum of the world, from Guatemala.)</i>	3 850 HUF

BRANDY, COGNAC

(4 cl)

Metaxa 5*	1 090 HUF
Hennessy VS.	2 390 HUF
Cognac Meukow VSOP <i>(Aged for 5 years, the soft, aroma-rich VSOP from the Meukow Cognac House, founded in 1862.)</i>	2 890 HUF

VERMOUTH

(8 cl)

Martini Extra Dry <i>(Extra dry white vermouth with olives.)</i>	1 290 HUF
Miró Blanco <i>(Mulled wine made with orange peel, lily, green coriander, cloves and wormwood.)</i>	1 590 HUF
Miró Rosso <i>(Catalan liqueur wine flavored with 52 types of herbs.)</i>	1 590 HUF
Miró Reserva <i>(Red vermouth matured in oak barrels for 12 months.)</i>	1 890 HUF
Martini Vibrante <i>(Alcohol-free red vermouth from Turin with fresh orange.)</i>	2 190 HUF

LIQUEUR, BITTERS

(4 cl)

Fernet Branca Menta <i>(Italian aperitif made from 40 types of herbs.)</i>	1 550 HUF
Unicum, Unicum Szilva, Unicum Barista	1 550 HUF
Jägermeister	1 550 HUF
Bailey's	1 550 HUF
Limoncello Santoni <i>(Italian premium lemon liqueur.)</i>	1 690 HUF
Tatratea Original 52% <i>(Tea-based herbal liqueur from the High Tatras.)</i>	1 950 HUF
Tatratea Forest Fruit 62% <i>(Tea-based forest fruit liqueur from our northern neighbors.)</i>	2 090 HUF
Unicum Riserva <i>(Unicum at the top. Aged in Tokaji barrel, with Tokaji aszú.)</i>	2 090 HUF



VarjúPapa's rosé wine 4 490 HUF/bottle/take away



VarjúPapa's palinka 7 350 HUF/bottle/take away



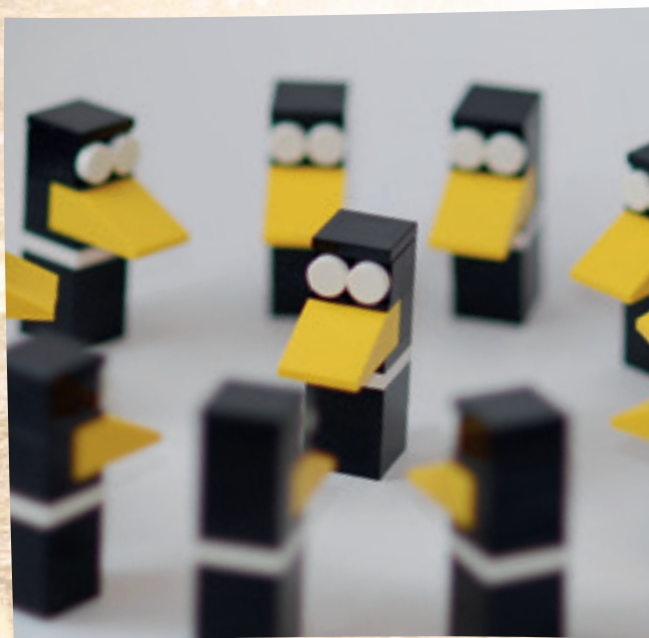
VarjúPapa chili cream: 1 990 HUF/piece



VakVarjú's cup 2 890 HUF/piece



Give away VakVarjú's experience!



VakVarjú's lego 1 090 HUF/piece



VakVarjú's t-shirt 4 390 HUF/piece
(color and themes: please inquire for more details by our colleagues)



VakVarjú Restaurant

Pesterzsébet

Róbert Szabó – restaurant manager • László Prauda – chef

1203 Budapest, Vízisport street 12-18.
csonakhaz@vakvarju.com

OPENING HOURS:

Monday-Thursday – 12:00-23:00
Friday-Sunday – 08:00-11:00, 12:00-23:00

And what are all the things included in the prices on the menu? Beyond the expense of divine courses, the joy you feel when eating them, the enthusiasm of our colleagues, service fee and VAT.

No further charges will be added, and the tip is up to our Guests' decision.

In the kitchen of our restaurant, we work with ingredients containing gluten and lactose, therefore we can not guarantee 100% allergenic free meals even in case of dishes marked with gluten-free and lactose-free signs.

www.vakvarju.com