



GERMAN



ITALIAN



KOREAN

DEAR GUEST,

Thank you for visiting us!

Every corner of our restaurant reflects the constant buzz of downtown Budapest. Our dining space is filled with the cheerful chatter of local regulars and international tourists alike, creating an authentic downtown vibe for everyone who walks through our doors. Our international cuisine, along with the colorful yet cozy and bohemian atmosphere, perfectly matches this vibrant mix. Beyond our excellent dishes, it's this unique ambiance that ensures our guests leave satisfied—and happily recommend us to their friends by saying: “If you’re looking for a true taste of Pest, you’ll find it at VakVarjú Pest!”

We hope to have the honor of welcoming you again in the future!

The team of VakVarjú restaurant



OUR "CROWFARMERS PANTRY PROGRAM"
CONTINUES!



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!



VakVarjú Speciality!

Try our hot winter drinks!

VAKVARJÚ “HÜTTE” – HOT WINTER DRINKS

Hot Apple-Ginger lemonade

1 690 HUF

Steamed apple juice infused with citrus and a touch of ginger syrup.



Hot Orange Blossom-Cinnamon lemonade

1 690 HUF

Gubi Kapitány orange blossom syrup steamed and enhanced with juicy citrus fruits and fragrant cinnamon.

Hot Plum-Clove lemonade

1 690 HUF

Unfiltered plum juice simmered with citrus fruits and fragrant cloves.



Rosso Toddy

2 590 HUF

A warming fusion of premium red vermouth, Gubi Kapitány orange blossom syrup and fresh lemon juice, enhanced with cloves.

Aperol Punch

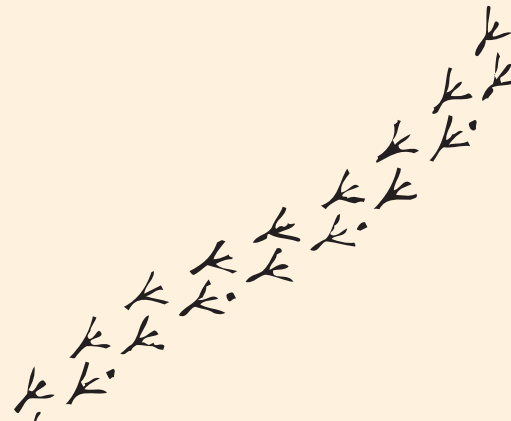
2 890 HUF

A summer favourite for cooler days. Classic Aperol warmed with apple juice and fragrant winter spices.

Coconut Grog

3 490 HUF

Coconut rum, sweet pineapple juice and fresh lemon juice, served warm for a taste of the Caribbean.



SPRITZ BAR



Raspberry & Rosé Wine Spritz

2 290 HUF

Made with Gubi Kapitány raspberry syrup, made from 100% Hungarian raspberries.



Elderflower & White Wine & Mint Spritz

2 290 HUF

It is made with 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp, white wine & soda water.

Cuba Libre Yuzu (BlindCrow Cola Yuzu, aged rum, freeze-dried lime)

2 980 HUF

A light Caribbean rum meets our handcrafted cola infused with Japanese yuzu.

VakVarjú Spritz (Aperol, watermelon, Prosecco)

3 290 HUF

A popular superstar boosted with watermelon.

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

3 290 HUF

With Tuscan lemon liqueur, Prosecco, soda, lemon, and fresh basil.

Cava Sangria (Nordés Blanco Vermouth, orange juice, Cava, soda water, cinnamon syrup, orange, cinnamon stick, star anise)

3 390 HUF

A pleasantly spiced white sangria with cinnamon, cloves, orange and a sparkling finish.

Sarti Rosa Spritz (Sarti Rosa Aperitivo, MATCH Floral Tonic, soda, lime, mint)

3 490 HUF

A fusion of blood orange, mango and açai berry: a silky, fruity speciality made sparkling with soda water.

Paloma Spicy (Tequila blanco, Thomas Henry Pink Grapefruit, ginger syrup, freeze-dried lime, thyme, beechwood-smoked salt)

3 490 HUF

A true Mexican experience with the pleasant aroma of grapefruit soda, spiced with ginger and thyme, and enhanced with a pinch of smoked salt.



SIGNATURE COCKTAILS

Mojito Mango Eau de Lime (BlindCrow Mango Mojito, aged rum, Angostura, mint, lime perfume)

3 290 HUF

A classic mojito with a touch of exotic adventure, made with our mango mojito craft soda and a hint of lime spray.

Strawberry Margarita (tequila, orange liqueur, lime juice, strawberry purée, cardamom foam)

3 780 HUF

A fresh strawberry tequila cocktail classic, made truly special with a touch of cardamom foam.

Crownstar Martini (vodka, vanilla liqueur, passion fruit purée, passion fruit, elderflower sparkling wine)

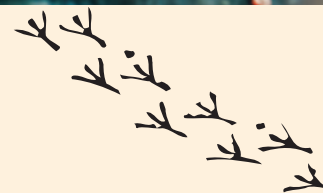
3 980 HUF

The deservedly popular passion fruit Pornstar Martini with a little Crow twist, served with elderflower sparkling wine.

Negroni Sfumato (Banhez Mezcal, Cocchi Storico Vermouth, Bitter Terza, fresh orange)

4 490 HUF

Our own Negroni with a “smoky” twist, made with classic rosso vermouth, rhubarb herbal liqueur and artisanal mezcal.



DRIVER-FRIENDLY FAVOURITES



Strawberry-Basil non-alcoholic Rosé Spritz

2 290 HUF

Dealcoholized rosé wine, Gubi Kapitány strawberry syrup, strawberry pieces and fresh basil.



Apricot-Rosemary non-alcoholic Spritz

2 290 HUF

Non-alcoholic white wine, dried apricots, apricot syrup and rosemary.

Driver Spritz – Non-Alcoholic “Aperol” Spritz

2 890 HUF

*Alcohol-free sparkling wine, Undone Not Aperitivo, soda.
A stylish alternative if you don't want to give up the sparkle!*

Lemon Tea Spritz – Non-Alcoholic “Limoncello” Spritz

3 190 HUF

Pallini Limonzero Zero Alcohol alcohol-free limoncello liqueur refreshed with fresh lemon, mint and sparkling tea made with jasmine, Darjeeling and white teas.

Galicia Garden

3 290 HUF

Driver-Friendly Gin & Tonic: Nordés 0.0% alcohol-free Galician gin & MATCH Floral Tonic, pink grapefruit, rosemary and juniper berries.

L'Antidote Spritz

3 490 HUF

An explosively herbal and refreshing spritz, combining apple- and grape-based sparkling wine, spiced vermouth and gently bitter tonic in perfect harmony.

Negroni Free

3 290 HUF

An Italian favourite in an alcohol-free version: Undone Not Vermouth alcohol-free vermouth, Nordés 0.0% alcohol-free gin and Undone Not Aperitivo.

Palomita – Non-Alcoholic Paloma cocktail

3 290 HUF

Made with alcohol-free “tequila”, grapefruit soda, fresh pink grapefruit and rosemary.



VakVarjú Speciality!

Choose from our selection
of non-alcoholic cocktails!



GIN & TONIC BAR



- BlindCrow Gin, MATCH Mediterranean Tonic, orange, juniper berries 2 990 HUF
Our own gin, crafted with wild fruits and organic spices, enhanced with a citrusy, spiced tonic.
- Kapriol Blood Orange & Peach Gin, Thomas Henry Pink Grapefruit, dried apricot 3 690 HUF
An unbeatable, light, fresh and fruity gin and tonic. Blood orange and peach in a large glass!
- Drumshanbo Gunpowder Fig & Laurel, J. Gasco Cherry Tonic, fig, thyme 3 790 HUF
A wonderful combination of sweet fig and aromatic bay leaf with cherry tonic. A truly special taste experience!
- June by G'Vine Royal Pear & Cardamom, MATCH Mediterranean Tonic, 3 890 HUF
pear slice, cardamom
A French gin made with royal pear and cardamom meets a refreshing Mediterranean tonic with sage, rosemary and basil.
- Tarsier Lychee & Raspberry Pink Gin, MATCH Floral Tonic, raspberry and thyme 3 980 HUF
A raspberry, lychee and dragon fruit pink gin and tonic with raspberries and fresh thyme.
- Gin Mare Capri & J. Gasco Cherry Tonic, dried lemon slice 3 980 HUF
We found perfect harmony between an Italian tonic made from Hungarian cherries and a classic Spanish gin enhanced with lemon and bergamot from Capri.
- Puerto de Indias Diamond White Strawberry, MATCH Floral Tonic, 3 980 HUF
freeze-dried strawberry, juniper berries
A uniquely sweet, floral and fruity combination of white strawberry, jasmine blossom and açai berry.
- Oyster Fine de Claire Adriatic Gin Wild Citrus, Le Tribute Olive lemonade, 3 980 HUF
lemon peel, capers and rosemary
A citrusy, saline Adriatic gin paired with a Barcelona-style olive-infused lemonade. A unique experience for gin and tonic lovers!



HOMEMADE LEMONADES 1 690 HUF (0,45 l)

“Old school” lemonade

Freshly squeezed lemon and lime with sugar syrup and soda water.

“Mojito” lemonade

Freshly squeezed lemon and lime with sugar syrup, mint and soda water.



Elderflower-Lychee Lemonade

Made with Spájz Syrup's Great Taste Award-winning elderflower syrup and lychee syrup, fresh lemon and lime juice, topped up with soda water.



Pear-Ginger lemonade

Made with Full Natural's 100% Hungarian pear and ginger syrups, fresh lemon, lime and orange juice, topped up with soda water.



Sour Cherry-Thyme lemonade

Made with Full Natural 100% Hungarian sour cherry syrup and Gubi Kapitány thyme syrup, fresh lemon and lime juice, topped up with soda water.



Strawberry-Rhubarb lemonade

Made with Spájz Syrup's 100% Hungarian, Great Taste Award-winning strawberry syrup, rhubarb purée, fresh lemon and lime juice, topped up with soda water.

SUGAR-FREE LEMONADES 1 690 HUF (0,45 l)



Blueberry-Lavender lemonade

Made with Spájz Syrup's 100% Hungarian, sugar-free blueberry-lavender syrup sweetened with sucralose, fresh lemon and lime juice, topped up with soda water.

Mango-Coconut lemonade

Sugar-free mango and coconut syrup, fresh lemon juice, dried lime slice, topped up with soda water.



VakVarjú Speciality!

Discover our new lemonade flavours!



HOMEMADE SYRUPS 1 690 HUF (0,45 l)

made from 100% Hungarian fruit



Raspberry syrup with juicy raspberries

Made with Gubi Kapitány's 100% Hungarian artisanal Raspberry Syrup.



Otello grape syrup with whole grapes

Made with Gubi Kapitány's syrup created especially for Little Crows.

CAPPY FRUIT JUICES, ICED TEAS

Cappy

orange, apple, pineapple, peach

950 HUF (0,25 l)

FuzeTea

lemon, peach

950 HUF (0,25 l)

MINERAL WATER

Szentkirályi *(sparkling, still)*

850 HUF (0,33 l) 1 550 HUF (0,75 l)

Römerquelle *(sparkling, still)*

890 HUF (0,33 l)

Soda water

100 HUF (0,1 l)

SOFT DRINKS

BlindCrow Family Drinks – Cola Yuzu

890 HUF (0,33 l)

Cola flavored with yuzu, a Japanese spicy lemon.

BlindCrow Family Drinks – Hop Tonic

890 HUF (0,33 l)

Our pleasantly spiced tonic made with citrus-infused hops.

BlindCrow Family Drinks – Mango Mojito

890 HUF (0,33 l)

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

Coca-Cola, Coca-Cola Zero, Fanta, Kinley Ginger Ale, Kinley Tonic,
Kinley Pink Tonic, Kinley Purple

850 HUF (0,25 l)

J. Gasco Tonic – Cherry

950 HUF (0,2 l)

Thomas Henry Tonic – Pink Grapefruit

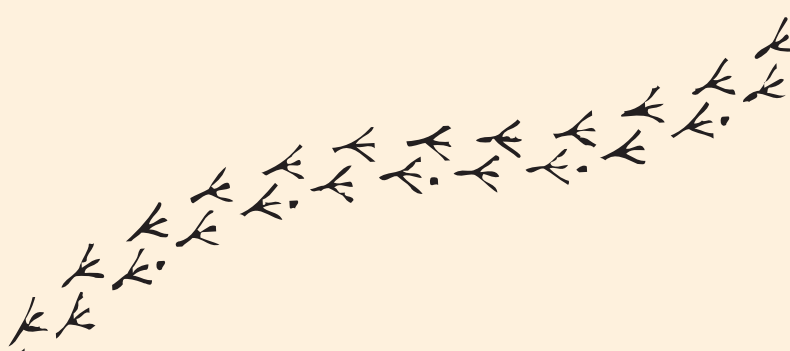
950 HUF (0,2 l)

Le Tribute Tonic – Olive Limonade

1 290 HUF (0,2 l)

MATCH Tonic – Mediterranean, Floral

1 490 HUF (0,2 l)



APPETIZERS / ENTRANTES

VakVarjú Speciality!

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

Duck liver mousse under Tokaji wine jelly,
with acacia honey pear chutney and milkloaf

*Mousse de hígado de pato bajo gelatina de vino de Tokaj,
con chutney de pera a la miel de acacia y brioche tostado*

1, 3, 7, 12



5 290 HUF

VarjúPapa's beefsteak tartare with onion salad
and homemade sourdough bread

*Steak tartar al estilo de VarjúPapa, con ensalada
de cebolla y pan casero de masa madre*

1, 6, 7, 9, 10



5 290 HUF

VakVarjú's dip selection with homemade focaccia:
Transylvanian eggplant cream, beetroot hummus,
creamy Gorgonzola cheese cream with toasted walnuts

*Plato de tapas à la Corneja Ciega con focaccia casera:
crema de berenjena de Transilvania, hummus de remolacha,
crema suave de gorgonzola con nueces tostadas*

1, 7, 8, 11



3 980 HUF

Pancake Hortobágy style – savory crêpe filled with meat ragout

Crêpe relleno de carne picada à la Hortobágy

1, 3, 7, 9



3 980 HUF

Tiger prawns in spinach-tomato sauce served with focaccia

Gambas tigre en salsa de espinacas y tomate, acompañadas de focaccia

1, 2

4 290 HUF



Duck liver mousse under Tokaji wine jelly,
with acacia honey pear chutney and milkloaf



VarjúPapa's beefsteak tartare with onion salad
and homemade sourdough bread



VakVarjú's dip selection with homemade focaccia



Pancake Hortobágy style – savory crêpe filled with meat ragout



VakVarjú Speciality!

Hungarian Goulash Soup
with freshly baked dough on top



SOUPS / SOPAS

Traditional chicken soup with meat,
julienne vegetables and snail-shaped pasta

*Sopa tradicional de pollo con carne,
verduras en juliana y pasta en forma de caracol*

1, 9



2 950 HUF

Tarragon wild boar ragout soup
with porcini mushrooms and potato dumplings

Sopa de ragú de jabalí al estragón con setas porcini y bolitas de patata

1, 3, 9

3 190 HUF

Mushroom consommé with porcini
and ricotta ravioli and julienne vegetables

*Consomé de setas con ravioli de ricotta y boletus,
y verduras cortadas à la julienne*

1, 3, 7, 9



2 890 HUF

Hungarian Goulash Soup with freshly baked dough on top

Sopa de gulash húngara cubierta con masa recién horneada

1, 9



3 490 HUF

Green apple and celery cream soup
with pear brunoise and toasted almonds

*Crema de apio y manzana verde
con brunoise de pera y almendras tostadas*

7, 8, 9



2 590 HUF



Tender chicken paprikash terrine
with egg dumplings and vinegar cucumber spaghetti



Crispy duck leg with Alpine cheese croquette
and braised red cabbage with quince



Pan-fried duck foie gras with pearl barley risotto
and „lecsó” (pepper and tomato ragout)



Pork tenderloin with sausage layered potatoes, quail eggs,
fermented cucumber relish and chive sour cream foam

MAIN COURSES / PLATOS PRINCIPALES

Grilled chicken breast with quinoa, roasted winter vegetables and pak choi   5 890 HUF

Pechuga de pollo a la parrilla con quinoa, verduras de invierno asadas y pak choi asado

9, 12

Tender chicken paprikash terrine with egg dumplings and vinegar cucumber spaghetti  5 790 HUF

Terrina de pollo al paprikash con ñoquis de huevo y espaguetis de pepino al vinagre

1, 3, 7, 12

Rosé duck-breast with cabbage pasta, honey-apple compote   6 690 HUF

Pechuga de pato rosé, pasta con repollo y compota de manzana con miel de acacia

1, 3

Crispy duck leg with Alpine cheese croquette and braised red cabbage with quince  6 290 HUF

Muslo de pato crujiente con croqueta de queso alpino y col lombarda estofada con membrillo

1, 3, 7, 12

Pan-fried duck foie gras with pearl barley risotto and „lecsó” (pepper and tomato ragout)  8 980 HUF

Foie gras de pato a la plancha con risotto de cebada perlada y „lecsó” (guiso de pimientos y tomate)

1

Pork tenderloin with sausage layered potatoes, quail eggs, fermented cucumber relish and chive sour cream foam  6 290 HUF

Tierno solomillo de costilla de cerdo con patatas gratinadas con chorizo, huevos de codorniz, relish de pepino encurtido y espuma de crema de leche con cebolletas

3, 7, 12

MAIN COURSES / PLATOS PRINCIPALES

VakVarjú Pork Schnitzel with Viennese potato salad

Schnitzel (filete de ternera rebozado) à la Corneja Ciega, ensalada de patata con cebollino à la vienesa

1, 3, 10



coating is available

5 790 HUF

Crispy pork knuckle with garlic jus, Bavarian cabbage and rosemary roasted potatoes

Codillo de cerdo crujiente con jugo de ajo, chucrut bávaro y patatas asadas al romero

1



6 490 HUF

Tender beef cheek with red wine jus, parsley butter-fried potato dumplings and gooseberries

Carrillera de ternera tierna con jugo de vino tinto, ñoquis de patata salteados en mantequilla con perejil y grosellas espinosas

1, 3, 7, 9, 12

6 490 HUF

Beef tenderloin steak with mustard seed cream cheese, Lyonnaise onions, sweet potato purée and sugar snap peas

Steak de solomillo de vaca con crema de queso y semillas de mostaza, cebolla a la lionesa, puré de boniato y tirabeques

7, 9, 10, 12



11 690 HUF

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

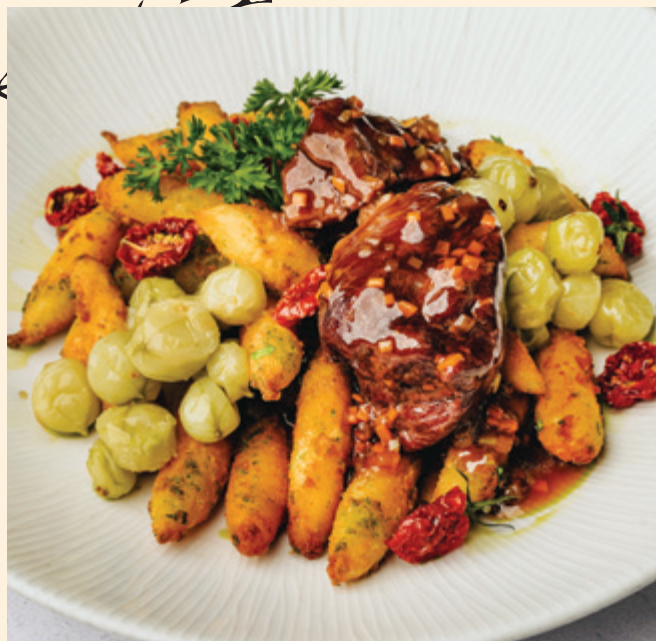
Cuello de vaca confitado en salsa de verduras, con albóndigas de pan caseras y espuma de crema agria

1, 3, 7, 9, 10, 12

6 790 HUF

Let's see more!





Tender beef cheek with red wine jus,
parsley butter-fried potato dumplings and gooseberries



Beef tenderloin steak with mustard seed cream cheese,
Lyonnaise onions, sweet potato purée and sugar snap peas



Grilled salmon fillet with beetroot celery purée,
sautéed savoy cabbage and toasted hazelnuts



Roasted smoked fresh cow's cheese with toasted seeds
and dried apricots, fresh green salad and fig balsamic vinegar

MAIN COURSES / PLATOS PRINCIPALES

Garlic roasted tiger prawns served with tagliatelle and baby-spinach

5 990 HUF

Gambas tigre asadas al ajo, servidas con tagliatelle y espinacas baby

1, 2, 3, 7

Grilled salmon fillet with beetroot celery purée,
sautéed savoy cabbage and toasted hazelnuts



6 790 HUF

*Filete de salmón a la parrilla con puré de apio y remolacha,
col rizada salteada y avellanas tostadas*

4, 5, 7, 8, 9

John Dory fillet baked in herb panko breadcrumbs
with wild mushroom risotto and Parmesan shavings

5 890 HUF

*Filete de pez de San Pedro al horno con panko de hierbas,
risotto de setas del bosque y virutas de parmesano*

1, 3, 4, 7, 12

Roasted smoked fresh cow's cheese with toasted seeds
and dried apricots, fresh green salad and fig balsamic vinegar



5 980 HUF

*Queso "gomolya" de vaca ahumado al horno, con semillas tostadas
y albaricoques secos, ensalada verde fresca y vinagre balsámico de higo*

7, 8, 11, 12

Vegan stuffed cabbage with garlic vegan sour cream



5 390 HUF

Col rellena vegana con crema agria vegana al ajo



MENU FOR CHILDREN / MENÚ INFANTIL

3 950 HUF

(under 120 cm)



Chicken Run 1, 3

Chicken consommé with vegetables (1, 3, 9) and fried chicken breast with french fries

Una taza de caldo de pollo (1, 3, 9) con verduras y pechuga de pollo empanada con patatas fritas

Pinocchio's Favourite 1, 3, 7, 9

Chicken consommé with vegetables (1, 3, 9) and Spaghetti Bolognese with cheese

Una taza de caldo de pollo (1, 3, 9) con verduras y espaguetis a la boloñesa con queso

Nemo's Favourite 1, 2, 3, 4, 7

Chicken consommé with vegetables (1, 3, 9) and fried fish fingers with mashed potato

Una taza de caldo de pollo (1, 3, 9) con verduras y palitos de pescado empanados con puré de patatas

Cat Trap 1, 3, 7

Chicken consommé with vegetables (1, 3, 9) and fried cheese with steamed rice

Una taza de caldo de pollo (1, 3, 9) con verduras y queso empanado con arroz al vapor



SALADS AND PICKLES / ENSALADAS, ENCURTIDOS

Home-made cabbage salad 12

890 HUF

Ensalada de repollo casero

Cucumber salad with sour cream 7, 12

980 HUF

Ensalada de pepino con crema de leche

Hot Hungarian apple-pepper 10, 12

890 HUF

Pimiento de manzana picante

VakVarjú small mixed salad 10, 12

1 690 HUF

Pequeña ensalada mixta à la Corneja Ciega

(verduras frescas, ligero dressing con cítricos)



Cottage cheese dumpling with macaroon flavoured sour cream



Somlói Galuska



Sour cherry and poppy seed dessert
with sour cherry sauce and crispy poppy seed crumble



Salted caramel ring with hazelnut crunch,
salted Linzer pastry and pear

DESSERTS / POSTRES

Kaiserschmarrn with home-made apricot marmalade

Kaiserschmarrn con mermelada casera de albaricoque

1, 3, 5, 7



2 790 HUF

Cottage cheese dumpling with macaroon flavoured sour cream

Bolas de requesón con crema de leche y trocitos de pastelito de miel

1, 3, 7



2 890 HUF

Somlói Galuska: Traditional Hungarian dessert with sponge cake, vanilla custard, chocolate sauce, walnuts and whipped cream

Somlói Galuska Postre tradicional húngaro con bizcocho, crema de vainilla, salsa de chocolate, nueces y nata montada.

1, 3, 6, 7, 8, 12

2 690 HUF

Salted caramel ring with hazelnut crunch, salted Linzer pastry and pear

Anillo de caramelo salado con crujiente de avellana, galleta Linzer salada y pera

1, 3, 5, 6, 7, 8

2 890 HUF

Sour cherry and poppy seed dessert with sour cherry sauce and crispy poppy seed crumble

Postre de guinda y semillas de amapola con salsa de guinda y crumble crujiente de amapola

6, 7, 8

2 790 HUF

Blueberry dark chocolate mousse with blackberry coulis and almond crumble

Mousse de chocolate negro con arándanos, coulis de zarzamora y migajas de almendra

3, 6



2 890 HUF

COFFEE, MATCHA, HOT DRINKS

Espresso	750 HUF
Doppio Espresso	1 350 HUF
Ristretto, Macchiato, Long Coffee	750 HUF
Cappuccino	950 HUF
Latte macchiato <i>(creamy espresso with a lot of creamy milk foam)</i>	1 050 HUF
Flat white <i>(double ristretto with hot milk, milk foam)</i>	1 450 HUF
Wiener Melange <i>(long coffee, honey, hot milk and milk foam, cinnamon)</i>	1 150 HUF
Irish coffee <i>(long coffee, whisky, whipped cream)</i>	1 550 HUF
Bailey's Mokka <i>(espresso, Bailey's, choco, milk foam)</i>	1 550 HUF
Ice coffee <i>(long coffee, vanilla ice cream, milk, whipped cream)</i>	1 550 HUF
Hot Chocolate <i>(white chocolate, sugar-free dark chocolate, salted caramel, or orange-cinnamon flavour)</i>	1 550 HUF
VakVarjú's coffee with gratis cup	3 590 HUF
Matcha Latte with oat milk	1 190 HUF
Mango Matcha Latte with oat milk	1 490 HUF

DILMAH TEA

1 390 HUF

Earl Grey <i>(black tea with bergamot taste)</i> , Ceylon green tea <i>(ceylon premium green tea)</i>
Moroccan mint tea <i>(green tea with mint leaves)</i> , Forest fruit mix <i>(blueberry-pomegranate mix)</i>
Rosehip-hibiscus tea

Dobay Confectioneries
now in 3 locations in Budapest!

www.dobaycukraszda.hu



VakVarjú Speciality!

If you celebrate in VakVarjú, you can order a cake
for the celebration! Ask our colleagues for details!



VakVarjú Speciality!

AranyVarjú
Handcrafted American Pale Ale



DRAUGHT BEER

AranyVarjú

(our handcrafted American Pale Ale)

1 490 HUF (0,3 l) 1 980 HUF (0,5 l) 3 890 HUF (1 l)

Soproni

1 290 HUF (0,3 l) 1 790 HUF (0,5 l) 3 590 HUF (1 l)

Paulaner Original Münchener Hell lager

1 590 HUF (0,3 l) 2 190 HUF (0,5 l) 4 190 HUF (1 l)

Edelweiss wheat beer

1 390 HUF (0,3 l) 1 890 HUF (0,5 l) 3 690 HUF (1 l)

Mort Subite Kriek

(Belgian sour cherry beer)

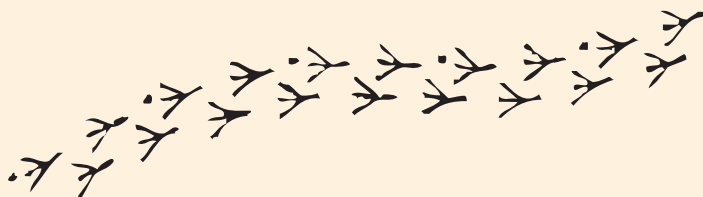
1 390 HUF (0,25 l) 1 890 HUF (0,4 l) 4 590 HUF (1 l)

BOTTLED BEER, CIDER (0,33 l)

Heineken	990 HUF
Soproni Citrus Unfiltered Lager	990 HUF
Moritz Epidor <i>(A full-bodied, warming strong lager made with triple-roasted malt, featuring rich caramel and dried fruit notes, from Barcelona's oldest brewery.)</i>	1 980 HUF
MONYO Brewing gluten-free IPA <i>(A light IPA with a golden amber appearance, a spicy, citrusy and slightly resinous flavour profile, with a mildly bitter finish.)</i>	2 490 HUF
Pannonhalmi Főapátság Dubbel <i>(A Belgian-style, abbey, top-fermented, unfiltered dark beer.)</i>	2 490 HUF
BudaPrés Cider – Quince 2024 <i>(A small-batch cider with a distinctive aroma and harmonious character, pressed together with real quince.)</i>	2 490 HUF

NON-ALCOHOLIC BEER (0,33 l)

Heineken 0.0%	990 HUF
Gösser Natur Zitrone	990 HUF
Szent András Sörfőzde Majdnem IPA	2 290 HUF
Szent András Sörfőzde Majdnem Meggyes	2 490 HUF
Paulaner Hefe Weissbier 0.0% <i>(non-alcoholic wheat beer)</i>	1 790 HUF



BEFORE EATING

Campari Bitter	<i>(A timeless ruby-red classic of Milanese cafés since 1860. Made to a secret recipe, this distinctly bitter, spicy and citrusy masterpiece is the perfect aperitif and an ideal base for a Negroni.)</i>	1 590 HUF (4 cl)
Bitter Terza	<i>(„A modern-day Campari” with less bitterness and greater depth. A handcrafted red bitter offering a smooth, silky-spiced and elegant balance of 22 botanicals.)</i>	1 980 HUF (4 cl)
Amaro Montenegro	<i>(A light, citrusy bitter from Bologna, rich in notes of orange peel, coriander and tea, with gently sweet tones that make it an excellent aperitif.)</i>	1 980 HUF (4 cl)
Aperol	<i>(An icon of spritz culture; its vibrant orange, delicately rhubarb and pleasantly bittersweet character brings an authentic Mediterranean spirit to every glass.)</i>	2 490 HUF (8 cl)
Sarti Rosa Aperitivo	<i>(A refreshing, fruity aperitivo with Sicilian blood orange, passion fruit and mango.)</i>	2 890 HUF (8 cl)

VERMUTERIA – VAKVARJÚ’S VERMOUTH BAR

(8 cl)

Miró Rosso Vermouth / Catalonia, Spain	<i>(An authentically Spanish-style sweet red classic made according to a recipe over 100 years old. A perfect bittersweet balance of Mediterranean herbs, rosemary, thyme and fennel.)</i>	1 980 HUF
Nordés Vermouth Blanco / Galicia, Spain	<i>(Refreshing and herbaceous with a hint of salinity and gentle bitterness, crafted with distinctive Galician plants such as sage, samphire, and bay leaf.)</i>	2 190 HUF
Canone Occidentale Vermouth di Torino Superiore Extra Dry / Turin, Italy	<i>(An elegant dry vermouth from the drink’s original homeland, made from Cortese grape juice and delicately flavored with thyme, rosemary, chamomile, and elderflower.)</i>	3 290 HUF

Cocchi Storico Vermouth di Torino / Turin, Italy *(A revival of Giulio Cocchi's original 1891 recipe, based on Muscat wine and seasoned with Piedmontese mint, lemon, wormwood, cardamom, and angelica root.)* 3 290 HUF

VODKA

(4 cl)

Absolut Blue Vodka 1 490 HUF

Grey Goose Original *(An elegant French vodka distilled five times for a clean, refined taste.)* 2 980 HUF

Beluga Noble *(Russian rye-based vodka crafted with Siberian artesian water, honey, oats, and milk thistle extract.)* 3 150 HUF

Meili vodka by Jason Momoa *(A vodka co-founded by Hawaiian actor Jason Momoa, made from Montana spring wheat, corn and barley, and pure spring water sourced from the Rocky Mountains. Distilled once. Named "World's Best Vodka" at the TAG Global Spirits Awards 2024.)* 3 490 HUF

GIN

(4 cl)

 BlindCrow Gin *(Crafted with wild berries, hawthorn, Seville orange and lemon peel and leaf, organic spices, anise, and thyme.)* 1 690 HUF

Kapriol Blood Orange & Peach Gin *(A burst of fruitiness with juicy blood orange and peach, accented by oregano, rosemary, rosehip, and mint)* 2 190 HUF

Tarsier Lychee & Raspberry Pink Gin *(A fruity gin distilled with raspberry, lychee, dragon fruit and galangal root.)* 2 290 HUF

June by G'Vine Royal Pear & Cardamom *(French grape spirit-based gin liqueur infused with royal pear and cardamom.)* 2 290 HUF

Drumshanbo Gunpowder Fig & Laurel *(An Irish gin specialty infused with fig, bay leaf and Tuscan juniper.)* 2 690 HUF

Puerto de Indias Diamond	<i>(An exclusive Andalusian gin made by macerating unique white strawberries / pineberries for 24 hours, followed by slow distillation.)</i>	2 980 HUF
Gin Mare Capri	<i>(A special edition named after the island of Capri of Spain's most popular gin. The iconic Mediterranean character is refreshed and elevated by lemon and bergamot.)</i>	3 290 HUF
Oyster Fine de Claire Adriatic Gin Wild Citrus	<i>(A mineral, saline sip from Montenegro evoking the seaside, with freshly picked wild citrus, resinous juniper, cardamom and a hint of chamomile.)</i>	3 390 HUF

TEQUILA, MEZCAL

(4 cl)

Mijenta Blanco Tequila	<i>(Premium tequila made from 100% Blue Weber agave. A multi-award-winning tequila from Arandas in the highlands of Jalisco.)</i>	2 980 HUF
Banhez Mezcal Artesanal	<i>(A community-produced mezcal from Oaxaca, made by UPADEC, a cooperative of 28 Mexican families in the Ejutla region. Crafted using traditional methods: agave roasted in underground ovens, crushed with a tahona, spontaneously fermented and distilled in copper alembic stills.)</i>	2 980 HUF
Casamigos Reposado Tequila	<i>(A tequila made at the Mexican distillery co-founded by Hollywood actor George Clooney, from hand-selected, seven-year-old 100% Blue Weber agave, pot-distilled and then aged for seven months in American oak barrels.)</i>	3 980 HUF
Don Julio Anejo Tequila	<i>(Made from 7-10 year old Blue Agave grown in the Jalisco Highlands, steam-cooked, fermented, distilled, and aged 12 months in American white oak barrels.)</i>	3 980 HUF



RUM, SPICED RUM

(4 cl)

Abuelo Anejo Blanco / Panama *(A rum aged in oak barrels for 2–3 years, then filtered through activated charcoal to achieve a clear appearance.)* 1 490 HUF

Rum The Demon's Share 6 years / Panama *(During barrel aging, the evaporated loss is called the "angels' share," but legend says this rum is guarded by demons—so the missing spirit ends up in the bottle, not with the angels.)* 1 890 HUF

Diplomático Reserva Exclusiva / Venezuela *(A 12-year-old sugarcane distillate aged in ex-bourbon barrels.)* 2 650 HUF

Rum Nation Meticho Coconut / Panama *(A velvety Panamanian rum base with a tropical harmony of ripe coconut, creamy caramel and smooth vanilla.)* 2 980 HUF

Rhum Barbancourt 8 YO Five Stars / Haiti *(A remarkably elegant and fruity spirit made from fresh sugarcane juice using French Cognac-style distillation techniques.)* 3 190 HUF

Black Tot Finest Caribbean Rum / Guyana, Barbados, Jamaica *(Inspired by a historic British Navy recipe, this completely sugar-free premium blended rum is full-bodied, with notes of dark chocolate, coffee and spices.)* 3 590 HUF

Planteray PXXO / Barbados *(Extra-aged Caribbean rum matured in Pedro Ximénez sherry casks.)* 3 690 HUF

Botran Solera 18 / Guatemala *(A rarer, more complex sister rum to Zacapa, aged for 18 years using the Solera system in ex-bourbon, re-charred bourbon, Oloroso sherry and port casks.)* 3 790 HUF



COGNAC, BRANDY, CALVADOS

(4 cl)

- Milenario Solera Reserva Brandy / D.O. Jerez, Spain *(An Andalusian speciality aged for 3 years in old sherry casks using the Solera system, with notes of vanilla, dried raisins and toasted hazelnuts.)* 1 590 HUF
- Hennessy VS Cognac / Cognac, France *(The world's most popular classic Cognac, with a lively, oaky character.)* 2 390 HUF
- Martell VSOP / Cognac, France *(A complex and elegant Cognac produced since 1840, whose label pays tribute to Louis XIV, the Sun King.)* 3 490 HUF
- Christian Drouin Calvados VSOP / Normandy, France *(An aromatic spirit made from selected apples, double-distilled from cider and aged in oak barrels.)* 3 490 HUF

WHISKEY, WHISKY

(4 cl)

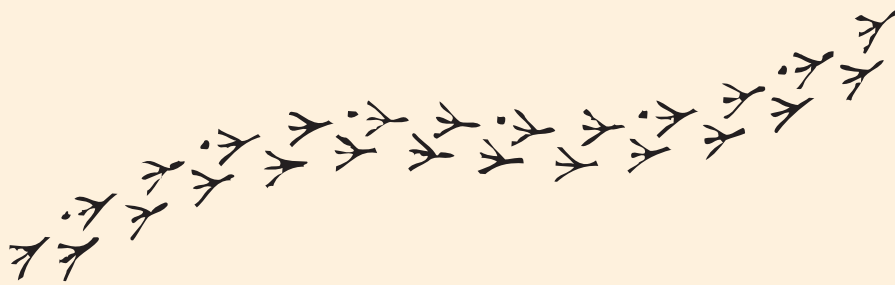
- Jameson / Ireland *(A classic triple-distilled Irish icon.)* 1 980 HUF
- Maker's Mark / Kentucky, USA *(Premium whiskey with a distinctive mash bill of 70% corn, 14% malted barley and 16% red winter wheat.)* 1 980 HUF
- Jack Daniel's Gentleman Jack / Tennessee, USA *(A soft, smoky Tennessee whiskey, charcoal-mellowed twice for extra smoothness.)* 2 090 HUF
- Glenmorangie Original 12 years / Highland, Scotland *(Single malt matured in bourbon barrels, then finished for a minimum of 12 years in Oloroso sherry casks.)* 2 980 HUF
- Redbreast 12 years / Ireland *(Whiskey made from malted and unmalted barley using the traditional Irish Pure Pot Still method and triple distillation. Aged for 12 years in American oak and Oloroso sherry casks.)* 3 290 HUF

Glenfiddich 15 years / Speyside, Scotland	<i>(Single malt aged in American bourbon and sherry casks, matured using the Solera system.)</i>	3 690 HUF
Ardbeg An Oa / Islay, Scotland	<i>(Extra smoky and salty whisky with iodine notes, aged in re-charred Pedro Ximénez sherry and used bourbon barrels.)</i>	3 890 HUF
Hibiki Japanese Harmony / Japan	<i>(A premium Japanese whisky crafted from selected malt and grain whiskies from three top distilleries, aged in five different types of casks.)</i>	3 980 HUF

LIQUEUR, BITTERS

(4 cl)

Bailey's	1 690 HUF
Jägermeister	1 790 HUF
Unicum, Unicum Szilva, Unicum Barista, Unicum Orange	1 790 HUF
Limoncello Santoni	<i>(Premium Italian lemon liqueur.)</i> 1 790 HUF
Tatratea Original 52%	<i>(Tea-based herbal liqueur from the High Tatras.)</i> 1 980 HUF
Unicum Riserva	<i>(A sophisticated Unicum aged in Tokaji wine barrels with Tokaji Aszú.)</i> 2 190 HUF





VarjúPapa's rosé wine



VarjúPapa's palinka



VarjúPapa chili cream



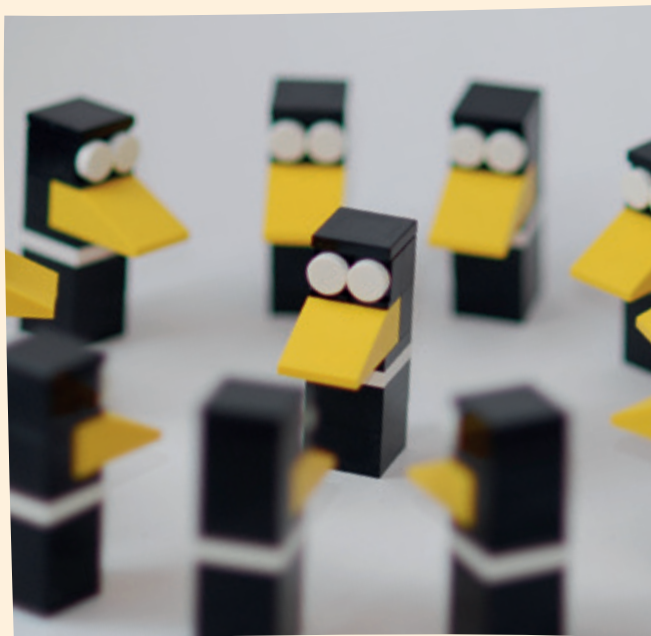
VakVarjú's cup



Bag holder



VakVarjú's socks



VakVarjú's lego



VakVarjú's t-shirt

(color and themes: please inquire for more details
by our colleagues)



Gift Voucher for two,
perfect for any occasion

Birthday Gift Voucher
for two



Wedding Gift Voucher
for two



Group Gift Voucher



ALLERGENS

1 Cereals containing gluten

2 Crustaceans

3 Eggs

4 Fish

5 Peanuts

6 Soybeans

7 Milk (including lactose)

8 Nuts

9 Celery

10 Mustard

11 Sesame seeds

12 Sulphur dioxide and sulphites

13 Lupin

14 Molluscs



added gluten free



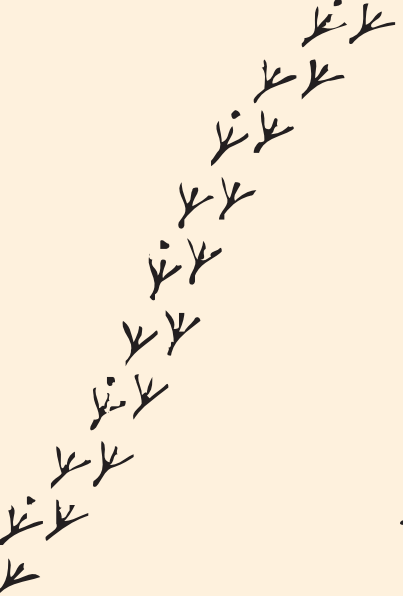
added lactose free



vegetarian dishes

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. Detailed information about the allergen content of our dishes is available in a separate document at the restaurant. Please feel free to ask our staff, who will be happy to assist you.

As part of our commitment to sustainability, we do not provide straws by default. However, if you would like one, we will gladly provide it upon request.



VAKVARJÚ RESTAURANT

Pest

1061 Budapest, Paulay Ede street 7.

László Gulyás – restaurant manager • Attila Horváth – chef

BOOKING:

+ 36 1 268 08 88
pest@vakvarju.com

OPENING HOURS:

Monday-Sunday:
Restaurant: 11:30-23:30 • Kitchen: 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 and VAT. No further charges will be added, and the tip is up to our Guests' decision.*

www.vakvarju.com