

VIBE COLD DISHES

Guacamole (V) HAND POUNDED AVOCADOS WITH JALAPEÑO, SUNFLOWER SEEDS & CORN TORTILLA	5 890 HUF
Smoky Aubergine Tartare (V) CREAMY TAHINI, SMOKED DATE & PITA BREAD	5 190 HUF
VIBE's Omega Fusion Bowl (V) WILD HERB SALAD, BROCCOLINI, AVOCADO, WALNUTS & AGED FETA	5 990 HUF
ADD ON CHICKEN	2 990 HUF
ADD ON PRAWNS	3 990 HUF
Burrata SEASONAL FRUIT, PROSCIUTTO DI PARMA, PISTACHIOS, HONEY-CHILLI DRESSING	7 990 HUF
Vitello Tonnato VITELLO TONNATO OF HAND-SLICED VEAL, PARMESAN, CAPERS & FOCACCIA	6 990 HUF
Duck Liver Terrine PORT-CHERRY COMPOTE, PISTACHIO & BRIOCHE SLICE	9 590 HUF
28 Days Dry Aged Beef Tartare DRY AGED BEEF, SMOKED PAPRIKA, BONE MARROW DRESSING & HUNGARIAN CHEESE WAFER	8 990 HUF

CAVIAR EXPERIENCE

SERVED WITH BLINIS, CRÈME FRAÎCHE, LEMON & POTATO CRISPS

Siberian Sturgeon Royal Black Caviar 50 g	41 590 HUF
Beluga Huso Caviar 30 g	81 590 HUF

VIBE SUSHI & SASHIMI

Yellowtail JALAPEÑO DRESSING, PICKLED KOHLRABI & NORI OIL	7 290 HUF
Tuna & Salmon Tartare SOY CURED EGG YOLK, SESAME FURIKAKE & CRISPS	8 990 HUF
Scallops COCONUT MISO DRESSING, POMELO & HAZELNUTS	8 290 HUF
Wagyu Tataki CARAMELISED ONION PONZU DRESSING, SWEET POTATO CHIPS & CHARRED SPRING ONION	9 890 HUF

NIGIRI (2pc)

Cured Salmon & Salmon Caviar	4 190 HUF
Blue Fin Tuna & Kizami Wasabi	4 990 HUF
A5 Wagyu Kagoshima & Garlic Chips	7 990 HUF

ROLLS

Crispy Kimchi Roll KIMCHI SALAD, SHIITAKE & KIMCHI MAYO	6 590 HUF
Philly Tempura SMOKED SALMON, AVOCADO & YUZU KOSHO MAYO	6 790 HUF
Salmon & Mango AVOCADO, BASIL, SALMON CAVIAR & SPICED MANGO DRESSING	7 190 HUF
Spicy Tuna CURED TUNA, AVOCADO, CUCUMBER & SPICY MAYO	7 290 HUF
Surf and Turf TEMPURA PRAWN, DRY AGED ANGUS BEEF, PARMESAN & WHITE TRUFFLE CREAM	8 190 HUF

CHEF'S PREMIUM SASHIMI PLATTER

CAREFULLY CURATED
SELECTION OF FISH, COMPLEMENTED BY TRUFFLE WAKAME SALAD & PICKLED GINGER

SELECTION OF 3	7 890 HUF
SELECTION OF 5	10 190 HUF

VIBE HOT DISHES

Roasted Cauliflower PINEAPPLE & CHILLI GLAZE, PUMPKIN PESTO & HERB OIL (VEGAN)	7 290 HUF
Broccolini and Kale (V) GREEN MANGO, PEANUTS, BLACK SESAME DRESSING & HERBS	6 990 HUF
Torpedo Tempura YUZU MAYO & TOGARASHI SPICE	6 550 HUF
Pike Perch ROASTED PERCH, CRUSHED PEAS-MINT, LEMON VERBENA & BUTTERMILK-DILL SAUCE	12 990 HUF
Baked Camembert (V) HERBS, HONEYED NUTS & SOURDOUGH	6 390 HUF
Spicy Crispy Chicken CHILLI BUTTER CREAM, KALE & CITRUS	9 490 HUF
Beef Gyoza DRY AGED ANGUS BEEF & WAGYU FAT, FOIE GRAS & KABAYAKI SAUCE	8 990 HUF
Grey Cattle Beef & Mangalica Pork Meatballs SMOKED PEPPER JUS, SOUR CREAM, GHERKINS & DILL	10 290 HUF
Nduja Paccheri FRESH PACCHERI PASTA, NDUJA & POMODORO BUTTER SAUCE	8 890 HUF
ADD ON BURRATA	2 190 HUF

VIBE SIGNATURE

Nikkei Seafood Rice CHARCOAL-GRILLED HEAD-ON PRAWNS, AJI AMARILLO, SMOKED DASHI & INDIAN AROMATICS	14 990 HUF
Beef Wellington (for 2) WILD MUSHROOM DUXELLES, PROSCIUTTO DI PARMA, PÉRIGUEUX JUS & POMME PURÉE	23 990 HUF

VIBE ROBATA GRILL

Chicken Skewers JAPANESE TARE, ANTICUCHO DUST & MISO BUTTER CORN PURÉE	7 390 HUF
Lamb Loin SMOKED YOGHURT VELOUTÉ, YOUNG PEAS, PRESERVED LEMON & JUS	18 990 HUF
28 Days Dry Aged Tomahawk 1.2 kg+	market price
Black Angus T-Bone Steak 700 g+	market price
Black Angus Fillet 220 g	17 990 HUF
Argentinian Rib-Eye 220 g	20 990 HUF
Australian Wagyu Rump Steak 220 g	21 990 HUF
A5 Kagoshima Wagyu Fillet 200 g	38 990 HUF

SIDES

Charred Padrón Peppers	3 190 HUF
Wild Herbs & Leaf Salad	3 190 HUF
Charred Broccolini with Crispy Chilli Oil	4 190 HUF
Truffle & Parmesan Fries	3 190 HUF
Fries	2 990 HUF
Potato Purée	3 190 HUF
Focaccia	2 190 HUF
3 Grain Sourdough Bread SERVED WITH WHIPPED BUTTER & FIRST HARVESTED EXTRA VIRGIN OLIVE OIL	2 490 HUF