



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



Winter Mood - Warm drinks

Apple & Ginger warm Lemonade <i>(non-alcoholic)</i>	1 390 HUF
Plum & Clove warm Lemonade <i>(non-alcoholic)</i>	1 390 HUF
Winterberry Punch <i>(forest fruit Tatratea liqueur, warm hibiscus tea, forest fruits)</i>	2 490 HUF
Black Tatra Punch <i>(Tatratea Original liqueur, hot apple juice, black tea, lemon, honey, dried orange)</i>	2 690 HUF

Varjúmama's home made tea



Matcha Ice tea <i>(refreshing citrus flavoured matcha tea from Japan with ginger, fresh squeezed lemon and lime)</i>	1 390 HUF (0,45 l)
Red Berry Ice Tea <i>(forest fruit tea with fresh raspberry)</i>	1 390 HUF (0,45 l)
Blue Flower Tea <i>(cold, color-changing tea with red berries and blueberry)</i>	1 390 HUF (0,45 l)

Fresh fruity spritzer (wine&soda)

Elderflower & Mint & White wine	1 590 HUF (0,45 l)
Raspberry & Rose wine	1 590 HUF (0,45 l)
Strawberry & Basil & Rose wine	1 590 HUF (0,45 l)
Apricot & Rosemary non-alcoholic Spritzer <i>(Non-alcoholic spanish white wine, dried apricot, apricot- and rosemary syrup)</i>	1 980 HUF (0,45 l)







Aperitive cocktails

VakVarjú Spritz (Aperol, watermelon, Prosecco)

A popular superstar boosted with watermelon.

2 980 HUF

Driver Spritz

Aperol Spritz' Driver Version with Torres Natureo non-alcoholic sparkling wine, orange zest syrup and soda water.

MOCKTAIL

2 690 HUF

Negroni Sbagliato Liberta

Italian favourite, Negroni Sbagliato in non-alcoholic version with Torres Natureo non-alcoholic sparkling wine, Martini Vibrante non-alcoholic vermouth and bitter orange syrup.

MOCKTAIL

2 790 HUF

Mojito Mango Splash (white rum, mint, lime, mango juice)

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

2 790 HUF

Americano 2.0 (Campari, Martini Rosso, mango juice, soda water)

The granddaddy of all cocktails: the duo of Vermuth and Campari, was perfected with a little mango.

2 790 HUF

Ginger Spritz (Ginger Liqueur, tonic, rosemary, lemon peel)

It's just so gingery that you'll be buzzing for the next one.

2 890 HUF

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

One of Mexico's favourite cocktailis, made with recipe of Don Javier Delgado Corona, the owner of 'La Capilla' Bar.

2 980 HUF

Negroni Spicy (Ginifer Chilli gin, Campari, Martini Rosso, Prosecco)

Negroni, the Italian classic cocktail with chili matured gin. Pleasantly spicy.

3 890 HUF

El Patron (Del Maguey Vida Mezcal, lemon, agave, guava)

Agave Liqueur from Mexico with refreshing citrus and pear-sweet guava.

3 890 HUF



Gin&Tonic bar

Abstinence Cape Spice non-alcoholic gin & J.Gasco Sodarosa, dried mango, cinnamon ring <i>"Driver-friendly" cocktail with alcohol-free gin and sugar-free grapefruit tonic. A pinch of mango and cinnamon.</i>	2 690 HUF
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>	2 790 HUF
Hautefeuille Elderflower Gin, Barker & Quin Hibiscus Tonic, thyme, grapefruit <i>Elderflower, chamomile, "herbal" French gin with hibiscus tonic, thyme and fresh grapefruit.</i>	2 990 HUF
Caorunn Raspberry & J.Gasco Dry Bitter Tonic, raspberry, thyme <i>Extremely raspberry gin with raspberries, dry tonic and fresh thyme in the glass.</i>	3 190 HUF
Nordes Gin & J.Gasco Dry Bitter Tonic, grape, rosemary <i>Rendezvous of the light & fragrant Spanish gin based on grape liqueur and the Italian tonic.</i>	3 190 HUF
Mermaid Pink Gin & Barker Quin Hibiscus Tonic, liofilized strawberry, juniper <i>British gin distilled with strawberry, elderflower and 11 herbs with sweet, hibiscus tonic. Several spices in same glass.</i>	3 490 HUF
Ginifer Chilli Gin, Barker & Quin Indian Tonic, dried pineapple, juniper <i>This gin made with chili, aged in wooden barrels. Pleasantly "peppery". It doesn't spicy.</i>	3 490 HUF
Taurus Black & East Imperial Botanic Tonic, lemon peel, rose pepper <i>Black gin specialty from northern Italy, with spicy, herbal New Zealand tonic.</i>	3 690 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>	3 690 HUF
Hendricks & Fitch and Leedes Pink Tonic, cucumber, pink pepper <i>Rose water and rose pepper are added to the tried and tested cucumber. It'll be unforgettable!</i>	3 690 HUF
Monkey 47 & J.Gasco Sodarosa, blueberry <i>47 spices straight from the Black Forest. Refreshing flavour bomb with sweet grapefruit soda and dried blueberries.</i>	3 980 HUF
Isle of Harris, Barker & Quin Indian Tonic, grapefruit, crushed juniper <i>A classic gin and tonic pairing made with sugar seaweed, premium Scottish gin and Indian tonic.</i>	3 980 HUF



MED
PINK
ISLE OF WHISKY

Home-made lemonade & Fruit syrup

1 390 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-cucumber *(fresh squeezed lemon and lime, elderflower- and cucumber syrup, cucumber slices, soda water)*

Tangeringe Lemonade *(fresh squeezed lemon and lime, tangerine syrup, soda water)*

Lavender Lemonade *(fresh squeezed lemon and lime, lavender syrup, soda water)*

Apricot-rosemary Lemonade *(fresh squeezed lemon and lime, apricot syrup, rosemary, soda water)*

Home made raspberry drink *(with raspberries)*

Home made sour cherry drink *(with sour cherries)*



Sugarfree lemonade

1 390 HUF (0,45 l)

Strawberry-basil Lemonade

(fresh squeezed lemon and lime, fresh basil, sugarfree strawberry syrup, soda water)

Mango-coconut Lemonade

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

Sugarfree
VakVarjú speciality!



Mineral water

Szentkirályi (*sparkling, still*)

650 HUF (0,33 l) 1 090 HUF (0,75 l)

Römerquelle (*sparkling, still*)

750 HUF (0,33 l)

Soda water

100 HUF (0,1 l)



Drinks

Soft drinks (*Coca-Cola, Coca-Cola Zero, Ginger, Fanta, Tonic, Sprite*)

750 HUF (0,25 l)

East Imperial Tonic (*Royal Botanic Tonic*)

890 HUF (0,2 l)

J.Gasco Tonic (*Dry Tonic, Sodarosa, Cherry*)

890 HUF (0,2 l)

Barker & Quin Tonic (*Indian, Marula, Hibiscus*)

890 HUF (0,2 l)

Fitch & Leedes (*Pink Tonic*)

890 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*)

1 050 HUF (0,25 l)



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 4 890 HUF

Entenlebermousse unter Tokajer Ausbruchgelee mit Birnentexturen und Briochebrötchen

VarjúPapa's beefsteak tartare with colour onion salad and fresh leavened bread  4 590 HUF

VarjúPapa Beef Tartare mit buntem Zwiebelsalat, frischem Sauerteig-Brot

VakVarjú's dip selection: Transylvanian eggplant cream, goat cheese cream with walnut, beetroot hummus with focaccia  3 290 HUF

VakVarjú-Häppchen: Auberginenpaste aus Siebenbürgen, Ziegenkäseaufstrich mit Walnuss, rote Beeten-Hummus, Focaccia

Catfish greaves with anchovy-remoulade, marinated onions and leavened bread 3 690 HUF

Grauwelsgrammeln mit Sardellenremoulade, mariniertem Zwiebel und frischem Sauerteig-Brot

Garlic-chili roasted tiger prawns served with focaccia 3 790 HUF

Tigergarnelen in Knoblauch-Chili-Buttersoße mit Focaccia





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



VakVarju's dip selection: Transylvanian eggplant cream, goat cheese cream with walnut, beetroot hummus with focaccia



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



Garlic-chili roasted tiger prawns served with focaccia



VakVarjú speciality!

Jerusalem artichoke cream soup
with chestnut and candied ginger



Soups / Suppen



Beef consommé with Swabian dumpling and julienne vegetables



2 590 HUF

Rinderconsommé mit Schwäbischem Knödel und julienne Gemüse

Jerusalem artichoke cream soup with chestnut
and candied ginger



2 390 HUF

Topinamburcremesuppe mit Esskastanien und kandiertem Ingwer

Hungarian Bean Soup with smoked pork leg and smoked sausage

2 390 HUF

Bohnensuppe mit Schweinehaxe und Wurst

Hungarian catfish soup



3 190 HUF

Wels-Fischsuppe

Mushroom cream soup with parmesan foam and champignon crisp



2 290 HUF

Pilzcremesuppe mit Parmesanschaum und Champignonkrokant





Rosé duck-breast with cabbage pasta, honey-apple compote



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



Confited beef cheek "Vadas" style with bread dumpling and sour cream



Beef tripe stew with pork knuckle, roasted potatoes with marinated garlic

Main courses / Hauptgerichte

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



On lava stone grilled Cajun flavoured chicken breast with coriander tabbouleh salad, raita yoghurt sauce and grilled pak choi

Cajun Hühnerbrust in der Haut mit Koriander-Taboulésalat, Raita Joghurt Sauce und gegrilltem Pok Choi



4 980 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

5 290 HUF

Rosé duck-breast with cabbage pasta, honey-apple compote

Rosé Entenbrust mit Krautfl eckerl, Honig-Apfelkompott



5 890 HUF

VakVarjú Schnitzel with Viennese potato salad

VakVarjú Schnitzel mit Wiener Schnittlauch-Kartoffelsalat



4 490 HUF

coating is available

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

Zarte Schweinemedallions gerollt mit gereiftem Schinken, Kartoffelpüree mit Grünkohl und gebratene Pilze



5 390 HUF

Veal Paprikash with spazle and dill flavoured cucumber spaghetti

Kalbsgulasch mit Spätzle und Dill-Gurkenspaghetti

4 980 HUF

Beef tripe stew with pork knuckle, roasted potatoes with marinated garlic

Pansengulasch mit Schweinehaxe, Bratkartoffeln und mariniertem Knoblauch



4 490 HUF


Main courses / Hauptgerichte

VakVarjú speciality!
On lava stone grilled specialities



Confited beef cheek "Vadas" style with bread dumpling and sour cream 5 590 HUF

Rindernacken-Confit auf Vadas Art mit Semmelknödel und Sauerrahmschaum

Beef tenderloin steak with bourguignon sauce and „Pommes Anna-layered potato“  7 980 HUF

Boeuf Bourguignon mit Anna-Kartoffeln

Grilled salmon steak with Thai cauliflower puree, quinoa, 5 790 HUF

coriander flavoured cauliflower ragu and shiitake mushrooms

Lachssteak gegrillt mit Thailändischem Karfiolpüree, Quinoa, Koriander-Karfiolragout und Shiitake-Pilz

Garlic roasted tiger prawns served with tagliatelle and baby-spinach 5 390 HUF

Knoblauch-Tigergarnelen mit Babyspinat-Tagliatelle

Juniper flavoured venison deer neck, cognac flavoured parsnip puree bacon  5 890 HUF

and Brussels sprouts with

Wacholder-Damhirschnacken mit Cognac-Pastinakenpüree und Speck-Kohlsprossen

Lava stone grilled pike perch fillet with skordalia and grape salad  5 490 HUF

with feta cheese

Zanderfilet auf dem Lavastein gegrillt mit Skordalia und Traubensalat

Grilled goat cheese with fig chutney and citrus green salad   5 190 HUF

Gegrillter Ziegenkäse mit Fuge-Chutney und grünem Zitrusalat

Vegan stuffed cabbage with red lentils and bulgur   4 690 HUF

Vegane Krautrouladen mit roter Linse und Bulgur



Beef tenderloin steak with bourguignon sauce
and “Pommes Anna-layered potato”



Juniper flavoured venison deer neck, cognac flavoured parsnip puree
and Brussels sprouts with bacon



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



Vegan stuffed cabbage with red lentils and bulgur



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

2 980 HUF

Plate of chicken soup with vegetables and one of these delicacies below:

Eine Tasse Kraftbrühe 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

790 HUF

Cucumber salad with sour cream / Gurkensalat mit Sauerrahm

980 HUF

Hot Hungarian apple-pepper / Scharfe eingelegte Paprika

790 HUF

VakVarjú small mixed salad / Kleiner gemischter VakVarjú Salat

1 390 HUF



Cottage cheese dumpling with macaroon flavoured sour cream



Chocolate soufflé with raspberry ice cream



Fig-pecan mousse with gingerbread, blueberry coulis and caramel crumble



Blueberry cheesecake with almond crumbles, chocolate ganache, and blueberry coulis

Desserts / Desserts

Cottage cheese dumpling with macaroon flavoured sour cream 2 390 HUF

Quarkknödel mit Lebkuchen-Sauerrahm

VakVarjú Somló-style sponge cake 2 190 HUF

VakVarjú Schomlauer Nockerln

Chocolate soufflé with raspberry ice cream 2 290 HUF

Schokoladensoufflé mit Himbeereis

Fig-pecan mousse with gingerbread, blueberry coulis and caramel crumble 2 190 HUF

Feigen-Pecannuss-Mousse auf Lebkuchen mit Blaubeer-Coulis und Karamellbrösel

Kaiserschmarrn with home-made apricot marmalade 2 390 HUF

Kaiserschmarrn mit Aprikosenmarmelade

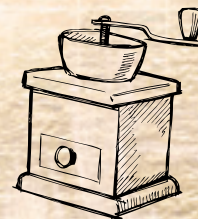
Blueberry cheesecake with almond crumbles, chocolate ganache, and blueberry coulis 2 290 HUF

Blaubeer-Käsekuchen mit Mandelbröseln, Schokoladen-Ganache und Blaubeer-Coulis



Coffee, hot drinks

Espresso	650 HUF
Ristretto (<i>strong short espresso coffee</i>)	650 HUF
Macchiato (<i>espresso with milk foam</i>)	650 HUF
Long coffee	650 HUF
Cappuccino (<i>espresso with hot milk, milk foam</i>)	850 HUF
Flat white (<i>double ristretto with hot milk, milk foam</i>)	1 290 HUF
Wiener Melange (<i>long coffee, honey, hot milk and milk foam, cinnamon</i>)	980 HUF
Latte macchiato (<i>creamy espresso with a lot of creamy milk foam</i>)	950 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, sugarfree dark chocolate, salty caramel, cinnamon-orange</i>)	1 290 HUF
VakVarjú's coffee with gratis cup Special (<i>VakVarjú's coffee: espresso, milk, coconut syrup, whipped cream</i>)	2 890 HUF



We opened our cake shop:
The Dobay Cukrászda!
Soon in 3 locations!



Matcha drinks

Matcha Latte <i>(hot, traditional japanese matcha tea with oat milk)</i>	1 090 HUF
Vanilla Matcha Frapuccino <i>(froth milk, vanilla syrup and matcha tea combo)</i>	1 190 HUF
Matcha White Chocolate <i>(creamy & hot white chocolate with vibrant green matcha tea on the top)</i>	1 490 HUF
Mango Matcha Latte <i>(iced matcha latte with japanese matcha tea, oat milk, mango puree)</i>	1 490 HUF

Dilmah tea

Earl Grey <i>(black tea flavored with bergamot)</i>	1 190 HUF
Ceylon premium green tea	1 190 HUF
Moroccan mint tea <i>(green tea with mint leaves)</i>	1 190 HUF
Forest fruit mix <i>(blueberry-pomegranate)</i>	1 190 HUF
Roseship-hibiscus	1 190 HUF





VakVarjú speciality!
AranyVarjú
Handcrafted American Pale Ale



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DRAUGHT BEER

“AranyVarjú” <i>(our handcrafted American Pale Ale)</i>	1 090 HUF (0,3 l)	1 690 HUF (0,5 l)	3 390 HUF (1 l)
Soproni	990 HUF (0,3 l)	1 490 HUF (0,5 l)	2 890 HUF (1 l)
Edelweiss wheat beer	1 090 HUF (0,3 l)	1 690 HUF (0,5 l)	3 390 HUF (1 l)
Mort Subite Kriek <i>(Belgian sour cherry beer)</i>	1 090 HUF (0,25 l)	1 690 HUF (0,4 l)	4 190 HUF (1 l)

BOTTLED BEER

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

HANDCRAFTED BEER, CIDER

Szent András Brewery Majdnem IPA <i>(non-alcoholic top fermented)</i>	1 390 HUF (0,33 l)
Nyéki Beer Nyéki Világos <i>(pilsen type, low fermented, malt of Pilsen and Carahell, hops Magnum and Mittelfrüh)</i>	1 390 HUF (0,33 l)
First Craft Mexicano <i>(low fermented Hungarian corn beer with a lemon slice)</i>	1 790 HUF (0,33 l)
Szent András Brewery Napkins <i>(unfiltered bavarian wheat beer)</i>	1 690 HUF (0,33 l)
Horizont Budapest Hazy Queen New England IPA <i>(World Beer Awards 2019 Specialty IPA – Hungary Winner.)</i>	1 890 HUF (0,33 l)
Szent András Brewery Weisz <i>(pear, pleasantly sour, unfiltered berliner weisse)</i>	1 690 HUF (0,33 l)
Nyéki Beer Imperial Sout <i>(top fermented brown ale)</i>	1 690 HUF (0,33 l)
Budaprés Cider Komlós 2020 <i>(hoped craft cider made from four types of apples)</i>	1 890 HUF (0,33 l)

BEFORE EATING

(4 cl)

Kosher szilva

1 690 HUF

Calvados Chateau du Breuil VSOP *(Calvados VSOP is made from the highest quality apple cider, it is distilled and aged for at least 4 years in oak barrels.)*

1 690 HUF

VODKA

(4 CL)

Finlandia

990 HUF

Absolut Blue Vodka

1 290 HUF

Eiko Handcrafted Vodka *(Crystal-clear, triple-distilled Japanese vodka from the Island of Hokkaido.)*

2 250 HUF

Grey Goose Original *(Pure, elegant French vodka made with 5 times distillation.)*

2 690 HUF

Beluga Noble *(Russian premium vodka based on Siberian artesian water, honey, oats and milk thistle extract.)*

2 990 HUF

TEQUILA, MEZCAL

(4 cl)

El Jimador Tequila Blanco *(Unaged tequila made from 100% agave.)*

1 690 HUF

El Jimador Tequila Reposado *(Made from 100% agave, matured in oak barrels for 2 months.)*

1 690 HUF

La Cofradia Catrina Anejo *(Premium tequila made from 100% blue agave, matured in oak barrels for 14 months.)*

2 980 HUF

Montelobos Espadin Joven Mezcal Artesanal *(Made exclusively from organic planed Espadin agave, by ancient process, a pleasantly smoky mezcal.)*

3 490 HUF

Se Busca Mezcal Anejo *(Traditional Anejo mezcal distilled from Espadin agave and aged in French oak barrels for 2 years.)*

3 290 HUF

GIN

(4 cl)

Beefeater	1 390 HUF
BlindCrow Gin <i>(Our own gin distilled with wild fruits, hawthorn, Seville orange and lemon peel, leaves, and organic spices, anise, and thyme.)</i>	1 690 HUF
Hautefeuille Elderflower Gin <i>(French elderflower, chamomile flower, rosehip, wild flowers and wheat distillate.)</i>	1 790 HUF
Caorunn Raspberry Gin <i>(Raspberry, sweet, summer special edition of Scottish gin.)</i>	1 790 HUF
Nordes Gin <i>(Albarino grape variety base distillate, enriched with herbs, eucalyptus, hibiscus, lemon peel.)</i>	1 890 HUF
Mermaid Pink Gin <i>(Pink gin made with strawberry, see fennel, elderflower, tomato, lemon zest, hop, coriander, angelica, licorice, juniper and orris.)</i>	2 590 HUF
Ginifer Chili Gin <i>(A pleasantly spicy, peppery gin from Johannesburg steamed with chili aged for 2 years in cherry barrels.)</i>	2 590 HUF
Taurus Black gin <i>(Italian gin made with a secret recipe with classic spices, in black color.)</i>	2 790 HUF
Gin Mare Capri <i>(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.)</i>	2 790 HUF
Hendrick's <i>(Popular Scottish gin, with a unique aroma thanks to its finish with rose petals and cucumber essence.)</i>	2 790 HUF
Monkey 47 <i>(Gin speciality from the Black Forest in Germany with 47 unique ingredients including blueberries.)</i>	2 990 HUF
Isle of Harris <i>(Premium Scottish gin distilled with sugar kelp, spring water, cassia bark and other secret ingredients.)</i>	2 990 HUF

WHISKEY, WHISKY

(4 cl)

Scotland

Ballantine's	1 190 HUF
The Famous Grouse	1 350 HUF
Naked Grouse <i>(Blended Scotch whisky matured and finished in used oloroso sherry butts.)</i>	1 690 HUF
Arran Barrel Reserve <i>(Elegant single malt whisky aged in bourbon barrels.)</i>	2 290 HUF
Highland Park Viking Honour 10 years <i>(Single malt, aged in ex-sherry's barrels for 10 years.)</i>	2 590 HUF
Glenfarclas 12 years <i>(Double-distilled single malt post-matured in used oloroso sherry casks. 2020 International Spirit Challenge Gold Medal.)</i>	2 980 HUF
Kilchoman Machir Bay <i>(Elegant, pleasantly peat-smoky whisky from the island of Islay, finished in sherry and oloroso casks. Best Islay Single Malt Whisky of the Year 2015.)</i>	3 290 HUF
Glenfiddich 15 years Solera Reserve <i>(Single malt aged in American bourbon and sherry casks, solera system.)</i>	3 690 HUF
Smokehead High Voltage <i>(Intensely smoky, peaty, salty, iodine-rich Islay whisky. "Real manly, with thundering bass and pulsating energy.")</i>	3 590 HUF

Ireland

Jameson	1 590 HUF
Teeling Small Batch <i>(Hand-selected casks of grain and malt whiskey are initially fully aged in Ex-Bourbon barrels, then married together in Central American Rum casks for up to 12 months for a unique, dried fruit profile.)</i>	1 750 HUF
Jameson Black Barrel Select Reserve <i>(Triple distilled bourbon, aged in sherry barrels. The grain whiskey in is a unique brew, 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 whiskey. 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>	2 980 HUF

USA

Jim Beam	1 390 HUF
Jack Daniel's	1 490 HUF
Buffalo Trace Bourbon <i>(The iconic whiskey from America's oldest distillery. Jim Murray's Whiskey Bible: 95 points.)</i>	1 690 HUF
Jack Daniel's Gentleman Jack <i>(Smoky, soft whiskey due to double activated carbon filtration.)</i>	1 980 HUF
Jack Daniel's Single Barrel <i>(Jack Daniel's whiskey matured in single barrels.)</i>	2 390 HUF
Four Roses Single Barrel 7 years <i>(Selected 7-year-old oak barrel bourbon, bottled at 50% cask strength.)</i>	2 490 HUF

Asia

Amrut Indian Single Malt Whisky <i>(This whisky is made from selected Indian barley grown at the feet of the Himalayas. It is carefully mashed and distilled in small batches to preserve the natural aroma and matured in oak barrels in a unique tropical condition, at an altitude of 3,000 feet above sea level at Bangalore, the garden city of India.)</i>	2 390 HUF
Kavalan Distillery Select No.1. <i>(Kavalan's Distillery Select series showcases the fine art of blending and the exquisite cask selection of Taiwan's premier distillery. Expression No.1 in this series exquisitely brings out the aroma of tropical fruits unique to Kavalan, creating a soft and thick multi-layered taste. Its aroma is long-lasting, lingering with creamy toffee, woodiness, and vanilla notes. A long finish with notes of sweetness.)</i>	2 890 HUF
Nikka Taketsuru Pure Malt 2020 <i>(This is a signature label in honor of Nikka's founder Masataka Taketsuru, the first Japanese who mastered whisky-making in Scotland and brought this expertise back to Japan. A "pure malt" is a blend of malt whiskies from various distilleries, whereas a "single malt" is a whisky made exclusively from one distillery.)</i>	3 290 HUF

RUM

(4 cl)

Bacardi Carta Blanca

1 190 HUF

Rum The Demon's Share (*"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.*)

1 790 HUF

Rum Nation Guatemala Gran Reserva (*Guatemalan rum fermented and distilled from high quality sugar cane molasses, aged in bourbon barrels on high humidity for 4 years.*)

2 490 HUF

Diplomatico Reserva Exclusiva (*12 years old Venezuelan rum aged in oak barrels.*)

2 490 HUF

Brugal 1888 (*In from ex-bourbons and ex sherrys barrel, min.12 years dominicans rum.*)

2 690 HUF

Dictador 20 years (*Colombian rum aged in the Solera system for 14-24 years.*)

2 990 HUF

Zacapa Centenario 23 years (*The most popular premium rum of the world, from Guatemala.*)

3 490 HUF

BRANDY, COGNAC

(4 cl)

Metaxa 5*

990 HUF

Hennessy VS.

2 350 HUF

Cognac Meukow VSOP (*Aged for 5 years, the soft, aroma-rich VSOP from the Meukow Cognac House, founded in 1862.*)

2 490 HUF

LIQUEUR

(4 cl)

Bailey's

1 290 HUF

Tatratea Original 52% *(Tea based herbal liquor from the High Tatras.)*

1 850 HUF

Tatratea Forrest 63% *(Tea based forest fruit liqueur from our northern neighbours.)*

1 990 HUF

VERMOUTH

(8 cl)

Martini Dry/Bianco

1 190 HUF

Martini Rosso

1 290 HUF

Campari Bitter

1 390 HUF

Carpano Antica Formula *(The ancestor of all vermouths, by the 1786 recipe.)*

1 890 HUF

DIGESTIVE

(4 cl)

Unicum

1 390 HUF

Unicum Plum

1 390 HUF

Unicum Barista

1 390 HUF

Jägermeister

1 390 HUF

Fernet Branca Menta *(Italian aperitif made from 40 types of herbs.)*

1 490 HUF

Unicum Riserva *(Unicum advanced in Tokaji barrel, with Tokaji aszú.)*

1 990 HUF



VarjúPapa's rosé wine 4 290 HUF/bottle/take away



VarjúPapa's palinka 6 890 HUF/bottle/take away



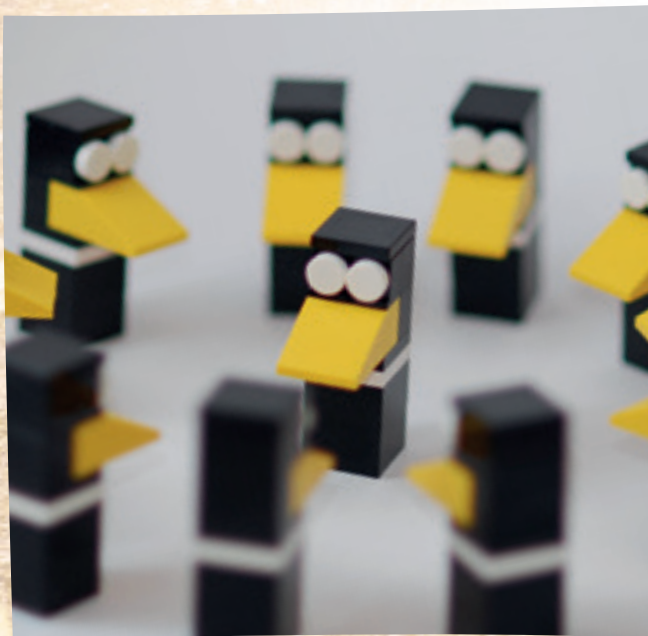
VarjúPapa chili cream: 1 990 HUF/piece



VakVarjú's cup 2 490 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 • Zsolt Pálincás – chef

1203 Budapest, Vízisport street 12-18.

csonakhaz@vakvarju.com

Opening hours: monday-sunday – 12:00-23:30

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