

C O L D D I S H E S

Ensalada

Mixed salad, black beans, feta, mango, avocado, mint

4 900 HUF

Carpaccio de pulpo

Octopus Carpaccio, Ají Panca Vinaigrette , Winter Citrus Pico de Gallo

4 900 HUF

Anchoa

Cantabrian Anchovy, Toasted Brioche, Almond Cream, Leek

4 900 HUF

Ceviche de vieriras

Scallops ceviche, green apple, cucumber, red chilli pepper

5 900 HUF

Salmon ahumado

Smoked Salmon, Mandarin Gel, Horseradish Cream, Mandarin & Carrot Sauce

5 900 HUF

Tiradito de Seriola

Yellowtail Tiradito, Tropical Leche de Tigre, Roasted Coconut Foam

5 900 HUF

Tartar de carne (100 g) – SIGNATURE DISH

Steak tartar, tartufata sauce, cured egg yolk, fried capers

6 900 HUF

Taco de atun – SIGNATURE DISH

Tuna tataki with sesame seeds, guacamole, soy caramel, corn shell

6 900 HUF

Charcuterie – SIGNATURE DISH (cured mangalica delicatessen)

An ancient family recipe for which we use local ingredients to guarantee the best quality of the meat served with fresh home-made bread

5 900 HUF

H O T D I S H E S

Provoleta

Provolone cheese, oregano, paprika

3 900 HUF

Empanada duo – SIGNATURE DISH

Beef and mushroom-chicken fried empanada

3 900 HUF

Calabaza

Josper-Roasted Pumpkin, Chimichurri Mapple syrup, Caramelized Walnuts

3 900 HUF

Sopa de Calabaza

Pumpkin Velouté, Foie Gras cremeaux, Candied Sweet Potato

4 900 HUF

Carrillera de res

Beef cheeks, carrot, mole sauce

5 900 HUF

Trilogia de cerdo – SIGNATURE DISH

Pork belly, „cochinita pibil” fried dumpling, pork tuille with pork paté

5 900 HUF

Talo de maíz

Pulled duck, sweet chili, piquillo pepper foam, house made corn tortilla

5 900 HUF

Foie gras

Foie gras, mango caramel, duck prosciutto

6 900 HUF

Gambas

Grilled shrimp, crunch vegetables salad, coconut foam, yellow aji dressing

6 900 HUF

Perfect fries

Home-made fries, truffle, parmesan cheese

6 900 HUF

Pulpo a la brasa

Grilled Octopus · Sweet Potato and lime Purée · Yuca Chips · Pasilla Chili

6 900 HUF

Bacalao

Pan-Seared Cod, Smoked Corn Purée, Mushroom Ragout

6 900 HUF

FROM JOSPER (WOOD-FIRED GRILL)

Spectacular grill platter (for 2 people)

CREATED BY THE OWNERS OF MATADOR.

Tira de asado, our home-made chorizo, marinated- grilled chicken, bbq ribs with steak potato and 2 sauces on the side.

19 900 HUF

To add or consider:

Picanha (200 g)

7 500 HUF

Tenderloin (220 g)

16 900 HUF

Secreto iberico (500 g)

12 900 HUF

Picanha (300g)

9 900 HUF

Tira de asado (900g) – SIGNATURE DISH

16 900 HUF

Churrasco (300 g)

8 900 HUF

MUGE STEAK (THE MEAT SOMMELIER)

Bife angost (300 g)

striploin

19 900 HUF

Bife ancho sin tapa (500 g)

cube roll (rib eye)

21 900 HUF

*

We recommend our steaks medium

GARNISHES

Steak potato

1 900 HUF

Small green fusion salad

3 500 HUF

Grilled vegetables

2 900 HUF

Extra sauce

700 HUF

DESSERT

Chocolate blanco, Açai

White Chocolate Mousse, Açai Sorbet, Açai Coulis

3 400 HUF

Piña y coco

Pineapple compote, coconut foam, piña colada sorbet

3 400 HUF

Flan de vainilla, Mascarpone

Vanilla Flan · Mascarpone Cream

3 900 HUF

Tarta de queso – SIGNATURE DISH

Cheesecake, malbec wine sorbet

3 900 HUF