



KAZAMATA CLUB

BUDAPEST

THE WINE MENU

WHITE WINES	GLASS (o.125l)	BOTTLE (o.7l)
Lisicza Zöld Veltelini	1.500 Ft	7.500 Ft
Tóth és Tóth Irsai Olivér	1.800 Ft	8.500 Ft
Tóth és Tóth „Bossa Nova” Királyleányka	2.000 Ft	10.000 Ft
Lisicza Zöld Veltelini Helesfa Selection		13.500 Ft
Lisicza Czirfandli Vulpecula Constellation		15.500 Ft
Petrény Egri Csillag	1.500 Ft	7.500 Ft
Márton Sauvignon Blanc	2.000 Ft	8.500 Ft
Fehérvári Somlói Reserve Olaszrizling		14.000 Ft
Disznókő Tokaji Furmint 2021		15.000 Ft
Zombory Furmint 2018		15.500 Ft
Petrény Astra Egri Csillag	2200 Ft	10.500 Ft
Stumpf Sauvignon Blanc	2.700 Ft	13.500 Ft
Stumpf Chardonnay		16.000 Ft
Fehérvári Juhfark Reserve	3000 Ft	15.000 Ft
Bagolykő Olaszrizling	3.500 Ft	17.500 Ft
Petrény Chardonnay Battonage	2.800 Ft	14.000 Ft
Sziegl Jónás		19.500 Ft
Somló Kincse Sárfehér	4.200 Ft	20.000 Ft

ROSÉ WINES	GLASS (o.125l)	BOTTLE (o.7l)
Lisicza Kékfrankos Rozé	1.700 Ft	8.000 Ft
Tóth és Tóth Szamócás Rozé	2000 Ft	9.500 Ft
Unger „Full Satin” Syrah		18.500 Ft

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RED WINES	GLASS (o.125l)	BOTTLE (o.7l)
Gallay Siller		15.000 Ft
Sziegl Kadarka		22.000 Ft
Sziegl Bábel		20.500 Ft
Bock Royal Cuvee		18.500 Ft
Tóth és Tóth Cabernet Franc	2.800 Ft	14.000 Ft
Tóth és Tóth Cabernet Sauvignon	2.800 Ft	14.000 Ft
Tóth és Tóth Egri Maledictus Cuvee 2018		24.500 Ft
Márton Villányi Merlot Premium 2018	2.800 Ft	14.000 Ft
Márton Villányi Cabernet Franc Premium 2018	3.300 Ft	16.500 Ft
Márton Villányi Tenkes Red 2022	2.500 Ft	12.500 Ft
Petrény Legend Egri bikavér	2.800 Ft	14.000 Ft
Petrény Big Band Egri Bikavér Superior		16.000 Ft
Petrény Padok 2013		27.000 Ft
Petrény Syrah Superior 2013		27.000 Ft
Petrény Cabernet Franc Superior 2013		27.000 Ft
Petrény Fekete Leányka		32.000 Ft
Póta Merlot		32.000 Ft
Sziegl Kolostor-Domb Kadarka		92.000 Ft

SPARKLING WINES	GLASS (o.125l)	BOTTLE (o.7l)
Fresco Petrény	1.500 Ft	7.500 Ft

CHAMPAGNE	GLASS (o.125l)	BOTTLE (o.7l)
Egly Rosé Pét-Nat		21.000 Ft
Mionetto Prosecco Brut		14.500 Ft
La Gioiosa Prosecco		16.000 Ft

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CHAMPAGNE	GLASS (o.125l)	BOTTLE (o.7l)
Törley Gála	1.700 Ft	7.500 Ft
Törley Muscateller Sweet	1.700 Ft	7.500 Ft
Törley Charmant Sweet	1.700 Ft	7.500 Ft
Törley Excellence Pinot Noir Rosé Dry	2.000 Ft	8.500 Ft
Garrone Asti Dolce		11.500 Ft
Louis Francois Brut Nature		19.500 Ft
Martini Asti		11.000 Ft
Cá Belli Prosecco Extra Dry		14.000 Ft
Lisicza Methode Traditionelle Brut Zöldveltellini		16.000 Ft
Kreinbacher Extra Dry		18.500 Ft
Kreinbacher Brut Nature		23.000 Ft
Moet & Chandon		45.000 Ft
Louis Roederer		68.000 Ft
Krug Grande Cuvée		250.000 Ft
Louis Roederer Cristal Brut		330.000 Ft

DESSERT WINES	GLASS (o.125l)	BOTTLE (o.5l)
Sárga Borház Édes Szamorodni 2017	3000 Ft	12.000Ft
December késői szüretelésű	3.500 Ft	13.000 Ft
Sárga Borház Késői Szüretelésű 2020		11.000 Ft
Zombory Pince Tokaji Hárslevelű 2016		14.000 Ft
Dorogi Testvérek „Mézesmáj” 2011		18.000 Ft
Sárga Borház 5 puttonyos Tokaji aszú 2017		27.000 Ft

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ALCOHOLIC BEVERAGES

BOTTLED BEERS 0,33l

Dreher	1.300 Ft
Pilsner	1.300 Ft
Kronenbourg Blanc	1.600 Ft
Asahi	1.400 Ft
Miller	1.300 Ft

DRAFT BEERS

Dreher 0.3l	1.300 Ft
Dreher 0.5l	1.900 Ft

VODKA 4cl

Absolut	2.000 Ft
Absolut Vanilia	2.000 Ft
Russian Standard	2.000 Ft
Finlandia	2.000 Ft
Grey Goose	4.000 Ft
Beluga	4.000 Ft

TEQUILA 4cl

Sierra Silver	2.000 Ft
Sierra Gold	2.000 Ft

MEZKAL 4cl

Rooster Rojo	4.000 Ft
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WHISKEY 4cl

Jack Daniels	2.200 Ft
Jameson	2.200 Ft
Johnny Walker Red	2.200 Ft
Jim Beam	2.000 Ft
Ballentines	2.000 Ft
Chivas Regal	2.800 Ft

RUM 4cl

Bacardi Carta Blanca	2.000 Ft
Bacardi Carta Negra	2.000 Ft
Bacardi Spiced	2.000 Ft
Diplomatico	3.500 Ft
Captain Morgan	2.200 Ft

PÁLINKA 4cl

Mátyás Irsai	2.200 Ft
Mátyás Grape	2.200 Ft
Mátyás Peach	2.200 Ft
Panyolai Pear	3.000 Ft
Panyolai Sour Cherry	3.000 Ft
Panyolai Honey Peach	3.000 Ft
Panyolai Szatmári Plum SQ	3.500 Ft
Panyolai Apricot SQ	3.500 Ft
Panyolai Black Cherry	3.000 Ft
Panyolai Quince SQ	3.500 Ft

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ALCOHOLIC BEVERAGES

LIQUEURS

4cl

Tatra Tea Classic	2.500 Ft
Tatra Tea Forest Berries	2.500 Ft
Tatra Tea "Betyáros"	2.500 Ft
Jagermeister	2.000 Ft
Unicum	2.000 Ft
Tubi60	3.000 Ft
Malibu	2.000 Ft
Absinth Tunel Blue	2.500 Ft
Martini Extra Dry	2.300 Ft
Martini Bianco	2.300 Ft
Martini Rosso	2.300 Ft
Martini Rosato	2.300 Ft

5cl

Campari	2.200 Ft
Aperol	2.200 Ft

BRANDY/COGNAC

4cl

Metaxa	2.200 Ft
Ara Rat Brandy	2.200 Ft
Henessy VS.	3.300 Ft
Henessy VSOP	5.800 Ft
St.Remy XO Brandy	2.200 Ft

COCKTAILS

Mojito	2.900 Ft
Daiquiri	2.800 Ft
Strawberry Daiquiri	2.800 Ft
Aperol Spritz	3.300 Ft
Cuba Libre	3.000 Ft
Long Island Iced Tea	4.500 Ft
Margarita	2.900 Ft
Espresso Martini	3.500 Ft
Pornstar Martini	4.000 Ft

GIN

4cl

Beefeater	2.000 Ft
Calumba White	2.000 Ft
Calumba Spiced	2.000 Ft
Hendricks	3.000 Ft
Bombay Sapphire	2.500 Ft
Bontanist	2.900 Ft
Tanqueray	2.500 Ft
Lairos Rose	2.400 Ft
Cameleon	3.000 Ft
Roku	2.800 Ft
Monkey 47	4.400 Ft
Ukiyo	4.000 Ft

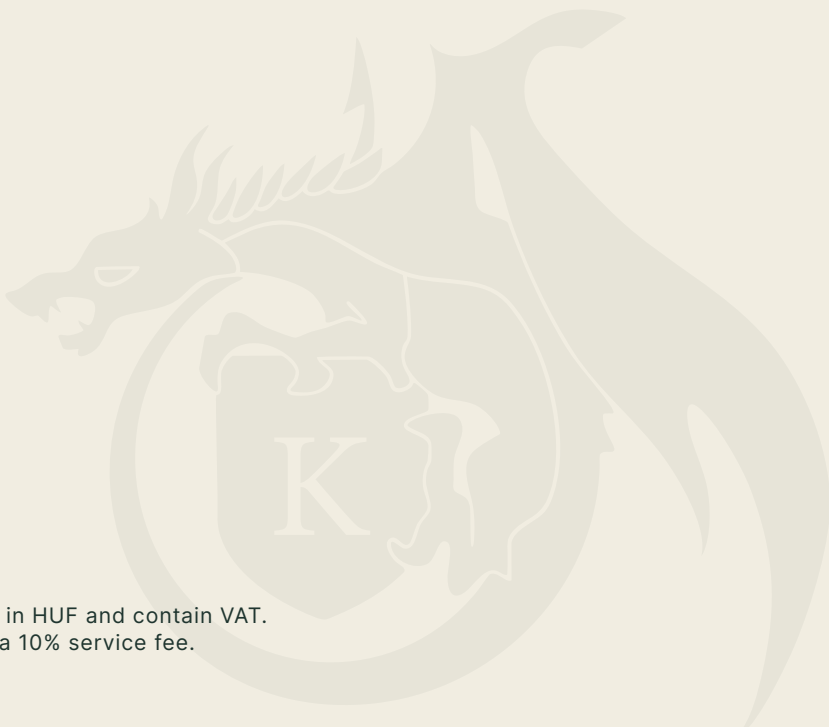
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ALCOHOLIC BEVERAGES

GIN-TONIC

Voyage To The Mediterranean Sea	5.300 Ft
Botanist, juniper berries, dried grapefruit, hibiscus, &T Grapefruit Tonic	
Stroll In The Herb Garden	5.000 Ft
Tanqueray, lime, rosemary, basil, mint, &T Indian Tonic	
Rose Of The Little Prince	5.000 Ft
Larois Rose, rosebuds, rose petals, jasmine, cornflower, &T Persian Rose Tonic	
Camouflaged Zeppelin	5.800 Ft
Chameleon, lavender, &T Indian Tonic	
Scent Of The Asian Dawn	5.200 Ft
Roku, lime, lemon, orange, &T Yuzu Tonic	
Homo Erectus	6.500 Ft
Monkey 47, cornflower, lavender, jasmine, lime, lemon, &T Indian Tonic	
Scent Of The Rising Sun	6.200 Ft
Ukiyo, cherry, rose petals, lime, &T Persian Rose Tonic	
Veggies & Gin	5.500 Ft
-exactly! Let us reveal the enchanting symphony of flavours of two very different ingredients. Hendrick's, cucumber, &T Cucumber Tonic	
Little Siesta	4.200 Ft
Bombay Sapphire, rose petals, jasmine, berry, Kinley Tonic	

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NON-ALCOHOLIC REFRESHMENTS

JUICES 0,25l

Tomato	1.200 Ft
Strawberry	1.200 Ft
Pineapple	1.200 Ft
Orange	1.200 Ft
Apple	1.200 Ft
Peach	1.200 Ft
Cherry	1.200 Ft

SOFT DRINKS 0,25l

Coca-Cola	1.200 Ft
Coca-Cola Zero	1.200 Ft
Fanta	1.200 Ft
Sprite	1.200 Ft
Fuze Tea Lemon	1.200 Ft
Fuze Tea Peach	1.200 Ft
Kinley Ginger	1.200 Ft
Red Bull	1.800 Ft
Iced-Tea	2.000 Ft

WATER 0,25l

Romerquelle Still	1.100 Ft
Romerquelle Sparkling	1.100 Ft

WATER 0,1l

Szentkiralyi Still	250 Ft
Szentkiralyi Sparkling	250 Ft
Soda	250 Ft

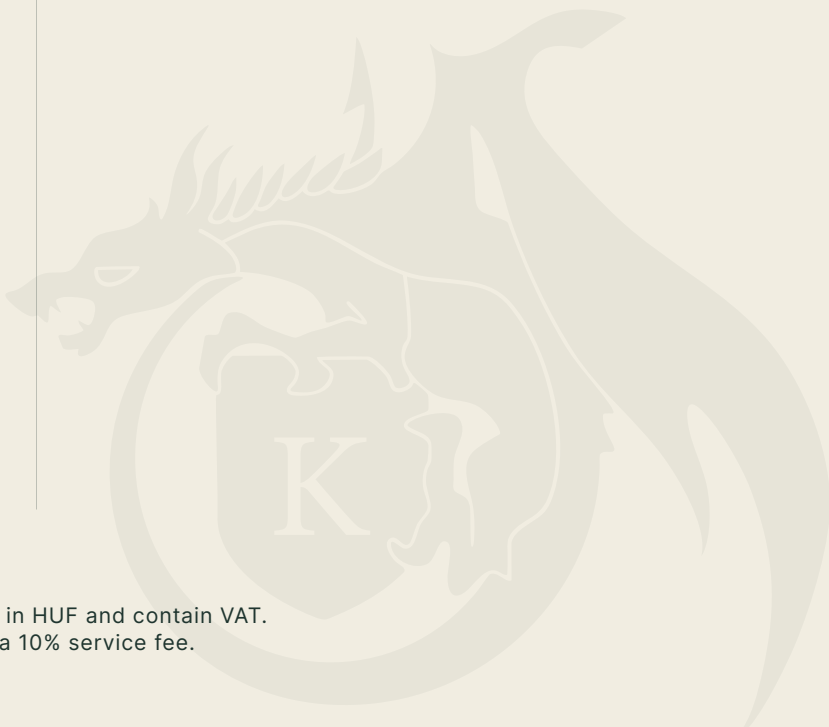
LEMONADES 0,4l

Classic	2.000 Ft
Passionfruit	2.500 Ft
Strawberry-Basil	2.500 Ft

COFFEE

Ristretto	950 Ft
Espresso	950 Ft
Lungo	950 Ft
Cappuccino	1.200 Ft
Caffé Latte	1.200 Ft
Iced-Coffee	2.000 Ft

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THE MENU

COLD APPETIZERS

Duck liver paté with Tokaji aszú, roasted almond, fresh vegetables, raspberry vinegrette and Hungarian sweet braided bread (1,2,7,9,12)	6900 Ft
Cold hungarian appetizer selection (1,2,6,7,8,9,10,11,12)	6500 Ft
Kazamata dip selection –hummus, tuna paté, minted green pea cream, vegetable sticks and pita bread	5500 Ft
King prawns with tomato, garlic and cognac (3,12)	5800 Ft
Mozarella caprese with green herb pesto (2)	4200 Ft
Duck rilette with toast and freshly baked vegetables (1,2)	6200 Ft

CAESAR SALAD:

With parmesan crisps (9,11)	3500 Ft
With chicken parmesan chips (2,9,11)	4500 Ft
With shrimp (2,3,9,11)	5200 Ft

SOUPS

Hungarian Grey Cattle Goulash Soup (1,12)	4000 Ft
Beef Consommé with „lúdgége” pasta (12)	3500 Ft
Creamy Garlic Soup with mozzarella and roasted seeds (2,6,7,8)	3000 Ft

KIDS MENU

Breaded trappista cheese with Jasmine rice and tartar sauce (1,2,9,11)	4100 Ft
Breaded Chicken bites with French fries (1,2,8,9,10,11)	4100 Ft
Spaghetti Bolognese (1,2,9,12)	3800 Ft

ALLERGENS

1 Gluten, 2 Milk, 3 Crustaceans, 4 Mollusks, 5 Fish, 6 Peanut, 7 Nuts, 8 Sesame, 9 Egg, 10 Soy, 11 Mustard, 12 Celery, 13 Lupine, 14 Sulfur Dioxide

THE MENU

MAIN COURSE

Confit duck leg with champagne and apple-braised cabbage, served with mashed potatoes (2)	7200 Ft
Grilled Chicken Breast with herb and parmesan crust, served with jasmine rice with fresh herbs (2)	6100 Ft
Chicken paprikash with galushka (1,2,9,12)	5600 Ft
Gypsy-style pork steak with garlic jus, cockscomb and seasoned steak fries	6900 Ft
Garlic-seasoned Mangalica pork neck steak with wheat beer jus, Bavarian-style cabbage and Traditional Hungarian Dödölle (1,2,9)	7300 Ft
Panko-crusted Wiener Schnitzel with mashed potatoes (1,2,9)	7000 Ft
Sous-vide pork tenderloin wrapped in bacon, served with a white wine and wild mushroom ragout (1,2,11)	7500 Ft
Hungarian beef stew with galushka (1,9,12)	6800 Ft
Ribeye steak with king prawns, Madeira sauce, and duchess potatoes (1,3,9)	16 500 Ft
Kazamata Ribeye Steak crusted with black forest ham, served with cognac green peppercorn sauce and seasoned steak fries (2,11)	14 500 Ft
Cranberry and Red wine venison stew with duchess potato (1,9)	8900 Ft
Lemon pepper salmon steak with Hollandaise sauce, pomegranate garden vegetables, and orange jus (2,9)	9200 Ft
Crispy Frog Legs with Jasmine Rice, Fresh herbs and Tartar Sauce (1,2,9)	8500 Ft
Hungarian Cottage Cheese Pasta with Smoked Bacon (1,2,9)	4500 Ft

VEGETARIAN DISHES

Traditional Hungarian egg dumplings served with mixed green salad and balsamic vinaigrette (1,9)	4000 Ft
Grilled camembert cheese with greens and honey-lime vinaigrette (2)	5600 Ft
Eggplant Tower with grilled tomatoes, Tuscan Jus, and jasmine rice	5800 Ft

ALLERGENS

1 Gluten, 2 Milk, 3 Crustaceans, 4 Mollusks, 5 Fish, 6 Peanut, 7 Nuts, 8 Sesame,
9 Egg, 10 Soy, 11 Mustard, 12 Celery, 13 Lupine, 14 Sulfur Dioxide

THE MENU

DESSERTS

Hungarian Somlói galushka (1,2,7,9)	3400 Ft
Chocolate Soufflé (1,2,9)	3250 Ft
Hungarian Chestnut Purée with Whipped cream (2,7)	2500 Ft
Hungarian Gundel Creepes with walnut filling and Chocolate Sauce (1,2,7, 9)	3000 Ft

PICKLES

„Vecsési” csalamádé – Assorted pickles	900 Ft
Hungarian-Style Fermented Cucumbers	900 Ft
Pepperoni	900 Ft
All mixed	1200 Ft
Cucumber Salad	1200 Ft
Tomato Salad with Red Onion and Balsamic Vinegar	1200 Ft

EXTRAS

Mayonnaise (9)	500 Ft
Tartar sauce (2,9)	500 Ft
Ketchup	500 Ft
Mustard	500 Ft
Sour Cream (2)	500 Ft
Pita bread (1)	500 Ft
Bread (1)	500 Ft

ALLERGENS

1 Gluten, 2 Milk, 3 Crustaceans, 4 Mollusks, 5 Fish, 6 Peanut, 7 Nuts, 8 Sesame,
9 Egg, 10 Soy, 11 Mustard, 12 Celery, 13 Lupine, 14 Sulfur Dioxide