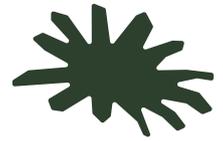


# MARUMBA

PLANT-BASED  
STORIES



Share your plates, and try various dishes!  
We recommend 2-3 dishes per person.

## BREAD & VEGGIE

SOURDOUGH BREAD BASKET *[lf, vn]*<sup>1</sup>

GLUTEN-FREE BREAD ROLL *[gf, lf, vn]*

THE TREASURE OF OUR PANTRY *[gf, lf, vn]*

fresh and fermented vegetables, pickles, salads

## LOCAL MEZZE

YELLOW PEA CREAM, CRISPY FRIED MUSHROOMS

*[gf, lf, vn]* <sup>6, 10, 11, 12, 13</sup>

mustard-flavored yellow pea cream, cornflake-coated fried champignon mushrooms, fresh greens with saffron yogurt dressing

BURNT CELERY *[gf, lf, vn]* <sup>8, 9, 10</sup>

burnt celery, fresh conference pear, fennel salad, mustard-sunflower seed mayonnaise, smoked almonds, roasted capers

HUNGARIAN LAYERED POTATO *[v]* <sup>1, 3, 6, 7, 12, 13</sup>

smoky harissa grain sausage cream, labneh (creamy yogurt cheese), soft-boiled egg, parmesan potatoes

HORTOBÁGYI PANCAKE *[gf, lf, vn]* <sup>6, 8, 9, 12</sup>

mushroom mix paprikash, buckwheat pancake, puffed buckwheat

GRILLED BROCCOLI, ALMOND YOGURT, QUINCE

COMPOTE *[gf, lf, vn]* <sup>8, 11</sup>

chermoula-style (North African pesto) grilled broccoli, almond yogurt, multi-seed crisp (flaxseed, sunflower seeds, sesame seeds, pumpkin seeds and chia seeds), mixed winter mixed: citrus radicchio and winter purslane with quince compote

BREAD LÁNGOS WITH OYSTER MUSHROOM *[v]* <sup>1, 7, 12, 13</sup>

spelt sourdough flatbread with creamy sheep's cheese, pan-fried oyster mushrooms, lovage pesto, red onion, homemade stracciatella cheese (creamy pulled mozzarella), citrusy fresh parsley

## SOUP

HARISSA BEAN GOULASH *[lf, vn]* <sup>1, 6, 9, 12, 13</sup>

rich vegetable bean soup, homemade harissa (spicy red pepper cream), roasted carrots, braised leeks, plant-based sour cream, herbed barley

without barley *[gf]*

3590

## MAIN

1500

LAYERED CAULIFLOWER, BEETROOT SALAD WITH

5490

HORSERADISH *[gf, lf, vn]* <sup>6, 8, 9, 11, 12, 13</sup>

steamed cauliflower, cooked Hungarian rice, sautéed shiitake and oyster mushrooms, spiced lentils in tomato sauce, walnuts, pesto corn fitter, roasted beetroot salad with fresh horseradish and plant-based yogurt

1200

1500

HUNGARIAN CABBAGE NOODLES - CVEKEDLI

5290

*[gf, lf, vn]* <sup>5, 8, 12, 13</sup>

cashew béchamel, caramelized cabbage, noodles, fermented cabbage, fresh dill

3290

MEJADRA WITH HUNGARIAN SAND BEANS *[gf, lf, vn]* <sup>9, 12, 13</sup>

4890

rice and sand bean stew, roasted pumpkin, garlic spinach sauce, puffed rice, fried shallots, plant-based citrus yogurt, fresh coriander

3690

SAVOY CABBAGE STEW, FALAFEL *[gf, lf, vn]* <sup>9, 11</sup>

4990

potato velouté, blanched and sautéed savoy cabbage, roasted baby potatoes, herb falafel (chickpea fritter), toasted cumin, Tuscan kale salad: sun-dried tomatoes, pickled pearl onions, confit garlic, black kale, fresh herbs

3790

3490

## SWEET

HUNGARIAN COTTAGE CHEESE DUMPLINGS WITH

2990

SWEET SOUR CREAM & SEA BUCKTHORN JAM

*[gf, lf, vn]* <sup>6, 8, 12, 13</sup>

cold vegan cottage cheese dumplings, sour cream with lime, sea buckthorn jam, almond crumble, fresh herbs

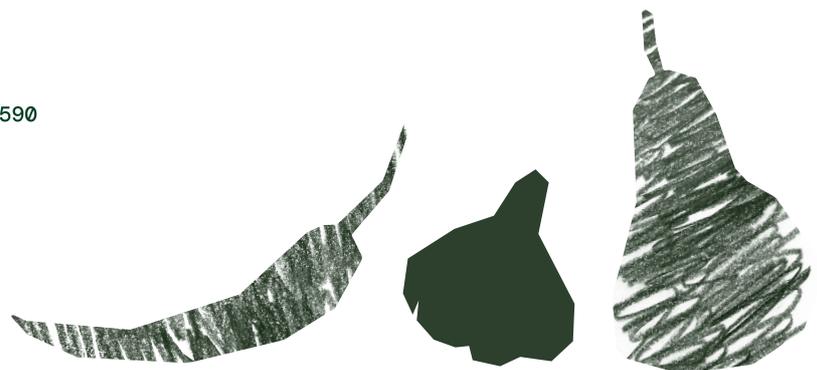
3690

2990

PUMPKIN CHEESECAKE WITH BLUEBERRY RAGOUT

*[gf, lf, vn]* <sup>5, 6, 8</sup>

vegan pumpkin cheesecake made from a chickpea-cashew cream, Sichuan pepper-spiced blueberry ragout, toasted hazelnut crumble



Managers: Boglárka Müller and Áron Bustya  
Creative Chef: Csaba Sajben  
Head Chef: Tamás Piltner

Operator: Marumba Ltd., 1075 Budapest, Holló Street 1.  
Our prices are in Hungarian Forints and include VAT.  
A 12% service charge will be added to the total bill.

Allergens: 1 - gluten, 2 - crustaceans, 3 - egg, 4 - fish, 5 - peanut,  
6 - soybean, 7 - milk, 8 - nuts, 9 - celery, 10 - mustard, 11 - sesame seed,  
12 - sulphites, 13 - lupin, 14 - molluscs, 15 - honey

During food preparation, we work with a variety of allergenic ingredients,  
so cross-contamination cannot be ruled out.

GF: Gluten-free LF: Lactose-free V: Vegetarian VN: Vegan

Please rate us on Tripadvisor and Google!

Website: <https://marumba.hu>

Facebook + Instagram: @marumbarestaurant