



Appetizer:

- 101 Grilled Camembert cheese with walnuts, white wine apples, cherries and sweet potatoes 3.390 Ft

- 102 Spicy sweet chilli chicken wings with arugula and panko potatoes 3.490 Ft


Soups:

- 103 Tisza fish soup with carp and catfish fillet and chitterlings 3.990 Ft

- 104 Chicken soup with pasta, vegetables cooked in soup, with gizzards 2.190 Ft

- 105 Fiery, lowland beef goulash with small dumplings with parsley 3.490 Ft

- 106 Thai red currys, coconut milk vegetable soup with baby pack choy, oyster mushrooms, fried spring rolls 2.690 Ft

- 107 Cold seasonal fruit soup with whipped cream and vanilla ice cream 2.390 Ft




Extra sandwiches:

- 108 BBQ Pulled Pork sandwich, homemade BBQ sauce, fried onions, tomatoes, Roman salad, cucumber stew mayonnaise dipping, steak potatoes 4.090 Ft

- 109 Handmade cheeseburger, Black Angus beef (18dkg), sweet potatoes, mayonnaise 4.690 Ft


- 110 Red tuna sandwich, slices of red tuna, olive paillase, avocado cream, confit tomato, lettuce, wasabi mayonnaise 4.290 Ft


Extra salad, afternoon snacks:

- 111 Cesar salad with spicy chicken breast stripes and boiled egg 4.290 Ft

- 112 Crispy nachos with cheddar cheese and spicy dip 2.890 Ft




Main dishes:

- 113 Fried carp slices with mayonnaise dip, fried sweet potatoes, colorful summer salad 5.490 Ft

- 114 Catfish stew with sour cream, greaves and cottage cheese pasta 5.990 Ft

- 115 African catfish „gyros” with fresh salad, french fries, dilled Greek yogurt sauce 4.690 Ft


- 116 Slow-fried, crispy duck leg with sweet potatoes red wine and lavender plums 4.990 Ft

- 117 Chicken breast supreme fried in spicy butter, with sour cream, potatoes and vegetables, wild mushrooms 4.990 Ft

- 118 Viennese veal steak with french fries and garlic yoghurt cucumber salad 6.990 Ft

- 119 Baked „gomolya” cheese with basil, roasted vegetables, tomato and kale bulgur pak choy 4.490 Ft

- 121 BBQ pork with fried peppers, corn and Mac & Cheese (American cheese pasta) 5.990 Ft


- 122 Traditional „Cigány” style roast with bacon and fried potatoes 4.990 Ft

- 123 Cottage cheese „Sztrapacska” with homemade smoked bacon 3.190 Ft

- 124 Cottage cheese pasta with hamemade smoked bacon 3.190 Ft

- 125 Spaghetti with basil tomato ragout, parmesan 3.190 Ft

- 126 Mac & Cheese (American cheese pasta) 3.190 Ft


Salads, dressings:

- 127 Homemade pickled cucumber 1.090 Ft




The World champion gold medalist, master chef Attila Gonda and his team wish you bon appétit.



Aqua Beach Terrace

- 128 Tomato salad 990 Ft
- 129 Colorful summer salad 990 Ft
- 130 Cucumber salad 990 Ft
- 131 Ketchup 450 Ft
- 132 Mayonnaise 450 Ft


Desserts:

- 133 „Túró rudi” – cottage cheese with hazelnut, wild cherries 2.690 Ft

- 134 Our house’s apple pie with vanilia ice cream and salted caramel 2.690 Ft


GLUTEN

Cereals containing gluten (ie wheat, rye, barley, oats, spelled, kamut or hybridised varieties) and products thereof.

PEANUTS

Peanuts and products thereof.

MILK

Milk and products thereof.

CANCER

Crustaceans and products derived therefrom.

MUSTARD

Mustard and products thereof.

SOY-BEAN

Soybeans and products thereof.

EGG

Eggs and egg products.



marking for regional dishes and products made in our region

In the case of a half dose, 70% of the total dose will be charged.

We charge a 10% service surcharge on the sales prices for the dishes! Prices are in Hungarian Forint and include VAT!

Valid from June 2, 2025

NUTS

Nuts, namely almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, queensland nuts and products made from them.

SULPHITE

Sulfur dioxide and sulphate expressed as SO₂ in concentrations exceeding 10 mg / kg and 10 mg / liter respectively.

SESAME

Sesame seeds and products thereof.

CELERY

Celery and products thereof.

MOLLUSCS

Molluscs and products thereof.

CLUB

Lupine and products thereof.

FISH

Fish and fish products



Hotel Silver



Hajdúszoboszló

Bon appetit