

Appetizers:

- 101 Butter-fried goose liver with sweet potatoes, apples, walnuts and sweet cherries  3.190 Ft
- 102 Our house's hot smoked catfish, with Japanese pickled radish, onion "potato salad" with toasted Paillasse bread  2.390 Ft
- 103 Homemade „Zakuszka” with fresh vegetables and toast  1.990 Ft
- 104 Handmade goat cheese with tomatoes, truffle oil and lettuce leaves  2.490 Ft

Soups:

- 105 Tisza fish soup with carp and catfish fillet and chitterlings  2.290Ft
- 106 Chicken soup with pasta, vegetables cooked in soup and with gizzard  1.190Ft
- 107 „Alföldi” beef muzzle with goulash and parsley dumplings  1.790Ft
- 108 Thai red currys, coconut milk vegetable soup with baby pak choy, oyster mushrooms, fried spring rolls  1.290Ft
- 109 Cold fruit soup with whipped cream and vanilla ice cream  1.190Ft

Extra sandwiches:

- 110 Spicy chicken breast sandwich (salad leaves, fried bacon, caesar dressing, sun-dried tomatoes, ciabatta bread)  1.990Ft
- 111 Pulled pork (BBQ torn pork) sandwich, sourdough cucumber mayonnaise, tomato, lettuce leaves  2.090Ft
- 112 Handmade cheeseburger, Black Angus beef (18 dkg), sweet potato logs, mayonnaise  2.990Ft

Extra salads:

- 113 Colorful summer catfish salad (smoked catfish, lettuce leaves, olives, cucumbers, cherry tomatoes, feta cheese, tomato bread chips)  2.490Ft
- 114 Caesar salad, spicy chicken breast strips, boiled eggs  2.390Ft

Main dishes:

- 115 Fried carp slives with mayonnaise dip, fried sweet potatoes, colorful summer salad  3.390Ft
- 116 Grilled salmon fillet with zucchini and tomato bulgur, "greens" (pak choy, broccoli, spinach, green peas)  4.590Ft
- 117 Catfish stew with sour cream, greaves and cottage cheese noodles  3.390Ft
- 118 Butter confit chicken breast supreme with goose liver, green pea puree, fried homemade noodles, french fries  3.390Ft
- 119 Thyme chicken breast baked on its skin with creamy oyster mushrooms and green tagliatelle  3.190Ft
- 120 Slow-fried, crispy duck leg with sweet potatoes, red wine and lavender plums  2.990Ft
- 121 Crispy, cheese „borzaska” coins with colorful fried summer vegetables and garlic sour cream dip  2.990Ft
- 122 Sweet chili with "sticky" pork side spicy steak potatoes and fresh summer salad  3.390Ft
- 123 Pork loin with handle fried in homemade crumbs, with french fries, garlick and cucumber yogurt „salad”  2.990Ft
- 124 Friable veal cheeks in „Bakonyi” style with noodles  3.390Ft
- 125 Slow-fried pork with porcini summer ratatouille, „Gyulai” sausage crumbs, fried homemade noodles  3.290Ft
- 126 Grilled Black Angus sirloin (25 dkg) with Greek salad and whole fried spicy potatoes  4.890Ft
- 127 Baked „gomolya” cheese with basil, roasted vegetables, tomato and kale bulgur  2.990Ft

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

Old-style dishes:

- 128 Traditional „Cigány” style roast with rooster combs and fried potatoes  2.990Ft
- 129 Colorful fried chicken with buttered parsley potatoes  3.590Ft
- 130 Farm chicken stew with dumplings  3.490Ft

Pasta:

- 131 Cottage cheese „sztrapacska” with homemade smoked bacon  1.590Ft
- 132 Cottage cheese noodles with homemade smoked bacon  1.590Ft
- 133 Spaghetti with basil tomatoes ragout, parmesan dip  2.190Ft
- 134 Spinach tagliatelle in creamy oyster mushroom sauce  2.390 Ft
- 135 Creamy spaghetti with cheese, garlic and parsley shrimp  2.990Ft

Salads, dressings:

- 136 Homemade pickled cucumber  590Ft
- 137 Tomato salad 590Ft
- 138 Colorful summer salad 590Ft
- 139 Cucumber salad 590Ft
- 140 Ketchup 290Ft
- 141 Mayonnaise  290Ft
- 142 Dill yogurt dressing  290Ft
- 143 Colorful summer fruit salad  690Ft

Desserts:

- 144 „Túró rudi” - cottage cheese with hazelnut, wild cherries  1.290Ft
- 145 Our house's apple pie with vanilla ice cream and salted caramel  1.290Ft
- 146 Oatmeal pancakes with walnut filling and chocolate sauce (lactose, sugar and gluten free)  1.190Ft



Hajdúszoboszló

Our prices are in HUF.
Includes VAT and service charge (10%).



Aqua Beach Terrace