

DRINKS

COFFEE

Espresso	490 Ft
Cappuccino	650 Ft
Cappuccino LARGE	750 Ft
Coffee Latte	690 Ft
Americano	690 Ft
Flat white DOUBLE ESPRESSO & MICROFOAM	790 Ft
Latte macchiato	890 Ft
Wiener Melange	790 Ft
Ice Cappuccino	890 Ft
Ice Coffee	950 Ft
VANILLA ICE-CREAM & WHIPPED CREAM	

Spinoza Coffee COFFEE LIQUEUR & CHOCOLATE	1150 Ft
Bailey's Coffee BAILEY'S, HONEY & CINNAMON	1150 Ft
Irish Coffee WITH IRISH WHISKEY	1150 Ft
Amaretto Coffee WITH AMARETTO	1150 Ft
Hot chocolate with cream	690 Ft
Hot Cocoa with cream	690 Ft

TEA

Dilmah Filtered Tea	690 Ft
Dilmah Leaves Tea	850 Ft

SOFT DRINK

Coca-Cola	0.25 l	550 Ft
Coca-Cola Zero	0.25 l	550 Ft
Fanta	0.25 l	550 Ft
Sprite Zero	0.25 l	550 Ft
Kinley Ginger	0.25 l	550 Ft
Kinley Tonic	0.25 l	550 Ft
Lemon Ice Tea	0.3 l	550 Ft 0.5 l 790 Ft
Peach Ice Tea	0.3 l	550 Ft 0.5 l 790 Ft
Fruit juice 100%	0.3 l	550 Ft
apple, pineapple, cranberry, orange, grapefruit, peach		
Premium Fruit nectar	0.2 l	650 Ft
pear, mango, tomato		
Organic fruit spritzer	0.3 l	550 Ft
lavender, strawberry, raspberry, elderberry	0.5 l	750 Ft
Red Bull	0.25 l	850 Ft

LEMONADE

Limonana LEMONADE, MINT LEAVES	0.3 l	650 Ft 0.5 l 850 Ft
Strawberry lemonade	0.3 l	650 Ft 0.5 l 850 Ft
Elderberry lemonade	0.3 l	650 Ft 0.5 l 850 Ft
Organic Lavender	0.3 l	650 Ft 0.5 l 850 Ft
lemonade		

FRESH JUICE

Carrot, Orange, Apple	0.3 l	990 Ft
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MINERAL WATER

San Pellegrino SPARKLING	0.25 l	550 Ft
San Pellegrino	0.75 l	990 Ft
Acqua Panna STILL	0.25 l	550 Ft
Acqua Panna	0.75 l	990 Ft
Soda water	0.3 l	150 Ft

DESSERT

Homemade apple strudel	1290 Ft
WITH VANILLA ICE CREAM	
Delicacy of "Somló"	1290 Ft
VARIATION OF SPONGE CAKES WITH VANILLA CUSTARD & CHOCOLATE SAUCE	
Seasonal fruit salad	1100 Ft
Hungarian delight chestnut purée	1150 Ft
& WHIPPED CREAM	
Flódni WITH PLUM SAUCE	1190 Ft
Spinoza Homemade Cake Selection	990 Ft
SEE IN THE FRIDGE	

DIGESTIF & LIQUEUR

Zwack Unicum	0.04 l	990 Ft
Zwack Unicum Szilva	0.04 l	990 Ft
Zwack Unicum Riserva	0.04 l	1250 Ft
Jägermeister	0.04 l	990 Ft
Amaretto Di Saronno	0.04 l	1100 Ft
Cointreau	0.04 l	1250 Ft
Bailey's Irish Cream	0.04 l	1250 Ft

PÁLINKA (HUNGARICUM)

Nobilis Apricot	0.04 l	1390 Ft
Nobilis Plum	0.04 l	1390 Ft
Nobilis Oak Barrel Aged Plum	0.04 l	1590 Ft
Nobilis Williams Pear	0.04 l	1390 Ft
Nobilis Ágyas Sour Cherry	0.04 l	1390 Ft
Nobilis Irsai Olivér Grape	0.04 l	1390 Ft
Savanya Ágyas Apricot	0.04 l	1590 Ft
Gyulai Kosher Plum	0.04 l	1590 Ft

PRÉMIUM SELECTION

Oak Barrel Aged Apple	0.04 l	1890 Ft
Cruxx Irsai Olivér Grape Essence	0.04 l	1890 Ft
Gyulai Quince	0.04 l	1890 Ft
Gyulai Báró Harruckern Wild Cherry	0.04 l	1890 Ft
Gyulai Báró Harruckern Raspberry	0.04 l	2890 Ft
Nobilis Blackcurrant	0.04 l	1890 Ft

BEER

Dreher DRAUGHT	0.3 l	750 Ft
Dreher DRAUGHT	0.5 l	950 Ft
Dreher 24 ALCOHOL FREE	0.33 l	850 Ft
Dreher Bak DARK	0.5 l	1100 Ft
Hofbrau Weissbier	0.33 l	950 Ft

B. de Spinoza



Password: spinoza5

COCKTAIL

Virgin Mojito	1350 Ft
Orange (Virgin Aperol) spritz	1350 Ft
Aperol spritz	1850 Ft
Mojito	1850 Ft
Cuba Libre	1850 Ft
Caipirinha	1850 Ft
Campari Orange	1850 Ft
Piña Colada	1850 Ft
Sex on the Beach	1850 Ft
Bloody Mary	1850 Ft
Long Island Iced Tea	2200 Ft
Vodka Red Bull	1850 Ft

WHISKY

Johnnie Walker Red Label	0.04 l	990 Ft
Ballantines	0.04 l	990 Ft
Jameson	0.04 l	990 Ft
Jim Beam	0.04 l	990 Ft
Jack Daniel's	0.04 l	1100 Ft
Chivas Regal 12 years	0.04 l	1590 Ft
Johnnie Walker Black Label	0.04 l	1590 Ft
Glenfiddich	0.04 l	1950 Ft

VERMOUTH

Martini BIANCO, ROSSO AND EXTRA DRY	0.08 l	1100 Ft
Campari Bitter	0.08 l	1390 Ft
Aperol	0.08 l	1390 Ft

RUM

Bacardi	0.04 l	1100 Ft
Havana Club Especial Rum	0.04 l	1100 Ft
Malibu	0.04 l	990 Ft

BRANDY & COGNAC

Metaxa*****	0.04 l	990 Ft
Hennessy V.S.	0.04 l	1650 Ft
Martell V.S.O.P.	0.04 l	1950 Ft

VODKA, GIN, TEQUILA

Smirnoff Red	0.04 l	990 Ft
Bols Vodka	0.04 l	990 Ft
Russian Standard	0.04 l	1100 Ft
Bombay Sapphire	0.04 l	1100 Ft
Gordon's	0.04 l	990 Ft
Bols Silver Top Gin	0.04 l	990 Ft
Jose Cuervo Tequila PREMIUM & REPOSADO	0.04 l	990 Ft

CHAMPAGNE

VAYI Tokaj Furmint	0.15 l	1290 Ft
Frizzante glass	0.15 l	1290 Ft
Hungária Extra Dry	0.2 l	1490 Ft
Törley Charmant Doux	0.75 l	3450 Ft
Hungária Extra Dry	0.75 l	4950 Ft
VAYI Tokaj Furmint Frizzante	0.75 l	5900 Ft
Moët & Chandon Impérial	0.75 l	18900 Ft

M E N U

STARTER

-  **Antipasti** grilled eggplant, zucchini & pepper with feta cheese & olives. 1590 Ft
-  **Baba ganoush** with olives and pita bread. 1290 Ft
-  **Mixed cheese plate** with grapes, apple & walnuts. 2350 Ft
-  **Hummus** with tahini, spicy pepper sauce & warm pita bread. 1290 Ft
- Homemade goose liver paté and leavened bread** with vegetables. 1590 Ft
-  **Hungarian cold selection** piquant smoked goose salami, goose cracklings & homemade gooseliver pâté with vegetable . . . 2350 Ft

SOUP

-  **Hungarian goulash soup** in red pot 1390 Ft
-  **Goose consommé** with matzo balls, vegetables & goose meat 1390 Ft
-  **Creamy tomato soup** with fresh basil & shaved parmesan 1250 Ft
-  **Creamy pumpkin soup**, with ginger & coconut milk, roasted pumpkin seeds. 1250 Ft

MAIN COURSE

-  **Cholent** traditional Israeli hamin (beef casserole with barley, chickpeas, beans, potato and egg) 3650 Ft
 -  **Traditional beef goulash** with homemade spätzle 2900 Ft
 -  **Hungarian-style beef steak medallions** with lightly spiced "letcho" potatoes (150 g) 4650 Ft
 - Aged Filet Mignon** with potato & asparagus au gratin, creamy mushroom sauce or green peppercorn sauce (180 g) 5650 Ft
 - Panko chicken schnitzel** with home fries & mixed green salad 2650 Ft
 - Lemon pepper spiced grilled chicken breast** with French sweet potato and fragrant carrot salad 2900 Ft
 -  **Country style chicken paprikash** with homemade spätzle 2650 Ft
 -  **Zucchini coated grilled parenyica ewe cheese** with vegetable rice & sweet chili sauce 2650 Ft
 - Roasted Norwegian wild salmon fillet** with green peas purée & parsley potatoes 4650 Ft
 -  **Homemade stuffed cabbage** with goose salami & sour cream 2900 Ft
 -  **Roasted goose leg** with mashed onion-potatoes & steamed red cabbage 3650 Ft
 -  **Marinated & roasted goose breast** with ginger spiced plum chutney & fried potato dumplings 3950 Ft
 -  **Spinoza goose delights** Marinated & roasted goose leg & breast with mashed onion-potatoes, steamed red cabbage & tzimmes 4950 Ft
- for 2 people: 8900 Ft for 4 people: 15900 Ft for 6 people: 19900 Ft*

DESSERT

- Homemade apple strudel** with vanilla ice cream 1290 Ft
-  **Delicacy of "Somló"** variation of sponge cakes with vanilla custard & chocolate sauce 1290 Ft
- Seasonal fruit salad** 1100 Ft
- Hungarian delight chestnut purée** & whipped cream 1150 Ft
- Flódni** with plum sauce (traditional 3 layered Jewish cake – apple, walnuts & poppy seed 1190 Ft
-  **Spinoza Cake Selection – see in the fridge** 990 Ft

- Prices are in **HUF**
- Prices include all taxes
- 12% service charge is NOT included!
- To separate bills for a party of 10 people or more 15% upcharge will be added!

Please ask your waiter if you require information about allergen and intolerance ingredients.

Special Hungarian Menu

- | | | |
|----|---|--|
| 1. | Hungarian goulash soup
OR
Goose consommé with matzo balls, vegetables & goose meat |  Glass of Furmint Frizzante |
| 2. | Roasted goose leg with mashed onion-potatoes & steamed red cabbage
OR
Traditional beef goulash with homemade spätzle & pickled vegetables |  Egri Bikavér BOLYKI |
| 3. | Delicacy of "Somló" variation of sponge cakes with vanilla custard & chocolate sauce
OR
Homemade apple strudel with vanilla ice cream |  Royal Tokaj Cuvée |

**3 COURSE
MEAL
ONLY
19€**

**WINE
PACKAGE
ONLY
11€**

SALAD · DRESSINGS: HONEY-MUSTARD DRESSING OR GREEN HERB VINAIGRETTE

✓ Vegetable salad	mixed lettuce, baby leaves, radicchio, cherry tomato, cucumber, red onion, lemon juice & olive oil	1450 Ft
Chicken salad	with shaved pumpkin and mixed roasted seeds	1950 Ft
Steak salad	with rukkola & radicchio salad and olives	2350 Ft
Tuna, egg & chickpeas salad		2150 Ft
✓ Horiatiki	– Classic Greek salad with feta and olives	1850 Ft
Caesar salad	with shaved parmesan	classic ... 1650 Ft with chicken ... 1950 Ft
✓ Israeli salad	tomato, cucumber, red onion, garlic, parsley, coriander & hot pepper cut small (side dish)	1290 Ft
Homemade pickled vegetables	(side dish)	590 Ft
Hungarian cucumber salad	(side dish) (side dish)	590 Ft

Breakfast

GOOD MORNING! 8.00–11.00

2 eggs	990 Ft
any style, vegetable salad, cheese, fresh bread, butter	
Muesli granola, fresh fruit, dates honey, yoghurt	950 Ft
Pancakes (2 pieces)	1100 Ft
with butter, fresh fruit & maple syrup	
French toast (2 pieces)	1100 Ft
with butter, maple syrup & fresh fruit	
Freshly baked French croissant	350 Ft
Homemade leavened bread	350 Ft
Butter	100 Ft
Home type plum jam	100 Ft
✓ Cream cheese Bagel	tomato, red onion & lettuce 890 Ft
Tuna Bagel	1190 Ft
mayonnaise, tomato, red onion, cucumber, boiled egg & lettuce	
Smoked salmon Bagel	1490 Ft
cream cheese, capers, tomato, red onion & lettuce	

Our recipes proudly follow the traditions of our grandmothers and we're using natural ingredients, without artificial products.

Spinoza Breakfast

I. Pancakes	6€ only
OR	
French toast	
OR	
Muesli	
OR	
Bagel	Cream cheese or Tuna
OR	
Two eggs in any style	
AND	
II. Juice	0.2 l orange / grapefruit / peach
AND	
III. Coffee	cappuccino / espresso / coffee latte / americano
with 3 dl	fresh carrot orange apple
	Only 2€ extra



EVERY FRIDAY AT 7 PM AMAZING KLEZMER CONCERT SHOW

& FULL DINNER – ONLY HUF 6.900 (~21€) RESERVATION IS RECOMMENDED! • ASK YOUR WAITER

KLEZMER MENU

Welcome drink Glass of Furmint Frizzante

Hummus chickpeas with tahini, pickled cucumber & pita bread
OR

Goose consommé with matzo balls, vegetables & goose meat

Roasted goose breast with mashed onion-potatoes, steamed red cabbage & tzimmes
OR

Zucchini coated grilled parenyica ewe cheese
with vegetable rice & sweet chili sauce

Flódni with plum sauce

(traditional 3 layered Jewish cake – apple, walnuts & poppy seed)

WINE LIST

WHITE WINES



*White wine
of the House*

1090 Ft / 0.15 l
4900 Ft / 0.75 l



Chardonnay
SZŐLLŐSI MIHÁLY

1150 Ft / 0.15 l
5400 Ft / 0.75 l



Irsai Olivér
SZŐKE MÁTYÁS

1150 Ft / 0.15 l
5400 Ft / 0.75 l



Olaszrizling
FIGULA

1150 Ft / 0.15 l
5400 Ft / 0.75 l



**Badacsonyi
Kéknyelű**
VÁLI PÉTER

1290 Ft / 0.15 l
5900 Ft / 0.75 l



**Sauvignon
Blanc**
SZŐLLŐSI MIHÁLY

1290 Ft / 0.15 l
5900 Ft / 0.75 l



**Tokaji 10 soros
Furmint**
VAYI

1290 Ft / 0.15 l
5900 Ft / 0.75 l



Sárgamuskotály
semi-sweet
LUDÁNYI JÓZSEF

1150 Ft / 0.15 l
5400 Ft / 0.75 l

ROSÉ WINES



Pécsi Rosé
LISICZA

1150 Ft / 0.15 l
5400 Ft / 0.75 l



Kékfrankos Rosé
DÜZSI TAMÁS

1290 Ft / 0.15 l
5900 Ft / 0.75 l

SPARKLING WINES



Prosecco D.O.C.
LA GIOIOSA

6800 Ft / 0.75 l



**Furmint Frizzante
Tokaj**
VAYI

1290 Ft / 0.15 l
5900 Ft / 0.75 l

APERITIF



Anna Ürmös
MATI KÁROLY

1290 Ft / 0.15 l
5900 Ft / 0.75 l

RED WINES



*Red wine
of the House*

1150 Ft / 0.15 l
5400 Ft / 0.75 l



Merlot
PFNEISZL BIOBIRTOK

1150 Ft / 0.15 l
5400 Ft / 0.75 l



Pinot Noir
VAYI

1290 Ft / 0.15 l
5900 Ft / 0.75 l



**Cabernet
Sauvignon**
MÉSZÁROS PÉTER

1290 Ft / 0.15 l
5900 Ft / 0.75 l



Egri Bikavér
BOLYKI JÁNOS

1490 Ft / 0.15 l
7400 Ft / 0.75 l



Pinot Noir
TIFFAN'S

7900 Ft / 0.75 l



Éjszakai Repülés
MERFELSZ GÁBOR

9900 Ft / 0.75 l



Grandiózus Syrah
MÉSZÁROS PÁL

9900 Ft / 0.75 l

SPRITZ OF SPINOZA

Lavender Rosé Sprice

1490 Ft / glass

Ginger "Ezerjő" Sprice

FULL BODIED WHITE WINE –
HUNGARIAN VARIETY

1490 Ft / glass

Lily On The Beach

ELDERBERY & RIESLING SPRITZ

1490 Ft / glass

TOKAJI WINES



Royal Cuvée
sweet

ROYAL TOKAJ BORÁSZAT

1650 Ft / 0.1 l
7900 Ft / 0.5 l



**3 puttonyos
Aszú**
EVINOR

2250 Ft / 0.1 l
9900 Ft / 0.5 l



**Száraz
Szamorodni**
EVINOR

1050 Ft / 0.1 l
4900 Ft / 0.5 l