

DRINKS

COFFEE

Espresso	590 Ft
Cappuccino	750 Ft
Cappuccino LARGE	890 Ft
Coffee Latte	750 Ft
Americano	750 Ft
Flat white DOUBLE ESPRESSO & MICROFOAM	1150 Ft
Latte macchiato	950 Ft
Wiener Melange	950 Ft
Ice Cappuccino	950 Ft
Ice Coffee	1150 Ft
VANILLA ICE-CREAM & WHIPPED CREAM	

Spinoza Coffee MARTINI	2390 Ft
Bailey's Coffee BAILEY'S, HONEY & CINNAMON	1850 Ft
Irish Coffee WITH IRISH WHISKEY	1850 Ft
Amaretto Coffee WITH AMARETTO	1850 Ft
Hot chocolate with cream	950 Ft
Hot Cocoa with cream	950 Ft

TEA

Dilmah Filtered Tea	750 Ft
Dilmah Leaves Tea	950 Ft

SOFT DRINK

Coca-Cola	0.25 l	690 Ft
Coca-Cola Zero	0.25 l	690 Ft
Fanta	0.25 l	690 Ft
Sprite Zero	0.25 l	690 Ft
Kinley Ginger	0.25 l	690 Ft
Kinley Tonic	0.25 l	690 Ft
Lemon Ice Tea	0.3 l	690 Ft 0.5 l 950 Ft
Peach Ice Tea	0.3 l	690 Ft 0.5 l 950 Ft
Fruit juice 100%	0.3 l	790 Ft
apple, pineapple, cranberry, orange, grapefruit, peach		
Premium Fruit nectar	0.2 l	850 Ft
pear, mango, tomato, cranberry		
Organic fruit spritzer	0.3 l	690 Ft
lavender, strawberry, raspberry, eldelberry 0.5 l 950 Ft		

SPINOZA LEMONADE

Limonana LEMONADE, MINT LEAVES	0.3 l	750 Ft	0.5 l	1150 Ft
Strawberry lemonade	0.3 l	750 Ft	0.5 l	1150 Ft
Elderberry lemonade	0.3 l	750 Ft	0.5 l	1150 Ft
Organic Lavender	0.3 l	750 Ft	0.5 l	1150 Ft
Green apple lemonade	0.3 l	750 Ft	0.5 l	1150 Ft
Mango lemonade	0.3 l	750 Ft	0.5 l	1150 Ft

FRESH JUICE (until 18.00)

Carrot, Orange, Apple	0.3 l	990 Ft
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MINERAL WATER

San Pellegrino SPARKLING	0.25 l	690 Ft
San Pellegrino	0.75 l	1150 Ft
Acqua Panna STILL	0.25 l	690 Ft
Acqua Panna	0.75 l	1150 Ft
Blupura Style SPARKLING WATER	0.75 l	890 Ft
Blupura Style PURIFIED WATER	0.75 l	890 Ft

DESSERT

Flódni WITH PLUM SAUCE	1550 Ft
Hungarian delight chestnut purée & WHIPPED CREAM	1450 Ft
Gundel Pancake	1890 Ft
WITH WALNUTS FILLING, SERVED IN CHOCOLATE SAUCE	
Plum Pancake	1450 Ft
WITH PLUM JAM FILLING	
Chocolate Soufflé	1890 Ft
WITH WILD BERRY SAUCE AND VANILLA ICECREAM	
Seasonal fruit salad	1100 Ft

DIGESTIF & LIQUEUR

Zwack Unicum	0.04 l	1390 Ft
Zwack Unicum Riserva	0.04 l	1890 Ft
Jägermeister	0.04 l	1390 Ft
Kahlúa	0.04 l	1390 Ft
Amaretto Di Saronno	0.04 l	1390 Ft
Bailey's Irish Cream	6 cl	1490 Ft

PÁLINKA (HUNGARICUM)

Nobilis Apricot	0.04 l	1690 Ft
Nobilis Plum	0.04 l	1690 Ft
Nobilis Williams Pear	0.04 l	1690 Ft
Nobilis Irsai Olivér Grape	0.04 l	1690 Ft
Savanya Ágyas Apricot	0.04 l	1890 Ft
Gyulai Kosher Plum	0.04 l	1890 Ft

PRÉMIUM SELECTION

Oak Barrel Aged Apple	0.04 l	1990 Ft
Cruxx Irsai Olivér Grape Essence	0.04 l	1990 Ft
Gyulai Quince	0.04 l	2390 Ft
Gyulai Báró Harruckern Wild Cherry	0.04 l	2390 Ft
Nobilis Blackcurrant	0.04 l	2390 Ft

BEER

Dreher DRAUGHT	0.3 l	750 Ft
Dreher DRAUGHT	0.5 l	990 Ft
Dreher 24 ALCOHOL FREE	0.33 l	890 Ft
Dreher Bak DARK	0.5 l	1100 Ft
Budapest Lager	0.33 l	950 Ft
Budapest IPA	0.33 l	950 Ft
Hofbrau Weissbier	0.33 l	1100 Ft

GIN & TONIC

Mayer Raspberry with Cornflower	2150 Ft
Bombay Tonic	2150 Ft
Pink Bombay	2450 Ft
Spanish Gin & Tonic	2450 Ft
Monkey 47 Indian Summer	2950 Ft
Fluére & Tonic (Virgin)	2450 Ft

COCKTAIL

Virgin Mojito	1890 Ft
Orange (VirginAperol) spritz	1890 Ft
Aperol spritz	2390 Ft
Mojito	2390 Ft
Cuba Libre	2390 Ft
Caipirinha	2390 Ft
Campari Orange	2390 Ft
Piña Colada	2390 Ft
Sex on the Beach	2390 Ft
Bloody Mary	2390 Ft
Long Island Iced Tea	3100 Ft
Margarita	2390 Ft
Spinoza Coffee Martini	2390 Ft
Negroni	2390 Ft

WHISKY

Johnnie Walker Red Label	0.04 l	1390 Ft
Ballantine's Finest	0.04 l	1390 Ft
Jameson	0.04 l	1390 Ft
Jameson Black Barrel	0.04 l	2390 Ft
Jack Daniel's	0.04 l	1590 Ft
Chivas Regal 12 years	0.04 l	1950 Ft
Glenlivet Founder's Reserve	0.04 l	2590 Ft
Aberlour 12 years	0.04 l	2590 Ft

VERMOUTH

Martini BIANCO, ROSSO AND EXTRA DRY	0.08 l	1490 Ft
Campari Bitter	0.08 l	1490 Ft
Aperol	0.08 l	1490 Ft

RUM

Havana Club Añejo 3 Años	0.04 l	1390 Ft
Havana Club Añejo 7 Años	0.04 l	1890 Ft
Malibu	0.04 l	1390 Ft

BRANDY & COGNAC

Mandarin Napoleon	0.04 l	1390 Ft
Hennessy V.S.	0.04 l	2390 Ft
Martell V.S.O.P.	0.04 l	3500 Ft

VODKA, GIN, TEQUILA

Absolut Blue	0.04 l	1390 Ft
Absolut Elyx	0.04 l	2390 Ft
Russian Standard	0.04 l	1490 Ft
Bombay Sapphire	0.04 l	1590 Ft
Mayer Málna	0.04 l	1590 Ft
Monkey 47	0.04 l	2390 Ft
Olmecca Altos Plata & Reposado	0.04 l	1950 Ft

CHAMPAGNE

VAYI Tokaj Furmint	0.15 l	1290 Ft
Frizzante glass	0.15 l	1290 Ft
Hungária Extra Dry	0.2 l	1890 Ft
Törley Charmant Doux	0.75 l	3960 Ft
Hungária Extra Dry	0.75 l	5900 Ft
VAYI Tokaj Furmint Frizzante	0.75 l	5900 Ft
Moët & Chandon Impérial	0.75 l	21000 Ft

B. de Spinoza



Password: spinoza5

M E N U

STARTER

	Antipasti – grilled Mediterranean vegetables with feta cheese & olives	1850 Ft
	Grilled Mediterranean vegetables with hummus and cilantro pesto	2150 Ft
	Hummus tahini, leavened cucumber, zhoug & pita bread	1650 Ft
	Goose liver terrine with Tokaji Aszú pear purée and baby greens	4950 Ft
	Hortobágyi Pancake with chicken paprikash filling, served in sour cream and paprika sauce	2150 Ft
	Mixed cheese plate with grapes, apple & walnuts	2650 Ft
	Whole wheat sourdough bread	600 Ft
	French butter	400 Ft

SOUP

	Hungarian goulash soup in red pot	1750 Ft
	Matzo Ball Soup Goose consommé with matzo balls, vegetables & goose meat	1550 Ft
	Creamy tomato soup with fresh basil & shaved parmesan	1550 Ft

MAIN COURSE

	Cholent – traditional Israeli hamin (beef casserole with barley, chickpeas, beans, potato and egg)	4350 Ft
	Traditional beef goulash with homemade spätzle	4350 Ft
	Country style chicken paprikash with homemade spätzle	3950 Ft
	Panko chicken schnitzel with home fries & mixed green salad	3950 Ft
	Roasted goose leg with mashed onion-potatoes & steamed red cabbage	5450 Ft
	Hungarian-style Marinated & roasted goose breast with lightly spiced "letcho" potatoes	5450 Ft
	Roasted Norwegian wild salmon fillet with green peas purée & parsley potatoes	5450 Ft
	Shakshuka – Israeli vegetable stew with eggs	3950 Ft
	Zucchini coated grilled parenyica ewe cheese with vegetable rice	3950 Ft

DESSERT

	Flódni with plum sauce (traditional 3 layered Jewish cake – apple, walnuts & poppy seed)	1550 Ft
	Hungarian delight chestnut purée with whipped cream	1450 Ft
	Gundel Pancake with walnuts filling, served in chocolate sauce	1890 Ft
	Plum Pancake with plum jam filling	1450 Ft
	Chocolate Soufflé with wild berry sauce and vanilla icecream	1890 Ft
	Seasonal fruit salad	1100 Ft

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.	Flódni with plum sauce (traditional 3 layered Jewish cake – apple, walnuts & poppy seed) OR Hungarian delight chestnut purée with whipped cream	 Royal Tokaj Cuvée

**3 COURSE
MEAL
ONLY
21€**

**WINE
PACKAGE
ONLY
12€**

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

- 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!

SALAD

- ✓ **Vegetable salad with Lemon dressing** mixed lettuce, baby leaves, cabbage, cherry tomato, cucumber, red onion 1650 Ft
- Chicken salad** mixed greens with roasted seeds 2950 Ft
- ✓ **Caesar salad** with shaved parmesan and roasted garlic 2650 Ft
- Chicken Caesar salad** with shaved parmesan and roasted garlic 3150 Ft
- 🇭🇺 **Homemade pickled vegetables** (side dish) 850 Ft

Breakfast

GOOD MORNING! 8.00–11.00

- 2 eggs** 1350 Ft
any style, vegetable salad, cheese, fresh bread, butter
- Muesli** granola, fresh fruit, dates honey, yoghurt 1350 Ft
- Pancakes** (2 pieces) 1550 Ft
with butter, fresh fruit & maple syrup
- French toast** (2 pieces) 1550 Ft
with butter, maple syrup & fresh fruit
- Freshly baked French croissant** 450 Ft
- Homemade leavened bread** 500 Ft
- Butter** 400 Ft
- Home type plum jam** 400 Ft
- ✓ **Cream cheese Bagel** tomato, red onion & lettuce 1100 Ft
- Tuna Bagel** 1350 Ft
mayonnaise, tomato, red onion, cucumber, boiled egg & lettuce
- Smoked salmon Bagel** 1650 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 **12.000 (~30€)** 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
and steamed red cabbage
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



Mátrai Chardonnay
MOLNÁR
*White wine of
the House*

1260 Ft / 0.15 l
5900 Ft / 0.75 l
3900 Ft / To Go



Mátrai Irsai Olivér
MOLNÁR

1260 Ft / 0.15 l
5900 Ft / 0.75 l
3900 Ft / To Go



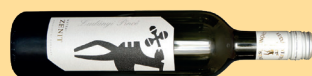
**Balatoni
Olaszrizling**
FIGULA

1390 Ft / 0.15 l
6500 Ft / 0.75 l



**Csopaki
Sauvignon Blanc**
VILLA GYETVAI

1450 Ft / 0.15 l
6900 Ft / 0.75 l



**Mátrai
Zenit**
LUDÁNYI JÓZSEF

1390 Ft / 0.15 l
6500 Ft / 0.75 l



**Tokaji 10 soros
Furmint**
VAYI

1380 Ft / 0.15 l
6500 Ft / 0.75 l



**Etyeki
Chardonnay**
HERNYÁK

1650 Ft / 0.15 l
7400 Ft / 0.75 l



**Mátrai
Sárgamuskotály**
LUDÁNYI JÓZSEF
semi-sweet

1260 Ft / 0.15 l
5900 Ft / 0.75 l

RED WINES



**Pécs
Ravasz Vörös**
LISICZA
*Red wine of
the House*

1260 Ft / 0.15 l
5900 Ft / 0.75 l
3900 Ft / To Go



Soproni Merlot
PFENEISZL BIOBIRTOK

1380 Ft / 0.15 l
6500 Ft / 0.75 l



**Neszmély
Cabernet Sauvignon**
SZŐLŐSI MIHÁLY

1380 Ft / 0.15 l
6500 Ft / 0.75 l
3900 Ft / To Go



Tokaji Pinot Noir
VAYI

1380 Ft / 0.15 l
6500 Ft / 0.75 l



Egri Bikavér
BOLYKI JÁNOS

1750 Ft / 0.15 l
7900 Ft / 0.75 l



**Egri Big Band
Bikavér**
PETRÉNY

8900 Ft / 0.75 l



**Villányi
Cabernet Sauvignon
Barrique**
GERE ATTILA

9900 Ft / 0.75 l



**Szekszárdi
Grandiózus Syrah**
MÉSZÁROS PÁL

11900 Ft / 0.75 l

ROSÉ WINES



Pécsi Rosé
LISICZA

1260 Ft / 0.15 l
5900 Ft / 0.75 l



Szekszárdi Rosé
DÜZSI TAMÁS

1380 Ft / 0.15 l
6500 Ft / 0.75 l
3900 Ft / To Go

SPRITZ OF SPINOZA

Lavender Rosé Sprice

1690 Ft / glass

Ginger „Ezerjő” Sprice

FULL BODIED WHITE WINE –
HUNGARIAN VARIETY

1690 Ft / glass

Lily On The Beach

ELDERBERRY & RIESLING SPRITZ

1690 Ft / glass

SPARKLING WINES



Prosecco D.O.C.
VILLA SANDI

5900 Ft / 0.75 l
3900 Ft / To Go



**Tokaji Furmint
Frizzante**
VAYI

1290 Ft / 0.15 l
5900 Ft / 0.75 l
3900 Ft / To Go

TOKAJI WINES



Tokaji Royal Cuvée
sweet
ROYAL TOKAJ BORÁSZAT

1750 Ft / 0.1 l
7900 Ft / 0.5 l



**Tokaji 3 puttonyos
Aszú Evinor**
SIMKÓ PINCÉSZET

1990 Ft / 0.1 l
9900 Ft / 0.5 l



**Tokaji Száraz
Szamorodni Evinor**
SIMKÓ PINCÉSZET

1260 Ft / 0.1 l
4900 Ft / 0.5 l