

## DRINKS

### COFFEE

Espresso	890 Ft
Cappuccino	990 Ft
Cappuccino LARGE	1100 Ft
Coffee Latte	990 Ft
Americano	990 Ft
Flat white DOUBLE ESPRESSO & MICROFOAM	1450 Ft
Latte macchiato	1290 Ft
Wiener Melange	1290 Ft
Ice Cappuccino	1290 Ft
Ice Coffee	1290 Ft
VANILLA ICE-CREAM & WHIPPED CREAM	
Spinoza Coffee MARTINI	2850 Ft
Bailey's Coffee BAILEY'S, HONEY & CINNAMON	2350 Ft
Irish Coffee WITH IRISH WHISKEY	2350 Ft
Amaretto Coffee WITH AMARETTO	2350 Ft
Hot chocolate with cream	1100 Ft
Hot Cocoa with cream	1100 Ft

### TEA

Dilmah Filtered Tea	890 Ft
Dilmah Leaves Tea	1100 Ft

### SOFT DRINK

Coca-Cola	0.25l	890 Ft
Coca-Cola Zero	0.25l	890 Ft
Fanta	0.25l	890 Ft
Sprite Zero	0.25l	890 Ft
Kinley Ginger	0.25l	890 Ft
Kinley Tonic	0.25l	890 Ft
Lemon Ice Tea	0.3l	950 Ft
Peach Ice Tea	0.3l	950 Ft
Fruit juice 100%	0.3l	990 Ft
apple, pineapple, cranberry, orange, grapefruit, peach		
Premium Fruit nectar	0.2l	990 Ft
pear, mango, tomato, cranberry		
Organic fruit spritzer	0.3l	990 Ft
lavender, strawberry, raspberry, elderberry		
	0.5l	1350 Ft

### SPINOZA LEMONADE

Limonana LEMONADE, MINT LEAVES	0.3l	990 Ft
	0.5l	1350 Ft
Strawberry lemonade	0.3l	990 Ft
	0.5l	1350 Ft
Elderberry lemonade	0.3l	990 Ft
	0.5l	1350 Ft
Organic Lavender	0.3l	990 Ft
	0.5l	1350 Ft
Green apple lemonade	0.3l	990 Ft
	0.5l	1350 Ft
Mango lemonade	0.3l	990 Ft
	0.5l	1350 Ft

### FRESH JUICE (until 18.00)

Carrot, Orange, Apple	0.3l	1650 Ft
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### MINERAL WATER

San Pellegrino SPARKLING	0.25l	890 Ft
San Pellegrino	0.75l	1650 Ft
Acqua Panna STILL	0.25l	890 Ft
Acqua Panna	0.75l	1650 Ft
Blupura Style SPARKLING WATER	0.75l	990 Ft
Blupura Style PURIFIED WATER	0.75l	990 Ft

### DESSERT

Flódni WITH PLUM SAUCE	2150 Ft
Homemade apple strudel 	2150 Ft
WITH VANILLA ICE CREAM	
Gundel Pancake 	2150 Ft
WITH WALNUTS FILLING, SERVED IN CHOCOLATE SAUCE	
Plum Pancake	1950 Ft
WITH PLUM JAM FILLING	
Chocolate Soufflé	2390 Ft
WITH WILD BERRY SAUCE AND VANILLA ICECREAM	
Seasonal fruit salad	1650 Ft

### DIGESTIF & LIQUEUR

	O.04 l
Zwack Unicum 	1350 Ft
Zwack Unicum Riserva 	2150 Ft
Jägermeister	1690 Ft
Kahlúa	1690 Ft
Tiberiarak	1950 Ft
Amaretto Di Saronno	1690 Ft
Bailey's Irish Cream	6 cl 1950 Ft

### PÁLINKA (HUNGARICUM)

	O.04 l
Nobilis Irsai Olivér Grape	40% 1950 Ft
Nobilis Plum	40% 1950 Ft
Nobilis Apricot	40% 2350 Ft
Nobilis Williams Pear	40% 2350 Ft
Savanya Ágyas Apricot	38% 2350 Ft
Takler Cabernet Sauvignon Grappa	44% 1950 Ft

### PRÉMIUM SELECTION

Savanya Beetroot	44%	2950 Ft
Savanya Sour Cherry	44%	2950 Ft
Cruxx Irsai Olivér Grape Essence	40%	2950 Ft
Gyulai Báró Harruckern Wild Cherry	42%	3250 Ft
Nobilis Blackcurrant	40%	3250 Ft

### BEER

Dreher DRAUGHT 	0.3l	990 Ft
Dreher DRAUGHT 	0.5l	1290 Ft
Dreher 24 ALCOHOL FREE	0.33l	990 Ft
Dreher Bak DARK	0.5l	1290 Ft
Budapest Lager	0.33l	1290 Ft
Budapest IPA	0.33l	1290 Ft
Hofbrau Weissbier	0.33l	1290 Ft

### GIN & TONIC

Mayer Raspberry with Cornflower	3150 Ft
Bombay Tonic	3150 Ft
Pink Bombay	3150 Ft
Spanish Gin & Tonic	3150 Ft
Monkey 47 Indian Summer	4290 Ft
Fluére & Tonic (Virgin)	3150 Ft

### COCKTAIL

Virgin Mojito	2150 Ft
Orange (VirginAperol) spritz	2150 Ft
Aperol spritz	2850 Ft
Hugo	2850 Ft
Mojito	2850 Ft
Cuba Libre	2850 Ft
Caipirinha	2850 Ft
Campari Orange	2850 Ft
Piña Colada	2850 Ft
Sex on the Beach	2850 Ft
Bloody Mary	2850 Ft
Long Island Iced Tea	3850 Ft
Margarita	2850 Ft
Spinoza Coffee Martini	2850 Ft
Negroni	2850 Ft

### WHISKY

	O.04 l
Johnnie Walker Red Label	1690 Ft
Ballantine's Finest	1690 Ft
Jameson	1890 Ft
Jameson Black Barrel	2390 Ft
Jack Daniel's	1950 Ft
Chivas Regal 12 years	2150 Ft
Glenlivet Founder's Reserve	2850 Ft
Aberlour 12 years	2850 Ft

### VERMOUTH

	O.08 l
Martini BIANCO, ROSSO AND EXTRA DRY	1690 Ft
Campari Bitter	1690 Ft
Aperol	1690 Ft

### RUM

	O.04 l
Havana Club Añejo 3 Años	1690 Ft
Havana Club Añejo 7 Años	2150 Ft
Malibu	1690 Ft

### BRANDY & COGNAC

	O.04 l
Mandarin Napoleon	1690 Ft
Hennessy V.S.	2850 Ft
Martell V.S.O.P.	4500 Ft

### VODKA, GIN, TEQUILA

	O.04 l
Absolut Blue	1690 Ft
Absolut Elyx	2650 Ft
Russian Standard	1690 Ft
Bombay Sapphire	1890 Ft
Mayer Málna	1890 Ft
Monkey 47	3250 Ft
Olmecca Altos Plata & Reposado	1950 Ft

### CHAMPAGNE

VAYI Tokaj Furmint	
Frizzante glass 	0.15l 1690 Ft
Hungária Extra Dry	0.2l 2150 Ft
Törley Charmant Doux	0.75l 4900 Ft
Hungária Extra Dry	0.75l 6900 Ft
VAYI Tokaj Furmint Frizzante	0.75l 6900 Ft
Moët & Chandon Impérial	0.75l 39000 Ft







*B. de Spinoza*






Password: spinoza5

## MENU








### STARTER

	<b>Hungarian cold selection</b> piquant smoked goose salami, goose cracklings & homemade gooseliver pâté with vegetables . . .	3250 Ft
	<b>Antipasti</b> – grilled Mediterranean vegetables with feta cheese & olives . . . . .	2250 Ft
	<b>Grilled Mediterranean vegetables</b> with hummus and cilantro pesto . . . . .	2750 Ft
	<b>Hummus tahini</b> , leavened cucumber, zhoug & pita bread . . . . .	2150 Ft
	<b>Goose liver terrine</b> with Tokaji Aszú pear purée and baby greens . . . . .	5950 Ft
	<b>Hortobágyi Pancake</b> with chicken paprikash filling, served in sour cream and paprika sauce . . . . .	2390 Ft
	<b>Mixed cheese plate</b> with grapes, apple & walnuts . . . . .	3150 Ft
	<b>Whole wheat sourdough bread</b> . . . . .	790 Ft



### SOUP

	<b>Hungarian goulash soup in red pot</b> with homemade bread . . . . .	2650 Ft
	<b>Matzo Ball Soup</b> Goose consommé with matzo balls, vegetables & goose meat . . . . .	2150 Ft
	<b>Creamy tomato soup</b> with fresh basil & shaved parmesan . . . . .	2150 Ft




### MAIN COURSE

	<b>Cholent</b> – traditional Israeli hamin ( <i>beef casserole with barley, chickpeas, beans, potato and egg</i> ) . . . . .	5250 Ft
	<b>Traditional beef goulash</b> with homemade spätzle . . . . .	5450 Ft
	<b>Country style chicken paprikash</b> with homemade spätzle . . . . .	4950 Ft
	<b>Panko chicken schnitzel</b> with home fries & mixed green salad . . . . .	4950 Ft
	<b>Roasted goose leg</b> with mashed onion-potatoes & steamed red cabbage . . . . .	6950 Ft
	<b>Hungarian-style Marinated &amp; roasted goose breast</b> with lightly spiced 'letcho' potatoes . . . . .	6950 Ft
	<b>Roasted Norwegian wild salmon fillet</b> with green peas purée & parsley potatoes . . . . .	6950 Ft
	<b>Shakshuka</b> – Israeli vegetable stew with eggs . . . . .	4950 Ft
	<b>Parenycica cheese filled zucchini latkes</b> , sour cream and vegetable rice pilaf . . . . .	4950 Ft

### DESSERT

	<b>Flódni with plum sauce</b> (traditional 3 layered Jewish non-dairy cake – apple, walnuts & poppy seed)) . . . . .	2150 Ft
	<b>Homemade apple strudel</b> with vanilla ice cream . . . . .	2150 Ft
	<b>Gundel Pancake</b> with walnuts filling, served in chocolate sauce . . . . .	2150 Ft
	<b>Plum Pancake</b> with plum jam filling . . . . .	1950 Ft
	<b>Chocolate Soufflé</b> with wild berry sauce and vanilla icecream . . . . .	2390 Ft
	<b>Seasonal fruit salad</b> . . . . .	1650 Ft

## Special Hungarian Menu

1.	<b>Hungarian goulash soup</b> OR <b>Goose consommé</b> with matzo balls, vegetables & goose meat  <b>Glass of Furmint Frizzante</b>
2.	<b>Roasted goose leg</b> with mashed onion-potatoes & steamed red cabbage OR <b>Traditional beef goulash</b> with homemade spätzle & pickled vegetables  <b>Egri Bikavér BOLYKI</b>
3.	<b>Flódni with plum sauce</b> (traditional 3 layered Jewish cake – apple, walnuts & poppy seed) OR <b>Homemade apple strudel</b> with vanilla ice cream  <b>Royal Tokaj Cuvée</b>

**3** COURSE  
**MEAL**  
**ONLY**  
**26€**

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**WINE**  
**PACKAGE**  
**ONLY**  
**13€**

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

- Prices are in **HUF** • Prices include all taxes
  - 13% service charge is NOT included!
  - To provide highest quality of your service we kindly inform you that we do not split the bills during the busy periods.
- Thank You for your understanding!

## SALAD

<b>V</b> Vegetable salad with Lemon dressing mixed lettuce, baby leaves, cabbage, cherry tomato, cucumber, red onion . . . . .	2350 Ft
<b>Chicken salad</b> mixed greens with roasted seeds . . . . .	3350 Ft
<b>V</b> Caesar salad with shaved parmesan and roasted garlic . . . . .	2950 Ft
<b>Chicken Caesar salad</b> with shaved parmesan and roasted garlic . . . . .	3650 Ft
<b>Hungarian selection of pickled vegetables</b> (side dish) . . . . .	1450 Ft
<b>Pickled cucumbers (gherkins)</b> . . . . .	850 Ft
<b>Homemade cabbage salad</b> . . . . .	990 Ft
<b>Hot pickled apple peppers</b> . . . . .	850 Ft

## Lunch Specials

<b>Hummus</b> with spiced minced meat, salad and pita bread . . . . .	3950 Ft
<b>Hummus</b> with Shakshouka and pita bread . . . . .	3950 Ft
<b>Hamburger</b> with coleslaw salad and fries. . . . .	3950 Ft
<b>Cheeseburger</b> with coleslaw salad and fries . . . . .	3950 Ft
<b>Spinoza BBQ Burger</b> with coleslaw salad and fried sweet potato fries . . . . .	4950 Ft

## SIGNATURES

<b>Hungarian goulash soup 'n' apple strudel</b> with ice cream. . . . .	3950 Ft
<b>Hungarian goulash soup 'n' Flódni</b> (traditional 3 layered Jewish non-dairy cake – apple, walnuts & poppy seed). . . . .	3950 Ft
<b>Zucchini latkes</b> with spicy sour cream. . . . .	2950 Ft
<b>Beef goulash 'n' apple strudel</b> with ice cream or Flódni . . . . .	4950 Ft
<b>Chicken paprikash 'n' apple strudel</b> with ice cream or Flódni. . . . .	4950 Ft

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



**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,  
tzimmes 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

	<b>Mátrai Chardonnay</b> MOLNÁR <i>White wine of the House</i>	1690 Ft / 0.15 l 6900 Ft / 0.75 l 4500 Ft / To Go
	<b>Mátrai Irsai Olivér</b> MOLNÁR	1690 Ft / 0.15 l 6900 Ft / 0.75 l 4500 Ft / To Go
	<b>Balatoni Olaszrizling</b> FIGULA	1690 Ft / 0.15 l 6900 Ft / 0.75 l
	<b>Csopaki Sauvignon Blanc</b> VILLA GYETVAI	1890 Ft / 0.15 l 7900 Ft / 0.75 l
	<b>Egri Királyleányka</b> BOLYKI JÁNOS	1890 Ft / 0.15 l 7900 Ft / 0.75 l
	<b>Tokaji 10 soros Furmint</b> VAYI	1890 Ft / 0.15 l 7900 Ft / 0.75 l
	<b>Etyeki Chardonnay</b> HERNYÁK	1990 Ft / 0.15 l 8900 Ft / 0.75 l
	<b>Mátrai Sárgamuskotály</b> LUDÁNYI JÓZSEF <i>semi-sweet</i>	1890 Ft / 0.15 l 7900 Ft / 0.75 l

### RED WINES

	<b>Sopron Cabernet-Merlot</b> WINELIFE <i>Red wine of the House</i>	1690 Ft / 0.15 l 6900 Ft / 0.75 l 4500 Ft / To Go
	<b>Soproni Merlot</b> PFNEISZL BIOBIRTOK	1890 Ft / 0.15 l 7900 Ft / 0.75 l
	<b>Neszmély Cabernet Sauvignon</b> SZŐLŐSI MIHÁLY	1890 Ft / 0.15 l 7900 Ft / 0.75 l 4800 Ft / To Go
	<b>Tokaji Pinot Noir</b> VAYI	1890 Ft / 0.15 l 7900 Ft / 0.75 l
	<b>Egri Bikavér</b> BOLYKI JÁNOS	1990 Ft / 0.15 l 9500 Ft / 0.75 l
	<b>Egri Big Band Bikavér</b> PETRÉNY	11500 Ft / 0.75 l
	<b>Villányi Cabernet Sauvignon Barrique</b> GERE ATTILA	11500 Ft / 0.75 l
	<b>Egri Merengő Grand Superior</b> ST. ANDREA	18500 Ft / 0.75 l

### ROSÉ WINES

	<b>Pécsi Rosé</b> LISICZA	1690 Ft / 0.15 l 6900 Ft / 0.75 l
	<b>Szekszárdi Rosé</b> DÜZSI TAMÁS	1690 Ft / 0.15 l 6900 Ft / 0.75 l 4500 Ft / To Go

### SPRITZ OF SPINOZA

<b>Lavender Rosé Sprice</b>		2100 Ft / glass
<b>Ginger „Ezerjő” Sprice</b>	FULL BODIED WHITE WINE-HUNGARIAN VARIETY	2100 Ft / glass
<b>Lily On The Beach</b>	ELDERBERRY & RIESLING SPRITZ	2100 Ft / glass

### SPARKLING WINES

	<b>Prosecco D.O.C.</b> VILLA SANDI	7900 Ft / 0.75 l 4900 Ft / To Go
	<b>Tokaji Furmint Frizzante</b> VAYI	1690 Ft / 0.15 l 6900 Ft / 0.75 l 4500 Ft / To Go

### TOKAJI WINES

	<b>Tokaji Royal Cuvée</b> <i>sweet</i> ROYAL TOKAJ BORÁSZAT	1990 Ft / 0.1 l 9900 Ft / 0.5 l
	<b>Tokaji 3 puttonyos Aszú Evinor</b> SIMKÓ PINCÉSZET	2300 Ft / 0.1 l 11500 Ft / 0.5 l
	<b>Tokaji Száraz Szamorodni Evinor</b> SIMKÓ PINCÉSZET	1690 Ft / 0.1 l 6900 Ft / 0.5 l