

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 0.04 l	
Zwack Unicum	1350 Ft
Zwack Unicum Riserva	2150 Ft
Jägermeister	1690 Ft
Kahlúa	1950 Ft
Tiberiarak	1950 Ft
Tubi 60 Original	2350 Ft
Amaretto Di Saronno	1950 Ft
Bailey's Irish Cream	6 cl 1950 Ft

PÁLINKA (HUNGARICUM)

Nobilis Irsai Olivér Grape	40%	2350 Ft
Nobilis Plum	40%	2350 Ft
Nobilis Apricot	40%	2650 Ft
Nobilis Williams Pear	40%	2650 Ft
Savanya Ágyas Apricot	38%	2650 Ft
Takler Cabernet Sauvignon Grappa	44%	2350 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
Gyulai Kosher Plum	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	0.5l	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
Virgin G&T	3150 Ft

COCKTAIL

Virgin Mojito	2150 Ft
Orange (VirginAperol) spritz	2150 Ft
Aperol spritz	2950 Ft
Hugo	2950 Ft
Mojito	2950 Ft
Caipirinha	2950 Ft
Piña Colada	2950 Ft
Sex on the Beach	2950 Ft
Bloody Mary	2950 Ft
Long Island Iced Tea	3850 Ft
Margarita	2950 Ft
Spinoza Coffee Martini	2950 Ft
Negroni	2950 Ft
Tubi Soda	2950 Ft
Tubi Tonic	2950 Ft

WHISKY

0.04 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

0.08 l	
Martini BIANCO, ROSSO AND EXTRA DRY	1690 Ft
Campari Bitter	1690 Ft
Aperol	1690 Ft

RUM

0.04 l	
Havana Club Añejo 3 Años	1690 Ft
Havana Club Añejo 7 Años	2150 Ft
Malibu	1690 Ft

BRANDY & COGNAC

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

VODKA, GIN, TEQUILA

0.04 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 2950 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

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



SOUP

	Hungarian goulash soup in red pot with homemade bread	2650 Ft
	Matzo Ball Soup Goose consommé with matzo balls, vegetables & goose meat	2150 Ft
	Creamy pumpkin soup with ginger & coconut milk, roasted pumpkin seeds	2150 Ft




MAIN COURSE

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

DESSERT

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

3 COURSE
MEAL
ONLY
26€
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

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

Lunch Specials

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

SIGNATURES

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

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 parenycia ewe cheese with vegetable rice & sweet chili sauce

Flódni with plum sauce

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



EVERY FRIDAY AT 7 PM AMAZING
KLEZMER CONCERT SHOW

& FULL DINNER – ONLY HUF 12.000 (~30€) RESERVATION IS RECOMMENDED! • ASK YOUR WAITER

WINE LIST

WHITE WINES



Mátrai Chardonnay
MOLNÁR
*White wine of
the House*

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go



Mátrai Irsai Olivér
MOLNÁR

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go



**Balatoni
Olaszrizling**
FIGULA

1690 Ft / 0.15 l
6900 Ft / 0.75 l



**Csopaki
Sauvignon Blanc**
VILLA GYETVAI

1890 Ft / 0.15 l
7900 Ft / 0.75 l



**Egri
Királyleányka**
BOLYKI JÁNOS

1890 Ft / 0.15 l
7900 Ft / 0.75 l



**Tokaji 10 soros
Furmint**
VAYI

1890 Ft / 0.15 l
7900 Ft / 0.75 l



**Etyeki
Chardonnay**
HERNYÁK

1990 Ft / 0.15 l
8900 Ft / 0.75 l



**Mátrai
Sárgamuskotály**
LUDÁNYI JÓZSEF
semi-sweet

1890 Ft / 0.15 l
7900 Ft / 0.75 l

RED WINES



**Sopron
Cabernet-Merlot**
WINELIFE
*Red wine of
the House*

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go



Soproni Merlot
PFNEISZL BIOBIRTOK

1890 Ft / 0.15 l
7900 Ft / 0.75 l



**Neszmély
Cabernet Sauvignon**
SZŐLŐSI MIHÁLY

1890 Ft / 0.15 l
7900 Ft / 0.75 l
4800 Ft / To Go



Tokaji Pinot Noir
VAYI

1890 Ft / 0.15 l
7900 Ft / 0.75 l



Egri Bikavér
BOLYKI JÁNOS

1990 Ft / 0.15 l
9500 Ft / 0.75 l



**Egri Big Band
Bikavér**
PETRÉNY

11500 Ft / 0.75 l



**Villányi
Cabernet Sauvignon
Barrique**
GERE ATTILA

11500 Ft / 0.75 l



**Egri Merengő
Grand Superior**
ST. ANDREA

18500 Ft / 0.75 l

ROSÉ WINES



Pécsi Rosé
LISICZA

1690 Ft / 0.15 l
6900 Ft / 0.75 l



Szekszárdi Rosé
DÜZSI TAMÁS

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go

SPRITZ OF SPINOZA

Lavender Rosé Sprice

2100 Ft / glass

Ginger „Ezerjő” Sprice

FULL BODIED WHITE WINE-
HUNGARIAN VARIETY

2100 Ft / glass

Lily On The Beach

ELDERBERRY & RIESLING SPRITZ

2100 Ft / glass

SPARKLING WINES



Prosecco D.O.C.
VILLA SANDI

7900 Ft / 0.75 l
4900 Ft / To Go



**Tokaji Furmint
Frizzante**
VAYI

1690 Ft / 0.15 l
6900 Ft / 0.75 l
4500 Ft / To Go

TOKAJI WINES



Tokaji Royal Cuvée
sweet
ROYAL TOKAJ BORÁSZAT

1990 Ft / 0.1 l
9900 Ft / 0.5 l



**Tokaji 3 puttonyos
Aszú Evinor**
SIMKÓ PINCÉSZET

2300 Ft / 0.1 l
11500 Ft / 0.5 l



**Tokaji Száraz
Szamorodni Evinor**
SIMKÓ PINCÉSZET

1690 Ft / 0.1 l
6900 Ft / 0.5 l