

### CRUDO & SOUP

<i>Salmon trout &amp; tobiko tacos in tiny wonton crisps to share</i>	5280
<i>Angus carpaccio of melting dry-aged chuck, shaved parmesan</i>	4980
<i>Burrata – heritage Jerusalem laffa salad, pine nuts, sumac-labneh</i>	5480
<i>Ultimate onion soup – comforting broth, sourdough, toasted gruyère</i>	3980

### CHIC

<i>Fluffy arancini, mozzarella, basil-infused cream of san marzano</i>	4980
<i>Spicy lamb gyoza – super tender, clove-scented lamb shoulder confit</i>	5480
<i>Crispy duck salad – crunchy chinese duck over pink pomelo and hoisin</i>	6480
<i>Lobster spaghetti – fresh lobster in garlic chilli butter</i>	1780 / 10 g

### FISH & STEAK

<i>Sea Bream – fresh, whole, Italy</i>	2180 / 50 g
<i>Alpine New York / Rib Eye, dry-aged, Austria</i>	3780 / 50 g
<i>Wagyu Flank 6+, Jack's Creek farm, Australia</i>	4780 / 50 g
<i>Wagyu Rib Eye 9+, Jack's Creek farm, Australia</i>	7480 / 50 g
<i>Wagyu Kagoshima A5, Japan</i>	8980 / 50 g

### SMALL PLATES

<i>Wannabe foie gras brulée of charcoal-burned aubergines</i>	3980
<i>Stormy spinach leaves swirling into garlic butter, feta and parmesan</i>	4280
<i>Slow roasted carrots, mandarin miso glaze, aged matusalem cheese</i>	4280
<i>Mykonos goat cheese truffle fries</i>	5780

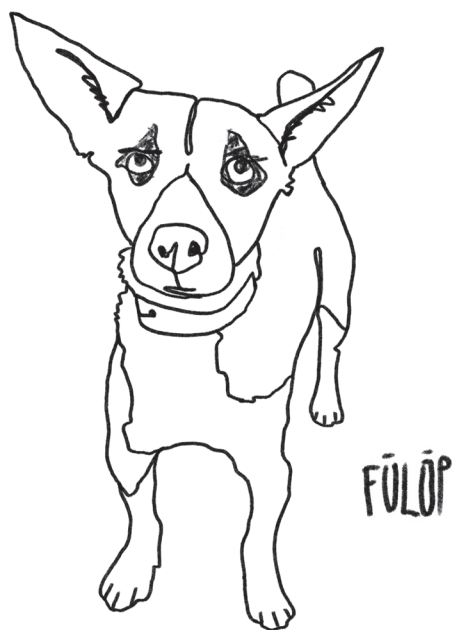
### DENIMS

<i>New Zealand smoky lamb kebab that melts on your tongue</i>	4980
<i>Oxtail tortellini – slow-roasted, with soothing parmesan butter cream</i>	5280
<i>Wagyu gyros, sweet onions, san marzano, jalapeno tzatziki</i>	7280
<i>Katsu Milanese – veal chop, crunchy panko and parmesan breading, jalapeno mayo</i>	1980 / 50 g

*A 15% service charge is added to your check to benefit the entire team. Share, enjoy and kiss a lot!*

*friends —*

*Fekete Farm biogazdaság  
Kereki Farm, Kerekegyháza  
Alberto Callejas  
Terra Pannónia, Pásztó  
The Fishmonger, Budaörs  
Séfkertje, Pilis  
Bandi a kacsás, Békés  
Szárász András, Galgahévíz*



*dinner —*

*shared dining, dedicated to  
our crazy journeys in the south.  
Life is sweet, kiss a lot!*