



MENU

Head chef: Endre Tamás Riedl

WE INFORM OUR GUESTS THE PRICES OF FOOD AND DRINKS ON THE MENU DO NOT INCLUDE 12% SERVICE CHARGE. OUR FOOD PRICES INCLUDE GARNISH. ON DEMAND, MOST OF OUR DISHES CAN BE SERVED IN SMALL PORTIONS, FOR 70% OF THE ORIGINAL PRICE.

APERITIFS

1. Zwack Unicum 4 cl	1290,-
2. Jägermeister 4 cl	1290,-
3. Finlandia vodka 4 cl	1290,-
4. Grey Goose Vodka Original 4 cl	2490,-
5. Beefeater Gin 4 cl	1490,-
6. Bombay Sapphire Gin 4 cl	1990,-
7. Jose Cuervo Tequila 4 cl	1490,-
8. Bacardi Rum 4 cl	1490,-
9. Aperol 8 cl	1490,-
10. Martini Dry 8 cl	1490,-
11. Campari 8 cl	1990,-
12. Babits Tokaji Szamorodni Dry 1 dl	1090,-



PREMIUM PANYOLAI PALINKAS

13. Apple Palinka from Szabolcs SQ (52%) 4 cl	2190,-
14. Aged Plum Palinka from Sztatmár (45%) 4 cl	1890,-
15. Apricot Palinka (40%) 4 cl	2190,-
16. Quince Palinka (40%) 4 cl	1890,-
17. Williams Pear Palinka (40%) 4 cl	1890,-
18. Sour Cherry Palinka (52%) 4 cl	2190,-
19. Golden Apple Palinka (38%) 4 cl	2090,-
20. Ruby Cherry Palinka (38%) 4 cl	2090,-
21. Raspberry-Honey Palinka (30%) 4 cl	1790,-
22. Misztikum Poppy Seed Liqueur (30%) 4 cl	1790,-
23. Misztikum Green Walnut Liqueur (30%) 4 cl	1890,-



24. „Zugló Bundle”

OUR SPECIALITY

24. „Zugló Bundle” - juicy ragout (<i>foie gras, pork tenderloin, feta, apple, vegetables</i>) stuffed in pancake „bundles” (1,3,7,9)	4990,-
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STARTERS

25. Bruschetta with pesto and basil, homemade baguette (1,7,8,V)	2190,-
26. Homemade dips (<i>dried tomato cream, eggplant cream, sheep milk cheese cream with chives</i>) toast (1,3,7,10,V)	2690,-
27. Bruschetta with grilled shrimps (4 pcs) homemade baguette (1,2,7,8)	3990,-
28. Shrimps in panko crumbs (4 pcs), salad with citrus dressing, sweet chili or limetta sauce (1,2,3,7,8,12)	4190,-
29. Foie gras on roast, homemade baguette, Lyonnaise onions, blueberry jam (1)	5190,-
30. Steak Tartare (10 dkg), early season vegetables, spiced butter, toast (1,7,10)	5190,-

SOUPS

31. Classic clear soup, homemade twisted spiral noodles (1,3,9)	1490,-
32. Classic clear soup, vegetables, homemade twisted spiral noodles (1,3,9)	1690,-
33. Classic meet broth (<i>pullet, vegetables</i>), homemade twisted spiral noodles (1,3,9)	2190,-
34. Beef broth “Szőnyi”-style (<i>beef cheeks, vegetables, homemade noodles</i>) (1,3,9)	2590,-
35. White wine, ginger and chili flavoured shrimp soup, ravioli with porcini (1,2,3,6,7,12)	2990,-
36. Hungarian Fisherman's soup in cauldron with catfish (4)	2990,-
37. Clear Fish soup, “match-stick” noodles (1,3,4)	1990,-
38. Cheese cream soup with Jalapeño, tender pullet, tortilla chips (1,3,7)	2690,-
39. Classic Hungarian beef goulash, small noodles (1,3,9)	2690,-
40. White chocolate strawberry cream soup, mini cottage cheese dumplings, roasted almond (7,8,V)	2390,-

41. Bulgarian Shopska salad



SALADS

41. Bulgarian Shopska salad (7,V)	2990,-
42. Lettuce mix, vegetables, roasted seeds, parmesan (<i>lolo rosso, lolo bionda, baby spinach, beetroot leaves, lettuce</i>) (5,7,8,V)	2990,-
43. Caesar salad with romaine lettuce, shrimps (6 pcs), parmesan, pesto croutons (1,2,7,8)	5490,-
44. Caesar salad with romaine lettuce, pullet breast (20 dkg), parmesan, pesto croutons (1,7,8)	3990,-
45. Duck breast salad, grilled goat cheese, strawberry pulp, candied pistachios, pomegranate (7,8)	4590,-

FISH DISHES

46. Catfish stew, smoky sour cream, square pasta roulade with cottage cheese and cracklings (1,3,4,7)	5190,-
47. Catfish fillet fried in panko crumbs, jasmine rice, grilled vegetables, remoulade (1,3,4,7)	5190,-
48. Fish&Chips, English tartar sauce (1,3,4,7,10)	5190,-
49. Smoky fillet of white Atlantic cod in bacon, sweet potato fries, salad (4,12)	5790,-
50. Roasted salmon, mini potatoes, asparagus, Hollandaise sauce (3,4,7,12)	6990,-
51. Whole branzino fried in butter, pan-seared potatoes with chives, cherry tomatoes (4,7)	6990,-



51. Whole Branzino fried in butter, pan-seared potatoes with chives, cherry tomatoes

POULTRY DISHES

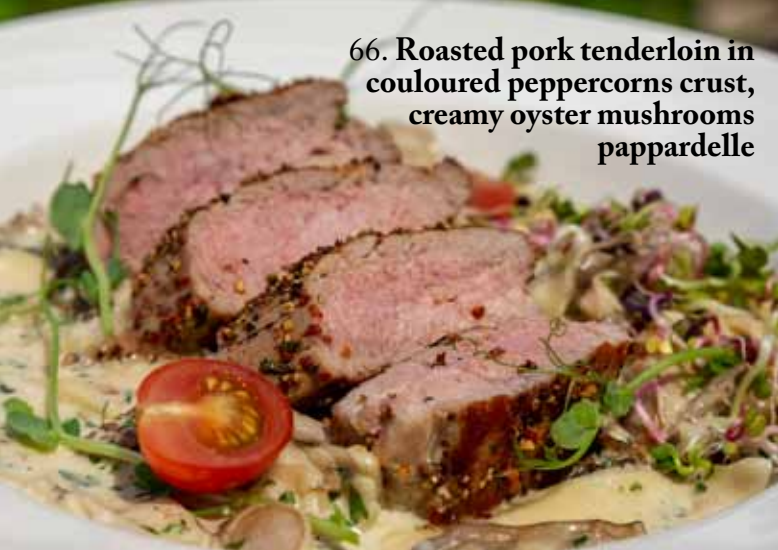
52. Rosemary flavoured pullet breast steak sous vide, homemade potato croquettes, english tartar sauce (1,3,12)	4290,-
53. Chicken breast steak with coloured peppercorns, Serrano ham, fried mini potatoes, cheddar cheese sauce (7)	4590,-
54. Oven baked chicken breast, foie gras, peach, strawberry salad (7)	5490,-
55. Bacon-wrapped chicken shashlik, potato fries, tzatziki (7)	4590,-
56. Chicken breast fillet wrapped with porcini mushrooms and Parma ham, fresh aragula and roasted cashews potatoes, parmesan sauce (7,8)	4590,-
57. Panko crumbs breaded chicken rolls stuffed with peach, foie gras and cheddar cheese, leaks mashed potatoes (1,3,7,12)	5990,-
58. Chicken breast strips in cornflakes, savoury harissa cheese sauce, potato wedges, salad (1,3,7,9,10)	4490,-
59. Classic breaded chicken breast fillet, double buttered mashed potatoes (1,3,7)	3990,-
60. Breaded pullet breast stuffed with ham and trappist cheese, fried potatoes, boiled jasmine rice (1,3,7)	4390,-
61. Tender duck breast, polenta, red wine flavoured prune cream (7,9,12)	5790,-
62. Duck breast sous vide (<i>citrus marinated</i>), gnocchi with cheese and bacon au gratin, purple cabbage cream (1,3,7,12)	5790,-
63. Oven baked duck legs, onion crushed potatoes, purple cabbage with apple, red wine flavoured prune cream (12)	5790,-

PORK DISHES

64. Pork tenderloin small roast „à la Brasso”, cracklings, fried onions (12)	4390,-
65. „Gipsy-roast” (<i>pork chock with mustard, red pepper cream, garlic, crispy salo bacon, seasoned potato wedges, barrel pickles mix</i>) (10,12)	4590,-
66. Roasted pork tenderloin in couloured peppercorns crust, creamy oyster mushrooms pappardelle (7,9,12)	4790,-
67. Hungarian bacon wrapped pork medallion skewers Szőnyi style (<i>ratatouille cream, homemade potato chips, smoked sausage crumbs</i>) (12)	4790,-
68. „Wiener Schnitzel” (<i>with pork tenderloin in panko crumbs</i>), potato salad with leavened cucumber and onion (1,3,7,10,12)	4590,-



63. Oven baked duck legs, onion crushed potatoes, purple cabbage with apple, red wine flavoured prune cream



66. Roasted pork tenderloin in coulored peppercorns crust, creamy oyster mushrooms pappardelle

BEEF & LAMB DISHES

69. Beef stew in red wine, egg noodles 3990,-
(1,3,12)
70. Beef Stroganoff (22 dkg matured tenderloin), homemade potato croquettes 8490,-
(1,3,10)
71. „Melt in your mouth” sous vide beef cheeks, cauliflower duo (purée and breaded), Guinness sauce 5990,-
(1,3,7)
72. Sirloin steak, seasoned potato wedges, Lyonnaise onions 5990,-
(1,10)
73. Beefsteak (22 dkg matured), grilled vegetables, seasoned potato wedges, dip of your choice (blue cheese or coloured peppercorns sauce) 8990,-
(7,10)
74. Surf&Turf (Beefsteak 22 dkg, shrimps 4 pcs), pesto flavoured grilled vegetables, buttered potatoes, dip of your choice (blue cheese or coloured peppercorns sauce) 10990,-
(2,7,8,10)
75. New Beef Burger (20 dkg grilled 100% beef patty, bacon, marinated purple onions, lettuce, tomato, leavened cucumber, Lyonnaise onions, cheddar cheese, potato fries, Coleslaw) 4390,-
(1,3,7,12)
76. Rosemary flavoured sous vide lamb shanks, seasoned potatoes 8490,-



72. Sirloin steak, seasoned potato wedges, Lyonnaise onions



74. Surf & Turf

VEGETARIAN DISHES

77. Porcini mushroom ravioli, baby spinach, cream, parmesan crisp 4290,-
(1,3,7,V)
78. Grilled goat cheese (12 dkg), candied walnuts, pomegranate, salad 4990,-
(7,8,V)
79. Camembert in sweet coating, homemade blueberry jam, jasmine rice 3990,-
(1,3,7,V)

HOMEMADE PASTA

80. Hungarian square pasta, cracklings, Serrano ham chips 2890,-
(1,3,7,12)
81. Salmon (10dkg) linguine, basil, blue cheese, cream, parmesan 4590,-
(1,3,4,7)
82. Linguine aglio e olio, Shrimps (6 pcs), garlic chili oil, cherry tomato, aragula 5790,-
(1,2,12)
83. Pork (10 dkg) tenderloin roast, bacon, tomato, basil pappardelle 4190,-
(1,3,7,12)
Our pastas are fresh, homemade and cooked to order.

FEAST PLATTERS TO SHARE

84. Szőnyi platter for two 15990,-
Breaded chicken rolls stuffed with peach, foie gras and cheddar cheese, oven baked duck legs, bacon wrapped pork medallion skewers, sweet potato fries, boiled jasmine rice, onion mashed potatoes, purple cabbage with apple, red wine flavoured prune cream (1,3,7,12)
85. Gourmand fish-platter for two 16990,-
Grilled shrimp skewers, salmon steak, Fish&Chips, potato fries, pesto flavoured jasmine rice, mixed salad with citrus dressing, English tartar (1,2,3,4,8,10,12)



82. Linguine aglio e olio



76. Rosemary flavoured sous vide lamb shanks, seasoned potat

CHILDREN’S MENU

86. Clear soup, homemade twisted spiral noodles 890,-
(1,3,9)
87. White choco strawberry cream soup, cottage cheese dumplings 1390,-
(7,8,V)
88. Pirate captain’s catch (crispy fish fillet, fried potatoes, tartar sauce) 2590,-
(1,3,4)
89. Breaded chicken breast, smily potatoes, ketchup 2490,-
(1,3)
90. Mickey Mouse’s favourite (breaded Trappist cheese, boiled jasmine rice, tartar sauce) 2490,-
(1,3,7)
91. Pancake (with nutella or cocoa, 1 pc) 790,-
(1,3,7,8)

PICKLES & SALADS

92. Mixed balsamic salad with citrus dressing 1290,-
(1,3,12)
93. Cabbage salad with caraway seeds 990,-
(12)
94. Cucumber salad 990,-
(12)
95. Barrel pickles mix 990,-
(12)
96. Leavened cucumber 990,-
(12)
97. Peppers stuffed with cabbage 990,-
(12)
98. Purple onions salad 990,-

DESSERTS

99. Belgian chocolate soufflé, vanilla icecream 2390,-
(1,3,7)
100. Raspberry Tiramisu (Raspberries, pulp, crisp) 2190,-
(1,3,7)
101. Classic hungarian delicacy of „Somló” 1890,-
(1,3,7)
102. Our Chef’s pancakes (with tonka beans, nutella and strawberry pulp) 1890,-
(1,3,5,7,8,12)
103. Pancakes Kecske-mét style with apricot and cottage cheese, vanilla custard 1990,-
(1,3,7)
104. Cold cottage cheese dumplings in almond coat, tonka beans custard 2190,-
(1,7,8)

SIDES

105. Boiled jasmine rice 990,-
106. Fried potatoes 1090,-
107. Sweet potato fries 1690,-
108. Double buttered mashed potatoes 1090,-
(7)
109. Homemade potato croquettes 1190,-
(1,3,7)
110. Seasoned potato wedges 990,-
111. Grilled vegetables 1890,-



104. Cold cottage cheese dumplings in almond coat, tonka beans custard

COFFEE

112. Ristretto 790,-
113. Espresso 790,-
114. Espresso Macchiato 850,-
115. Americano 790,-
116. Cappuccino 890,-
117. Latte Macchiato 990,-
118. Espresso Tonik 1490,-
119. Flat White 1290,-
120. Szőnyi Latte (coconut syrup, cinnamon, whipped cream) 1490,-
121. Melange 1190,-
122. Iced Coffee 1190,-
123. Irish Coffee 1890,-

We also serve decaffeinated and lactose-free coffee for you on request.



FOOD ALLERGENS

- 1 - CEREALS CONTAINING GLUTEN

2 - CRUSTACEANS (SHELLFISH)

3 - EGGS

4 - FISH

5 - PEANUTS

6 - SOYA

7 - MILK
- 8 - NUTS

9 - CELERY

10 - MUSTARD

11 - SESAME SEEDS

12 - SULPHUR DIOXIDE

13 - LUPIN

14 - MOLLUSCS (SHELLFISH)

V - VEGETARIAN FOOD

We accept cash as well as bank/credit cards.



SZŐNYI RESTAURANT

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