

GUEST FAVORITES

ROASTED BEETROOT SALAD 3980

Romaine lettuce, goat cheese mousse, toasted almonds, beet mousse, roasted beetroot, yellow beetroot

Oven-baked chicken + 580

7 8



DIAVOLA 3980

San Marzano DOP tomato sauce, Calabrian spicy Spianata salami, DOP Pecorino Romano sheep cheese, Fior di Latte mozzarella, 36-month-aged DOP Parmesan, unfiltered Cordoba EVO oil

1 7



SIGNATURE PIZZA

THE GEORGIAN 4890

Don't judge by appearances! It may not be the prettiest on the plate, but the tender lamb shoulder, creamy sulguni cheese polenta, and lemon-walnut dip make up for it with every bite!

1 7 8



GOLDEN DUMPLINGS 2780

The meeting of tradition and elegance: soft, slowly leavened buttery sourdough dough, generously sprinkled with toasted walnuts, crowned with a silky, fragrant tonka bean vanilla custard.

1 3 7 8



STARTER

GOULASH SOUP 3490

Beef cheek, homemade pinched noodles, vegetables, confit cherry tomatoes

1 3 9



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Romaine lettuce, goat cheese mousse, toasted almonds, beet mousse, roasted beetroot, yellow beetroot

Oven-baked chicken + 580

7 8

NEVERLAND CAESAR SALAD 4270

Oven-baked parmesan chicken breast, crispy rosemary sourdough croutons, caesar mousse, romaine lettuce

1 3 4 6 7 10



SWEET

TIRAMISU 2860

The true masterpiece of Italian dessert: creamy mascarpone, coffee-soaked ladyfingers, and a dusting of cocoa powder. Taste the authentic Italian vibe in every bite!

1 3 7



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1 3 7 8

PANNA COTTA 2740

Creamy, light panna cotta with a sweet-tart raspberry layer and crunchy pistachios – a perfect harmony of Italian flavors in every bite.

7 8



Key:  - hungarian dishes  - allergens

Allergens: 1. Gluten • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts • 6. Soybeans • 7. Milk • 8. Nuts
9. Celery • 10. Mustard • 11. Sesame seeds • 12. Sulphur dioxide • 13. Lupin • 14. Molluscs

A 15% service charge will be added to our prices. The prices are in Forints and include VAT.

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SIGNATURE PIZZAS

WITH SOURDOUGH DOUGH FERMENTED FOR 48 HOURS

Would you like to try a pizza like you've never had before?

ORDER YOUR PIZZA WITH DOUBLE SOURDOUGH!

Taste it and enjoy the most unique pizza dough!

- + rye sourdough
- + energy
- + essential fibers
- + freshly milled ancient grains
- + valuable trace elements

450

THE HUNGARIAN 4980

Smoky sausage, homemade Hungarian liptauer spread and silky egg yolk come together to deliver the essence of traditional Hungarian cuisine. The combination of hot paprika and sour pickles ensures that every bite takes you back to grandma's kitchen!

1 3 7



THE JAPANESE 5670

Travel to Kyoto in a bite: juicy roast pork, homemade kimchi, black sesame seed and a pinch of miso umami, elevated with shiitake mushrooms.

Ask for a vegetarian or vegan version!

1 6 7 11



THE MEXICAN 4970

Flaky crust, juicy cochinita pibil pork, and creamy guacamole, all with a touch of cilantro-lime freshness and cheddar cheese. Topped with crispy homemade nachos and corn to crown this flavor explosion with a sombrero!

Ask for a vegetarian or vegan version!

Make your pizza truly authentic:

- house-pickled jalapeño  + 350
- garlic-honey habanero  + 350
- jalapeno + habanero  + 700

1 7



THE INDIAN 4960

Homemade Madras curry yogurt base, juicy, spiced chicken, and sweet potato cream – all perfectly balanced with tangy mango chutney and crispy cashews. A pizza that's like a true Indian spice bazaar!

1 7 8

THE GEORGIAN 4890

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1 7 8



THE THAI 4860

Fly to Koh Samui with spicy, coconut green curry, juicy confit chicken, and crispy bamboo shoots, all enhanced with a touch of kaffir lime and toasted peanuts, bringing the traditional Thai flavors to life!

- Spiciness level: mild  medium  hot 

1 4 6 7 8



EXPLORE THE MAGIC OF OUR SIGNATURE COCKTAILS!

Sip into the world! You'll find the perfect cocktail pairing for every signature pizza.

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CLASSIC PIZZAS

WITH SOURDOUGH DOUGH FERMENTED FOR 48 HOURS

BURRATA 5980

Homemade fresh pesto, Fior di Latte mozzarella, Campanian burrata, Sicilian pistachio, 36-month-aged DOP Parmesan, unfiltered Cordoban EVO oil

1 7 8

BIANCA 2790

Fior di Latte mozzarella, 36-month-aged DOP Parmesan, DOP Pecorino Romano sheep cheese, unfiltered Cordoba EVO oil, freshly ground pepper

1 7

MARGHERITA 3470

San Marzano DOP tomato sauce, DOP Pecorino Romano sheep cheese, 36-month-aged DOP Parmesan, Fior di Latte mozzarella, unfiltered Cordoba EVO oil

1 7

PROSCIUTTO COTTO 3920

San Marzano DOP tomato sauce, cooked Prosciutto Cotto di Alta Qualità, Fior di Latte mozzarella, DOP Pecorino Romano sheep cheese, 36-month-aged DOP Parmesan, unfiltered Cordoba EVO oil

Optional: Prosciutto Cotto to Crudo (aged Prosciutto di Parma DOP, aragula) ... + 870

1 7

TRUFFLE 5970

Truffle pesto, DOP Pecorino Romano sheep cheese, Calabrian spicy Spianata salami, homemade truffle cream, Portobello mushrooms, sage-marinated table tomatoes

1 7

QUATTRO FORMAGGI 3980

DOP Pecorino Romano sheep cheese, 36-month-aged DOP Parmesan, Lombardy Gorgonzola, Fior di Latte mozzarella, unfiltered Cordoba EVO oil

1 7

DIAVOLA 3980

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1 7



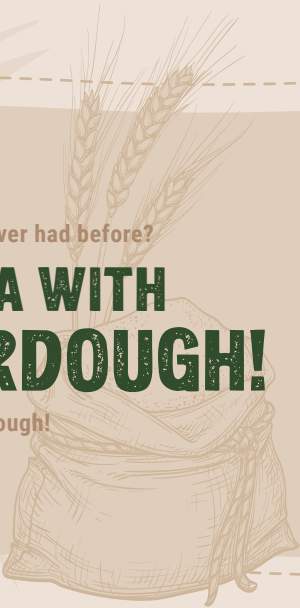
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- + energy
- + essential fibers
- + freshly milled ancient grains
- + valuable trace elements

450



TRY THE UNIQUE VACCHE ROSSE!

Taste the world's most unique parmesan!

A rare and unique parmesan made from the milk of the ancient Italian Red Cows, distinguished by its rich, sweet flavor and the distinctive aromas developed through a minimum of 40 months of aging.

480

WANT TO KNOW MORE?



DISCOVER THE D.O.P. BUFFALO MOZZARELLA!

For a creamier taste, choose our buffalo milk mozzarella!

A creamy, soft, and richly flavored Italian cheese, traditionally made from buffalo milk, giving it a more distinctive and complex taste than classic mozzarella.

1650

OPTIONAL EXTRA VIRGIN OLIVE OILS:

- honey chili EVO
- garlic EVO
- unfiltered Cordoba EVO



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