



# Bartfai

V E N D É G L Ő



## OUR FOOD OFFER




**If you have any food allergies, please inform your waiter!**

**The dishes on our gluten free menu  
may contain gluten derivatives!**

**Our prices are in Hungarian Forints (HUF) and they include VAT!  
A 10% service charge will be added to the total of the bill.**

**Operator: Magnifique Bt. (limited partnership)  
1119 Budapest, Bartfai str. 5. / Manager: Melinda Berkes  
Chef: József Farkas**





# APPETIZERS

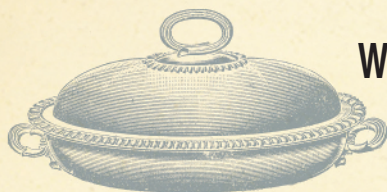
SINBAD'S CLASSIC TARTAR BEEFSTEAK (LF)

2990,-

GOAT CHEESE SEASONED WITH HERBS

With raspberry bell pepper salad and rice crackers (LF)

1490,-



CZIFRAY SALAD

With elderberry sauce and duck liver paté

2590,-



# SOUPS

MIKSZÁTH'S "THE GREAT PALÓC" LAMB RAGOUT SOUP

1690,-

ÚJHÁZI CHICKEN SOUP (LF)

With chicken meat, vegetables, and noodles

1390,-



CREAM OR FRUIT SOUP OF THE DAY—SEASONAL INGREDIENTS  
FROM THE FARMER'S MARKET (V)

1290,-

(V) Vegetarian dishes

(LF) Lactose free dishes



# MEAT DISHES

## **CRISPY PORK BELLY (LF)**

With kohlrabi, green apple, and baked potatoes

2790,-

Wine recommendation: Cseri Rhine Riesling / 2016 / from Pannonhalma

## **GRILLED CHICKEN BREAST WITH BASIL, TOMATOES, AND JASMIN RICE (LF)**

2390,-

Wine recommendation: Jánoshegyi Merlot / 2016 / from South-Balaton

## **FARMER'S DUCK LEG WITH (LF) CHERRY SAUCE AND CABBAGE PANCAKE**

2990,-

Wine recommendation: Szentesi „A” Cuvée 2017 / from Etyek-Buda

## **MUNKÁCSY FRIED PORK CHOP**

With pickled cucumbers, baked beetroot, and parsley potatoes

2790,-

Wine recommendation: Centurio Birtokbor / 2018

## **MAGNATE'S BEEF TENDERLOIN (LF)**

Served with “bull’s blood” (red wine) sauce and sautéed vegetables

5490,-

Wine recommendation: Besenyei Bikavér / 2012 / from Eger

**Ask your waiter about our selection of seasonal pickles!**

490.-



## 🌿 LIGHT DISHES 🌿

### QUINOA WITH TABBOULEH SALAD (V)

Stuffed paprika served cold with feta cheese and raspberry-paprika sauce  
1690,-

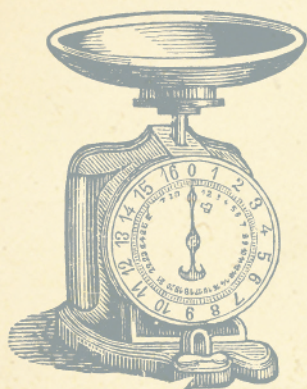
### KOHÁRY ZANDER FILLET (LF)

With tarragon hollandaise foam and seasonal vegetables  
3590,-

Wine recommendation: Bodrog Winery / Dry Tokaj / 2017

### GRILLED SHEEP CHEESE (V)

Served with cherry tomatoes, balsamic mesclun salad,  
and broccoli pesto  
2390,-



### TAGLIATELLE WITH VEGETABLE SAUCE AND PARMESAN (V) (LF)

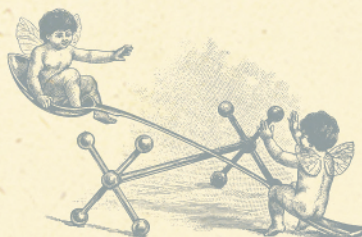
May also be prepared from spinach or green peas upon request  
2290,-

## 🌿 DISHES FOR KIDS 🌿

GOLDILOCKS FAVOURITE FRIED CHICKEN WITH MASHED POTATOES  
1390,-

THE THREE LITTLE PIGS' BREADED CHEESE WITH FRENCH FRIES (V)  
1390,-

OLIVER TWIST'S GRILLED CHICKEN WITH JASMINE RICE (LF)  
1390,-





# DESSERTS

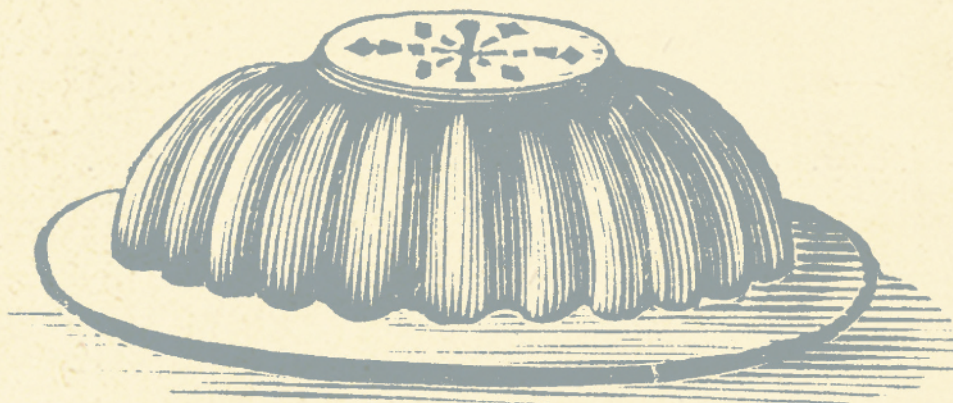
## BÁRTFAI CHOCOLATE CAKE

With Szatmári plum jam and caramel sauce

1390,-

## COCONUT MILK CHIA PUDING WITH RASBERRY RAGOUT (LF)

1090,-







*Favourite dishes of famous Hungarians*



# Bartfai

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## GLUTEN FREE MENU

**Ask your waiter about our gluten free bread selection!**

**The price of gluten free bread is 490 Ft / portion.**



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Ask your waiter about our selection of seasonal pickles!  
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(V) Vegetarian dishes

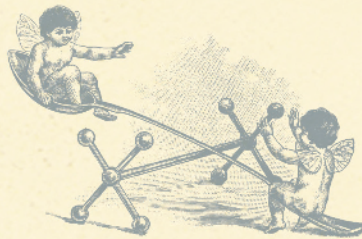
(LF) Lactose free dishes



## ❧ DISHES FOR KIDS ❧

**OLIVER TWIST'S GRILLED CHICKEN WITH JASMINE RICE** (LF)  
1390,-

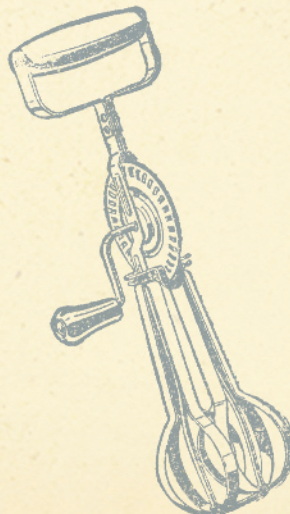
**TAGLIATELLE WITH VEGETABLE SAUCE AND PARMESAN / HALF PORTION**  
May also be prepared from spinach or green peas upon request  
1390,-



## ❧ DESSERTS ❧

**BÁRTFAI CHOCOLATE CAKE**  
With Szatmári plum jam and caramel sauce  
1390,-

**COCONUT MILK CHIA PUDING WITH RASBERRY RAGOUT** (LF)  
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(V) Vegetarian dishes

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