

## Dinner Menu

### SALUMI SELECTION

<b>Hungarian</b> Mangalica ham, selection of Mangalica salami, goat cheese, spicy paprika, pickled mushrooms	2800	<b>Mediterranean</b> San Daniele prosciutto, Jamón Serrano, selection of Italian salami, Grana Padano cheese, pickled mushrooms, olives	2800
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### SALUMI / STARTERS

<b>Mangalica ham</b> smoked Hungarian ham	2000	<b>San Daniele prosciutto</b> cured ham from northern Italy with a slightly sweet flavor	1900	<b>Charred beef tenderloin</b> thinly sliced beef, rucola, Grana Padano	2400
<b>Mangalica salami</b> local specialty made from Mangalica pork	900	<b>Slice of goose liver</b> toasted brioche, "pálinka" grapes	2500	<b>Grilled sweet peppers</b> white bean puree, pumpkin oil	1700
<b>Jamón Serrano</b> Cured ham from Spain	1900	<b>Stone oven Bruschetta</b> with marinated tomatoes	1800	<b>Grilled scallops</b> on spinach-beans with lemon-herb butter	2600
<b>Piacentino salami</b> Italian salami from Piacenza	900	<b>Shrimp cocktail with spicy dip</b>	3100	<b>Gambas al pilpil</b> poached in olive oil, chili flakes, garlic	2400

### SEASONAL SPECIALTIES

<b>Cold goose liver</b> in crackling scone with red onion, tomato	950	<b>Grilled salmon steak with lemon</b> leek risotto and cucumber	3300	<b>Mixed greens</b> with grilled Gomolya cheese in Italian ham	1600
<b>Mushroom ravioli</b> with cream sauce	2100	<b>Crusted pan-fried sea bream</b> with slow braised tomatoes	3500	<b>Cream brûlée</b> with caramelized pineapple	950

### SOUPS / SALADS

<b>Soup of the day</b>	800 / 950	<b>Caesar style salad</b> romaine lettuce, rosemary-focaccia croutons	1900	<b>Caprese style salad</b> mozzarella from cow-milk, tomatoes, rucola	1800 / 2400
<b>Peppers! goulash soup</b> from grey horn cattle	1100 / 1600	<b>Green salad</b> leaf salad, mini peppers, artichokes, olives, tomatoes	1100	<b>Rucola salad</b> caramelized nuts, gorgonzola dolce, pears	1600 / 2200
<b>Clear oxtail soup</b> tortellini, vegetables	850 / 1300	Add grilled chicken, shrimp or tuna steak		<b>Green salad</b> leaf salad, mini peppers, artichokes, olives, tomatoes	1300 / 1900

### PASTA

<b>Spaghetti Chitarra</b> with tomatoes, seasonal seafood	1800 / 2800	<b>Linguini pasta "aglio e olio"</b> with olive oil, Parmesan cheese, garlic, dried chili peppers	1200 / 1700	<b>Potato gnocchi</b> with tomato, smoked chili, pancetta bacon	1600 / 2400
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### SEAFOOD / FISH

<b>Grilled tuna pepper steak</b> with Peppers! steak butter	5000	<b>Grilled jumbo shrimp</b> with caramelized fennel, garlic-lemon sauce	5300	<b>Pan roasted pike perch</b> with lemon-olive oil dressing	4500
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### GRILLS / ENTRÉES

<b>Pork tenderloin roasted</b> with cherry tomatoes, garlic, Pancetta bacon	4300	<b>Black Angus Steak</b> <b>Traditional aged on the bone</b> served with chili-pepper sauce or mustard-tarragon sauce 400 gr Bone in club steak <span style="float: right;">6900</span>	<b>Fillet steak of grey-horn cattle</b> red wine braised shallots	5300
<b>Grilled organic chicken breast</b> sautéed mushrooms, rucola greens	2800		<b>Roasted duck breast</b> with balsamic shallots	4100
<b>Rack of Racka lamb</b> with Dijon mustard green beans	4800		<b>Veal scaloppini</b> lemon-caper butter	2600 / 4100

Choose one side dish for your Entrée: for each additional side dish, please add HUF 800:  
grilled zucchini, buttered vegetables, spinach-bean ragout, grilled pepper, green salad,  
onion-olive potatoes, polenta-chili cakes, fries, mashed potato with rucola, Parmesan cheese gnocchi

### HUNGARIAN CLASSICS – PREPARED "PEPPERS! STYLE"

<b>Mediterranean influenced paprika veal stew</b> with potato gnocchi	2900 / 3900	<b>Stuffed cabbage</b> wild boar, cabbage, sour cream	1900 / 3100
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