

## 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>Hungarian smoked sausages</b> Csaba style with hot peppers	900	<b>Shrimp cocktail with spicy dip</b>	3100	<b>Gambas al pilpil</b> poached in olive oil, chili flakes, garlic	2400

### 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	Add grilled chicken, shrimp or tuna steak	1100	<b>Rucola salad</b> caramelized nuts, gorgonzola dolce, pears	1600 / 2200
<b>Beef broth</b> with vegetables, semolina dumplings	850 / 1300	<b>Grilled vegetable salad</b> with eggplant, zucchini and paprika	1600	<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>Gnocchi with tomatoes</b> and goat cheese from Eger	1600 / 2400
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### SEAFOOD / FISH

<b>Grilled tuna pepper steak</b> with Peppers! steak butter	5000	<b>Pan roasted pike perch</b> with garlic-spinach and parsley butter sauce	4500	<b>Grilled jumbo shrimp</b> with vegetable fettuccini	5300
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### GRILLS / ENTRÉES

<b>Grilled organic chicken breast</b> with sautéed mushrooms and rucola greens	2800	<b>From the grill - great to share</b>  <b>Bone in prime rib steak 600 gr</b> served with peppercorn sauce  6900	<b>Veal scaloppini</b> lemon-caper butter	2600 / 4100
<b>Veal T-bone steak</b> with thyme roasted red onions	4300		<b>Duo of Racka lamb</b> chops and braised loin of lamb with mashed potatoes, mushrooms	4800
<b>Roasted duck breast</b> with caramelized fresh peach	4100		<b>Fillet steak of grey-horn cattle</b> with shallots in red wine sauce	5300

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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