



1/2 Full
Portion / Portion

SOUPS / SALADS

Soup of the day	900 / 1100
Rustic chicken broth with duck ravioli and root vegetables	1300 / 1800
Peppers! goulash soup from Grey horn cattle	1300 / 1700
Mediterranean style fish soup with shrimp, calamari, black mussels and garlic bread	3100
Caesar style salad romaine lettuce with classic Caesar dressing and rosemary-focaccia croutons	2000
Add grilled chicken breast	1300
Add sautéed black tiger shrimp	2600
Add grilled beef tenderloin	3800
Green salad leaf salad, mini peppers, artichokes, olives, tomatoes	1600 / 2200
Grilled vegetable salad with eggplant, zucchini, peppers marinated with basil vinaigrette	1600 / 2300
Rucola salad with caramelized nuts, Gorgonzola Dolce, pears	1800 / 2500
Caprese style salad with Mozzarella cheese, tomatoes and rucola	1900 / 2700

PASTA

1/2 Full
Portion / Portion

Linguini pasta "aglio e olio" with olive oil, Parmesan cheese, garlic, dried chili peppers	1400 / 1900
Spinach – Ricotta ravioli in sage butter sauce	1900 / 2700
Tortelloni filled with veal with cherry tomatoes and basil	1900 / 2700
Rigatoni pasta with onions, spicy sausage and red peppers	1800 / 2600
Spaghetti with shrimp with light tomato sauce, garlic and cream	2300 / 3300

SEAFOOD / FISH

Grilled salmon fillet with parsley – butter sauce	4500
Grilled tuna pepper steak with white wine sauce, cherry tomatoes and olives	5200
Grilled jumbo prawns in piquant chili sauce on vegetable rice pilaf	5800

STEAKS & CHOPS FROM THE BBQ

Veal T-bone steak from the Simmental cattle	5300
Fillet steak from the Grey horn beef	6100
Bone in prime rib steak 600 gr from the Simmental beef	7900

Sauces

**Peppers! Steak Butter / Bourbon – Pepper
Red Wine / Port Wine – Gorgonzola**

MAINS

Grilled chicken breast & polenta cake in wood-garlic sauce, market vegetables	3400
Veal scaloppini with lemon caper sauce	4800
Rack of Racka lamb with zucchini ragout, grilled goat cheese	5200

HUNGARIAN CLASSICS PREPARED "PEPPERS! STYLE"

Chicken breast braised in paprika sauce with Ricotta ravioli	3400
Paprika veal stew Mediterranean influenced, served with potato gnocchi	4300

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Business Lunch from Monday through Saturday from 12 noon till 3 pm
Sunday Brunch with selected beverages from 12 noon till 3 pm
All prices in Hungarian Forint (HUF), Taxes included

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STARTERS

Bruschetta of stone oven bread with marinated tomatoes or grilled paprika	1900
Slice of goose liver on toasted brioche with "Pálinka" grapes	3000
Mixed Antipasti to share per person with bruschetta, cocktail shrimp, cured ham, salami, Grana Padano, crisp rosemary flat bread from 2 person onwards	2800
Smoked swordfish Carpaccio with red onions, fresh cucumber and olive oil	2300
Gambas "al pilpil" with garlic, chili flakes poached in olive oil	2800
Seared bay scallops with creamed spinach and white wine sauce	3000
Shrimp cocktail black tiger shrimps & horseradish cocktail sauce	3200

SALUMI FROM HUNGARY & THE MEDITERRANEAN

Smoked sausages from Etyek thinly sliced, served with sour cream, spicy peppers	1900
San Daniele ham with minted melon	2100
Smoked Mangalica ham with sour cream and spicy peppers	2100
Etyek salumi selection from Árpás László with smoked ham, sausage and salami, served with sour cream and spicy Hungarian peppers	3000
Mediterranean salumi selection with San Daniele prosciutto, Serrano ham, Italian salami and Grana Padano cheese	3100

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Specials from the Hungarian Mangalica pork

Carpaccio from Mangalica speck with sweet pepper pesto, warm garlic crostini	1500
Ravioli filled with minced pork and liver in sage butter sauce	2600
Grilled chop of Mangalica pork with oven roasted quince, Gorgonzola-rucola salad	4500
Garlic studded Mangalica neck with braised spinach and thyme flavoured white bean ragout	3900
Fillet of pork wrapped in bacon on honey pumpkin and mushroom risotto	5100

SIDES

Choose one side dish for your Entrée:
for each additional side dish, please add
HUF 900

Buttered vegetables

Sautéed spinach with garlic and cream

Grilled pepper

Grilled green asparagus

Sautéed mushrooms of the season

Green salad

Roasted potatoes

Simple buttery mashed potatoes

Steamed rice

French fries