

FOOD

SIMALIBA
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STARTERS

MANGALICA CARPACCIO	3 650
Thinly sliced, seasoned Mangalica pork belly	
CRISPY BREADED GOOSE LIVER ¹¹³¹⁷	5 950
With homemade quince compote and soft polenta	
LOCAL MEAT-FILLED PANCAKE ¹¹³¹⁷	4 550
Stuffed with veal meat	
“BARACSKAI” GRILLED CHEESE ^{7101V}	4 850
With acacia honey and mixed salad	
LÁNGOS SELECTION ¹¹³¹⁴¹⁷	4 450
Matured cheese and sour cream, smoked trout and horseradish, aubergine cream and sausage crumbles	

SALADS & PICKLES

MIXED GREEN SALAD ^{101V}	3 150
Mustard dressing	
CUCUMBER SALAD ^{71V}	1 450
Sour cream	
PICKLED VEGGIES ^V	1 450
Straight from the market	

LOCAL PASTA

COTTAGE CHEESE PASTA ¹¹³¹⁷	3 450
Bacon chips bits	
POTATO DUMPLINGS ¹¹³¹⁷	3 450
WITH SHEEP CHEESE	
With red onion	
POTATO PASTA ^{1131V}	3 150

SOUPS

BEEF SOUP
¹¹³¹⁹
With noodle and seasonal vegetables
3 550

PORCINI CREAM SOUP ¹
With thyme fritters
3 250

GOULASH SOUP
¹¹³¹⁹
Homemade noodles
4 650

MAINS

VEAL PAPRIKASH ¹¹³¹⁷	7 850
Hungarian dumplings	
PORK SHOULDER	6 150
Potato, bacon, garlic	
CREAMY DOUBLE GREEN PEA STEW ^V	4 150
With crispy spiced millet and veggie balls	
PORK SCHNITZEL ¹¹³¹⁷¹⁹¹¹⁰	6 150
Mayo potato salad	
HORTOBÁGY-STYLE ANGUS RIBEYE	19 500
(300g) Green hot peppers stuffed with blue cheese, fried potatoes	
VENISON STEW ¹	6 550
With traditional potato dumplings	
OVEN-BAKED STUFFED CABBAGE ¹¹³¹⁷	5 950
With smoked meat and sour cream	
CHICKEN BREAST SEARED ON THE SKIN ¹¹³	5 950
In orange sauce, with beetroot potato fritter and horseradish	
PIKE PERCH FILLET SEARED ON THE SKIN ¹¹³¹⁴¹⁷	7 850
With “Dorozsmai” mushroom noodles	

GOOSE

Choose and try one of our
signature goose dishes

COLD GOOSE LIVER ¹
Goose fat with fresh vegetables
and sourdough bread
7 850

CRISPY GOOSE LEG
With baked potatoes and red cabbage
8 950

ROSE GOOSE BREAST ¹¹⁷
With sour cherry ragout and almond-baked
cottage cheese pie
7 950

**HOMEMADE GOOSE
BREAST PÂTÉ** ¹¹³¹⁷
With spicy apple and pear ragout,
served with homemade brioche
4 950

DESSERTS

SOMLÓ SPONGE CAKE ³¹⁷¹⁸	3 250
With Belgian chocolate and walnut streusel	
SIMALIBA MILLE-FEUILLE ¹¹³¹⁷	3 250
With cottage cheese vanilla filling and strawberry sauce	
“GOOSE LEG CAKE” IN GLASS ^{11V}	3 250
With Amarena cherry compote and crunchy chocolate crumble Available in vegan	

EXTRAS

BREAD BASKET ¹	1 250
SIDES	1 650
French fries, almond cottage cheese cake, buttered noodle dumplings, dödölle (potato dumplings), and beetroot-potato fritter	
Prices are in Hungarian Forint, inclusive of VAT. A 14% service charge will be added to your bill. Please inform your server of any food allergies or dietary restrictions.	

REFRESHING	0,4 L	
Homemade syrup	1 290	Cherry, Black currant, Raspberry, Strawberry, Elderflower, Lavender
Homemade lemonade	1 790	Fruits, orange juice, sugar
Flavoured lemonade	1 990	Cherry, Blackcurrant, Raspberry, Strawberry, Elderflower, Lavender
Fruit Juice (Rauch 0,3l)	1 090	Orange, Apple, Peach
Iced tea	1 290	Althaus tea - Sweet November

SOFT DRINKS	0,25 L	
Coca-Cola / Zero	1 090	
Sprite Zero	1 090	
Fever-Tree tonic 0,2l	1 490	
Thomas Henry Pink Grapefruit tonic 0,2l	1 690	

MINERAL WATER	0,33 L	0,75 L
Szentkirályi	1 090	1 590
Sparkling, still		
Soda water 0,1 L		100

BEER

DRAUGHT	0,3 L	0,5 L
Dreher	1 190	1 890

BOTTLED		
Szent András Laza Morál	0,33l	2 990
Session IPA		
Szent András Mutti	0,5l	2 890
New age hoplager		
Szent András Ogre	0,5l	2 490
Pilsner		
Szent András Hathárom	0,5l	2 990
Porter		
Szent András Napkins	0,5l	2 890
Wheat beer		

WINES

WHITE	0,15 L	0,75 L
SIMALIBA Cuvée White	1 890	8 900
Gellavilla Olaszrizling	2 390	11 500
Pátzay Tégladomb Pinot Gris	2 390	11 500
Csordás-Fodor Juhfark	2 290	11 300
Kvaszinger Sárgamuskotály	2 390	11 500
Skizo Sauvignon Blanc	2 290	10 900
Sike Balázs Chardonnay	2 790	13 500
Villa Tolnay Tenger Cuvée		19 900

ROSE	0,15 L	0,75 L
Kislaki-Légli Rosé	1 790	8 500
Sauska Rosé	2 190	10 490

RED	0,15 L	0,75 L
SIMALIBA Cuvée Red	2 190	10 900
Balla Géza Kolna Kadarka	2 990	14 500
Steigler Kékfrankos	2 190	10 900
St. Andrea Áldás Bikavér	3 490	17 200
Tűzkö Pannon Merlot	3 890	19 400
Takler Szenta-hegyi Cabernet franc	3 790	18 900
Gróf Buttler Syrah		22 500
Vida Péter “Lösz”		23 500

DESSERT WINE	0,1 L	0,5 L
Grand Tokaj	1 990	9 500
Late Harvest Cuvée		
Sárga Borház	3 900	19 900
Aszú 5 Puttony		

SPARKLING WINE	0,15 L	0,75 L
Gere Frici Fehér	1 890	9 500
Francois President Rosé		15 900
Kreinbacher Prestige Brut		19 900
Carassia Blanc de Blancs		19 900

COFFEE

Espresso, Ristretto, Lungo	1 090
Espresso Macchiato, Cortado	1 190
Cappuccino	1 290
Caffè Latte	1 390
Caffè Latte Macchiato	1 490
Doppio	2 090
Flat white	2 290
Iced Coffee	1 990
Alternative milk	250
Lactose free, Almond	

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SELECTION OF PÁLINKA

BESTILLO 4X2 CL	6 890
Apple, Szomolyai Cherry, Muscat Grape,Quince	
ÁRPÁD 4X2 CL	7 190
Sour Cherry, Apricot, Lepotica Plum, William's Pear	

PÁLINKA

ÁRPÁD	4 CL
Lepotica Plum	2 990
Sour cherry	3 390
William's pear	4 090
Raspberry	5 490
Apricot	3 890
BESTILLO	4 CL
Quince	4 090
Aged Aszú Pomace	2 990
Szomolyai Cherry	3 490
Muscat Grape	3 090
Apple	3 090

GIN&TONIC

Hendrick's G&T	4 490
Hendrick's gin, Fever-Tree Indian Tonic, cucumber, rose pepper	
Opera G&T	4 290
Opera gin, Fever-Tree Indian Tonic, levander, grapefruit	
Seven Hills Tokaj G&T	4 490
Seven Hills Tokaj gin, Fever-Tree Indian Tonic, grapefruit, juniper	
Árpád Málna G&T	4 790
Árpád Rapsberry Gin, Pink grapefruit tonic, frozen raspberries, lime	
Citadelle G&T	3 890
Citadelle Gin, Fever Tree Indian tonic, orange, juniper	

COCKTAILS

Hugo	2 490
Sparkling wine, elderberry, mint, lime	
Mojito	2 990
White rum, mint, sugar syrup, lime	
Aperol Spritz	3 290
Aperol, sparkling wine, soda water, orange	
Apricot Trio Sour	3 990
Árpád Magyar Apricot pálinka, peach, egg white, apricot jam, lemon	
Rosemary spritz	3 590
Opera Gin, rosemary, lemon-basil syrup, soda water	
Cherry Twilight	4 390
Wild cherry tea, Árpád Prémium Sour cherry Pálinka, cherry syrup, citrus	
Baileys Espresso Martini	3 690
Baileys, Vodka, Espresso	
Negroni	3 990
Campari, Martini Rosso, Opera gin, orange	
Sweet Smoke	3 790
Békési double cask 14 year old whisky, blackcurrant, orange, housemade tea, lemon	

WHISKEY 4 CL

Nikka From The Barrel	3 490
Békési Double-Barrelled, Tokaji Aszú-Finished 14-Year-Old	3 690
Jameson	2 290
Jack Daniel's	2 090
Glenfiddich 12 years	3 790

RUM 4 CL

Kraken Black Spiced	2 390
The Demon's Share	2 490
Planteray 3 years	1 790
Diplomatico Reserva Exclusive	3 190
Agárdi	3 890

COGNAC 4 CL

Hennessy VS	2 990
Remy Martin V.S.O.P.	4 190

VODKA 4 CL

Opera	2 590
Ciroc	2 990
Koskenkorva	1 890

GIN 4 CL

Hendrick's	3 290
Árpád Raspberry	3 290
Citadelle	2 390
Opera	2 590
Seven Hills Tokaj	3 390

TEQUILA 4 CL

Don Ramón Punta Diamante Silver	2 590
Don Ramón Punta Diamante Gold	2 990

BITTER 4 CL

Unicum / Unicum Szilva	1 890
Unicum Riserva	2 990
Jägermeister	1 890

LIQUEUR 6 CL

Aperol	1 690
Campari	2 090
Baileys 4CL	1 690

VERMUTH 6 CL

Martini Bianco/Rosso	1 490
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HOT DRINKS

Grog - Non-alcoholic	1 790
<i>Homemade tea, cinnamon, star anise, cloves, lemon and orange</i>	
With alcohol: 4cl Kraken Rum	4 190
Mulled wine	1 990
<i>Our House Mulled Wine</i>	
Plum Hot Toddy	3 190
<i>Plum pálinka, honey, lemon, orange, spices</i>	
Spiced Apple Punch	1 790
<i>Apple juice, honey, orange juice, spices</i>	
With alcohol: 2cl Unicum Plum	2 690
Althaus Tea	1 490
<i>Sencha Senpai, Earl Grey, Manila&Mango, Wild cherry, Sweet November</i>	
Hot chocolate	1 690
Hot chocolate	1 890
<i>White chocolate with pistachios</i>	



AZ EREDETI KÉP FORRÁSA: FORTEPAN / KRISZT BÉLA / 254266 / A MŰ ÁTDOLGOZÁSRA KERÜLT

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