

# Gastrobar

## Menu



This establishment has at its customers disposal information related to food allergies and intolerances. Please, ask our staff for information.

The prices include VAT.

### CULINARY SUGGESTION

#### Starters

|   |           |
|---|-----------|
| Hand sliced Iberian ham (60g) .....   | 4.500 HUF |
| Truffled parmentier potatoes, slow-cooked egg, smoked Trappista cheese and celeriac chip..... | 3.900 HUF |
| Grandma's Iberian ham croquettes (6 pieces) .....   | 3.100 HUF |
| Hungarian goulash croquettes (4 pieces) .....   | 2.800 HUF |
| Artichokes with Spanish "migás" (breadcrumbs) .....   | 2.800 HUF |
| Aurea crispy Caesar salad .....   | 3.700 HUF |
| Roast-beef in Andalusian almond "ajo blanco" soup .....                                       | 4.300 HUF |
| Grilled seasonal vegetables with "mutabal" and "romesco" sauce .....                          | 4.000 HUF |
| Smoked duck tataki with umami sauce and walnut crust.....                                     | 5.200 HUF |

#### Soups and Creams

|   |           |
|---|-----------|
| Traditional Hungarian goulash soup .....                          | 4.900 HUF |
| Cream of wild mushroom with slow-cooked egg and Iberian ham ..... | 6.400 HUF |
| Roasted pumpkin cream with "migás" .....                          | 4.600 HUF |

#### Simply delicious!

|  |           |
|--|-----------|
| Your choice of pizza .....   | 5.800 HUF |
| Aurea sandwich (club Sandwich) .....   | 4.500 HUF |
| Ana Palace burger .....  | 5.700 HUF |
| <i>Buttered bun, Angus beef, "alioli", smoked cheese, bacon jam and house-made pickles</i> |           |
| Crispy paprika chicken sandwich .....  | 4.900 HUF |
| Fish & chips .....   | 5.600 HUF |

#### Mains

|  |            |
|--|------------|
| Tortellini with truffled pumpkin and seeds .....               | 5.600 HUF  |
| Fresh tagliatelle, house-made tomato sauce and basil oil ..... | 5.100 HUF  |
| Matured rib-eye steak with potato sticks .....                 | 11.300 HUF |
| Duck magret with caramelised apples .....                      | 10.900 HUF |
| "Asado negro" style beef cheek .....                           | 7.500 HUF  |
| Grilled salmon fillet with seasonal vegetables .....           | 9.500 HUF  |
| Haeke loin with grilled peas and lemon & lime buttermilk ..... | 8.900 HUF  |

#### "A la llauna" (oven-baked)

|  |            |
|--|------------|
| Matured rib-eye steak with artichoke rice cooked "a la llauna" ..... | 12.500 HUF |
| Calamari and prawn rice cooked "a la llauna" .....                   | 8.500 HUF  |
| Seasonal vegetable rice cooked "a la llauna" .....                   | 6.000 HUF  |

#### Desserts

|   |           |
|---|-----------|
| Basque burnt Cheesecake .....                           | 2.200 HUF |
| Chocolate fondant in a cup with vanilla ice-cream ..... | 2.600 HUF |
| Fresh baked apple crumble with coconut ice-cream .....  | 2.600 HUF |
| Creamy rice pudding, honey and salted caramel .....     | 2.200 HUF |
| Seasonal fruit salad & hibiscus .....                   | 2.000 HUF |
| Ice-cream (please ask for our daily selection) .....    | 2.000 HUF |

