

KOZMO RESTAURANT



APPETIZERS

PUMPKIN TEXTURES WITH GRILLED GOAT CHEESE Black garlic, Baby spinach, Savoury granola CE, D, E, G, M, MO, N, P, SD	5 500 HUF	BEEF CARPACCIO WITH TUNA Baby capers, Pine nut & Rye cracker, Preserved lemon, Rocket CE, D, F, G, M, N, P, SD	6 900 HUF	
SLOW COOKED PORK BELLY BAO Hoisin, Cucumber, Leek F, G, N, P, S, SD, SE	5 200 HUF	POTTED DUCK RILLETTE & FOIE GRAS IN JAR Red onion marmalade, Mesclun salad, Sour dough CE, D, E, G, M, N, P, SD	5 900 HUF	
CALAMARI FRITTI Burnt baby gem, Aioli, Lemon CE, E, G, M, MO, N, P, SD	6 500 HUF			

SOUPS & SALADS

CHICKEN CONSOMMÉ Smoked quail egg, Orzo pasta, Vegetables CE, E, G	2 800 HUF	CLASSIC CAESAR Pickled anchovies, Baby gem lettuce, Garlic crisps CE, D, E, F, G, M, N, P	4 900 HUF	
CURRIED CAULIFLOWER CREAM SOUP Bean sprout, Scallion, Coriander, Red chili N, P, S	4 600 HUF	With juicy corn-fed chicken leg in Panko D, E, G, N, P	6 900 HUF	
		With grilled Prawn C, D, N, P, SD	8 900 HUF	
		WINTER SUPERFOOD SALAD Butternut squash, Beets, Quinoa, Sprouts, Pomegranate, Smoked almond, Maple dressing N, P, SD, SE	5 900 HUF	

MAIN

VEAL CHEEK STEW Potato "Nudli", Baby carrots, Porcini mushroom, Shalott CE, D, E, G, N, P, SD	9 500 HUF	BAKED TOMATO GNOCCHI Vegan Feta, Walnut, Baby spinach CE, G, N, P	6 500 HUF	 
DUCK BREAST WITH RED CURRY Udon pasta, Bimi, Crispy onion, Bean sprout D, E, F, G, N, P, S, SD	8 900 HUF	COD FILLET IN CRISPY PANKO Citrus & chili scented fennel salad, Creamy Mash Potato, Tartare sauce D, E, F, G, M, N, P, SD	10 900 HUF	
PRAWN LINGUINI PASTA Leek, Red chili, Rocket, Creamy white wine sauce C, CE, D, E, G, MO, N, P, SD	8 900 HUF			

FROM THE GRILL

BLACK PEPPERED CORN FED CHICKEN BREAST Thai lemongrass, Red chili, Coriander, Lime G, N, P, S, SD, SE	6 900 HUF	NY STRIP LOIN (250G) Confit mushroom & Grilled tomato with herbed butter 15 900 HUF D, N, P	15 900 HUF
GRILLED TOFU TERIYAKI Ginger, Spring onion, Red chili, Black sesame G, N, P, S, SE	5 500 HUF	NORWEGIAN SALMON Grilled lemon, Herbed butter F, D, N, P, SD	8 900 HUF
ANGUS BEEF BURGER & FOIE GRAS Gentleman's Whiskey bacon jam, Tomato, Brioche bun D, E, G, M, N, P, SD, SE	10 500 HUF		

SIDES

WINTER SALAD WITH BELUGA LENTIL CE, L, M, N, P, SD	2 500 HUF	TRUFFLED MASHED POTATO D, N, P	3 000 HUF
BALSAMIC AND HONEY GLAZED ROASTED ROOT VEGETABLES CE, D, N, P, SD	2 500 HUF	SWEET POTATO OR CRISPY FRENCH FRIES G, N, P	2 500 HUF
CARAMELIZED CAULIFLOWER GRATIN WITH GRUYERE CHEESE D, G, N, P	3 000 HUF		

SAUCES

BEARNAISE FOAM D, E, N, P, SD	2 000 HUF	STILTON CHEESE CE, D, N, P	2 000 HUF
JACK DANIEL'S & GREEN PEPPER CE, D, N, P, SD	2 000 HUF	MISO BEURRE BLANC CE, D, F, G, M, N, P, S, SD, SE	2 000 HUF
CREAMY WILD MUSHROOM D, N, P, SD	2 000 HUF		

DESSERTS

CITRUS PAVLOVA White chocolate Chantilly, Citrus custard, Pistachio D, E, G, N, P, SD	3 000 HUF	DARK CHOCOLATE SOUFFLÉ Fresh Berries, Quince Sorbet D, E, N, P	3 000 HUF
CARAMEL PANNA COTTA Vegan gingerbread N, P	3 000 HUF	SOMLÓI GALUSKA Chocolate ganache, Walnut sponge, Crème Anglaise, Sultanas D, E, G, N, P, SD	3 000 HUF





KOZMO

L U X U R Y H O T E L B U D A P E S T

LEGENDS OF ALLERGY

Please let a member of staff know in case you suffer from allergies or any other dietary condition.

- C** the dish may contain crabs and shellfish
- CE** the dish may contain celery
- D** the dish may contain dairy
- E** the dish may contain eggs
- F** the dish may contain fish
- G** the dish may contain gluten
- L** the dish may contain lupines
- M** the dish may contain mustard
- MO** the dish may contain molluscs
- N** the dish may contain nuts
- P** the dish may contain peanut
- S** the dish may contain soy
- SD** the dish may contain more than 10g/kg sulfur dioxide
- SE** the dish may contain sesame seeds

-  national speciality dishes
-  MSC certified sustainable seafood
-  farmed responsibly ASC certified
-  vegan



THE LEADING HOTELS
OF THE WORLD®