



**METZ
B U D A P E S T
VILLA
1 8 9 2
RESTAURANT & BAR**



STARTERS

HUNGARIAN PICKLED SOUP

Tangy traditional Hungarian pickle soup with dill¹

3 990 Ft

MEDITERRANEAN KISS

Fresh tomatoes elevated with yuzu and basil notes.⁷

3 190 Ft

KADAYIF SHRIMP

Golden crispy shrimp with avocado and sweet chili^{1,2}

4 590

BURRATA

Creamy burrata with vibrant citrus and tomato accents.⁷

3 990Ft

HANDMADE MANTI

Traditional Turkish dumplings with caramelized garlic yogurt.^{1,7}

5 990 Ft

MEALLONI

Delicate pasta with pistachio, goat cheese, morel mushrooms and beef jus.^{1,6,7,8,9}

3 990 Ft

MEA Budapest

Please inform our team of any allergies or dietary requirements.
A 12.5% service fee will be added to the final bill.



SALADS

BOSPHORUS SALAD

Fresh greens with citrus and pomegranate notes.

3 290 Ft

CHICKEN BOSPHORUS

Citrus-marinated chicken over crisp seasonal leaves.

4 590 Ft

SEABASS BOSPHORUS

Delicately marinated seabass with Mediterranean freshness.⁴

4 990 Ft

BEEF BOSPHORUS

Citrus-marinated chicken over crisp seasonal leaves.

5 990 Ft

CAESAR SALAD

A refined take on the timeless Caesar.^{3,4,7,10}

3 490 Ft

CHICKEN CAESAR SALAD

A refined take on the timeless Caesar.^{3,4,7,10}

4 790 Ft

SHRIMP CAESAR SALAD

Sweet chili shrimp with fresh garden greens.^{2,3,4,7,10}

5 290 Ft

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MAIN DISHES

CAVIAR PASTA

Silky beurre blanc topped with Osetra caviar. ^{2,3,4,7}

10 490Ft

MEA ROYAL KÖFTE

Our signature köfte with kaymak and tomato sauce. ^{1,7}

6 990 Ft

THE CROWN

Tender beef, crushed potatoes and garlic yogurt. ^{6,7}

9 990 Ft

SULTAN'S PLATE

Creamy eggplant with silky sauce and tender beef. ^{7,8}

9 990 Ft

BEEF OSSOBUCO

Slow-braised beef with whiskey jus and bone marrow. ^{7,9}

7 990 Ft

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MEA ON FIRE!

SEABASS

Butterflied seabass, opened flat and grilled to perfection.⁴

8 990 Ft

TENDERLOIN

Prime tenderloin grilled to perfection.^{7,10}

9 990 Ft

RIBEYE

Chargrilled rib eye with caramelized carrot purée.^{7,9}

12 990 Ft

TOMAHAWK

A bold cut served with crispy parmesan potatoes.⁷

28 990 Ft

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SIDE CHICKS

GRILLED VEGETABLES

2 990 Ft

MASHED POTATOES⁷

2 990 Ft

CARAMELIZED CARROTS⁷

3 990 Ft

FRENCH FRIES

2 990 Ft

TRUFFLE FRIES⁷

4 290 Ft



MEA SWEETS

BROWNIE

Warm chocolate indulgence with ice cream.^{1,3,7}

3 490 Ft

SEX BOMB

Sexy secret recipe.^{1,7,8}

4 990 Ft

ICE COLD BAKLAVA

A chilled interpretation of the Turkish classic.^{1,7,8}

4 490 Ft

PANNA COTTA

Silky panna cotta with a special touch that makes every spoonful unforgettable^{3,7,8}

3 290 Ft



beverages

spritz

aperol spritz Aperol, prosecco, soda, orange ³	4 990 Ft	campari spritz Campari, prosecco, soda, grapefruit ³	4 990 Ft
hugo spritz St.-Germain, prosecco, soda, mint, lime ³	5 290 Ft	lavender bloom spritz Italicus, prosecco, soda, lavender, lemon ¹²	5 290 Ft
limoncello spritz Limoncello, prosecco, soda, lemon ¹²	4 990 Ft	sarti rosa spritz Sarti Rosa, prosecco, soda, lime ³	5 290 Ft

gin & tonic

hendrick's & indian tonic cucumber, pink peppercorn	5 190 Ft	tanquerayno. ten & persian rose tonic pink grapefruit	5 290 Ft
gin mare& botanicalwonder tonic rosemary sprig, green olives	5 190 Ft	the botanist & indian tonic lemon peel, thyme	5 390 Ft
roku sakura bloom & persian rose tonic grapefruit peel, edible flower	5 290 Ft	árpádraspberry gin & light indian tonic mint, raspberry	5 590 Ft

classic cocktails

Feel free to ask for any other classic cocktails!

paloma tequila, grapefruit soda, lime	5 590 Ft	negroni gin, sweet vermouth, Campari	5 990 Ft
strawberry caipirinha cachaça, strawberry, lime	5 590 Ft	whiskey sour bourbon, lemon, egg white	5 990 Ft
moscow mule vodka, ginger beer, lime	5 590 Ft	pornstar martini vodka, passion fruit, vanilla, sparkling wine	5 990 Ft
mojito white rum, soda, mint, lime	5 590 Ft		

non-alcoholic cocktails

Feel free to ask for other options!

sober smash 0.0% gin, basil, lemon	4 290 Ft	still sour zero spiced cane spirit, pineapple, lemon ³	5 290 Ft
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beverages

gin

4 cl

Tanqueray	2 490 Ft	Tanqueray No. Ten	3 690 Ft
Gin Mare	3 390 Ft	The Botanist	4 490 Ft
Hendrick's	3 590 Ft	Árpád Raspberry Gin	4 490 Ft
Roku Sakura Bloom	3 590 Ft		
Edition			

vodka

4 cl

Absolut	2 390 Ft	Beluga Noble	4 290 Ft
Grey Goose	3 790 Ft		

tequila & mezcal

4 cl

blanco

reposado

Olmecca Altos Blanco	4 290 Ft	Olmecca Altos Reposado Don	4 890 Ft
Patrón Silver	5 490 Ft	Julio Reposado	5 890 Ft
Clase Azul Plata	10 290 Ft	Clase Azul Reposado	16 990 Ft
Clase Azul Blanco Ahumado	26 990 Ft		
		mezcal	
añejo		Koch Espadín	4 890 Ft
Herradura Añejo	5 490 Ft	Clase Azul Mezcal Guerrero	27 990 Ft

whisky

4 cl

irish

Jameson Original	2 590 Ft	Teeling Small Batch	3 390 Ft
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american

Buffalo Trace	3 190 Ft	Maker's Mark 46	5 890 Ft
Bulleit 95 Rye	4 890 Ft		

scotch

Johnnie Walker Black Label	3 390 Ft	The Glenlivet 15 Year Old	8 890 Ft
Talisker 10	5 290 Ft	Macallan 12 Year Old Sherry Oak	11 990 Ft
		Macallan 18 years Double Cask	20990 Ft

japanese

Nikka Coffey Grain	6 290 Ft	Hibiki Japanese Harmony	8 290 Ft
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beverages

rum

4 cl

Planteray 3 Stars white	2 490 Ft	Appleton Estate 12 Year Old Rare Casks	5 790 Ft
Planteray Original Dark	2 490 Ft	Ron Zacapa Reserva	5 990 Ft
Diplomático Reserva Exclusiva	4 090 Ft		

brandy & cognac

4 cl

Cardenal Mendoza Solera Gran Reserva	4 490 Ft	Rémy Martin 1738 Accord Royal	9 890 Ft
Hennessy VSOP	6 290 Ft		

pálinka

4 cl

Traditional Hungarian Fruit Spirits			
Árpád Premium Apricot	4 490 Ft	Árpád Double-Aged Pear	4 490 Ft
Árpád Premium Plum	4 490 Ft	Árpád Ginger Distillate	4 490 Ft

vermouth

8 cl

Lillet Blanc	2 290 Ft	Fòt-Li Rojo	2 390 Ft
Noilly Prat Original Dry	2 290 Ft		

aperitifs

4 cl

Aperol	2 290 Ft	Cointreau	2 690 Ft
Campari	2 290 Ft	Sarti Rosa	2 790 Ft
Sandeman Sherry Fino (8 cl)	2 290 Ft	Italicus	3 590 Ft

digestifs

4 cl

Averna Amaro Siciliano	2 290 Ft	Disaronno Amaretto	2 590 Ft
Jägermeister	2 290 Ft	Limoncello	2 690 Ft
Kwai Feh Lychee Liqueur	2 390 Ft	Fernet-Branca	2 890 Ft
Disaronno Amaretto	2 590 Ft	Unicum Riserva	3 790 Ft



beverages

beer

draft

0,3 / 0,5 l

Peroni

2 190 / 3 190 Ft

bottled

Dreher 24 (0,33 l)	1 890 Ft	Hofbräu Original (0,5 l)	3 290 Ft
Dreher 24 Citrus (0,33 l)	1 890 Ft		
Dreher Bak (0,5 l)	2 490 Ft		

soft drinks

4 dl

homemade lemonades

Classic	1 990 Ft	Mango	1 990 Ft
Strawberry	1 990 Ft	Lavender & Blueberry	1 990 Ft
Passion Fruit & Mint	1 990 Ft		
Fresh Orange Juice (2,5 dl)	1 990 Ft		

bottled

Römerquelle Sparkling (0,33l)	990 Ft	&T Light Indian Tonic Water (0,2 l)	1 790 Ft
Römerquelle Still (0,33 l)	990 Ft	&T Botanical Wonder Tonic Water (0,2 l)	1 790 Ft
Coca Cola (0,25 l)	1 290 Ft	&T Persian Rose Tonic Water (0,2 l)	1 790 Ft
Coca Cola Zero (0,25 l)	1 290 Ft	&T Spicy Ginger Beer (0,2 l)	1 790 Ft
Sprite Zero (0,25 l)	1 290 Ft	Fever Tree Pink Grapefruit Soda (0,2 l)	1 790 Ft
Kinley Sour Cherry & Pepper (0,25 l)	1 290 Ft	Red Bull (0,25 l)	1 990 Ft
Cappy Apple / Apricot (0,25 l)	1 690 Ft	Red Bull Sugar Free (0,25 l)	1 990 Ft
&T Indian Tonic Water (0,2 l)	1 790 Ft		
Filtered Water (1 l)	990 Ft		

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beverages

coffee

Ristretto	1 090 Ft	Cortado	1 290 Ft
Espresso	1 090 Ft	Cappuccino	1 390 Ft
Doppio	1 390 Ft	Caffè Latte	1 590 Ft
Caffè Americano	1 390 Ft	Flat White	1 590 Ft
Espresso Macchiato	1 190 Ft	Iced Coffee	1 790 Ft
alternative milk choices	0,1 l		
lactose-free / almond / oat	250 Ft		



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allergens:

1: cereals containing gluten, 2: crustaceans, 3: eggs, 4: fish, 5: peanuts, 6: soybeans,
7: milk, 8: nuts, 9: celery, 10: mustard, 11: sesame seeds, 12: sulphur dioxide and sulphites,
13: lupin, 14: molluscs