



# MENU



## STARTERS:

Walnut-Crusted Camembert served with homemade blackberry jam and jasmine rice (1,3,7)	4.500-
Bruschetta with Ricotta Cream (1,7,8)	2.100-
Caesar salad with grilled chicken breast (1,3,7,10)	4.700-

## SOUPS:

	GLASS	BOWL
Meat soup (1,9)	1.490-	2.490-
Fisherman's soup with catfish (4)	2.800	4.300-
Raspberry cream soup from the Maros region (1,7)		2.200-
Harbor Fisherman's Soup (rich, strained fish soup with a walnut-crusted pike-perch cheek garnish)		6.000-

## MAIN COURSES:

Crispy Breaded Chicken Breast served with Mixed Garnish (1,3)	3.950-
Breaded Pork Cutlet with Mixed Side Dish (1,3)	3.950-
Crispy Fried Cheese served with French Fries (1,3,7)	4.300-
Stuffed Pork Loin "Sailor Style" served with Assorted Side Dishes (1,3,7) (Filled with cheese, ham, and mushrooms)	4.950-
Tender Chicken Breast filled with Melted Cheese, served with Creamy Mashed Potatoes (1,3,7)	4.950-
Crispy "Harbor" Wiener Schnitzel served with Traditional Onion Potato Salad and Fresh Citrus Garnish (1,3)	5.990-
Juicy Chicken Breast in a Yogurt Coating, served with a Fresh Mixed Salad tossed in Lime Dressing (1,3,7)	4.250-
Herb-Grilled Chicken Breast with Salad and Baby Potatoes (7)	5.200-
Cheesy Layered Chicken Steak with Fermented Romanesco and Baby Potatoes (1,3,7)	7.500-
Potato Dumplings with Sheep's Curd (1,3,7)	4.300-
Harbor Platter (1,3,4)	6.500-
(Panko-Crusted Pike-Perch Cheek, Crispy African Catfish Bites, Homemade Chips, and Wild Garlic Mayonnaise)	6.000-
Breaded African Catfish Fillet with Mashed Potatoes (1,3,4,7)	5.950-
Bacon-Wrapped Pork Medallions Baked with Cheddar Cheese, served with Mixed Salad and Homemade Steak Potatoes (7)	6.500-
Africanan Catfish Fillet Roasted with Wild Mushrooms, Herb Butter, and Homemade Steak Potatoes (1,4,7)	9.500-
Trout Stuffed with Herb Ricotta, served with Roasted Salad and Couscous (1,4,6,7)	4.600-
Wok-Fried Sweet and Sour Chicken with Pappardelle Pasta and Black Sesame Seeds (1,3,6,11)	9.000-
Tuna Steak with Seeded Salad and Butter Sauce (4,7,9)	5.990-
Wok-Fried Pork Tenderloin Bites with Truffle	6.500-
Catfish Paprikash with Bryndza Potato Dumplings (1,3,4,7)	600-

## SAUCES:

ketchup, mustard, mayonnaise, tzatziki, spicy	600-
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## HARBOR PLATTE

Cheese-stuffed chicken breast, yogurt-battered chicken fillet, breaded cheese, breaded pork chop, served with jasmine rice, homemade steak potatoes, and a selection of pickled vegetables.

2 person: 9.900-  
4 person: 19.000-

## KID's MENU:

Pirate's Menu (breaded pork chop with mixed side dish) (1,3)	2.200-
Captain's Menu (breaded chicken breast with rice and peas) (1,3)	2.200-
Sailor's Menu ( breaded cheese with french fries and tartar sauce) (1,3,7)	2.400-

## STREETFOODS:

Fried Hake Platter (1,3,4)	4.950-
Served with french fries and traditional fermented pickles)	
Chicken Gyros Platter (1,7)	4.500-
(lettuce, cucumber, tomato, red onion, homemade marinated chicken breast, french fries and tzatiki or spiciy sauce)	
Cheesy Chicken Gyros Platter (1,7)	5.000-
(lettuce, cucumber, tomato, red onion, cheese, homemade marinated chicken breast, french fries and tzatiki or spiciy sauce)	
Double Meat Gyros Platter (1,7)	5.000-
(lettuce, cucumber, tomato, red onion, cheese, double portion of homemade marinated chicken breast, french fries and tzatiki or spiciy sauce)	

## COMMON SIDE DISHES

French fries, steak-cut potatoes, rice, roasted baby potatoes	900-
Mashed potatoes, rice with green peas	900-
Mixed salad	1.150-

## PICKLED VEGETABLES:

Creamy Cucumber salad	990-
Pickled apple peppers	850-
Sweet pickled cucumbers	850-
Fermented pickled cucumbers	850-
Mixed pickled vegetables	850-

## DESSERTS:

Blackberry tiramisu (1,3,7)	1.850-
White chocolate & pistachio soufflé with raaspberry coulis	3.000-
Crazy crêpes trio (choose any 3 filling: cocoa, cinnamon sugar, nutella, sweet cottage cheese, homemade blackberry jam, apricot jam. Topped with whipped cream and fresh seasonal fruit. (1,3,7)	1.650-

## ALLERGENS:

- 1.Cereals containing gluten (e.g. wheat, rye, barley, oats, spelt, khorasan wheat and their hybridised strains)
- 2.Crustaceans and products thereof
- 3.Eggs and products thereof
- 4.Fish and products thereof
- 5.Peanuts and products thereof
- 6.Soybeans and products thereof
- 7.Milk and products thereof (including lactose)
- 8.Nuts – namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia or Queensland nuts
- 9.Celery and products thereof
- 10.Mustard and products thereof
- 11.Sesame seeds and products thereof
- 12.Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
- 13.Lupin and products thereof
- 14.Molluscs and products thereof

Dear Guest,

Thank you for choosing us — we're delighted to have you here! Please note that during peak lunch and dinner hours, preparation times may be longer due to increased demand. In some cases, the wait time for food may extend to 40–60 minutes.

We are committed to serving your meal as fresh as possible, which is why we begin preparing each dish only after your order is placed — nothing is pre-cooked.

We appreciate your patience and understanding. We wish you a pleasant time and a wonderful meal!

All main dishes include a side dish. A 13% service charge will be added to the final bill.

☎ Home delivery & table reservations:  
+36 70 368 6831

OPENING HOURS:

MONDAY: CLOSE

TUESDAY- THURSDAY: 12:00 - 20:00

FRIDAY- SATURDAY: 12:00 - 21:00

SUNDAY: 12:00 - 20:00



The prices are in Hungarian Forints and include VAT.