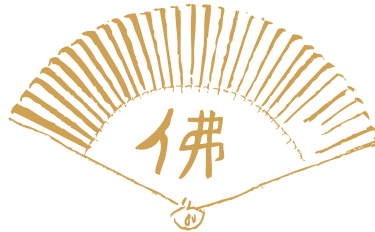




buddha-bar™



The Buddha-Bar menu offers a selection of Pacific Rim cuisine dishes, a masterful blend of fine ingredients and spices where Chinese, Japanese, Thai and other East Asian flavors combine subtly with a zest of the West.

Our aim is to offer an exciting and contemporary update of « nouvelle cuisine » with carefully balanced dishes that will delight both taste buds and eyes alike.

All dishes are prepared according to our « family style » concept: they can be shared among guests, and are served in large dishes rather than individual plates.

Prepared with only the very best ingredients, this fusion food menu is rich yet healthy, fruity and spicy, with a carefully balanced selection of classic recipes and new creations with entrancing names, reflecting the many inspirations of our chefs.

Dinner Bento Buddha-Bar

6.900,-

Buddha-Bar Chicken Salad 🥜

Special California Rolls

Wok Fried Black Pepper Beef

Shrimp Tempura with Spicy Mayonnaise 🌶️

Steamed Jasmine Rice

•

Apricot and Lavender Éclair, Apricot Sorbet - **NEW**

Dinner Bento Sushi

7.900,-

Spicy Salmon Rolls 🌶️

Special California Rolls with Masago

Salmon Avocado Rolls

Assortment of Sushi, Sashimi and Rolls 🌶️

Tataki Sashimi

•

Pistachio Tart with Crème Fresh Foam - **NEW** 🥜

Dinner Bento Curry

6.100,-

Samosa Roll with Chili Chutney 🌶️ 'v'

Dal and Cauliflower Masala 🌶️ 'v'

Red Curry Shrimp 🌶️

'Murgh Makhani' - Chicken Tandoori with Butter Tomato Sauce

•

Basil Crème Brûlée with Raspberry Sorbet - **NEW**

🥜 = Contain nuts

🌶️ = Spicy

'v' = Vegetarian

Allergies: some dishes may contain allergens, if needed do not hesitate to request our help.

Dinner 'Family Style'

8.900,- per Person
Minimum of 4 Persons

APPETIZERS

Crispy Spring Roll
with Sweet & Sour Mango and Passion Fruit Sauce 'v'
Buddha-Bar Chicken Salad 🥜
Assortment of Maki Sushi
Assortment of Dim Sum

MAIN COURSES

Five-Spice Barbecued Chicken Supreme with Sichuan Vegetables 🌶️
Salmon with Curry Potato, Daikon Pickles and Teriyaki Sauce
Wok Beef with Black Pepper Sauce - **NEW**
Little Shrimp Tempura with Spicy Mayonnaise 🌶️

Buddha-Bar Hot Noodles
Fried Rice Shanghai Style

DESSERT

Coconut and Cheese Mochi - **NEW**

🥜 = Contain nuts

🌶️ = Spicy

'v' = Vegetarian

Allergies: some dishes may contain allergens, if needed do not hesitate to request our help.

Sushi Experience

SASHIMI CREATIONS

New Style Tuna Sashimi - 6p. 🌶️ Spicy Mustard Sauce	5.400,-
New Style Salmon Sashimi - 6p. 🌶️ Jalapeño Salsa	4.200,-
Buddha-Bar Sashimi Ice Plate - 18p. Tuna, Salmon, Shrimp, Sea Bass, Tuna Tataki, Salmon Caviar	10.500,-

“BUDDHA-BAR” SELECTION

2 people minimum - 22p.	16.800,-
For additional person	8.400,-

SASHIMI: Tuna, Salmon

SUSHI: Sea Bass, Tuna, Shrimp

ROLL: Philadelphia, Panko Shrimp, Spicy Crab

MAKI CREATIONS

Crab Tempura Rolls - 4p. Avocado, Jalapeño Mayonnaise	3.300,-
New Style Lobster Rolls - 8p. Avocado, Parmesan Cream Cheese, Eel Sauce	6.500,-
Buddha-Bar Rolls - 6p. Salmon, Shrimp, Crab, Spicy Tuna, Avocado, Cucumber, Sesame, Buddha-Bar Sauce	5.500,-

BUDDHA-BAR BUDAPEST EXCLUSIVE

Tataki Salmon & Foie Gras - 6p. Teriyaki Sauce	4.900,-
Dynamite Unagi Rolls - 8p. Avocado, Smoked Salmon, Unagi, Cream Cheese	4.500,-
Kata Sushi Spicy Shrimp - 4p. 🌶️ Crunchy Rice, Shrimp, Eel Sauce	2.600,-
King Crab Rolls - 6p. - NEW Avocado, Citrus Mayonnaise	4.900,-

🌶️ = Spicy

Allergies: some dishes may contain allergens, if needed do not hesitate to request our help.

Classic Sushi

SUSHI

1p.*

Maguro (Tuna)	1.200,-
Sake (Salmon)	950,-
Suzuki (Sea Bass)	1.200,-
Ebi (Shrimp)	950,-
Maguro Tataki (Seared Tuna)	1.200,-
Sake Tataki (Seared Salmon)	950,-
Unagi (Eel)	1.400,-

*Minimum 2 pieces per order

ASSORTMENT OF SUSHI

Tuna, Salmon, Sea Bass, Shrimp Tataki - 10p.	7.900,-
---	---------

SASHIMI

3p.

Maguro (Tuna)	3.100,-
Sake (Salmon)	2.400,-
Suzuki (Sea Bass)	2.500,-
Maguro Tataki (Seared Tuna)	2.600,-

ASSORTMENT OF SASHIMI

Tuna, Shrimp, Salmon, Sea Bass Tataki - 12p.	8.400,-
---	---------


MAKI (ROLLS)

4p.

Tekka Maki (Tuna)	1.400,-
California	1.400,-
Special California	1.500,-
Crunchy Rainbow	3.400,-
Salmon & Avocado	1.900,-
Philadelphia	2.100,-
Panko Shrimp	1.800,-
Shrimp Tempura	2.200,-
New Style Pink Lady - NEW	2.000,-
Unagi Philadelphia - 8p. NEW	5.600,-

ASSORTMENT OF MAKI

California, Pink Lady, Special California, Salmon & Avocado, Panko Shrimp - 10p.	6.900,-
--	---------

 = Spicy

Allergies: some dishes may contain allergens, if needed do not hesitate to request our help.

Appetizers, Soups, Salads

BUDDHA-BAR CHICKEN SALAD 🥜	2.700,-
Grilled Chicken, Honey & Mustard Sauce, Chinese Cabbage, Coriander	
SPICY TUNA TARTAR 🌶️	3.700,-
Avocado and Pink Grapefruit	
CRAB SALAD - NEW 🌶️ 🥜	5.400,-
Green Papaya and Thai Dressing	
TOM YAM SOUP 🌶️	2.700,-
Prawns and Baby Squid	
ASPARAGUS SOUP - NEW 'V'	2.100,-
Coconut Milk, Lime Leaves, Jalapeño	
MISO SOUP	1.900,-
Traditional Japanese Soup Made of Fermented Soybeans	
ASSORTMENT OF HOMEMADE DIM SUM	3.800,-
Beef, Shrimps, Chicken	
DUCK FOIE GRAS - NEW	4.500,-
Duck Leg Rice Roll, Teriyaki Sauce	
SOFT SHELL GANI	4.300,-
Crispy Whole Crab with Black Pepper Sauce	

Vegetarian Dishes

Edamame (Soy Beans)	900,-
Crispy Spring Rolls with Sweet & Sour Mango and Passion Fruit Sauce	2.500,-
Vegetarian Dim Sum Selection	1.900,-
Kappa Maki (Cucumber) - 8p.	1.000,-
Avocado Sushi Rolls - 8p.	1.600,-
Crispy Vegetables Rolls with Cream Cheese - 8p.	2.100,-
Grilled Vegetables Sushi Roll with Basil Pesto - 8p. NEW	2.400,-

🥜 = Contain nuts

🌶️ = Spicy

'V' = Vegetarian

Allergies: some dishes may contain allergens, if needed do not hesitate to request our help.

Main Courses

THAI RED SHRIMP CURRY 🌶️ Lemongrass Rice	4.900,-
RED SNAPPER - NEW 🌶️ Meen Curry with Coconut Sauce	6.200,-
BLACK COD Roasted, Grilled Eggplant and Edamame Beans	8.900,-
SALMON 🥜 Grilled, Curry Potato, Daikon Pickles and Teriyaki Sauce	4.100,-
BLACK SESAME CRUSTED TUNA - NEW 🥜 Green Peas and Peanut Sauce	6.200,-
'MURGH MAKHANI' Chicken Tandoori Butter Tomato Sauce	3.900,-
FIVE-SPICE CHICKEN SUPREME Barbecued, Sichuan Vegetables	3.400,-
DUCK BREAST - NEW Mini Pancakes, Asparagus , Orange Miso	4.800,-
MANGALICA PORK CHEEK AND LOIN - NEW Baked Celeriac, Ginger and Carrot	4.200,-
TANDOORI LAMB 🌶️ Dal and Chili Chutney	6.200,-
BLACK ANGUS TENDERLOIN - NEW Asian Ratatouille, Smoked Potato and Green Onion Coulis	11.900,-
BLACK PEPPER BEEF Wok Fried	4.300,-

Sides

Steamed Jasmine Rice	800,-
Buddha-Bar Hot Noodles	1.700,-
Fried Rice Shanghai Style	1.700,-
Mixed Green Salad	1.700,-
Thai Roti Bread - NEW 🌶️	1.500,-

🥜 = Contain nuts

🌶️ = Spicy

Allergies: some dishes may contain allergens, if needed do not hesitate to request our help.

Desserts

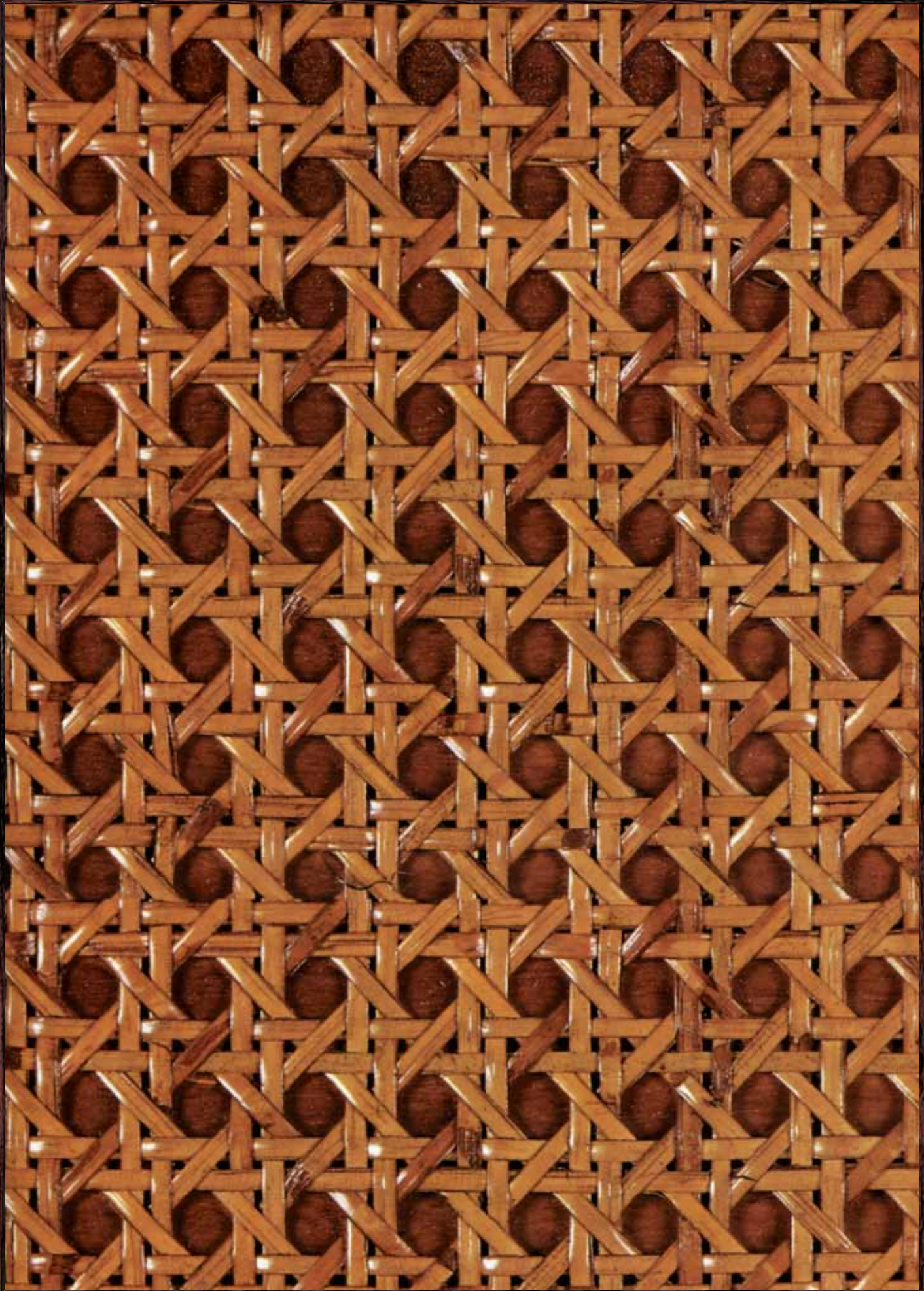
Pistachio Tart with Crème Fresh Foam - NEW 🥜	1.900,-
Cheesecake with Seasonal Red Fruits	1.900,-
Chocolate Sesame Bars with Coconut Ice Cream 🥜	1.500,-
Basil Crème Brûlée with Raspberry Sorbet - NEW	1.900,-
Coconut and Cheese Mochi - NEW	1.900,-
Apricot and Lavender Éclair, Apricot Sorbet - NEW	1.900,-
Buddha-Bar Fruit Plate - NEW	1.500,-
Buddha-Bar Ice Cream Selection - NEW	
PIÑA COLADA (Coconut, Pineapple, Vanilla) 🥜	1.800,-
EXOTIC (Apricot, Passionfruit, Strawberry, Nut Cookies) 🥜	1.800,-
CHOCOLATE (Cacao Cookies, Raspberry, Vanilla) 🥜	1.800,-
Ice Cream or Sorbet (3 Flavours)	1.500,-

Beverages

SOFT DRINK (0,2 l)	
Coca-Cola, Coca-Cola Light	690,-
Fever Tree Tonic, Bitter Lemon, Ginger Beer	950,-
San Pellergrino Aranciata, Limonata	750,-
Lemon or Peach Ice Tea (0,25 l)	690,-
Red Bull, Red Bull Sugar Free (0,25 l)	950,-
JUICE (Orange, Apple, Peach, Cranberry, Pear, Grapefruit, Tomato · 0,2 l)	850,-
NECTAR (Passion Fruit, Mango, Raspberry · 0,33 l)	2.500,-
FRESH JUICE (Orange, Grapefruit · 0,2 l)	1.500,-
BEER BOTTLED (0,33 l)	
Dreher, Dreher non-alcoholic	950,-
Miller, Pilsner	1.200,-
Asahi Dry, Kirin Ichiban	1.400,-
FRUIT COCKTAIL (Aloha: Seasonal Fresh Fruits & Passion Fruit Juice)	1.950,-
MINERAL WATER	
Kékkúti Still, Sparkling (0,33 l)	590,-
Acqua Panna, San Pellegrino (0,25 l)	850,-
Acqua Panna, San Pellegrino (0,75 l)	1.500,-
Perrier (0,33 l)	950,-
HOT DRINK	
Espresso	790,-
Cappuccino, Double Espresso, Café Latte	950,-
Hot Chocolate	1.200,-
BUDDHA-BAR TEA SELECTION	
Earl Grey, Darjeeling, Hojicha Green Tea, Jasmine, Bombay Chai, White Tea, Chamomile, Peppermint, Ginger Angel	1.100,-

🥜 = Contain nuts

Allergies: some dishes may contain allergens, if needed do not hesitate to request our help.



H-1052 Budapest • Váci utca 34. • Tel.: +36 1 799 7300 • Fax: +36 1 799 7301
www.buddhabarhotel.hu • info@buddhabarhotel.hu