

CAVIAR & BULL

MALTA • BUDAPEST

MENU

STARTER

SEARED WAGYU BEEF CARPACCIO

*Béarnaise ice cream, chutney made from mango Amarone impregnated shallots,
Amaretto caviar with a smoked oak note*

€16.75

TIGER PRAWNS “ANCIENT TEMPURA”

Reinvented, Asian vinaigrette baby spheres and sweet wild herbs

€15.75

SERG'S CLASSIC WAGYU TACOS

*Pan seared beef flavoured with red pepper concassé and red onion compote,
pickled mango spicy mayo*

€16.75

200° FLASH SEARED FOIE GRAS

*Walnut and red currant toast topped with hungarian Tokaji Aszú Essencia Caviar
and apple pomme frites*

€17.75

ALBA TRUFFLE FLAVOURED RECONSTRUCTED MUSHROOMS

Micro greens, black truffle and honey emulsion, spicy mayo and caramelised shallots

€16

ROLLED IN OUR SUCCESS BLACK CALAMARI

Himalaya salt, herbs and garlic (The tradition in our own way)

€14.75

LANGOUSTINE TAILS NESTED IN “FILO”

Ginger, chilli, coriander and white chocolate velouté & kataifi lid

€16.50

“THE TRADITIONAL” BLACK ANGUS TARTAR

*Finely chopped capers and gherkin,
“wild thyme&tarragon” shallots, cracked African pepper*

€17.00

CRISPY BOUGON BOUCHE BONBONS (GOAT'S CHEESE)

Micro cress, sesame crisp, citrus & mustard vinaigrette, honey caviar and forest fruit coulis

€15.75

If you have any food allergies or any special dietary requirements, please inform your host.

STARTER

BUFALA MOZZARELLA

Fake Green Tomato jelly, roasted pine nuts, fresh basil and aged balsamic pearls
€15.75

APPLE WOOD HOUSE SMOKED SALMON

Parmesan textures, aromatic herbs, sweet truffle emulsion, nori julienne and roasted pistachio
€16

NAKED AND SACRED!

*Gamberi crudi sweet potato & mandarine puree, lime and olive oil whip,
pickled purple shallots & saffron perfume*
€16.75

THE CHOSEN ONES! FRESH OYSTERS

Nitro mist
€4.25 each

GAUCI'S SIGNATURE "THE LOBSTER POPCORN"

Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!
€28.75

CAVIAR & BULL'S PREMIUM SELECTION CAVIAR

OSIETRA

“Gueldenstaedtii” the Russian Caspian sea sturgeon
€140 per 50 grams

GOLD LABEL

“Baerü” the Siberian river sturgeon
€90 per 50 grams

THE PLATINUM HYBRID

Mixed Breed of both sturgeons “Baerü & Osietra”
€115 per 50 grams

RARE BELUGA

“Huso Huso” sturgeon Caspian sea
€320 per 50 grams

WHITE PEARL

Albino sturgeon caviar
€100 per 30 grams

TASTER OF THE “PLATINUM CAVIAR”

available with 5g spoon
€12

If you have any food allergies or any special dietary requirements, please inform your host.

MOLECULAR SPHERES

CUBANITO

WHITE SANGRIA

COSMOS

(cosmopolitan in our way)

Trio €9

PASTA

FETTUCCHINE PRAWNS

Classic Prawn Bisque tossed with onion and tomato, hint of garlic brandy Crème Fraîche
Starter €16 / Main €22

TAGLIATELLE MANANNI TRIBUTE TO GRANDMA'S RECIPE

Spiced finely chopped black Angus beef ragu' folded in Nanna's secret sauce
Starter €16 / Main €22

LOBSTER & SALMON ARTISAN FILLED TORTELLONI

Cherry tomatoes, herbs white wine and shellfish creamy velouté
Starter €16 / Main €22

BULL'S TAIL TORTELLACCI

Shallots, ginger, red currant, red wine and balsamic cream infused with tarragon
Starter €16 / Main €22

SAMBUCA TAGLIATELLE

Shallots, tomato, chorizo, anise, garlic, green flower and parmesan snow
Starter €16 / Main €22

If you have any food allergies or any special dietary requirements, please inform your host.

MAINS

AAA BLACK ANGUS RIB EYE
€26.50

AAA BLACK ANGUS FILLET
€29.50

Sauces for the grilled meat
€2.50

Truffle and mushroom
Pepper and cognac
Gorgonzola Whiskey and walnut
Beef jus with noisette butter and tarragon

BARBARY DUCK BREAST
Carrot puree, pickled shallots port and citrus reduction
€26

LAMB SHOULDER 1440 MINUTES SLOW COOKED
Red currant, rosemary demi glace, spiced aubergine mousse
€28

BRAISED PORK CHEEKS
Reduced in artisan beer and red wine jus micro greens and sour cream drops
€26

Above menu served with seasonal vegetables and potatoes

If you have any food allergies or any special dietary requirements, please inform your host.

FISH

FILLET OF SEA BASS

Filled with lemon marmalade, crusted with potato crumble, dill velvet velouté
€28.50

MEAGRE FISH (GURBELL) ICEBERG FLAMBEÉ

Buried in rock salt, baked at 200 degrees and crafted at your table
€29 per portion (2 people minimum order)

SEA BASS Iceberg Flambé

Buried in rock salt, baked at 200 degrees and crafted at your table
€29

GRILLED NORDIC SALMON

Saffron, dill and tomato velouté, fennel and lemongrass puree
€26.50

LOCAL RED KING PRAWNS

Garlic infusion, parsley, white wine and lemon jus
€32

LIVE LOBSTER

Choose the style of cooking
Tomato and chilli chutney
Garlic, lemon and white wine
Lobster popcorn
Plain garlic butter
€10 per 100 grams
(approx €55 per portion)

Above menu served with seasonal vegetables and potatoes

If you have any food allergies or any special dietary requirements, please inform your host.

CONTEMPORARY RECOMMENDED TASTING DEGUSTATION MENU

“In our opinion this is the perfect dinner sharing experience”

SEARED WAGYU BEEF CARPACCIO

*Béarnaise ice cream, chutney made from mango Amarone impregnated shallots,
Amaretto caviar with a smoked oak note*

TIGER PRAWNS “ANCIENT TEMPURA”

Reinvented, Asian vinaigrette baby spheres and sweet wild herbs

APPLE WOOD HOUSE SMOKED SALMON

Parmesan textures, aromatic herbs, sweet truffle emulsion and nori julienne

LOBSTER & SALMON ARTISAN FILLED TORTELLONI

Cherry tomatoes, herbs white wine and shellfish creamy velouté

MOLECULAR SPHERES CUBANITO

served on half lime (this is a mouth cleanser before the mains)

SEA BASS Iceberg Flambé

Buried in rock salt, baked at 200 degrees and crafted at your table

AAA BLACK ANGUS RIB EYE

Taliata served with a chefs speciality sauce

CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €60 per person

Additional Platinum caviar to the menu €12 euro per person

If you have any food allergies or any special dietary requirements, please inform your host.

COSMOPOLITAN RECOMMENDED TASTING DEGUSTATION MENU

“In our opinion this is the perfect dinner sharing experience”

THE CHOSEN ONES! FRESH OYSTERS

Nitro mist

SEARED WAGYU BEEF CARPACCIO

*Béarnaise ice cream, chutney made from mango Amarone impregnated shallots,
Amaretto caviar with a smoked oak note*

TIGER PRAWNS “ANCIENT TEMPURA”

Reinvented, Asian vinaigrette baby spheres and sweet wild herbs

ALBA TRUFFLE FLAVOURED RECONSTRUCTED MUSHROOMS

Micro greens, black truffle and honey emulsion, spicy mayo and caramelised shallots

LANGOUSTINE TAILS NESTED IN “FILO”

Ginger, chilli, coriander and white chocolate velouté & kataifi lid

CRISPY BOUGON BOUCHE BONBONS (GOAT'S CHEESE)

Micro cress, sesame crisp, citrus & mustard vinaigrette, honey caviar and forest fruit coulis

LOBSTER & SALMON ARTISAN FILLED TORTELLONI

Cherry tomatoes, herbs, white wine and shellfish creamy velouté

200° FLASH SEARED FOIE GRAS

*Walnut and red currant toast topped with Hungarian Tokaji Aszú Essencia Caviar
and apple pomme frites*

GAUCI'S SIGNATURE “THE LOBSTER POPCORN”

Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!

CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €65 per person

Additional Platinum caviar to the menu €12 euro per person

If you have any food allergies or any special dietary requirements, please inform your host.

DESSERTS CHOICE
FOR DEGUSTATION

CHOCOLATE FONDANT

with chocolate and hazelnut soil and toffee ice-cream

OR

WHITE CHOCOLATE AND BASIL PANACOTTA

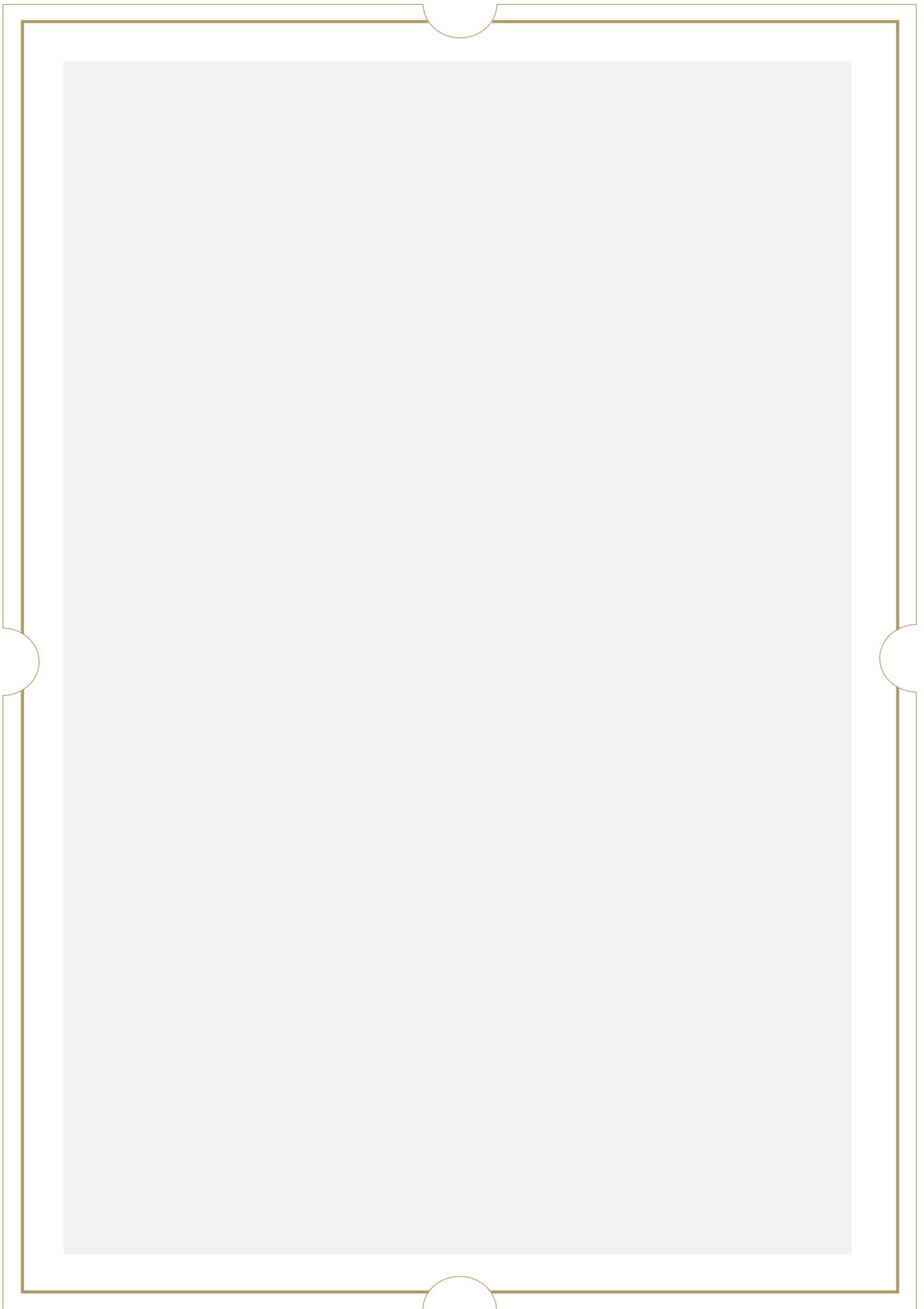
with tropical fruit and coconut crisp

OR

VANILLA CRÈME BRÛLÉE

with salted coffee sauce and caramelised banana

If you have any food allergies or any special dietary requirements, please inform your host.



CAVIAR & BULL 

MALTA • BUDAPEST

www.caviarandbull.com