

TRIBE

Table

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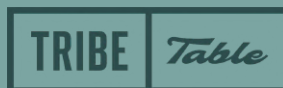
Table



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 @tribe_budapeststadium

 **TRIBE Budapest Stadium**



TRIBE Table Restaurant
H-1097 Budapest, Könyves Kálmán körút 34.

SOFTS

Coca-Cola, Coca-Cola Zero 25cl	HUF 1100
Sprite, Fanta 25cl	HUF 1100
Kinley Ginger 25cl	HUF 1100
Kinley Tonic 25cl	HUF 1600
J.Gasco 13.5 Tonic 20cl	HUF 1600
J.Gasco Indian Tonic 20cl	HUF 1600
Red Bull 25cl	HUF 1900
Szentkirályi mineral water - sparkling or still 33cl	HUF 1000
Szentkirályi mineral water - sparkling or still 75cl	HUF 1400
San Pellegrino 75cl	HUF 1900
Acqua Panna 33cl	HUF 1900

JUICES

Orange, apple, peach 25cl	HUF 1200
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LEMONADE

Classic, green apple, raspberry, edelflower 50cl	HUF 1850
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COFFEE

Ristretto	HUF 1100
Espresso	HUF 1100
Doppio	HUF 1900
Cortado	HUF 1400
Americano	HUF 1100
Cappuccino	HUF 1400
Latte Macchiato	HUF 1500
Flat white	HUF 1900
Melange	HUF 1900
Dilmah tea selection	HUF 1100

Our coffees are also available decaffeinated.
You can choose from alternative milks: rice, soy, coconut, oat, or almond — 200 HUF.

BEERS

Soproni draft beer 30cl, 50cl	HUF 1400	HUF 1800
Soproni IPA beer 30cl, 50cl	HUF 1600	HUF 2100
Edelweiss wheat beer 50cl	HUF 2400	-
Clausthaler alcohol-free 33cl	HUF 1100	-
Gösser Natur Zitrone alcohol-free 33cl	HUF 2700	-
Budaprés Hungarian Craft cider 33cl	HUF 2700	-
Leffe 33cl	HUF 1900	-
The Beertailor Pilsner 33cl		

CHAMPAGNES AND SPARKLING WINES

Ombre Prosecco Spumante Brut	HUF 16.800	HUF 2700
Kárásztelek Carassia Classic Brut	HUF 25.000	HUF 3500
Kreinbacher Extra Dry	HUF 19.900	-
Champagne Legras & Haas Blanc de Blancs	HUF 53.000	-
Billecart-Salmon Brut Réserve	HUF 61.000	-
Billecart-Salmon Brut Rosé	HUF 94.000	-

FROM THE GRILL

SALMON FILLET , asparagus ragout ^{4, 7}	HUF 6500
RIB-EYE , sage jus, porcini mushrooms ⁹	HUF 12.000
HONEY DUCK BREAST , coriander, green apple- cucumber salad ¹⁰	HUF 5100
CHICKEN BREAST , chili rhubarb chutney ⁶	HUF 3900
GRILLED Hungarian fresh cheese , lemon pepper corn salad ^{7, 9}	HUF 3900

SIDES

FRIED POTATOES	HUF 1800
GRILLED VEGETABLES	HUF 1800
MASHED POTATOES ⁷	HUF 1800
CHINESE CABBAGE WITH BACON	HUF 2000
GREEN BEANS WITH BUTTER ⁷	HUF 2000

DESSERTS

RASPBERRY CAKE WITH MATCHA TEA	HUF 2100
PINEAPPLE CARPACCIO , mango sorbet, coconut meringue	HUF 2100
SALTED ALMOND CHOCOLATE BAR	HUF 2100

Our prices are listed in HUF and include VAT and a 15% service charge.

Allergens

1 gluten 2 crustaceans 3 eggs 4 fish 5 peanuts 6 soybeans 7 milk 8 nuts 9 celery 10 mustard 11 sesame 12 sulphites 13 lupine 14 molluscs

SPIRITS AND LIQUEURS

APÉRITIFS (8cl)

Mancino Rosso	HUF 3100
Mancino Secco	HUF 3100
Campari	HUF 2800

GINs (4cl)

London Hill	HUF 2300
Citadelle	HUF 3500
Hendrick's	HUF 4300
Bobby's gin	HUF 3500

RUMS (4cl)

Bumbu The Original	HUF 3300
Kraken Black Spiced	HUF 3400
Planteray	HUF 2300
Diplomático Exclusiva	HUF 4400

WHISKEYS (4cl)

Glenmorangie 10 years old Scotch	HUF 4000
Maker's Mark	HUF 3500
Rebel Kentucky Straight Bourbon	HUF 3000
Nikka From The Barrel	HUF 6500
Teeling Small Batch	HUF 3500
Jack Daniel's Gentleman Jack	HUF 3000

COGNAC (4cl)

Hennessy	HUF 4500
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VODKAS (4cl)

Absolut	HUF 2300
Ciroc	HUF 3700

TEQUILAS (4cl)

Jose Cuervo Silver	HUF 2100
Ocho Blanco	HUF 3800

SPIRITS (4cl)

Árpád Peach	HUF 4000
Árpád Plum	HUF 3600
Árpád Sour cherry	HUF 3600

DIGESTIVES (4cl)

Arran Gold Malt whiskey cream liqueur	HUF 2300
Unicum	HUF 2300
Jägermeister	HUF 2400

COCKTAILS

PURPLE BUTTERFLY

Lillet, verjus, lavender syrup, Sodarosa
HUF 3900

TRIBE TUBI

Tubi liqueur, sugar syrup, Angostura, soda water
HUF 4500

HUGO

Prosecco, edelflower syrup, sparkling water, mint leaf, lime
HUF 3500

ESPRESSO MARTINI

Vodka, coffee liqueur, sugar syrup, espresso
HUF 4100

APEROL SPRITZ

Aperol, prosecco, sparkling water
HUF 3500

MOJITO

White rum, sugar syrup, lime, mint, sparkling water
HUF 3300

NEGRONI

Gin, campari, vermouth rosso
HUF 4600

RASPBERRY GIN & TONIC

Gin, tonic, raspberry puree, basil
HUF 4100

DRIVER'S G&T (ALCOHOL FREE)

Alcohol free gin, tonic, dried lime, red fruits
HUF 3500

SMALL PORTIONS TO SHARE

STUFFED VEGETABLES WITH OLIVE OIL ⁷	HUF 2300
TATAR BEEFSTEAK, balsamic caviar, gravlax egg yolk ^{3, 7, 10}	HUF 4900
SMALL-SCALE GOAT CHEESE, 'Fajszí' paprika seed oil, honey ^{1, 7}	HUF 4200

SALADS

CAESAR SALAD CHICKEN ^{1, 7, 9, 10}	HUF 5200
CAESAR SALAD SHRIMP ^{1, 2, 7, 9, 10}	HUF 5600
VEGETARIAN CAESAR SALAD	HUF 4400
CAULIFLOWER TABBOULEH, seeds, pumpkin seed oil, Greek yogurt ⁷	HUF 3200

SOUPS

GOULASH SOUP ^{3, 7}	HUF 3600
KOHLRABI VELOUTÉ, green spiced rice balls ⁷	HUF 2900

MAINS

SMOKED CAPIA RISOTTO ⁷	HUF 5200
TRIBE BURGER, fried potatoes ^{1, 7, 9, 10}	HUF 6700
FISH & CHIPS, fried potatoes, remoulade ^{1, 7}	HUF 4700
RIMINESI, pistachio pesto ^{1, 9}	HUF 4200

WINES

Skizo Irsai Olivér 2024	HUF 10.900	HUF 1700
Konyári Loliense fehér 2023	HUF 13.900	HUF 2000
Veszprémi Érseki Pincészet Vespri Infula Blanc 2023	HUF 12.700	HUF 1900
Etyeki Kúria Chardonnay 2022	HUF 15.500	HUF 2300
Gilvesy Sauvignon Blanc 2022	HUF 16.400	HUF 2500
Káli Kövek Rezeda Olaszrizling 2023	HUF 16.500	HUF 2200
Pannonhalmi Főapátság Rajnai Rizling 2023	HUF 15.800	HUF 2400
Szűcs Ferenc Tálly Furmint évjárat 2019	HUF 11.400	HUF 1800
Szűcs Ferenc Tálly Kései Szüret 2021 (0,375 l)	HUF 8200	HUF 2900

ROSÉ WINES

Sebestyén Kékfrankos Rosé 2022	HUF 11.400	HUF 1800
Sauska Rosé Cuvée 2023	HUF 11.900	HUF 1900

RED WINES

Veszprémi Érseki Pincészet Vespri Infula Rouge 2022	HUF 13.000	HUF 2200
Ruppert Merlot 2018	HUF 18.100	HUF 3100
Ruppert Cabernet Franc Classicus 2022	HUF 13.900	HUF 2400
Gellavilla Pinot Noir 2023	HUF 15.900	HUF 2500
St. Andrea Áldás Bikavér Superior 2023	HUF 17.900	-
Gere Cabernet Sauvignon Barrique Prémium 2020	HUF 19.900	-
Homola Syrah 2019	HUF 18.200	HUF 3100
Robert Mondavi Cabernet Sauvignon 2019	HUF 27.800	-
Chateau Pey La Tour Reserve Bordeaux Superieur 2018	HUF 23.700	-
Brazin Zinfandel 2020	HUF 27.300	-
Kiss Gábor Signal Cabernet Sauvignon 2022	HUF 24.500	-